

# Lukeloki Food Waste Solution for Food Services

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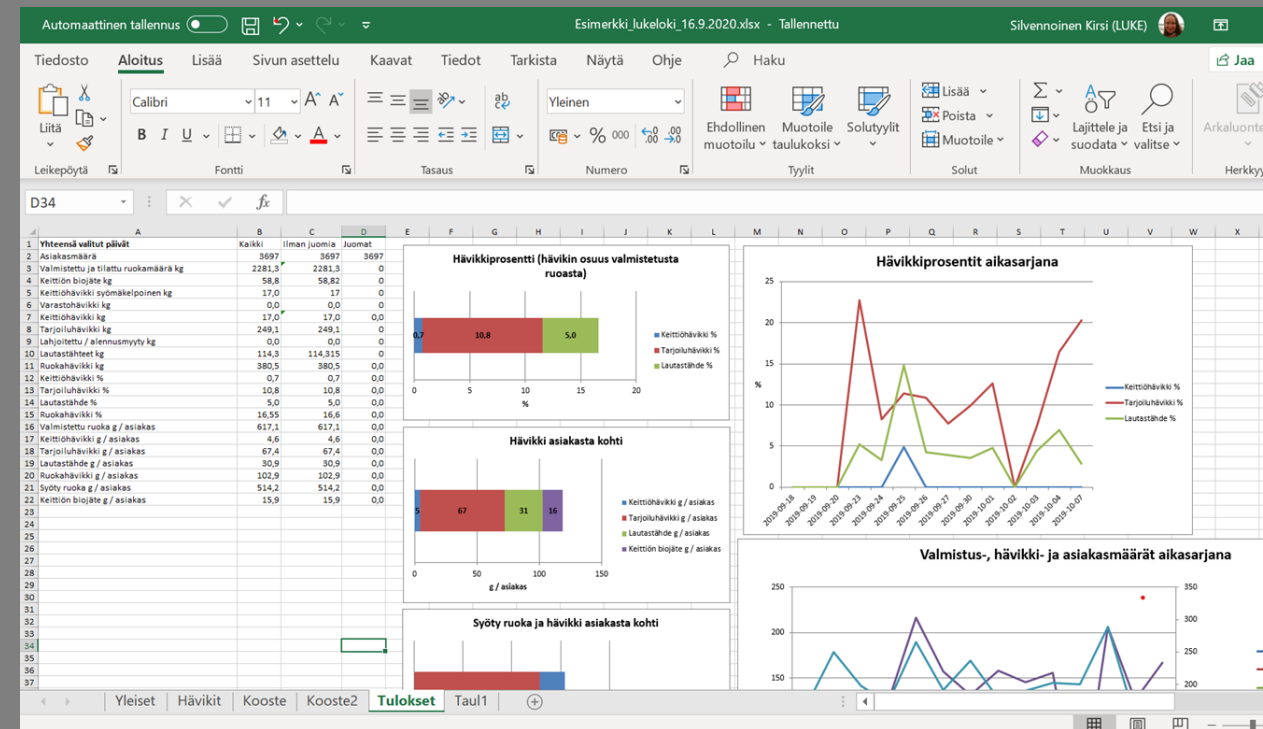
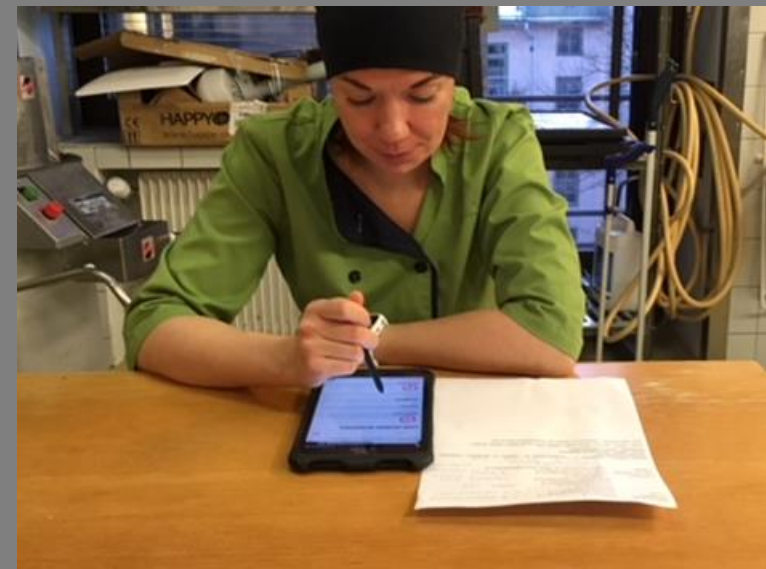
# Online application *Lukeloki* for measuring food waste within food service companies

- Reliable food waste information, on its origins and amounts, only by measuring
- Lukeloki provides up to date information for reducing food waste, and reaching company sustainability and financial goals
- Luke will use the data and results for research purposes, anonymously
- Lukeloki can be accessed by smartphone, pad or computer browser
- Food waste is recorded daily onto the application during a set period (e.g. two weeks)
  - separated into storage, kitchen and serving waste, and customer plate leftovers

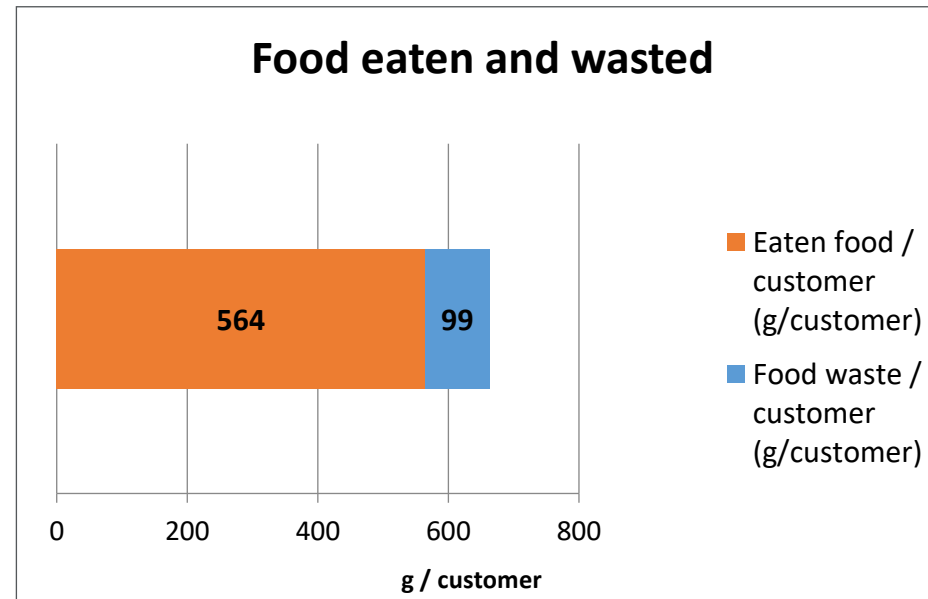
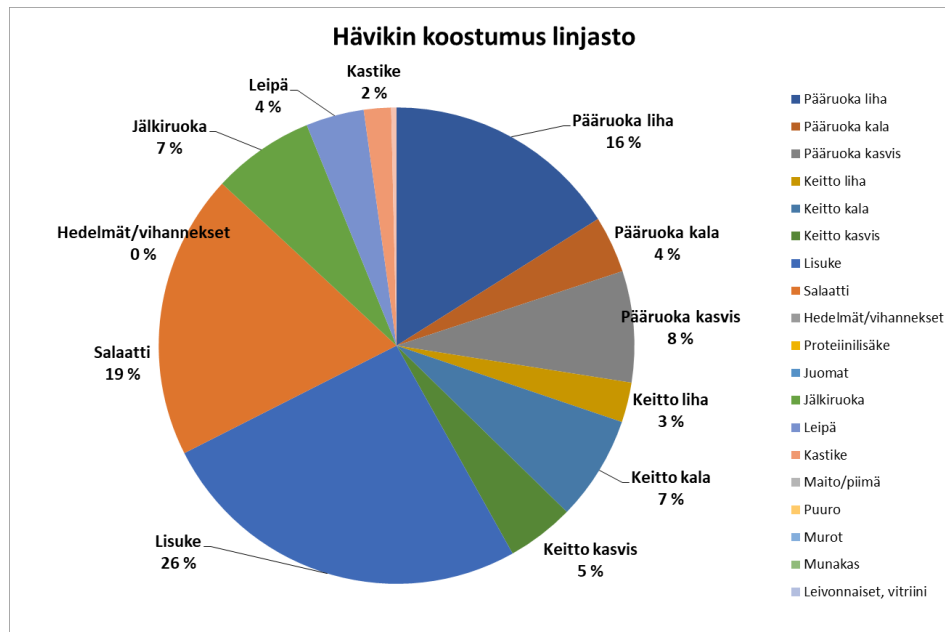
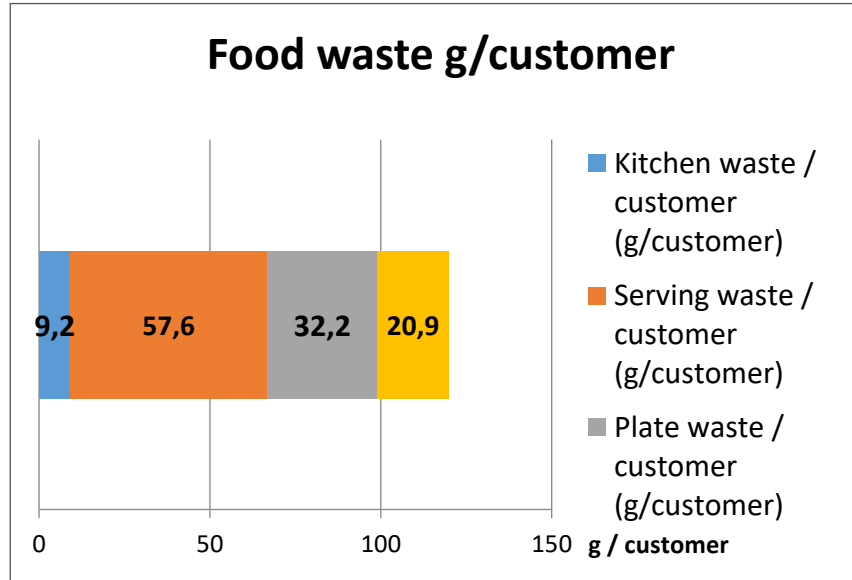
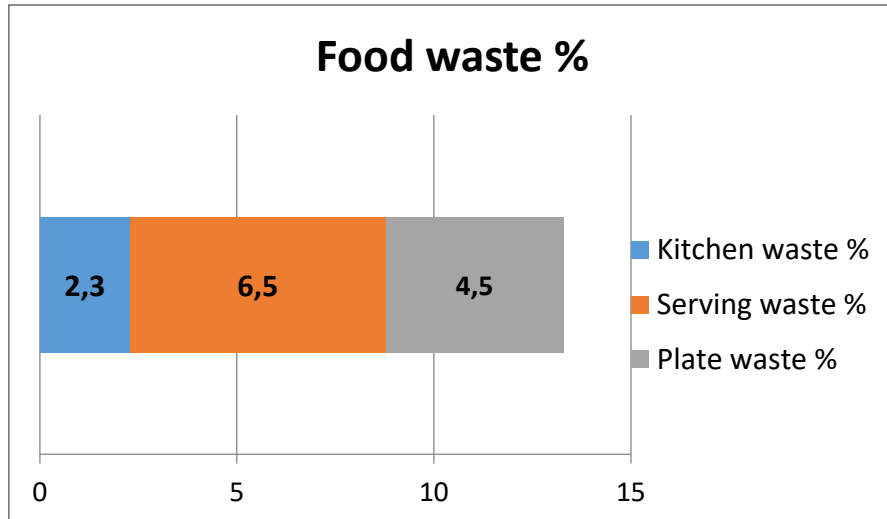


# Simple and easy

- For smooth daily measuring, Luke downloads menus onto the platform in advance
  - Breakfast, buffet lunch, plated dishes, snacks etc.
- Staff training from Luke to start off
- Daily pop-up encouragement for positive recording
- Reports show:
  - Food waste percentage from prepared food
  - Waste per customer (g)
  - Waste per food type and source
  - Optional: money value for wasted food
- Reports provide a solid view in how to improve food waste management
- Finland's new (2020) waste legislation requires food service operators to measure and reduce food waste, and to donate still edible food into charity



# Result graph examples

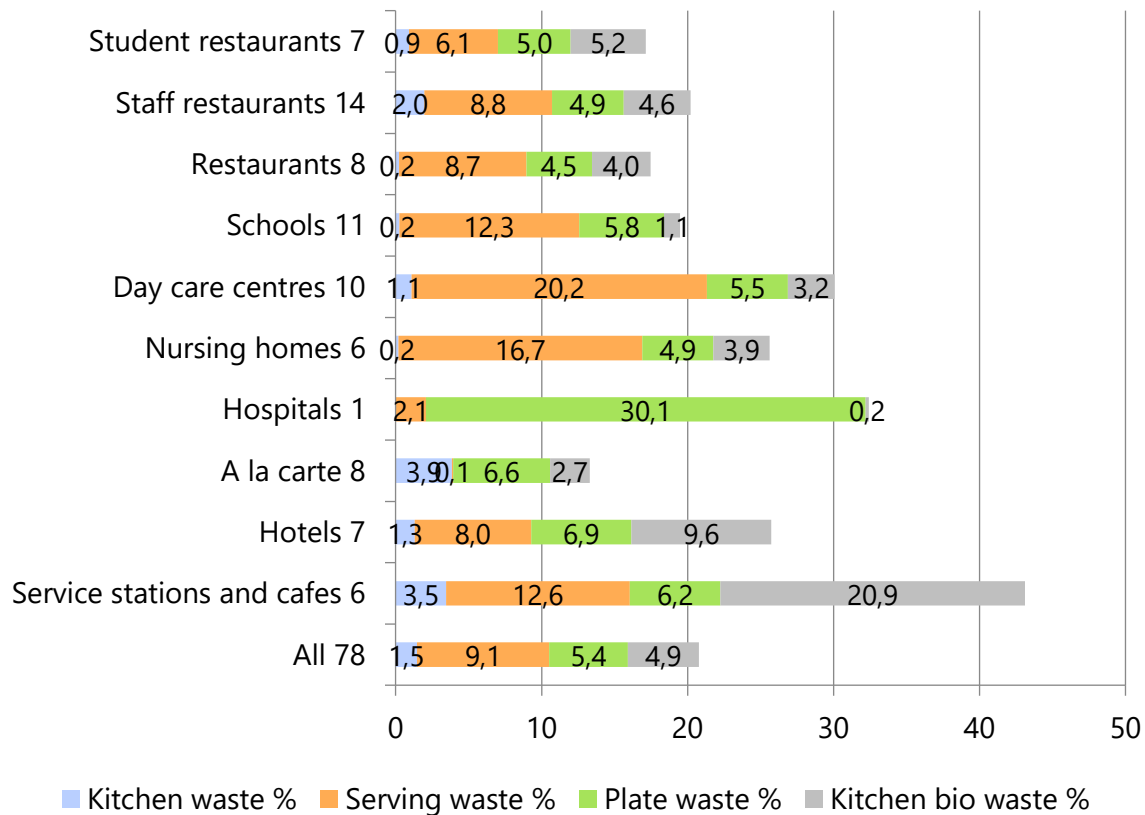


Waste by food type

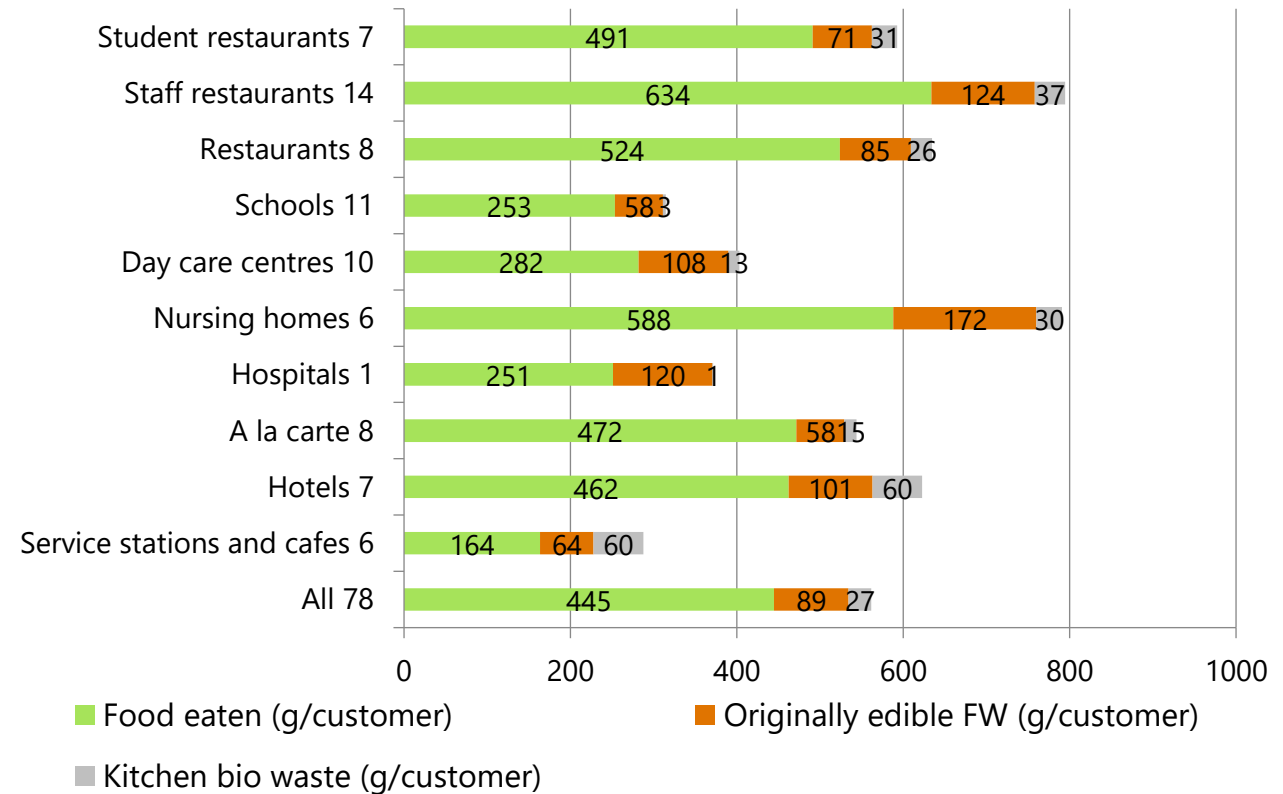
- mains, meat
- " fish
- " vegetable
- soups
- sides
- salads
- veg&fruit
- desserts
- bread
- sauces

# Results from Food Services in Finland 2019

Food waste percentage



Food eaten, FW edible and inedible



Silvennoinen, K., Nisonen, S. ja Lahti, L. 2019. Ravitsemispalveluiden elintarvikejäte : jätteen määrä 2018–2019 ja seurannan kehittäminen. Luonnonvara- ja biotalouden tutkimus 1/2020. Luonnonvarakeskus. Helsinki. 45 s.

**Thank  
you!**