



Cool-Harvest

THE PROBLEM

Environmental Challenges

Biowaste is created on the field and along value chains, and as it breaks down, it releases methane (potent greenhouse gas) and carbon dioxide (CO₂).

9kg CO₂eq per 50kg of biowaste.

Food Safety Challenges

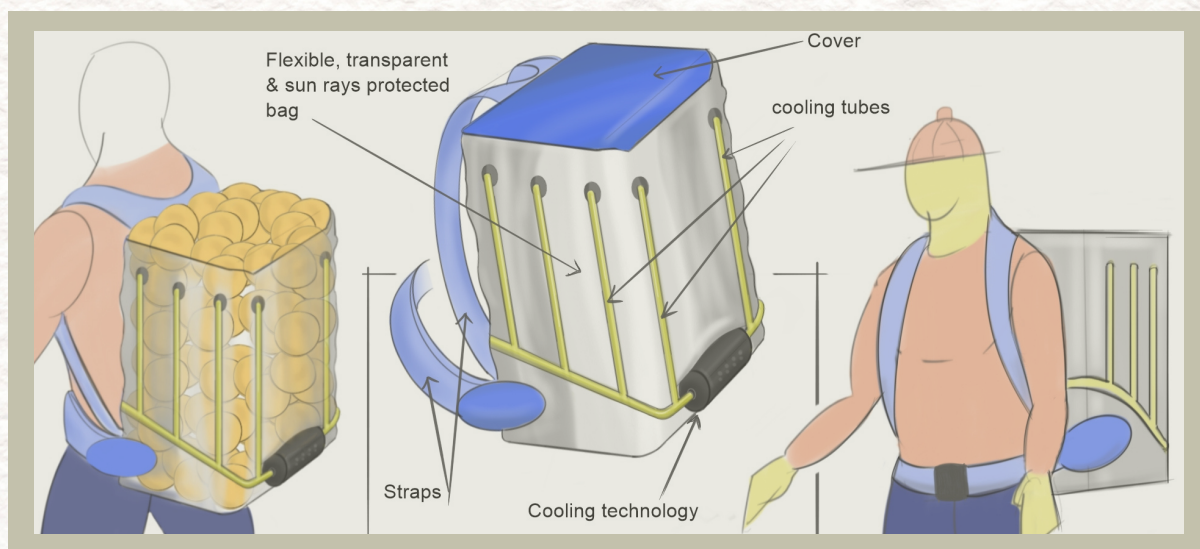
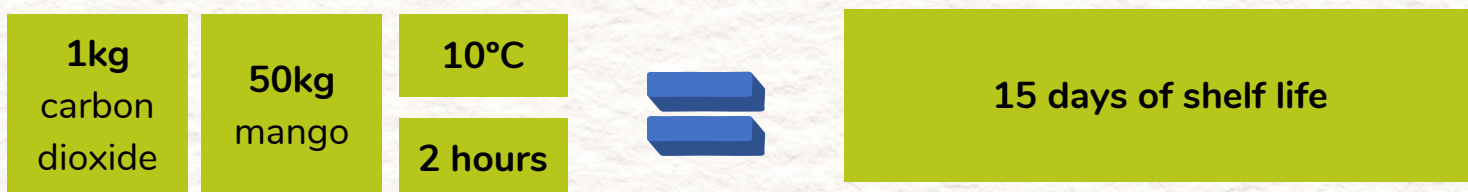
30%-80% of all harvested produce is lost, mainly due to a lack of affordable cooling solutions.

mango	Tomato	casava
46%	37%	33%

THE SOLUTION

Cool-Harvest is developing a temperature-controlled bag that utilizes small amounts of liquid carbon dioxide as a cooling source. With a unique cooling technology that does not rely on electricity, the bag will provide smallholder farmers the ability to extend shelf life and sell produce for a higher rate.

Energy Use



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