Centre for Social and Sustainable Innovation
Communiqué
June 5, 2014

The food (and drink) edition

Bike to Work Week
Or, as we diversity-loving Gustavson folks call it,
Move to Work Week
From May 26-30, the Go Gustavson! team logged 342.8 out-of-car km and kept 74 kg of greenhouse gas emissions out of the air.
And the food connection? We burned 10,300 calories doing it!

Feeding the world
More people than ever before rely on fisheries and aquaculture for food and income, but harmful practices and poor management threaten the sector’s sustainability, says a new UN Food and Agriculture Organization report.
Fish farming holds tremendous promise in responding to the surging demand for food that is due to global population growth, the report says. The rapid expansion of aquaculture, including small-scale farmers, is driving this growth in production.
According to the latest edition of The State of World Fisheries and Aquaculture, global fisheries and aquaculture production totalled 158 million tonnes in 2012 – 10 million tonnes more than 2010.

Getting to market
According to “Startup Cutting Freight Footprint, Radically Extending Shelf Life of Fresh Fish,” in SustainableBrands on May 27, 2014, Sustainably Fresh Systems can deliver fresh fish globally by ocean freight at 1/100th the carbon footprint of air freight, with more freshness and point-of-sale shelf life than air freight, using paper-based packaging instead of non-biodegradable plastics.

Crowdfunding zero-carbon underground food.
Is that even a sentence?

Join our mailing list. Leave our mailing list. Ask a question. Share a great idea.

Sustainability @ your library
from Business Librarian Corey Davis
How do organizations improve their operations from an ecological perspective? This book tackles the challenges of Green Business Process Management head on, and presents tools and methods for processes that create environmentally sustainable organizations.

Gustavson ♥ food
Business Class Spring 2014 issue is loaded with stories about Gustavson grads and their sustainable, responsible foodiness.
Paul Chaddock (MBA ’07) on Finest at Sea’s vertical integration
Angela Adamson (MGB ’13) on microfinancing sustainable agriculture in Kenya
Blair Kennedy (BCom ’98) and Jason Adams (BCom ’99) on upcycling for zero waste
Please graze through a copy for more tasty morsels!

One less gadget:
reducing our dependence on corkscrews
The commentary in this video is in French but the principle transcends language. No matter what language you speak (or don’t) you’ll get the point.

Extended shelf life
CSSI Communiqués are archived on our website.