

WORLD FOOD DAY 2023

SPECIAL NEWSLETTER EDITION



Today is World Food Day

A United Nations holiday to raise awareness of hunger-related issues and promote action for the sustainable future of food for the planet.

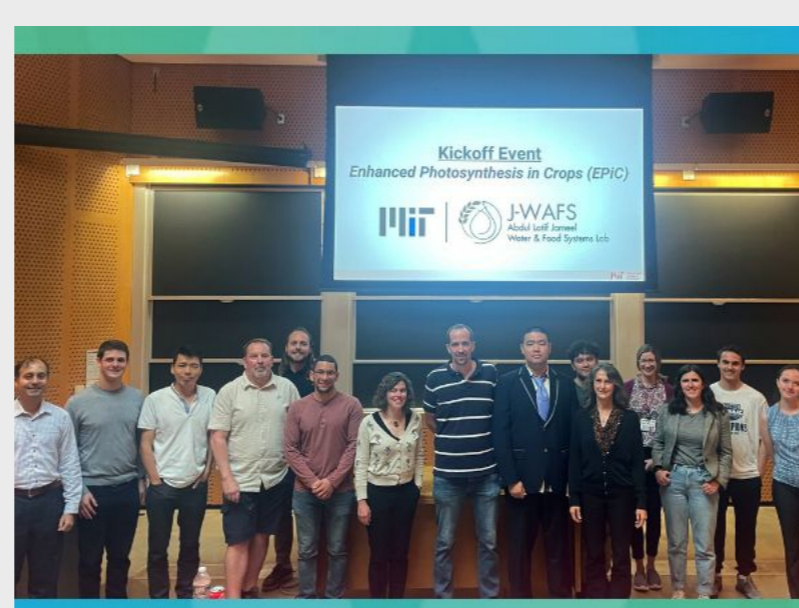
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Video spotlight on 2023 J-WAFS Fellow Jie Yun

Yun is an MIT PhD student in Civil and Environmental Engineering who is studying genetic improvement of crops.

[WATCH NOW](#)



Project spotlight on our 1st Grand Challenge

The team, led by chemistry professor Matt Shoulders, is researching how to make photosynthesis more efficient, with the goal of boosting crop yields.

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J-WAFS WORLD FOOD DAY HIGHLIGHTS

Creating affordable, energy efficient food storage

Supported by multiple J-WAFS grants, Eric Verploegen and Leon Glicksman developed a solar-powered evaporative cooling chamber for cold storage of fruits and vegetables grown on smallholder farms.

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Catalyzing food and climate systems transitions

Led by J-WAFS researcher Greg Sixt, this new project is studying how to adapt food systems to climate change in the East Africa region surrounding Lake Victoria, the second-largest freshwater lake in the world.

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Developing sustainable food packaging

J-WAFS researchers Prof. Brad Olsen and PhD candidates Katharina A. Fransen and Sarah Av-Ron are studying biodegradable polyesters and compiling a large dataset to gauge best fits for biodegradation.

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Protecting crops from climate change

J-WAFS PI Dave Des Marais is researching crop improvements for greater ecological resilience, and J-WAFS PI Rajeev Ram is studying diagnostic tools to enable farmers to assess plant health.

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DID YOU KNOW?

72% of global freshwater withdrawals are used for agriculture
[Learn more](#)

1 billion tonnes of food are wasted each year globally
[Learn more](#)

35% is how much global water demand for agriculture is expected to increase by 2050
[Learn more](#)

600 MILLION people worldwide fall ill after eating contaminated food every year
[Learn more](#)

OTHER FOOD-RELATED CONTENT FROM MIT AND BEYOND

MIT alumna puts food on the front burner

As the senior director of innovation startups at the World Wildlife Fund, Julia Kurnik '06 champions research and development initiatives focused on food and agriculture.

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J-WAFS-led FACT Alliance part of new food map

The Global Food Systems Network Map is an innovative online tool that showcases multi-stakeholder initiatives around the globe tackling food-related challenges.

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MIT student promotes Hawaiian agriculture

Aja Grande's PhD work explores 'āina, or "that which feeds." Her fieldwork unites communities to cultivate traditional crops.

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EVENTS AND OPPORTUNITIES



Webinar on food system resilience

A panel hosted by the University of Natural Resources and Life Sciences, Vienna, a member of the J-WAFS-led FACT Alliance, will discuss the fragilities of food production.

[RSVP](#)



Foodshot Global Prize

Entrepreneurs & researchers can submit a proposal to this competition which seeks innovations that protect water as a limited resource for land-based food and agriculture.

[APPLY NOW](#)

INTERESTED IN SUPPORTING J-WAFS?

When you make a gift, you are making an investment in both the future of J-WAFS and our Institute-wide work to improve the productivity, accessibility, and sustainability of the world's water and food systems.

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FOR MORE INFORMATION ABOUT SPONSORSHIP OPPORTUNITIES, CONTACT:

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J-WAFS is an Institute-wide effort that brings MIT's unique strengths to bear on the many challenges our food and water systems face.

Our program catalyzes MIT research, innovation, and technology for ensuring safe and resilient supplies of water and food while reducing environmental impact, to meet the local and global needs of a rapidly expanding and evolving population on a changing planet.

"Before starting this grant, I had no experience working with aquaculture, whereas now we have a pretty solid dataset and we are en route to concluding an exciting body of work that, I would like to believe, raises the standards on how microbiome therapies are developed in aquaculture and food production in general."

Otto X. Cordero, associate professor in the Department of Civil and Environmental Engineering, speaking about his J-WAFS seed grant project entitled "Data-driven development of probiotics for shrimp aquaculture in Ecuador"



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