

THE *good eating* CO.

ARUP

Sustainability

OUR IMPACT

SO FAR



PACKAGING

- 1,610 disposable salad boxes have been saved since switching to reusable glass containers.
- Average of 288 paper tickets a day have been avoided from not printing lunch tickets between 12-2pm.
- 6-8 items a day on the menu are EAT UK meaning 80% of the ingredients are sourced within the country.
- We have saved 150L of water from the meeting rooms, since 2nd September, from being poured down the drain; it is now diverted to the rain water collection tank and used to flush the toilets.
- The number of disposable deliveries reduced by 78% compared to 2019, saving 524 KgCO₂e. That's the same as driving from John O'Groats to Lands' End 1.5 times.

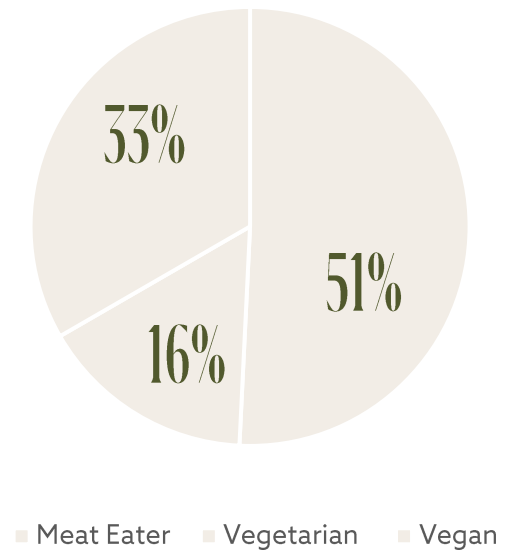


- The use of Huskee cups has saved 15,240 disposable cups from being used, saving¹:
 - 585 KgCO₂e
 - 357kg of timber
 - 1,5046mj of energy

ARUPS CONSUMPTION

- By 49% of lunch meals being purchased as vegetarian or vegan instead of the meat option, you have saved 10,880kg CO₂e². That's the same amount of GHG made by driving around the Earth's equator.
- By increasing the number of tea points with oat milk instead of dairy milk, there has been a carbon saving of 2,0658kg CO₂e³.
- Since the beginning of this year, we have used 740 litres of cooking oil. 100% of this cooking oil is turned into biodiesel, through an anaerobic digestion plant by Olleco, so nothing is wasted. These collections save 88% of carbon compared to crude oil.
- From 2019 to 2022 beef consumption has reduced by 48.3% saving 17,116 KG CO₂e². That's the same amount of GHG is made by driving along the equator 1.7 times.
- Saved an average of 286Kg CO₂e each month since reducing the amount of Bananas at the fruit points.

% of Lunch Meals Purchased by Diet



BEHIND THE SCENES



OUR SOURCING STRATEGY

At The Good Eating Company, we understand that we are part of your Net Zero journey and that sustainable development is a complex and ever-changing environment with no silver bullet solution. The food industry has a huge and powerful role to play in driving towards a sustainable and healthy food system. That is why we are taking the time to track our impact and emissions across our whole value chain, working with everyone from our suppliers to our employees. We are passionate about partnering with our clients to fully understand where we can have the greatest impact together.



~70% OF OUR EMISSIONS ARE HELD IN OUR VALUE CHAIN AND WE ARE CURRENTLY WORKING WITH OUR BIGGEST SUPPLIERS TO AUDIT OUR SOURCING IN THE FOLLOWING WAYS:

- **Fruit and veg supplier** - We are reviewing our top line purchased produce to ensure it is not sourced from water scarce and conflict environments across the whole year.
- **Checking our suppliers' suppliers** - Our reusable glass bowls are manufactured in France, using Belgium sourced sand via low carbon transport in the form of river barges.
- **Huskee cups** - Have a closed loop waste stream, should any break; although each one has been durable not to so far.
- **Salmon** - We will remove Salmon products immediately from the ARUP menu, pending the review of alternatives. We will also work on a campaign to promote underused species of fish such as Skate, Brill and Mackerel, to try and pull demand away from farmed salmon. This will be for our entire business and once we have confirmed a further audit with our fish supplier and a strategy to replace farmed salmon for the entire business, we will communicate this to all customers.

- **Fresh Coffee Company** – We are continuing to offer guidance on their CSR and sustainability journey into next year. This includes looking at local energy efficient roasters, encouraging long term contracts to support their farmers in their organic certifications and exploring how they can extend their support to the local community.
- **Confectionary** – We have reviewed our sustainable confectionary offering across all our sites and working to incorporate these preferred products when purchasing new stock.

MORE IN THE PIPELINE...



RECIPE CARBON LABELLING

The food choices we make each day are high-frequency purchases that can have a great cumulative impact. We have partnered with MyEmissions Food Carbon Labelling to illustrate the carbon intensity of our menus and this will be on site very soon! This will use the best industry available data on the market and encourage an uptake in plant-based meals.

FOOD WASTE

A third of all food produced is wasted globally each year. We each have a moral and climate responsibility to ensure any wastage is kept to an absolute minimum. Currently, our food waste is <3% but we are striving to get more granular data for both pre and post-production food waste to understand any patterns across all our sites.

OUR FOOD

WASTE IS

<3%

COMMUNICATING THE CHANGE

From communicating the carbon footprint of our fruit and providing further sustainability information on the best wine offering possible, GEC ensure to make the information available and simple to digest.

Upcoming Pop-ups/ webinars

TOP of the Cops Campaign: 17th Nov

ARUP is leading the way towards sustainable development in many markets and to compliment your experts heading to COP27, we will be running a Top of the COPs campaign on 17th Nov. This will provide the latest developments from COP27 with regards to the Global Food System and what this may mean for the UK.

The pop-up will also make sense of some of the greatest personal impacts we can have to fighting the climate crisis, everything from climate finance to our purchasing power – a sustainability 1-2-1 for everyone.



COMING SOON...

- Sustainable Christmas Guide
- Our Common Ground – Power of soil
- Food Waste Action Week
- Food injustice in the UK



APPENDIX

Sources of Data used:

1.EDGE (2018) Reusable coffee cups life cycle assessment and benchmark [online]. Available from: <https://assets2.brandfolder.io/bf-boulder-prod/q9krvx-7hd0lc-75gket/v/14596074/original/KeepCup%20LCA%20Report.pdf>.

2. MyEmissions (2022) Food carbon footprint calculator - My Emissions2022 [online]. Available from: <https://myemissions.green/food-carbon-footprint-calculator/> [Accessed 4 November 2022].

3. Scarborough, P., Appleby, P.N., Mizdrak, A., Briggs, A.D.M., Travis, R.C., Bradbury, K.E. and Key, T.J. (2014) Dietary greenhouse gas emissions of meat-eaters, fish-eaters, vegetarians and vegans in the UK. *Climatic Change*. [online]. 125 (2), pp.179-192. Available from: <https://doi.org/10.1007/s10584-014-1169-1> [Accessed 4 November 2022].

4. US EPA, O. (2015) Greenhouse Gas Equivalencies CalculatorData and Tools28 August 2015 [online]. Available from: <https://www.epa.gov/energy/greenhouse-gas-equivalencies-calculator> [Accessed 4 November 2022].

