

Evaptainers

FOR IMMEDIATE RELEASE

Somerville-based Alternative Refrigeration Start-up Awarded Great Energy Challenge grant from National Geographic

[Evaptainers](#) LLC, a Somerville and Morocco-based start-up, has recently been awarded a Great Energy Challenge grant by National Geographic. This puts Evaptainers LLC in a distinguished category with roughly 30 other energy innovators since the program's inception in 2010. The Great Energy Challenge is a National Geographic initiative in partnership with Shell that supports early-stage companies in their efforts to create positive change through locally-focused products and initiatives. The Society looks for companies creating global energy solutions as a response to "climate change, energy resource constraints and environmental limitations." Past and current grantees have included small-scale solar, biogas, waste to biodigester, and sustainable agriculture companies working in developing markets around the world. The Great Energy Challenge grant will support the work of Evaptainers in pilot-testing its innovative evaporative cooler in rural Morocco.

Evaptainers aims to reduce post-harvest food spoilage for both consumers and producers in rural areas that have little to no access to traditional refrigeration or established cold-chain transportation. Evaptainers' simple and modern re-imagining of traditional evaporative coolers has created a modular and transportable solution to spoilage. Up to 40% of harvested food is lost to spoilage in developing markets, requiring farmers and consumers to produce and purchase more than necessary, wasting resources, energy, and income. The Evaptainer can provide a storage environment up to 30 degrees Celsius below ambient temperatures using nothing but non-potable water. Recent field test results have shown that low-income rural families are saving over 5% of their monthly income as a result of fewer trips to markets and less food spoilage. While Evaptainers is currently focusing on Morocco they anticipate expansion into other African and South Asian markets in the coming years.

Cofounders Quang Truong (Rabat, Morocco) and Spencer Taylor (Somerville, MA) have been developing the product along with CTO Jeremy Fryer-Biggs (Cambridge, MA) since 2013. Truong, a graduate of The Fletcher School of Law and Diplomacy, came up with the idea for the Evaptainer while taking a class at MIT. His experience in agricultural development had highlighted the costs of spoilage for producers and consumers. Together with Taylor and Fryer-Biggs, Truong created a team with extensive experience in product development, engineering, and business development to address this problem. Most of the production and lab testing has taken place at Artisan's Asylum, a maker space in Somerville, MA. Field tests are underway in rural areas of Morocco, chosen for their climatic conditions and extreme need for post-harvest food storage.

"We are honored have our work and mission supported by National Geographic. The Evaptainer can improve the lives of millions of people world-wide and the support of National Geographic is a huge step towards achieving that goal." – Spencer Taylor, CEO and Co-Founder

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