



Costa Cruises Partners with Winnow to Reduce Food Waste at Sea

In a first for the cruise line sector, the partnership enhances the quality of guests' dining experience while underscoring Costa's commitment to food waste reduction on its ships.

Genoa 19 September 2017 - [Costa Cruises](#) is joining forces with [Winnow](#) to fight food waste, extending Costa's deep commitment to sustainability and continuous improvement. As pioneers in the global cruise industry, Costa – the Italy-based cruise line famous for its Italian-style holidays and a part of Carnival Corporation & plc (NYSE/LSE: CCL; NYSE: CUK), the world's largest cruise company -- is focused on providing an excellent dining experience while also investing in the reduction of food losses at the production site, where the ultimate goal is to consistently reduce waste.

Tech company Winnow's mission is to help the hospitality industry tackle avoidable food waste by providing chefs and their staff with creative ways to run a more efficient operation.

*"Costa Cruises finds in Winnow a key partner that allows a 360-degree implementation of a sustainable approach to reducing food losses during the preparation process," said **Stefania Lallai**, Sustainability and External Relations Director, Costa Cruises. "The partnership is in line with our commitment to offer the best dining experience to our guests. Winnow has a crucial role in the mapping and revision of processes on board, as well as in the evolution and development of our food service system. We truly believe that together with Winnow we have the potential to change the culture in our kitchens, transforming the way the cruise line sector prepares food forever."*

Costa Diadema, the flagship of Costa, is already the primary lab where the project takes place, which will be implemented on all Costa's ships in Europe and Asia.

*"Costa Cruises immediately saw that Winnow could help them cut food waste in their kitchens and understood the benefit to the planet as well," said **Marc Zornes**, CEO and co-founder of Winnow. "Tackling food waste is a huge opportunity for the sector and with the right tools can be transformative for the entire cruise line industry. We are inspired by Costa Cruises' vision and are excited to support them in leading the industry on the issue of food waste."*

Costa Cruises is an Italian company that is part of Carnival Corporation & plc, the largest cruise group in the world. For 69 years the ships in the Costa fleet have been taking their Italian hospitality and authentic Italian-style holidays, with exquisite food, fine wines, unique shopping experiences and a huge selection of famous Italian brands, across seas around the world. Currently the Costa fleet comprises 15 ships in service, all flying the Italian flag. In 2019 and 2021 two new next-generation ships are scheduled to be delivered, fuelled by liquefied natural gas (LNG), the "cleanest" fossil fuel in the world. The Costa Cruises sustainable development strategy pays great attention to the issues of nutrition and food production. Over recent years, on board the Italian company's ships, highly effective measures have been taken to minimise food surpluses, and these will be developed further via a series of initiatives that will aim to get the ships' guests involved.

[Winnow](#) is a tech company making cutting edge technology to help chefs measure, monitor and dramatically reduce food waste. Kitchens using Winnow know exactly what they're putting in their bins. The kitchen team use a touch screen tablet to identify what they're throwing away. An electronic scale records the weight and sends a message to the user, giving the cost of the food they've put in the bin.

The meter is connected to cloud software which records and analyses the day's waste. This gives chefs the information necessary to drive improvements in their production processes to cut food waste in half, saving money and reducing their



environmental footprint at the same time. The data helps chefs make better decisions, engage staff and give them a clear focus by setting targets. Simple and intuitive, the Winnow System has been designed specifically for busy kitchens.

For further information:

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