AI4 WASTE

FOSTERING AWARENESS AND INNOVATION IN ADULT EDUCATION

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# TOOLKIT

**Case study: Winnow Solutions (UK): AI in food waste reduction**

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# Case study: Winnow Solutions (UK): AI in food waste reduction

Winnow Solutions is the global leader in commercial kitchen food waste solutions. Winnow develops digital tools to help chefs run more profitable and sustainable kitchens, cutting food waste in half. Through its AI-based system, it identifies and analyses food waste in kitchens, providing information that helps chefs make more efficient decisions.

## How Winnow Solutions uses AI in food waste reduction

- **Winnow Vision - AI at the centre of all efforts :** Winnow Solutions has developed its own AI, Winnow Vision. It uses a camera, a set of smart scales and the same kind of technology found in autonomous vehicles to "see" and "understand" what food is being wasted. This provides chefs with data on their waste patterns, so they can adjust their production levels and menu planning.
- **Improved tracking of sustainability targets through AI :** By using Winnow's technology, partner companies receive real-time data and insights that allow them to track their hospitality management in detail. This provides them with a roadmap to manage their food waste and meet their sustainability goals.
- **Operational and cultural changes :** Beyond waste reduction, Winnow users are seeing a cultural shift following the implementation of AI in their kitchens. Winnow user teams are more aware of waste; more proactive and creative in managing their food resources; and more able to create without compromising quality or customer satisfaction. All of this, contributing to a more sustainable future.

## Benefits of Winnow Solutions

- Food Waste Reduction; Cost and Resource Efficiency; Traceability and Transparency; Regulatory Compliance.



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