Food Reclamation

To minimize food waste and provide inexpensive goods

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.

Project Goals

- Create a safe alternative to dumping food waste.
- Provide inexpensive preserved produce to those who need it.
- Minimize food waste.

Mechanism

- Food Reprocessing plants
- These are factories that would be able to reprocess and repackage 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.

Assessment

- Keeping track of prices and demand for the original goods.
- Tracking our product sales.
- Tracking market participation.

References


