

Let's fight food waste in a sustainable way



# Main Problems

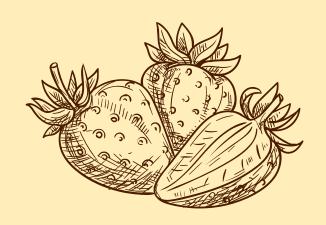
#### SHORT SHELF-LIFE OF POST HARVEST FRUITS

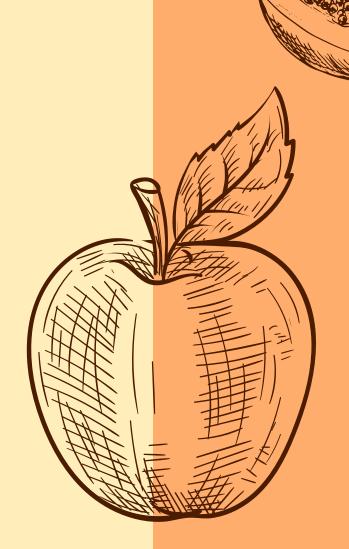
In Italy there is an annual loss of 263,645 tons of food waste, of which 40% is represented by fruit and vegetable waste, with a loss of money throughout the supply chain of 900 million euros.

WATER POLLUTION - 0,7 m<sup>3</sup>/Kg

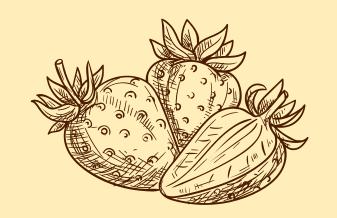
CONSUMED LAND - 3,7 m<sup>2</sup>/Kg

CO<sub>2</sub> GENERATED - 0,08 CO<sub>2</sub>/Kg









# Food Waste

### **GLOBAL FOOD PRODUCTION 17%**

<ul> <li>Domestic environments</li> </ul>	10%
<ul><li>Food service</li><li>Retail stores</li></ul>	5%
	2%

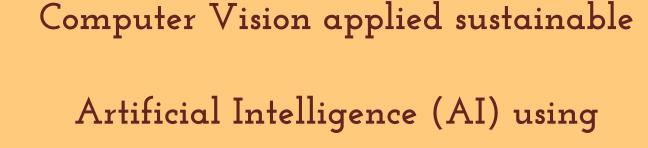


# WE PROPOSE A hybrid solution



Transparent and biodegradable natural film, which will act as a coating for the fruit.

Made up of natural polymers.



UAV and UGV.

The system identify right time to pick and apply film, ensuring maximum effectiveness.

Agriculture

4.0



### How do we do it?



The biopolymers chosen have important properties:

- Anti-microbial
- Anti-oxidants
- $Barrier against O_2$

The final product allows to:

- Slow down its aging by increasing its shelf-life
- Preserve the nutritional properties from harvesting along the entire supply chain

The biopolymers used will be extracted from agri-food and fish waste



The UAV is equipped with:

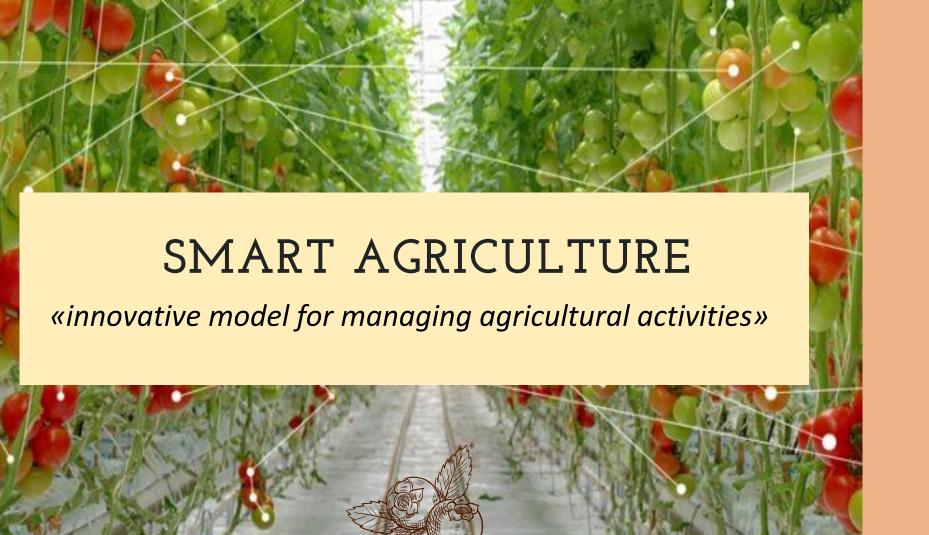
- Wi-fi sensor;
- Camera;
- Portable tank.

They Collect data and high-resolution imagery from cropland.

#### Allows:

- Monitor crop health and stress;
- Monitor irrigation;
- Identify best time to harvest;
- Spray film on fruits.

Through Deep Learning algorithms, data is analyzed to identify crop health and stress levels



#### **NEURAL NETWORK TRAINING:**

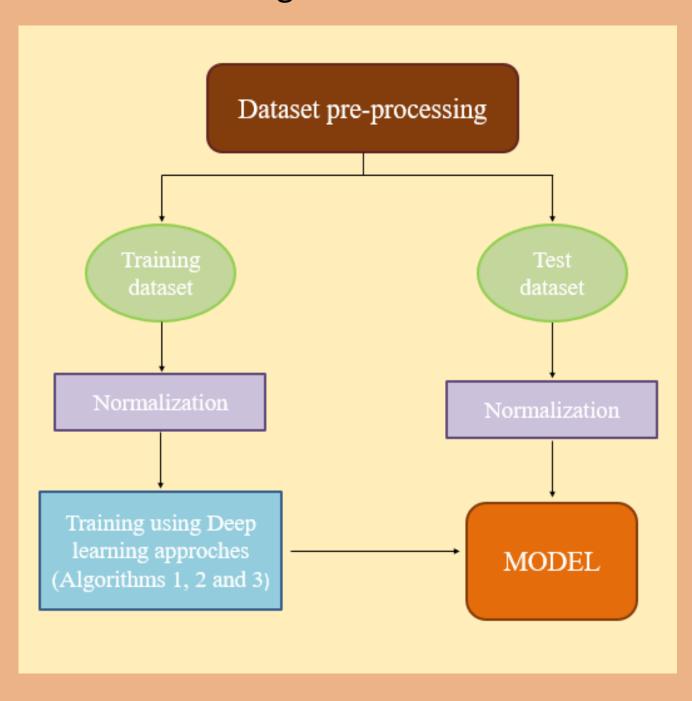
- Existing image collections;
- Refinement over the years of neural network for addition of new data acquired in field. .







Deep Learning models for image recognition and their segmentation.







# Our value proposition



### HORTICULTURAL COMPANIES

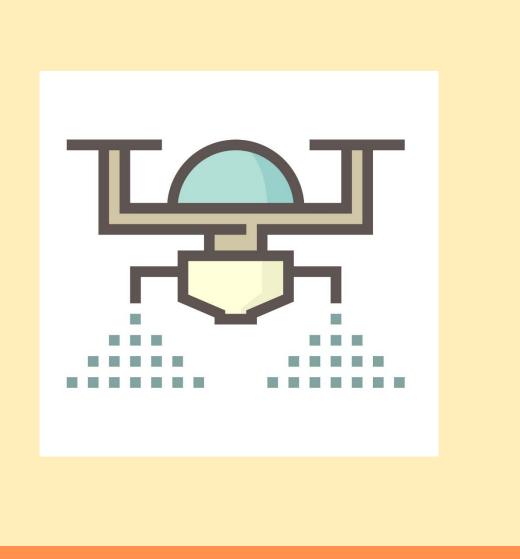


- Reduced loss of stored fruit with consequent reduction of waste.
- Avoid falling prices on longterm stored fruit.

# FINAL CONSUMER OF FRUIT

- Fruit with longer storage times with all the nutritional properties.
  - Reduction of domestic waste

# MVP

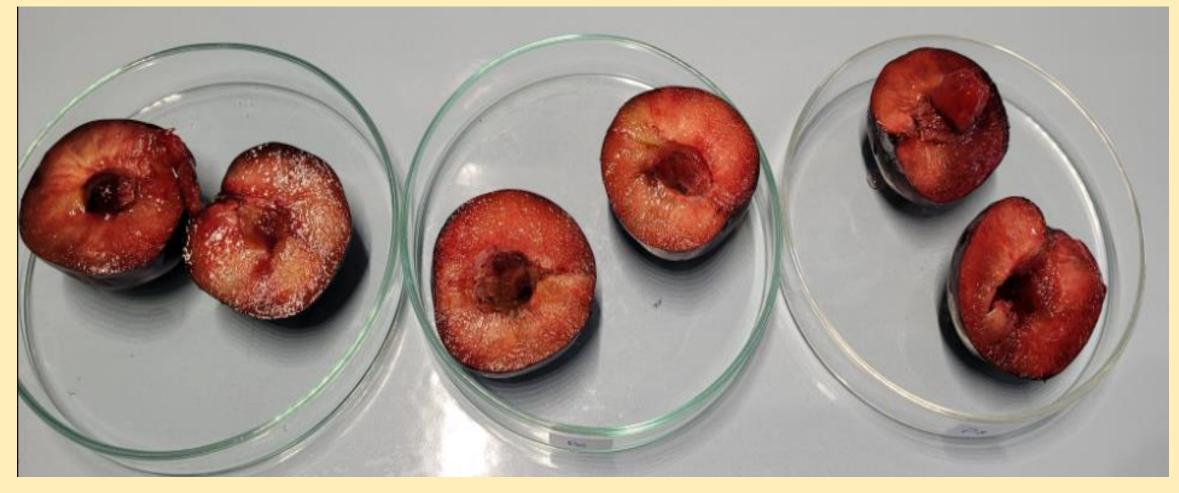






- A: Coated with a low concentration of FruitCoat
- B: Coated with a high concentration of FruitCoat
- C: NOT Coated

After applications, the plums were placed in an oven at 40°C for 12h at 70% relative humidity.



Plum A Plum B Plum C

It is possible to lower the temperatures of cold storage rooms, used for crop storage, allowing energy consumption to be reduced for the farm and for environment itself.



THE COATING WORKS?



**INDUSTRIAL PLANT** 

**COSTRUCTION AND** 

**BUY DRONE** 

Q3 2024

**GO TO MARKET** 

Q2 2024

# Road map

**ESTABLISHMENT OF** 

THE COMPANY

Q1 2023

**RESEARCH AND** 

**DEVELOPMENT** 

Q2/3 2022



**EFSA** 

**APPROVAL** 

Q3 2023

**PATENT DEPOSIT** 

Q2 2023

**SEARCH FOR** 

**PERSONNEL** 

Q1 2024

### ECONOMIC SUSTAINABILITY

### Estimated cost of our idea: 350.000 €

- Cost pilot plant realization (250.000 €)
  - Marketing activity
  - · Research and Development
- Drones, Cameras, Software Development

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### SALES STRATEGIES

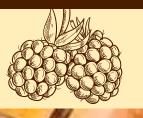
• Fixed monthly fee for loan of use for Drones and Software

• Variable fee depending on the coating needed by the company





## Our Team





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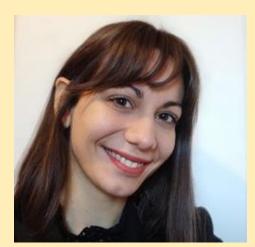


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