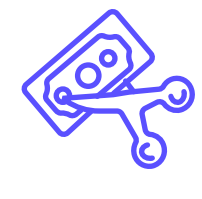
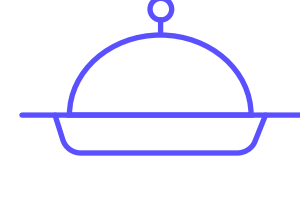


Learn How IKEA UK&IE Is Fighting Food Waste With Artificial Intelligence



Cost savings in 2018

£1.4m



Number of meals saved in 2018

800k



Food waste cut across all stores

37%

With its Food Is Precious initiative, IKEA aims to cut food waste by 50% by the end of August 2020. To reach the target, IKEA UK&IE brought Winnow Vision into its kitchens to fight food waste with AI. Using a camera, a set of smart scales, and the same type of machine learning technology found in autonomous vehicles,

Winnow Vision 'learns' to recognise different foods being thrown in the bin and calculates the financial and environmental cost of this discarded food to commercial kitchens. Winnow and IKEA UK&IE have been working on testing Winnow Vision since October 2017.



Food for thought

With its global reach, IKEA has the opportunity to inspire other brands, businesses, and individuals to operate more sustainably. Globally, a third of all food never reaches our forks. With Winnow Vision, IKEA UK&IE significantly improves kitchen operations to cut wastage.

Sustainability is at the heart of everything we do at IKEA and a part of our DNA. We have set ourselves an ambitious target to cut our food waste by 50% across our operations before the end of August 2020, and our partnership with Winnow is critical to realising that goal.

Hege Sæbjørnsen
Country Sustainability Manager
IKEA UK & Ireland

The technology can already recognise most food items and can be trained to learn new menu items. During the training phase, Winnow Vision takes human input, providing a shortlist of possible menu items for kitchen staff to select.

on fixing them to reduce waste. Also, based on the insight from the Winnow Vision system, they were able to adjust their production level according to avoid overproduction. As the first pioneer of Winnow Vision, IKEA UK&IE has played an integral role in its development.

Over time, the system continues to improve until it starts to recognise food with no human input. Based on feedback from Winnow Vision, IKEA food co-workers were able to identify the top three weekly errors and focus

The new AI-powered Winnow Vision has been deployed to all 22 stores.

And it is in use in one of the UK's leading sustainable stores: IKEA Greenwich.



At IKEA, we want to inspire and enable many people to change their behaviour when it comes to food waste, starting in our own operations. Winnow has now been installed across 23 IKEA UK & Ireland stores, and the feedback from the IKEA Food teams running our restaurant kitchens has been extremely positive so far.

Lorena Lourido | Country Food Manager | IKEA UK & Ireland

Top tips for reducing food waste

1.

Deliver a fun training process to better engage the team on food waste strategies.

3.

Focus on adjusting the production volume to find the right balance of food to prepare.

2.

Hold daily meetings to analyse the Winnow report and identify the top three issues of the week.

4.

Invest in technology to help the kitchen staff gain visibility over their kitchen operations.

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.

Our analytics platform and reporting suite helps teams pinpoint waste quickly, allowing enterprises to drive significant waste reductions at scale.

Measuring food waste is a challenge for all commercial kitchens with up to 20% of all food purchased going to waste.

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 offers a solution for every kitchen.

Winnow is deployed in over 45 countries with offices in London, Dubai, Singapore, Cluj, and Chicago.

CHAMPIONS 12.3

We are proud to be part of the Courtauld 2025 Commitment



We are proud to be part of Friends of Champions 12.3