Future50

Industry, Manufacturing and Resource Management

Waste Management Technology



The Waste Lab



https://www.thewastelab.com

#NatureBasedSolutions

Highlights

Winner of **Visa She's Next** grant program.⁵⁸ The Waste Lab notes that it has secured clients such as Conrad Hotel from the **Hilton Group** and **VOX Cinemas** from **Majid Al-Futtaim Group**, as well as **BOCA Restaurant** and **Coffee Planet.**⁶⁰

During Ramadan in 2023, The Waste Lab secured a partnership with car brand Kia⁶¹ to launch a three-stage GCC operation transforming food waste into healthy compost, and raising awareness on the importance of reducing food waste at every level and of using nature-based solutions. The company is reported to have secured more than USD 150,000⁶² in equity and grant finance.

Strategic alliances:

- · Business (Large Companies)
- NGOs
- Research Institutes
- · Hospitality Chains
- Farms
- Food Producers

List impact technologies:

Food Waste Technology

Headquarters and Middle East operational countries:

United Arab Emirates

Summary

The Waste Lab salvages food and organic waste from households and businesses that would normally end up in landfills, and creates compost and other byproducts from it. The company notes that it follows natural, on-farm composting on its farmland and repurposes other rescued materials, such as sawdust and discarded wooden pallets from local carpenters, spent mushroom substrate from mushroom growers and discarded roots and stems from vertical farms.

Impacts

The Waste Lab claims to have diverted 222 tons of waste from landfills in the first three quarters of 2023, resulting in the production of 67 tons of compost and the avoidance of 255 tons of CO2 emissions.

Locally produced compost can reduce the amount of compost that needs to be imported, boosting carbon footprint reduction as well as building healthy soil for farmers requiring less irrigation. The company creates further social impact by conducting hands-on workshops to help communities practise proper organic waste-sorting at source, as well as repurposing food waste from their homes or place of work.⁵⁸

