# 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



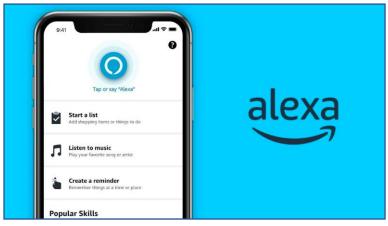
#### **Artificial Intelligence**

## "Can machines think?"

Alan Turing (1950)

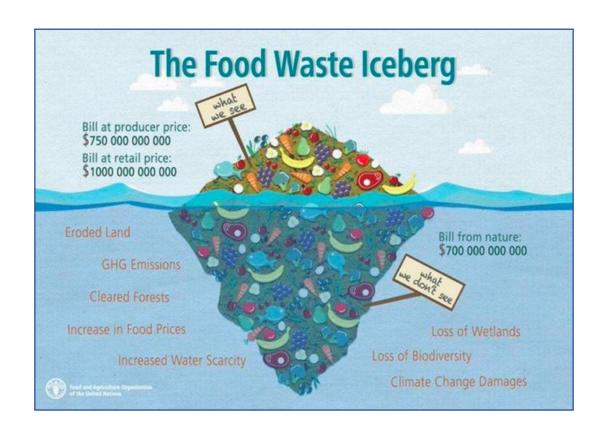
### **Artificial Intelligence**







#### **Food Waste: Human Problem**



#### Food Waste Today: Across the Supply Chain







**CONSUMER-FACING BUSINESSES** 23M Tons



#### 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

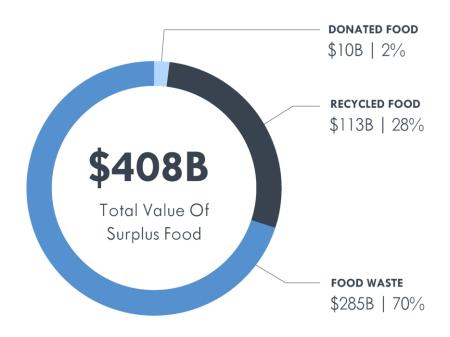
\*Other Foodservice Includes Healthcare, Assisted Living, Military, and Other

**SOURCE: REFED** 

### Al Across the Supply Chain





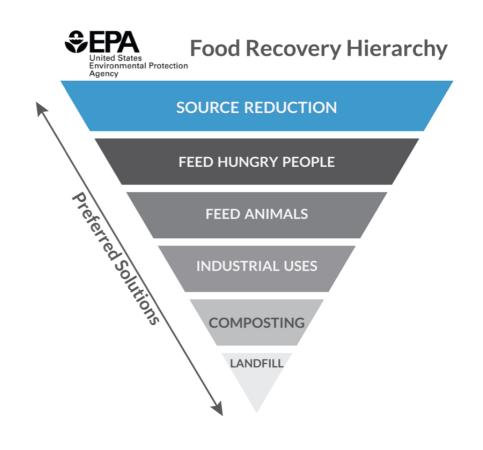


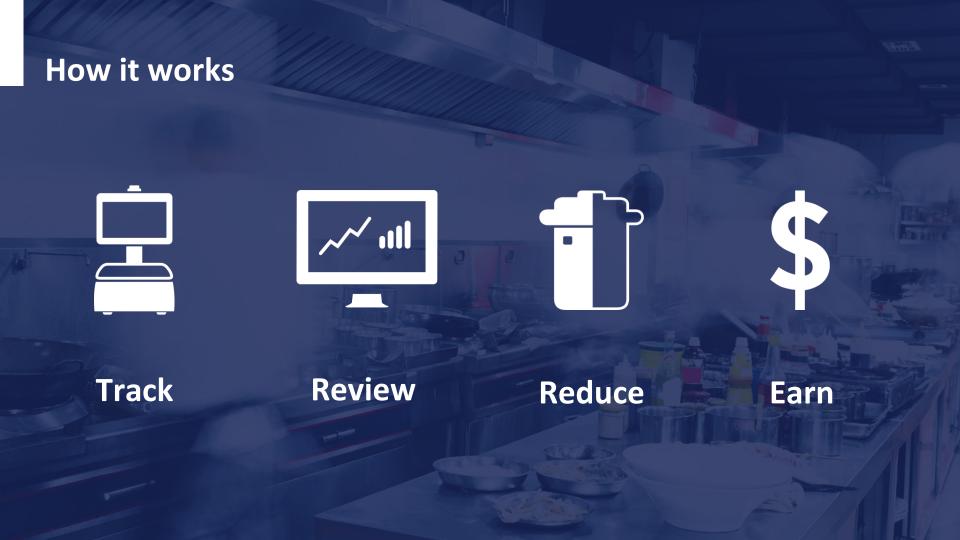
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#### **EPA Food Recovery Hierarchy**

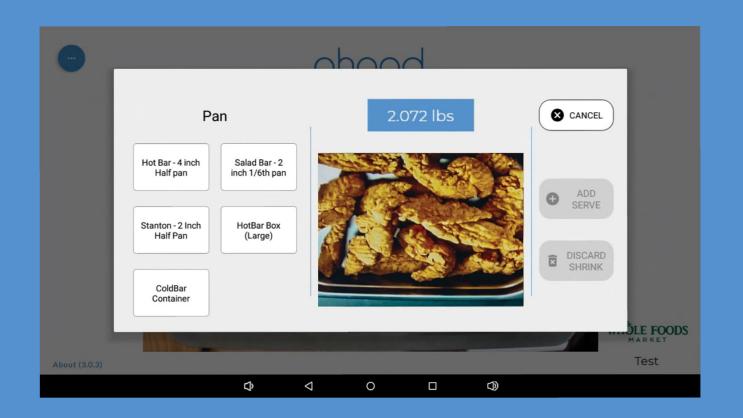






#### **Phood X**





# Al in Consumer-Facing Food Businesses







#### Challenges



Quantifying waste



Unique business models



Knowledge gaps



Labor

#### **Victories**

1. 2. 3. 4.
Clear data Food Waste Greenhouse gas Increase donation reduction emission and diversion reduction







## Thank you!

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#### **Product Mix Forecasting**

Labels	Waste Dollars	Sold	Waste % Sales
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	6.14%
		,	

#### **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