Food Waste—Did you know that:

- In 2021, households, retail businesses, and the food service industry wasted an estimated 931 million tons of food worldwide.

- Food waste contributes to climate change through the emission of greenhouse gasses; in fact, food waste accounts for nearly 10% of global greenhouse gas emissions.

- In 2020, almost 15% of food-related carbon dioxide emissions came from losses in food supply chains, due to a lack of refrigeration and spoilage in transport and processing.

One potential solution—Jelly Ice!

Researchers at the University of California, Davis, created the cooling cube known as jelly ice — jelly ice stays just as cold for just as long as traditional ice with one key difference—it doesn’t melt thanks to a gelatin membrane that traps water in its cube-like shape. It is reusable, flexible and compostable. Jelly ice is anti-microbial and prevents cross-contamination. Researchers used nanotechnology to create jelly ice. It is not made of plastic; it is protein-based and 90% water and will keep its shape once it is no longer cold. The cubes can be cut to any shape and size needed. Jelly ice not only keeps food cold, it can also be reused up to 10 times. When no longer useable, jelly ice cubes can be composted. Jelly ice is environmentally friendly, sustainable, and reusable. The research team has filed for a patent and is currently working toward the commercialized use of jelly ice.

See video at: https://www.youtube.com/watch?v=UWv5QAo46Q8