

BENUGO SUSTAINABILITY SNAPSHOT

FOOD & DRINK

- Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration.
- All emissions produced in the life-cycle of our coffee are offset by ClimatePartner, making our coffee 100% carbon neutral.
- We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.
- In addition to working with UK Red Tractor our milk options are entirely UK sourced and mostly organic.
- At all of our sites we offer plant-based milk alternatives free of charge to encourage sustainable consumer choice.
- Our iconic Benugo Endlessly Refillable aluminium water bottles are made from 100% recycled aluminium and are produced here in the UK.

- We have access to Sievo, a system in which we can precisely monitor our carbon emissions in our food supply chain. This allows us to target the problem areas of our supply chain and implement emission reducing solutions.
- All our grab & go and bakery ranges have the carbon count displayed, allowing customers to see the impact of their food to help inform decision making.
- The meat we buy from our butchers is almost exclusively UK Red Tractor, we make exceptions for lamb which regrettably still largely gets exported from the UK. Our meat policy focusses on welfare, feed and use of antibiotics with UK Red Tractor as a minimum standard.
- In our dishes we only use MSC (Marine Stewardship Council) approved fish.

- All of our fresh eggs are only ever from the UK and free-range. Every Benugo manufactured products, from our cakes to our sandwich fillings are made with UK free-range eggs.*
- We put a focus on UK sourced foods that align with seasonal availability, such as British potatoes which are available all year round, compared to strawberries which we use in their season.
- We are a Founding Partner of Food Diversity Day, a movement that highlights the UK's most endangered foods and celebrates them in hand-crafted meals.
- There are no airmiles in our supply chain; we do not work with any products that have been flown into the country.**
- Our partnership with Cooking Sections CLIMAVORE project means we are building menus more in tune with the new seasons caused by climate change; introducing more regenerative ingredients.

OTHER

- We have consistently been working to remove packaging from back of house areas with reusable crates now being used. This has led to 17 tonnes of cardboard annually being eliminated from our supply chain
- Our sandwich packaging is made from recyclable cardboard and cellulose, a plant-based plastic that doesn't require any fossil fuel.
- We've pioneered use of Earthshot Prize winning Notpla packaging, made with seaweed and plants to create an entirely compostable material that disappears naturally.
- All products on sale containing plastic have at least 40% recycled material and we continuously challenge our partners to increase recycled content.
- We ensure that all of our partnerships and suppliers hold the same sustainable ethics and therefore dedicate 25% of our direct supplier expenditure to SMEs or Certified B corporations.