



# Enabling Food Innovation Project

## NUTRI2GO

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Nutri2Go started serving healthy, nutritious meals pedaled to offices and universities during the lunch hour. Nutri2Go aim to serve healthy, environmentally friendly alternatives to fast food in an ethical and responsible manner. There are available up to 3 lunch time dishes each day, including a vegetarian/vegan option.

### Project Brief: Apr 2017

1. The current packaging used is compostable but represents a problem for the type of freshly cooked products the company prepares daily. Some of the moisture migrates to the container, leaking and the overall result is not ideal.
2. To improve current packaging while ensuring sustainability.

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### The Response: Apr 2017



1. The team will conduct initial research on potential packaging improvements.
2. The team assess suitability for different products along with recommendations for current recipe improvement.
3. Potential further support for commercialising products to a greater scale.

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### Benefit to the Business:

*“The Innovation team at the University have been invaluable in advising me how to improve my sustainable packaging and where to source it and therefore improve my environmental credentials, which is exactly what I needed at this stage.”*

**Jordana Chin – Nutri2Go.**