

Karlstad wins the competition Sweden's most sustainable bread – baked with leftovers from carrot and apple

Lantmännen Cerealia is arranging the competition Sweden's most sustainable bread with the aim of contributing to increasing playfulness in Swedish restaurants and commercial kitchens while reducing Swedish food waste. This year's winners are found in Karlstad municipality, where Helene Andersson and Annica Fjällman have shown how the amount of food that becomes waste can be reduced.

Every year, large amounts of food are produced but never consumed. Even after deducting hard-to-reach volumes from peels, cores and stems, a significant proportion remains. This prompted Lantmännen, which is committed to the development of the agriculture of the future and more sustainable food production, to act. The competition Sweden's most sustainable bread was initiated with the aim to motivate and highlight sustainability initiatives.

“It is particularly gratifying that we see so much interest in our competition among those who work in commercial kitchens and plan meals in the public sector,” says Kristin Marmsjö, Sales Manager Foodservice, Lantmännen Cerealia.

Among several innovative and tasty bread contestants, the winner is now crowned. The winners are Helene Andersson, Head of Nutrition in Karlstad Municipality, and Annica Fjällman, Head of Kitchen at Skåre/Ilandaskolan. Together, they have shown that with simple means and new creative ways of thinking, it is possible to reduce the amount of food waste.

“There is so much commitment and creativity out there in the professional kitchens – and it is to draw attention to that power that we have built this platform for tasty and sustainable recipes that can inspire more people,” says Kristin Marmsjö, Sales Manager Foodservice, Lantmännen Cerealia.

The announcement of this year's winner of Sweden's most sustainable bread competition comes with the motivation:

With an innovative blend of juicy apples, spicy cinnamon and sweet carrots, the winner has created a bread that not only tastes fantastic – but also takes clear responsibility for the future. By using leftovers from the salad buffet and saving fruit and root vegetables from going to waste, the winner shows that sustainability and food waste reductions can go hand in hand with taste and creativity – a fine example of circular thinking in the professional kitchen.

“This was incredibly fun to do. Together we can really make a difference,” says Helena Andersson, Head of Nutrition in Karlstad Municipality.

Read the winning recipe on [Lantmännen's website](#) together with [the other finalist's recipes](#).

Finalists 2025

- Juicy carrot and apple bread with cinnamon from Karlstad
- Veinges tikka masala naan bread
- Björköby Restfest Bread
- Herrljunga's resource- and climate-smart bread
- Root vegetable bread

- Swedish pea bread from Kristanstad
- Vampire bread from Hässleholm

Previous years' winners

Pia Nordh, Röingeskolan in Hässleholm

Marie Juberg, Egebyskolan in Mjölby

Pia Lagerqvist, Höganäs pre-school in Uppsala

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About Lantmännen

Lantmännen is an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy and food products. Owned by 17,000 Swedish farmers, Lantmännen has 12,000 employees, operations in over 20 countries and an annual turnover of SEK 70 billion. With grain at the heart of the operations, Lantmännen refine arable land resources to make farming thrive. Some of Lantmännen's best-known food brands are AXA, Kungsörnen, Scan, GoGreen, FINN CRISP, Schulstad and Vaasan. The company is founded on the knowledge and values acquired through generations of farmers. By engaging in research, development and operations throughout the value chain, Lantmännen takes responsibility from field to fork. For more information: www.lantmannen.com