



30+ Members



27 Nationalities



7 Projects

Annual Report 2022-2023

Enactus UvA

Enactus UvA, established in 2013, is a student-led platform promoting social entrepreneurship in Amsterdam. Our goal is to create a sustainable and socially responsible world. To achieve this, we strive to foster a supportive learning environment that nurtures future leaders. Our mission is to educate, motivate, and empower students to use their innovative skills to tackle the world's pressing challenges through entrepreneurship.

Team Highlights

6

Board Members

4,768

Hours invested

7

Projects, each consisting of 4-5 members

7

Business Coaches, one for each project

GREW FROM:

10 to 33

Project members

INTERNATIONAL TEAM WITH

27

Different nationalities

OUR PARTNERS



OUR SDG



OUR PROJECTS

COFFEEBLOOM
WASHITSUGI
FRESHBAG
DEBIERBAKKERS
CRICK&CRACK

COFFEEBLOOM



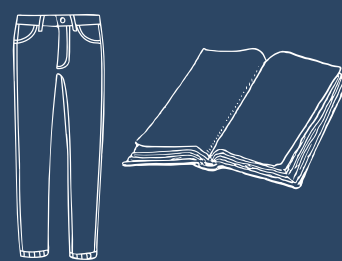
Problem: The Netherlands is a major player in the global agriculture industry and heavily relies on fertilizers. These substances, which include methane, carbon dioxide, ammonia, and nitrogen, are significant contributors to the increase of greenhouse gases in the atmosphere. This results in a significant impact on global warming and climate change.

Business Idea: CoffeeBloom is a sustainable business idea that leverages the by-products of coffee brewing to create organic fertilizers. By utilizing the discarded coffee grounds, Coffee Bloom helps reduce waste and provides a natural, eco-friendly alternative to traditional chemical fertilizers. By promoting the use of organic fertilizers, Coffee Bloom is contributing to a greener, healthier environment and is promoting sustainable agriculture practices. This innovative solution offers a win-win for coffee drinkers and farmers alike, as it helps reduce waste and improves soil quality.

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Problem: The fast fashion industry is a significant contributor to the global water consumption and carbon emission crisis. It is the second largest consumer of water and accounts for roughly 10% of total global carbon emissions. In addition, the rapid consumption of clothing results in an overwhelming amount of waste, as many items end up in landfills due to the lack of recycling efforts.

WASHITSUGI



FRESHBAG



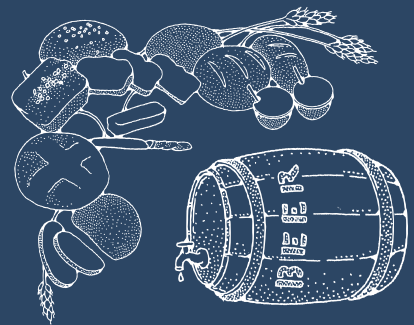
Problem: In today's world, people have lost touch with their food and are often unaware of its origin. The lack of transparency in the food supply chain makes it difficult to determine the authenticity and quality of food products. Supermarkets often contribute to food waste and use deceptive tactics to sell products, making it difficult for consumers to make informed choices about their food. Fresh Bag offers a solution to this problem by providing a direct link from the farm to the consumer, ensuring that organic produce is locally sourced and of the highest quality.

Business Idea: Fresh Bag is a student-founded initiative aimed at making organic food accessible to everyone. The company connects consumers with local farmers, ensuring fair prices for both parties. Originally started as a university-based service, Fresh Bag has now expanded and offers delivery of organic produce directly to homes in Amsterdam. By promoting sustainable agriculture practices and making organic food accessible, Fresh Bag is contributing to a healthier and more sustainable food system.

Problem: Brewing beer creates a significant amount of grain waste, which is often considered a problem due to the limited use cases for it. However, the grain waste generated in the brewing process is actually rich in fiber, a valuable ingredient in many food and non-food products. The grain waste produced during beer brewing can be repurposed and used in various applications, providing a sustainable solution to the problem of waste generation in the beer-making industry. By harnessing the fiber content of this waste, the industry can reduce waste and minimize its environmental impact, all while creating new opportunities for the use of this valuable resource.

Business Idea: De Bierbakkers is a sustainable snack company that leverages the grain waste generated during beer brewing. By processing this waste, De Bierbakkers creates healthy snacks that are not only delicious but also environmentally friendly. This innovative approach to snack-making provides a solution to the problem of waste in the beer-making industry while also offering consumers a healthier and more sustainable snack option. De Bierbakkers is committed to promoting sustainability and reducing waste, making it an ideal choice for consumers who want to make a positive impact on the environment.

DEBIERBAKKERS



Problem: The high demand for animal protein is a major contributor to the problem of greenhouse gas emissions and climate change. The production of animal protein requires a large amount of resources, including land, water, and feed, and produces significant amounts of greenhouse gases such as methane, nitrous oxide, and carbon dioxide. These emissions are contributing to the growing problem of climate change, and it is essential that we reduce our consumption of animal protein and seek out alternative sources of protein that are more sustainable and environmentally friendly.

Business Idea: Crick&Crack is a healthy snack company that leverages the nutritional benefits of crickets to create a sustainable and environmentally-friendly alternative to traditional snack foods. Crickets are a rich source of protein, and their cultivation has a significantly smaller carbon footprint compared to traditional livestock production. By using crickets as the main ingredient in their crackers, Crick&Crack provides consumers with a delicious and healthy snack option that also supports a more sustainable and environmentally conscious way of life. The company is working to raise awareness about the benefits of insects as a source of protein and to promote a shift towards a more sustainable and eco-friendly food system.

CRICK&CRACK

