Food Reclamation: To Minimize Food Waste and Provide Inexpensive Goods

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Problem
Food waste contributes to about 12% of the total waste in the U.S.
-40% of it happens during production and distribution stages
-This accounts for $31 billion worth of food wasted.
-In supermarkets 75% of waste is organic on average

Background
Food Waste is a major problem in the U.S.
-Supermarkets dispose of produce even for slight defects
-Solutions like composting are more expensive than regular disposal

Mechanism
-Food Reprocessing plants
-These are factories that would be able to reprocess and repackaging produce since it is the easiest to preserve and can also be taken from local farms
-Using a strict screening process we would be able to use only the produce deemed safe to use.

Project Goals
-Create a safe alternative to dumping food waste
-Provide Inexpensive preserved produce to those who need it
-Minimize food waste

Assessment
-Keeping track of prices and demand for the original goods
-Tracking our products sales
-Tracking markets participation

References