Food waste is a global problem, and FCS is the solution. (Pitch Deck)

The goal of my worldwide patentable invention, the Food Chain System (FCS, ™), is to make everyday life better by making food up to a third cheaper.

Order online and delivery is done without stores. At the same time, we make an important contribution to avoiding global warming.

Food always travels a complicated path from the producer to our plate, involving the human hand, the store and the cook. We know from statistics that one third of food, together with non-recoverable packaging, is a major and problematic loss for man and nature. There are many attempts to remedy this situation with modern techniques, but with limited success. Careful analysis shows that the losses are due to the use of human hands and warehouses. Specially designed FCS automation replaces both hand and stores with simple technical means.

I was led to invent FCS by the fact that cooking consists of two distinct, different phases, portioning the ingredients (master, seller) and cooking at each buyer`s home with the slave cook automaton. This combination is the secret to serving masses of thousands of consumers at home, each according to their own tastes, ordered by cell phone.

Use your mobile phone to order exactly what and how much you want to eat, e.g. based on a recipe. The supplier will almost immediately give you a shuttle trolley at a delivery point of the Fresh Food Center (FFC). The shuttle trolley will meet the slave cook in your kitchen, who will follow the digital instructions received from the vendor's "master" machine. It takes the precisely dosed but unprocessed ingredients of your recipe from the trolley, then cooks them at the desired time to be served on your plate. The ingredients are sourced from primary foods delivered wholesale to FFC in the supplier's climate-controlled basement. The FCS™ thus eliminates stores, parking lots, multiple handling, packaging and manual cooking. These are the very things that have hindered the efficient automation of high-volume retail, such as that needed for many customers.

FFC has several pick-up/drop-off points for shuttle trolleys, hygienic, cyclically moving trolleys that can collect any waste. We have all eaten frozen pizzas, industrially produced by machines, for millions of consumers. FCS promises better, made to any recipe, hot, directly from fresh ingredients. But not just pizza, just about any feasible recipe with familiar ingredients. The shuttle trolleys can be delivered by any means, e.g. in person or by small GPS delivery vehicles, such as Yandex in Russia.

The Food Chain System (FCS, ™), my disruptive systemic invention, can eliminate the current global food waste, a statistical loss of one trillion dollars ($1,000,000,000,000) per year. Global food waste would have passed through our hands and is still a source of harmful greenhouse gases.

Only the elimination of intermediate steps and the precision of the new system make it possible to economically solve the problem of food waste. FCS brings food with maximum freshness from the source to the plate. Learn more at www.freshfood-zero-waste.de Details of the technical implementation can be found in the Systemic Disruptive Invention "Pat. pending" PCT/DE2024/150001.
/**https://www.ip-coster.com/PCTCostCalculation?id=PCT/DE2024/150001**

The secret to FCS's success, which I only discovered at the age of 75, after a crucial long experience as an inventor, is simple:

We take food directly from primary production, portion and cook it automatically to our liking, and serve it hot.

Today, we still throw away leftovers or disposable packaging, which ultimately causes serious damage to the biosphere.

Instead of the large stores of the past, smaller cellar units will house the "Master" portioning machines, the heart of the Fresh Food & Service Center (FFC), and the AI "brain" of the FCS, the source of all information and nutritional health statistics. Daily reserves of current consumption are stored here. This saves space and energy. FCS essentially shortens the path from producer to plate, eliminates packaging and waste, wasted time, and puts exactly what the customer wants on everyone's table. No more manual labor, no more search shelves, no more cash registers, no more large parking lots.

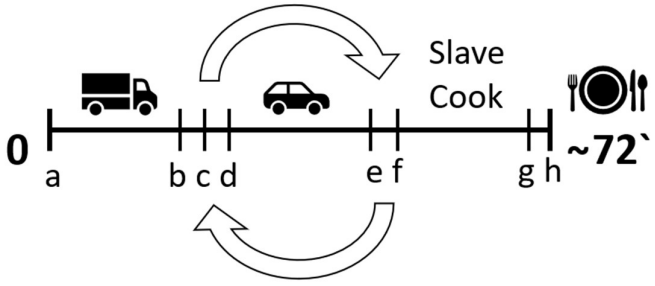
As the only solution in the world, we eliminate packaging and implement automation with "master" feeding units and slave cooks. The ingredients, neatly and hygienically placed in "shuttle trolleys", are our recipes, as claimed, but in their raw state.

The "slave cooks," masterpieces of low-cost machines that free up space and relieve us of the chore of cooking, will do this. Not only will they fill our plates, but they will also use the shuttle trolleys to return whatever is left over after the meal for waste free recycling.

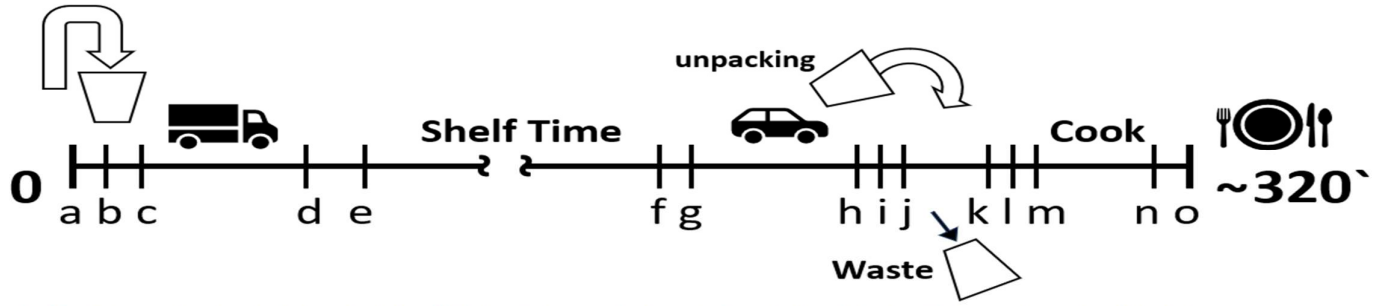
In this way, the FCS becomes a personalized "up to the table" food retailing system with a closed loop for the side dishes, without any waste.

The "shuttle trolleys", automatically loaded and unloaded, move between the FCS and the slave cooks. The human hand, a mandatory element in the old system that produced so much waste, is now used in FCS only to jump over obstacles on the way of the shuttle trolleys.

Our logo symbolizes the path from farm to plate. Below, we show the timeline of the FCS path, and below that, the corresponding processing timeline of food purchased from an actual "manual" grocery store.



FCS Timeline: short (72`), no packaging, no waste, individual portions, little human intervention. a= starting point, (Production), a, b =transport, c, distribution at FFC d,e,=transfer trolley to slave cook f, g,= aut. cooking, h= ready meal, plate. The Shuttle Trolley ways are shown with arrows.



shelves, e-f,=shelf time, g,=cash register, g- h,=transfer time, i,=walking, parking, j,=unpacking, j, k,=portioning according to recipe, l,=waste disposal, m,=collection of leftovers, n,=cooking supervision, o,=placing on plate.

You may be wondering why the problem outlined here has not yet been solved; the answer is simple, this is an opportunity for hardcore inventors with deep roots, and those who make money from recycling now-useless packaging will not be happy.

By Cornelius Lungu,
< lungu@plusmotor.de >, www.freshfood-zero-waste.de The invention:
https://www.ip-coster.com/PCTCostCalculation?id=PCT/DE2024/150001 Publication Nr. WO/2024/175158
National phase entry is expected: before 21.08.2025,