

How SAP Germany is reducing food waste in staff canteens



In a mere three months, SAP Germany, a world leader in software services, managed to save a remarkable 4.4 tonnes of food, equivalent to an impressive 10,000 plated meals. The journey toward this substantial reduction in food waste was nothing short of transformative.

The SAP team, in collaboration with Compass Group Deutschland, set out to tackle the challenge of food waste in their staff canteens. Their goal was clear: to become more sustainable by significantly cutting down on food waste.

Before implementing Winnow, SAP believed they had their food waste under control. Little did they know the extent of the issue, both in terms of the sheer volume and the monetary value being discarded. Winnow, hailed as an intelligent food waste management system, brought real-time data and actionable insights to the table. It enabled SAP to analyze their waste streams comprehensively, providing vital support in their quest to reduce food waste.

With Winnow, SAP gained valuable insights into their kitchen operations. The system allowed their head chefs to monitor the actual input and output of their product and resource management, as illustrated in the Winnow reports. This newfound transparency enabled SAP to take significant strides toward greater efficiency.

The results were nothing short of astounding. SAP Germany achieved a 41% reduction in food waste, positioning them far ahead even on an international scale. In just three months, they managed to save a remarkable 4.4 tonnes of food, equivalent to 10,000 plated meals. The impact was undeniable.

The ease of use of the Winnow system from day one was a testament to its effectiveness. Witnessing the substantial reductions in food waste brought tremendous satisfaction to the entire team. Stefan Difflipp, Head Chef at Compass Group Deutschland, was effusive in his praise for Winnow, stating,

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I would recommend to every head chef to implement Winnow immediately." He emphasized the tool's ability to make food waste and its reduction data transparent, comprehensible, measurable, and easy to process.



41% reduction in food waste



4.4 tonnes of food saved



10,000 plated meals

The commitment to sustainability extends beyond food waste reduction for SAP Germany. CO2e emissions are a top challenge, and the company is determined to become carbon neutral by 2025.

The strategic rollout of Winnow in all SAP staff canteens in Germany is a significant step toward this goal. It not only makes food waste transparent and comprehensible for employees but also aligns with SAP's corporate objective of addressing waste reduction in a sustainable and long-term manner.

In summary, SAP Germany's partnership with Winnow has not only led to impressive reductions in food waste but has also contributed to their broader sustainability objectives.

With Winnow as a trusted ally, SAP continues to make strides in their journey toward a more sustainable and responsible approach to food management.

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.

