Revolutionising food waste management to help kitchens reduce their food waste and be more sustainable
HOTELS

Up to ½ of all food purchased in an hotel ends up in the bin

25% of hotel’s annual food cost ends up in the bin

Hotels are facing increased pressure from stakeholders on sustainability

AIRCRAFT

Up to 30% of all food and beverages uplifted for each flight get wasted

Unused F&B uplifted increases amount of fuel required

Airlines are facing increased pressure from stakeholders on sustainability
WE HELP KITCHENS MEASURE AND REDUCE UP TO 40% OF THEIR FOOD WASTE

Whatever can be Measured, can be Managed, Controlled & Prevented

Collect Granular Data on Food Waste
Actionable Insights On How to Reduce it
INSIGHT – Smart Food Waste Tracker for Kitchens

 Seamlessly measures, tracks, identifies food waste

**SENSORS**
Sensors and camera to weigh and take pictures of waste

**IMAGE RECOGNITION**
Proprietary in-house image recognition software

**CLOUD DASHBOARD**
Collected data analysed and displayed in almost real time

**EASE OF USE**
Fits on a standard 120l bin commonly used by kitchens

**PORTABLE**
Effortlessly move Insight anywhere in the kitchen

**WIRELESS**
Insight can be used wirelessly without the need for power cable or Wi-Fi network

CLICK HERE FOR VIDEO DEMO
INSIGHT LITE – Smart Food Waste Tracker for Airlines

Seamlessly tracks and counts types of unconsumed meals & beverages

- **IMAGE RECOGNITION**: Proprietary in-house image recognition software
- **WIRELESS**: Global connectivity
- **PLUG & PLAY**: Ready to be used out of the box
- **CLOUD DASHBOARD**: Collected data analysed and displayed in almost real time
- **PORTABLE**: Flat packed for easy transportation

Click here for video demo
AI IMAGE RECOGNITION

Trained >2,000 unique food dishes and counting...
DATA VISUALISATION DASHBOARD

We enable our customers to monitor food waste in all their kitchens in real time

Accessible on the Cloud

Unlimited authorised users

Customisable real-time data, analytics

Periodic reports
Up to 40% reduction in food waste
Up to 8% reduction in food cost