The power in a picture of your trash:
How AI can cut food waste

Presented by Winnow

The food industry is at a tipping point
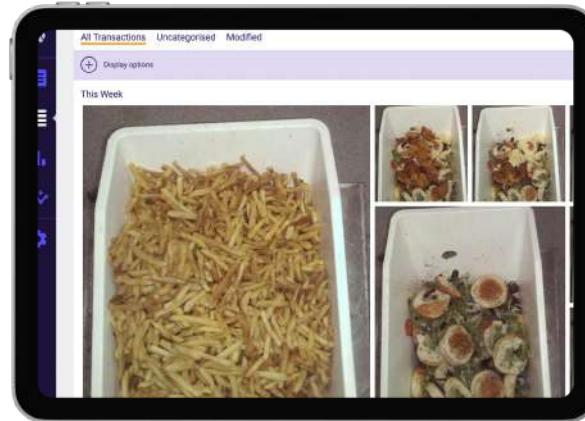
Winnow VisionAI is fast and accurate

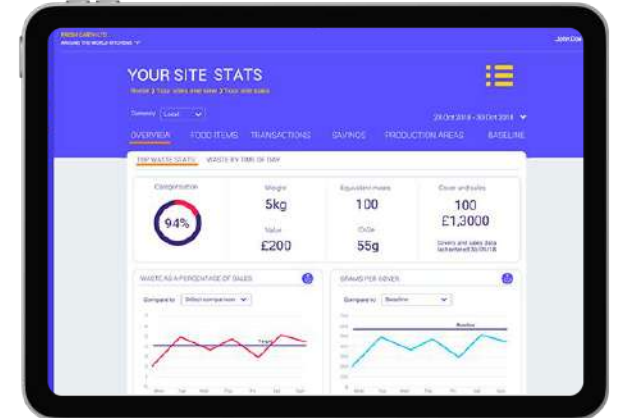# In kitchen reporting targets behavioral change on a daily, weekly and monthly basis

Push Reporting & Benchmarking

Provide valuable insights to target areas to make change

Food Waste Photos

Photo evidence demonstrates accuracy of data & change over time

Waste Intelligence with Winnow Hub

Drive impact and engagement at enterprise level

The problem with hotel breakfasts

Overproduction | Scrambled eggs | 1 hotel in London

Initial Trend (April 2024)

Weekly average weight
7.8 kg

❯

Post-intervention Trend (May 2024)

Weekly average weight
4.5 kg

Actions inspired by data:

- Batch cooking and smaller portions on display
- Live chef station during peak times

42%
reduction in scrambled egg waste

Trimmings Waste | Melon | 1 hotel in Madrid

Initial Trend (November 2023)

Weekly average weight
~60 kg

> **Post-intervention Trend (April 2024)**
>
> Weekly average weight
> **~29 kg**

Actions inspired by data:

- Sourcing smaller fruits
- Adapting slicing methods and presentation of fruits to maximise yield and freshness

53%
reduction in melon waste

Vojtech Vegh, 31 Ways of Watermelon

Plate Waste | Bread & Pastry | 13 hotels in the UAE

Initial Trend (August 2023)

Weekly average weight of all plate waste across 13 hotels **~4,000 kg**

Post-intervention Trend (Nov 2023)

Weekly average weight of all plate waste across 13 hotels **~1,800 kg**

Actions inspired by data:

- Reducing size of pastries and displays (and refilling more frequently)
- Redistributing surplus to the staff canteen
- Allowing guests to take pastry doggy bags

55%
reduction in plate waste

Hilton: Creating a Breakfast Blueprint

13 pilot hotels in the UAE serving 1.8 million breakfasts each year

62%
Reduction in food waste in 4 months

726 tons
Estimated CO2e savings annually

400,000
Estimated meals saved annually

The act of measurement is the most important change to make – there is no hiding from the facts.

Emma Banks | VP of F&B Strategy and Development

Mandarin Oriental: Making Luxury F&B Greener with Data

41 hotels with Winnow's AI installed by end of 2025

36%
Waste reduction in 6 months across 4 hotels

289 tons
Estimated annual CO2e savings

$207,000
Estimated annual savings

> The integration of Winnow's technology across our global portfolio is a bold step towards reducing our ecological impact, reinforcing our position as an industry leader.

Torsten van Dullemen | Group Sustainability Director & Area VP Operations

Our analytics platform helps your teams cut food purchasing costs up to 8%

Meet the team

Vojtech Vegh
Zero Food Waste Chef Advisor

"I work chef-to-chef with culinary teams to apply data led strategies to reduce waste and cost"

Food costs savings

1-8%

Overproduction & spoilage

Food costs savings

1-2.5 %

Yield management

Food costs savings

0.5-1 %

Menu engineering

Adopted worldwide.
Trusted everywhere.

Operations in
85 countries

Deployed to
2,700+ locations

Saving our clients
$70m/yr