



HORECA

SUSTAINABILITY SOLUTIONS

- **Reducing Food and Plastic Waste**
- **Giving Waste a New Life**
- Creating Safe Spaces
- Mobilising Communities
- Sustainable Transport

COVID Solutions and Sustainable Solutions



Air and Surface
Sanitation in Public
Areas



Composting for
HORECA and for
Cities



Food Waste Education for
HORECA companies



Ultra Purified Water,
Pure and Sustainable



Sustainable Transport



Cleaning with Aqueous
Stabilised Ozone



Reduction in Single-Use
Plastics



— FOOD WASTE —

PREVENTION

RECOGNITION

COMPOST

COMMUNITY

WHY TACKLING FOOD WASTE IS IMPORTANT

If food waste were a country....

It would be the **3RD biggest** emitter of carbon emissions

The global volume of food waste produced each year...

is estimated to be **1.6 billion tonnes!**

The direct economic consequences of food waste globally....

is estimated at almost **\$750 billion annually**



The draft waste law being processed by the Spanish government stipulates that selective collection of organic waste must be established in all local authorities with more than 5,000 inhabitants by 1 January 2022 and in the rest by 1 January 2024.

FOOD WASTE PREVENTION FOR BUSINESSES



Prevention plan with FIT* technology specifically for food service businesses

Straightforward technical solutions for commercial kitchens willing to track and reduce food waste at multiple locations

- Cut food waste by an average of **20-30%**
- **3-4%** reduction in cost per cover
- Streamline operations
- Collect and analyse data
- Generate reports for internal use and to inform external reporting

*Food Intel Tech



THE PLEDGE™ ON FOOD WASTE RECOGNITION



Recognition for food service businesses

Developed by sustainability professionals and academics, The Pledge™ is an independent online certification for restaurants and canteens.

Aligned with UN Sustainable Development Goals 2, 12, and 13 it recognizes your efforts and helps you stand out from the crowd.

- Average time to obtain certification 4-6 months
- Comprehensive training and support for staff
- Communications toolbox
- Use of The Pledge™ logo
- Point of differentiation for business and destination



ON SITE COMPOSTING FOR FOOD SERVICE BUSINESSES



Repurposing food and organic waste from food service businesses

Smart, safe, simple technology to turn your food waste into a resource for your business or to donate as part of a CSR programme

- Compost organic waste produced on site including meat and fish
- Odour free, no noise and low running costs
- Easy for staff to use
- Reduce emissions associated with sending foodwaste to landfill
- Compost can be used on site, donated to staff or to local projects or sold to create a revenue stream
- Available in 3 models depending on kilos of waste produced daily
- For individual use or use by groups of food service outlets



ADDITIONAL BENEFITS FOR BUSINESSES



Recognises the value of staff that are responsible for dealing with food waste



A great opportunity to engage with customers who are concerned about environmental issues



Creates a sense of pride amongst staff and builds loyalty with customers



Marcel Hendrickx

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The Pledge™



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