



FOOD WASTE MANAGEMENT

2022 
Goal achieved

2025
Goal on track

2030
Goal on track

Over
600
food waste
biodigesters installed

100%
of food waste is
processed through
biodigesters,
dehydrators, or
offloaded ashore



OUR PROGRESS

In 2022, we achieved our goal to reduce food waste by 30%. We are on track to reduce food waste by 40% by 2025, part of our 2030 goal to reduce food waste by 50%. We continuously identify areas where excess food is generated, such as food preparation processes and buffet areas, as well as portion and plate sizes without impacting the guest experience. As a result, we also continuously improve our training programs to educate our crew members to support this goal.

HOW BIODIGESTERS WORK

Most food waste generated on board is processed through a food waste biodigester, which uses a natural aerobic digestion process inside each machine to efficiently break down food waste, utilizing a mix of beneficial microorganisms. Biodigesters reduce the amount of methane and carbon dioxide emitted into the atmosphere while also reducing the demand on the ocean for complete food waste decomposition.

Performing with automated digestion 24 hours per day, biodigesters process a wide range of food items. Through this ongoing process, the biodigesters are also able to help prevent any plastic materials trapped in food waste from being discharged overboard.

DID YOU KNOW?

We also use dehydrators on board some of our vessels to process food waste. Food waste dehydrators use heat to remove water content from food waste. Dehydrators offer an alternate method for food waste processing that has the potential to reduce waste volume by about 90%. Dehydrators produce a mostly dry inert biomass output, which is offloaded in port or consumed by onboard equipment.