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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 repack 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 market participation.

References