


## SKIN Good Practice Recording Template

Knehtiläntila	
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Insert photo or any visual image or diagram e.g. SNA diagram/Word or Image Collage (Optional)	
Choose relevant 'Hot Topics' below:	
SKIN good practice 'Hot Topic(s)* CATEGORY 1	<u>Valorisation</u> : environmental sustainability; <u>Value</u> : nutritional value, healthiness; <u>Social sustainability</u> : connection between producers and consumers, trust of community, well-being; <u>Economic sustainability</u> : markets/events for multiple producers locally
SKIN good practice 'Hot Topic(s)* CATEGORY 2	<u>Environmental sustainability</u> : Ecological soundness of production methods
SKIN good practice 'Hot Topic(s)* CATEGORY 3	<u>Internal</u> : Group spirit
SKIN good practice 'Hot Topic(s)* CATEGORY 4	<u>Variety</u> : Bringing together supplies from multiple small producers; <u>Efficiency</u> : Proximity (spatial)

**EIP Practice Abstract Format:**

Short summary for practitioners in English on the (final or expected) outcomes (1000-1500 characters, word count – no spaces). This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.

**Short description of the ‘good practice’:**

Knehtiläntila is a big organic farm located around 45 minutes car ride from Helsinki. It is a restored old barn for shop/cafe. Palopuro agroecological symbiosis - Knehtilä Farm is at the center of a cooperative food production system based on energy and nutrient self-sufficiency. This multi-enterprise network, located in Hyvinkää, is the first of its kind in Finland. It aims to produce local, organic food using bioenergy and recycled nutrients. This cooperative will serve as a model for organic food production and processing which is truly energy and nutrient self-sufficient.

In the integrated system, the grain from the fields would be milled in Knehtilä, and baked to bread by Samsara, an organic bakery which has established its operations on the farm. The losses from milling and baking have the potential to be used as feed for the hens in the neighboring henhouse. They can also be utilized as energy source for the biogas production. Biomass from green manuring leys in Knehtilä’s organic crop rotation combined with the hens’ manure and manure from local horse stables would be processed by anaerobic digestion. The result would be biogas, used for grain drying, the bakery’s ovens, running the farm machinery, and local sale for passenger cars. The nutrient-rich digestion residue from biogas production, will be used as organic fertilizer and soil conditioner in the farm fields.

Knehtilä Farm has opened itself as a venue for the local community to come together. The farm serves as a meeting point, an artistic and performance space, as well as retail point for locally produced, organic products. This allows for continued vitality and community connection in this small village.

**Main results/outcomes of the activity (expected or final):**

The farm creates an energy and nutrient self-sufficient food production system that is both locally based and transparent to the community and the consumers of the products. The farm serves as a retail point for locally produced, organic products. Additionally it is a place of social integration for the local community.

**The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?**

End user is able to connect together with producers in a venue for the local community to come together.

**Further information/Reference:**

<http://knehtilantila.fi/palopuron-symbiosis-in-english/>

**Short summary for practitioners in native language on the (final or expected) outcomes (1000-1500 characters, word count – no spaces).** This summary should be as interesting as possible for farmers/end-users, using a direct and easy understandable language and pointing out entrepreneurial elements which are particularly relevant for practitioners. Research oriented aspects which do not help the understanding of the practice itself should be avoided.

**Short description of the ‘good practice’:**

Knehtiläntila to duże gospodarstwo ekologiczne położone około 45 minut jazdy samochodem od Helsinek. To odrestaurowana stara stodoła na potrzeby sklepu i kawiarni. Palopuro agroecological symbiosis - Knehtilä Farm to kooperatywny system żywnościowy oparty na samowystarczalności energetycznej i odżywczej. Ta wielozakładowa sieć zlokalizowana w Hyvinkää jest pierwszą tego typu w Finlandii. Jej celem jest wytwarzanie lokalnej, ekologicznej żywności z wykorzystaniem bioenergii i odzyskiwanych składników odżywczych.

W tym zintegrowanym systemie zboża są mielone w Knehtilä, a chleb pieczony przez ekologiczną piekarnię Samsara. Odpady generowane podczas mielenia zboża są wykorzystywane jako pasza dla kur w sąsiadującym kurniku. Mogą być również wykorzystywane jako źródło energii do produkcji biogazu. Biomasa w połączeniu z odchodami kur i lokalnymi stadninami koni jest przetwarzana przez fermentację beztlenową. W rezultacie powstaje biogaz, wykorzystywany do suszenia ziarna, piekarników piekarniczych, obsługi maszyn rolniczych. Bogate w składniki odżywcze trawienie produkcji biogazu są wykorzystywane jako nawóz organiczny dla gleby na polach gospodarstwa.

Farma Knehtilä otworzyła się jako miejsce spotkań lokalnej społeczności. Farma służy jako miejsce spotkań i przestrzeń artystyczna, a także miejsce dla lokalnych produktów ekologicznych.

**Main results/outcomes of the activity (expected or final):**

Farma tworzy samowystarczalny system produkcji energii oraz składników odżywczych. System ten jest przejrzysty dla społeczności lokalnej oraz konsumentów. Farma jest również miejscem sprzedaży lokalnych produktów ekologicznych oraz miejscem spotkań dla lokalnej społeczności.

**The main practical recommendation(s): what would be the main added value/benefit or opportunities to the end-user if the generated knowledge were implemented? How can the practitioner make use of the results?**

Konsument może poznać producentów żywności oraz integrować się ze swoją społecznością lokalną.

**Further information/Reference:**

<http://knehtilantila.fi/palopuron-symbiosis-in-english/>

**Pearls, Puzzles, Proposals?**

**Pearls:** This solution created an energy and nutrient self-sufficient food production system. Additionally, it puts consumers and producers into close proximity and allows for a transparent and understandable production process.

**Puzzlings:** As this village no longer has a school or a railway station, it is in a perfect position to lose its unique character.

**Proposals:** The focus should be placed on keeping existing customers and getting new ones. This model should be reproduced by other farms around Finland and Europe. Cooperation in this manner could be the answer to a sustainable and vibrant organic agri-food sector.

**What needs did the ‘good practice’ respond to?**

Environmental sustainability, increase of social capital

**Methodology Used:**

desk-based research

**Actors/Stakeholders:**

Actors: primary producer, Stakeholders: consumers

**Relevant SKIN Innovation Challenge Workshops(s)? Please specify**

3 - Technologies

Sectors	All Sectors
Region, Country	Finland
Media attachment (e.g. video) or other attachment (e.g. benchmarking data)?	<a href="https://www.youtube.com/watch?time_continue=38&amp;v=ISJWpSc4o04">https://www.youtube.com/watch?time_continue=38&amp;v=ISJWpSc4o04</a>

*\*See SKIN Good Practice 'Hot Topics' Directory*

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