

## Business Article:

Instruction: Read the article and then answering the exercises that follows.

### Coffee, Flour, Beer Pizza on Menu as Innovators Fight Food

MILAN, ITALY — Beer cookies, coffee flour and bananas that don't brown are just some of the **innovations** on offer to fight food waste.

Plus smart scales that measure exactly what chefs **chuck** then list the **deluge** of **edibles** they've unknowingly binned.

As the fight against climate change increasingly focuses on food waste as a source of planet-warming **emissions**, entrepreneurs are coming up with crafty ways to reduce the **glut** of produce that gets thrown.

About a third of food produced each year is never eaten either because it is spoiled after harvest and during transportation, or thrown away by shops and consumers, according to U.N. Food and Agriculture Organization (FAO).

**Discarded** food ends up in landfills where it rots, releasing harmful greenhouse gasses, while the water, energy and fuel needed to grow, store and transport it is wasted.

Speaking at conference in Milan this week, former U.S. President Barack Obama said innovation was key to reduce emissions from agriculture and achieve “a sustainable food future” with enough for everyone to eat.

“Part of this is also going to be wasting less food ... especially when nearly 800 million men, women and children worldwide face the injustice of **chronic** hunger and **malnutrition**,” he said.

Obama's address was the **climax** of a four-day food industry conference in the Italian city.

Here are some of the best food waste innovations showcased at the event:

**Demetra** --Produced by Italian **biotechnology** start-up Green Code, Demetra is a natural post-harvest treatment that extends fruit's shelf life. It consists of a mixture of plant **extracts** that stops fruit from ripening — delaying the rotting process — while **retaining** its nutrients.

**Winnow** --British start-up Winnow helps commercial chefs cut waste by measuring just what they throw from the kitchen every day. It provides them with a smart scale connect to a tablet that weights all waste. Staff tap on the screen what is being thrown and receive detailed reports on waste patterns and costs that allow chefs to make adjustments.

**RISE** --New York-based food tech startup. RISE uses spent barley, a by-product of beer production, to make flour for bread, pizza, cookies and other baked goods. In the United States currently \$1.2 billion a year is spent to send to landfill about 5 million tonnes (5.5 million tons) of grains that are **mashed** and boiled to make beer, according to the company.

## Vocabulary:

- innovations**--a new idea or method
- chuck** --to throw something carelessly
- deluge** --large amount of something
- edibles** --suitable or safe for eating
- emissions** --an amount of something, esp. a gas that harms the environment
- glut** --a supply or amount that is much greater than necessary
- discarded** --to throw something away or get rid of it because you no longer want or need it
- chronic** --very bad
- malnutrition**--bad health caused by lack of food
- climax** --the most important and exciting part
- biotechnology**—the use of living things
- extracts** --a substance removed from another substance, often a food
- retain** --to keep or continue to have something
- mashed** --crushed

## Activity 1

You can see the whole lesson from your teacher, please ask them to send it to you before the class.

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