



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

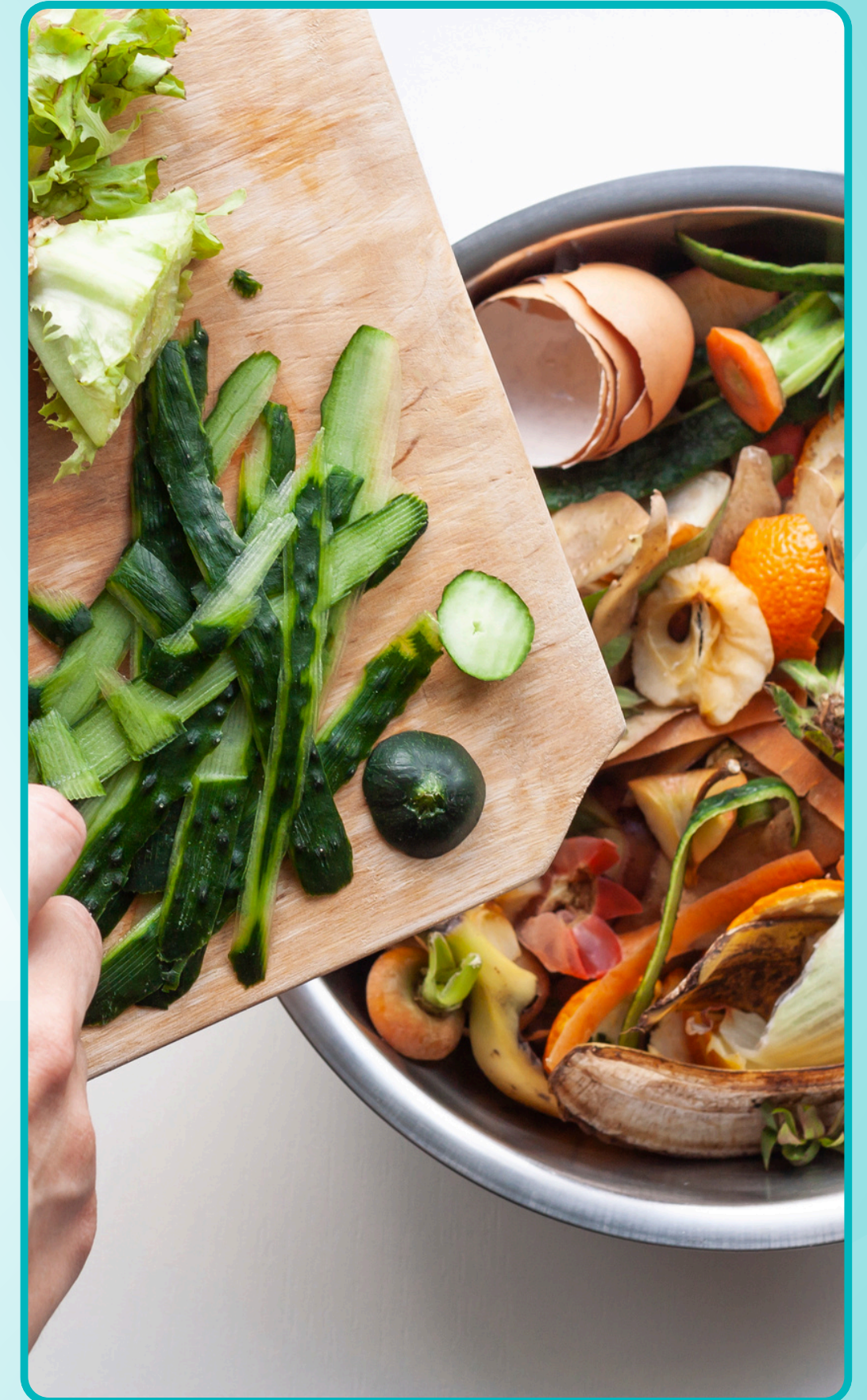
The law enforces the "polluter pays" principle, which will imply:

- 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

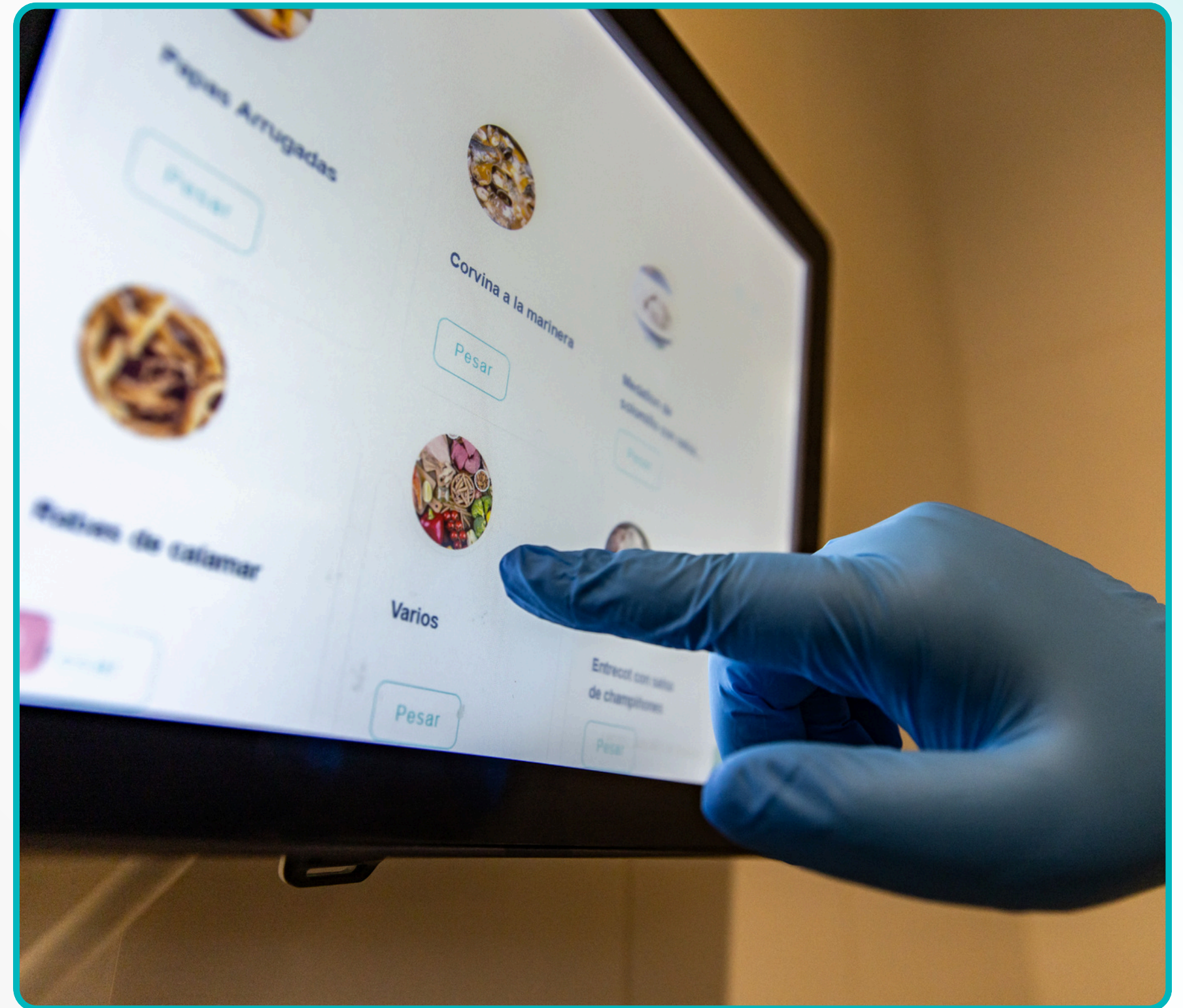
The demand for implementing visible and effective actions in sustainability is becoming key in the dialogue with clients, citizens, and public administration.



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

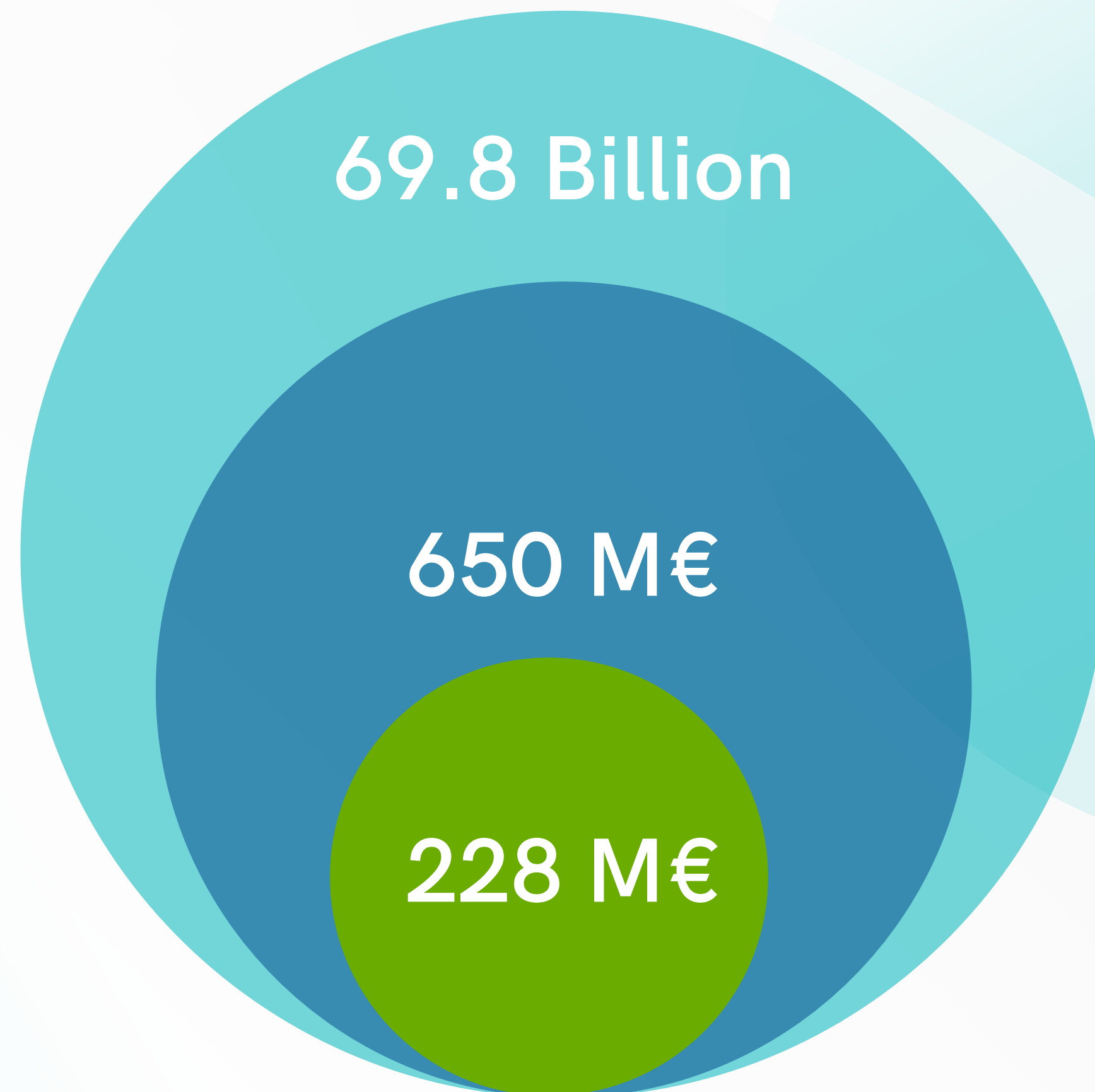
69.8 Billion

SAM: Food Waste in the HORECA Sector

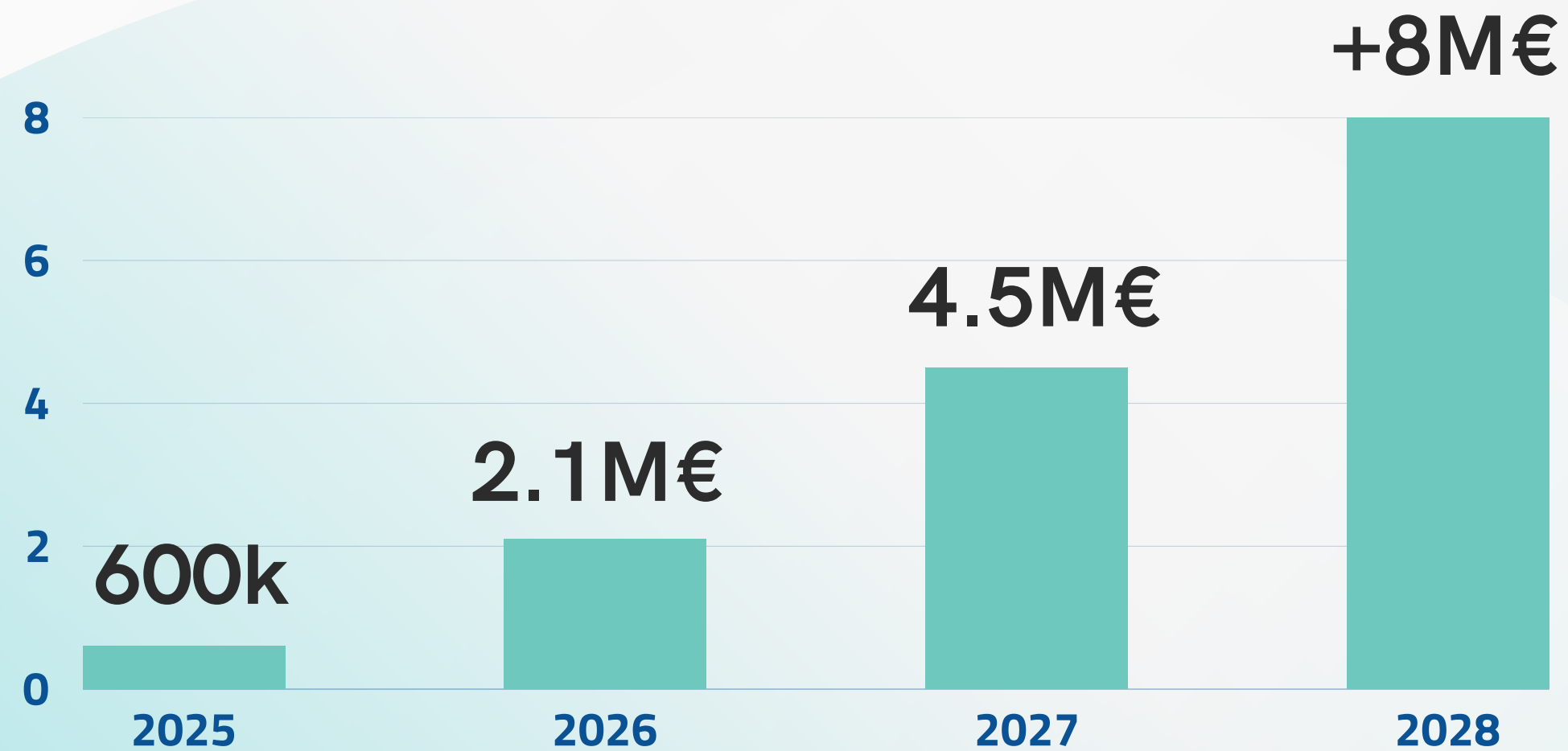
650 Million

SOM: Food Waste Target

228 Million



Financial forecast



Projected Revenue (M€)

Average Ticket
Value

13.000€

Our customers

Blaumar
the mediterranean hotel

SATOCAN


DREAMPLACE
HOTELS & RESORTS


SEASIDE COLLECTION
HOTELS


tigaiga
hotel & suites
tenerife


Hotel Jardín Tecina
LA GOMERA ★★★★★

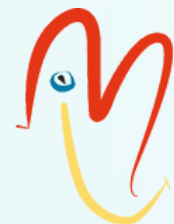

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www.ffiwaste.com



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