



FOOD RECYCLING: AN INNOVATIVE WAY TO REDUCE WASTE

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Abstract:

A considerable amount of bio-waste is generated while processing foods in the form of peels, seeds and inedible pulp material, which can be re-used for edible purposes after appropriate processing. Fruits and vegetable are more prone to spoilage than cereals due to their nature and composition, spoilage occurs at the time of harvesting, handling, transportation, storage, marketing and processing resulting in wastage. Efficient management of these wastes can help in preserving vital nutrients of foods, and feeds, bringing down the cost of production of processed foods, besides minimizing pollution hazards. Recycling of fruit and vegetable waste is one of the most important means of utilizing them in a number of innovative ways yielding new products and meeting the requirements of essential products required for human, animals and plant nutrition as well as in the pharmaceutical industry. Hence, the problem of waste disposal and pollution of environment can be effectively overcome by recycling the food material and plant fruit wastes.

Keywords: *bio-waste, recycling, pollution hazard, re-used, innovative*

Introduction:

Food waste or food loss is food that is discarded or lost uneaten. As of 2011, 1.3 billion tones of food about one third of the global food production are lost and wastage occurs on all step in the food supply chain. In catering Industry hygiene and sanitation play a vital role in promoting and protecting the health and well being of people in large numbers. In catering Industry kitchen waste comprises peeling, trimmings, plate waste, spillage, empty cans, bottles, packing material etc. These must never be allowed to remain anywhere near the production, storage or in service areas, because they can attract insects, flies, rodents and even stay dogs and other animals. All these become agents of contamination to wholesome food. Arrangements must be establish for collecting all waste materials at the end of the day and





completely destroying them or removing them to garbage disposal centers in sealed, leak proof bags.

In large organization such as hospitals or an education establishment incinerators may be installed in the back yard away from the catering premises. All waste materials can be burnt up in this at the end of the day. Waste compactors are also available which crush waste materials, like, cans, corks, lids and bottles and other disposals reducing the volume of trash for storage until it is disposed off.

Small establishments can fit waste disposal unit to sink used for washing equipments. The advantage is that all kitchen waste can be ground and passed through the drainage system so that it does not have to collect in the catering environment. Depending on the size of the established and requirement of menus, free standing disposal unit are also available directly plumbed to waste supply for use.

There are several methods of composting including open and covered windows, aerated static pill and in vessel technology. A newly emerging technology is called anaerobic digestion. Which takes organic wastes like food waste and captures methane in the process to create renewable energy.

In basic composting process naturally occurring microorganism decompose organic waste. This applies to all the composting methods. Composting facilities manage the proper balance of Carbon, Nitrogen, Oxygen. Moisture and Temperature to create a soluble product that is made available for a variety of uses in landscaping erosion control and farming applications.

In today's economy, many business have started composting program at work because it saves there money on waste disposal costs. Composting is also good for the planet and your local community because composting 5 gallons of food waste is equivalent to not burning one gallon of gasoline finished compost is used by farms and gardeners, reducing the need for chemical based soil amendments.

Hence, to reduce the food waste non-perishable and unspoiled perishable food can be donated to local food banks, kitchens and shelters. Food recovery programs can offer numerous benefits to business and





communities. They provide wholesome food to needy families and help communities and business meet state and local waste reduction goals. The bio degradable product institute (BPI) is an excellent resource for determining what items are acceptable in compost at you facility. BPI is a professionals group from government and industry which promotes the use and recycling of bio degradable polymeric materials via composting.

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