

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

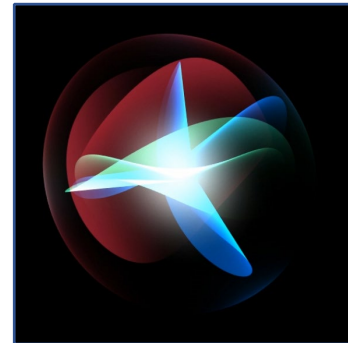
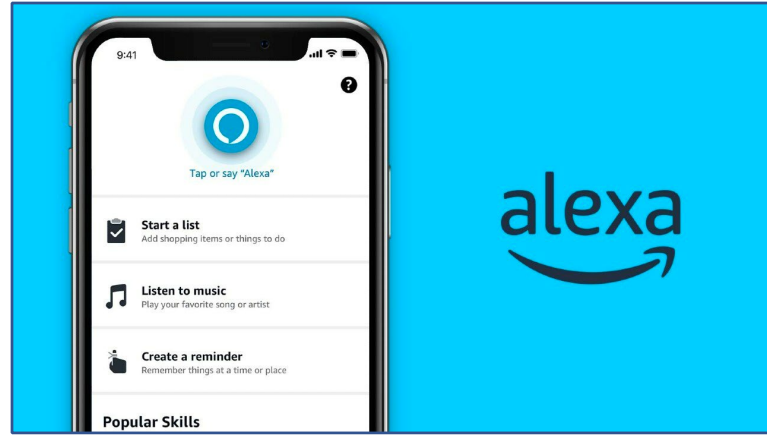
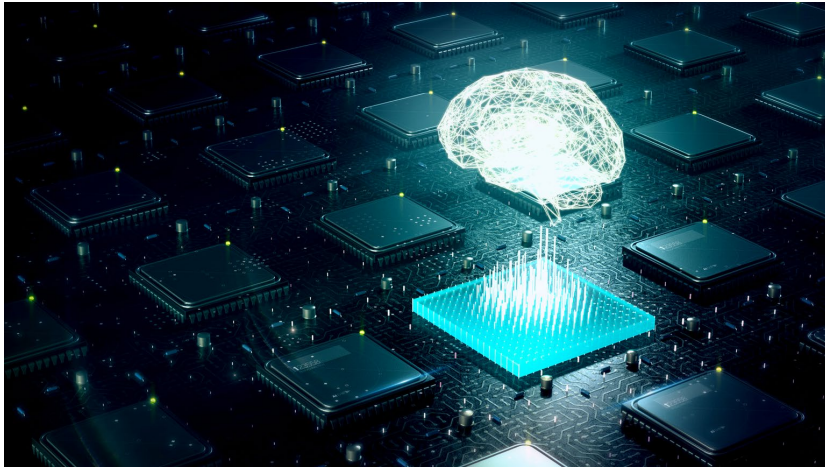


Artificial Intelligence

“Can machines think?”

- Alan Turing (1950)

Artificial Intelligence



Food Waste: Human Problem



Food Waste Today: Across the Supply Chain



FARMS
17M Tons
21% | \$14B



MANUFACTURING
11M Tons
14% | \$35B



CONSUMER-FACING BUSINESSES
23M Tons
28% | \$201B



HOMES
30M Tons
37% | \$158B

CONSUMER-FACING BUSINESSES INCLUDE:



RETAIL 10M TONS | 43% | \$37B

FULL SERVICE RESTAURANTS 5M TONS | 22% | \$87B

LIMITED SERVICE RESTAURANTS 3M TONS | 13% | \$26B

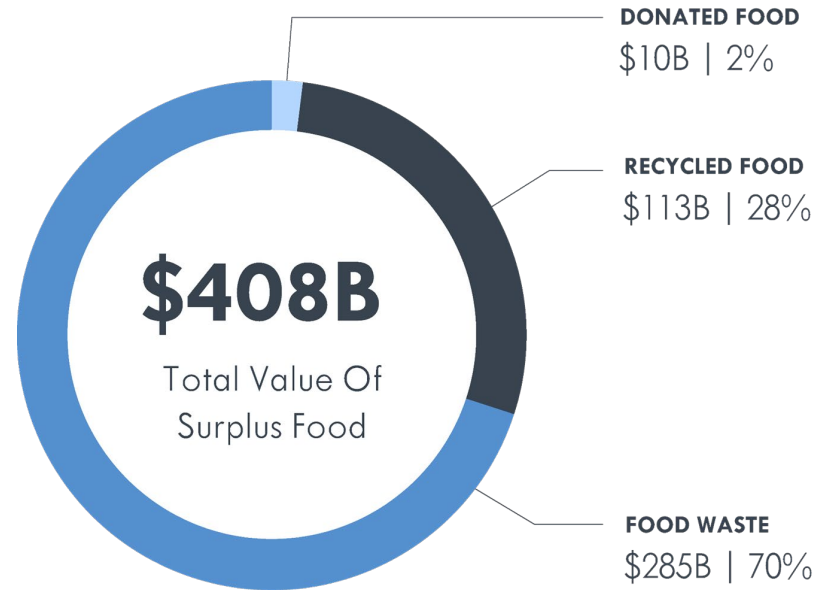
OTHER FOODSERVICE* 4M TONS | 17% | \$39B

OTHER 1M TONS | 4% | \$12B

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

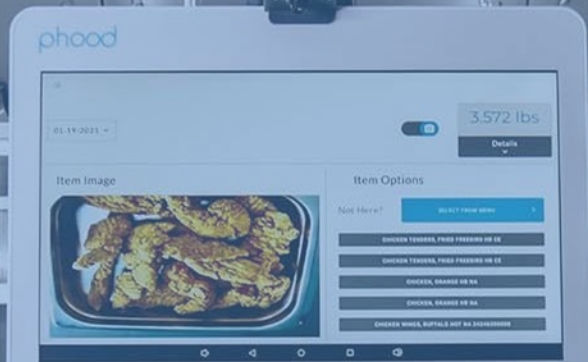
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AI Across the Supply Chain



SOURCE:
REFED

phood



BLODGETT

EPA Food Recovery Hierarchy

**SOURCE REDUCTION
IS RANKED THE
#1 SOLUTION**

ECONOMICALLY



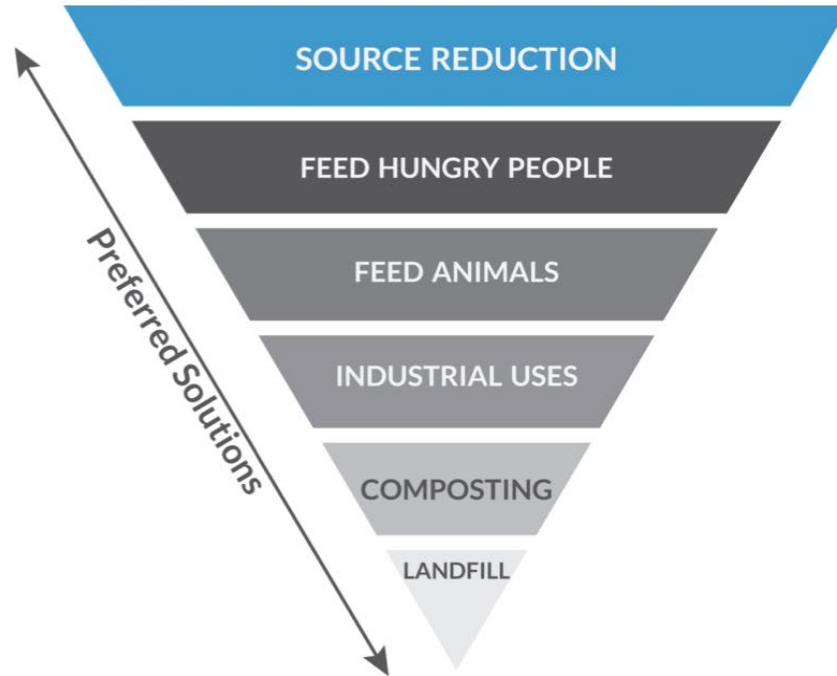
ENVIRONMENTALLY



& SOCIALLY



Food Recovery Hierarchy



How it works



Track



Review

w



Reduce

e



Earn

Phood X





hood

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

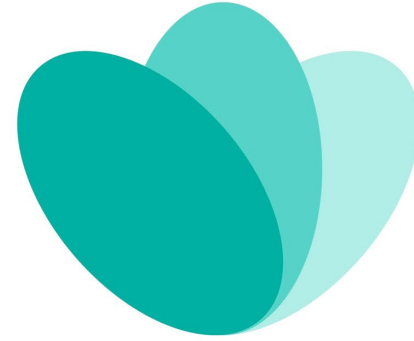


ADD
SERVE

DISCARD
SHRINK



AI in Consumer-Facing Food Businesses



Too Good To Go

SHELF  ENGINE

The Shelf Engine logo consists of a network of black dots connected by thin lines, forming a shape that resembles a stylized leaf or a cluster of nodes.

 **Flashfood[®]**

The Flashfood logo features a blue circle containing a white stylized leaf or flame shape, followed by the word "Flashfood" in a bold, blue, sans-serif font with a registered trademark symbol.

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

CO2 prevented from
entering the
atmosphere

A man wearing a green long-sleeved shirt and a light blue face mask is seen from the side, focused on packing groceries into several brown paper bags. He is standing in a well-stocked food bank or pantry. The shelves behind him are filled with various food items, including boxes of cereal, canned goods, and other supplies. A window with red curtains is visible in the background. The overall atmosphere is one of quiet, diligent work.

You Can't Manage What you Can't Measure

Thank you!

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Product Mix Forecasting

Label	Waste Dollars	Sold	Waste %
Scrambled Eggs	\$478.58	337.89	22.03
Maple Dry Rub Bacon	\$432.17	140.66	7.15
Macaroni & Cheese	\$407.95	914.23	8.05
Steamed Broccoli	\$207.08	372.31	7.94
Chicken Cacciatore	\$141.01	184.73	4.28
Ham & Cheese Omelet	\$139.43	145.82	8.71
American Chop Suey	\$130.08	139.45	7.31
Buffalo Chicken Wings	\$129.48	327.81	6.37
Chicken Tenders	\$125.99	444.11	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