

THE *good eating* CO.

ARUP LONDON

SUSTAINABILITY REPORT | APRIL 2023 TO MARCH 2024

CONTENTS

- GEC - ESG journey to date & carbon footprint
- Lunch carbon footprint
- Improve the carbon consumption
- Packaging
- Olleco
- Moving forward
- Discussion point



OUR ESG JOURNEY SO FAR



ISO 9001 and 14001 accredited



Started tracking our SCOPE 1 + 2 emissions and became certified carbon neutral ever since



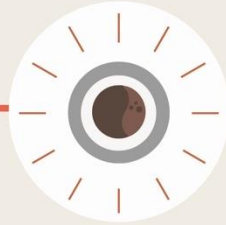
100% of kitchen waste cooking oil is turned into biodiesel. This reduces carbon emissions by 88% compared to fossil diesel.



In 2015 we started our 24hr Employee Assistance Programme through Hospitality Action



70% of our food spending is with suppliers that lie within a 100-mile radius of London since our founding



All waste coffee grounds are disposed of by anaerobic digester, avoiding the release of methane



All deliveries from CPU, within 10 miles are delivered by bike courier unless refrigerated transport is required.



Started to donate veggie and vegan meals to Go Dharmic.



We use 100% renewable energy across all our own lease sites

OUR ESG JOURNEY SO FAR



First cohort of Mental Health First Aider training began



Kafoodle introduced across all sites



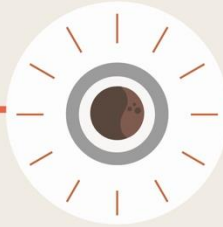
Integrated carbon labelling through My Emissions



Reduce disposable consumption by 2% across the business between FY22/23



Started tracking our Scope 3 emissions



All of coffee tins are smelted down and recycled into new cans.



Supported suppliers and Clients on their sustainability journey



Introduce LeanPath food waste tracking into our largest site to trial

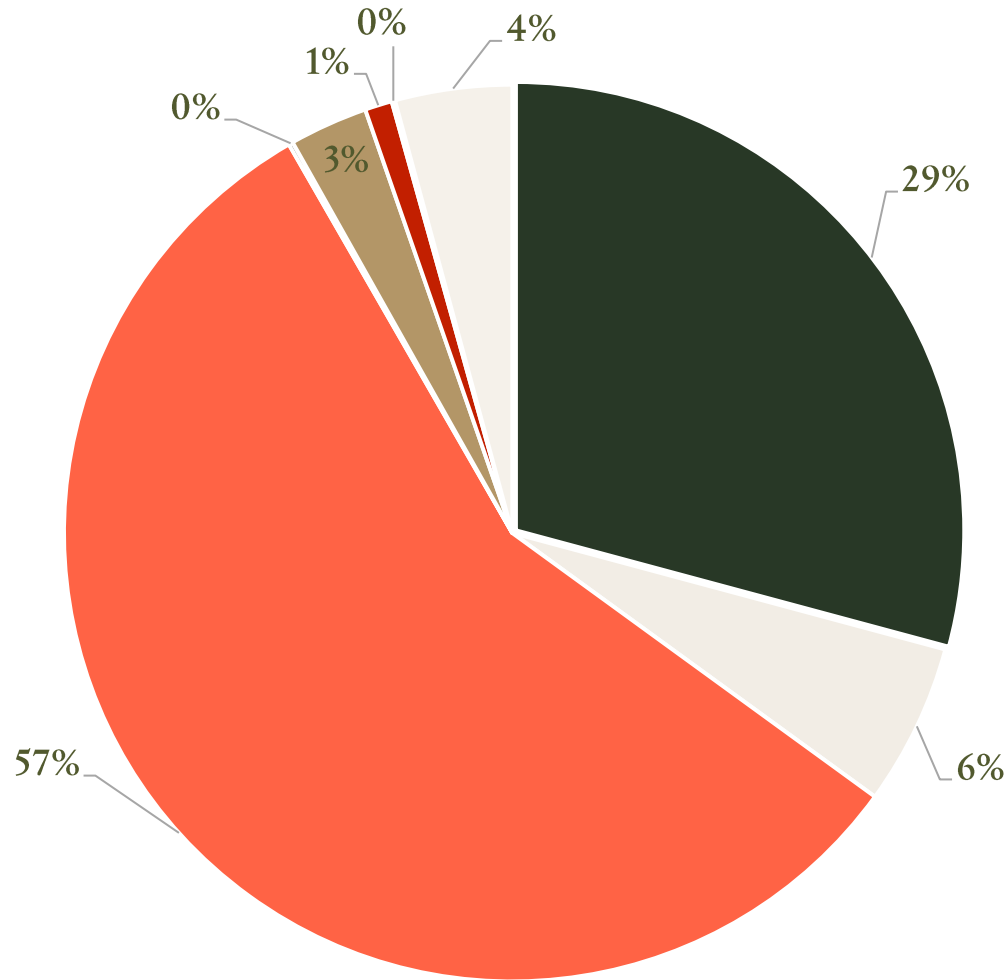


Trialled returnable cups schemes and onboarded



Sustainability Champions program and Quarterly Mental Health Survey

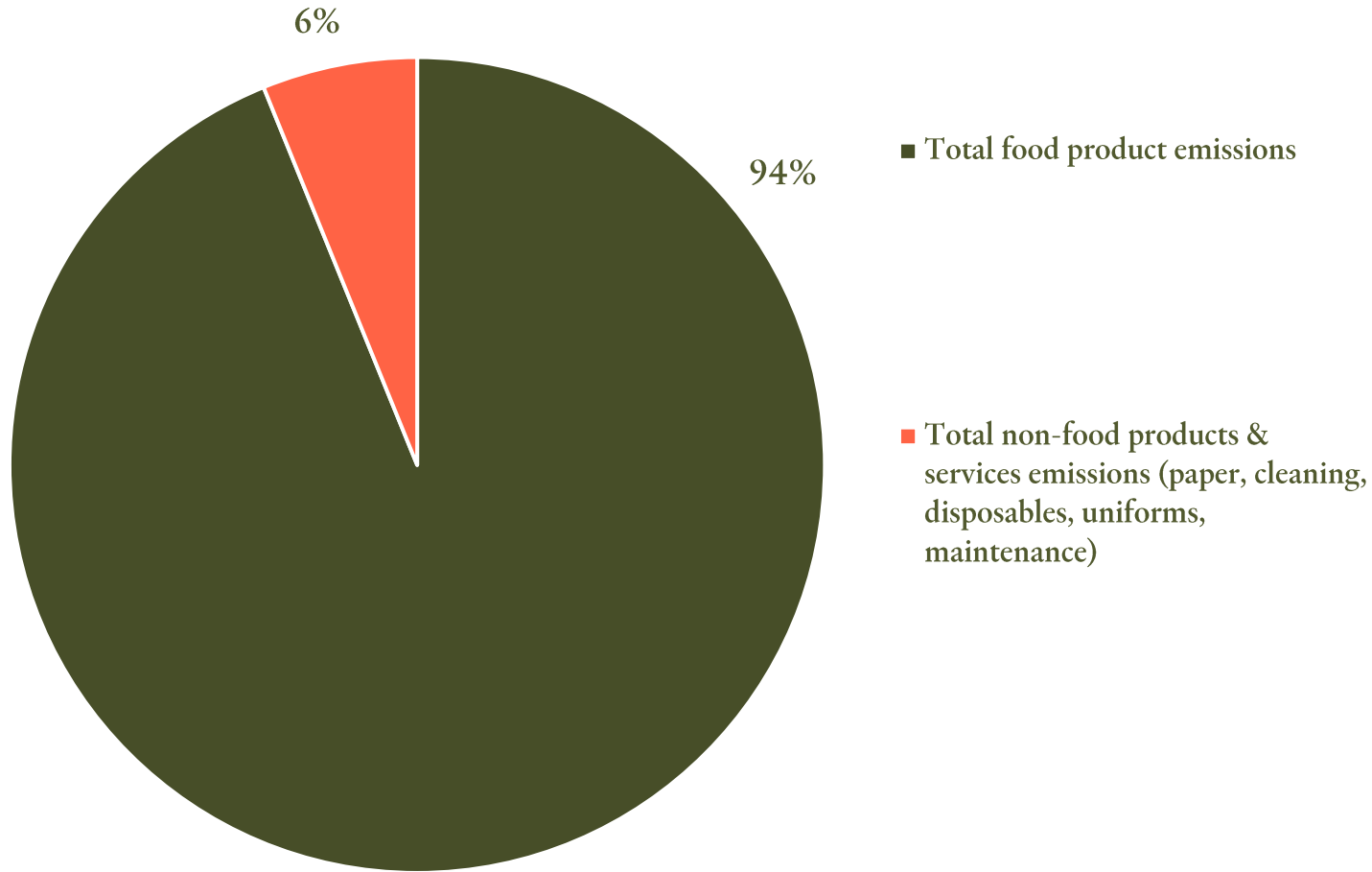
GEC'S CARBON FOOTPRINT



Scope 1,2&3 emissions have been tracked for the first time for all GEC UK&I sites. This is inline with the Greenhouse Gas Protocol and audited methodology by KPMG.

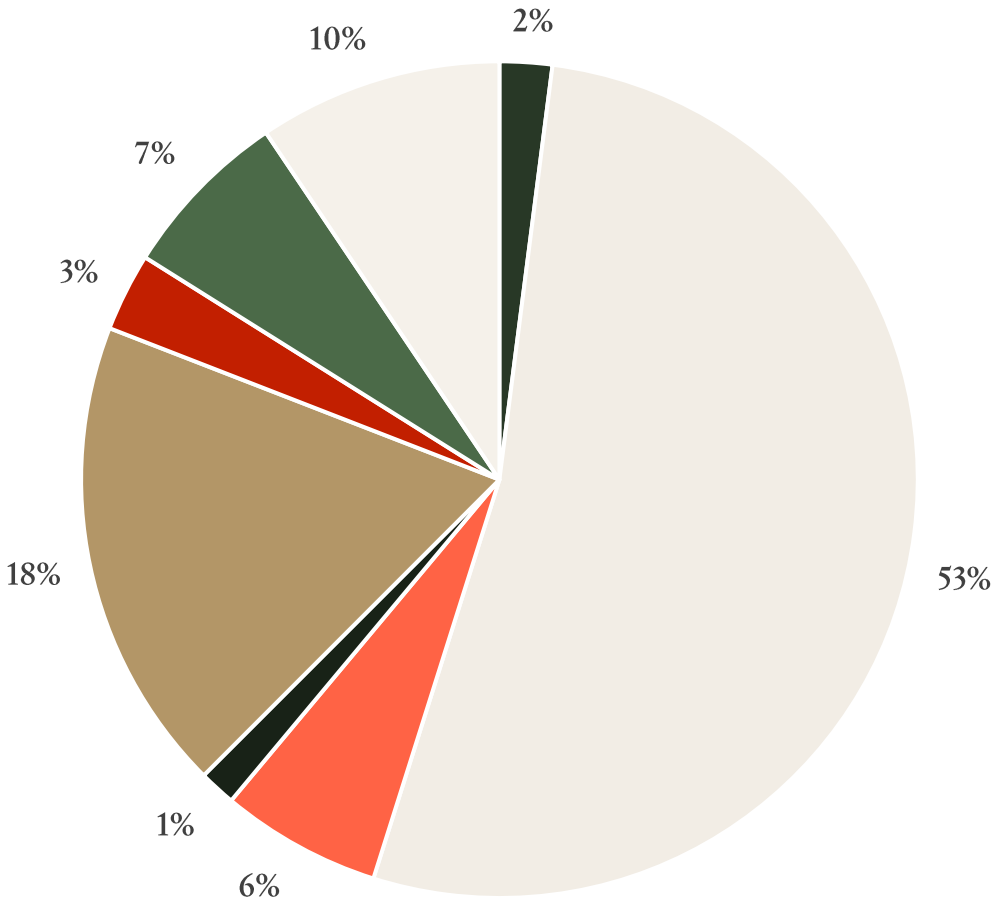
- Client site gas and electricity usage
- End-of-life treatment (packaging and food waste)
- Purchased Goods & Services
- Fuel and energy related activities (grid inefficiencies)
- Upstream transportation and distribution
- Waste generated in operations
- Business travel
- Employee commuting

We expect our client site gas and electricity usage to decrease for FY23/24, as the UK grid mix for energy (fossil fuels vs renewables) was assumed where we did not receive client renewable energy REGO certificates. End-of life treatment is anticipated to slightly increase as we continuously improve our data capture for FY23/24.



WE STARTED
TRACKING
OUR SCOPE 3
IN 2023

TACKLING SCOPE 3 – TOTAL FOOD PRODUCT EMISSIONS



Our largest segment of emissions lies within our purchasing power. From tweaking menu items and nudging towards low-carbon meals we hope to lever change towards more sustainable consumption.

- Cereals
- Dairy & Eggs
- Animal Protein
- Plant Protein (legumes, meat + dairy alt, nuts and seeds)
- Fruits and Vegetables
- Other (oils, fats, sugar, snacks, sauces, misc)
- Beverages (tea coffee, alcohol)
- Bakery (baked goods)

UK AVERAGE

4.84KG

The current average UK diet is 4.8Kg CO₂e **per person per day**. This far exceeds where we need to get to if we are to limit global warming to 1.5°C and achieve net zero by 2050.

ARUP CURRENT

3.93KG

The current average footprint for Arup customers is 3.93kg of carbon dioxide equivalent (Kg CO₂e) **per lunch transaction**. However, the medium value was far lower at 0.678 Kg CO₂e.

IPCC 2030 TARGET

2.04KG

The remaining emissions reductions being achieved through changes to food reductions in food loss and waste to reach the IPCC 2030 Target.

IMPROVE THE CARBON CONSUMPTION

goodness

3.12KG

Adoption of GEC's Goodness Range brings the carbon footprint down to an average of 3.12Kg CO₂e per person per day.

Our new Goodness Range is Based on WWF's Livewell diet. This pulls on the latest research from the EAT-Lancet report and the World Resource Institute – making healthy AND sustainable diets tangible without giving up any food group.

By offering the Goodness Range we hope to:

- Engage the most disengaged audience (unwavering meat-eaters).
- Appeal to the masses by addressing any nutrient concerns associated with vegetarian/vegan diets.
- Help tackle the social barriers to adopting plant-based meals.
- Continue to grow the range, featuring specially selected meat options in more sustainable quantities.

LOW SUGAR

Every recipe features a low content of sugar and high content of fiber which makes these products the healthiest choice!

SEASONAL

Each ingredient has been selected for their nutritional characteristics as well as provenance and seasonality. It's good for the planet so it's good for you!

CARBON RATED

Our Goodness range is mainly carbon rated A-B, making it easy to choose dishes that are not only delicious but also align with our climate targets.

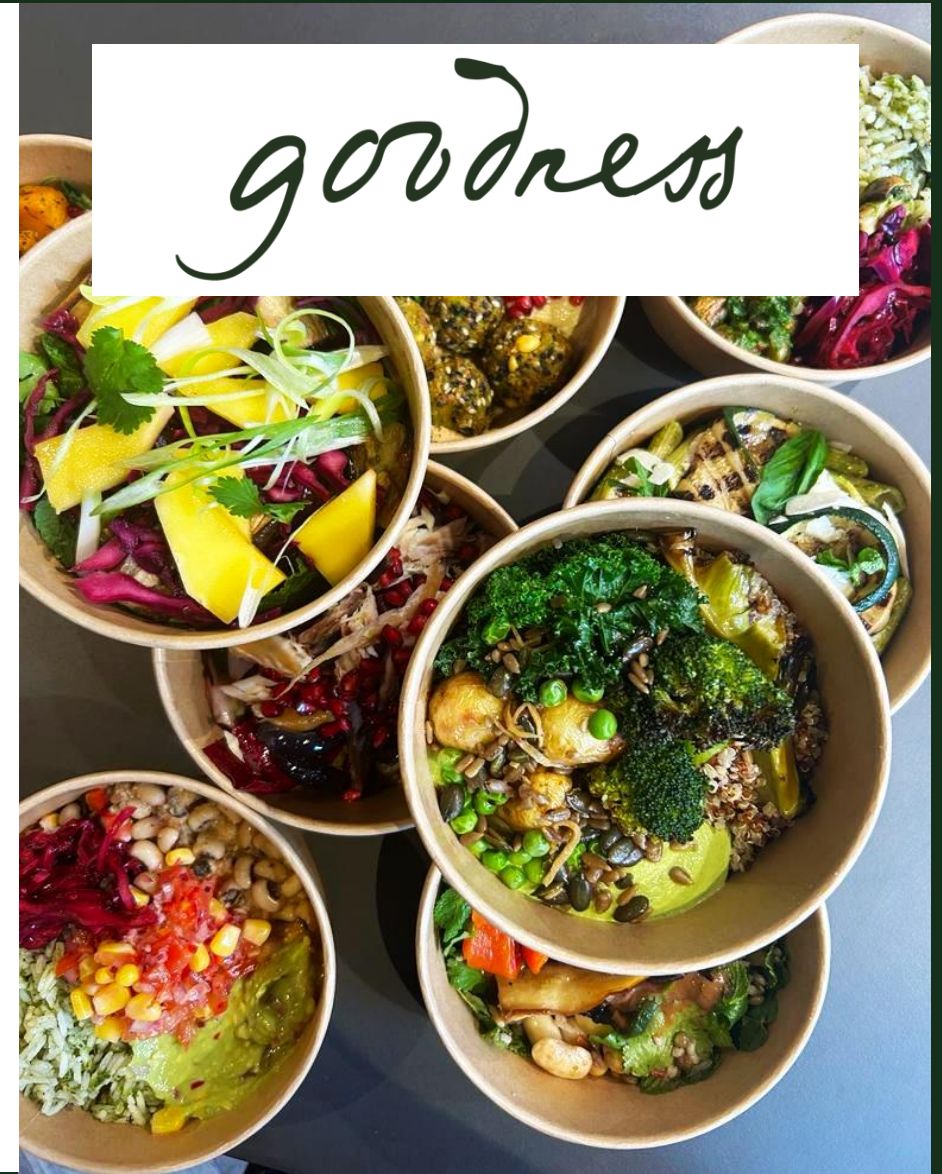
SUPPORT LOCAL

Where meat is featured, our ESG Manager has chosen the best fresh produce, supporting local suppliers that promote nature-friendly practices and traceability.

Simply look out for the G logo on our menus



goodness



SUSTAINABILITY

REUSABLE



SINGLE USE



PACKAGING – SINGLE USE



910

Plastic crisps packages avoided through opting for Two Farmers



42.5KG

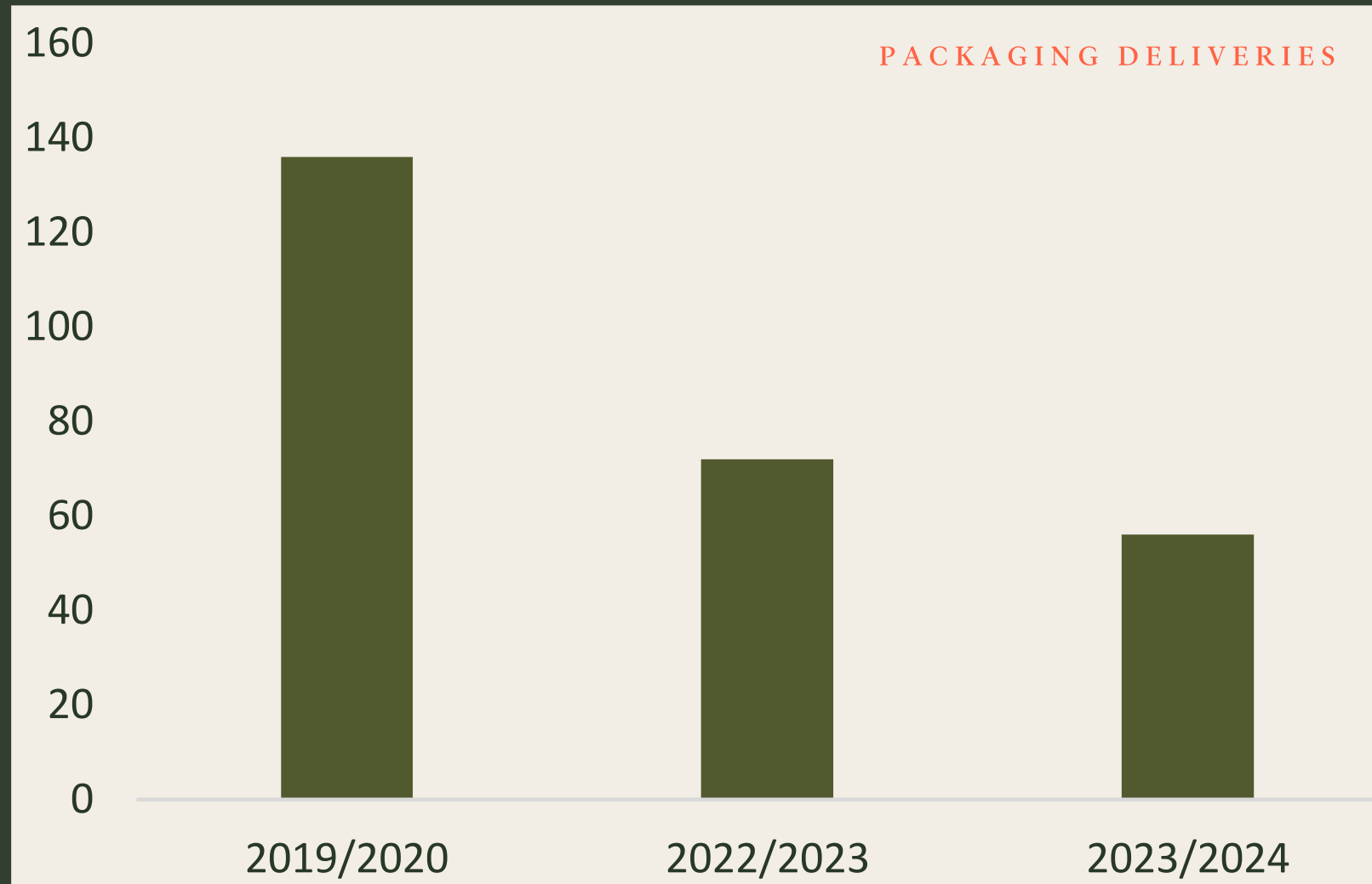
Of plastic avoided by introducing Notpla boxes



213,600+

Units of B Corp envelope teas consumed since introduction

SUSTAINABILITY



-66%

Deliveries between
2019/2020 vs 2023/2024

2069 kg CO₂e

-18%

Deliveries between
2022/2023 vs 2023/2024

3560 kg CO₂e

PACKAGING – SUPPORTING REUSE



Since introducing Mepal in November 23, we saved:

24.8K

Single use hot pots

In 6 months, 689 containers have been missing (51%).
This equates to £1,897.07 and a total of 60Kg CO₂e*

689

Mepal bowls missing

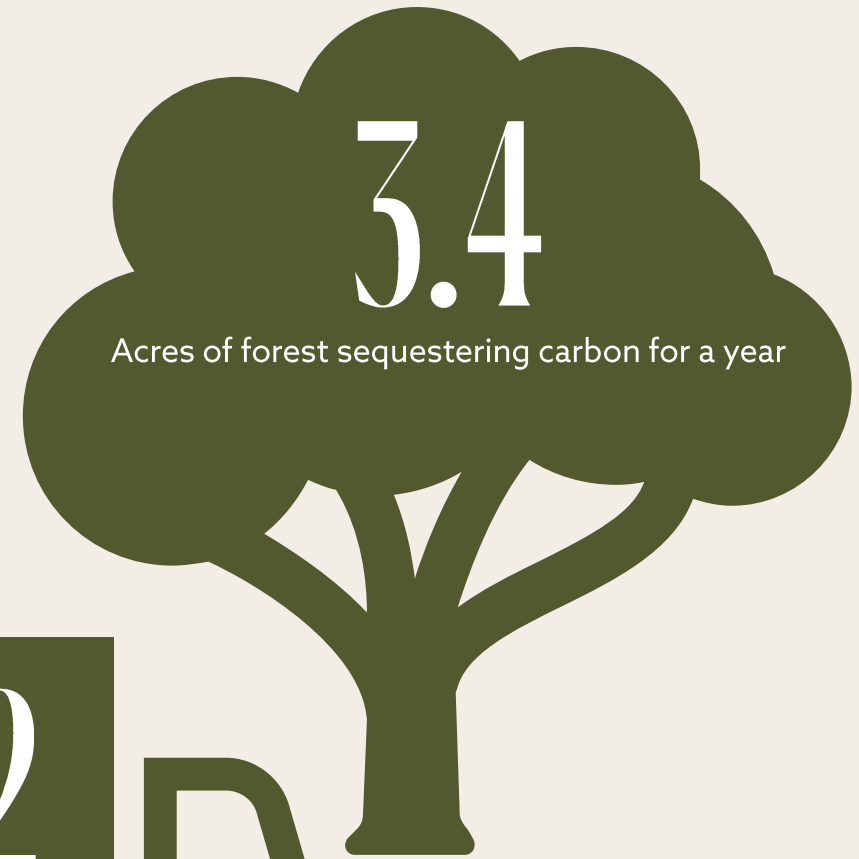
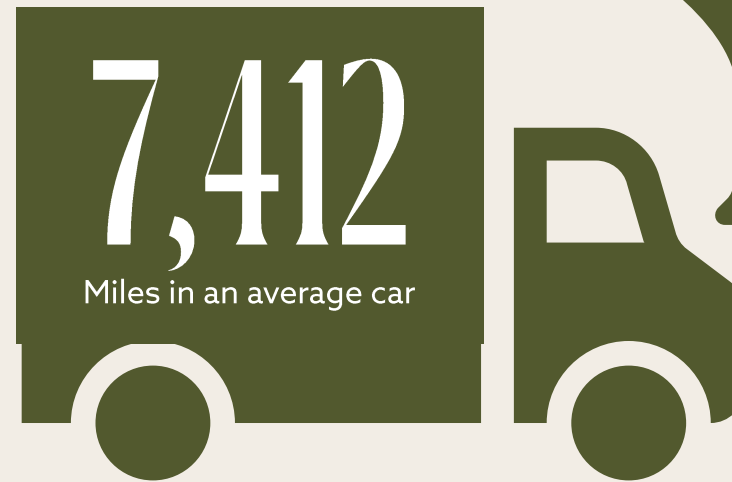
60Kg CO₂e

Carbon impact

£1.9k

Financial impact

*LCA of Mepal paper based on 45 reuses typically



A close-up photograph of several artichokes, showing their green, layered leaves and some brown spots. The artichokes are the background of the slide.

MOVING FORWARD ...

- Visit to the GEC Farm
- Internal GEC team training – Sustainability Champion
- Kafoodle and Dynamify integration
- Revisiting sandwich packaging pop-up
- Guide to Sustainable Eating

DISCUSSION POINT...

- ✓ Align our sustainability strategy with Arup?
- ✓ Do we want to set a target on carbon lunch consumption?
- ✓ How can we extend circularity and support behaviour change for reusable items?
- ✓ Would it be beneficial to link ARUP Behaviour Change Scientists to support this project?





THANK YOU