



Rolls of fabric from a textile factory | Photo source [Mircea Ploscar](#) from Pixabay

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DYELICIOUS TURNS FOOD WASTE INTO LUXURY WARES



RETAIL

A Hong Kong startup uses kitchen waste to make dyes that can decompose naturally and do not yield any pollution

Hong Kong startup [Dyelicious](#) is turning food waste into high-quality clothing and other products through a process known as natural food dyeing. The company says its workshops use kitchen waste to make dyes that can decompose naturally and do not yield any pollution, unlike a typical garment factory that may emit toxins into rivers and oceans.

Natural food dyeing uses a series of processes that include extraction, liquid preparation and colouring. In order to up the quality of the dye, additional mordants are included so that, “different hues can be transformed, the color sharpness can be improved, and even different colours can be created,” the company says.

“My dream is to go out of business because there is no more food waste,” founder Eric Cheung told [foodshapers.org](#).

Dyelicious has worked with notable brands seeking to lower their carbon footprints, sourcing waste from Zara, Adidas, Towngas, Starbucks and Calbee. The company also works with schools to substitute their chemical paints with non-toxic products and hosts workshops for families at retailers across Hong Kong.

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Takeaway:

According to the Hong Kong Environment Bureau, the city wastes 3,600 tons of food every day. The problem of food waste goes way beyond Hong Kong, and its costs are economical as well as environmental. Globally, about one third of all food that is produced is either lost or wasted, and this amounts to about € 607 billion in industrialised countries and € 277 billion in developing countries, according to fao.org. Environmentally, the production, transport and storage of this food uses energy, fuel and water while emitting greenhouse gases that contribute to climate change. Thankfully, innovative solutions are arising Dyelicious was able to upcycle nearly 600 tons of waste between 2016 and 2017. Springwise has also spotted a natural silk spray that extends a foods' shelf life and a process for turning food waste into fibres for textiles.