

Task for 6th of March:

Presentation about:

- **Field**

- maybe business to business (to NOG)
- Food industry (not sure)

- **Objectives**

- Preserve food for longer use
- Prevent bacteria's on food (prevent mold)
- Minimal or no energy consumption
- Sustainable product for the future
- Lowest cost

- **Target group**

- N.G.O.'s (e.g. UNICEF, etc) (*focus preserving food with minimum/no energy consumption*)
maybe africa
- *Regions where there is a need to preserve food in another way than refrigerating and freezing, in other words in a less energy consuming and expensive way*
- Needs to be specified even more

- **Main specifications and requirements**

- Minimum budget: 100€
- Solar panel for heat and/or electricity
- Should dry food and keep it healthy
 - Keep away bacteria's
- Sustainable/green operation, production & materials.
- Being conform to EU directives

- **Plan**

- See objectives & requirements
- (The plan is to reach the goal)
- If that doesn't work: No plan till now
- Justification: "Taught that planning in this stage of the project is not good idea" (Antonio)

- **Most challenging aspects**

- Reaching the goal of high sustainability and low energy consumption
- Staying in Budget (expensive materials or electronics)
- Unknown topics like biologies can challenge our current expertise
 - Making sure the food does not get moldy
 - Taking different properties of different types food into account while trying to dry it