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The Journal

AI revealing food waste in all sectors

MeltNDip; Gelato, Chocolate fountains and more.
A new Chain slated to expand in North America

MeltNDip famous Chocolate fountains

Detroit MI, July 30, 2023; A sweets and desserts restaurant offering crepes, waffles and cakes served with Belgian chocolate and Italian gelato is being eyed for expanding in North America. Melt n Dip, a Chicago-based franchise with locations in the U.S., Canada and Lebanon. The menu would consist of cookies, crepes, cakes, waffles, milkshakes, gelato, fruits, coffees and teas.

The Greenfield MI, Plan Commission recommended approval of a new site plan and special use permit. The Common Council will hold a public hearing on the special later in the 3rd quarter of 2023. Heba Awadallah, who will own the restaurant with her husband, Jafar Jaraba, said she knows people who will drive to Illinois to eat at a Melt n Dip, and that got her thinking.

"They have a couple of locations in Chicago, and a lot of people from Wisconsin, they'll head out there just to go eat Melt n Dip," Awadalla said. "So, I was talking to my husband, I was like, you know, we should open up Melt n Dip here ... He was like, 'yeah, why not. Sounds like a good idea.'"

Some of the restaurant's most popular items, according to its website, include the banana crepe, chocolate waffle, eclair pyramid fettuccini crepe and lava cake. The average restaurant would be housed in q 2000 square foot, in this case a 2,250-square-foot space formerly occupied by Plato's Closet, which moved to Greenfield Place shopping center in 2020, said Greenfield City Planner Andrew Stern. Most of the seating will be inside, but Awadallah said there will be some tables outside as well. Hours would likely be noon to midnight daily, she said. "We just can't wait until we do a grand opening," Awadallah said. "We're excited for the community like to try

it out ... We're very, very hyped up about it."

Gelato History According to popular legend: Ice cream was invented by the ancient Chinese, brought to Italy by Marco Polo, to France by Catherine de Medici, and thence to America by Thomas Jefferson. The truth, however, about summer's favorite chilled dairy treat is a bit more difficult to pin down. Iced drinks and desserts have been around since at least 4000 B.C., when nobles along the Euphrates River built icehouses to take the edge off the Mesopotamian summer heat. Snow, likely used to cool wine was sold in the streets of Athens in the fifth century B.C., while the Roman emperor Nero (A.D. 37–67) enjoyed iced refreshments laced with honey. Sources from the Tang dynasty in China describe a sweet drink made from iced, camphor-laced water buffalo milk.

Oscartek Gia as an integral part of the shop

Turkish Sherbert

Chilled refreshments were also popular in the Islamic world. The English word sherbet comes from the Turkish term for a broad category of sweetened drinks, often cooled with snow from storehouses. Faloodeh, a Persian treat of vermicelli noodles in chilled syrup, dates back centuries. In India, Mughal emperors savored kulfi, a quasi-ice cream made from condensed milk frozen in molds. Indeed, the first verified records of kulfi are nearly contemporary with the earliest evidence of frozen sherbets and ice creams in Europe. In both cases what made this breakthrough possible was the knowledge (familiar to many in the Arab world since the 13th century) that ice mixed with salt set in motion an exothermic chemical reaction, which created a heat-sucking slurry with a far lower freezing point than typical water. Immersed in a bath of exothermic brine, ice crystals easily formed in various liquid concoctions. Stirred regularly to prevent large ice crystals from forming, a scoop-able frozen foam resulted.

Italian Ices

The first European ice creams and water ices (sherbets) were likely made in Italy during the early 1600s (a century after a teenaged Catherine de Medici departed Florence to become queen of France). Descriptions of water ice desserts date to the 1620s, and by midcentury they were a feature of banquets in Paris, Florence, Naples and Spain. In 1672 Englishman Elias Ashmole recorded that "one plate of ice cream" had been served to King Charles II at a banquet the previous year. In 1694 Antonio Latini, a Neapolitan steward, published a recipe for a milk sorbet laced with candied pumpkin.

George Washington Served Ice Cream

Ice cream crossed the Atlantic with the European colonists, and was served by first lady of colonial Maryland as early as 1744. George Washington bought a mechanical ice cream maker for his estate at Mount Vernon in 1784, the same year Thomas Jefferson likely acquired a taste for French ice cream while serving as a diplomat in Paris. While president, Jefferson served ice cream in the executive mansion at least six times. In a lifetime of copious notes and writings, Jefferson only wrote out ten recipes, one of which was for French-style vanilla ice cream, fortified with egg yolks. By the late-19th century, America was a hotbed of ice cream innovation. A Philadelphia pharmacist mixed the first ice cream soda in 1874. The ice cream sundae dates to 1881 (with several Midwestern towns claiming to be the site of its invention)—its name likely coming from "blue laws" that banned sale of soda drinks on Sundays. The first edible ice cream cups were patented in the 1880s, around the time that milkshakes—originally promoted as a health drink—became popular.

The waffle cone rocketed to fame when introduced at the 1904 St. Louis World's Fair, and the Popsicle was patented in 1923. Both Dairy Queen and the Carvel company claim to have developed the first soft-serve ice cream in the mid-1930s, while frozen yogurt was a latecomer, introduced in the 1970s.

Today ice cream and its frigid cousins are known and loved worldwide, even imported to Antarctica, where a Frosty Boy soft-serve machine is a famous focal point for the scientists who work at McMurdo Station

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How AI and machine learning are revealing food waste in commercial kitchens and restaurants 'in real times

Winnow's computer vision is helping kitchens become more efficient — saving money and natural resources, says its CEO

Food waste makes up an estimated 30% to 40% of the food supply, according to the U.S. Department of Agriculture — and now a London company is using artificial intelligence in an attempt to address the problem.

Winnow, a food waste solution company, has developed an AI-powered system that aims to reduce food waste in commercial kitchens worldwide.

CEO Marc Zornes said the company's tech can measure the foods that get tossed daily using machine learning and a camera. "We use computer vision to identify what's being wasted in real time, literally as the food's being thrown away," he told Fox News Digital in an interview. A scale is placed underneath the system to measure how much food is wasted, Zornes explained.

From there, Winnow can help decipher the cost and profile of the discarded food. "With that data, we give information back to the culinary team and to management showing the total value of food waste, connecting that with the volume of food they serve or purchase to help them make decisions to drive down food waste," Zornes said.

"We like to think of it as helping them to purchase, prepare or produce better."
One of Winnow's clients, the international hotel and resort group Iberostar, has implemented the tech into its own kitchens at locations worldwide.
Dr. Megan Morikawa, Iberostar Group's global director of sustainability, told Fox News Digital the company's strategy is to "bring protection for the oceans across the hospitality business."

Morikawa, of Washington, D.C., is also a marine biologist — and said Winnow is helping Iberostar achieve its objectives, including reaching carbon neutrality by 2030. An Iberostar beachfront resort in the Dominican Republic. Dr. Megan Morikawa, Iberostar Group's global director of sustainability, said the company's strategy is to "bring protection for the

oceans across the hospitality business." (Iberostar) The company wants to improve the ecological health of the natural areas surrounding the 100+ Iberostar properties in 16 countries — about 80% of which are beachfront, she noted.

Shrinking food waste's footprint
For customers at all-inclusive, luxury hospitality locations, the food experience is "integral to both their cultural and culinary exploration," said Morikawa.

AI DEFINES 'IDEAL BODY TYPE' PER SOCIAL MEDIA – HERE'S WHAT IT LOOKS LIKE

But the carbon footprint left behind from food waste, the company found, had more of an environmental impact than all the electricity consumed on its properties.
Food waste makes up an estimated 30% to 40% of the food supply, according to the U.S. Department of Agriculture. (Winnow)

Taking steps to reduce the environmental impact of food waste can benefit the world's oceans, according to Morikawa. "The oceans are beautiful places for us to work and see, and they're at risk," she said. "And some of the best ways we can help them are through the actions we're taking in our operations."

AI TECH IDENTIFIES SUICIDE RISK IN MILITARY VETERANS BEFORE IT'S TOO LATE: 'FLIPPING THE MODEL'

The ocean's plants produce oxygen that humans breathe, and help to absorb the CO_2 that drives climate change, said Morikawa.
iberostar punta cana
The Coral Level at Iberostar Selection Bávaro in Punta Cana is pictured here. (Iberostar)

The food system accounts for as much as 30% of all greenhouse gas emissions, Zornes said. Food waste is also the leading cause of water withdrawals and biodiversity loss, as about a third of all food is wasted.

"Every single time someone throws food away, we create information that helps AI get smarter." "That happens across the supply chain," Zornes said. "And whether you care about it from a climate perspective or just an inefficiency perspective, it's a problem that we believe can be addressed."

He added, "Reducing food waste helps kitchens save on costs and buy less food, which then drives down the environmental impacts on our food system."

'Assisted classification of food'
It's "a lot harder" to measure how food is wasted in industrial kitchens, which is why Winnow has been so beneficial for Iberostar, said Morikawa. Winnow's machine-learning model considers the time of day, the weight of food items and other characteristics such as color and shape.

AI-DISCOVERED DRUG SHOWS 'ENORMOUS POTENTIAL' TO TREAT SCHIZOPHRENIA: 'REAL NEED FOR BETTER TREATMENT'

As an example, Morikawa said Winnow can detect whether a yellow food item thrown into its bin in the morning is scrambled eggs, pineapple or something else. "With Winnow Vision, we're able to have assisted classification of food, which allows us to much more efficiently see what we're throwing away at the end of a service and hit our targets of reducing food waste," she said.

Food waste
"With Winnow Vision, we're able to have assisted classification of food, which allows us to much more efficiently see what we're throwing away at the end of a service," said Morikawa. (iStock)

Zornes emphasized that "every single time someone throws food away, we create information that helps AI get smarter." He said, "We are able to identify what's new in the bin by looking at what was in it before and after. Then we identify what that product is by taking the image and using it to train our model." Each time Winnow takes photos in the more than 2,000 kitchens where it's implemented right now, the information is fed into the computer vision model, which leads to the "very accurate and very powerful" identification of food waste, said Zornes.

"We identify what that product is by taking the image and using it to train our model." Feedback from Winnow's clientele has been "very positive," he said.

Iberostar's Morikawa agreed that AI systems like Winnow have become "key" to efficiency. The real power of AI, Zornes suggested, is that it "allows us to do things we previously didn't imagine were possible," including simplifying important tasks like managing food waste.

"We're excited about the way this technology is progressing," he said. "Through advanced analytics, we see [kitchens] better able to predict what they need to prepare."
"We foresee leveraging computer vision in other parts of the kitchen to help understand how they can prepare food, hire and operate more efficiently," he also said.
Winnow's "medium-term" ambition by the end of the decade is to prevent $1 billion per year from being wasted.
To date, the company's AI tech has saved $175 million in food waste, according to Zornes.