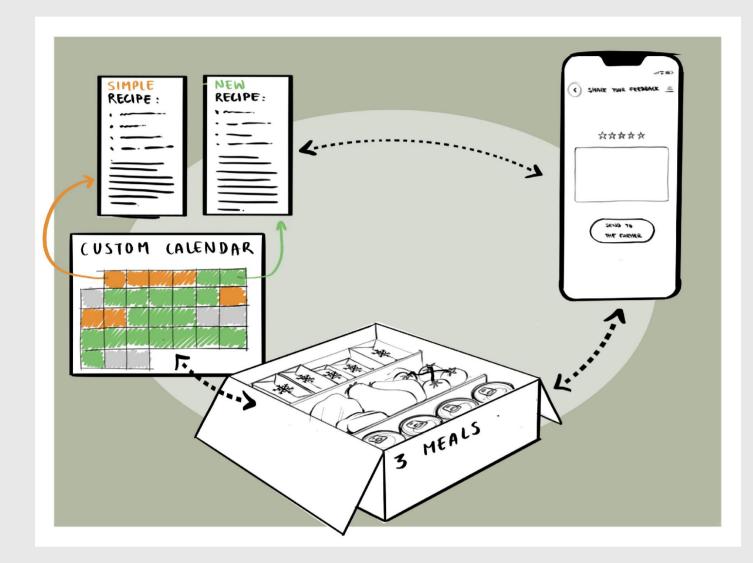
INNOVATIONS OF ADAPTABLE CONSUMPTION

Place two stickers on the innovations you believe are most likely to foster the transition from excess to enough!



Integrated Consumption Boxes

Meal service that automatically adjusts and delivers ingredients based on the household's schedule, preferences, and feedback. Boxes include fresh produce and supplementary items that have long-shelf-lives to simplify meal planning and support meal completion.



Dissolvable Packaging

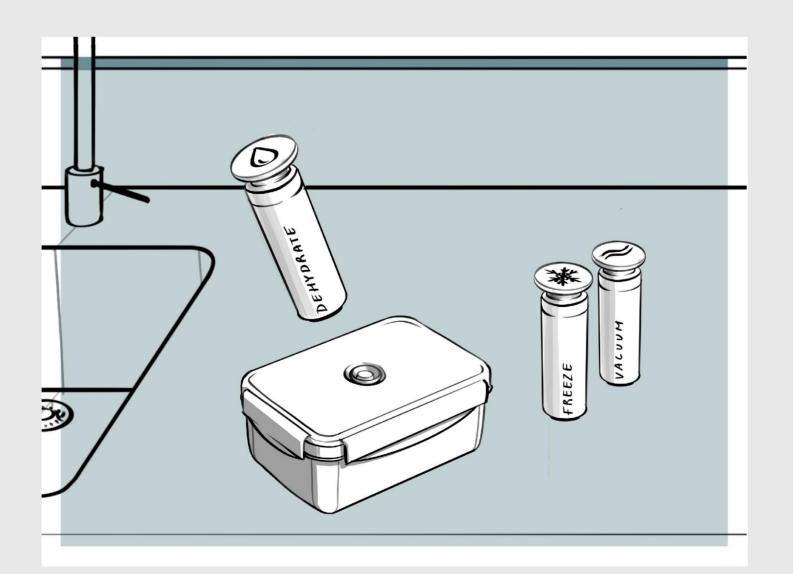
A food-safe, clear film that completely dissolves during cooking. It allows consumers to easily see what frozen food they have, break off needed portions, and ensure texture and quality without ice build-up





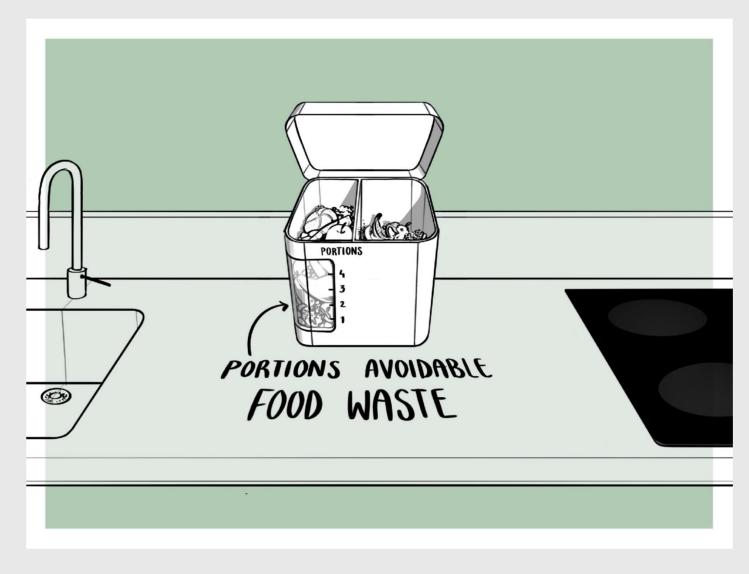
Ingredient-less Recipes

App that supports consumers with meal preparation by exploring cooking techniques and flavour science, helping them create dishes using available ingredients while reducing food waste and encouraging culinary experimentation.



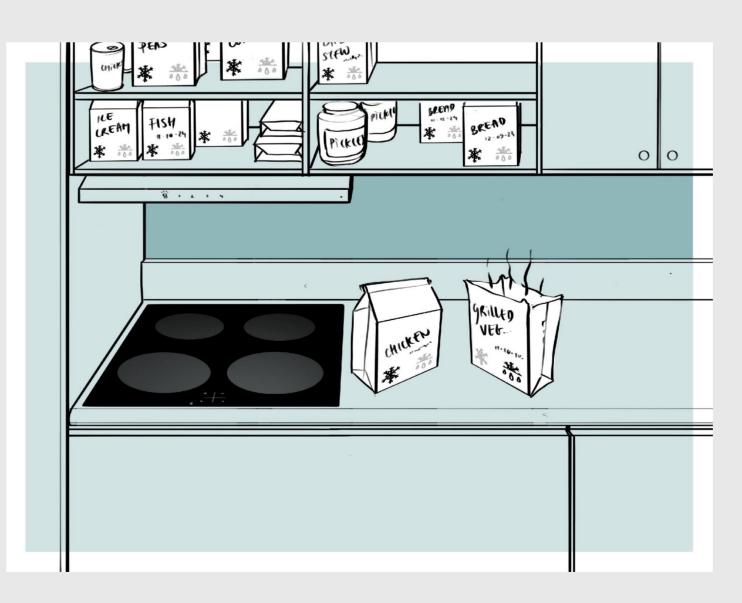
Life-Extending Tools

Set of tools that help users preserve unused food items through methods like dehydration, quick freezing, or vacuum sealing, allowing them to extend the shelf life of ingredients to reduce food waste.



Feedback Waste Bin

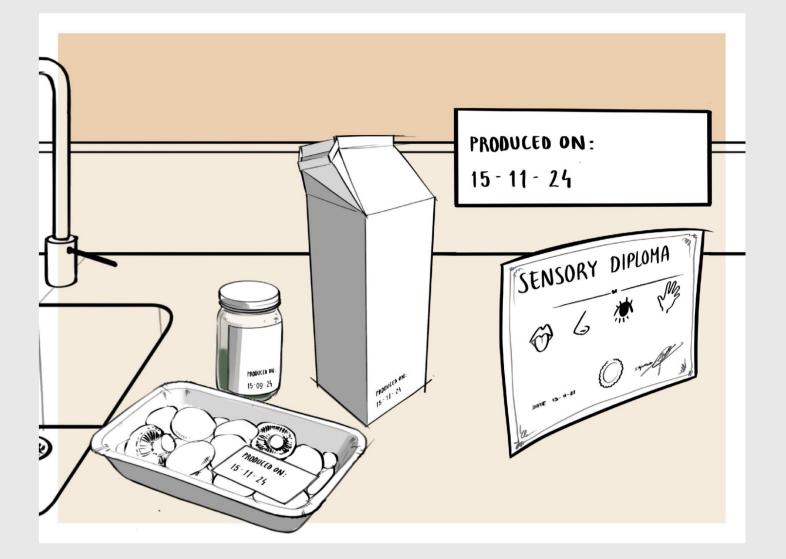
Waste bin that separates avoidable and unavoidable food waste and provides insight into the amount of edible food wasted, encouraging consumers to change purchasing habits to reduce food waste.



Speed Freeze Bag

Specially designed bags that freezes food when closed and defrosts it when opened while preserving its flavour, texture, and nutrients, allowing for easy meal preparation and efficient storage alongside other pantry items.

nough!



Minimalist Food Labels

After being educated on proper sensory evaluation and what actions to take to prolong self-life, food is labelled with only the production dates.

Curious to explore all 21 innovations?

Join our research survey and be inspired by innovative solutions to food waste. Your valuable insights will help drive change in the Dutch food system!



Scan the QR to leave your email!



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