



DeWaste

Google Analytics for Food Waste

PROBLEM



$\frac{1}{3}$ of all food produced gets wasted.

Enough to feed ~3.5 billion people.

~900 million people go hungry.

ABOUT US

We are a company that makes **data driven food waste management solutions** for dining institutions.

Using cutting edge machine learning and computer vision technologies, **we bring the future to your kitchen.**

PROBLEM

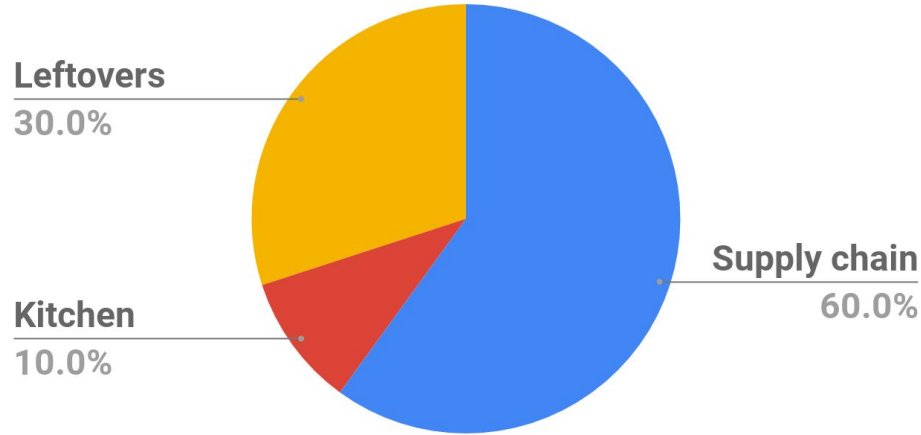
The problem we are trying to solve is the problem of food waste in dining institutions like **restaurants, corporate dining** (e.g. company cafeterias) and **university dining halls**.

This food waste can be split up into 3 categories:

- **supply chain** - food waste from the farm to before the kitchen
- **kitchen** - food waste in the preparation process
- **leftovers** - uneaten food thrown away.

PROBLEM

Food Waste: Where does it occur?



We started with focussing on **leftovers and kitchen** as it forms 40% of all food waste that all happens in one place unlike supply chain waste which is very distributed. To combat the COVID-19 food waste crisis, we also came out with a **supply chain solution**.

SOLUTION



Hence, we now have three solutions - one for the handling the **kitchen** waste, one for tracking wastage in the form of **food leftovers** and one for filling gaps in the **supply chain**.



DeWaste Excess

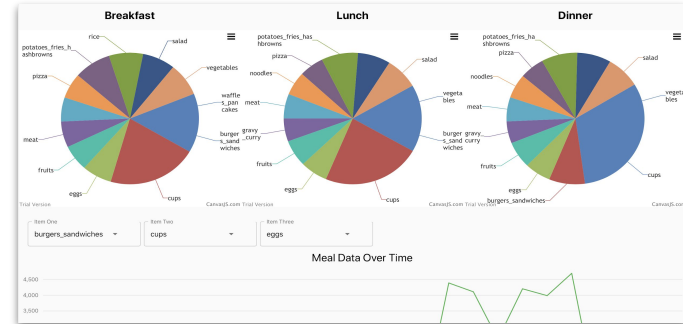
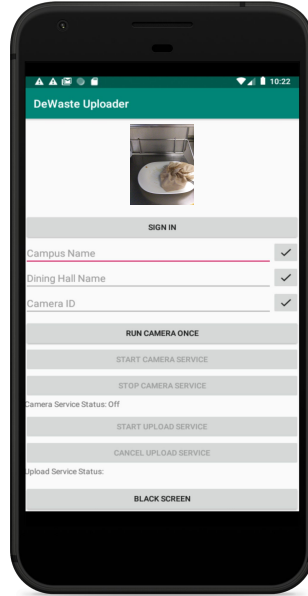


This solution gets mounted pointed at the dish rack/trash. It contains a phone with a camera so it can **click pictures of food leftovers** every second. It uploads those images to our storage where we run our **algorithm to analyze those images** and find out what's in them.

This data is displayed on our **dashboard along with custom insights** which you can use to **track the leftovers in real time and make decisions to reduce food waste.**



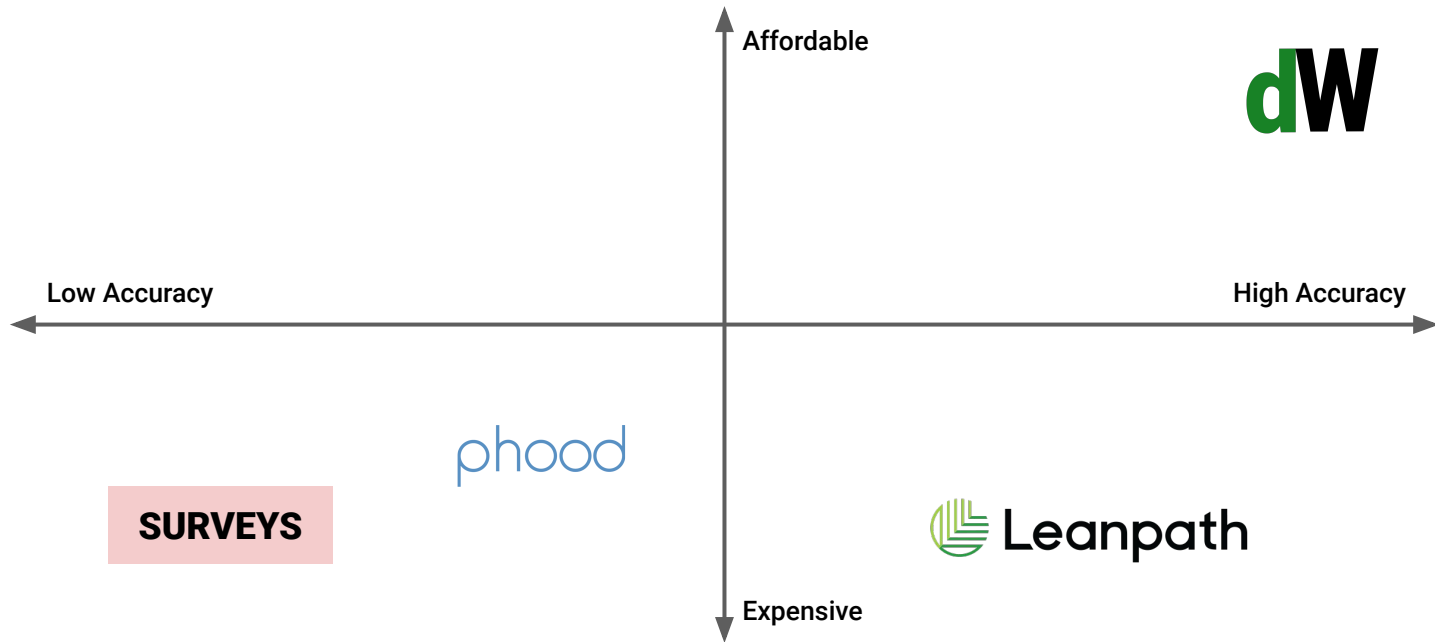
DeWaste Excess



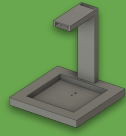
For example, let's say if pizza was consistently the most wasted item per unit of consumption, **DeWaste Excess would recommend trying a different pizza recipe** or smaller portion sizes.



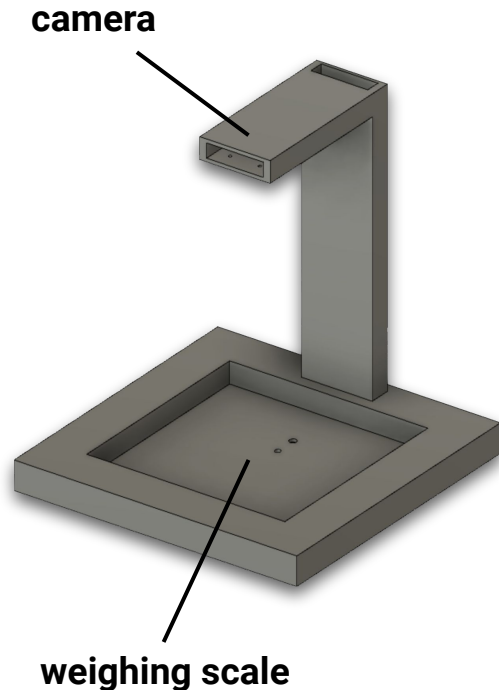
DeWaste Excess - Competition



Unlike our competitors, DeWaste Excess provides **highly accurate information and insights at a low cost** because of our cutting edge yet affordable technology.

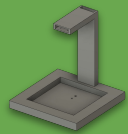


DeWaste Kitchen

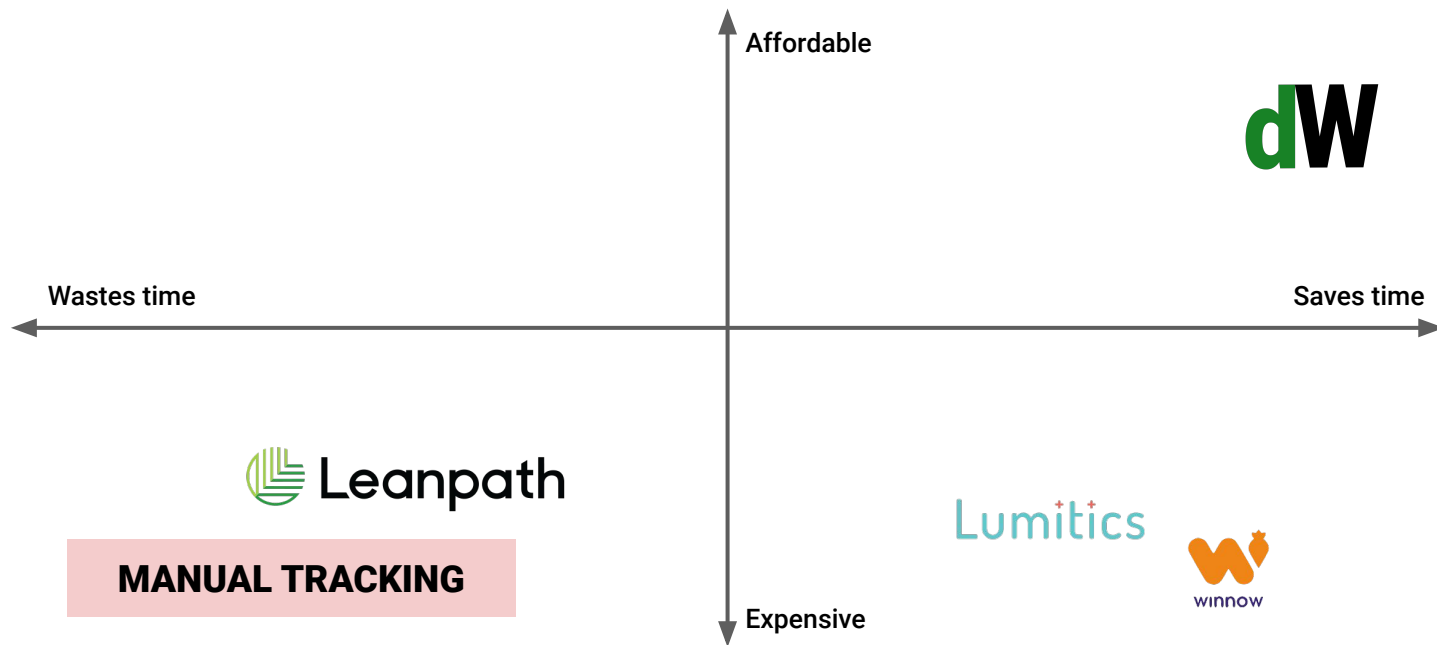


This solution gets placed in the kitchen. When a batch of food raw material is about to be thrown away, it is placed on the device. It contains a camera so it can **click pictures and identify what the item wasted is.**

It also weighs the item and records the reason and time for its wastage. This data is displayed on our **dashboard** which you can use to track the waste, reasons for wastage and **make decisions to reduce food waste by improving preparation efficiency.**



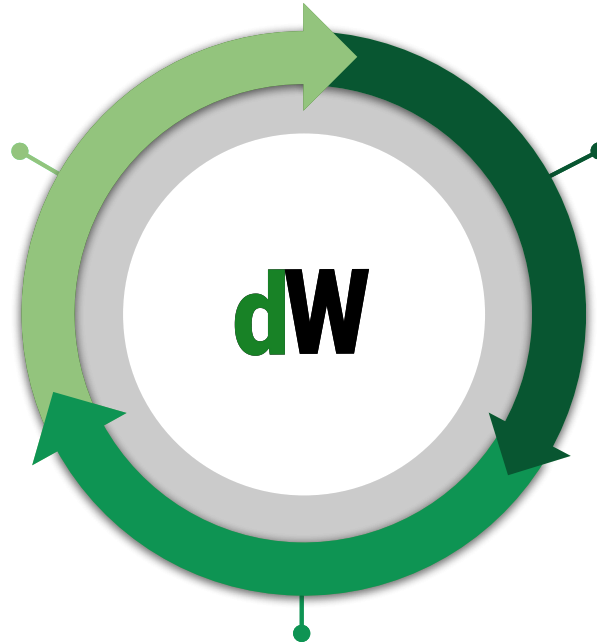
DeWaste Kitchen - Competition



DeWaste Kitchen outperforms its competition by focusing on **automating data collection** for kitchen food waste. It employs a completely hands free user experience.

Benefits of dW Kitchen & dW Excess

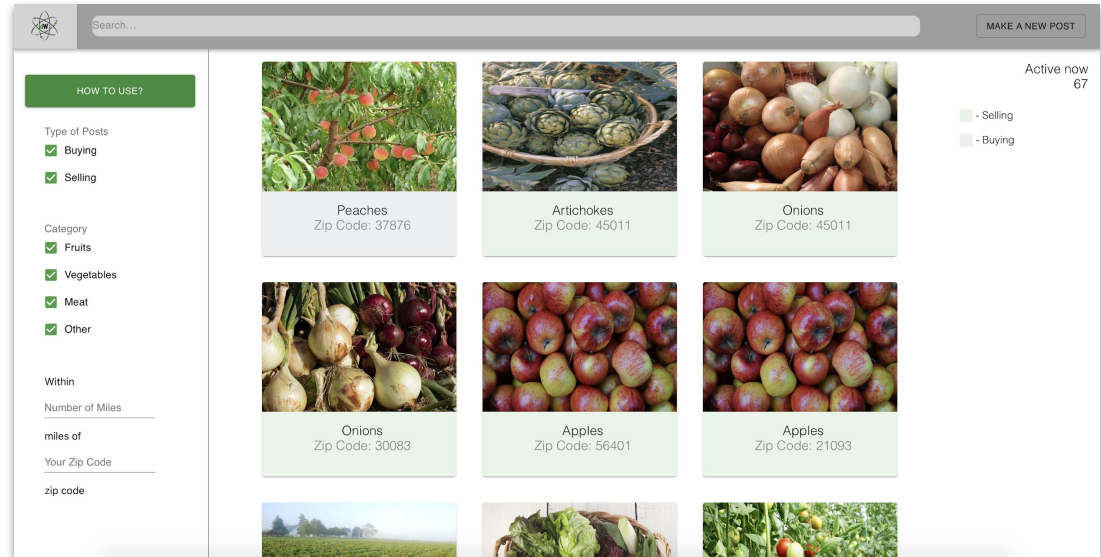
Eco friendly
Less food waste
Savings in food costs



Form free feedback
Savings in data entry time

Customer satisfaction
due to the improved menu

DeWaste Network



COVID-19 lockdowns created **gaps in food supply chain** & food waste is at an all time high. The DeWaste Network is a platform where buyers & sellers can connect with each other in an **online marketplace** setting, to fill these gaps in the supply chain and prevent food wastage.

THANK YOU

Questions?

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