



# Cargill's Latest Dish: Food Tech

## Innovation. By the industry, for the industry.

Cargill is helping to solve some of the world's toughest food challenges in novel ways. With our depth of food and agriculture experience, we're bringing in a new perspective and leading transformation in innovative ways.

### How we do it

Our Digital Business Studio team is designed to incubate and scale digital businesses that address the most urgent problems facing our global food and agriculture system, now and into the future.

### We are a start-up studio designed to incubate and scale digital business solutions.

Our team brings technical and industry experience spanning foodservice, SaaS product development, commercialization and operations.



### What makes our approach different?



#### Industry-first

We offer distinct food and tech to solve your complex business opportunities



#### Strategy to scale

We partner with our customers to support growth, including the complex tech environments



#### Connected portfolio

Solutions that solve connected problems for customers

We are creating tech solutions across the foodservice industry

Learn more about our food tech portfolio



To learn more about our work, visit us online: [cargill.com/digitalstudio](https://cargill.com/digitalstudio)



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## Transform the food pickup experience

**Chekt's award winning food locker pickup solution is designed to help foodservice operators streamline operations while delivering a more engaging experience for customers.**

### How it works:

- Customers place a mobile order that goes right to the kitchen
- Once their order is ready, staff places it in an insulated locker pod
- Customers receive a notification that their food is ready and follow prompts to unlock their pod

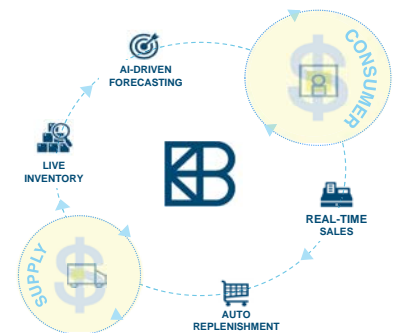
**Chekt**



## The digital brain for restaurant and back-of-house operations

**Kitchen Blueprint automates the connection between supply and consumer to help optimize profits and delight guests.**

- Aids in lowering labor costs by eliminating the need for manual inventory
- Supports the reduction of food cost and forecast inventory by reducing loss and excess purchasing, limiting waste and freeing up cash flow
- Helps optimize for scale as it's designed for multi-unit concepts to scale and accelerate efficiencies



## Building a zero waste to landfill world

**Reskued supports a vision where no surplus inventory becomes waste by creating ways to better predict and manage at-risk inventory.**



### Our three-step process is being piloted now:

- Predictive analytics flags inventory that is at high-risk of going to waste
- Identification of marketplace and potential buyers to "rescue" items
- Quick and seamless management and selling process

