

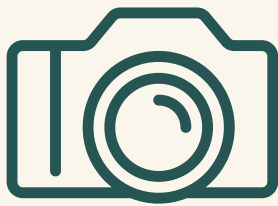
REDUCE FOOD WASTE MAKE AN **IMPACT**

Smart Food Waste Solution



ORBISK FOOD WASTE SOLUTION

Orbisk will help you to make a positive impact on the environment and your food costs. This is how it works.



Measure

Orbisk measures automatically what ingredients you throw away, at what moment, and from which waste stream



Act

Take actions based on your data



Reduce

Reduce your food waste and save up to 50% per year

INDEX

The food waste issue **4**

Orbisk solution **7**

The dashboard **9**

Orbisk support **12**

Overview **14**



THE FOOD WASTE ISSUE

Food waste is a huge global issue with an incredible impact on our environment. Worldwide we set goals to reduce food waste and the will to control waste is ambitious.



1.3 billion tons

of food is wasted every year,
which represents 1/3
of the total amount of food
produced.



50%

of food waste needs to be
reduced in 2030 according
to Sustainable
Development Goal 12.3.

THE FOOD WASTE ISSUE

The impact on the environment is one of the reasons why controlling your food waste is important. The invisible costs that go with the food that ends up in the bin is another major aspect of why focusing on your waste is a good idea.



A food service establishment throws away, on average, between 5.000 kg / €35.000 and 20.000 kg / €140.000 of food each year.

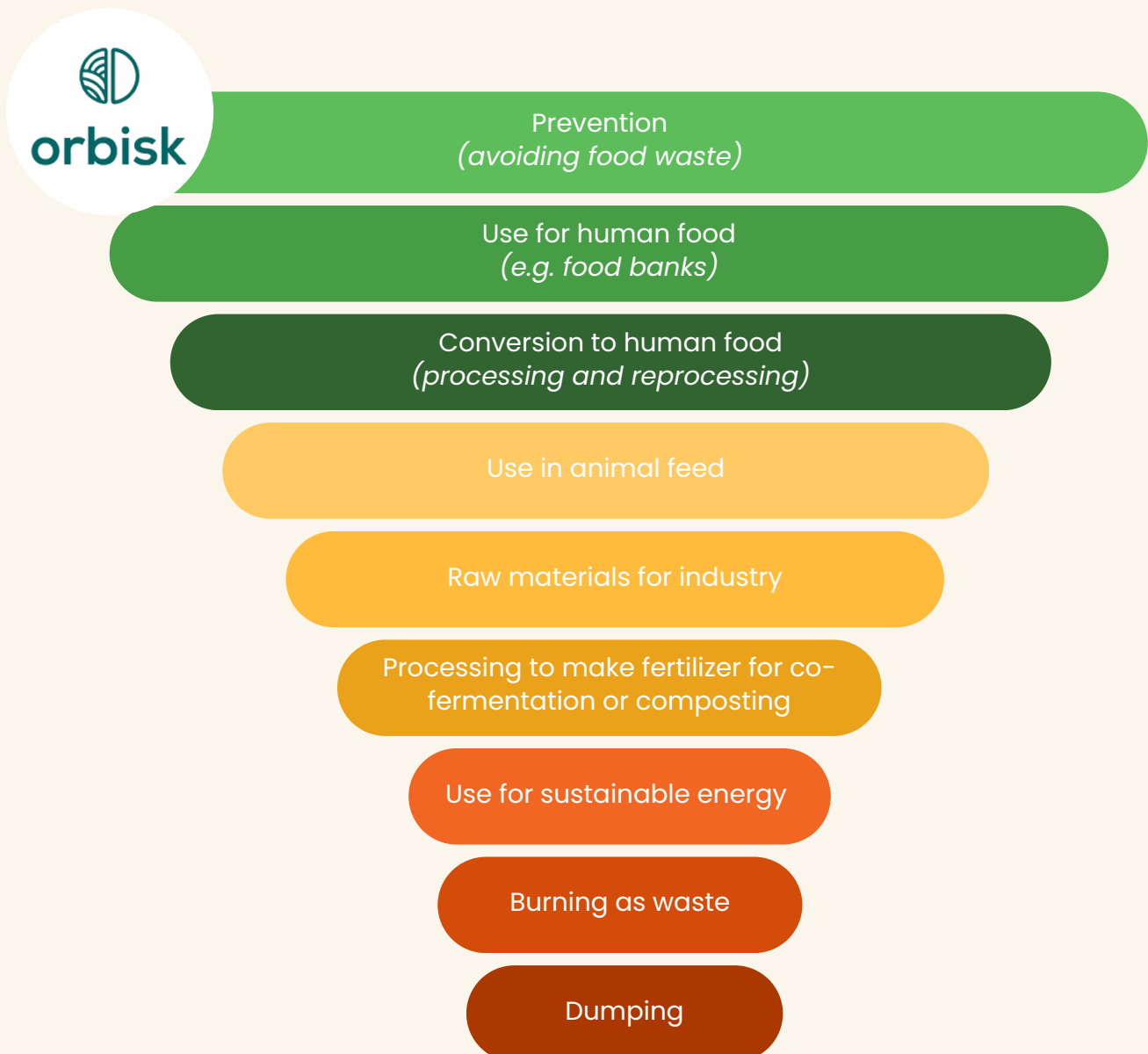
Getting grip on your food waste helps you save costs:



- With the help of Orbisk you can **save 30-50%** in food waste cost
- **Save staff hours**; don't make food you throw away
- Save waste **handling costs**

THE PYRAMID OF FOOD WASTE

There are several ways to deal with food waste. Think about transforming waste into compost or biogas. Nevertheless, the best way to solve the food waste issue is to prevent it in the first place. The pyramid of food waste shows all the options in one overview.



ORBISK SOLUTION

Orbisk helps professional kitchens to get a grip on their food waste. Orbisk measures and automatically recognizes what kind of food is thrown away, in what quantity, and at what time of the day.



Make your kitchen sustainable



Save money by optimizing your kitchen process



Get insight in your food waste stream, fully automatically



This is what you get:

- Camera with image recognition technology
- Integrated weighing scale
- Recognizes over 1,000+ ingredients automatically
- Online interactive dashboard
- Automated advice on what to address
- Source of waste recognition (pan/plate/tray)
- Optional onboarding period 100 days & always-on support
- Full hardware servicing included



HOW DOES IT WORK?

The Orbisk monitor (Orbi) is fully automated and works right away in your kitchen. It is no extra hassle for the chef but helps with optimizing his process.

Supporting the Chef

Orbisk supports the chef by automating the time-consuming process of checking what food goes to waste and when.

Orbisk gives chefs insights into the money and food-saving possibilities without any extra handling.



HOW DOES IT WORK?

What happens when I choose the help of Orbisk?

The Orbi is shipped to your location and from then on the easy process goes as follows:

Step 1 Plug and play

- Camera identifies food
- auto-identifies waste source
- The connected scale registers the weight of the food



Step 2 Register your food waste

The data is sent to your personal dashboard, here you see what you threw away, when, and in what quantity



Step 3 Analyse the data & set goals

Start reduction actions according to what you have been able to testify

Step 4 Assess your results

Review the impact of your action



THE DASHBOARD

The Orbisk dashboard gives you insights into where your waste is coming from. You can see what you've thrown away on what day of the week, at what time of the day, and where it came from (buffet/guest/kitchen, etc.)

An overview of the positive impact you make

Select filters to specify the dashboard. Select:

- Week / Day
- Part of day
- Category
- Source of food waste
- Preparation state

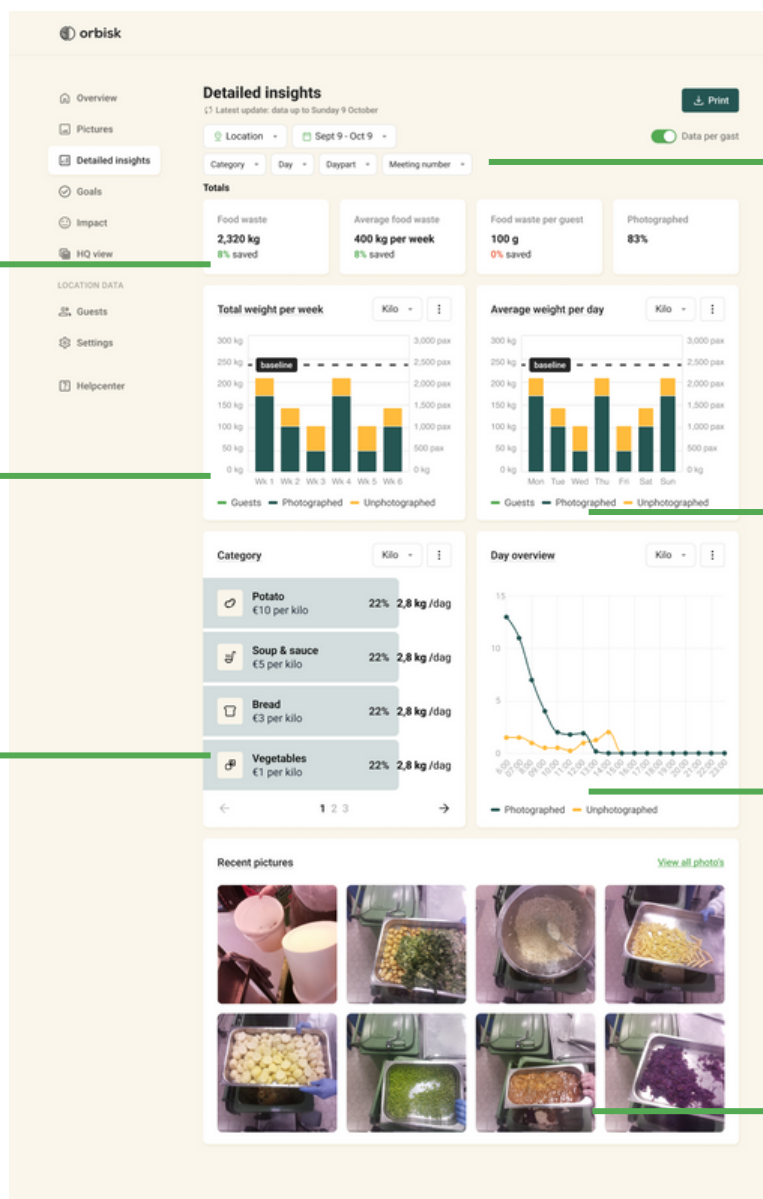
Total waste per week in kg's, costs and CO2

Identify on which day of the week waste occurs

Your waste categorised in categories & ingredients






Waste flow during the day

All the pictures you took of your waste with the ingredient labels



TIME FOR ACTION

With the insights from the dashboard, you can take action to reduce food waste. Many locations preceded you. Here you'll find some actions they took divided over different waste streams.

		MEASURE	ACTION	REDUCE
	PEELINGS (monitored separately)	Daily 20 kg of orange peels	Picked up by recycle company	Save 30.000 kg CO2 per year
	UNPREPARED	8 kg meat every Tuesday due to Meatless Monday	Order less meat for Mondays	Save more than \$6.000 per year
	PREPARED	11 kg veggie waste from the mise en place on weekdays	Prepare 10% less vegetables on weekdays	Save up to \$12.000 per year
	BUFFET	10 croissants after the breakfast on week-days (business people)	Bake off less croissants on weekdays	Save \$800 per month
	PLATE	Daily 9 kg potatoes from the plates	No potato side dish when fries are served	Save \$400 per week

ORBISK SUPPORT

The Orbisk suite includes a training period and continuous help saving the waste in your operations.

Onboarding period

● Day 0: **Orbi will be placed**

● Day 1: **Kick off**

🕒 45 min



*Include
kitchen staff*

● Week 2: **Food waste update 1: How can you register your food waste?**

🕒 30-45 min

● Week 6: **Food waste update 2: Define your baseline and set goals**

🕒 30-45 min



Week 12: **Food waste update 3: Reflect on first results**

🕒 30-45 min



WHAT MAKES ORBISK UNIQUE?

There are more ways to register your food waste.

Why would you choose Orbisk?

1

No manual input required

By measuring food waste above the waste bin, the Orbisk is able to identify the source of the food waste automatically, like for example plates (plate waste), trays (buffet waste), and pans (kitchen waste).

Your team can focus on what they do best: making guests happy.

2

Registering above the waste bin means clear pictures, resulting in optimal data quality.

3

The Orbisk food waste monitor is absolutely Plug & Play. It only needs power. No wall installation is required. The team can start registering from day one.



When we say Plug & Play, we mean Plug & Play.

Your team doesn't need to train the AI model:

Orbisk does all the work. The first fully recognized pictures and ingredients are visible in the portal within 24h.



OVERVIEW PRODUCT & SERVICES

When you choose to work with us you'll receive the hardware, software, and advice of the Orbisk customer success team. This is what is included.

Product

- Hardware
- Camera with A.I. image recognition
- Touchscreen with button option and information
- Integrated scale
- 4g / wifi/ethernet connection available
- Plug & play solution -> shipment via DHL and placement & installation by venue
- Full servicing Hardware during the subscription period included

Insights

- Insights in own Food Waste portal
- Insights in a single location and HQ view
- Insights on time, day & week
- Insights on categories & ingredient level
- Automated insights on source of food waste (pan /plate/tray etc.)
- Weekly overview email
- After 24h checked & accurate data available in the dashboard
- Baseline measurement & insights into total savings
- Recommendations to take immediate actions

Success & Support

- Optional Kick-off and 100-day Customer Success onboarding (digital)
 - 6 hours of Customer Success training & guidance included in the first 100 days
 - Optional: combine locations for onboarding to add more deep-dive sessions
- Full customer support included during the contract
 - For questions, feedback & bugs
 - Via e-mail, phone, whatsapp, webchat
- Knowledge base & community
 - Full access to the knowledge base on tips and tricks
 - Full access to connect to the rest of Orbisk's portfolio for tips and tricks

Available languages

- Dashboard: English, French, Dutch, Spanish & German.
- Personal food waste support: English, French, German & Dutch.

Support in another language?
Ask us for the options.

IN A NUTSHELL

Starting with Orbisk

- Reduce between 30-50% of your food waste
- Save then thousands of euros per year on average
- Plug and play
- Connect to your procurement & POS systems (open API)
- Absolutely seamless
- Fits in any kitchen
- Works with any waste bin
- 4G connection (wifi or cable backup)



Konstantinos Miachas

F&B Manager Novotel, ibis & ibis
budget Zürich City West

"Food waste is a huge issue and it is our duty to take action. Orbisk gave us the ability to measure our food waste. Together with them we were able to reduce by 47% and educate our staff on best practices against food waste. A great tool for every hotel/restaurant who wants to start fighting against food waste."

DO YOU WANT TO START FIGHTING FOOD WASTE WITH US?

If you decide to work with us, there are few steps to take.





QUESTIONS?

www.orbisk.com

info@orbisk.com