

Waste Not, Want Not:

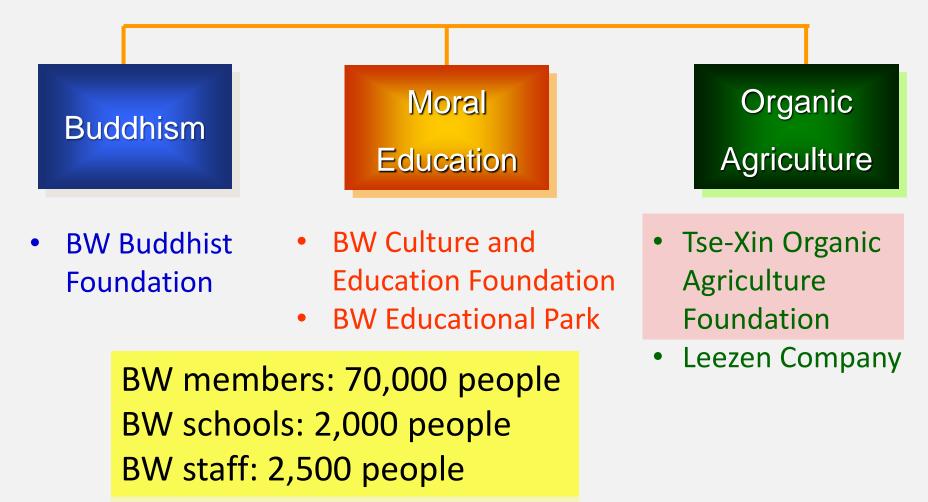
Saving Food and the Environment



^{財團法人} 遼心有機農業發展基金會 Tse-Xin Organic Agriculture Foundation



Bliss and Wisdom Organization



BW staff: 2,500 peepeee

Our Founder and Spiritual Master: Late Venerable Shih, Jih Chang





1995.10.25 *Protect the land Purify our mind*



From Farm to Table





In the early days, when we got misshapen produce that couldn't be sold...





Do not turn farmers down. Do cherish food.



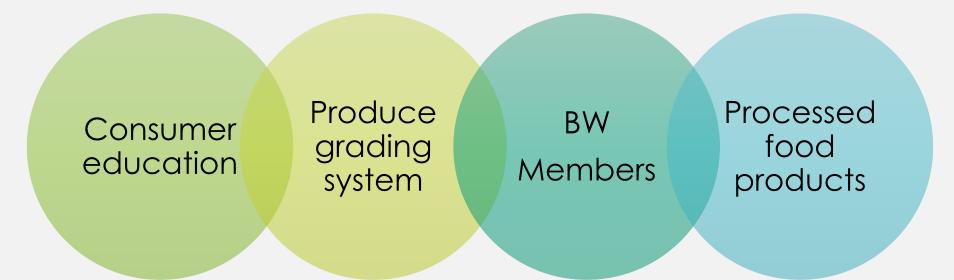




Pancake made with carrot residue



Our Strategies to Save Food





Consumer Education5,000 participantsSoybean Picking Festivalsince 2009



18% crop waste during harvest











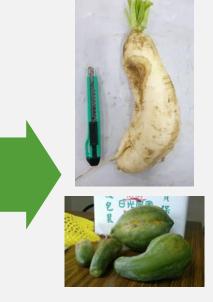
Food Recovery Programs



BW schools (2,000 ppl)









350 tons (7 % of produce)



Mass events (20,000 ppl/yr)

Cafeteria (2,500 ppl)

BW members (70,000 ppl)

Feed Animals: Divert Food Scraps to Animal Feed

Life protection park

African spurred tortoise



Cabbage residues 560 kg/wk



Recovering Crop Loss in Typhoon-damaged Area

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Pomelo













Turning into Processed Food Products

More than 500! 120

120 retail stores5 overseas locations



Food Recovery Programs

Products nearing expiration date





BW schools (2,000 ppl)







Mass events (20,000 ppl/yr)

Cafeteria (2,500 ppl)

BW members (70,000 ppl)

Core Value



Saving food is supporting farmers and the organic agricultural system, which brings us a better environment and future.

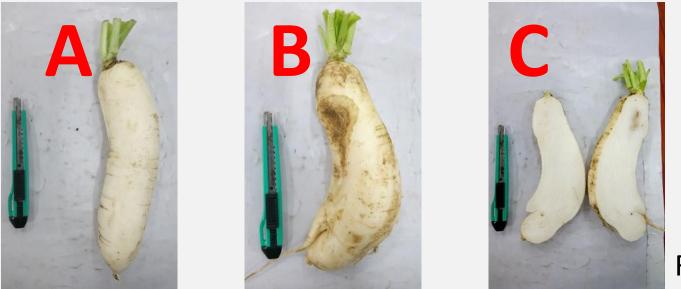


Thank you.

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Produce Grading System



Radish

2015 Total amounts for all fruits & vegetables

А	В	С	Members
4464 tons	264 tons	72 tons	Cafeteria
93%	5.5%		Mass events





Adjustment for Surplus Harvest





Sweet corns 2015: 60 tons

Frozen corns

