



# DATA



## **1-General Information**

**Project Duration:** August 13 to September 3, 2020

**Recovered:** 60 kilograms of fruits and vegetables

**Work:** 22 days of collection and cooking

**Produced:** 31,300 grams of new food

**Composted:** 18,273 grams

**Trips to the Produce Store:** 7

**Cooking Days:** 5

**Distance from Home to Produce Store:** 650 meters – 8 minutes walking

**Walking Distance for Food Recovery:** 5,200 meters

**CO2 eq Emissions Reduced:** 110 times less

## 2-Vegetable Recovery

**1-Supplier:** Jaqueline Kirshbom's Vegetable Shop

**Location:** Left as a gift at my apartment

**Recovery Date:** August 13, 2020

**Amount Recovered:** 395 grams

**2-Supplier:** El Bosque Greengrocer

**Location:** El Bosque 154, Providencia - Gonzalo

**Recovery Frequency:** August 21, 25, 28, and September 1, 2, 2020

**Amount Recovered:** 48,610 grams

**3-Supplier:** Don Federico Market

**Location:** Vecinal 88, Las Condes

**Recovery Date:** August 13 and 26, 2020

**Amount Recovered:** 395 grams

Date	Food	Weight / grs	Supplier
13-08-2020	Carrot	8670	Jaqueline Kirshbom's Vegetable Shop
	Tomato	465	
	Apple	860	
	Lemon	165	Don Federico Market
21-08-2020	Onion	1560	El Bosque Greengrocer
	Red Tomato	7400	
	Apple	14025	
25-08-2020	Baby Spinach	3375	El Bosque Greengrocer
	Cherry Tomato	550	
26-08-2020	Oranges	230	Don Federico Market
28-08-2020	Yellow Tomato	8450	El Bosque Greengrocer
	Red Tomato	1930	
	Onion	845	
01-09-2020	Red Tomato	4450	El Bosque Greengrocer
	Apples	810	
02-09-2020	Pineapple	1890	El Bosque Greengrocer
	Tomato	3000	
	Onion	325	

### **3-Preservation Process**

#### **Preservation Methods:**

Sauces, oil-based preserves, jams, chutneys

#### **Recipes:**

Red tomato sauce with carrot

Red tomato preserves with rosemary and garlic

Yellow tomato sauce

Yellow tomato preserves with spices and oil

Baby spinach pesto paste

Apple compote

Pineapple-apple-merkén chutney

Carrot/orange/walnut jam

#### **Amount Produced: 110 canned food**

Types of Preserves	Total Weight (g)	Total	Packed
Red tomato sauce with carrot	410	21	24-08-2020
Red tomato sauce with carrot	410	5	31-08-2020
Red tomato sauce with carrot	400	5	31-08-2020
Red tomato preserves with rosemary and garlic	390	4	03-09-2020
Red tomato preserves with rosemary and garlic	210	1	03-09-2020
Yellow tomato preserves with spices and oil	210	7	31-08-2020
Yellow tomato souce	400	9	31-08-2020
Baby spincha pesto paste	130	24	27-08-2020
Pineapple -apple-merken chutney	150	6	03-09-2020
Pineapple -apple-merken chutney	150	1	03-09-2020
Apple compote	400	8	31-08-2020
Carrot/orange/walnut jam	270	6	26-08-2020
Carrot/orange/walnut jam	300	13	27-08-2020
		<b>110</b>	

## **4-Environmental Data**

**Waste Reduction:** Avoided 60 kilograms of food waste

**Carbon Emissions:** Reduced carbon emissions through food recovery and preservation

**Generated Waste:** 18,273 grams of organic waste composted

**Emission Reduction:** Weekly reduction of 41.64 kg CO<sub>2</sub> equivalent by managing organic waste during the 22-day project, reducing emissions by 248 times

## **Collaborators**

**Claudia Morales: "La Casa del Fermento" – Fermentation Specialist**

**Constanza Thilemann: Chef**

**La Lombriz Compostera: Organic Recycling**

**Frutería El Bosque**

**Cyclos: Sustainability Consulting**

