

Spring 2020



Uzaje: industrialized solution to promote reuse

Uzaje develops logistic and industrial solutions for packaging reuse in restaurants & supermarkets













Uzaje: turnkey solution



The best packaging solutions for cleaning and ease of use



We offer solutions to manage deposit, maximize return rate and client loyalty.



High efficiency cleaning

We are building a network of washing centers in France. High-quality equipment optimized to reduce energy and water consumption. We apply HACCP to ensure highest hygiene standards.



Solution to maximize customer experience



Transportation

We collect dirty packaging and deliver the clean one, directly at your facility.



Working scheme

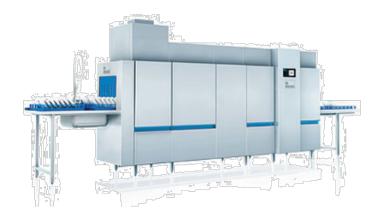




Cleaning infrastructure

Our goal: build a network of industrial cleaning infrastructures, mutualized to serve various consumer use

- High scale competitive solution, HACCP standards
- Short distance, close loop to cleaning station



2019 Nov: opening our 1st cleaning Station near Rungis

2020 Mars: opening our 2nd station in

Rennes



Our added value

Your health above all

We recommand glass and sainless-steal, suitable materials for high performance cleaning and safer for food contact: no health risk and no endocrine disruptor exposure.

Turnkey solution

We spare you time and money by operating the cleaning part and hence reducing your waste stream.

Customer experience

Promote your product with our solutions.

Offer a high quality solution with appealling and long lasting packaging to your customers. Great consumer experience.

The end of single-use

We offer a pragmatic and zero waste solution by reusing packaging instead of throwing them away.



Our Team



Emmanuel Auberger,
Président, Uzaje Founder
Packaging expert, former CEO
at Saint-Gobain -Verallia



François Satin, catering industry specialist Formerly at Servair







Anne-Sophie Colin, cofounder, Partner Waste & reuse specialist, formerly at CITEO and environmental consultant



Gérard Carolo, quality & process expert
Former quality CEO at SGD, glass factory





Gonzague Gru, cofounder, Partner Entrepreneur, Agricool cofounder



Laura Hagège, engineer Apprenticeship in Sustainable Developpement (Unilasalle EME Mastère & Mine de Douai)



Our current programs in various sectors

Commerciale catering



- Current demonstrator "zero waste meal" in 5 Franprix located in Paris.
 See CITEO's video and La Tribune
- Opening a "zero waste restaurant" in March at La Défense
- Presenting at Snackshow fair.

Catering



- Collaborating with 3 central kitchens located in Ile-de-France: contribute to end single-use packaging and find alternative solution for polypropylene trays
- Presentation of the mid-term results at Cantina Restau'Co and Agores Forum. Read also <u>Zepros</u> articles.

Food retail



Launching a project to collect reusable bottles and jars in March 2020. Project located in West of France in partnership with an Organic Shop (Biocoop)

Food industry



Working with the food industry to define standard in reuse packaging: range, labelling, cleaning and tracking standards.



They support us

- ADEME: Uzaje has been awarded in the Innovation competition for "investments for the future":
 - Complete developments for easy resuse systems
 - Carry out impact assessment of reuse models : economic, social and environmental
- CITEO: Uzaje has been awarded a projet on reuse developments, contributor to the "Zero Waste Meal" experience at Franprix
- Uzaje has won the call for projects Innov'Up Ile de France for experimentation. Testing 0 plastic solution for french academic canteen
- Uzaje is supported by Paris Incubator Nord Express (in partnerhip with: CITEO, ADEME, Veolia, La Poste, Unibail)













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