



**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.**







# 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](#)

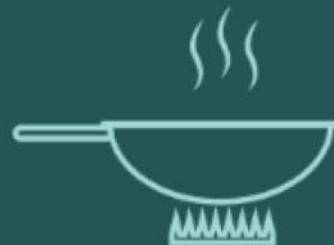
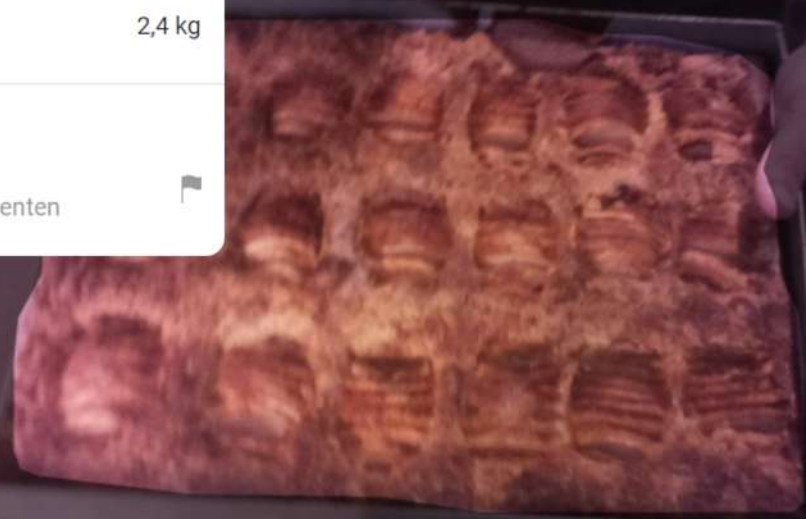
Datum 15-5-2022 11:20

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**



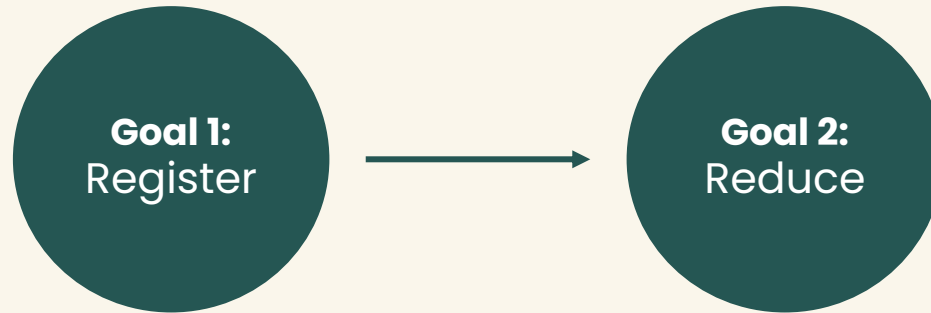
**View data & set  
goals**



**Share  
experiences &  
learn from  
others**

# Goals

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

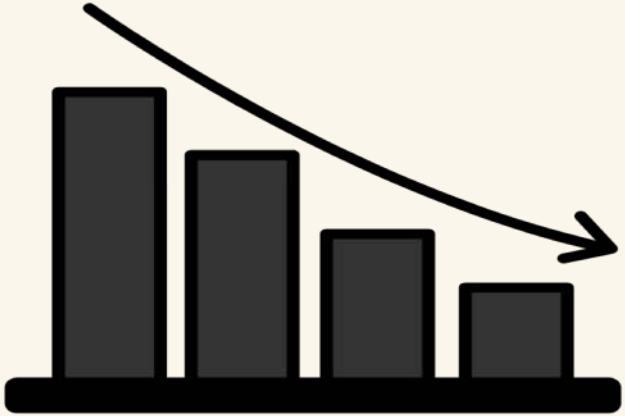


Case  
**Restaurant**

# The ambitions

Reduce food waste  
by 40%

300 kg per  
week



180 kg per  
week



# Start Orbisk

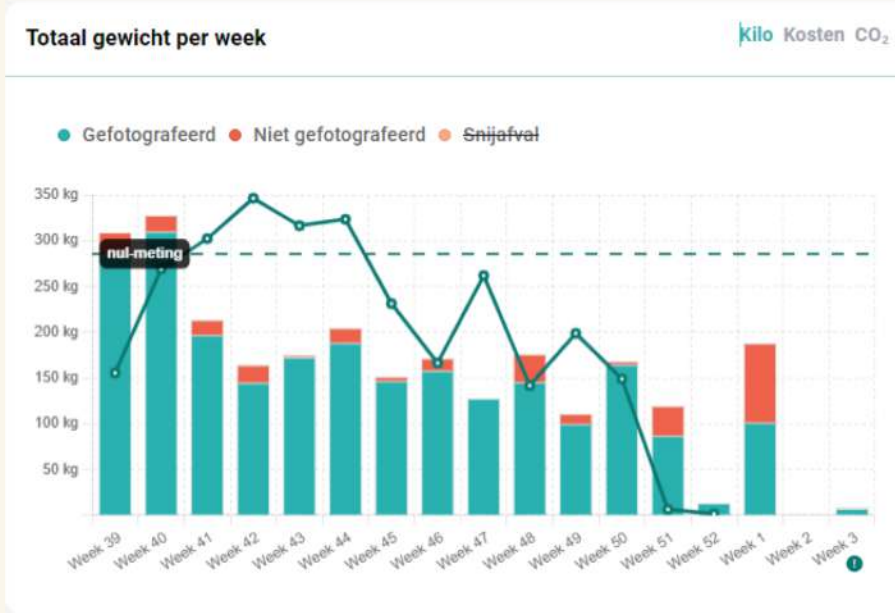


- Started in September 2021
- Onboarding of 3 months
- Enthusiastic reactions from employees
- Started together with other locations
- Central Kick-off by HQ (high involvement)

# 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



CO<sub>2</sub>

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



CO<sub>2</sub>

39.312 KG



61 million liter



€ 48.048,-

# Huidige partners



# Contact



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*Stop wasting  
money,  
start saving the  
planet*