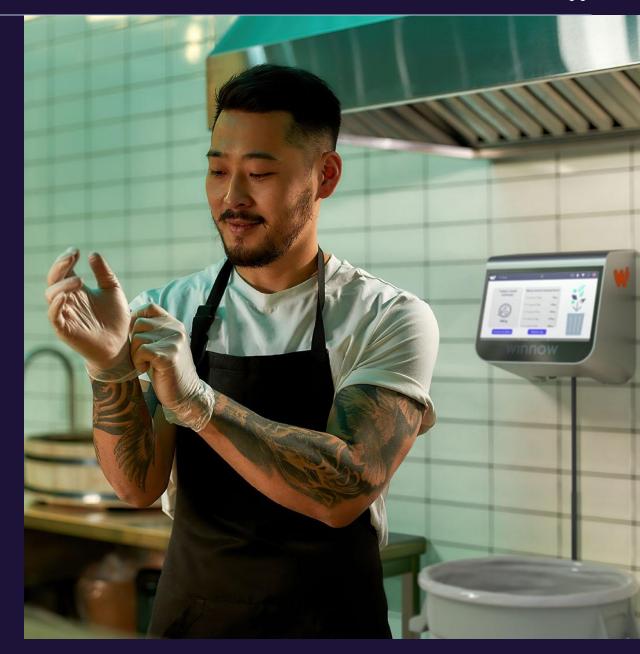
Introducing

Productive. Profitable. Sustainable.





Resource depletion

Growing food requires resources that end up in landfill:

25%

of global freshwater supplies



~300M

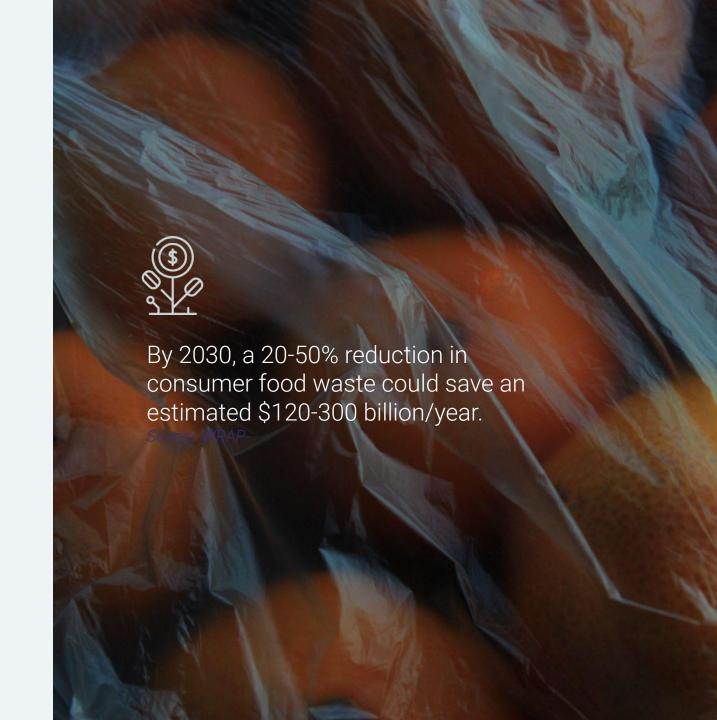
barrels of oil per year

Economic losses



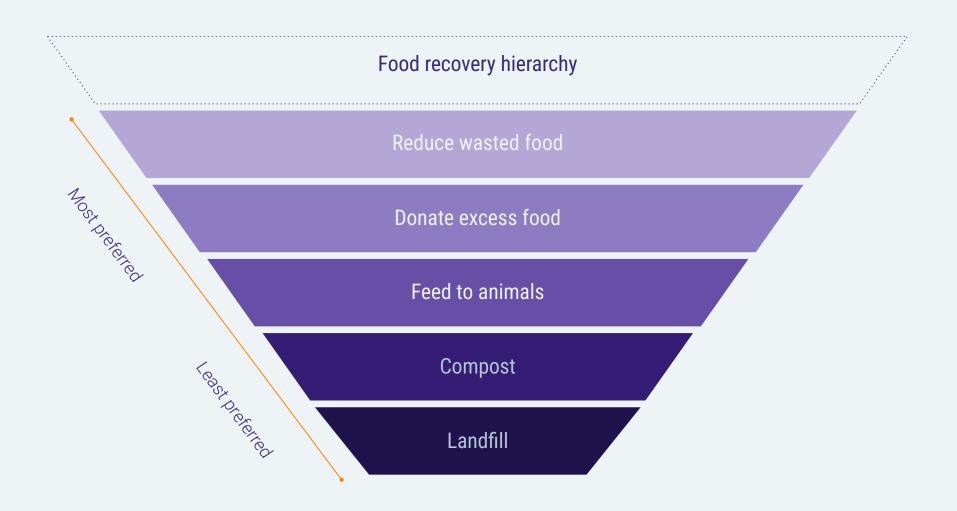
Global food waste adds up to \$1 trillion

Source: WRI

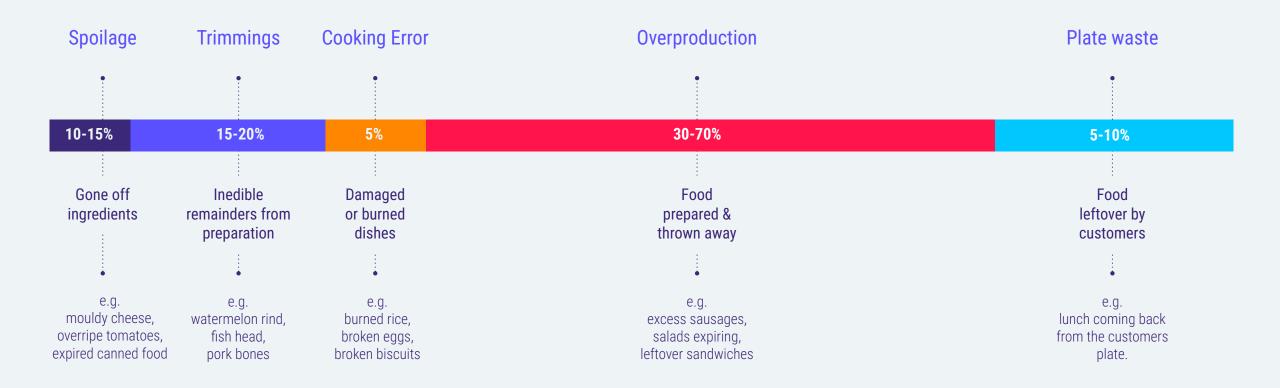




Prioritizing Reduction: The Optimal Path in Food Waste Management



Commercial kitchens will waste around 4%-12% of the food purchased



Winnow has a range of solutions to suit every kitchen

- winnowvision

winnow track



Tablet with no connected scale for small kitchens to get a basic measurement of food waste.

visioncontrol



System with in-built camera and connected scale. Use photos to drive behavioral change and cost reduction.

VISIONAL

Al



Motion camera with connected scale and in-built AI capability.
Automates much of the recording process.

VISIONAI+



Everything included in VisionAl plus additional kitchen coaching support and bespoke reporting to maximise your savings.

VISIONPW



A touchless system to draw insights from plate waste data and images.

pre-consumer post-consumer

Resulting in up to 50% food waste reduction



