Analysis of Winnow Site –

1. Features – a. In Kitchen reporting - gives daily, weekly reports. Also, multi-site reports

b. Analytics – Data visualization using customizable dashboards

c. Action planning – Archive data, gives reduction tips

d. Integration – connect winnow data into your enterprise analytics using API

Products –

1. Non- AI

#### Track - App-only system with tablet. Provides basic tracking for full coverage in smaller sites.

#### Designed For : small kitchens that require manual tracking and basic analytics.

#### Features Include: Winnow Android App, Access to Winnow Hub reporting suite

#### Measure - Simple tracking of food waste using connected scale and standardised menu templates.

#### Designed for : Small kitchen teams of up to 3 that require simplified tracking and basic analytics.

#### Features Include: Everything in Track plus; Measure waste by service, Reporting at item/dish level, Standardised menu costings, Hardware guarantee

#### Control - Pinpoint saving opportunities. Have your teams categorise all food waste.

#### Designed For kitchen teams of up to 5 that require full insight to reduce waste.

#### Features Include: Everything in Measure plus; Tracking camera, Access to food waste images, Customisable menu

#### Ai enabled solution –

#### Transform - AI-enabled food waste tracking.

#### Designed For- Kitchen teams that require full insight with high accuracy & minimal time and effort.

#### Features Include: - AI enabled tracking with: Winnow Vision, Automated food waste, Data collection, Add new menu items quarterly, Tracking camera, Access to food waste images

#### Accelerate - Accelerated pathway to cost reduction. Give your team additional support to drive rapid change. Designed For: Kitchen teams that require full insight with maximum impact & expert success support.

#### Features Include: Everything in Transform plus;, Add new menu items ad hoc, Express data validation, Export transaction data, Ad hoc bespoke reports, Ongoing kitchen coaching, Premium hardware warranty

#### Outperform - Everything in Accelerate, plus an extra system, media support & enriched customer success., Designed For- Kitchen teams that want to maximise the benefits that food waste reductions can bring.

#### Features Include: Everything in Accelerate plus;Media support (press release, case study), Additional Winnow system, Deep dive waste analysis

#### Winnow clients –

#### [media.franchisor@inter.ikea.com](mailto:media.franchisor@inter.ikea.com). - IKEA

1. **Caterers** -

Compass group

Iss

Elior

Sats

Emirates Flight catering

Chartwells

1. **Hotels and resorts-**

Hilton

Marriott

Emaar

Accor

Iberostar

IHG

Club Med

1. **Cruise Ships**

Costa

Carnival

1. **Casinos**

Sands

Wynn

Melco

1. **Retail**

IKEA  
guckenheimer

Compass group

Hilton

IHG

1. **Others**

Four Seasons

Children’s hospital LA

The Westin Bund center, Shanghai

BASF

Pandox

Arrmani Hotel, Dubai

Fairmont

Reseau Sante(RSBJ)

Sofitel hotels and resorts

Novotel hotels and resorts

Anantara

Ess- compass group

Wellcome trust

Pullman hotels and resorts

Questions I am seeking answers to –

1. What components does Winnow
2. Ask the company where winnow is used
3. How do they use Winnow to identify food, measure waste and what data do they collect, how do they analyze it
4. Where all they have implemented winnow, in how many hotels and are the bins in the kitchen ? or near the customers end etc
5. How have you been able to cut costs using Winnow
6. Prices of their bins
7. a. what data does winnow collect

b. how does winnow collect data

c. myself – figure out what they are missing in that data

d. prices of each bins

e. data

5. ask for the data samples if they have.

6. do they follow any composting behaviour, if yes, how does winnow help in that