



“From Waste to Worth”

## **Bali's First Circular Food Ecosystem**

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At ZBIO, **we believe nature doesn't waste, so neither should we.** Welcome to a new era of circularity in hospitality, where food waste becomes a resource and your property becomes a driver of regeneration.







# Bali's Organic Waste Crisis

Bali generates a significant amount of waste each year, much of it organic and harmful to the environment when left unmanaged. A major contributor is the hospitality sector, including hotels, resorts, and restaurants. As the provincial government pushes toward a zero-waste goal by 2027, it's crucial for hospitality businesses to take immediate action.



**1.6M+ tons**  
of waste produced annually in  
Bali.

**40% of organic**  
waste in Bali is produced by  
hospitality sector

**70% of waste**  
in Bali is organic.

**By 2027**  
Bali aims to be zero waste.





# The Hospitality Sector **Can Lead Change**

Hospitality is uniquely positioned to turn this challenge into an opportunity. By adopting circular practices, your property can:

**Prevent** waste going into landfills.

**High-impact, low-cost** carbon reduction methods.

**Gain** access to organic and circular food produce.

**Earn** sustainability certifications.

**Get** marketing materials to showcase.



# MEET ZBIO



**ZBIO is a complete ecosystem that transforms your food waste into regenerative resources.**

Through our closed-loop system, we convert waste into animal feed and organic fertilizer, which supports local farms that, in turn, grow fresh, organic produce that comes right back to your kitchen. It's waste that works—for your business, for Bali, and for the planet.

**Nature** Doesn't Waste.

**Neither** Should We.

Here's how we  
close the loop....



**COLLECT**

your organic food waste.

**PROCESS**

on-site or at our facility,  
transforming waste into highly  
nutritious fertilizer or animal feed.

**REGENERATE**

local farmlands through sustainable  
agriculture.

**HARVEST**

is delivered back to you as clean,  
traceable, nutrient-rich  
ingredients.





# From **Plate** to **Planet**

Every kilogram of food waste diverted from landfills reduces emissions, regenerates farmland, and supports local livelihoods. With ZBIO, you get access to detailed reports tailored to your property:

- **XX tons** of organic waste collected
- **XX tons** of CO2e emissions avoided
- **XX local farmers** supported

Transparency and impact you can show guests, investors, and regulators.



# A Truly **Innovation Solution**

ZBIO goes beyond traditional solutions. While composting and pig farms help divert waste, they often lack transparency, traceability, and environmental safeguards. ZBIO delivers a fully integrated, traceable, circular solution that:



**Keeps waste out of landfills**



**Traces ingredients back to their regenerative source**



**Helps your hotel meet ESG targets with real, verifiable data**



**Supports local farmers and food security**



# Designed With **You** in Mind

Our solution integrates across departments. We work alongside your entire team to ensure success.



## Executive Chefs

Tell a powerful story through ingredients and sourcing.



## General Managers

Achieve sustainability KPIs without disrupting operations.



## Procurement

Secure reliable, organic supplies with waste reduction included.



## Sustainability Leads

Report traceable CO2 reductions and regenerative metrics.



# Join us to **Turn Waste Into Worth**

ZBIO offers your property a clear, actionable path to circularity:

- Pilot our services for **30 days**
- Obtain a tailored **zero-waste report**
- Tour our **regenerative farm network**
- Share your journey with **guests and staff**

Let's co-create a future where waste is no longer a problem, but a solution.



# Join the Circular Future!

We're excited to partner with you on this journey. Reach out to learn how your property can lead Bali's shift toward regenerative hospitality.



[zco.bio](https://zco.bio)



[contact@zco.bio](mailto:contact@zco.bio)