



Reducing CO2 and admin workload in professional kitchens

We support 400+ kitchens with four modules that reduce the CO2-footprint and administrative workload

Menu planning

The screenshot shows a user interface for menu planning. At the top, there are buttons for 'Find dishes' and 'Add new dish', and a search bar with the placeholder text 'Search for dishes'. Below the search bar are 'Filters' and 'Sort by' options. The main content area is titled 'Catalogues' and includes sub-sections for 'All dishes', 'My dishes', and 'Served dishes'. Under 'Dishes', there is a grid of six dish cards. Each card features a photo of the dish, a title, a 'plus' icon, and a star rating. Below each card, there is text indicating when the dish was served and how much was eaten or served.

Dish	Served	Eaten	Served	CO2	Rating
Carrot soup	7 days ago	3.2kg	4.6kg	0.7 kg	4/5
Lentil and vegetable cur...	3 months ago	3.6kg	5.3kg	1.2 kg	3.9/5
Grilled Salmon with Lemon...	8 months ago	4.8kg	5.4kg	1.2 kg	4.6/5
Spaghetti aglio e olio with br...	5 days ago	4.2kg	5.8kg	2 kg	4/5
Caponata	2 months ago	4.1kg	5.1kg	1.2 kg	4.6/5
Mushroom and lentil burger	5 days ago	4.5kg	6.4kg	0.9 kg	4.3/5

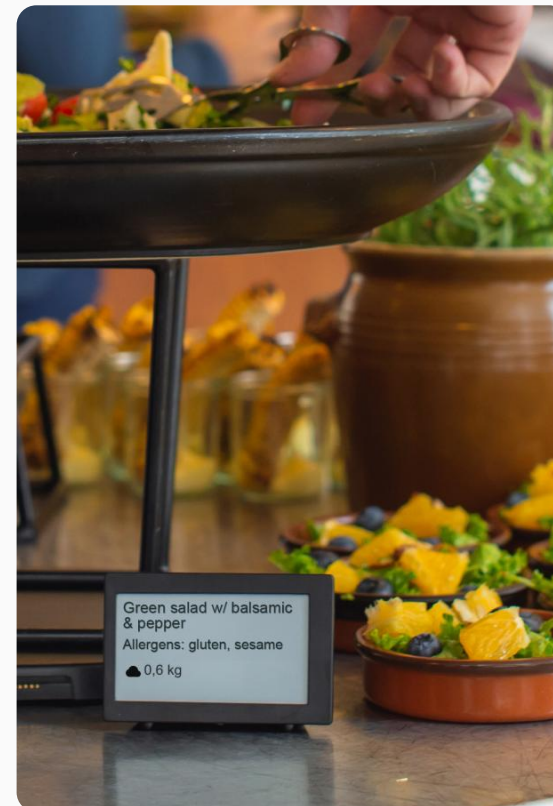
Sustainability reporting

The screenshot displays a sustainability reporting dashboard with three key metrics and a detailed CO2 per EAT Lancet category breakdown.

- 64 %** Organic percentage
- 57,3 kg** CO2 per kg purchase
- 35 g/person/day** Food waste

CO2 per EAT Lancet category	Percentage
Wholegrain	6,24%
Potatoes and root vegetables	1,38%
Vegetables	8,49%
Fruits	8,32%
Dairy products	7,43%
Protein sources	62,05%
Added fat	4,92%
Added sugar	1,17%

Digital signage



Food waste management



The platform makes it easy to plan and share menus and comes with inspiration from hundreds of other chefs using the platform

Get inspired from more than 40.000 recipes

Plan and share menus

The interface features a search bar with the text "Search for dishes" and a "Filters" dropdown. Below the search bar, there are two columns of recipe cards under the heading "Dishes".

Dish Name	Served	Weight	Rating
Carrot soup	Served 7 days ago: 3.2kg eaten, 4.6kg served	0.7 kg	4/5
Grilled Salmon with Lemon-Dill S...	Served 8 months ago: 4.8kg eaten, 5.4kg served	1.2 kg	4.6/5
Spaghetti aglio e olio with broccoli	Served 5 days ago: 4.2kg eaten, 5.8kg served	2 kg	4/5
Mushroom and lentil burger	Served 5 days ago: 4.5kg eaten, 6.4kg served	0.9 kg	4.3/5
Mushrooms with sweet chilli	Served 3 months ago: 3.2kg eaten, 4.5kg served		
Caponata	Served 2 months ago: 4.1kg eaten, 5.1kg served		

The interface shows a weekly menu plan for "week 21" (19th september - 23th september, 2022). It lists dishes for Monday (22 May) and Tuesday (23 May).

Monday
22 May
Guests 200

- Warm dishes: Chicken in coconut milk with vegetables and basmati rice
- Salads: Fresh spinach salad with strawberries, feta cheese and balsamic dressing; Green salad with cucumber, radishes and lemon vinaigrette
- Cold cuts
- Cheese

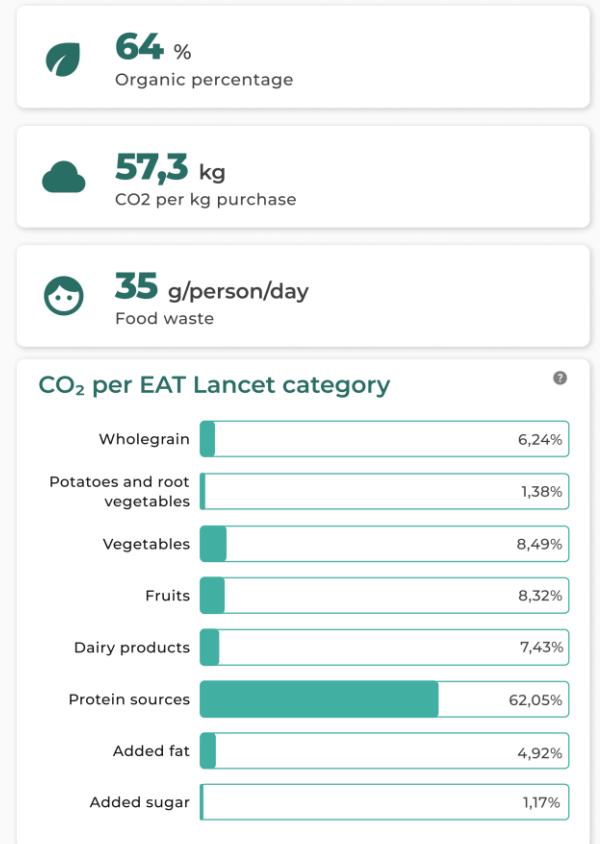
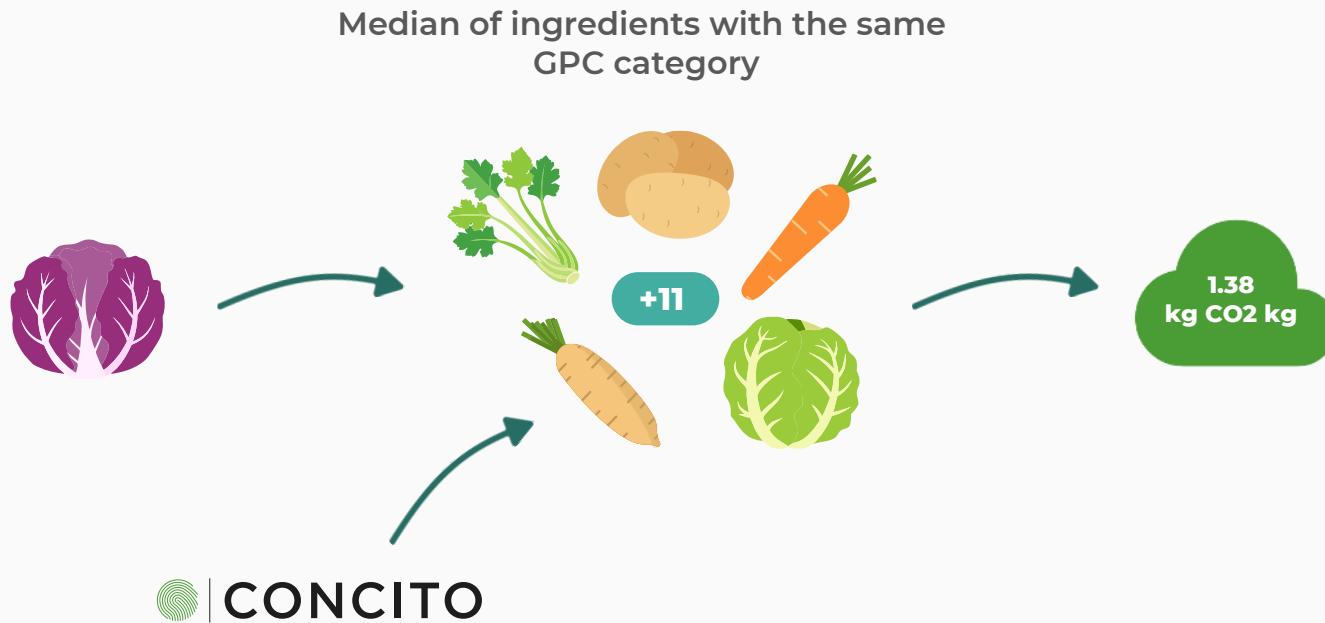
Tirsdag
23 May
Guests 206

- Warm dishes: Vegetarian lasagne with aubergine, mushrooms and ricotta

Get automatic reporting on CO2e, nutrition, organic produce and other sustainability metrics from procurement data

Our AI-model ensures that all procurements get a Co2 estimate

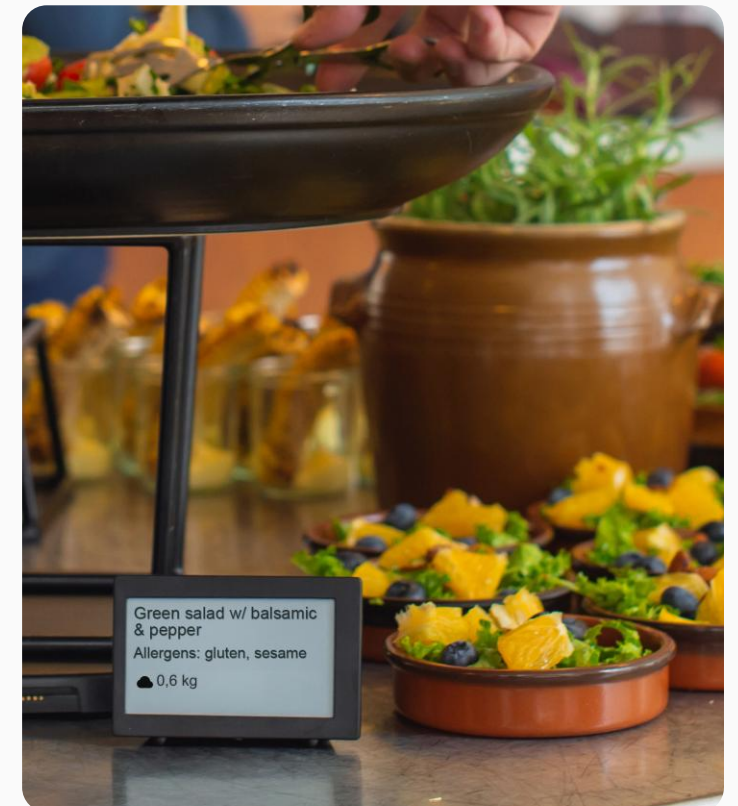
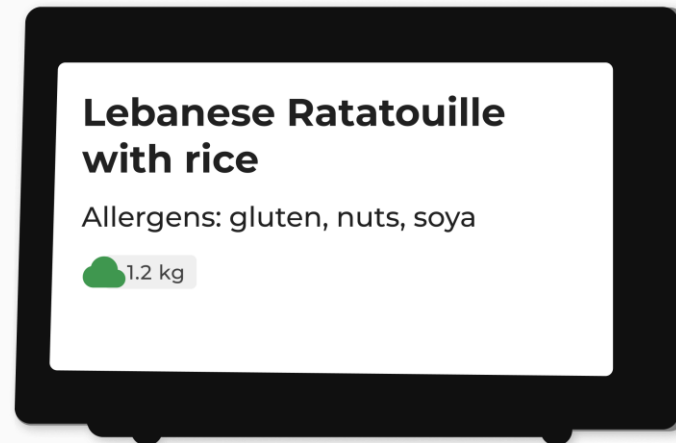
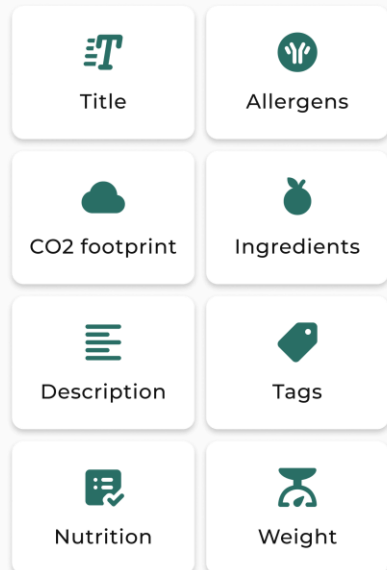
Automatic reporting in the cloud



Get digital displays for all dishes in one click and show e.g., the name of the dish, allergens, CO2 footprint, and nutrition

Design and update digital displays in few clicks

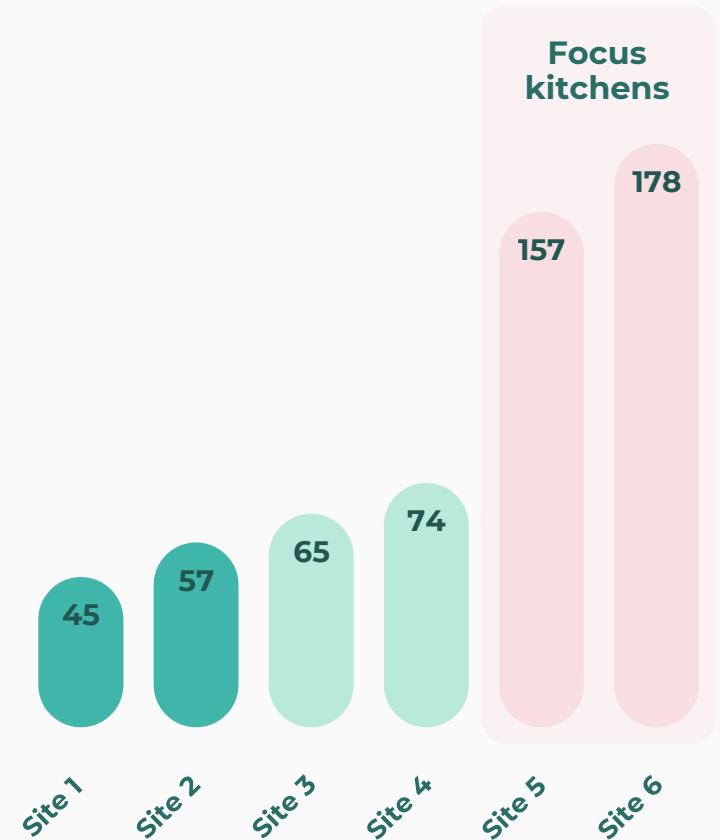
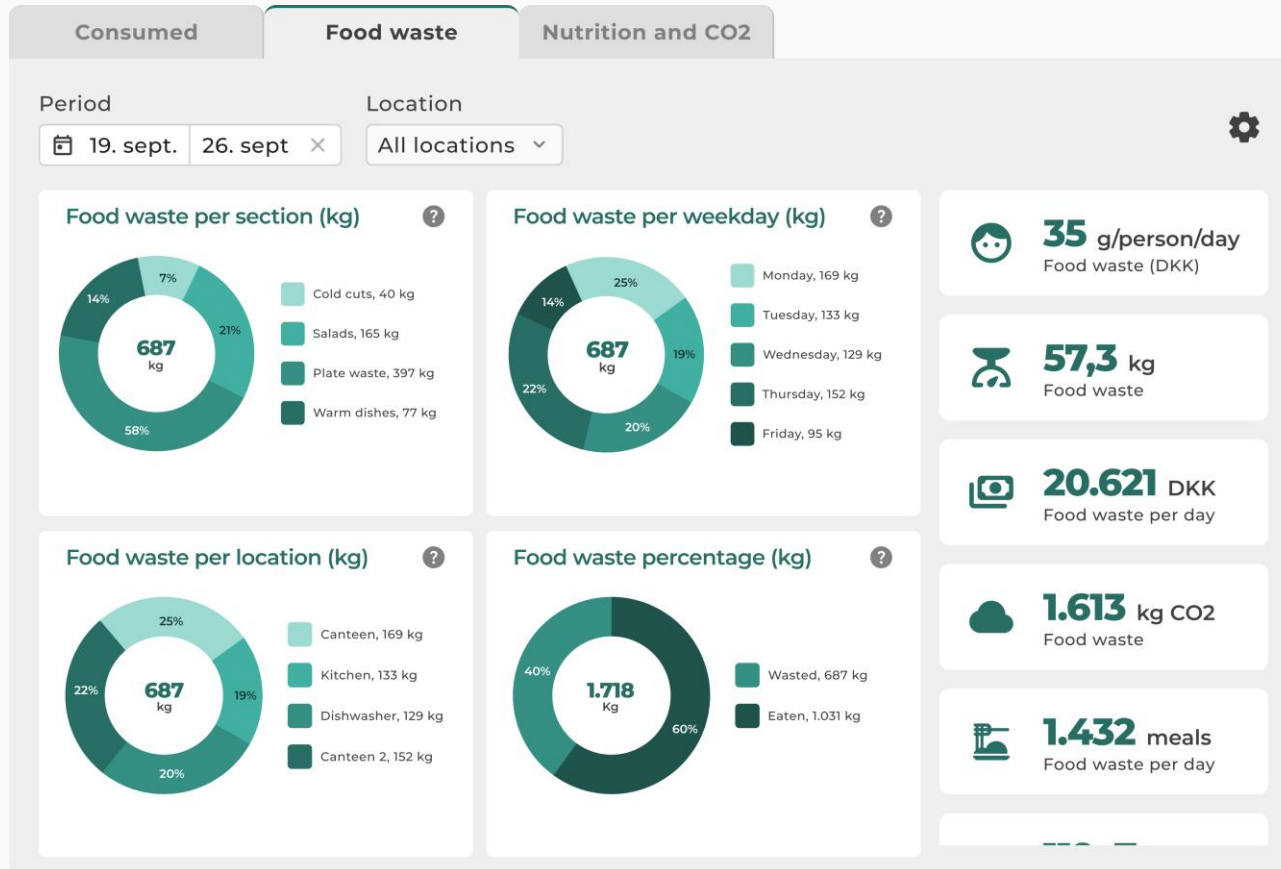
Digital displays in action



Measure food waste automatically, and realize significant savings by reducing food waste in kitchens with the highest waste

Automatic food waste reporting

Save 6-12% in kitchens with the highest waste per guest



Alfa Laval's canteen has reduced their Co2 footprint by 25% and saved 300,000 DKK per year

1-2 months

Baseline food waste of 120g and 2.4 kg CO2 per kg purchased



Selected activities

- Started in a canteen with 400 daily guests and annual food costs of 2.7 million DKK
- Baseline food waste of 120g and 2.4 kg CO2 per kg purchased after tracking two months

3-6 months

Implemented waste initiatives and served more sustainable dishes



- Benchmarks showed potential to reduce food waste by 50% and the Co2 footprint by 30%
- Used menu inspiration in FoodOp to serve more sustainable dishes

6-12 months

Reduced the Co2 footprint by 25%, and saved 11% on food costs



- Adjusted the prepared amount of food and reduced food waste by 40%, equivalent to annual savings of 300,000 DKK
- Reduced the Co2 footprint 25% through quarterly CO2 assessments and more sustainable produce

Selected customers



Selected use cases



Comwell use FoodOp to measure, report, and reduce food waste across all hotels.



Rasmus Downes-Rasmussen
Head of Sustainable Gastronomy



Guldsmeden use FoodOp to report on Co2, organic produce, and food waste across all hotels.



Kirsten Skovgaard Aggersborg
Communication and Sustainability Manager



Urban Partners use FoodOp to report on Co2, organic produce, and food waste across all canteens.



Lena Lee
Sustainability Manager



“We have established a baseline for food waste and realized significant savings”



Karen Brosbøl Wulf
Corporate lead



| Thank you

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