

Food Waste

December 27th, 2016

1. **New! [For These Entrepreneurs, Cutting Food Waste Starts in a Maggot Bucket](#)** *NPR, 12/13/16*. Mad Agriculture is a startup that puts larvae in bins full of food waste to help aid in the decomposition. The goal is to turn food waste, which hurts the environment, into protein-rich animal feed for chicken and fish farms, which tend to be costly for farmers and growers.
2. **New! [FoodCloud: New App Proves a Nourishing Idea for Wasted Food](#)** *The Guardian, 12/7/16*. FoodCloud is a mobile application that allows businesses to notify charities when they excess food available for donation. Participants can post information on what they have left over, where local charities to set up times to collect the donation via the application
3. **New! [State Hunters' Harvest Program Reaches Milestone](#)** *The Indiana Gazette, 11/25/16*. Over 1 million pounds of venison has been donated to food banks and other programs in Indiana since the nonprofit *State Hunters Harvest Program* began over 25 years ago. Hunters are able to take their deer to one of the 115 participating meet processors in the state and donate any amount they would like to the program.
4. **New! [Eat It, Don't Leave It: How London Became a Leader in Anti-Food Waste](#)** *NPR, 11/22/16*. By using various applications and services via smartphones, or partnerships with local organizations, London has growing number or platforms that can take potential food waste from restaurants, stores, or even to be connected with communities and organizations that transform it into meals for those in need.
5. **New! [What Restaurants Can Teach Us about Reducing Food Waste](#)** *Center for a Livable Future, 9/16/16*. With the USDA estimating that nearly 31 percent of harvested finds its way into the trash, restaurants have become role models to teach about how to shop, cook and eat by minimizing waste and in turn, saving money as well. Chefs and owners are using clever means by taking produce destined for compost, like pulp from a juice bar, and turning it into a veggie burger. This not only helps a restaurants bottom line, but minimizes waste.