



winnow



WE BELIEVE

Food is too valuable
to go to waste





1/3

OF ALL FOOD GROWN
IS NEVER EATEN



IF WASTED FOOD WERE A COUNTRY, IT WOULD BE

\$1 Trillion

THE ANNUAL COST OF WASTED FOOD

A background image of a commercial kitchen with a chef in a white coat and dark apron working at a counter. The image is dimmed to allow text to be visible.

COMMERCIAL KITCHEN

\$36K

FOOD WASTE PER YEAR

SPOILAGE

1%

PREPARATION

1–5%

OVERPRODUCTION

5–15%

PLATE WASTE

3–5%

10–20%

WASTE BEFORE PLATING





Live output from Winnow Vision





HSBC Canary Wharf ▾

You saved the second most waste in your region this week.



Star Chef

2 Mar 2017 — 8 Mar 2017 ▾

Day Week Month Year



This is the third best week this year, so far. Good work.

£47,593

vs Baseline



You saved the annual wage of 5 chefs in the last year.

£22,373

vs Baseline



You used 12 less bin refills compared to your first week.

19.4 Tonnes

vs Baseline

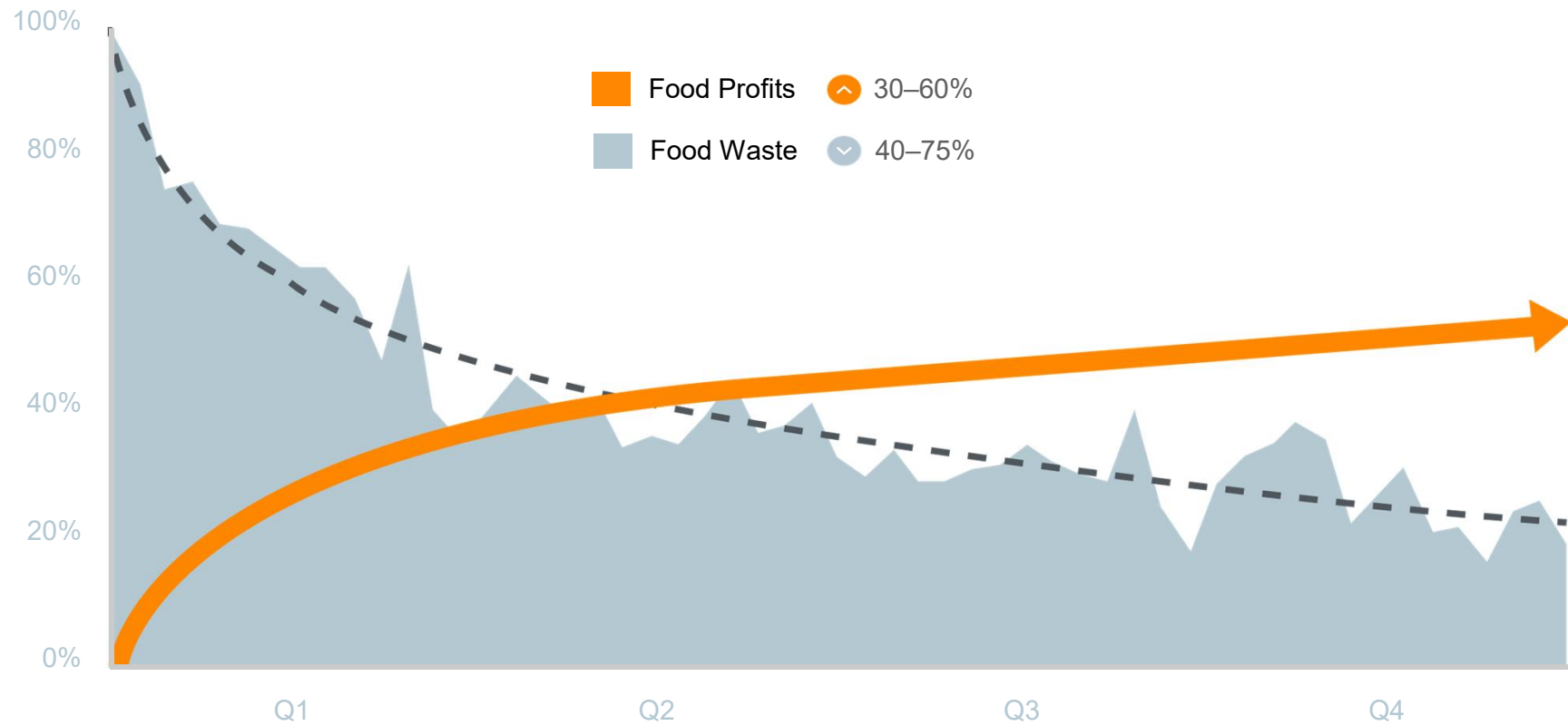


You saved 3,495 plates worth of food.

83.8 Tonnes

vs Baseline

DRIVING IMMEDIATE CHANGE IN KITCHENS





Scandic



IHG®

Restaurant
Associates

1,000+
KITCHENS



40+ COUNTRIES AND GROWING



TOTAL SAVED

\$30+ Million

+2% PROFIT MARGIN

IMPACT

SAVES

1 meal

EVERY

2 seconds



Help show the world food is too
valuable to waste

#ForTheLoveOfFood