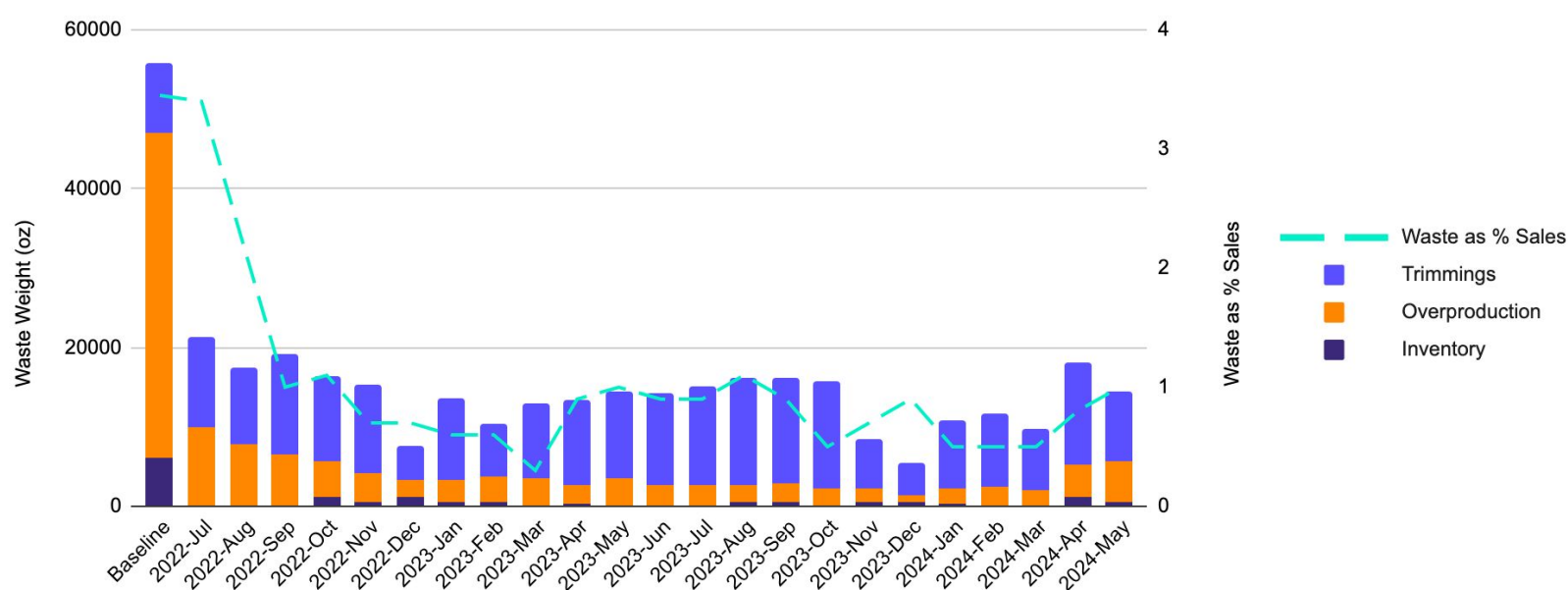


Celebrating Team Success: An ISS Guckenheimer Facility Reduces Food Waste by 50%, Saving 57,000 meals from landfill each year



ISS, a global leader in facility and workplace services, drives the engagement and well-being of people, minimizes impact on the environment, and protects and maintains property across numerous sectors including financial services, industry and manufacturing, life sciences, and technology. ISS also places a strong emphasis on environmental stewardship as part of its service.

Since 2019, ISS has partnered with Winnow Solutions to tackle the critical issue of food waste in its client food facilities around the world, demonstrating a company-wide commitment to sustainability that complements its high-quality service solutions. One such ISS facility in the U.S., operated by North America subsidiary ISS Guckenheimer, that adopted Winnow has successfully reduced its food waste by 50% since April 2022.

Food waste has a considerable impact on the environment by contributing to roughly 10% of global greenhouse gas emissions. When food decomposes in landfills, it generates methane, a greenhouse gas that is up to 34 times more potent than carbon dioxide. It also wastes the extensive amount of land, water and energy that goes into producing, transporting and storing the food. Minimizing food waste is therefore critical for reducing greenhouse gas emissions, conserving resources and tackling climate change.

The Cool Food PLEDGE is an initiative aimed at helping food service operators reduce the climate impact of their offerings. By signing the pledge, companies commit to reducing their food-related greenhouse gas emissions by 25% by 2030. The ISS Guckenheimer site mentioned above was motivated to work with Winnow to fulfill this pledge, recognizing the need to reduce its environmental footprint.

Winnow creates tools to help reduce food waste. The system at the ISS Guckenheimer facility, Winnow's VisionControl, operates by weighing discarded food and capturing an image of it. Each item is recorded, and a confirmation screen displays the weight, cost, and associated CO2e impact of the waste. This information is compiled and sent to the team as a detailed report highlighting recent trends and identifying the items most frequently wasted in that specific kitchen. With those insights, the kitchen team can strategically target their waste reduction efforts, focusing on particular items or stages of the cooking process to maximize impact.

Since April 2022, the kitchen team at the ISS Guckenheimer site has been highly engaged with Winnow. Their dedication stems from a genuine commitment to reducing waste and minimizing their environmental impact. A strong culture of sustainability is ingrained within the team, fueling their success with Winnow's technology. Each day, the team examines Winnow's data, looking at what food items have been wasted the most over the past day and week. From there, they work together to strategize how to reduce waste for the next day. Winnow's experts are on hand to guide the team through the data and provide ideas on how to target the top wasted items. With experience from working with numerous clients worldwide, Winnow experts offer tried and tested methods to help the team implement effective waste reduction strategies.

Based on insights from Winnow, the ISS Guckenheimer site has implemented several key initiatives:

- **Menu Engineering:** Adjusting menu items based on popularity and waste data to better align with consumer preferences and reduce leftovers.
- **Conscious Food Preparation:** Training staff on techniques to maximize the use of ingredients and reduce waste.
- **Small Batch Cooking:** Preparing food in smaller quantities to ensure freshness and minimize excess.



Chef Cyril, who works with Winnow daily, shared insights on specific practices that have contributed to these reductions. "Almost our whole menu is made-to-order so waste from overproduction is very minimal," he explained. This shift to made-to-order dishes has significantly reduced the amount of food prepared in advance and left unused. Additionally, the kitchen team has found innovative ways to repurpose food scraps. For instance, vegetable trimmings are now used to make vegetable stock, which is then used in soups and sauces. This both minimizes waste and enhances the flavors of their dishes.

The ISS Guckenheimer's location's journey with Winnow highlights the potential for substantial environmental and economic benefits through food waste reduction. It also showcases the power of cultural change within the workplace. By adopting advanced technology and fostering an engaging team environment, ISS Guckenheimer has set a benchmark for sustainability in the facility management industry. This case study serves as a model for other organizations aiming to integrate sustainable practices into their operations and make a positive impact on the planet.

About Winnow

Winnow develops Artificial Intelligence (AI) tools to help chefs in large businesses like hotels, contract caterers, casinos, and cruise ships to run more profitable, and sustainable kitchens by cutting food waste in half.

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste. Winnow offers a solution for every kitchen.

Our analytics platform and reporting suite help teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale.

Kitchens that use Winnow cut food waste by half on average, driving food purchasing costs down by 3%-8%, improving margins whilst doing the right thing. Winnow is deployed in over 60 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.

