

Winnow and Costa Cruises team up to tackle food waste on the high seas

Costa Cruises is making history by becoming the first cruise line to publicly commit to reducing food waste. Through its innovative "4GOODFOOD" program, Costa Cruises aims to cut food waste by 50% across its fleet by 2020, a decade ahead of the Agenda 2030 deadline.

Chefs at Costa Cruises are at the forefront of this transformative journey.

Thanks to Winnow, they've gained actionable insights that help manage galleys more efficiently, reducing food waste. The team is now acutely aware of the importance of avoiding food waste, and they are fully engaged in the project. Costa Cruises meticulously monitors food waste at every stage of its culinary operations. From unavoidable overproduction to trimmings and plate waste, Winnow provides essential data for informed production decisions.

This data is aggregated into the cloud, facilitating comprehensive analysis to identify opportunities for waste reduction.

Costa Cruises' "**Taste don't waste**" program measures both crew and guest plate waste, exemplifying their commitment to raising awareness about food waste. It plays a pivotal role in their strategy to surpass their ambitious 50% reduction target.

Having access to invaluable information through Winnow has been a game-changer for Costa Cruises. They are eager to expand Winnow's reach across their 14 ships in Europe and Asia.

This initiative not only makes economic sense but also aligns with their environmental and ethical responsibilities.

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We truly believe that together with Winnow we have the potential to change the culture in our galleys, transforming the way the cruise industry prepares food forever.

Stefania Lallai

**Sustainability and External Relations Director
Costa Cruises**

Annualised Results | Costa Cruises



A reduction of 1,189 tonnes of CO2e emissions annually



Equivalent to removing 231 cars from the road for an entire year

Costa Cruises is setting a compelling example for the entire cruise industry. Their dedication to reducing food waste is not just about sustainability; it's about making a positive impact on the planet and demonstrating leadership in an industry ripe for transformation.

Winnow is proud to be their partner in this remarkable journey towards a more sustainable and responsible future.

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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



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