



Team name	HungerQuenchers
Product	Lagom
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With the bloom in global population, food security has been a focal point of discussion across the globe. The UNO considers the challenge of providing food to all by 2050, which seems like a herculean task.

As responsible students of Wageningen University and Research, we are optimistic that our efforts can offer a sustainable solution in dealing with the hurdle of food security.

Our product utilize the mixed vegetables as the main materials, such as mushrooms and beans, especially those with good safety and quality but, yet cannot reach the appearance requirements of the markets. In addition, paste of broccoli stalk will be coupled to enhance sustainability. Then mix with egg and mashed potato to produce a filling inside baked cups, which are made from cereal and pulses dough.

With enriched in digestive fibers and plant protein, our product targets those people who want to enjoy a healthier snack without any feelings of guilt. Also, the appealing appearance and excellent taste attributes will offer a pleasant experience for consumers.

