

PRO OMNIS

SGA BUSINESS SCAN 2023

(analysis for implementing the principles of the Circular Economy)

1. General description of the activity

Company name PRO OMNIS

type of activity: catering and catering production

industry activity: production of food products

business activity: gastronomy

2. Resource management

In the PRO OMNIS catering business, especially in the production of artisanal ready-made meals with extended shelf life, key materials and resources can be divided into several main categories. The implementation of the Circular Economy (Circular Economy) in such a business requires special attention to the use of resources and waste management:

- **Raw Materials and Food Ingredients:**

Local and seasonal produce: Using local, seasonal ingredients reduces your carbon footprint and supports the local economy.

Certified raw materials: Choosing products with organic or fair trade certificates ensures sustainability and ethical practices.

- **Packaging:**

Biodegradable or reusable: Using packaging that is easily recyclable, compostable or reusable reduces waste production.

Packaging minimization: Reducing the amount of packaging materials used.

Energy and Water:

- **Renewable energy sources:**

Using solar, wind or other renewable energy sources to produce and process food.

- **Effective water management:**

Systems for saving water and reusing it in production processes.

- **Waste Management:**

Composting organic waste: Turning food waste into compost for reuse in agriculture.

- **Recycling and upcycling:**

Efficient sorting and processing of inorganic waste.

- **Transport and logistics:**

Effective transport: Use of electric or hybrid vehicles, optimization of delivery routes.

- Local supply chains:

Minimizing the distance between producers and consumers.

- Education and Environmental Awareness:

Employee training: Introducing sustainable development practices and environmental awareness among staff.

- Informing customers:

Promoting sustainable consumerism by educating customers about the benefits of eco-friendly choices.

The implementation of circular economy in catering and food production requires a holistic approach, taking into account every stage of the production process, from the purchase of raw materials to the final product and its distribution. This not only helps protect the environment, but can also generate savings and build a positive brand image.

3. Waste and disposal

The catering business, including the production of artisanal ready-made meals with extended shelf life, generates various types of waste. These include organic waste, packaging, water waste and more. Here are some ways to reduce the amount of this waste and recycle it, in accordance with the principles of the Circular Economy (Circular Economy):

- Organic waste:

Composting: Organic waste such as food scraps and peelings can be composted, reducing the amount of waste going to landfills.

Surplus food donations: Surplus food that is suitable for consumption can be donated to local food banks or charities.

- Packaging:

Reducing packaging use: Minimizing the amount of packaging materials used, especially disposable ones.

Use of biodegradable or reusable packaging: Use of environmentally friendly packaging that can be easily recycled or reused.

- Water waste:

Water reuse systems: Water used for washing and cleaning can be treated and reused in other processes.

Optimization of water consumption: Introduction of water-saving devices, such as efficient dishwashers and aerators.

- Other Waste:

Recycling: Segregation and recycling of waste such as plastic, glass, metal and paper.

Upcycling: Turning waste into new products, for example using used cooking oils to produce biofuels.

- Waste Management and Food Waste Reduction:

Precise production planning: Optimize the quantity of meals prepared based on actual demand to avoid excess.

- Training for employees:

Educate staff on practices that reduce waste and food waste.

- Supply chain:

Collaboration with suppliers: Work with suppliers that engage in sustainable practices and provide products with less packaging.

Implementing these practices not only helps reduce waste and environmental impact, but can also lead to lower costs and improved company image as a responsible and sustainable company.

4. Life cycle of products and services

In the PRO OMNIS catering business, which specializes in the production of artisanal ready-made meals in jars with extended shelf life and at the same time handles catering and the daily operations of small canteens and eateries, the offer of products and services can be quite diverse. Such a business, employing over 50 people, offers the following products and services:

PRODUCTS:

- Ready-Made Dishes in Jars:

Variety of lunch dishes: Stews, soups, curries, vegetarian and vegan dishes that can be easily reheated.

- Snack jars:

Salads, spreads, hummus and other snacks, perfect for a quick meal.

- Breakfast Products and Baked Goods:

Homemade cakes, cookies, breads and other baked goods, available in canteens and to order.

SERVICES:

- Custom catering:

Private and corporate event service: Providing full sets of meals, snacks, desserts and drinks for various types of events.

Possibility to adapt the menu to customer requirements, including dietary options and allergens.

- Daily service of canteens and eateries:

Providing regular catering services for small and medium-sized enterprises, schools and institutions.

Offering a varied, balanced menu that changes regularly.

- Delivery to Homes and Offices:

Delivering ready-made meals to individual customers and companies, enabling convenient meals at home or work.

- Additional services:

Possibility to organize culinary workshops and cooking shows.

Offering nutritional advice and diet plans.

CHARACTERISTICS:

Artisanal Quality: Emphasizing traditional preparation methods and high-quality ingredients.

Sustainability: Using local products, minimizing waste, environmentally friendly packaging.

Flexibility and Personalization: Possibility to adapt the offer to the specific needs and preferences of customers.

This business model combines a traditional approach to cooking with modern market needs, offering flexible nutritional solutions for various customer groups.

EXTENSION OF THE LIFE CYCLE OF PRODUCTS in accordance with the circular economy guidelines:

In the catering business, which deals with the production of artisanal ready-made meals in jars and catering and canteen services, the implementation of the Principles of the Circular Economy (Circular Economy) and the extension of the product life cycle can be done in many ways. Here are some key strategies:

1. Sustainable Sources of Raw Materials:

- **Local Supplies**: Selecting ingredients from local suppliers reduces your carbon footprint and supports the local economy.

- **Seasonal Products**: The use of seasonal products to create the menu, which contributes to the balance and diversity of the offer.

2. Optimization of Production Processes:

- **Waste Minimization**: Efficient use of ingredients, e.g. by processing kitchen "waste" into broths or compost.

- **Energy-Saving Appliances**: Investments in high energy efficiency equipment for cooking and storing food.

3. Long-lasting and Sustainable Packaging:

- **Reusable**: Using packaging that customers can return for refilling.

- **Biodegradable Materials**: Selection of environmentally friendly packaging that is easily biodegradable.

4. Extension of the Shelf Life Date:

- **Modern Preservation Techniques**: The use of methods such as pasteurization to naturally extend the shelf life of products without the use of preservatives.

5. Education and Ecological Awareness:

- **Communication with customers**: Educating customers about the benefits of making choices consistent with circular economy.

- **Training for Employees**: Raising ecological awareness and training in the sustainable use of resources.

6. Sustainable Transport and Distribution:

- **Logistics Optimization**: Use of eco-friendly vehicles for deliveries, route planning to minimize CO2 emissions.

- **Local Deliveries**: Deliveries are made in the immediate vicinity to reduce fuel consumption and emissions.

7. Recycling and Upcycling:

- **Packaging Return Programs**: Encouraging customers to return jars and other packaging for reuse.

- **Cooperation with Recycling Companies**: Regular collection of recycled waste and upcycling of materials where possible.

8. Innovation and Development:

- **Research and Development**: Investments in research into new, sustainable methods of food production and preservation.

- **Implementing New Technologies**: Applying innovations such as inventory optimization software that can reduce waste.

Implementing these strategies not only helps reduce negative environmental impact, but can also lead to cost savings, improved brand image and increased customer loyalty.

5. Supply chain and supplier selection

The offer of indirect services and indirect products at PRO OMNIS is very diverse and tailored to the needs of various customer groups, including:

PRO OMNIS Indirect Services:

1. **Catering and Special Deliveries**:

- Offering catering services for events such as weddings, conferences or corporate events, using ready-made meals with extended shelf life.

- Delivering meals to companies, schools, hospitals and other institutions.

2. **Individual Orders and Subscriptions**:

- Accepting individual orders for ready meals, with the option of subscribing to regular deliveries for individual customers.

- Offering personalized nutrition and diet plans tailored to customer needs.

3. **Consultation and Dietary Services**:

- Advice on healthy eating, diet planning and the selection of appropriate ready-made meals.

- Consultations for people with food allergies or special dietary requirements.

4. **Culinary Workshops and Cooking Demonstrations**:

- Organizing workshops where customers can learn how to prepare similar dishes at home.

- Cooking demonstrations presenting techniques for preparing ready meals.

PRO OMNIS Intermediate Products:

1. **Ingredient and Recipe Sets**:
 - Sale of sets of ingredients for preparing selected dishes at home, along with recipes.
 - Offering DIY packages that allow customers to experiment with cooking.
2. **Corporate Products and Gifts**:
 - Sale of branded kitchen accessories, such as aprons, oven gloves and dishes.
 - Offering gift packages that may include selected ready meals, spices and other additions.
3. **Educational Materials and Publications**:
 - Publishing cookbooks and guides related to cooking and healthy eating.
 - Providing online educational materials such as e-books, blogs and instructional videos.

Each of these services and intermediate products adds value to the core range of ready meals, expanding the PRO OMNIS offer and providing customers with additional opportunities to use catering services. This allows you to build long-term relationships with customers and expand your target market.

PRO OMNIS can reduce its environmental impact by selecting suppliers or changing the raw materials used by, among other things:

1. Local and Ecological Sources of Raw Materials:

- **Choosing Local Suppliers**: Working with local farmers and producers reduces the carbon footprint of transportation and supports the local economy.
- **Use of Organic Ingredients**: Selecting ingredients from certified organic farms that do not use harmful pesticides and fertilizers.

2. Sustainable Packaging:

- **Biodegradable or Reusable Packaging**: Using packaging that is easily recyclable or biodegradable, such as glass jars that customers can return or reuse.
- **Minimizing Disposable Packaging**: Avoiding plastic and other materials that are difficult to process.

3. Waste Reduction:

- **Efficient Use of Raw Materials**: Planning production in such a way as to minimize waste, e.g. by using all parts of raw materials.
- **Composting Organic Waste**: Processing organic waste into compost that can be used in agriculture.

4. Energy-Saving Manufacturing Practices:

- **Use of Energy-Efficient Appliances**: Investing in modern, energy-efficient kitchen and production equipment.
- **Use of Renewable Energy Sources**: Using energy from renewable sources to power production processes.

5. Sustainable Transport:

- **Efficient Logistics**: Optimizing the supply and distribution of products in such a way as to reduce exhaust emissions, e.g. by choosing ecological transport.

6. Education and Environmental Awareness:

- **Promoting Environmental Awareness**: Educating customers about the benefits of choosing green products and sustainable practices.

Introducing these changes in PRO OMNIS may not only contribute to reducing the negative impact on the environment, but also improve the company's image in the eyes of increasingly ecologically conscious consumers.

6. Redesign and innovation

Change process, which can reduce the amount of waste and extend the life cycle of jar meals in PRO OMNIS is the modernization of the technology for securing shelf life using HPP.

High Pressure Processing (HPP) technology, also known as high pressure pasteurization
High Pressure Processing (HPP) for:

Process: HPP is a food preservation method that uses extremely high pressure, rather than high temperature, to destroy microorganisms and enzymes responsible for food spoilage.

Quality Preservation: Unlike traditional pasteurization, HPP allows you to maintain the freshness, taste, color and nutritional value of products because this process does not require the use of high temperature.

Efficiency: This method is fast and can be more efficient on a production scale, allowing larger batches of product to be processed in less time.

Application: HPP is particularly effective in the case of fruit and vegetable preserves, juices, sauces and other liquid and semi-liquid products.

Risk Reduction: Because this method does not require cooking, the risk of accidentally damaging jars or overheating products is significantly reduced.

Environmental Considerations: HPP is considered more environmentally friendly than traditional pasteurization methods because it uses less energy and water.

Equipment: The introduction of this technology requires investment in specialized high-pressure equipment, which may be expensive, but is an investment in the quality and modernity of the production process.

By switching to modern methods such as HPP, a small food production plant can not only increase production efficiency and durability of its products, but also improve their quality and attractiveness to conscious consumers.