



The Food Co.

Environmental Policy

At Sueco, we are well-known for being able to source exactly the products our customers demand. We understand today's market and our customers and know that they are becoming more concerned about food miles, food origin and sustainability. We know that all areas of sustainability, care for the environment and ethical trading are fundamental to a robust Environmental policy. We aim to use ingredients from sustainable farming and as far as possible, fair-trade, organic and local produce. Our policy is to support, where feasible, the appointment of local artisan suppliers and wholesale suppliers who can provide quality produce of good provenance.

Produce of Good Provenance

We ensure that our supplier meets our standards so we can offer our customers an alternative to intensively produced food. This includes:

- Meat from humanely reared animals, free from growth promoters and feed additives.
- Chemical-free fruit, vegetables and food crops.
- Ensure good animal husbandry practices and ensure the highest levels of due diligence and product traceability.
- Line caught / Hand dived / Sustainable MSC certified fish

Ethical Purchasing

Our standard coffee brand sold throughout our business is Fairer Trade Certified. We purchase locally roasted Bean 14 coffee and this certification, that they hold, is considered better than Fair Trade in that it not only looks after the communities within which the produce comes from but ensures that the ecological impact of production is sustainable.

Food Miles

Food miles continue to be a key focal point within sustainability planning. However reducing food miles is certainly an issue that is made more complex due to the constraints of island living. We recognise that carbon emissions can be reduced by reducing food miles however we do believe that there are many other factors that in some cases are more important than food miles.

For example, we would not consider purchasing food that is grown under unnatural growth promoting conditions, just because it's grown closer. Industrial climate enhancing machines can be more harmful to the environment than the transport which creates the food miles.

Considerations that we make when purchasing are the circumstances under which the produce is made, the ecological impact of the production and the treatment of the produce during and after production. We are advocates of using seasonal produce to reduce food miles.

Waste minimisation

We recognise that Sueco can achieve the following benefits from implementing waste minimisation at all of the permanent and one-off venues where catering is provided;

- It allows us to run a more efficient and profitable business by reducing the hidden cost of waste disposal which is generated through over-ordering and inappropriate procedures.
- Meet commitments to health and safety regulations.
- Make a worthwhile contribution to the environment.
- Minimising waste is the very best way to conserve energy, water and non-renewable resources as it prevents the manufacturing, transporting and recycling activities associated with a product/waste from occurring.



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Recycling Policy

Reduce

We will, where possible, use reusable trays, cups, cutlery and plates in permanent catering outlets.

We will, when possible, buy items in bulk to reduce the number of deliveries, the amount and cost of packaging to be recycled.

For take-out / delivered food we will, where possible, use minimal packaging or source packaging that is biodegradable and recyclable.

Re-use

We will, where possible, use reusable cups and plates that are washable rather than disposable items.

We will, where possible, use salt, pepper and sugar dispensers instead of individually packaged items.

When appropriate glass jars and containers will be reused for storage.

Used cooking oil will be collected by an approved contractor for re-use.

Recycle

We will limit the number of waste bins placed in outlets and recycling bins will be placed in the canteens to make recycling easier for our clients.

Containers and bins for recycling steel/tins cans, glass jars and bottles, milk cartons will be provided to encourage and promote recycling throughout the company.

Recycle bins will be placed directly beside waste bins so that recyclable material does not have to be put in the waste bin.

We will, where possible if appropriate, choose glass instead of plastic, as it is more easily recycled or we will ensure we use high quality reusable polycarbonate opposed to disposal glassware.