

## Constance Hotels Goes All-in: 34 Kitchens Equipped with FIT Food Waste Tech



***Indian Ocean, July 13th, 2023***

Constance Hotels, Resorts & Golf, the renowned hospitality group operating across three countries in the Indian Ocean, is making an unprecedented move against food waste: 23 restaurants, 7 staff canteens and 4 production kitchens out of 7 hotels are using LightBlue's FIT Food Waste Tech to tackle an issue representing 8% of global Greenhouse gas emissions.

*"We take great pride in collaborating with LightBlue's Food Waste Tech Division,"* stated Andrew Milton, Chief Operating Officer of Constance. *"This significant initiative not only contributes to the creation of a more sustainable food system but also plays a crucial role in waste reduction."*

FIT tech consists of an App, running on generic devices, and data analytics software, enabling commercial kitchens to track and reduce food waste and associated costs at multiple locations. It provides users with a clear understanding of the reasons behind food waste, the types of food wasted, the moment and locations where waste occurs, and the quantity of waste generated in gram per cover. These insights, reported in the executive weekly performance reports available in 9 languages, enable each kitchen brigade to put efforts where it matters the most, and strive for ongoing improvement.

This ambitious move aligns with UN Sustainable Development Goals 2, 12 and 13 and Constance's *True by Nature* sustainability objectives. The program consists not only in the deployment of FIT in 34 kitchens, but also saw 340 F&B personnel involved and trained, and finance executives of all 7 hotels are now tracking innovative financial KPIs to measure the impact on the performance of each outlet.

*"We have gained invaluable insights and access to cutting-edge tools that enable us to effectively track and analyze food waste, thereby making a tangible impact towards a sustainable future,"* continues Andrew Milton.

*"The industry has never seen anything comparable yet," remarked Ben Lephilbert, CEO of LightBlue. "The tens of thousands of food waste data collected will give Constance unprecedented insights into the strengths and areas for improvement of their F&B operations. Combined with existing financial data, it is smart and a highly desirable competitive advantage to have."*

Constance joins an expanding network of thought-leading chefs and prestigious global brands spanning across 20 countries, including Hyatt, Marriott, restaurant groups such as Salad Stop, and universities who have adopted FIT Food Waste Tech, or related solutions such as the international certification The PLEDGE on Food Waste. In 2022 alone, the FIT technology led to remarkable achievements, saving clients US\$1.17 million, rescuing 270.7 tonnes of food waste, and preventing 676.9 tonnes of CO2 emissions.

### **About FIT Food Waste Tech:**

Consisting of an App and data analytics software, this agile tech offers a practical and scalable solution for commercial kitchens willing to track and reduce food waste and associated costs at multiple locations, at a very affordable price. FIT is a proud recipient of the "Solar Impulse Foundation Efficient Solution" (2021) accolade. Learn more about our agile solution here:

<https://www.lightblueconsulting.com/food-intel-tech>

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