

# AERMEAL® FOR AIRLINES

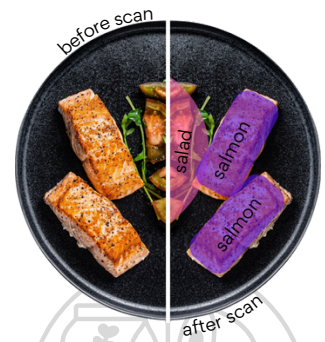
AERVISION  
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**AerMeal®**, an innovative quality control and sustainability management system designed specifically for the inflight catering industry. Airlines and catering companies are uniquely positioned to benefit from this cutting-edge technology that promises to transform the way we approach meal preparation, quality assurance, and waste management in aviation food service.

The global inflight catering market, projected to reach \$27.6 billion by 2028, faces unprecedented challenges in maintaining quality, ensuring safety, and meeting sustainability goals. IATA surveys indicate that each passenger generates approximately 1.43 kg (3.15 lbs) of cabin waste per flight. On a global scale, this accumulates to millions of tons of cabin waste annually.

**AerMeal®** incorporates state-of-the-art AI-driven food recognition and cloud-based analytics. **AerMeal®** is not just a quality control system; it's a complete solution for elevating your catering operations to meet the evolving demands of airlines and health-conscious passengers.



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**AerMeal®** addresses these challenges head-on, offering a wide array of benefits:

- **Enhanced Quality Control:** accuracy in detecting quality issues, surpassing manual inspection.
- **Improved Operational Efficiency:** Automating up to 80% of manual quality control tasks.
- **Significant Cost Reduction:** Decrease food waste and lower quality control labour costs.
- **Advanced Sustainability Management:** Precise tracking and reduction of inflight catering waste.
- **Data-Driven Decision Making:** Real-time analytics for production efficiency, quality metrics, and inventory optimisation.
- **Precise Nutritional Analysis:** AI-powered recognition of meal components for accurate nutritional information.
- **Health-Focused Meal Planning:** Support for creating and maintaining healthier menu options based on nutritional data.
- **Dietary Compliance:** Ensures strict adherence to various dietary requirements (e.g., low-sodium, diabetic-friendly, vegan).
- **Regulatory Compliance:** Automated checks ensure adherence to international food safety and labeling standards.



By implementing **AerMeal®**, airlines can:

- Offer precise nutritional information for every meal, enhancing passenger trust and satisfaction.
- Optimise post-meal waste management, resulting in significant reductions in CO<sub>2</sub> emissions through decreased aircraft weight and improved fuel efficiency.
- Provide data-backed assurances of meal quality and nutritional value to both airlines and passengers.

**AerMeal®** stands as a modern and innovative solution to age-old tracking and monitoring challenges, paving the way for data-driven decision-making and operations.



**Precision Imagery:** **AerMeal®** uses advanced 3D imaging technology to provide detailed views of objects, ensuring comprehensive monitoring and tracking.



**Versatility:** Beyond food monitoring, **AerMeal®**'s adaptive design makes it suitable for varied sectors, from retail and education to healthcare and logistics.



**User-centric Design:** Integrated with a unique adhesive chip, **AerMeal®** identifies and associates data with individual users, creating a seamless tracking experience.



**Transparency Enhancer:** **AerMeal®** promotes maximum transparency in tracking, assisting users in maintaining quality, presentation, and other critical metrics.



**Cloud Integration:** Data captured by **AerMeal®** is stored securely on a cloud platform, offering unparalleled access, backup, and data protection.



**Customisable Structure:** The flexible architecture of **AerMeal®** can be reshaped to meet specific requirements, ensuring versatility across various scenarios and industries.



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