



**As a leading corporate catering company we know that food provision is a key CR issue. Food can keep you healthy or cause obesity. It can support local producers or it can damage the ozone layer.**

**Here's just a few of the things we're doing at the moment to make sure we are as sustainable and responsible as we possibly can be:**

- We changed our confectionery supplier so these goods are now sourced through our main grocery supplier. Saving paper, paper work and thousands of road miles and CO<sub>2</sub> emissions from delivery vans;
- All our bakery products are sourced from local bakers - within a maximum radius of 30 miles from each site;
- Over 70% of our 57,000 black waste sacks are now made from a bio-degradable material;
- So are 50,000 disposable takeaway bags we give out with our deli food;
- The 4.5 million napkins that we currently use in our restaurants are made from recycled material;
- All our 160,000 fruit and yoghurt pots are now presented in plastic cups made from polylactic acid;
- Our waste oil collection company collected 25,000 litres of waste cooking oil in 2007 which was then manufactured into bio-diesel. We're currently looking into whether we can run our site based catering vehicles on bio-diesel too;
- All the coffee grinds from our Starbucks and Costa Coffee lounges are bagged up and can now be taken home by customers for their own home compost or wormeries. This is currently operating in a quarter of our sites and we hope to be able to expand it further over the coming year;
- We have increased our spend on Fairtrade products such as smoothies, fruit juices, chocolate, snacks, coffee and sugar sticks has increased by 142% from 2006.

being green