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Ms. Don(was)te is our produce pal, embodying the spirit of "Stop Wasting Food." Crafted from the peels of guavas, a spoiled tomato, coriander that had seen better days, and a somewhat odd-tasting lemon, she symbolizes the potential of every fruit peel and vegetable, even those past their prime.

Each component of Ms. Don(was)te serves a purpose. Guava's peel, though often discarded, is not only edible but can be transformed into delicious treats. The spoiled tomato, lemon, and coriander, instead of ending up as waste, can be repurposed into valuable compost, contributing to a sustainable and eco-friendly approach to food waste. Ms. Don(was)te is a reminder that what might seem like waste can often be repurposed into something meaningful.

We can use the parts of Ms Don(was)re in the following ways:

1.Seasonal Scrap Soup: We could use the guava peel to infuse a fruity essence into a broth and add the spoiled tomato, lemon, and coriander for depth of flavor. By blending these ingredients and adding seasonings, we could create a unique, seasonal scrap soup that minimizes food waste and is both nutritious and delicious.

2. Nutrient-Rich Compost: We could add the scraps to a compost pile. The guava peel, spoiled tomato, lemon, and coriander can decompose and enrich the compost with valuable nutrients. This nutrient-rich compost can then be used to enhance the soil in our garden, promoting healthy plant growth and reducing the need for chemical fertilizers.



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