


Food loss: marketed products

Additional resource

Product description	Product image
<p>¡YAPPAH! Chicken Crisps: Rethinking Snacks, For Good</p> <p>With the Protein Crisps, we are taking forgotten ingredients and crafting them into a delicious protein snack."</p> <p>Tyson provides upcycled chicken breast trim that is still full of flavor and protein and combines it with either rescued vegetable puree from juicing or rescued Molson Coors spent grain from beer brewing to create the line's four flavors, which are: chicken carrot curry, chicken celery mojo, chicken IPA white cheddar and chicken shandy beer.</p> <p>https://www.kickstarter.com/projects/yappah/yappah-chicken-crisps-rethinking-snacks-for-good</p> <p>https://www.yappah.com/</p>	

Regrained

ReGrained was founded when Dan Kurzok and Jordan Schwartz were undergraduate students at the University of California, Los Angeles. "We started homebrewing and quickly discovered that beer was not the only delicious product of the brewing process. Each batch also created food that looked, smelled, and tasted like hot cereal. We were hauling this grain out to the dumpster until we read about other homebrewers baking bread with it. Further research confirmed our suspicions that beer grain has incredible nutritional value.

<https://www.regrained.com/>



Rubies in a rubble

Rubies in the Rubble, located in London, makes relishes and other condiments using surplus fruits and vegetables. Today, Rubies in the Rubble gets its upcycled produce in bulk from large-scale farmers across the country.

"To make chutneys that would use fruits and vegetables that would otherwise go to waste, while also encouraging people to "value food again and use our resources well"

<https://rubiesintherubble.com/>



Barnana

We are on a mission to end food waste on organic banana farms by upcycling the bananas that used to go to waste. When "imperfect" bananas have scuffs, are a little too ripe, or aren't the perfect size - they are typically rejected for export. We take these delicious bananas and turn them into snacks

<https://barnana.com/>



Repurposed pod

Robert & Kayla Weidner in Ecuador cocoa producers that had the idea of upcycling the fruity white pulp that hugs the cacao beans in each cocoa pod. "Some of it is used to ferment the beans during the chocolate-making process, but the rest is wasted. That's a shame, because we miss out on the opportunity to enjoy this mouth-watering fruit. So, we decided to put the fruit to good use as a naturally sweet and lightly tart juice that transports you straight to the farm.

<https://repurposedpod.com/>



Earnesteats

Just what is coffee fruit? It's the husk that surrounds a coffee bean. There's a lot of coffee beans around and thus a lot of coffee fruit that is usually discarded. Now the coffee fruit is on its way to superfood dom via Earnest Eats' organic hot cereal pots

<http://earnesteats.com/>



Pulp pantry

It all started when Pulp Pantry's founder Kaitlin Mogentale watched a friend juice a carrot. That moment proved to be quite transformative, as she saw firsthand the large amount of fresh pulp that was left behind.

"What do you do with your pulp?"

Our grain-free granola is our flagship product (and you can check 'em out here) but we're not stopping there! We're on a mission to find new and delicious ways to repurpose juice pulp, and we have lots of tasty, nutritious goodness in store for the future.

<https://pulppantry.com/>



The White Moustache Branded as "nature's sports drink," Brooklyn-based yogurt manufacturer The White Moustache sells the leftover whey that is a by-product in the yogurt straining process. They use the acid whey - which has probiotics and calcium - in smoothies, meat marinade, or just drink it straight.

<https://whitemoustache.com/>



WTRMLN WTR

In the U.S, over 50 million melons a year don't make it to grocery stores due to imperfections. WTRMLN WTR "rescues" these fruits and cold-presses them ("everything but the skin!") into a refreshing drink. Plus, one bottle has more potassium than a single banana, and whatever doesn't get juiced is turned into livestock feed.

<https://wtrmlnwtr.com/>



The coffee cherry Co

Coffee cherries are fruit, mostly skin and some pulp, that protect the coffee beans inside. When the beans are pulled out, the fruit normally is discarded into fields or streams. The coffee cherries take a long time to decompose because of their fiber content.

To upcycle them item, the Coffee Cherry Co dries the coffee cherries and mills them into flour. Ms. Widmayer stressed the ingredient does not taste like coffee. The coffee cherry flour works as a flavor enhancer, especially for cocoa, which could help in reducing sugar in products. Nutritiously, it is more than 50% fiber and has iron, potassium and magnesium. Supplying earnest eats and regrain

<https://coffecherryco.com/>



SNACT

Delicious food waste-fighting snacks

Our handmade snacks, fruit jerky and banana bars, are packed with all the nutrition of flawless fruit and help the UK tackle food waste.

<https://snact.co.uk/>



Bio-bean

Each year bio-bean recycles thousands of tonnes of waste coffee grounds, collected from coffee shops, cafés, offices and transport hubs around the UK. Recycling coffee helps reduce greenhouse gases, diverts waste away from costly landfill and gives your latte a useful second life.



Orange fiber

Orange Fiber patented and manufactures the first sustainable fabric from citrus juice by-products. Exclusive, silky and ethereal, it is designed to meet the demand of innovation and sustainability of fashion brands, interpreting its creativity and visionary spirit.

<http://orangefiber.it/en/>



Pinatex

Piñatex® is an innovative natural textile made from pineapple leaf fibre.

The leaves are the byproduct of existing agriculture, and their use creates an additional income stream for farming communities.

Piñatex® is a natural, sustainably-sourced, cruelty free material.



Fruitleather Rotterdam

Using an eco-friendly process which we have developed, the discarded fruit is transformed to sheets of leather-like material. In order to really get the leather look, a final finishing is applied. The Fruitleather can be coated or embedded with a print before being applied to a large variety of products which tend to use traditional leather.

