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It's official: singapore students are among the most innovative in the world

June 3, 2015

Team from Nanyang Technological University wins global innovation prize with revolutionary app to prevent food waste.

Three students from Nanyang Technological University have today been officially recognised as some of the brightest young minds in innovation.

Their idea to create an app called Food Basket, which aims to reduce the 1.3 billion tonnes of food wasted each year, topped the pile with a panel of expert judges at the final of the global innovation competition, Shell Ideas360. The Food Basket app allows people to track the expiry dates on their groceries and suggests recipes for items close to going off.

Shell Ideas360 calls on young people to submit their own inventive solutions to the planet's energy, water and food challenges, and saw the students, known as Team Renaissance, beat more than 1,000 entries from 55 countries to land first prize.

The finalists travelled from around the world to the Shell Eco-marathon in Rotterdam where they presented their ideas to a judging panel of business, NGO and academic experts. These included: Wim Thomas, Shell Chief Energy Adviser; Annette Nij, Executive Director, Global Initiative of the China Europe International Business School; Alexander Moen, Vice President, Explorer Programmes National Geographic; and Dr Victor Scholten, Assistant Professor, Technology-based Entrepreneurship, Delft University of Technology.

After careful deliberations, the judges voted Team Renaissance's idea to be the most innovative, collaborative and potentially game-changing of all.

The team will now enjoy an all-expenses-paid *National Geographic Adventure* of their choice.

Student, Alex Chen said:

“At the moment, 1.3 billion tonnes of food goes to waste each year^[1], costing the average household \$1,500 (USD) a year in waste^[2]. We think the Food Basket app can help to reduce that, but it's amazing to think that an international panel of experts agree! Ideas 360 has inspired us to come home and develop more ideas for a sustainable future.”

Hugh Mitchell, Human Resources Director for Shell, said:

“Shell Ideas360 is all about inspiring and celebrating the amazing creativity of the world's young people. The fact we received so many entries in 2015, almost double the number of last year, shows just how much the next generation care about the world they're inheriting. All the teams can be extremely proud of themselves but, of course, special congratulations go to Team Renaissance.”

Shell Ideas360 is now in its second year having first begun in 2014. The five teams competing in the 2015 grand final were:

- **Team Blu, Imperial College London, UK**

Idea: use atmospheric water extraction to extract moisture from the air with the aim to provide 150 to 200 litres of clean water to remote communities in sub-Saharan countries. Watch their pitch video [here](#).

- **The Cricketeers, Universiti Teknologi Petronas, Malaysia**

Idea: introduce an alternative protein source to help feed the 24% of the global population who are currently malnourished. Watch their pitch video [here](#).

- **Passive House, Qatar University, Qatar**

Idea: help to reduce energy usage by designing a sustainable 'passive house'. Watch their pitch video [here](#).

- **Team Renaissance, Nanyang Technological University, Singapore**

Idea: create an app called Food Basket to reduce the 1.3 billion tonnes of food wasted every year. Watch their pitch video [here](#).

- **Team Fluorisorb, University of Illinois at Urbana & Makerere University Kampala, USA**

Idea: attempt to remove toxic levels of fluoride from drinking water using a novel, low cost and culturally sensitive absorbent material. Watch their pitch video [here](#).

For more information about Shell Ideas360 or any of the teams involved in the final [click here](#). For more information about Shell Eco-marathon [click here](#).

[1] *Food Wastage Footprint: Impacts on Natural Resources*, Food and Agriculture Organization of the United Nations

[2] *'Waste Not, Want Not: Aspirational Consumers and the Future of Food Waste*, BBMG.

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