



SUSTAINABILITY BULLETIN

Summer 2022



SUMMER 2022 EDITION



In this edition...

- Introduction and Welcome
- Positive Foodprint Plan
- OLIO
- Sustainability Star Awards Recent Winners
- Updates from our Supply Partners on Biodiversity & Responsible Land Use
- What's Next?

The updates from our suppliers are relevant to all sectors:

- B&I
- Healthcare
- Stadia & Venues
- Education



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Introduction and Welcome

Welcome to our Summer 2022 Sustainability Bulletin. This edition's spotlight topic is **Biodiversity & Responsible Land Use** and we've asked our key suppliers what they are doing to **reduce their impact on the environment**.

We'd like to take this opportunity to share our Positive Foodprint Plan, which includes our overarching pillars of responsibility. We will also be sharing an update with you on our **OLIO** and sharing with you the recent winners of the **Sustainability Star Award**. We're doing everything we can within our operations and across our supply chain to nurture our planet and we're excited to share our plans with you.



Spotlight topic:
BIODIVERSITY & RESPONSIBLE LAND USE

Many of our suppliers are focusing on **using land responsibly** through various methods such as **supporting biodiversity** and encouraging more **sustainable farming practices**. We are therefore pleased to share with you some exciting updates from our suppliers within this edition.

This sustainability bulletin aims to provide you with **regular updates on sustainability in our supply chain**, focusing on a different spotlight topic in each edition and how we are taking action now for a better future, in partnership with our suppliers. We hope you enjoy reading this bulletin.





POSITIVE FOODPRINT PLAN



The Positive Foodprint Plan was first launched in 2017 and is aligned to four of the sustainable development goals, as referenced below.

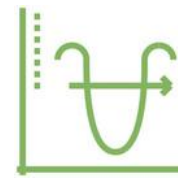
Our business as a contract caterer means we naturally have an impact on all areas of social responsibility:



Community
Footprint



Environmental
Footprint



Economic
Footprint

Our Group CSR strategy is built around four pillars of responsibility:



Healthy Choices



Sustainable Ingredients



A Circular Model



Thriving People and Local Communities



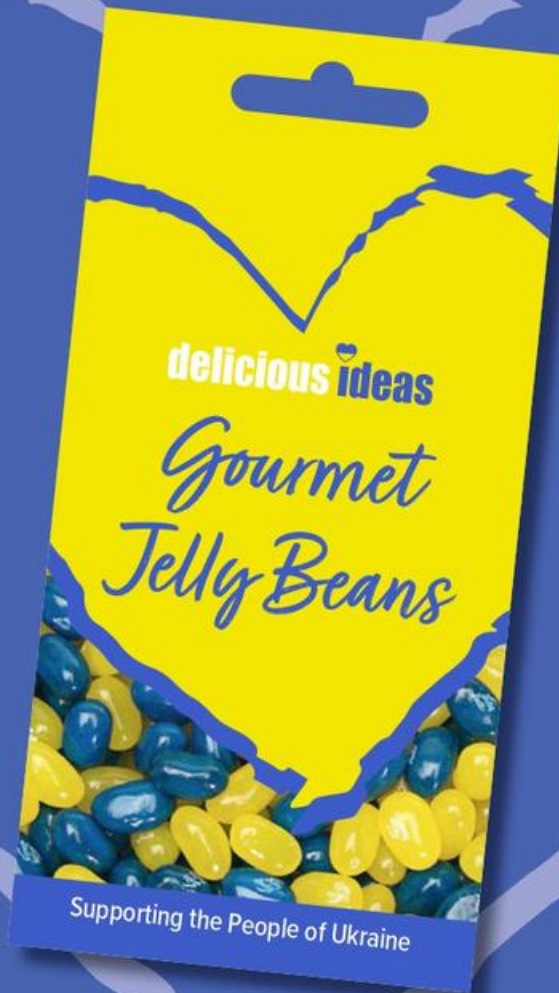
If you'd like to know more, please reach out to us over email csr@elior.co.uk  or take a look at our website:

www.elior.co.uk/corporate-responsibility/positive-foodprint-plan 



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OLIO

OLIO

OLIO connects neighbours with each other and with local businesses so **surplus food can be shared, not thrown away**. This could be food nearing its **sell-by date** in local stores, **spare home-grown vegetables, bread** from your baker, or the **groceries** in your fridge when you go away. For your convenience, OLIO can also be used for **non-food household items** too.

Businesses can get involved through **OLIO's Food Waste Heros Programme** with these simple steps:

- Tell OLIO when & where you would like the collections
- Food Waste Heros collect donations at the scheduled time and then food is redistributed to the local community via the OLIO app
- Collections are monitored by our OLIO account manager and you will receive monthly reports to support CR and PR activities

To get started with OLIO, contact liam@olioex.com

We have been working with OLIO **since March 2019**, which has enabled us to **save over 3400kg food waste** and **reduce our impact on the environment**.



4,800

Local households fed



14,800 KG

of CO2 emissions avoided



8,200

Meals equivalent provided



2.6 M

Litres of water saved



3,400 KG

of food in bellies, not bins



50,400

Car miles taken off the road



91 %

Food successfully shared



680

Equivalent trees per year planted

SUSTAINABILITY STAR AWARD



In March this year, we launched the **Sustainability Star Award**, to **recognise contributions to sustainability big or small** and to help **spread sustainable practices and ideas** throughout the business. Each month a winner is chosen, who is then nominated for the **'You Made a Difference'** Award and invited to join the monthly **Foodprint Forum** to talk about their contribution.

Nominate your Sustainability Star!

Email sophie.challinor@elior.co.uk with the subject 'Sustainability Star Nomination', the nominee's name, job title and email address, and a small paragraph about what the nominee has been doing to help their part of the business be more sustainable.



John Buchanan, Hebrides Group Manager

During lockdown, John worked with the **Salvation Army** in Stornoway to make sure **surplus ingredients** didn't go to waste, which were then cooked up and **served to the homeless**. This action has **reduced** the amount of **food wasted** during this time and offered great support to the **local community**.

John has also implemented **low-carbon Fridays**, where dishes are created using low-carbon ingredients such as **seasonal vegetables**.

SUSTAINABILITY STAR AWARD



Paul Dancer & Catering LDN, Orsted

Paul and the catering team at Orsted have been **redistributing surplus food** through the 'Doggy Bag' initiative, where customers can fill a box with surplus food 15 minutes after service has finished. Customers can buy a **reusable container** for £5 and get their first Doggy Box for free, then £2.70 thereafter using the reusable box or pay £2.90 for a single-use **recyclable paper box**. This is a great initiative that has been popular with customers and **successfully reduced the amount of food going to waste**.

Jaison Waldock General Manager, Chesterford Research Park

Jaison completed a **bee-keeping course** allowing him to manage and maintain the new **beehives** at Chesterford Research Park. Honeybees are not only of value because of the honey they produce; the services that honeybees provide as **key pollinators of crops** and of **natural landscapes** are of far greater significance. The work that Jaison has done has helped to support the **local environment and biodiversity**.

The honey extracted from the hives is **sold through the restaurant** and is also **used** by the catering team to **create dishes**. The money from honey sales is used to **maintain the hives** and buy equipment and is also being used to purchase more beehives to add to the **180,000+ bee population**.



Spotlight Topic: **BIODIVERSITY & RESPONSIBLE LAND USE**

We have recognised that we have a **responsibility to reduce our environmental impact**, both directly and indirectly and we are **fully committed to reducing and minimising** the risk of creating pollution. We also recognised that it is important to work with **environmentally conscious suppliers** that are working towards **climate-friendly practices** and are **actively reducing their impact on biodiversity and using land responsibly**. We are thrilled to be able to share a number of projects in this edition that **our suppliers** are working on to help **inspire and engage** our business on how best to tackle **responsible land use and biodiversity**.



UNROOTED



**THE
VEGETARIAN
BUTCHER™**



Nestlé

In this edition you'll learn a bit more about some of the **initiatives** our **suppliers** are working on, along with their **goals** and some of their **achievements** to date. This remains an **important topic for us**, and we know that it's equally as **important for our clients and customers**. We will continue to follow up with our suppliers on their progress and we look forward to sharing more about this in **future editions**.





Unrooted

Supporting **Re-wilding** & Local **Communities**

Unrooted is a **sustainable drinks** company that produces a range of functional shots, each inspired by Africa's legendary **baobab fruit**. Baobab is packed with **fibre and micronutrients**, giving our shots the power to naturally boost your energy levels or give your gut its daily pick-me-up.

In addition to being a nutrient-packed superfruit, baobab is also recognised as a **force for good** across Africa. Baobab trees **grow naturally** in more than 30 countries across Africa, and Unrooted's baobab supply chain today has roots in both South Africa and Zimbabwe. Additionally, sales of Unrooted support the following projects:

Unrooted is
available from DDC



- A **baobab tree re-wilding program** in South Africa, which **plants young baobab trees** in areas where the trees may be at **risk from climate change**.
- **Unrooted sponsors** the **school fees for more than 40 children in Zimbabwe** whose **parents harvest the fruit** used in **Unrooted's products**. Public school is not free in Zimbabwe, and Unrooted partners with its suppliers to **support the families** most in need in areas where other income opportunities are scarce.





Walkers Moving onto **Positive Agriculture**

Walkers are truly leading the sustainability agenda here in the UK – **100% of their UK potato crop is sustainably sourced**. Not only that, but nearly **2/3** of their **farmers** already **apply regenerative agricultural practices** and as you would expect we have plans to **move that to 100%**.

Regenerative Agriculture is a **conservation and rehabilitation** approach to food and farming systems, which aims to **reverse climate change** through practices that **restore degraded soils**.

Soil degradation causes **food scarcity** by **reducing the nutritional value, biodiversity** and suitable areas for planting crops. Regenerative agriculture techniques aim to **mitigate negative consequences** of farming activities, including erosion, depletion, pest invasions, desertification, salinisation, and chemical contamination, among others.



Walkers have removed 500 tonnes of plastic in the last 3 years.



Walkers has another bold ambition, and that is that through **further promoting regenerative agriculture practices**, they can **achieve Net Zero Potatoes**.

One major step on that journey is using the **unused potato peel** from their crisps and reusing it by adding it **into organic fertiliser**.

This step will not only **contribute to regenerative agriculture** by adding nutrients from potato peelings to the soil but also **reduces waste** associated with the production of their crisps.

Walkers are moving to the trial stage this year, before implementing this practice throughout the business, which will **cut their carbon emissions by 70%** vs using a conventional fertiliser, and it will be a significant step towards achieving that ambition for net zero potatoes.



The Vegetarian Butcher Using Certified Sustainable Palm Oil

The Vegetarian Butcher products are made with **Roundtable of Sustainable Palm Oil (RSPO) Certified Sustainable Palm Oil**. RSPO Certified Sustainable Palm Oil must meet a set of **environmental** and **social criteria**, which help to **minimise** the **negative impact** of **palm oil cultivation** on the **environment** and **communities** in palm oil-producing regions.

In some regions, **oil palm cultivation** has caused – and continues to cause – **deforestation**. This means that land, which was once predominantly covered by primary forest (forest that has never been touched by man) or which housed **protected species** and **biodiversity**, was cleared in order to be converted into palm oil plantations.



Switching to **plant-based meat** from animal meat uses **less land** and **water** and produces **less greenhouse gas emissions**.

Plant-based meat emits **20-90% less greenhouse gas** and **72-99% less water** than **conventional meat**. The primary ingredients for plant-based meats, have very low greenhouse gas emissions, and additional processing accounts for only 13%–26% of plant-based meat's climate impact.

The **cropland** no longer necessary for animal feed could be **used to mitigate climate change** through **reforestation**, **soil conservation**, or **renewable energy production**.





Nestlé The Milk Plan

Nestlé's sustainability promise is to **advance regenerative food systems** and **enhance quality of life** through taste, pleasure and nutrition.

Since 2003, Nestlé has been in partnership with **First Milk**, a British farmer-owned dairy co-operative. This relationship has been focused on **building a long-term sustainable supply chain** that **supports farmers** and the **environment**.

The Nestlé First Milk Partnership is made up of **80 dairy farmers in Cumbria and Ayrshire** who produce the milk for UK-manufactured confectionery including KITKAT, AERO, QUALITY STREET and for frothy coffee mixes under the Nescafé brand.



Nestlé has been working with **>120,000 farmers** as part of the Cocoa Plan since 2009, working towards **better farming, better lives and better cocoa**.

Nestlé Confectionery UK&I has been using **certified sustainable cocoa** since 2015.



Key Achievements Over the Past 3 Years:

- 31 km of new hedges or gaps filled and 2.8 km stone walls repaired, **benefitting biodiversity and habitats**, mitigating wind erosion and **protecting wildlife corridors**.
- 42 hectares of **Ancient Semi-Natural Woodland** and 9 hectares of trees planted **benefitting biodiversity and conservation**.
- 43 km of fences were installed to **protect watercourses**, preventing 'runoff' of nitrogen, phosphates, pesticides and fertilizer into watercourses.

In 2021 a new goal was announced (over and above the continuation of existing activities): to **reduce the carbon footprint of the milk produced by 50%** by 2025.

What's next?



The relationship with our suppliers is really important to us, as these partnerships play a huge role in delivering our targets and vision for a sustainable future.

We want to take a **collaborative approach** to **drive sustainability** and will continue to work with our suppliers on a number of topics. This bulletin has been designed for us to continue to provide updates on **key achievements**, share **best practices** and to **inspire and influence** better choices for our guests.

Future editions will include the following spotlight topics...

Autumn/Winter 22 - **Product Certifications & Local Sourcing**

Winter/Spring 23 - **Renewable Energy & Sustainable Innovation**

Summer 23 - **Water Conservation & Energy Management**

