



## Reduce food waste

Retailers and restaurants together account for about 20 percent of food waste worldwide. The problem has a significant economic impact on businesses. Direct financial losses occur throughout the value chain.

### Where does waste occur?

- Edible parts of food are disposed of as waste during preparation
- Unsold food in retail stores and the discarding of prepared but unsalable food in restaurants
- Returning food leftovers on plates
- Poor storage or incorrect handling of foodstuffs

### 5 tips against food waste in **restaurants**

- 1) Use modern technology and data to prevent food waste
- 2) Optimize purchasing and storage of products
- 3) Train your employees
- 4) Involve your guests
- 5) Donate leftover food to nonprofit organizations



### 4 tips against food waste in **retail**

- 1) Use modern technologies for your inventory management
- 2) First expired – First out: Optimize your food logistics processes
- 3) Train your employees
- 4) Sensitize your customers





## Use of measurement technology to reduce food waste



### Non-contact measurement:

There are instruments which measure the temperature without direct contact with the food: **infrared measuring instruments**.

They are suitable for obtaining a rapid overview of the temperature of the products. This so-called non-destructive measurement enables the temperature to be determined without the instrument coming into contact with the product.



### Automated temperature monitoring:

There are automated monitoring systems for the maintenance of critical temperatures, e.g. in storage, refrigeration or work rooms.

In the event of limit value violations those in charge are immediately alerted via e-mail or SMS. This gives enough time to take corrective action and protect food from spoiling.



### Determinating the quality of the frying oil:

A visual or odour check is not sufficient to objectively verify whether the quality of the cooking oil is still good. Using a **frying oil tester**, the restaurateur only has to change the frying oil when the relevant measured value (TPM) becomes critical. This saves unnecessarily frequent frying oil changes and the associated costs, while at the same time ensuring a consistently high quality of the fried food.

