



CAN VENT FORMENTERA

“
With our
goat and
sheep farm
we practice
Zero Km
in the
Restaurant
”

Formentera
Elaborate cuisine
Local production
Reuse



Can Vent


Just over a year ago, Juan Ramón Cobo Munárriz took over the management of Can Vent restaurant in Formentera. Since then, he began a transformation process to turn its management into a closed circle, with its own organic production, an elaborate cuisine and a determined strategy towards zero waste. Can Vent has become much more than a restaurant in just over a year.

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Can Vent

**Juan Ramón Cobo
Munárriz**
Director

1. What values do you start from?

Can Vent has gone through different concepts since the 80's, peasant cuisine, Italian ... When we took charge of it a little over a year ago, we decided to give it a twist, making elaborate cuisine with local products. Besides from Can Vent, I run a goat and sheep farm. We make our own organic meat, cheese and vegetables. I've linked all this to the hospitality industry, to zero km food. What we can't produce, such as certain vegetables, honey, oil or fish, we buy from other producers in the island. We are taking steps gradually. After our first month the Repsol Guide gave us a review.

2. What actions have you taken to achieve these values?

Last year was our first and we bet on local produce. There are many traders who sell "Formentera" products and people believe it. I am in the cooperative and know what is produced and where it goes. There are many lies and we are working with the Council to remedy it. We are also working with the Council to recycle water and prevent it from going to sea. Summers are very dry in Formentera. A pond has been built to purify the water. I am setting up a sprinkler and irrigation system so that I can have organic products irrigated with this water.

During our first year we also removed all plastic. Our goats help clean the forest and prevent fires. And we collect dead savina trees for decoration.

This year we have taken another step further towards zero waste, composting, returnable packaging ...

3. What does it mean to apply these actions, what is the return?

The most difficult thing is to educate people, both employees and customers, this cannot be done overnight. Besides, this strategy is sometimes complicated by law. For example, the plastic issue may clash with health requirements. Supplier may bring a product tucked inside a plastic box that carries a large plastic bag and other small bags inside. Seven plastic bags for just one product!

4. How do you imagine the future?

We have been pioneers in setting this strategy. Everything in our production can be visited, transparently. Looking to the future is not an easy path but here it is and customers are slowly understanding and appreciating it.

Fundació prevenció
residus i consum

Rezero

Rezero is a non-profit foundation that yearns for a society that values the resources provided by natural systems and integrates all materials into cyclical processes, without toxic materials, or products that are left unused. This campaign aims to make visible the Balearic initiatives and companies that carry out inspiring actions and references in the prevention of waste and responsible consumption, be it from ecodesign, local and ecological production, repair, reuse, recycling, management prevention of waste or any other activity that allows progress towards a circular economic model based on zero waste.

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