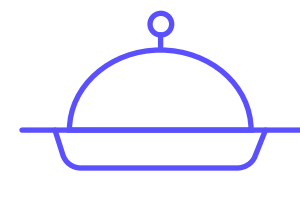


Food is precious for IKEA Gent Which Plans To Halve Food Waste by August 2020



Estimated anual savings

€21,166



Number of meals saved

4,079



Estimated CO2 savings

7 Tonnes

With its Food is Precious Programme, IKEA is aiming to halve food waste before the end of August 2020.

The store in Gent, Belgium, has been leading the movement by producing one of the smallest amounts of food waste in Europe and is working to reduce it even more.

The team recently won the Belgium Food Waste Awards for their inspiring initiatives.

IKEA is a global destination store for home furnishing, appliances, home accessories, kitchen products, and delicious food.

Every year, around 660 million people eat IKEA food in more than 400 stores in 49 markets. To achieve its food waste reduction target, IKEA has chosen Winnow as one of two key partners.



With our smart scales, IKEA has already saved over €1,000,000, the equivalent of 500,000 meals.

In February 2017 Winnow was installed at the Gent's store. Since then, the team has been fully engaged and motivated to become even more sustainable. They have already reduced food waste by 22%, the equivalent of saving over €21,000 annually.

The insights from the Winnow reports have changed our behaviour in the kitchen. Now, we often have team meetings to review our reduction strategies, and we started acting even more carefully after realizing the cost of the food that was getting wasted.

Isabel Verhelle
Food Manager
IKEA Gent | Belgium



Reaping the benefits

In Belgium, IKEA Food serves 6.500.000 customers annually, which creates additional responsibility toward the environment and the planet. Thus, the team is motivated to function in a sustainable way.

Since they started using Winnow in February 2017, they have been using our smart scales and detailed reports to get insights about food waste and find ways to reduce it.

From the starting point, food waste has been reduced by 22%. It is the same as avoiding 7,894 tonnes of CO2 from being released

into the atmosphere, which is the equivalent of a full year powering 852 homes. To reduce food waste the team has been having regular meetings to review their reduction strategies to guarantee that standards are maintained. As part of their strategies, they have decided to cook a la minute as often as possible, instead of preparing all dishes in advance to avoid overproduction. Also, the team has been baking full trays of food only during peak times.

Having demonstrated that food waste can be reduced using Winnow, the team is now examining further opportunities to reduce waste.

Top tips for reducing food waste

1.

Hold regular team meetings to review all the food waste reduction strategies, making sure that standards are maintained.

2.

Cook a la minute as often as possible, instead of preparing large quantities of food in advance, to prevent wasting food due to overproduction.

3.

Reuse leftover cooked ingredients as much as possible.

4.

Avoid baking full trays of food during off-peak hours.

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.

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