

# Orbisk

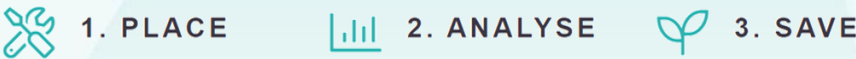
- ✓ Fully automated food waste measurement
- ✓ Frictionless: no impact on kitchen procedures
- ✓ Improve sustainability and profitability!

**Start saving instantly, with an annual profitability improvement of €20.000,- to €60.000,-**

## Mission

Orbisk enables chefs of the world to combat food waste with the help of progressive technology.

We help professional catering establishments to get a grip on food and thus save tens of thousands of euros annually.



## How does it work?

Using the intelligent camera and scale from Orbisk you can easily identify food waste. Powered by image recognition technology, it is capable of fully automated recognition of what kind of food is thrown away and in what quantity and at what time of the day.

This is then visualized in a clear dashboard, which gets you started on preventing food waste in a way that suits your kitchen and process!

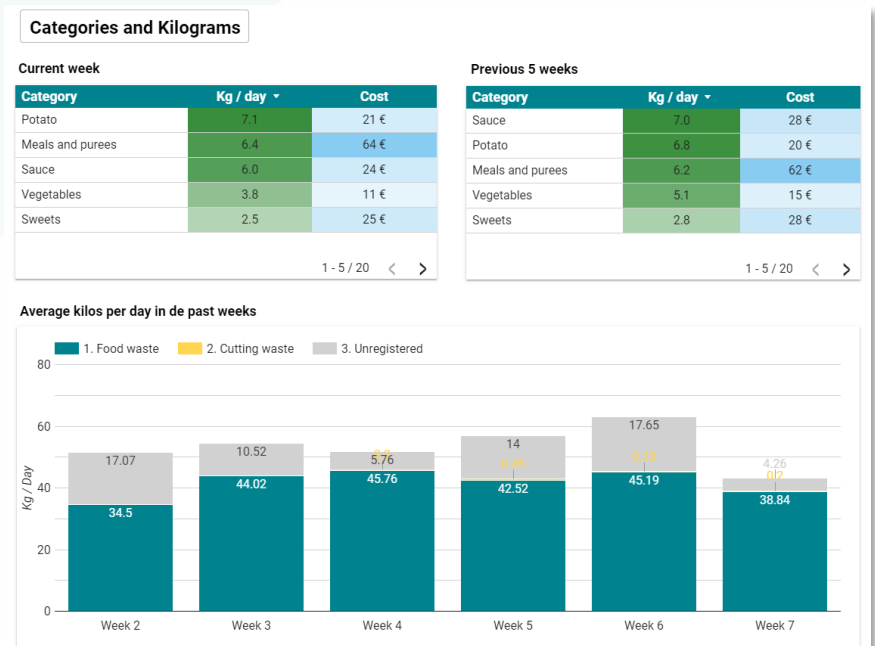


## What does it yield?

A medium to large restaurant facility wastes on average between 30 and 60 kilos of food daily.

A saving of 50% is feasible, resulting in €20,000 to €60,000 in purchasing benefits!

## Action-oriented dashboarding



Demo video



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