

See how BASF is creating a sustainable future by tackling food waste



Estimated CO2 savings

12,8 tonnes



Number of meals saved

7500



Estimated food waste reduction

32%

BASF is the largest chemical producer in the world. The group has customers in over 190 countries. Sustainability is at the core of what BASF does. They aim at making the best use of available resources, and waste management is part of their many green initiatives.

Winnow is pleased to be working with BASF in the fight against food waste and supporting its commitment to becoming more sustainable.

To reduce food waste in staff canteens, BASF installed Winnow in their Feierabendhaus site, in Germany. Their internal hospitality team, BASF Gastronomie, has been fully engaged with the project from day one.

By using the insights from the Winnow report to cut wastage, the team has achieved impressive results in only 3 months.



Winnow inspired me to make a positive contribution to the environment, and it has helped me create a waste-aware culture among my team.

Leonard Grigarzik | Head Chef | BASF Gastronomie

Reaping the benefits

At the BASF's Feierabendhaus in Germany, they achieved great results within only three months of using Winnow.

Food waste was reduced by 32%, and as a consequence of that, they are saving approximately 12.8t annual CO2e. This is the same amount of electricity used to charge 1,632,158 smartphones. After reducing food waste at the Feierabendhaus, BASF is hoping to scale Winnow to another 10 of their sites across Germany.

As stated by Hanno Sige, Head of Hotels and Restaurants at BASF Gastronomie, "7,500 meals saved per year is amazing for us.

Because this is the first of our canteens that we've introduced Winnow to, and we have 11 canteens. So we are happy that the savings can multiply across other canteens".

The kitchen and management team have been delighted with the results and proud of their efforts to reduce wastage.

Karl-Hermann Franck, Executive Head Chef, BASF Gastronomie, explains: "Considering how much food is wasted worldwide, everyone should contribute to fighting this issue. That is what we are doing here in Ludwigshafen at BASF".

Top tips for reducing food waste

1.

Engage the team and hold daily meetings to ensure that the food waste reduction targets are met.

2.

Study the Winnow reports to identify patterns and understand the guest's preferences to adjust food production and drive waste down.

3.

Replacing the dishes that are being wasted the most by others that are more popular among the guests.

4.

Build food waste awareness into staff training.

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 helps 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 45 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.



We are proud to be part of the Courtauld 2025 Commitment



We are proud to be part of Friends of Champions 12.3