phood

Automated Waste Tracking & Analytics

Using AI to Reduce Food Waste: Victories & Challenges

Agenda

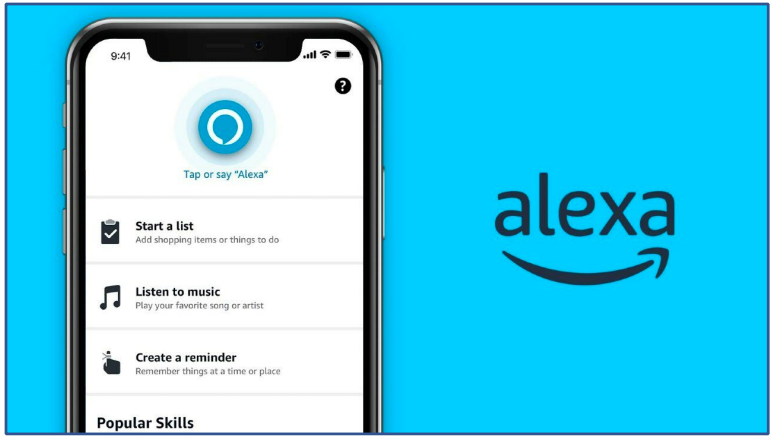
- Introduction
- Origin of AI & AI Today
- Food Waste: Human Problem
- Leveraging AI to Fight Food Waste
- Phood Analysis & Impact
- Victories & Challenges

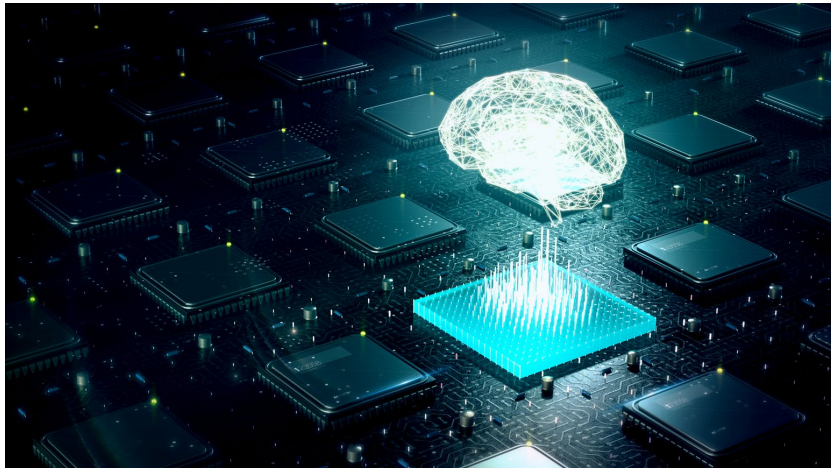
Artificial Intelligence

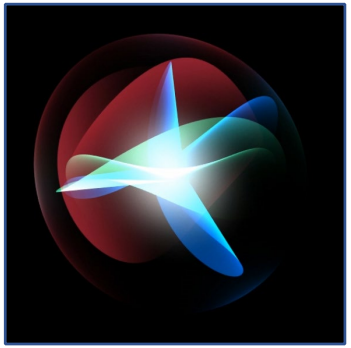
“Can machines think?”

- Alan Turing (1950)

Artificial Intelligence







Food Waste: Human Problem

Food Waste Today: Across the Supply Chain

CONSUMER-FACING BUSINESSES INCLUDE:

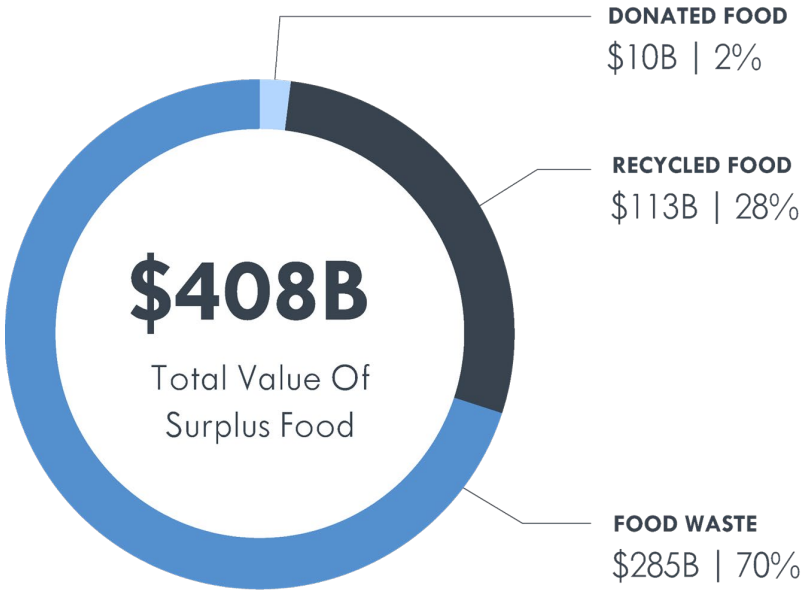
*Other Foodservice Includes Healthcare, Assisted Living, Military, and Other

SOURCE:
REFED

AI Across the Supply Chain

STRELLA BIOTECHNOLOGY

Centaur



SOURCE: REFED

phood
3.572 lbs
Details
Item Image
Item Options
Not Here?
BLODGETT

phood

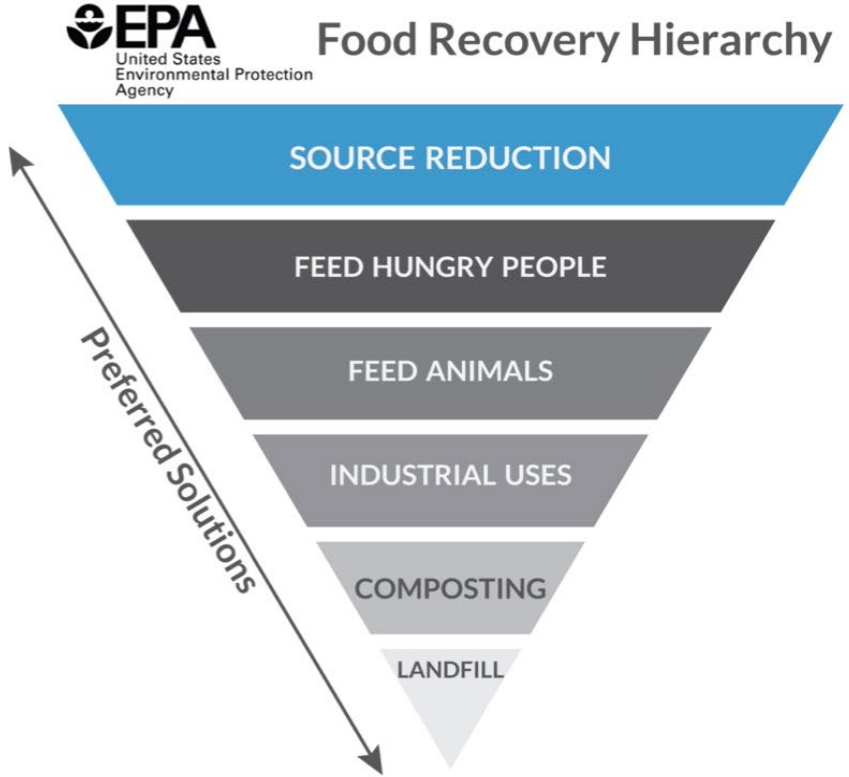
EPA Food Recovery Hierarchy

SOURCE REDUCTION IS RANKED THE #1 SOLUTION

ECONOMICALLY

ENVIRONMENTALLY

& SOCIALLY



How it works

Track

Revie

w

Reduc

e

Earn

Phood X

phood
Pan
2.072 lbs
CANCEL
Hot Bar - 4 inch Half pan
Salad Bar - 2 inch 1/6th pan
Stanton - 2 Inch Half Pan
HotBar Box (Large)
ColdBar Container
ADD SERVE
DISCARD SHRINK
Test

Pan

Hot Bar - 4 inch Half pan

Salad Bar - 2 inch 1/6th pan

Stanton - 2 Inch Half Pan

HotBar Box (Large)

ColdBar Container

2.072 lbs

CANCEL

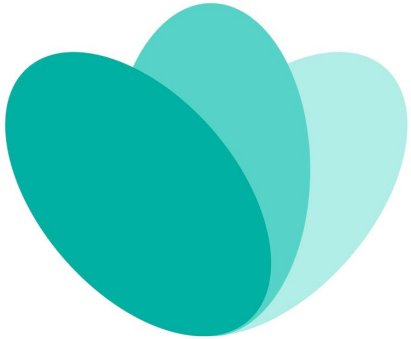
ADD SERVE

DISCARD SHRINK

About (3.0.3)

Test

AI in Consumer-Facing Food Businesses



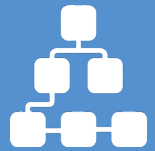
Too Good To Go

SHELF ENGINE

Flashfood®

Challenges

Quantifying waste



Unique business models

Knowledge gaps

Labor

Victories

1.

Clear data

2.

Food Waste reduction

3.

Greenhouse gas emission reduction

4.

Increase donation and diversion

In Retail

47%

Waste Reduction

94%

Labor Reduction

+10%

Individual Item Profitability

In Commercial Kitchens

42%

Waste Reduction

$33k

Cost Savings

16,000 lbs

CO_2 prevented from entering the atmosphere

You Can’t Manage What you Can’t Measure

Thank you!

John Short (he/him)
Account Executive

john@phoodsolutions.com
(973) 349-0982
www.phoodsolutions.com

Product Mix Forecasting

Label	Waste Dollars	Sold	Waste %
Scrambled Eggs	$478.58	337.89	22.03 %
Maple Dry Rub Bacon	$432.17	140.66	17.15 %
Macaroni & Cheese	$407.95	914.23	18.05 %
Steamed Broccoli	$207.08	372.31	17.94 %
Chicken Cacciatore	$141.01	184.73	31.28 %
Ham & Cheese Omelet	$139.43	145.82	38.71 %
American Chop Suey	$130.08	139.45	37.31 %
Buffalo Chicken Wings	$129.48	327.81	15.37 %
Chicken Tenders	$125.99	444.11	8.14%

OBSESS ABOUT YOUR CUSTOMERS

- Gain insight into your product mix
- Utilize per-item movement to understand menu movement
- Leverage sell rates to inform product selection and provide enticing menu options for your customers
- Eliminate low-moving and high-waste items from your mix
- Accurately plan future menus with historical data