



How ISS Norway achieved 3.5% reduction in food purchasing cost in only 3 months

ISS Norway, a leading provider of facility services, is dedicated to delivering top-quality food service while minimising food waste and environmental impact. In their quest for efficiency and sustainability, ISS Norway partnered with Winnow to transform their operations.

This case study highlights their journey towards reducing food purchasing costs by an impressive 3.5% in a mere three months.

Three months ago, ISS Norway implemented the Winnow system, a game-changer for their kitchen operations. The system's ease of use became evident as food waste was seamlessly tracked.

Every time food was discarded, the system instantly identified the food type, recorded its weight, and calculated its cost.

The daily reports provided by Winnow proved invaluable in helping ISS Norway understand their food wastage patterns and adjust their daily production accordingly.

These reports became a vital tool in their morning meetings, fostering teamwork to explore innovative ways to reduce waste.

ISS Norway's commitment to sustainability and efficiency paid off significantly. With Winnow, they realised weekly savings of €535 on food costs, a remarkable achievement.




This translates to an estimated annual food cost savings of €26,500 for their operation.

Beyond the bottom line, the partnership with Winnow had a profound impact on ISS Norway's team.

From the head chef to the kitchen staff, everyone actively engaged in the project. Winnow's user-friendly systems fostered motivation and collaboration within the team.

ISS Norway believes in the value of food and is committed to minimising waste while operating efficiently.

Food Waste Results | ISS Norway

-  €26,500 in projected annual food cost savings
-  3.5% cut in food purchasing costs over three months
-  Weekly food cost savings of €535

Winnow has provided them with a practical solution to achieve this goal. Not only did Winnow make a substantial improvement to their bottom line, but it also demonstrated their dedication to sustainability.

Their journey showcases the tangible benefits of implementing Winnow's innovative food waste management system.

In just three months, ISS Norway achieved an impressive 3.5% reduction in food purchasing costs, equivalent to an estimated annual savings of €26,500.

This partnership with Winnow not only contributed to their financial goals but also demonstrated their commitment to sustainability.

ISS Norway's journey serves as a testament to the positive impact of collaboration and technology in creating a more sustainable and efficient food service operation.

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.

