



Good afternoon!





**Positive
impact on
the planet**



**Reduce
food
waste,
make
impact**









The
10

**Food
waste
monitor(s)**



orbisk



Hilton



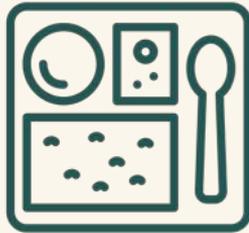
Why?



Every year, 1.3 billion tons of food are wasted, this is $\frac{1}{3}$ of the total amount of food produced

Food waste in hospitality

The percentages vary per segment:



Bedrijfscatering

5-10% waste



A la carte

15-25% waste



Banqueting

20-50% waste

Together we can make impact



=



4,5 KG



7.000 L



7,-

Together we can make impact



A hotel wastes an average
70-90 kilograms per day.
That is per year:

=



115.000 KG



178 million liters



179.000

Our Solution

A food waste monitor consisting of a **smart camera**, **scale** and **interactive dashboard** that allows kitchens to automatically start monitoring food waste and reduce food waste.



**ORBI GIVES
YOU CONTROL
OVER YOUR
FOOD WASTE.**



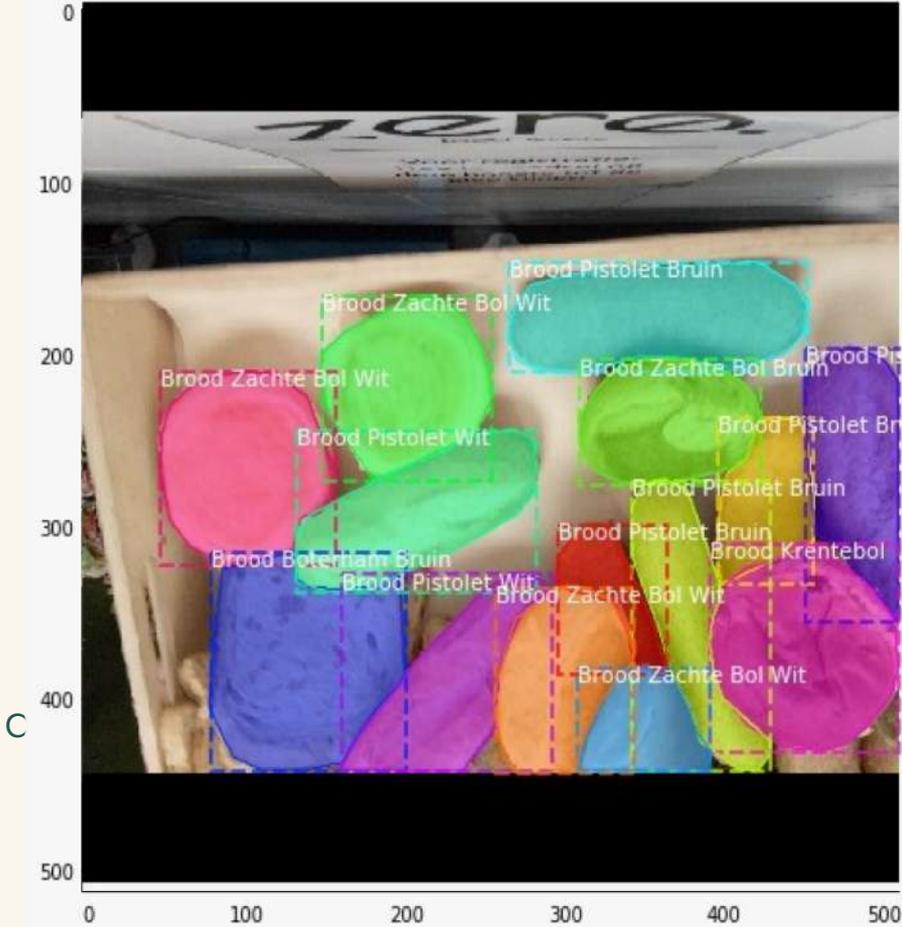


Image Recognition Technology (AI)

Where does food waste come from?



Peelings



Unprepared

20% of edible food waste



Prepared

50% of edible food waste



Served

30% of edible food waste



Gegevens



Picture ID

[Kopieer ID](#)

Datum

11-5-2022 16:11

Gewicht

8,9 kg

Ingrediënten

Sinaasappel (snijafval)

Fruit



Peelings

Gegevens



Picture ID

[Kopieer ID](#)

Datum

9-5-2022 09:49

Gewicht

5 kg

Ingrediënten

Aubergine

Groente



Unprepared

Gegevens



Picture ID

[Kopieer ID](#)

Datum

15-5-2022 11:20

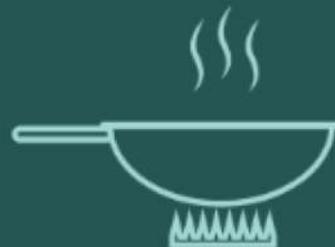
Gewicht

2,4 kg

Ingrediënten

Ovenschotel

Maaltijden en componenten



Prepared

Gegevens



Picture ID

[Kopieer ID](#)

Datum

10-5-2022 18:15

Gewicht

321 g

Ingrediënten

Salade met kaas

Salades



Served

How does Orbisk work?



Plug and play



**Register your
food waste**



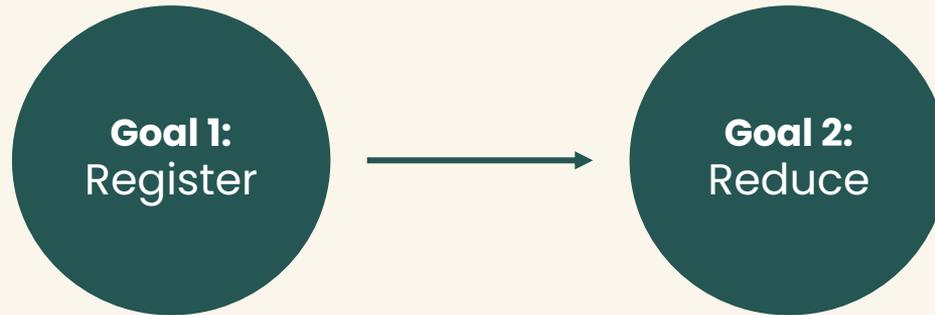
**View data & set
goals**



**Share
experiences &
learn from
others**

Goals

Reduce food waste to make a positive impact on the environment and cost savings

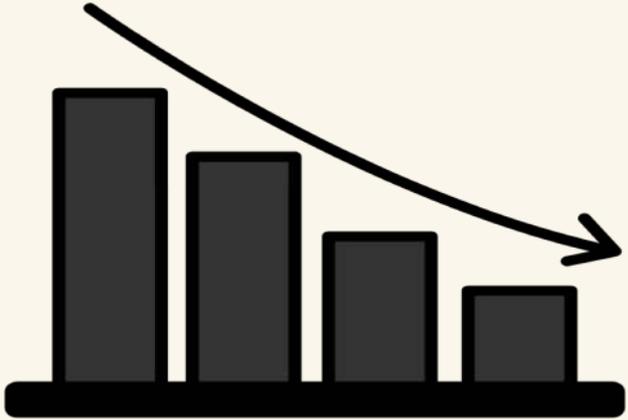


Case
Restaurant

The ambitions

Reduce food waste
by 40%

300 kg per
week



180 kg per
week

Start Orbisk



- Started in September 2021
- Onboarding of 3 months
- Enthusiastic reactions from employees
- Started together with other locations
- Central Kick-off by HQ (high involvement)

Getting Started



The effect



- In a span of 2 weeks, we managed to waste drastically less food
- From 320 kg per week to 200 kg per week
- That while the number of guests went up

Impact before Orbisk

Per year



1KG

15.600 KG



CO₂

70.200 KG



109 million liter



€ 85.800,-

6.864 KG



30.888 KG



48 miljoen



€37.752,-



Impact after Orbisk

Per year (under retention of first 10 weeks)



1KG

8.736 KG



CO₂

39.312 KG



61 million liter



€ 48.048,-

Huidige partners



Contact



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*Stop wasting
money,
start saving the
planet*