



Food waste is one of the greatest threats facing our environment | Photo source Jasmin Sessler on Unsplash

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NANOSENSOR REDUCES FOOD WASTE BY MONITORING RIPENESS



FOOD & DRINK

By tracking the levels of a plant growth hormone, the sensor improves the efficiency and effectiveness of fresh produce transport and storage

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Takeaway:

Global food loss and waste affect the environment, the economy and of course, people. More than enough food is produced to feed the current world population, yet there are billions of people going hungry. Such insecurity is due largely to the estimated 30 per cent of food that is

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ed each year worldwide. Different countries face different challenges, so local focusing on creating more transparent economies are likely to have the biggest impact. Collaboration between governments, growers and consumers is crucial to the creation of long-term solutions.