Innovation Lab 2022
The top 45 innovations helping to reduce food waste in the hospitality & food service sectors
Introduction

A key objective of IFWC is to foster innovation and accelerate the development and deployment of impactful food waste solutions. To achieve this, we are continually screening and evaluating new solutions through collaborative projects within the IFWC ecosystem.

We are therefore delighted to present a selection of 45 companies making a significant contribution to our common objectives: to reduce food loss and waste, to value bio-waste, to transform the packaging industry with biodegradable material, and to extend product shelf life. You can find more details on all these companies at our digital Innovation Lab.

Total funding for these companies has increased significantly over the last 7 years (see below) reaching a total of €2 billion.

If we are to meet the challenge laid down by UN SDG 12.3, it is essential that we continue to connect innovative companies with leaders from the hospitality and food service sectors and investors. And that is exactly what IFWC is committed to do!
The Top 45:

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<tr>
<th>Demand Forecasting</th>
<th>Extend Shelf Life</th>
<th>Measuring &amp; Reporting</th>
<th>Secondary Markets</th>
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<tr>
<td>FULLSODN, CRISP, mealcanteen</td>
<td>onethird, Ascipios, DENBA, mori, Apeel, hazel technologies inc.</td>
<td>Kikleo, orbisk, winnow, Leanpath, Imapalos</td>
<td>Phenix, comerso, Too Good To Go</td>
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<td>Delicious Data, Prognolite, dynamically, food21, FOODLES</td>
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<th>Organic Waste Valorization</th>
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<th>Sustainable Packaging</th>
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<td>MI TERO, The Waste Transformers, KRILL DESIGN, BETTER ORIGIN</td>
<td>Innoscentia, parxmaterials, mimica, TIPA, CARBIOLIC</td>
<td>BIOTREM, CARBIOLIC, CARBIOS</td>
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<td>ENTOCYCLE, PROTIX, Moulinet, INNOMATE, UPCYCLE, FRUIT LEATHER ROTTERDAM</td>
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Menu planning, Portion Control and Consumer Engagement are other priorities for which solutions are being screened.
Demand Forecasting
Fullsoon is a predictive tool, collecting data and helping restaurants and hotels to predict the guest attendance and menu ordering up to two weeks in advance. By doing so, it does optimize the restaurant food preparation and prevent food waste.

Problem Solved:
Fullsoon was able to predict the guest attendance as up to 95% accuracy and ordered dishes as up to 85% when performing a trial with the group Big Mamma.

Existing Customers:
- Accor
- Fairmont
- GLaDalle
- SmashinBurger
- Drugstore Publicis

Investors:

Total Funding: €m

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Target Segments:
- restaurants
- mass caterers
- hotels

Latest News:
- 23/03/2022 – Hassan-Ali Chaudhary chasse le gaspi dans les restaurants
- 12/07/2022 – Fullsoon chasse le gaspillage dans les restaurants
- 01/07/2022 – Doublé gagnant pour le duo Fullsoon x Accor

Country: France
Founding Date: 2022
Development Stage: Commercial
Contact: Hassan Chaudhary, Founder
A platform that leverages the power of the cloud to connect and analyze data sources in real-time, providing meaningful insights and trend.

Country: USA
Founding Date: 2016
Development Stage: Commercial
Contact: Are Traasdahl, Founder

Problem Solved:
Crisp has identified that a leading cause of retail food waste is slow-moving, inaccurate data in the supply chain. By breaking down data silos and connecting distributors, retailers and manufacturers with real-time data sharing, Crisp allows more accurate production planning, optimized product assortments, and better inventory management. The solution helps to increase supply chain efficiency, improve profitability, and reduce waste.

Existing Customers:
• Greenleaf Foods
• High Road Craft Brands
• Mezzetta
• Flow Alkaline Spring Water

Investors:
• FirstMark Capital
• HDM
• Spring Capital
• Swell

Total Funding: 61m
Target Segments:
• retailers
• restaurants
• mass caterers

Latest News:
02/02/2022 – Crisp Raises $35M in Series B
21/06/2021 – Crisp endorsed by UNFI to provide suppliers with real-time insights
04/05/2021 – Crisp customers share how data reduces food waste
20/04/2021 – Crisp joins Snowflake Data Marketplace to integrate live retail data
26/03/2021 – Crisp joins NielsenIQ Connect Partner Network to help brands
15/07/2020 – Crisp Raises $12M in Series A Funding
16/09/2019 – Crisp Raises $14M in Series A Funding
A digital service to allow each user of the app to order their next meal in advance. It tackles food waste at its source.

**Problem Solved:**
Where installed, the application has showed a food loss reduction of 18% after 3 months and over 50% (189g/person to 84g/person) after 6 months. The average engagement rate was over 40% after 3 months. No investment is required upfront, no maintenance and update cost are charged. The application is also free for the guest.

**Country:** France
**Founding Date:** 2016
**Development Stage:** Commercial
**Contact:** Denis Olivier, Founder

**Existing Customers:**
- Dupont Restauration
- French Ministry of Army
- BNP Paribas

**Investors:**
- HAB Partners

**Total Funding:** €2.1m

**Latest News:**
06/07/2022 – Réserver les repas pour moins jeter

**Target Segments:**
- mass caterers
Artificial Intelligence tool that enables customers to reduce avoidable food waste, increase operational efficiency and improve the operational result. It offers four smart product features to accurately plan food operations, creating greater efficiency and transparency.

**Problem Solved:**
Data Delicious has implemented its predictive tool at Apetito Catering leading to:
- 50% better planning accuracy
- 40% better production accuracy
- 3.5% less use of goods
- 15% less Food Waste

**Country:** Germany  
**Development Stage:** Commercial  
**Founding Date:** 2017  
**Contact:** Markus Fröhlich, CRO

**Existing Customers:**
- Apetito Catering
- Bayer Gastronomie
- Ergo Gourmet
- WISAG
- Bakery Höflinger Müller

**Investors:**
- Basinghall Partners

**Total Funding:** €2.5m

**Target Segments:**
- mass caterers
- hotels
- restaurants

**Latest News:**
05/09/2022 – Serie A-Finanzierung für Delicious Data
An AI-based solution dedicated to the food service and hospitality segments. Prognolite predicts customers’ attendance and supports the planning of food purchasing and preparation, thereby reducing kitchen waste.

**Problem Solved:**
Approximately 12% of food waste in the restaurant and food service sectors is related to over-production.

Through its powerful prediction capabilities, Prognolite helps providers to optimize staff scheduling and simultaneously tackle food waste.

**Total Funding:**
€1.3m

**Target Segments:**
- mass caterers
- hotels
- restaurants

**Existing Customers:**
- SV Group
- Burger King
- Jungfrau
- Valora

**Investors:**
- Innovationsstiftung der SZKB

**Latest News:**
17/09/2020 – Prognolite secures funds for its DACH expansion
17/09/2020 – Prognolite raised CHF 1.25 million

**Current Status:**
- Country: Switzerland
- Developing Stage: Commercial
- Founding Date: 2015
- Contact: Roman Lickel, Co-founder
An app-based digital catering platform that gives customers options such as scan-and-go, pre-order and pre-pay, home delivery, table service, reservations and loyalty points.

**Problem Solved:**
Dynamify works with food service partners to deliver a mobile-first experience developed with the consumer and their smartphone in mind.

It removes shared touchpoints, eliminates physical queuing (up to 6.5 mins on average), saves labor cost (up to 33%) and reduces food waste through pre-ordering.

**Existing Customers:**
- Sodexo
- Elior
- Alchemista
- Lexington

**Investors:**
- Undisclosed

**Total Funding:**
€m

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**Country:**
U.K

**Founding Date:**
2015

**Contact:**
Maxwell Harding, Founder

**Development Stage:**
Commercial

**Problem Solved:**
Dynamify works with food service partners to deliver a mobile-first experience developed with the consumer and their smartphone in mind.

It removes shared touchpoints, eliminates physical queuing (up to 6.5 mins on average), saves labor cost (up to 33%) and reduces food waste through pre-ordering.

**Latest News:**
- 08/09/2020 – Sodexo goes digital with Dynamify partnership
- 12/02/2020 – Elior partners with Dynamify to launch mobile application

**Target Segments:**
- mass caterers
- hotels
- restaurants

**Total Funding:**
€m

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An AI based forecasting tool that aims to develop solutions with all stakeholders involved (food processing, wholesale, retail, consumers) and generate company- and industry-focused impacts through a B2B2C community.

**Country:** Germany  
**Founding Date:** 2019

**Contact:** Friedrich Rantzau, Co-founder

**Problem Solved:**  
The forecasting model has been introduced to more than ten companies (food processors and retailers).

The results showed encouraging results such as a halving of food waste within five weeks, higher forecast accuracy compared to existing system forecasts, a significant reduction in the time required for the planning process and overall cost savings.

**Total Funding:** €m  
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**Existing Customers:**  
- H&J Brüggen (pilot)  
- Landbäckerei Matthiessen (Pilot)

**Investors:**  

**Latest News:**  

**Target Segments:**  
- mass caterers  
- hotels  
- restaurants
A new player in collective catering that offers gourmet and ultra-fresh menus delivered every day in fridges equipped with patented technology and 100% made in France. Everyone can now have access to a gourmet, flexible and attractive catering solution at their workplace.

**Problem Solved:**
Committed to healthy and sustainable food: every receipt follow a strict quality charter and all products are sourced seasonally and locally.

It also reduces food waste by half through its algorithm which allows to deliver the right quantity. Up to three times cheaper than a traditional canteen.

**Latest News:**
- 06/04/2022 – France’s Foodles feeds workforce fresh food from formidable fridges
- 06/04/2022 – Foodles debuts in the UK
- 14/09/2021 – Foodles to raise €31M series B
- 09/05/2019 – Foodles raises another $10 million for its cloud canteen

**Existing Customers:**
- Accor
- Ubisoft
- Bouygues
- Hermes

**Investors:**
- Adelie
- BPI France
- Creadev
- DN Capital
- Elior
- InfraVia Capital Partners
- Large Venture

**Country:** France
**Founding Date:** 2015
**Development Stage:** Commercial
**Contact:** Clément Bonhomme, Co-founder

**Total Funding:** €53m

**Target Segments:**
- mass caterers
- hotels
- restaurants
Extend Shelf Life
A layer of tasteless, odorless, plant-based protection on the surface of fruit and vegetables. Apeel helps to keep moisture in and oxygen out, which means produce lasts twice as long.

**Problem Solved:**
Single-use plastic is one of the major contributors to plastic pollution. Apeel has developed a coating to slow down fruit and vegetable degradation by preventing dehydration and keeping oxygen out. With the coating in place on an avocado, the softening rate decreases by 60% and water loss by 30%, thereby doubling the ripeness window.

**Existing Customers:**
- Swakefern
- The Fresh Grocers
- Dearborn Market
- Fairway

**Investors:**
- Andreessen Horowitz, Astanor, GIC, K3 Venture, Mirae Asset Capital, Rock Creek Group, Sweetwater Private Equity, Tao Capital partners, Tech Coast Angels, Temasek, Tenere Capital, Upfront Venture,

**Latest News:**
- 25/03/2022 – Apeel announces Retail Advisory Board
- 24/02/2022 – UK retailer partners with Apeel Sciences for citrus, avocados
- 16/02/2022 – Eroski debuts Apeel citrus
- 15/02/2022 – Tesco to Try Apeel Edible Coating
- 18/08/2021 – Apeel bites into another $250M funding round
- 01/08/2021 – Apeel Sciences Secures New Funding to Fight Food Waste
- 26/05/2020 – Preventing food waste nets Apeel $250 million

**Total Funding:**
€639m

**Target Segments:**
- farmers
- retailers
- hotels
- restaurants
- mass caterers

**Country:**
USA

**Development Stage:**
Commercial

**Founding Date:**
2012

**Contact:**
Marije Van Dalen, CCO Europe
A sustainable photobiological solution to decontaminate seeds, fruit and vegetables and water improving shelf life, nutrients and health benefits whilst reducing chemicals use, food loss and waste. Boxilumix® has been awarded by Solar Impulse Foundation.

**Country:** France  
**Development Stage:** Pilot  
**Founding Date:** 2019  
**Contact:** Christine Roynette, CEO

**Problem Solved:**
In 2020 the technology was validated on various fruit and vegetables. Impact was evaluated as follow:
• 4x extended shelf-life
• Up to 50% reduction of agrochemical products
• Up to 50% reduction of loss and waste.  
• 99.99% of virus, bacteria, and mold eliminated in few minutes

**Latest News:**
Existing Customers:
Investors:

**Total Funding:**

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**Target Segments:**
• farmers  
• retailers  
• hotels  
• restaurants  
• mass caterers
A tasteless, odorless layer that extends the lifespan of fresh or shelf-stable foods. The solution is made from naturally derived silk proteins that prevent dehydration, keep oxygen out and make it difficult for bacteria, yeast and mold to grow.

Problem Solved:
Mori’s technology addresses two of the most urgent challenges related to food. First, it reduces food spoilage by extending the lifespan of fresh produce. Secondly, it reduces the need for wax, fungicides, chemicals and plastic packaging.

The technology can be applied to any shape, size or texture by dunking or spraying. It is compatible with fruit, vegetables or meat.

Total Funding: €78m

Latest News:
14/03/2022 – Mori Secures $50 Million in Series B1 Funding
15/04/2021 – Mori Raises $16 Million in Series B Funding
18/07/2020 – Mori Raises $12M in Series A Funding

Existing Customers:

Investors:
• Acre Venture Partners, Andreessen Horowitz, Blindspot, Closed Loop Partners, Collaborative Funds, Drawdown Fund, For Good Ventures, Knollwood Investment, Prelude Ventures, Refractor Capital, The Engine, Thia Ventures, Toba Capital

Country: USA
Development Stage: Commercial
Founding Date: 2018
Contact: Adam Behrens, Co-founder

Target Segments:
• farmers
• retailers
• hotels
• restaurants
• mass caterers
A handheld scanner coupled with an AI cloud-based system allows you to make smarter produce supply chain decisions that save money and improve freshness.

**Problem Solved:**
Unpredictable growing conditions, limitations in the human food inspection process and consumer demand for high quality all make it difficult to manage produce by its freshness.

OneThird technology offers insight into the internal biological processes of fresh produce, allowing us to determine exactly how much time remains until food can no longer be eaten or sold.

**Total Funding:** €1,5m

**Latest News:**
- 20/09/2021 – Large strawberry grower tests harvest forecasting technology
- 21/04/2021 – Dutch startup OneThird raises €1.5M

**Country:** Netherland
**Founding Date:** 2019
**Development Stage:** Commercial
**Contact:** Marko Snikkers, Co-founder

**Existing Customers:**

**Investors:**
- Oost NL
- Shift Invest

**Target Segments:**
- farmers
- retailers
- hotels
- restaurants
- mass caterers
A plant growth regulator (methylcyclopropene) that blocks Ethylene receptors to slow down the ripening process of fruit and vegetables to extend shelf life by days or weeks.

**Country:** USA  
**Development Stage:** Commercial  
**Founding Date:** 2016  
**Contact:** Pat Flynn, Co-founder

**Problem Solved:** Extending the shelf life of fresh produce is a major challenge that can be tackled by reducing the respiration process.

Hazel Technologies has developed a simple sachet that releases methylcyclopropene that blocks Ethylene for up to 3 weeks. By inhibiting Ethylene absorption, the ripening process is slowed down.

**Latest News:**
- 01/04/2022 – Hazel Technologies Partners With The Fredericksburg Peach Company®
- 21/01/2022 – Hazel Technologies sets up in Singapore
- 17/01/2022 – Hazel Tech reaches $1.5MM in USDA funding with recent grant
- 22/11/2021 – Hazel Technologies Expands to West Coast
- 20/09/2021 – Hazel Tech partners with Jasmine Vineyards for table grapes
- 13/04/2021 – Hazel Technologies Closes $70 Million Series C Financing

**Existing Customers:**
- Oppty, Mission, WP Produce, Kingsburg Orchard, Orchard View Cherries, BelleHarvest

**Investors:**
- Agriculture Technologies Fund, Asahi Kasai, Grantham Fund, Jordan Park Group, Pangaea Ventures, Pontifax Global Fund, Rhapsody Venture Partners, S2G Ventures, Serra Venture, Temasek, Valley Oak Investments, Venturewell

**Total Funding:** €87m

**Target Segments:**
- farmers  
- food processors  
- retailers  
- hotels  
- restaurants  
- mass caterers
A unique patented technology that extends the freshness of food using a water molecule re-activation technology.

**Problem Solved:**
The water molecule re-activation technology, not only extend the freshness of food and flowers, but increase the quality and taste of produce, maintain the colour and the nutritional value, typically lost by standard freezing and thawing. It is the first to thaw food evenly and creates unique ice crystals that do not penetrate the cell membrane which ensures weight consistency, colour and taste.

**Latest News:**
- 17/01/2022 – DENBA selected as one of the global logistic providers of Japan!
- 28/07/2021 – Completion of FDA registration for DENBA+ Series
- 18/01/2021 – Shinshu starting to use DENBA containers in children’s cafeteria
- 04/09/2020 – Launch of New Product DENBA GREEN
- 30/07/2019 – DENBA+ Secures Alliance with CIMC

**Existing Customers:**
- Walmart Japan, CIMC International, Marubeni, Itochu, China Haier, Aucma group, Hoshizaki co

**Investors:**

**Target Segments:**
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers

**Country:**
Japan

**Development Stage:**
Commercial

**Founding Date:**
2004

**Contact:**
Fran Maunder, Sales

**Total Funding:**
€m

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Measuring and Reporting
An AI based solution that continuously scans plate waste in restaurants, hotels and food service locations.

Country: France
Founding Date: 2019
Development Stage: Pilot
Contact: Vincent Garcia, Co-founder

Problem Solved:
According to Ademe, food waste accounts for between 14-17% of costs in France’s food service sector.

Kikleo is the only solution with the ability to continuously scan and analyze plate waste. The model is still at the prototype stage and has been tested in several locations.

Existing Customers:
• AP-HP
• Crous

Investors:

Total Funding: €m

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Target Segments:
• hotels
• restaurants
• mass caterers

Latest News:

Existing Customers:

Investors:

Total Funding:

Target Segments:
With AI as its foundation, Kitro offers an automated plug and play food waste data collection and analysis solution for food and beverage outlets.

**Problem Solved:**
An internet-connected camera and scale identifies, and weighs food thrown into the bin. Food waste data is then processed and displayed on a customized dashboard.

Based on a subscription model, Kitro is targeting canteens, hotels and restaurants. The solution helps to drive down food waste and reduce costs by up to 8%.

**Existing Customers:**
- Ecole Polytechnique
- World Economic Forum
- SwissRE

**Investors:**
- Foundation for technology innovation
- Miteinander
- Quadia
- The Technology Fund

**Country:**
Switzerland

**Founding Date:**
2016

**Development Stage:**
Commercial

**Contact:**
Naomi McKenzie, Co-Founder

**Latest News:**
10/12/2021 – Kitro banks fresh capital for growth and expansion

**Existing Customers:**
- Ecole Polytechnique
- World Economic Forum
- SwissRE

**Total Funding:**
€1.8m

**Target Segments:**
- hotels
- restaurants
- mass caterers
An artificial Intelligence that helps large hospitality businesses run more profitable, sustainable kitchens by cutting food waste in half.

Country: U.K
Founding Date: 2013
Development Stage: Commercial
Contact: David Jackson CMO

Problem Solved:
Data collected in over 1,500 kitchens show that 5%-15% of food a kitchen purchases is wasted. Winnow offers a range of tracking solutions for any kitchen from a simple tablet to AI-enabled tools which automate data collection. Combine with Winnow’s analytics platform teams typically see food waste cut in half, leading to food purchasing cost savings of 2%-8%.

Latest News:
27/07/2022 – IKEA more than halves food waste across 400 stores
07/10/2022 – Hotel Group Iberostar Uses Artificial Intelligence To Become Zero Waste
01/06/2022 – ISS Partners with Winnow Solutions to Tackle Food Waste
10/02/2022 – The Future of Food Waste Reduction – with Winnow. TTN 591
09/07/2021 – ISS Announces Program to Cut Food Waste in Half by 2024
07/06/2021 – Elior: First caterer in Italy to bring Artificial Intelligence into Italian
17/10/2019 – Winnow raises $12M Series B

Existing Customers:
• Accor
• Compass
• IHG
• ISS
• IKEA
• Hilton
• Iberostar

Total Funding: €31,9m

Investors:
• Circularity Capital
• D-Ax
• Ingka
• Mustard Seed
• The Ingenious Group

Target Segments:
• hotels
• restaurants
• mass caterers
• casinos
• cruise ships
• retail
A fully automated food waste registration in the kitchen down to the ingredient level. Outfitting the waste bin with a smart camera and a connected scale, all food waste is automatically captured and categorized. Coupled with a dashboarding solution it provides automated advice to reduce food waste by over 50%.

**Problem Solved:**
An average foodservice location, like a hotel, catering institution or restaurants, with 100+ covers per day, wastes between 30-90 kilos of perfectly edible food. By giving tangible insights in their food waste streams, Orbisk enables their customers to save over 50%, lowering food waste to the lowest margins achievable and saving locations tens of thousands of euros each year, doubling profit margins.

**Country:**
Netherlands

**Founding Date:**
2019

**Development Stage:**
Commercial

**Contact:**
Olaf van der Veen, CEO

**Latest News:**
29/09/2022 - Accor teams say no to food waste
23/07/2022 – Orbisk expands in the US
16/02/2022 – Orbisk launches new solution to reduce industry food waste by up to 50%
14/02/2022 – AI smart food monitor is at your service
14/10/2021 – Dutch foodtech startup Orbisk secures €2.4 million in EU grant
27/08/2021 – Orbisk to commercialise its system to tackle food waste
23/08/2021 – Orbisk Raises €1.05M for its Food Waste Fighting AI for Restaurants

**Existing Customers:**
- Accor
- Sodexo
- Albron
- Bilderberg

**Total Funding:**
€5,15m

**Target Segments:**
- hotels
- restaurants
- mass caterers

**Investors:**
- Doen Participaties
- EIT Food
- Peakbridge
- Brabant Ventures
A multi-site management software solution that allows restaurants to better manage, supply and control their operations. It enables users to take greater control over the food preparation process, measurement and analysis of food waste and health control plans.

Country: Spain
Founding Date: 2008
Development Stage: Commercial
Contact: Emmanuel Grelaud, CEO Easilys

Problem Solved:
The solution has been used for more than two years in the central kitchen of Douardevize in France, helping the team to forecast the right quantities of food to be cooked each day. Supply orders have subsequently been optimized, saving time and money. Stock management is facilitated.

Latest News:
03/06/2021 – PSG-Backed MAPAL Group Welcomes Easilys to the Family

Total Funding: €m

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Existing Customers:
- Rest Alliance
- Caisse des Dépôts
- Big mama
- Frichti
- Aestra

Target Segments:
- hotels
- restaurants
- mass caterers

Investors:
The Leanpath Food Waste Prevention Platform is a combination of in-kitchen food waste trackers that weigh and characterize food waste; and back-end software that analyses that data, identifies trends, and sets workflows that enable kitchen teams to prevent their most pressing food waste issues.

Country: USA  
Founding Date: 2004  
Development Stage: Commercial  
Contact: Andrew Shakman, Founder

Problem Solved: Located just outside Washington, DC, The Ritz-Carlton, Pentagon City (RCPC) is part of the global Marriott brand, which has committed to reducing its food waste by 50% by 2025. Working with Leanpath, Pentagon City has already exceeded that goal, with a 54% reduction in food waste.

Latest News:
07/03/2022 – Two new pledges to reduce food loss and waste at Google
22/09/2021 – Leanpath introduces a new way to understand your food donations
15/09/2021 – Sodexo changes kitchen behaviour with data-led equipment programme
06/05/2021 – Sodexo partners with Leanpath to cut waste
04/08/2020 – Leanpath unveils new tracking platform for Covid-19-era foodservice
22/09/2019 – SaaS Capital Provides $7 Million in Growth Funding to Leanpath

Existing Customers:  
• Sodexo  
• Google  
• Aramark  
• Compass

Target Segments:  
• hotels  
• restaurants  
• mass caterers  
• healthcare  
• corporate dining  
• college and university

Investors:  
• SaaS Capital

Problem Solved:
Located just outside Washington, DC, The Ritz-Carlton, Pentagon City (RCPC) is part of the global Marriott brand, which has committed to reducing its food waste by 50% by 2025. Working with Leanpath, Pentagon City has already exceeded that goal, with a 54% reduction in food waste.

List of customers:
• Sodexo
• Google
• Aramark
• Compass

Investors:
• SaaS Capital

Total Funding:
€7m

Target Segments:
• hotels
• restaurants
• mass caterers
• healthcare
• corporate dining
• college and university
Secondary Markets
A cloud-based digital app solution to organize the donation or sale of unsold food.

**Problem Solved:**
Determined to create a world without waste, Phenix proposes 4 alternatives to the trash can: (a) donations to charitable organizations in order to give a second life to unsold items (b) donating unsold and inedible produce as animal food (c) selling edible products at a reduced price on the Phenix app (d) compost and methanation of organic waste.

**Latest News:**
- 07/03/2022 – Two new pledges to reduce food loss and waste at Google
- 09/11/2021 – The anti-waste app Phenix acquires its Italian competitor, MyFoody
- 14/06/2021 – Food-Waste Prevention App Phenix To Launch In Belgium
- 12/02/2020 – Danone invests in food waste management start-up Phenix
- 09/11/2018 – Phenix Raises €15 Million to Fight Food Waste

**Target Segments:**
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers

**Existing Customers:**
- Monoprix
- Carrefour
- Leclerc
- Intermarché

**Investors:**
- Arkéa
- BPI France
- Danone
- ETF Partners
- Sofiouest
- Starquest Capital

**Country:** France
**Founding Date:** 2014
**Development Stage:** Commercial
**Contact:** Amélie Dumont, COO

**Total Funding:** €15m

**Total Funding Graph:**
- 2016
- 2017
- 2018
- 2019
- 2020
- 2021
- 2022
Comerso connects all players in the food value chain with waste valorization solutions (charitable donation, animal feed, methanization, composting)...

**Country:** France  
**Development Stage:** Commercial  
**Founding Date:** 2013  
**Contact:** Pierre-Yves Pasquier, CEO

**Problem Solved:** Comerso transforms the burden of handling unsold stock and waste into an opportunity for organizations to make a positive social, environmental and economic impact. It aims to make productive use of unsold items the norm.

Comerso helps businesses to transition to zero-waste by designing efficient, ergonomic solutions based on new technology.

**Latest News:**

**Total Funding:** €2.2m

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**Target Segments:**
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers

**Existing Customers:**
- Leclerc
- System U
- Carrefour
- Danone

**Investors:**
- BPI France
Services and solutions from Eqosphere help you reduce food waste and waste by 20 to 60% depending on your sector; for both private and public organizations.

Country: France
Founding Date: 2012
Development Stage: Commercial
Contact: Xavier Corval, Founder

Problem Solved:
In 2018, the GCS Centre Val de Loire, a regional public health organisation, partnered with Eqosphere and Ernst&Young consulting to support its 146 restaurants to reduce food waste.

Latest News:

Total Funding: €m

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Target Segments:
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers

Existing Customers:
- Leclerc
- Auchan
- Les traiteurs de France
- ANFH

Investors:
A digital app that connects users with businesses that have surplus food. Too Good To Go enables consumers to enjoy food at a discounted price instead of it being wasted.

**Country:** France  
**Development Stage:** Commercial  
**Founding Date:** 2015  
**Contact:** Philippe Schuler, Impact Manager

**Problem Solved:**
TGTG is on a mission to empower and inspire everyone to take action against food waste. The solution enables businesses to sell surplus food to consumers at discounted prices. Unlike other models, the customer buys a mixture of food rather than selecting items individually. TGTG also works to raise awareness about food waste amongst communities, schools and businesses.

**Existing Customers:**
- Unilever  
- Intermarché  
- Accor  
- Elior

**Investors:**
- Almanac Insights  
- Audeo Venture  
- Blisce  
- London Technology Club

**Total Funding:** €46,7m

**Latest News:**
- 01/04/2022 – TIME 100 most influential Companies  
- 24/03/2022 – Too Good To Go’s Western Canada Expansion  
- 01/11/2021 – Too Good To Go Celebrates 100 Million Meals Saved  
- 01/05/2021 – This app fighting food waste is gaining ground in the U.S.  
- 07/01/2021 – Too Good To Go raises $31 million to fight food waste  
- 07/02/2019 – Too Good To Go Raises a Further €6 Million

**Target Segments:**
- retailers  
- hotels  
- restaurants  
- mass caterers
Organic Waste Valorization
A biotechnology company and leading insect producer for animal and plant nutrition. InnovaFeed grow black soldier flies and transform their larvae into proteins, mainly targeting the aquaculture market.

**Country:** France

**Development Stage:** Commercial

**Founding Date:** 2015

**Contact:** Bastien Oggeri, Co-founder

**Problem Solved:** Producing more and producing better is one of the key challenges for the decades to come in order to feed a growing population. Insects are recognized as one of the most promising solutions to meet this requirement, in particular the use of insects for animal and plant nutrition.

**Latest News:**
- 20/09/2022 – French insect farm InnovaFeed scoops up $250m
- 23/03/2022 – InnovaFeed launches new brand platform ahead of AgriFood Summit
- 11/03/2022 – Ex-Mowi CEO joins board of insect ingredient producer
- 08/02/2022 – ADM & InnovaFeed’s insect protein partnership examined
- 20/12/2021 – InnovaFeed building world’s largest fly farm in Decatur

**Existing Customers:**
- Cargill

**Investors:**
- AlterEquity 3P
- Creadev
- Finnovam
- Siparex
- Temasek
- Qatar Investment Authorities
- ADM
- Cargill

**Total Funding:** €445m

**Target Segments:**
- farmers
- processors
Purpose-built farms that grow and transform insects into proteins and oils for animal feed and fertilizer for agriculture. The insects are fed with biowaste, closing the biological loop.

**Country:** France  
**Founding Date:** 2011  
**Contact:** Antoine Hubert, CEO

**Problem Solved:**
By 2050, food production will need to increase by more than 70% to meet the needs of our planet’s growing population. This means massively increasing protein production today.

Ynsect offers an alternative valorization for biowaste, producing a source of protein to feed animals and plants, and eventually human beings.

**Investors:**
- Armat Group
- Astanor
- BPI France
- Caisse d’Epargne
- Demeter Partner
- Sofiprotol
- Footprint Coalition
- Supernova Invest

**Existing Customers:**
- Over $100M worth of commercial contract concluded

**Total Funding:** €582m

**Target Segments:**
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers

**Latest News:**
- 29/03/2022 – France’s Ynsect expands in U.S. pet food market with Jord buy
- 11/12/2021 – Ynsect partners with ultra-premium pet food startup
- 18/05/2021 – Breaks ground on ‘world’s largest’ vertical farm for insect ingredients
- 15/04/2021 – Ynsect announces acquisition of Protifarm
- 06/10/2020 – Agtech startup Ynsect extends its Series C to $372
An on-site fully automated insect farming module (called X1), using local organic waste to feed larvae which are harvested after 7-14 days to feed animals. There is no processing nor additives involved.

**Problem Solved:**
Food supply will need to grow by 70% by 2050, yet only 5% of arable land is left. Worse, a third of all food already produced every year is wasted. Our broken food system cannot meet the increasing demand.

Better Origin is a decentralized food and feed production solution to help protect the food supply chain and food security.

**Investors:**
- Balderton Capital
- EASME
- Fly Ventures
- Innovate UK
- Metavallon VC

**Existing Customers:**

**Total Funding:** €19m

**Target Segments:**
- farmers
- food processors
- retailers

**Country:** UK
**Development Stage:** Pilot
**Founding Date:** 2015
**Contact:** Fotis Fotiadis, Co-founder

**Latest News:**
- 02/08/2022 – Hens will be fed insects to lay carbon-neutral eggs for Morrisons
- 07/04/2022 – Better Origin banks $16m in Balderton-led Series A
- 01/12/2021 – Morrisons ditches soya for insects in chicken feed
- 15/03/2021 – Better Origin insect farm raises $3M to provide alternative protein

**Target Segments:**
- farmers
- food processors
- retailers
An on-site anaerobic digester that turns biodegradable waste (domestic and commercial) into biogas, electricity, heat and liquid fertilizer. The solution is a closed system with no sound or smell.

Problem Solved:
In the heart of Amsterdam, the Waste Transformer converts organic waste from ten restaurants, two theaters, a micro-brewery and many creative industries. This former gas coal plant and the surrounding area has been transformed into a buzzing, healthy park. The collective organic waste is transformed into green energy, compost and fertilizer that makes the park bloom even more.

Existing Customers:
- City of Amsterdam
- City of Cape Town
- City of Freetown

Investors:
- Climate Fund Manager

Country:
Netherlands

Development Stage:
Commercial

Founding Date:
2012

Contact:
Lara Van Druten, CEO

Latest News:
16/05/2022 – Freetown Waste Transformers secures USD 3.9 million
12/05/2022 – CI2 enters a DFA with Waste Transformers in Freetown, Sierra Leone
15/02/2022 – Co-powering the IKEA Haarlem store (NL) with a Waste Transformer
07/01/2022 – The 6 (and counting) countries we expand to in 2022
01/06/2021 – Amsterdam Arena using organic fertilizers
20/06/2021 – Officially labeled as a Solar Impulse Efficient Solution

Total Funding:
€3.9m

Target Segments:
- hotels
- restaurants
- mass caterers

A start-up that transforms discarded or leftover fruit into a leather-like material for the textile, footwear and wider fashion industries.

**Country:** Netherlands  
**Founding Date:** 2014  
**Development Stage:** Pilot  
**Contact:** Koen Meerkerk, Co-founder

**Problem Solved:**  
Whilst a third of food is wasted, the production of animal leather is also an environmental problem. Every year, more than a billion animals are slaughtered for their hides. The subsequent hide cleaning process produces approximately 650,000 tons of CO2 globally each year. Fruitleather takes advantage of its unique location close to the port of Rotterdam to salvage fruits damaged during transport.

**Latest News:**
- 03/08/2021 – How one Dutch company is making vegan leather from mangoes
- 01/07/2021 – How Vegan Leather Is Made From Mangoes

**Existing Customers:**

**Investors:**

**Total Funding:** €m

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**Target Segments:**

- farmers
- food processors
A process that gives new life to food by-products by transforming them into natural and compostable biopolymers with which they create functional eco-design products.

**Problem Solved:**
Use the orange peels of San Pellegrino soft drinks which become a new resource for the company. Their life cycle does not end, but the skins are transformed into a biomaterial for 3D printing. From the collaboration with the Seletti brand, iconic products are born, which preserve the memory of their origin in the colors and textures.

**Existing Customers:**
- San Pellegrino, Autogrill, Nestlé, Enel, Gruppo Cimbali, Officina Naturae, Arla, Lurpak, Irene

**Total Funding:**
€m

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**Target Segments:**
- farmers
- food processors
- hotels
- restaurants
- mass caterers

**Latest News:**
03/08/2021 – Ohmie Lamp by Krill Design made of orange peels

**Country:**
Italy

**Founding Date:**
2018

**Development Stage:**
Commercial

**Contact:**
Ivan Calimani, founder & CEO
SEaB Energy is the first to market a patented, highly mobile energy generator that uses a microbial process to turn organic waste into energy and revenue. At the same time, it eliminates the necessity and associated costs of transport and disposal of waste.

Country: UK
Founding Date: 2009
Development Stage: Commercial
Contact: Sandra Sassow, Co-founder

Problem Solved:
The process:
• transforms food waste into energy, water and revenue
• eliminates the cost of waste disposal
• reduces your carbon footprint and complements net-zero/carbon neutrality ambitions

Latest News:
01/09/2022 – Axon Partners Group Leads Investment Round
01/04/2022 – Microsoft selects AI start-ups to accelerate progress

Existing Customers:

Investors:
• Axon Partners Group
• Enagas Emprende

Total Funding: €2.6m

Target Segments:
• food processors
• hotels
• restaurants
• mass caterers
A smart and flexible door to door bio-waste collection system and the production of sustainable compost and biogas

Country: France
Development Stage: Commercial
Founding Date: 2013
Contact: Stéphan Martinez, Founder

Problem Solved:
Over 2 millions tons of organic waste are generated in Paris and the surrounding areas. But the region’s high-density population and intense traffic make it difficult to organize waste collection and valorization. Using small gas-powered trucks, Moulinot can collect from any location. Organic waste is weighed and then valorized, either on site (compost) or offsite (biogas).

Latest News:
15/04/2022 – Moulinot raises €18 Million to build 6 new plants

Existing Customers:
• Accor
• Elior
• Sodexo
• Compass

Investors:
• BNP Parisbas
• BPI France
• France Active
• INCO
• Le Comptoir de l’Innovation
• Mandarine Gestion

Target Segments:
• hotels
• restaurants
• mass caterers

Total Funding:
€19,3m

Target Segments:
• hotels
• restaurants
• mass caterers
An advanced materials company that creates home compostable, single-use plastic-alternative packaging materials made from agricultural waste such as milk proteins.

Problem Solved:
The proprietary technology converts agricultural waste into plastic-alternative packaging film. The film is 3 to 4 times cheaper than other bio-based materials, is home compostable, ocean degradable, heat sealable with low thickness and an excellent water and oxygen barrier.

Unlike current alternatives to microplastics, MiTerro decompose quickly and completely in the natural environment.

Total Funding: €1.5m

Investors:
• Astanor

Existing Customers:

Target Segments:
• farmers
• food processors
• retailers
• hotels
• restaurants
• mass caterers

Latest News:
16/03/2022 – Mi Terro at Unilever Partner with Purpose Connect
04/03/2022 – Mi Terro downs $1.5M to make the world more biodegradable
29/10/2021 – Co-Financed Paid Pilots by Unilever and AB inBev

Country: USA
Development Stage: Pilot
Founding Date: 2018
Contact: Robert Luo, Founder and CEO

Existing Customers:

Target Segments:
A biotechnology company leading a project to build the UK’s first large-scale insect farm, raising black soldier flies fed on food waste to create sustainable protein for animal feed. The new facility will process 33,000 tons of food waste per year.

**Problem Solved:**

The production and sourcing of the protein that livestock are fed is creating habitat-loss and dead zones in the sea. By enabling widespread adoption of insect protein as a sustainable alternative to soy and fishmeal, Entocycle is helping feed the earth’s animals without destroying the natural world.

**Country:**
UK

**Founding Date:**
2014

**Development Stage:**
Pilot

**Contact:**
Keiran Whitaker, Founder

**Investors:**
• UK Government

**Existing Customers:**

**Total Funding:**
€11m

**Target Segments:**
• farmers
• food processors

**Latest News:**
28/10/2021 – Entocycle’s insect farm is proof that flies can be bug business
18/06/2021 – UK Government awards £10m to industrial insect farm project
NextAlim provides the growing insect protein industry with healthy and performing young black soldier flies that are ready for rearing, such as eggs, neonates or 7-day old larvae.

**Problem Solved:**
Founded in 2014, NextAlim are experts in insect farming with wide expertise across the whole process, from feed preparation to grow-out larvae, up to larvae processing into proteins. Today, the company specializes in black soldier fly genetics and breeding operations, and in neonates multiplication on an industrial scale.

**Latest News:**
- 23/03/2022 – Innovafeed launches new brand platform ahead of AgriFood Summit
- 11/03/2022 – Ex-Mowi CEO joins board of insect ingredient producer
- 08/02/2022 – ADM & Innovafeed’s insect protein partnership examined
- 20/12/2021 – Innovafeed building world’s largest fly farm in Decatur

**Total Funding:**
€m

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**Existing Customers:**

**Investors:**

**Target Segments:**
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers

**Country:**
France

**Founding Date:**
2014

**Development Stage:**
Commercial

**Contact:**
Xavier Thilly, General Manager
As a leading insect breeder, Protix transform the larvae of black soldier fly into a range of proteins for animal feed and fertilizers. With high-tech solutions, artificial intelligence, genetic improvement programs and robotics, Protix brings the food system back in balance with nature.

**Problem Solved:**
By 2040, the world will need to provide protein for 9 billion people. But modern-day protein production places a heavy burden on the world’s limited resources.

The soldier flies convert low-grade food waste into high-end protein and fat, all in a matter of weeks and using little space.

**Total Funding:** €65m

**Existing Customers:**
- Coppens
- Jonker
- Trovet

**Investors:**
- Aquaspark
- BNP Paribas
- Invest-NL
- Price Albert 2 Foundation
- Rabo Invest
- The good Investors

**Country:** Netherlands

**Founding Date:** 2009

**Contact:** Kees Aarts, Founder & CEO

**Country:** Netherlands

**Development Stage:** Commercial

**Founding Date:** 2009

**Contact:** Kees Aarts, Founder & CEO

**Country:** Netherlands

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**Founding Date:** 2009

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By 2040, the world will need to provide protein for 9 billion people. But modern-day protein production places a heavy burden on the world’s limited resources.

The soldier flies convert low-grade food waste into high-end protein and fat, all in a matter of weeks and using little space.

**Latest News:**
01/02/2022 – Protix raises €50m as impact investors catch the bug
15/02/2021 – Protix raises €15.5M to breed insects for aquaculture; here’s how

**Existing Customers:**
- Coppens
- Jonker
- Trovet

**Investors:**
- Aquaspark
- BNP Paribas
- Invest-NL
- Price Albert 2 Foundation
- Rabo Invest
- The good Investors

**Total Funding:** €65m

**Target Segments:**
- farmers
- food processors
- retailers
- hotels
- restaurants
- mass caterers
An on-site micro composting solution that transforms biowaste into premium compost within 15 days. UpCycle is a flexible, odor-free solution that can accept up to up to 350 kg of biowaste per day, including meat and fish.

**Problem Solved:**
One of the latest UpCycle micro-composting units was installed in the basement of the Pernod Ricard headquarters in Paris where 900 employees use the canteen. An average of 120 kg of biowaste is recycled every day, generating 60 kg of compost after just 15 days. Some of the compost is reused in the building’s terrace garden to ensure a closed loop and local recycling solution.

**Existing Customers:**
- Elior
- Novotel
- Carrefour
- Monoprix
- Total Energies
- Cafés Richard

**Investors:**

**Total Funding:**
- €m
- 1
- 0,5
- 0


**Country:**
- France

**Founding Date:**
- 2011

**Development Stage:**
- Commercial

**Contact:**
- Arnaud Ulrich, Co-founder

**Latest News:**
- 26/01/2022 – Kroptek welcomes Upcycle SAS as a shareholder
- 21/07/2021 – UpCycle ouvre une usine de composteurs électromécaniques

**Target Segments:**
- hotels
- restaurants
- mass caterers
Smart Labels and Packaging
A food tech start-up disrupting the best-before date system with an analogue and digital sensor-based label which tracks produce freshness all along the value chain.

Problem Solved:
It is estimated that the misuse of expiry dates is responsible for 10% or 8.8 MT of food waste every year in Europe. Innoscentia’s reactive ink label allows a move from static to dynamic expiring date labelling, giving a real-time indication of product freshness. It has the potential to increase product shelf life by up to 30% whilst reducing retailer and consumer food waste by as much as half.

Latest News:
28/01/2021 – Ynvisible Collaborates With Innoscentia For New Food Waste Label

Existing Customers:

Investors:

Total Funding:
€m

0.5

0


Target Segments:
• farmers
• food processors
• retailers
• hotels
• restaurants
• mass caterers

Country: Sweden
Development Stage: Pilot
Founding Date: 2016
Contact: Erik Mansson, CEO
Unique and innovative labelling solutions designed to indicate the quality and freshness of goods and products. These smart labels act as time-temperature indicators (TTIs) and are cost-effective, easy to apply smart packaging solution for improving food freshness and quality.

**Problem Solved:**
In developed countries, over 50% of waste occurs before food even reaches consumers.
Insignia’s smart labels act as time-temperature indicator which shows the quality and freshness of food to businesses and consumers. These cost-effective, easy to apply smart packaging solutions help to reduce food waste, enhance food freshness and improve food safety.

**Latest News:**
- Existing Customers:
- Investors
- Total Funding: €m 0 0 0.5 1
- Target Segments:
  - food processors
  - retailers
  - hotels
  - restaurants
  - mass caterers

**Development Stage:** Commercial
**Founding Date:** 2017
**Contact:** Josh Maclean, Business Manager

**Country:** UK
An antimicrobial additive used in the polymer formulation for food packaging. Its addition prevents the latching of viruses or bacteria on the surface, thus keeping food fresher and safer for longer.

Problem Solved:
A large amount of food is lost along the supply chain because of contamination caused by viruses and bacteria. Parx Materials’ zinc-based additive is 100% food contact compatible. It is completely stable to light, temperature and humidity changes with no leaching. This translates into less food waste, an overall fresher product (no smell) and no cross-contamination between the inside and the outside of the packaging.

Existing Customers:
- Pepsi Co
- Tesco
- Aldi
- Lidl

Investors:
- Lausha

Total Funding:
€1m

Latest News:
09/04/2021 – Parx Materials’ unique approach to hygienic plastic materials.
02/12/2020 – Parx Materials N.V. received €1 million in funding from Lausha Nv

Country:
Netherlands

Development Stage:
Pilot

Founding Date:
2012

Contact:
Michaël van der Jagt, CEO

Target Segments:
- food processors
- retailers
- hotels
- restaurants
- mass caterers

Existing Customers:

Investors:

Total Funding:

Target Segments:
Smart expiry label providing real-time indication of food freshness, using tactile interface (touch), based on time & temperature response calibrated to different food types and their spoilage characteristics.

**Problem Solved:**
Expiry dates are estimates of the worst-case temperature scenario for food. This keeps us safe, but most of us store food in much better conditions than the worst-case scenario – so by following expiry dates we can end up wasting perfectly good food. By using Mimica Touch which responds to all the temperature changes, in most cases you will be able to use food for longer and reduce waste.

**Existing Customers:**
- AP-HP
- Crous

**Investors:**
- EIT Food

**Total Funding:** €3m

**Target Segments:**
- food processors
- retailers
- hotels
- restaurants
- mass caterers

**Latest News:**

**Country:** UK

**Development Stage:** Commercial

**Founding Date:** 2017

**Contact:** Solveiga Pakštaitė, Founder
Sustainable Packaging
A proprietary technology that transforms wheat bran into fully biodegradable single-use tableware suitable for hot and cold meals that can be baked and re-heated.

**Problem Solved:**
Single-use plastic is one of the major contributors to plastic pollution. In February 2021, the EU Parliament approved a plan to ban single-use plates and cutlery by 2023. Biotrem’s environmentally-friendly manufacturing process creates single-use plates and bowls from wheat bran and small amounts of water, fully biodegradable in 30 days.

**Latest News:**

**Total Funding:**
€m
1
0,5
0

**Target Segments:**
- retailers
- hotels
- restaurants
- mass caterers

**Existing Customers:**

**Investors:**

**Country:** Poland

**Founding Date:** 2012

**Development Stage:** Commercial

**Contact:** Malgorzata Then, CEO
An enzymatic additive added to the formulation of bio-based plastics (PLA) breaks down polymers to make plastic packaging 100% biodegradable & 100% compostable, even in domestic conditions.

Problem Solved:
8MT of plastic end up in the ocean every year. By 2050 there will be more plastic than fish. Less than 10% of new plastic produced annually is recycled, often because of its formulation. Carbiolice’s solution enables the biodegradation of non-recyclable plastic (estimated at 52%) into compost with no residue or toxicity.

Latest News:
06/09/2021 – Carbiolice obtains OK Compost HOME certification

Existing Customers:

Target Segments:
- food processors
- retailers
- hotels
- restaurants
- mass caterers
A compostable packaging that imitates nature’s packaging by using materials that mimic the qualities of plastic yet biodegrade into nourishing compost and return safely to the biosphere, leaving behind the same nutrients left by organic waste.

Problem Solved:
Conventional flexible plastic packaging, particularly films and multilayered plastic packaging is nearly impossible to recycle. TIPA developed a packaging that mimics the qualities of plastic yet is made of materials that return safely to the biosphere. TIPA’s fully compostable film and laminate packaging solutions break down into water, CO2, and biomass under industrial and home composting conditions.

Latest News:
- 09/08/2022 – TIPA & Aquapak announce collaboration
- 15/02/2022 – SILBO and TIPA Prove Compostable Alternatives Offer Ideal Solution
- 08/02/2022 – SUNRAYS Launch Market’s First Home Compostable Grape Bag
- 03/01/2022 – Israeli compostable packaging firm nabs $70m investment

Existing Customers:
- PANGAIA
- Riverford
- Natoora
- Stella McCartney
- The Happy Pear

Investors:
- Blue Horizon Venture
- Chesnut
- Green Soil Investment
- Millennium Food Tech
- Triodos Organic Growth Fund

Target Segments:
- farmers
- food processors

Total Funding: €120m

Country: Israël
Development Stage: Commercial
Founding Date: 2010
Contact: Daphna Nissenbaum, Co-founder
An enzymatic bio-recycling technology that breaks down PET plastics and textile fibers into monomers that can be reused infinitely in the production of new polymers.

Country: France
Founding Date: 2011
Contact: Emmanuel Ladent, CEO
Development Stage: Pilot

Problem Solved:
86% of packaging waste goes unrecycled globally, including over 100MT of plastic waste. Carbios has developed a process that can handle all forms of PET plastics (clear, colored, opaque, multi-layer…) and polyester, diverting them from incineration, landfill or ocean pollution.

Latest News:
09/08/2022 – Carbios joins WhiteCycle
26/02/2022 – Carbios and Indorama Ventures to build plant
20/12/2021 – The EIB is financing a €30 million loan for Carbios

Existing Customers:
• Expression of intent signed with a major PET producer

Investors:

Total Funding: €m

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Target Segments:
• food processors
• retailers
• hotels
• restaurants
• mass caterers
Food is a universal experience, let’s not waste it.