# How Radisson Blu Bremen and the Pandox group are leading the charge for sustainable travel in Germany

Under the stewardship of Chef Tim, Radisson Blu Bremen has embarked on a journey to redefine its kitchen operations with sustainability at its core. Leveraging Winnow's technology, the hotel has achieved remarkable success in managing their food waste.

Over a span of two years, these efforts have resulted in a 60% reduction in food waste - equivalent to saving 90,000 meals from landfill.

As part of the Pandox Group of hotels, which all have ambitious emissions reduction targets to meet, the Radisson Blu Bremen is taking significant steps to address the pressing environmental issue of food waste.

Recognizing its responsibility towards the planet, the hotel has embarked on a mission to minimise its impact on the environment, with a strong focus on reducing food waste through strategic measures and technological solutions.

Partnering with Winnow Solutions, Radisson Blu Bremen has implemented Winnow's Transform Package, a comprehensive technology-driven approach designed to measure and analyse food waste.

This system utilises digital scales, a camera and AI technology to identify, track, and manage waste. The kitchen team then has visibility on what is being wasted when, allowing them to make informed decisions to reduce waste.

A key component of their impressive 60% reduction has been to optimise every ingredient. By analysing Winnow's extensive image library, the team at Radisson Blu Bremen honed in on the most frequently wasted items. This allowed them to identify opportunities to get creative and repurpose ingredients - from deep frying carrot and parsnip peels to make a garnish, to blanching leftover greens to add vibrancy to their soups. These efforts have helped the team to reduce waste from trimmings alone by 90%.

For food waste that cannot be avoided, the Radisson Blu Bremen team have forged relationships with charities and organisations around Bremen to find the food a home that isn't the bin.

The implementation of Winnow's technology has yielded remarkable results. In two years the team have seen:

## *Waste reduction results*

60% reduction in food waste

€150,000 saved on food costs

90,000 meals saved from landfill

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> *We've implemented Winnow across our five hotels in Germany for more than a year now. As a result, we've managed to save over 200,000 meals and achieve financial savings exceeding half a million euros"*

**Raphaella Yver,**
**Sustainability Manager**
Pandox Operations

By leveraging innovative technology, the hotel is not only improving its environmental footprint but also setting a standard for the hospitality industry: the hotel took home Bremen's Sustainable Tourism Award in 2023.

This initiative is a testament to the hotel's commitment to making a positive difference, demonstrating that responsible practices can go hand in hand with providing exceptional guest experiences.

Data-driven insights that enable the culinary team to adapt and refine their offerings, ensuring high quality and guest satisfaction.

Radisson Blu Bremen's proactive approach to tackling food waste through Winnow's Transform Package showcases the hotel's dedication to sustainability.

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> *Winnow gives us the best analytics and helps us to change behaviours and lead to a better guest experience rather than overproducing. So avoiding food waste is not only good for your soul and the planet, but it's also cost saving.*

**Angelika Zupac**
**General Manager**
Radisson Blu Bremen

## 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.