Keeping Food Fresh from Farm to Fork





ENVIRONMENTAL

The UN acknowledges that the demand for food increases steadily with the growth of the world population, negatively impacting food resources and prices.



SOCIAL

FreshPaper empowers families and farmers to address food waste, reducing the tremendous amounts of land, energy, and water lost across the entire food system.



ECONOMIC

FreshPaper keeps food fresh 2-4 times longer by naturally inhibiting bacterial and fungal growth, working like refrigeration without energy and infrastructure costs.



Developed in USA

Deployed in 35 countries, including: USA, Canada, France, Italy, Germany, Spain, Denmark, UK, Greece, Australia, New Zealand, Mexico, Brazil, Argentina Thailand, Japan, India, South Africa, Malawi, Laifi



"SIMPLE IDEAS ARE OFTEN THE MOST POWERFUL."

KAVITA M SHUKLA, INVENTOR & FOUNDER,

→ A piece of paper can reduce global food waste. Low cost, compostable, and infused only with organic spices, FreshPaper keeps produce fresh 2-4 times longer.

FreshPapers are sheets of paper that are simply dropped into containers, boxes, and bags of produce. By **keeping food fresh** from farm to fork in a scalable and sustainable way, while significantly reducing resource and energy costs, FreshPaper promises to positively impact the food economy and transform the lives of the 1.6 billion people who still lack access to refrigeration. FreshPaper has spread from a single farmer's market to **farmers, retailers, and consumers in over 35 countries**.

Through its "Buy a Pack, Give a Pack" initiative, Fenugreen matches purchases with donations of FreshPaper to food banks, and is now working to provide FreshPaper to farmers in the developing world.

Why a Sustainia100 solution?

While the world's farmers harvest enough to feed the planet, we lose 25% of our food supply to spoilage, leaving 800 million hungry and exacting staggering societal and environmental costs.

