''WE'RE GOING ALL-IN FOR A MORE SUSTAINABLE FUTURE''*

IKEA is a multinational group well known for its design and ready-to-assemble furniture, appliances and home accessories. With more than **350 stores in 29 countries**, their ''Food is Precious'' initiative aims to cut food waste substantially in IKEA's restaurants. This initiative allowed IKEA Canada to save over **200,000 kg of food waste in 2017** (the equivalent of 865 tons of carbon emissions and nearly 450,000 meals).

OBJECTIVES

Serving over 2,000 meals per day, IKEA Quebec wanted to find a solution that would improve their kitchen management, dramatically reduce food loss and eliminate organic waste discharged to the sewer.

The new system had to be installed after the complete construction of the building. It had to be designed and integrated thoughtfully to fit their needs and improve their management process.

RESULTS

The strategy was to find a place to install a pre-built storage tank. A convenient storage room was available, so the holding tank was installed in this area.

The SoluRobot, installed in the kitchen, included an optional triage table making it easier for kitchen staff to easily transport food waste by sliding it into the robot's additional door, designed specifically for IKEA.

Return on investment: **1 year, 11 months**

178 tons of CO2 avoided per year. The equivalent of Greenhouse Gas Emissions from 47 cars

CA$ 6,000 saved per year on silverware

CA$ 2,250 saved per year on plastic bags

No enzymes needed to process the waste. **CA$ 2,400** saved per year

50% of food matter was processed with the old system. **100% of food waste is currently processed** with Solucycle

In compliance with **local organic waste laws**

Automated greenhouse gas reduction **data** for your yearly **CSR** report and potential to earn points for **LEED** certification

CA$ 25,000 per year in reduced labor costs

Solucycle