Edible Packaging Project

1st Phase:

1. Any food component should be a nutritional supplement (last slide of the powerpoint) and should help with the gut biome for the crew.
2. The foam insert replaced with an edible component with above mentioned aspects.
3. The foam insert replacement should be housed in another thinner edible material as well to reduce trash. (See the document on sustainable packaging)
4. Prove that the two can be combined into a standard “wall” for this Cargo transfer bag and prove through research that the components you have chosen will aid the gut biome and be a nutritional supplement for the crew. (Think Probiotic, greens as source of energy, vitamins, etc.)

Phase 2:

1. Once you have the “wall” identified, try to see if you can make a small size CTB (The sizing of the ½ CTB is merely a guide, not a requirement).  See if this small size Edible package that you make can hold items like cell phone chargers, small pieces of everyday items you might use like screwdrivers, etc.  You are testing the FUNCTION part to see what kind of load it can take.  Most likely this package might be used to bring fresh foods or other food items from the JSC food lab.

Phase 3:  Being able to keep the Edible packaging Food safe for consumption.

Questions that have been asked:

1. Are we supposed to design the entire package or just the foam?  See above

2. What dimensions and standards are necessary to follow?  See above

3. What material is off limits?  Obviously something you can eat

4. Should the standard diet of astronauts' be taken into account?  This is a nutritional supplement

5. Will the package be handled in food safe conditions?  See above

6. Would accessible sourcing take priority over nutrition and potentially even waste reduction?  Not a concern for this project

7. Would the packaging solely be for food?  See above