



Multi-actor design of low-waste food value chains through the demonstration of innovative solutions to reduce food loss and waste



PRACTICE ABSTRACT No 5 (English)

REGUSTO and monitoring of waste on the restaurant-home route

In LOWINFOOD, REGUSTO's innovation aims at monitoring food taken home by consumers from restaurants by tracking food destination, consumption and food waste generation from food taken home through the REGUSTO Bag, whether it is complete meals to be consumed at home (take-away food) or leftover meals taken home through the (REGUSTO) doggy-bag.

Together with the implemented REGUSTO App and the REGUSTO Bag, an additional tool has been developed to monitor the food brought home to the basket. A QR code has been developed and distributed to selected restaurants involved in the activity with the continuous aim of collecting and validating data on at least 500 consumers. The QR code is applied to the REGUSTO Bags that are used to take meals out. By scanning this tag with their smartphones, users will access a questionnaire to monitor the food left in the bag at the end of the meal. The innovation has been implemented to allow consumers to record a photo to show leftovers at the time of REGUSTO's food delivery (both takeaway meals and restaurant leftovers) and at the latest 24 hours later.

The data collected will increase the information on the destination of food after take-away by answering the question "Is the food taken away from restaurants actually consumed at home?" and the question of exploring the generation of food waste from take-away and leftover consumption. The full picture of the analysis also involves restaurants for which the level of food waste is analysed and closely monitored before, during and after the introduction of the innovation to provide valuable tools for management and cost optimisation.

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In a nutshell

Type: technological innovation
 Effect: consumer behaviour change
 Users: restaurants, household consumers





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Additional information

REGUSTO has developed an eco-friendly food bag (REGUSTO bag) and a mobile application (progressive web app) that allows consumers to find meals at reduced prices from restaurants to help reduce food waste; restaurants use REGUSTO to sell last minute meals and freshly prepared surplus meals. The REGUSTO app is available for free and adapts to any screen/phone without the need for continuous releases and updates. Before the covid-19 pandemic, the REGUSTO app was present in Rome, Perugia and Milan with around 200 restaurants and caterers and over 20,000 users. Today, after the Italian blockade, the app has been implemented and adapted to the new needs of restaurants.

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ABOUT LOWINFOOD

The LOWINFOOD project, launched in 2020 and coordinated by the University of Tuscia, Italy, is working to deploy and improve a set of 14 innovative solutions to the food waste problem, by demonstrating their effectiveness and market potential. The core activities of the project are all focused on the evaluation of the efficacy of these innovations in reducing food losses and waste, in terms of the amount of food waste avoided as well as their environmental and socio-economic impact.

CONSORTIUM



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LOWINFOOD

PRACTICE ABSTRACT No 5 (Italiano)

REGUSTO e il monitoraggio degli sprechi nel percorso ristorante-casa

In LOWINFOOD, l'innovazione di REGUSTO mira a monitorare il cibo portato a casa dai consumatori dai ristoranti tracciando la destinazione del cibo, il consumo e la generazione di rifiuti alimentari dal cibo portato a casa attraverso la REGUSTO Bag, sia che si tratti di pasti completi da consumare a casa (cibo da asporto) o di pasti avanzati portati a casa attraverso la (REGUSTO) doggy-bag.

Insieme alla App e alla REGUSTO bag, è stato sviluppato un ulteriore strumento per monitorare il cibo portato a casa dal ristorante. Si tratta di un QR code che è stato sviluppato e distribuito a ristoranti selezionati coinvolti nell'attività con l'obiettivo di raccogliere e validare dati su almeno 500 consumatori. Il codice QR viene applicato alle bag di REGUSTO. Scannerizzando questo tag con il proprio smartphone, gli utenti accederanno a un questionario per monitorare il consumo di cibo contenuto nella bag. L'innovazione è stata implementata per permettere ai consumatori di scattare una foto al momento della consegna della bag (sia pasti da asporto che cibo avanzato a fine pasto al ristorante) e un'altra, al più tardi, 24 ore dopo.

I dati raccolti contribuiranno ad aumentare la conoscenza sulla destinazione del cibo dopo il take-away rispondendo alla domanda "*il cibo portato via dai ristoranti viene effettivamente consumato a casa?*" e la questione di esplorare la generazione di rifiuti alimentari dal consumo take-away. Il quadro completo dell'analisi coinvolge anche i ristoranti per i quali il livello di spreco alimentare viene analizzato e monitorato attentamente prima, durante e dopo l'introduzione dell'innovazione per fornire strumenti preziosi per la gestione e l'ottimizzazione dei costi.

