Food Security Technology Inc.

USDA Department's Reorganization Plan

How to Submit Comments: All stakeholders, including USDA employees, members of Congress, and agricultural and nutrition partners, are encouraged to provide feedback by emailing reorganization@usda.gov. The comment period is open through August 26, 2025.

Dear Sir/Madam,

RE: USDA Investment Plan to Reduce SNAP Costs and Increase Health.

Thank you for this opportunity to contribute to the USDA's Reorganization Plan.

The USDA department, established in 1862, was known as "The People's Department," a title reflecting its mission to serve farmers, ranchers, rural communities, and perform critical public services that benefit all Americans.

To that end, and encompassing the four key pillars, to "Make America Great and Healthy Again" is going to be a daunting mission, given the **mountains of food waste and the paradox of growing poverty and food insecurity, the USDA department is going to literally need a Miracle!**

May I introduce **Food Security Technology Inc. (FST), a U.S.-based Corporation founded by a Husband-and-Wife team, upon technology developed 27 years ago, solving the Aquaculture Industry's nemesis of pollutant discharge, and capable of solving the mountain of food waste and the poverty and food insecurity in America, all in one bite!**

New Farming Technology to Save the Day

Only now that the environment is "**safe,**" FST is excited to unveil an entirely new food standard coined by the term **ENVIROCULTURE™** brand **Better-Than-Organic,** replacing the toxic **mono-culture farming practices** with the **new multi-culture farming system** that integrates **Aquaculture and Hydroponics** into one. The missing link coined by the term **BONANZA™,** an acronym for Biological, Organic, Natural, Atmospheric, Nitrification, Zyme, Accelerator, uses two of nature's most powerful nitrogen-fixing processes that receive kitchen, fish, and all animal waste, converting it instantly into plant-ready organic liquid fertilizer. Once the conversion is complete, a one-way valve pumps the nutrients to the vegetable-growing tanks, where it is cycled and absorbed by the plants. The **Kitchen BONANZA™** has a 2-liter pitcher to receive the nutrients, which is poured into the indoor hydroponic and soil gardens.

Moreover, the BONANZA™ is the KEY

The most Profound Creation and Miracle of this millennium, the **BONANZA™** was delivered answering prayers and is destined to resolve the ***USDA's problematic Food Waste*** paradox, transferring the power of healing to the humble Family, overcoming ***Poverty and Food Insecurity*** in one bite.

While destroying the active ingredients in **GMOs, chemical pesticides, and microplastics**, it also creates instant plant-ready healthy liquid organic fertilizer from waste; the **BONANZA™** was the faith-based, inspiration originally developed for Aquaculture and now re-designed, spawning numerous related portable systems, taking the **Organic Hydroponic Indoor Cultivators™,** of **healthy food** production to a whole new level, and deep into the next millennium of food-growing technology.

The Kitchen BONANZA™

FST is now making this technology available with the first "**Kitchen BONANZA™"** indoor product, designed to **replace the useless** '**Kitchen Composter**' with its revolutionary conversion technology that turns food waste instantly into plant-ready liquid organic fertilizer for immediate use on indoor plants.

The **Kitchen BONANZA™** is the first system now available for pre-orders, followed by

- the **Mobile Recycle Raised Bed Garden™ (MRRBG),**
- the **Family Guardian™**, and
- the **Suburban Aquafarm™** together produces 5,000lbs of healthy nourishment per year.

These **Organic Hydroponic Indoor Cultivators™** allow families living in food deserts, like apartment, homes to grow food indoors using healthy organic fertilizer with food-growing Cultivators.

Organic Hydroponic Indoor Cultivators™

I. Introducing the **Mobile Recycle Raised Bed Garden**™, purpose-built for indoor organic soil gardening in 20, 50, and 90-gallon systems, which recycles the free organic plant-ready liquid fertilizer, reenergized at the bottom, and returned to the top of the bed for redistribution, in a continuous cycle without discharge or waste.

II. The **Family Guardian** has a fish and vegetable recycling system integrated into the BONANZA™, designed to receive both kitchen food and fish waste, converting the nutrients into 750lbs of nutritious food within a petite footprint of 17sqft, while in the comfort of indoor home living.

III. The **Suburban Aquafarm** is the Samson of the **Organic Hydroponic Indoor Cultivators™**, producing 400lbs of fish protein and 3,600lbs of vegetables, fruit, and more, integrated into the BONANZA™, designed for backyard sunlight production enclosed in a glass-like insulated dome covering an oval footprint of 150sqft.

How Do "Organic Hydroponic Indoor Cultivators™" Compare with the Market?

Comparison	Fertilizer Org / Syn	Powered Yes / No	Production lbs/gals/year	Efficiency High/ Low	Footprint Area sqft	Profit/Los High/ Low	Product Sale Price
Kitchen Bonanza	Organic Fertilizer	Yes	162 gals/yr.	Extremely High	1.5 sqft	1,000% Profit	~~$500.00~~ $270.00
Kitchen Composter	Nil	No	Nil	Nil	1.2 sqft	20% Loss	$500.00
MRRBG 50gal	Recycles Org Fert	Yes	80 lbs/yr.	Very High	8 sqft	100% Profit	~~$950.00~~ $600.00
Raised Bed Garden	Synthetic Fertilizer	No	20 lbs/yr.	Low	6 sqft	10% Profit	$750.00
Family Guardian	Organic Fertilizer	Yes	Fish 20 lbs Veg 730 lbs	Extremely High	17 sqft	200% Profit	~~$3,120.00~~ $1,750.00
Hydroponics	Synthetic Fertilizer	No	200 lbs/yr.	Fair	10 sqft	25% Profit	$2,160.00
Suburban Aquafarm	Organic Fertilizer	Yes	Fish 400 lbs 3,600 lbs/yr.	Very High	150 sqft	160% Profit	~~$14,750.00~~ $7,400.00
Aquaponics	Organic Fertilizer	No	Fish 230 lbs 2,835 lbs/yr.	High	864 sqft	50% Profit	$31,969.00

ENVIROCULTURE™ ACADEMY

FST is simultaneously launching the **ENVIROCULTURE™ Academy** in a package deal with the eBook purchase, which comes as a lifetime membership where families can engage for free online user-friendly communities designed for every level of cultivation experience, starting with novice individuals/families, communities, and up to industrial volume food production forums.

You will be able to watch videos, interviews, interact with webinars and podcasts, Q & As, product reviews, new product releases, updates on new services, chat rooms, customer support, with options to join groups of your choice, and more all in your own language on a regular weekly program to bring those families together and up to speed, helping everyone into the revolutionary multi-culture farming and growing changes, happening in the world of food production, while learning in the comfort of one's home. (More information in the eBook)

The **ENVIROCULTURE™** food growing standard of Multi-Culture farming includes **Low-Cost Open Mulch Gardening,** as it is **not so much technology but a technique of growing food** without buying any Cultivators or the toil of digging and fighting with weeds all day long, but now just bury the weeds with paper, mulch, etc., and start growing food. (Details in the eBook)
By substituting the BONANZA™ with a 5-gallon bucket and a small air pump, it is possible to make your own liquid organic fertilizer if you cannot afford to buy it. (Details in the eBook)

Serious Income From Home Business Is the Tip of the Iceberg

One of the many plans of the Academy is to provide households with skills and equipment to grow commercial microgreens, having already established the **International Microgreens Growers Association™** (**IMGA**), recognized by the USDA.

For example, using a spare bedroom to grow microgreens for local supermarket food chains by connecting **buyers with suppliers,** growing produce under the Food Safety Standards of the **ENVIROCULTURE™** brand **Better-Than-Organic, can** guarantee commercial volumes of produce for a serious income, all from the comfort of home. (Details in the eBook)

BONANZA™ Technology: Maybe the Answer for "Food Insecure Families"

FST has been following the world's food insecurity problems for many years, knowing we had the answers, especially after 2020, when COVID hit and forced over 47 million Americans onto SNAP programs alike, suffering from poverty and food insecurity, caused by huge food inflation, and now the government plans to cut back on SNAP programs, leaving even more families in peril.

This picture confirms what has been predicted in the **USDA Food Security Report Highlights Startling Hunger Crisis in America**, dated: ***WASHINGTON, September 4, 2024***

"*FRAC is deeply concerned that a growing number of families in America struggle to put food on the table. The latest Household Food Security report released today by the U.S. Department of Agriculture's Economic Research Service confirms FRAC's ongoing warning: Without greater investments in* ***anti-poverty and anti-hunger programs****, hunger in this country will continue to climb*."

FST Investment with USDA SNAP Reduction Plan

If **FST's** involvement with the **USDA** was considered as an "**investment**" for anti-poverty and anti-hunger programs, then the Return on this Investment plan for families and the government would be a win-win, far exceeding the original investment over 10 years. A one-time grant for **$10,000,** being the cost of FST's four indoor food growing systems that produce 5,000 lbs of food per year, would allow the SNAP program to be progressively reduced until the grant is paid off and the reduction maintained for further government savings.

The 4 systems are all extremely efficient with minimum operation costs as the units are all self-powered, the fertilizer is free from household waste, fish feed and vegetable seeds are included in the price for 3 years, and the systems are near maintenance free, only requiring family to operate seeding, moving fish fingerlings, harvesting and watering the raised bed gardens with liquid fertilizer. The systems use 98% less water than conventional crop farming and operate year-round, producing over 20 times more food than conventional field cropping, with production of fish, vegetables, root crops, and tropical fruit, berries, herbs, microgreens, and mushrooms.

The family would also receive the eBook "**The Faith of A Mustard Seed: Unlocking Food Freedom**", which qualifies them a lifetime membership to the online **ENVIROCULTURE™ Academy** with free classes and instructions on all the systems, help support in growing your own food, and much more.

The return on investment for the family receiving 5,000lbs of nutritious, healthy food at no more than $500 per year to operate the food growing systems, the cost to families would be **$0.10/lb** of nutritious, healthy food for the next 10 years. The equivalent in organic food would be an average of say **$4.00/lb x 5,000lbs = $20,000/year times 10 years is $200,000,** which is a lot of money saved by not having to buy organic quality food, just like the wealthy do, to stay healthy. Now with this opportunity, all families can eat high-quality, nutritious food, increasing the family's health and well-being, for pennies on the dollar.

(Average consumption 1,600lbs/year/person or 3.125 people in the household to consume 5,000lbs /year.)

The savings to the USDA over 10 years, per family, would start in the first year, for example, reducing the SNAP programs by say 20%, for the first year, followed by another 30% reduction in the second and final year to a total amount reduction of say 50% from the original SNAP program and maintained for 10 years. This would not only recover the original **$10,000** invested into each family but also continue saving on the government SNAP program for each family far beyond the original investment.

This investment package could be offered to families **under a contract** where the family may choose to engage, agreeing to grow their own food at home and work toward self-reliance, knowing their SNAP benefit will be reduced over 2 or 3 years, down to an agreed percentage for the future of their benefits.

Families would benefit from high-quality, nutritious food, lowering healthcare costs, building self-esteem, confidence, and self-reliance, reflecting on their children, and less parental stress with greater family unity and enjoyment. Staying home to look after children and grow the family's own healthy food would be a serious contribution to the family's total income, reducing reliance on government programs, inspiring self-determination, better family health and wellness, and extending into the community with only a positive economic impact on the country as a whole.

With the Government's SNAP and Food Programs running at around $150 billion this coming year and destined for further increases, this investment plan could have such a massive impact, reducing the committed spending amount by 25% or more within two to three years, and this saving would be maintained and even increased with new additional initiatives benefiting both families and government spending.

The timing for the USDA is truly Divine, as the department reorganizes itself to allow new opportunities to be developed for high-quality food supplies to cover the shortfalls from **food labeling** of toxic GMOs and deadly chemical pesticides, which affect up to 75% of store-bought foods.
Sadly, the lower-cost foods that struggling families depend on will likely be the most toxic for human consumption, and only this opportunity or a similar one that is being offered with the unique indoor food growing systems can grossly reduce high quality food cost providing and alternative and affordable food option which will also, replace processed foods equally detrimental to people's health, making the point of this home-grown healthy food initiative even more urgent than ever.

Conclusion and Call to Action

FST looks forward to sharing this revolutionary food-growing technology, which extends into plant-based fish feed to protect against depletion of wild-caught stocks, and hatchery technology allowing production of fingerlings year-round to replace harvested stock, with ample capacity to reseed local lakes, waterways, and coastal areas for recreation and resource sustainability. New fish processing technology uses100% of the fish, with the remains recycled back into plant fertilizer.
FST's new food growing brand of **Multi-Culture** closed recycling fish and vegetable production integrated through the BONANZA™ creates a legacy for families to experience the fresh, sustainable, new food standard called **ENVIROCULTURE™, Better-Than-Organic**, providing healthy food abundance for all Americans.

FST appreciates your consideration and looks forward to developing our relationship to make healthy food abundant for all Americans. Please do not hesitate to contact us if you have any questions; Phone 931 251 2442

Sincerely

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www.foodsecurity.tech, for Videos, Community, and Commercial Aquafarms with more photos.

Nani Koromete secures $25,000 USDA Specialty Crop for Microgreens

The Alabama A & M University Research Center, 3,000sqft Tilapia and Vegetable System

AAMU TILAPIA OPERATION OFFERS OPPORTUNITIES

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The Circle of Sustainability

After a three-year investment from a USDA-sponsored grant, agricultural research scientists at Alabama A&M University are swimming ever closer toward full implementation of a 'circle of sustainability.'

Associate Research Professor Ernst Cebert, who also manages the University's Winfred Thomas Agricultural Research Station (WTARS) in Hazel Green, Ala., has received some $300,000 over the years from the Evans-Allen program earmarked for 1890 land-grant institutions to develop a self-sustaining aquaculture/hdroponic system that not only potentially provides hands-on learning experiences for a plethora of disciplines, but one that also offers quality, healthy tilapia for the market.

"We wanted to show that we can create everything related to raising a self-contained product, free from pesticide and cutting down on the often costly use of fish food," explained Cebert.

The project actually started in a greenhouse on the campus proper, but it was moved to the research farm. This allowed for ample space and the use of well water. A group also was hired to assist with system design and setting up additional technology to convert fish waste into functional fertilizer. Cebert said tilapia was selected primarily because the species is fairly easy to raise and isn't particularly picky about what it consumes.

A lot of tilapia eaten in America is produced in other countries, primarily China. As more people inquire about their food sources and the conditions under which that food source is produced, Cebert said locally produced fish can alleviate a lot of concern.

The circle of sustainability doesn't necessarily have a beginning nor an end point. A system is created that is favorable for fish to thrive and reproduce, calling for constantly oxygenated water and other imperatives. Plants are raised to feed the fish to one and a half to two-pound maturity. The fish consume leaves from the plant and then produce waste. The solid and liquid waste from the fish is then pumped out and becomes part of an elaborate compost/fertilizer system. The resulting rich soil of the compost provides required nutrients for the plants being grown to feed the fish, as well as water for those plants growing hydroponically along the interior periphery of the greenhouse.

Cebert said the process ultimately results in a cleaner, healthier product; a lower percentage of premature fish deaths, and no contaminants from the surrounding controlled environment.

Other positives involve what ongoing operations could mean for instruction and research, noted Cebert. For instance, there are numerous potential training opportunities through the self-sustaining tilapia farm. Environmental science students could play a role in testing the plants and soil for quality. Engineering students could help design systems that could automate the waste pump and filtration process. Moreover, food science students could run comparisons between the tilapia from the AAMU farm and the tilapia currently found in the market.

The tilapia operation could provide a multifaceted learning environment for visiting school children at all levels. But, when all is said and done, Cebert would like nothing more than for his pounds and pounds of tilapia to someday find their way on the plates of a specialty restaurant.

by Jerome Saintjones