

FACTORY AUTOMATION

Customer Reference

Solserv AB

Automation helps to reduce food waste in Radisson Blu Scandinavia by up to almost 100%

Mitsubishi Electric technologies have enabled the development of innovative composting machines that can turn food waste into high-quality fertiliser in just 24 hours. This solution responds to the global problem of waste, in particular food waste, which constitutes about 30% of landfill waste*. For Radisson Blu Scandinavia, this technology enables the daily processing of food waste from restaurants, room service, and other food-related operations.

Key points

- Solserv's composting machines convert food waste into fertiliser in 24 hours.
- The machines reduce methane emissions, enrich soil, conserve water and operate year-round and energy-efficiently.
- The technology supports sustainability, lowers food costs, and promotes a circular economy.



Mitsubishi Electric x Solserv x Radisson Blu.

It's 8:00 p.m. Several dozen kilograms of bio-waste from the hotel kitchen are now ending up in a machine shiny with brushed steel. The hermetic hatch closes silently. The next evening, several kilograms of high-quality, nutritious fertiliser will be removed from the same machine. This is how the era of food waste ends.

"What once took a year to complete can now be achieved in just 24 hours, significantly improving efficiency and sustainability. This solution represents a major step forward in waste management and environmental protection. By transforming food waste into valuable fertiliser, Mitsubishi Electric and Solserv AB, bio solutions provider, are contributing to a more sustainable and circular economy, addressing both waste reduction and soil enrichment challenges" - explains Maria Wendt, Marketing Communication Manager at Mitsubishi Electric Scandinavia.



Radisson Blu Scandinavia Hotels have implemented Solserv's composting technology, which is powered by Mitsubishi Electric's solutions. [Source: Mitsubishi Electric x Solserv x Radisson Blu]

The key environmental benefits of composting technology are difficult to overestimate, but they are all easy to list:

Reduced methane emissions

By diverting organic waste from landfills, these composters help decrease methane emissions, a major contributor to climate change. Landfills are the third largest source of methane emissions**, and composting helps mitigate this issue.

Waste reduction

The composters can process large amounts of organic waste, ranging from 5 kg to 500 tons daily, significantly reducing the volume of waste sent to landfills.

Rapid processing

The technology can transform food waste into nutrient-rich compost in just 24 hours, greatly accelerating the composting process compared to traditional methods.

Soil health improvement

The resulting compost enriches the soil with nutrients and organic matter, promoting sustainable agriculture and reducing the need for chemical fertilisers.

Water conservation

Electric composters help conserve water by retaining moisture within the composting system, which is particularly beneficial in water-scarce regions.

Year-round composting

These composters allow for continuous composting regardless of weather conditions, ensuring a consistent supply of compost throughout the year.

Odour control

The composters have odour control systems, making them suitable for urban areas and small spaces.

Energy efficiency

While electric composters consume electricity, many models have energy-saving features to minimise power consumption. Additionally, using renewable energy sources to power these composters can further reduce their environmental impact.

Versatility

The composters can process various types of organic waste, including biodegradable bags made from materials like Biodolomer, expanding their potential for waste reduction.

What is the key factor in creating sustainable solutions that address global challenges and are fully scalable?

“Mitsubishi Electric's expertise has been crucial in developing precise and efficient composting processes. This collaboration ensures consistent quality and performance across different scales of operation. The partnership between Mitsubishi Electric and Solserv aligns with the United Nations' global goals, particularly in addressing the climate crisis. By converting organic waste into nutrient-rich compost efficiently, this technology promotes sustainability and significantly reduces waste” - sums up Patrik Johansson CEO at Solserv AB.

Solserv composters, powered by Mitsubishi Electric automation solutions, are designed for various capacities and settings. Thanks to this versatility of applications, they represent a significant step towards a healthier and more sustainable future for our world.



The composting process with Solserv's technology is very rapid, taking only 24 hours to transform organic waste into compost [Source: Mitsubishi Electric x Solserv x Radisson Blu]

„We're truly proud and happy we can be a big part of sustainability with our Noot Nordik Kitchen. We invested in this solution primarily because of sustainability and the work of responsible business. We also discovered that we reduced our food cost with waste management” - summarises Daniel Rodriguez, Food & Beverage Manager at Radisson Blu Scandinavia.

This innovative solution represents a major step forward in waste management and environmental protection. By transforming food waste into valuable fertiliser, Mitsubishi Electric and Solserv are contributing to a more sustainable and circular economy, addressing both waste reduction and soil enrichment challenges.

Find more information about the solution in our video:
<https://youtu.be/kUsObeaDcL8>

Find out more about the sustainability management of Mitsubishi Electric:
<https://www.mitsubishielectric.com/en/sustainability/management/index.html>

* <https://greenly.earth/en-us/blog/ecology-news/global-food-waste-in-2022>

** https://commission.europa.eu/document/download/0cea0671-32ef-4e9e-b8f1-0a8e50c027b0_en?filename=speaker_intervention_-_eswet.pdf

MITSUBISHI ELECTRIC CORPORATION

HEAD OFFICE: TOKYO BLDG., 2-7-3, MARUNOUCHI, CHIYODA-KU, TOKYO 100-8310, JAPAN