

ACADEMIC INSTITUTION	Memorial University of Newfoundland and Labrador	PROJECT NAME	LifePreserve
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NEED AND AUDIENCE

- LifePreserve addresses three needs: food waste, food insecurity, and heritage preservation.
- Our province contributes 400,000 tonnes of food waste each year. By leveraging the programs already in place through our partner, Second Harvest, we are addressing this issue and connecting organizations with nearly expired food to preserve and prolong the shelf life.
- Food insecurity is a growing concern, and our project targets individuals who rely on food banks and community support (such as shelters) to secure their meals.
- Our heritage tier targets local seniors to preserve their stories and educate youth and other individuals who are unfamiliar with NL’s bottling traditions.
- The traditional practice of bottling was an innovative solution that addressed all three needs.

ACTION TAKEN

- We collected nearly expired food from grocery stores, bottled this food, and donated to local food banks.
- We have connected with a seniors home and our own relatives to learn about our heritage and collect bottling recipes and stories.
- We partnered with two organizations, Second Harvest, and a local cafe. Second Harvest collects landfill-bound food from grocery stores and restaurants and gives them to charities. The local cafe is a non-for-profit work-integrated social enterprise that will preserve this food by implementing the bottling process into their kitchen. This partnership will enable us to provide further education, skills, and opportunities for those facing barriers to employment.
- Our long-term plan is to pass on ownership of the project to our local cafe partner. The cafe is well equipped to take this initiative on as their values align with the goals of LifePreserve.

IMPACT

- Our team is preserving our province’s heritage of bottling through educating and empowering Canadians to use this tradition to reduce food waste.
- Through our social media campaigns, we educated 3325 people on the environmental consequences of food waste, and the benefits of bottling and preserving produce from home.
- Through our own bottling, we saved 62 lbs of food from going to landfills, which equates to 118 lbs of greenhouse gas emissions saved from the atmosphere.

STANDARD METRICS			
(These metrics are related only to the project presented and represent work done since March 1, 2021)			
Individuals educated on climate	40 direct 3325 indirect	Businesses educated on climate action	7
Litres of water conserved	3,746.56L	Metric tonnes of waste diverted	62 lbs 0.0281227 tonnes
GHG emissions diverted	118 lbs	Dollar value of waste diverted in CAD \$	\$144.65

PROJECT START DATE	January 1 st , 2022	IS THIS PROJECT WHOLLY-OWNED AND OPERATED BY THE TEAM?	Yes
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