

## See how Sands China Ltd. and Winnow are working together to cut food waste



Food waste poses a significant global challenge, consuming precious resources like energy, water, and land. Sadly, the impact of food waste often goes unnoticed due to a lack of information and data. However, Sands China Ltd. is leading the charge in the fight against food waste, guided by their commitment to sustainability.

Philip Chong, Vice President of Food and Beverage at Sands China Ltd., aptly summarizes the issue, stating,



**Wasting food is consuming our precious energy, water, and land. A lot of people may not understand that because of the lack of information and data. Our food waste journey will guide and educate team members to sustain our food program.**

With one-third of all food worldwide ending up wasted, Sands China Ltd. recognized the urgency of addressing this global problem. Their partnership with Winnow, an early adopter of AI-enabled technology called Winnow Vision, marks a significant step in their journey towards sustainability.

In just six months, the collaborative efforts of Sands China Ltd. and Winnow have yielded remarkable results. Pre-consumer food waste has been reduced by an impressive 63%.

This achievement not only translates to substantial savings but also embodies their commitment to responsible resource management.

The integration of Winnow Vision into Sands China Ltd.'s operations has been a game-changer. This AI-enabled technology has empowered the team to gain real-time insights and data, enabling them to make informed decisions and drive positive change. It's a testament to their dedication to combatting food waste.

Sands China Ltd.'s journey is a shining example of how innovation, data-driven decisions, and unwavering commitment can create a sustainable future. Their impressive reduction in food waste aligns with their vision of becoming more environmentally responsible.

Food waste may be a global issue, but Sands China Ltd. and Winnow are proving that with dedication and innovative solutions, we can all contribute to a better and more sustainable world. Their collaboration serves as an inspiration for others to join the fight against food waste, one step at a time.



Pre-consumer food waste reduced by 63% in just six months.



## 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.



We are proud to be part of the  
Courtauld 2025 Commitment



winnow

[www.winnowsolutions.com](http://www.winnowsolutions.com)



We are proud to be part of  
Friends of Champions 12.3