



- Food waste is a significant global problem with environmental, economic, and social implications.
- •In the cooked food supply chain, which includes restaurants, catering services, and other foodservice establishments.
- To reduce this food wastage we have planed to supply the food to the one who suffer from insufficient food supply and appetite
- •For this we planned to develop an application in which they can show and post available excess food and preserve it using retort packaging











Problem statement



- •Wastage of foods in restaurants, catering services causes economic losses in the food industry but also for building a more sustainable and responsible food culture
- Food insecurity
- •Inadequate preservation methods
- Over 7000 Indians die of hunger every day. Over 25,00,000 Indians die of hunger every year.



- Developing an user friendly and innovative application
- •The restaurants, catering services can post the available amount of excess food in our application
- •Customer who need the food can able to order in our application and our delivery partner can take the delivery
- •And the cost of the food is 75% less than its actual price



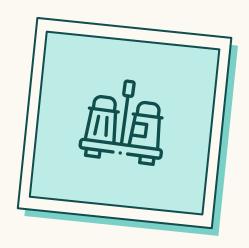


Taste don't waste



VISION

To create a global impact by revolutionizing waste food management through an innovative mobile application



MISSION

The vision our project is to build a world where no edible food goes to waste, and every person has access to nutritious meals





Flow chart



STEP 1

User interface login/signup

STEP 2

Excess foods can be posted

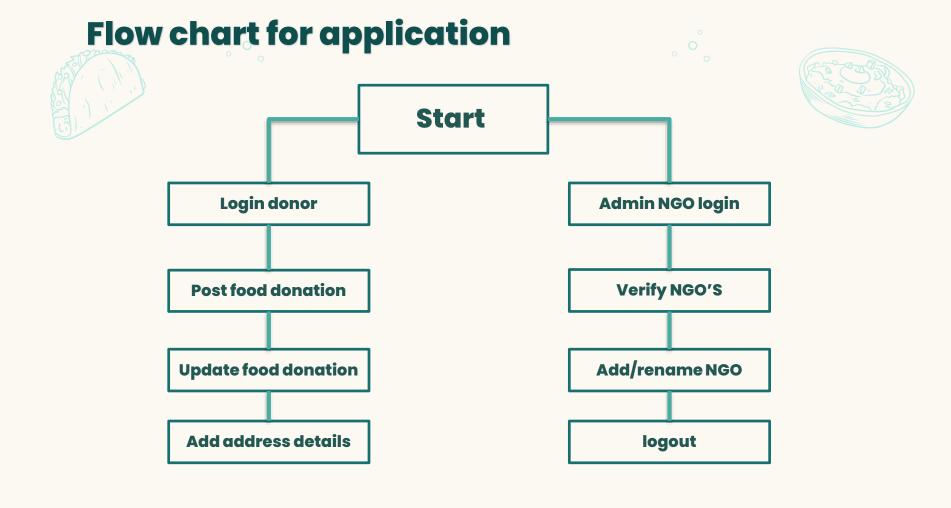
STEP 3

Order placing

STEP 4

Preservation and delivery







- Adalo is designed for individuals and businesses who want to build apps without writing code. Its intuitive drag-and-drop interface allows users to design app layouts, add components, and define functionality using visual tools
- •UI elements like buttons, text fields, lists, and images, as well as more complex features like forms, databases, and user authentication
- Once an app is built, users can publish it to the App Store, Google Play Store, or deploy it as a web app





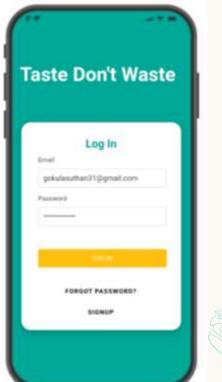


Welcome & login page



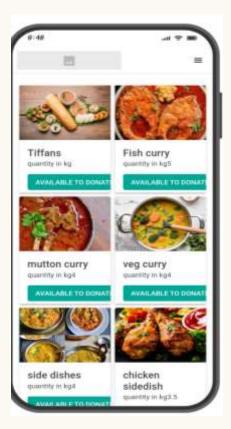








User Dash board







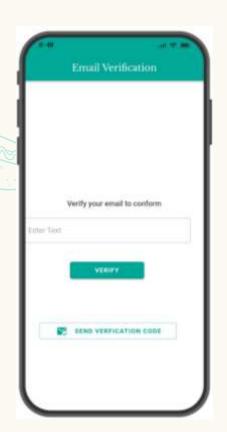


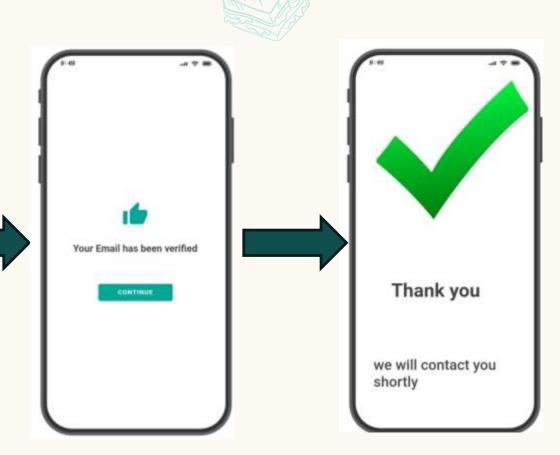






Email Verification







- The primary method used in retort packaging is heat sterilization.
- Retort pouches help in reducing the oxygen content within the package
- Retort packaging helps in controlling moisture levels within the pouch
- Retort pouches are designed with multiple layers of materials, including aluminum foil
- Retort pouches are lightweight, portable, and easy to store





Retort technology









Customer segment

- Restaurants, Catering services
- Hostel mess
- Advertising agencies
- Customers who order food









Marketing strategy

- Digital Marketing
- Creating Awareness among people
- Television Ads



Thank you

"Nothing brings people together like good food"

