

## Press Release

## Dussmann cooperates with eurekantine.de

- Dussmann Food Services producing for smart cloud canteen eurekantine.de
- Strategic partnership for contemporary and sustainable solutions in catering
- High proportion of Planet!Based foods

Berlin, April 12, 2023 – Dussmann Food Services and eurekantine.de are teaming up: Service company Dussmann is to use a site to produce all foods and beverages sold in the smart vending machines operated by eurekantine.de, helping to ensure that companies can offer local and appreciative employee food service. The first rollout is focusing on the Frankfurt/Rhine-Main region. For example, 1,200 employees of a major bank in Frankfurt will be able to use eight vending machines featuring lunch meals, sandwiches, salads, desserts, and ice cream starting in July.

"We are seeing a change in visitor behavior. For example, there are fewer employees eating at staff cafeterias on Mondays and Fridays than there were before the pandemic. We reach 90 percent of capacity the rest of the week. The eurekantine.de concept is our response to changes in user behavior. It will help us make more efficient use of our kitchen capacity going forward," says Harald Fischer, Managing Director of Dussmann Service Deutschland GmbH.

"Dussmann is the perfect partner for cooperation and production, with its national and international sales structure and infrastructure," adds Jan Dinter, co-founder of eurekantine.de.

The digital marketplace, food recipes, technology, and logistics are all supplied by eurekantine.de. Joint marketing is also on the agenda as part of the strategic partnership. The agile Frankfurt-based startup and the global caterer for childcare centers, schools, businesses, and nursing and senior facilities plan to make employee dining even more forward-looking and sustainable as a result. Together, they guarantee a 24/7 supply of fresh, tasty food at offices and plants, whether as a hybrid supplement to brick-and-mortar corporate food service or as a standalone solution. A large portion of the foods on offer are Planet!Based dishes, which benefit both guests and the planet. Examples include roasted





herbed carrots with pasta salad and beet and chickpea balls with chili crème and roasted carrot cardamom rice. An app-based digital preorder system ensures that production is limited to the foods that will actually be eaten. This reduces food waste to nearly zero, lowers costs, and reduces carbon emissions. Since eurekantine.de uses reusable dishes, packaging waste is also reduced.

Dussmann and eurekantine.de ran a successful pilot program in 2022, proving that this division of labor works as a win-win situation for all sides.

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## **About Dussmann**

Dussmann provides solutions in the fields of integrated facility management, food services, and technical plant and systems engineering. It is the largest division of the Dussmann Group, an international family company that has nearly 65,000 employees in 21 countries, offering a full range of services having to do with people. We take care of people and the places where they live and work – to make their lives richer and easier. Dussmann Facility Management encompasses services and expertise spanning the full range of integrated facility management: building cleaning, security services, building technology, and mobility services. Dussmann Food Services encompasses dining concepts for children, employees, patients, and seniors. Dussmann Technical Solutions operates in the fields of electrical engineering, cooling, refrigeration and air conditioning technology, elevator technology, and process automation, offering industrial engineering and technical services. We take care of people and the places where they live and work – to make their lives richer and easier.