

CleanPlate: Empowering Communities with Safe, Traceable Food

by Lulu Zama

The Challenge: Foodborne Illnesses

1 Rising Prevalence

Foodborne diseases are a significant global health concern, with an estimated 1 in 10 people falling ill from contaminated food annually.

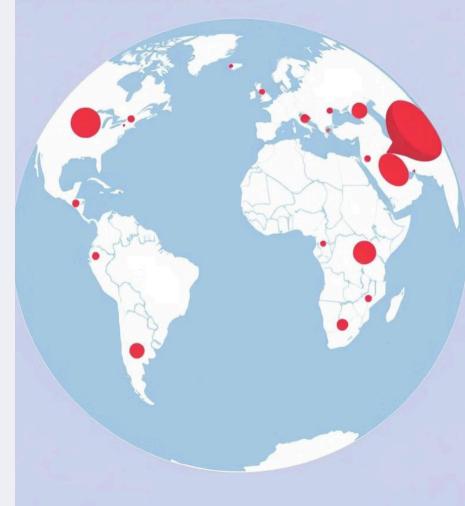
2 Economic Impact

Foodborne illnesses have a significant economic impact, leading to healthcare costs, lost productivity, and product recalls.

3 Lack of Transparency

Traditional food safety systems often lack transparency and realtime data, particularly in local markets, making it difficult to track food origins and identify potential contamination.

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CleanPlate: A Comprehensive Food Safety Management System

Real-time Monitoring & Tracking

CleanPlate provides real-time monitoring and tracking of food safety data, enabling proactive detection and response to potential contamination.

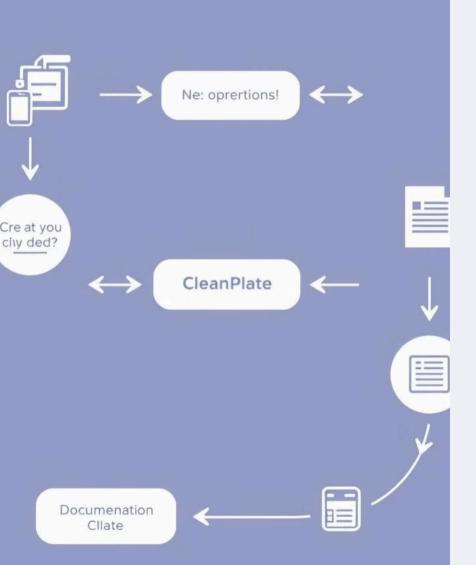
Alerts & Notifications

The system generates alerts and notifications for potential contamination, allowing for swift action to mitigate risks.

Food Traceability

CleanPlate facilitates food traceability, enabling the tracking of food origins, storage conditions, and distribution routes, providing greater transparency and accountability.

CleanPlate



CleanPlate Workflow

Data Collection

CleanPlate collects data from food handlers, vendors, and consumers through various methods, including mobile applications, sensors, and QR codes.

Data Processing

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The system processes and analyzes the collected data to identify potential risks and trends in food safety.

Alert Generation & Notifications

Based on the analyzed data, CleanPlate generates alerts and notifications to relevant parties, including food handlers, regulatory bodies, and consumers.

Reporting & Documentation

The system generates comprehensive reports and documentation on food safety activities, providing insights for continuous improvement and accountability.



Benefits of CleanPlate

1 Improved Food Safety

CleanPlate reduces the risk of foodborne illnesses by providing real-time insights, early warning systems, and data-driven decision-making.

3 Increased Efficiency

CleanPlate automates processes, reducing manual tasks and providing insights for optimizing food safety operations.

2 Enhanced Compliance

The system streamlines compliance with food safety regulations, minimizing the risk of fines and legal issues.

4 Enhanced Transparency

The system promotes transparency in the food supply chain, fostering trust and confidence among consumers.

6 Made with Gamma

Market Opportunity: A \$24 Billion Market

Target Market

CleanPlate targets local markets, food vendors, restaurants, schools, healthcare institutions, and grocery stores, catering to a wide range of food businesses.

Market Potential

The global food safety market is expected to reach \$24 billion by 2028, driven by increasing regulatory standards, consumer demand for safe food, and the adoption of digital technologies.

Competitive Edge

CleanPlate offers a unique blend of scalability, customization options, advanced features, affordability, and real-time reporting, targeting both large and small-scale food businesses.

Business Models & Revenue Streams

Subscription-based Software

CleanPlate offers a subscription-based software platform, with different tiers catering to the specific needs of different types of food businesses.

Hardware Sales

The system integrates with hardware solutions, such as sensors and data loggers, which can be sold as part of the overall CleanPlate offering.

Partnerships

CleanPlate partners with local governments, health organizations, and other stakeholders to provide tailored solutions and promote food safety initiatives.





CleanPlate







Meet the Team: Passionate & Experienced

Name	Title	Background	Fun Fact
Lulu Zama	CEO	Food safety expert	Foodie
Mandy Zama	СТО	Software engineer with 5+ years of experience	Coding enthusiast
Marsha Nala	Full Stack Developer	8+ years of experience	Gamer
Amy Lee	Food Safety Specialist	5+ years in microbiology	
Sanda Tiggs	Quality Assurance	10+ years of experience in quality control	

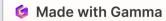
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Financial Projections & Investment



Call to Action: Join the CleanPlate Movement



Contact Us

cleanplate@org.co.za



Join the Movement

Together, we can create a world where safe food is a right, not a privilege.

Cover's CleanPlate.



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