



# EffiWASTE

**We eliminate food waste and promote  
circular gastronomy**

+100.000€

Food ends up in the trash  
in a hotel each year.



# Problem



## Food Waste Prevention Law

The new regulation will require all actors in the food chain to have:

- A food waste prevention plan.
- Implementation of the hierarchy of priorities.



## Law 7/2022 on Waste for a Circular Economy

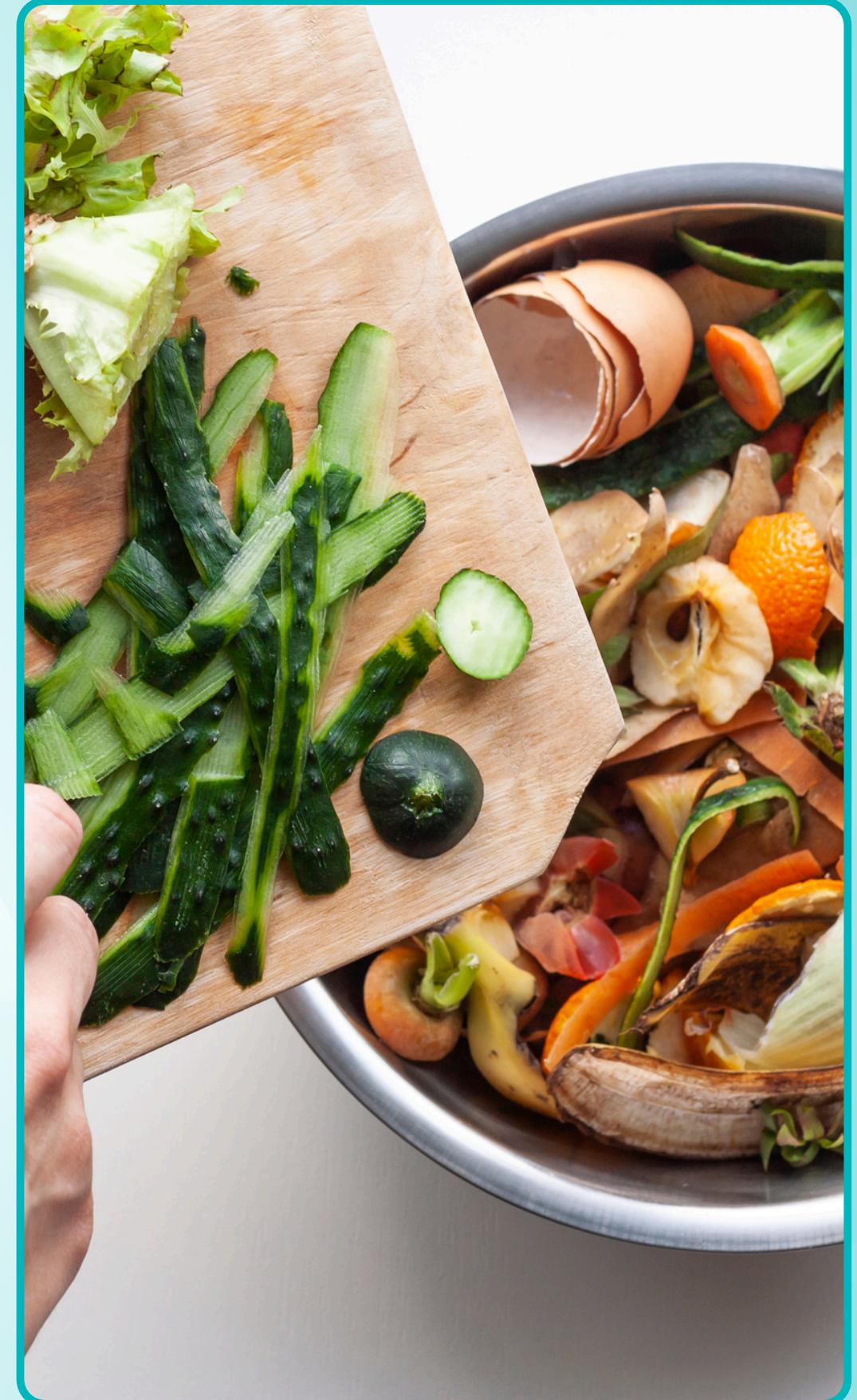
The law enforces the "polluter pays" principle, which will imply:

- An increase in the fee for waste generation, establishing a cost per ton.
- Organic waste accounts for more than 60% of the total weight of waste generated.



## Effective Sustainability Policy

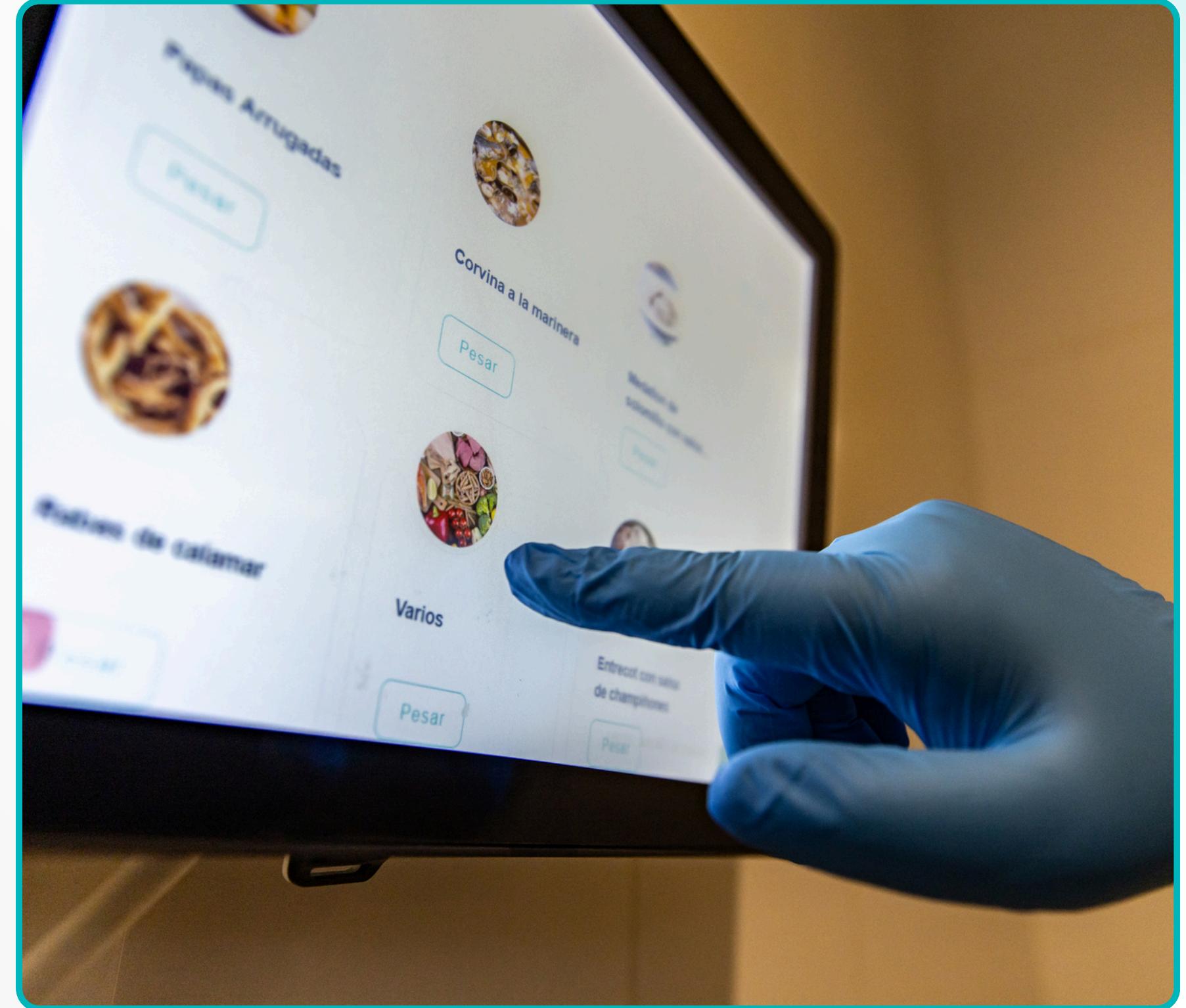
The demand for implementing visible and effective actions in sustainability is becoming key in the dialogue with clients, citizens, and public administration.



# Target

**At Effiwaste, we help put an end to food waste in kitchens by optimizing its management.**

- Resort, urban, and rural hotels.
- Restaurants and event halls.
- Community dining halls and collective facilities.
- Municipalities.





# Waste Management SAAS

We implement technology designed by and for kitchens, combining custom software and hardware tailored to your kitchen.

**Tailored to each kitchen in less than 10 minutes.**

**Software and hardware to measure across all stages.**

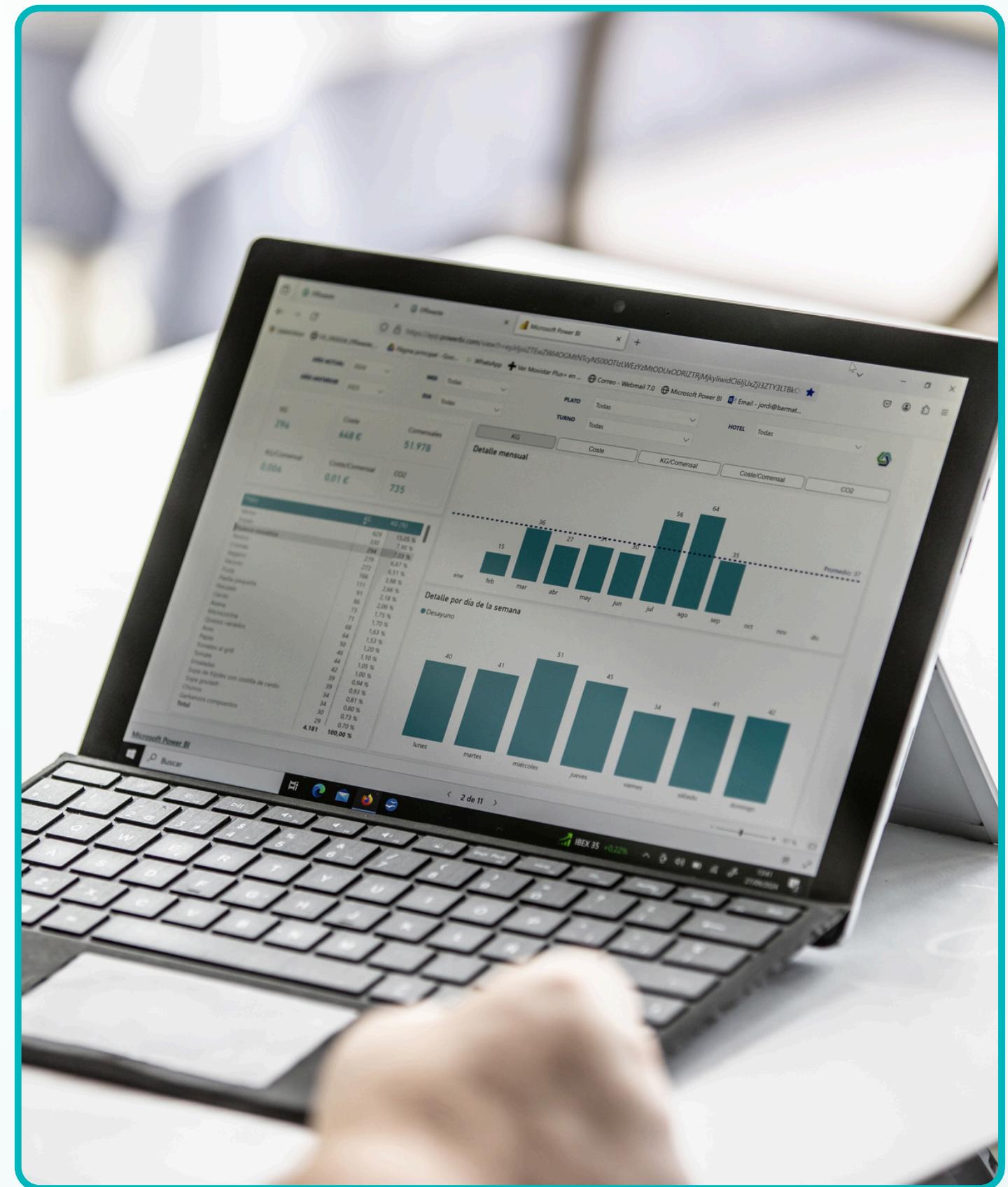
**Autonomy and integration with any tool.**

# Estimation and Predictive Reduction

Real time prediction and consultancy

Prediction of waste generation

Management of revenue, CO2 footprint, water footprint, etc.



# Menu and Digital Temperature Control

Manage your digital menu to display allergens, origin, calories, etc.

Digitalized temperature control

Integration into a single software



# Industrial Composting

Community and industrial composting

Conversion of 100% of organic waste into  
fertilizer for gardens and agriculture

Odor-free, low maintenance, and modular



# Why Effiwaste?



**+60k**

**Savings on food waste**



**57%**

**Waste tax reduction**

**Return on investment < 120 days**

# Market

TAM: Waste Management Expenses

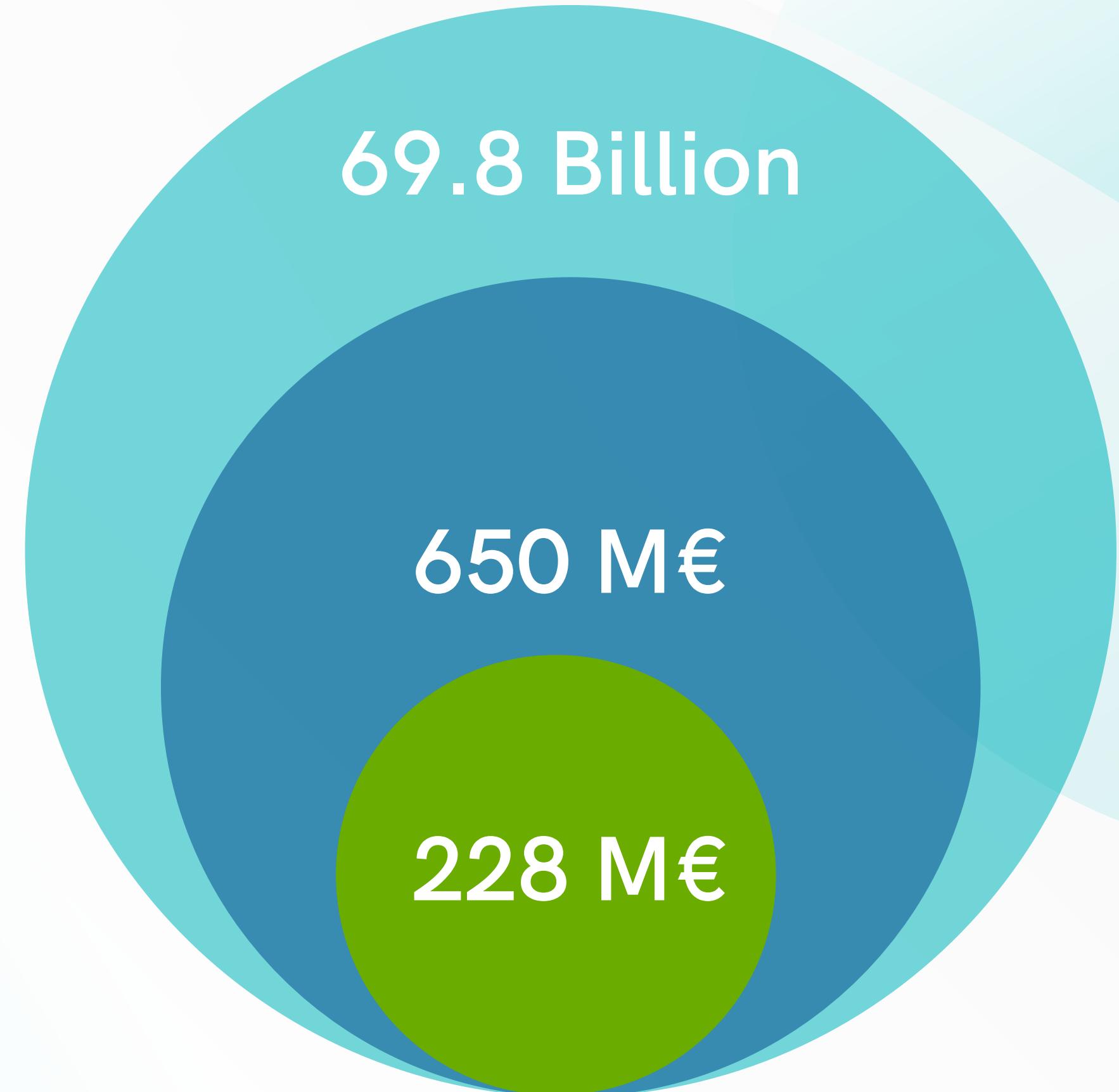
**69.8 Billion**

SAM: Food Waste in the HORECA Sector

**650 Million**

SOM: Food Waste Target

**228 Million**



# Financial forecast



Average Ticket Value  
13.000€

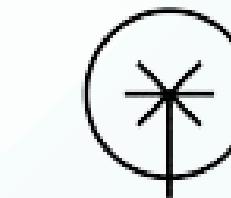
# Our customers

**Blaumar**  
the mediterranean hotel

 **tigaiga**  
tenerife  
hotel & suites

**SATOCAN**

 Hotel Jardín Tecina  
LA GOMERA ★★★



**DREAMPLACE**  
HOTELS & RESORTS



SEASIDE COLLECTION  
HOTELS



**ADRIAN HOTELES**

 **HECANSA**  
HOTELES ESCUELA  
DE CANARIAS

# Supported & awarded by

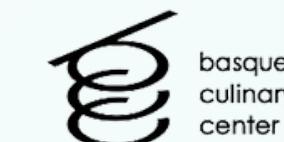


**ILN**  
LA NAVE



**MADRID IMPACTA**

**Lab**  
DIGITAL GASTRONOMY LAB

 basque  
culinary  
center

**B<sup>HHH</sup>**  
Gremi d'Hotels  
de Barcelona

 **AMT Sol y Playa**  
Alianza de Municipios Turísticos





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[\*\*www.effiwaste.com\*\*](http://www.effiwaste.com)