



# Eden's Sustainability

**We are committed to maintaining, improving, and advocating for exceptional sustainability standards throughout all aspects of our business.**

Every business decision we make, from strategic planning to day-to-day operations, demonstrates our dedication to balancing our company's economic vitality with a firm commitment to the health of our planet and the well-being of our communities.

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# Principles & Practices

Social  
Financial  
Environmental

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**Making our business more sustainable and purposeful, while also inspiring others and businesses to do the same.**

For over thirty years, we have continually made improvements across our business, from refining our packaging and enhancing our fleet to implementing tree-planting programmes and more.

These initiatives are aimed at retaining our reputation for great food while also preserving our commitment to environmental responsibility.

# Principles

- Including sustainability issues to the criteria for all business decisions.
- Fully incorporating our staff in the drive for sustainable growth.
- Actively and regularly engaging with our clients and stakeholders on sustainability issues to promote our policy and determine their sustainability concerns.
- To review our policy on an annual basis, and publish it on our website.
- Allocating the required time and resources to achieving sustainable development
- Commitment to our own Ethical Code of practice and implementing the principals of the Ethical Trading Initiative Base Code (although we are not members of the ETI).



# Environmental

## Tree Planting

This program sees us plant a tree for every 5th qualifying order placed by our customers. By planting trees, we are actively reducing our carbon footprint and promoting a healthier ecosystem.

# 2022

By the end of 2022, we had successfully planted 1300 trees.

We planted more than 1500 trees this year, up 15% from the previous year.

# 2023

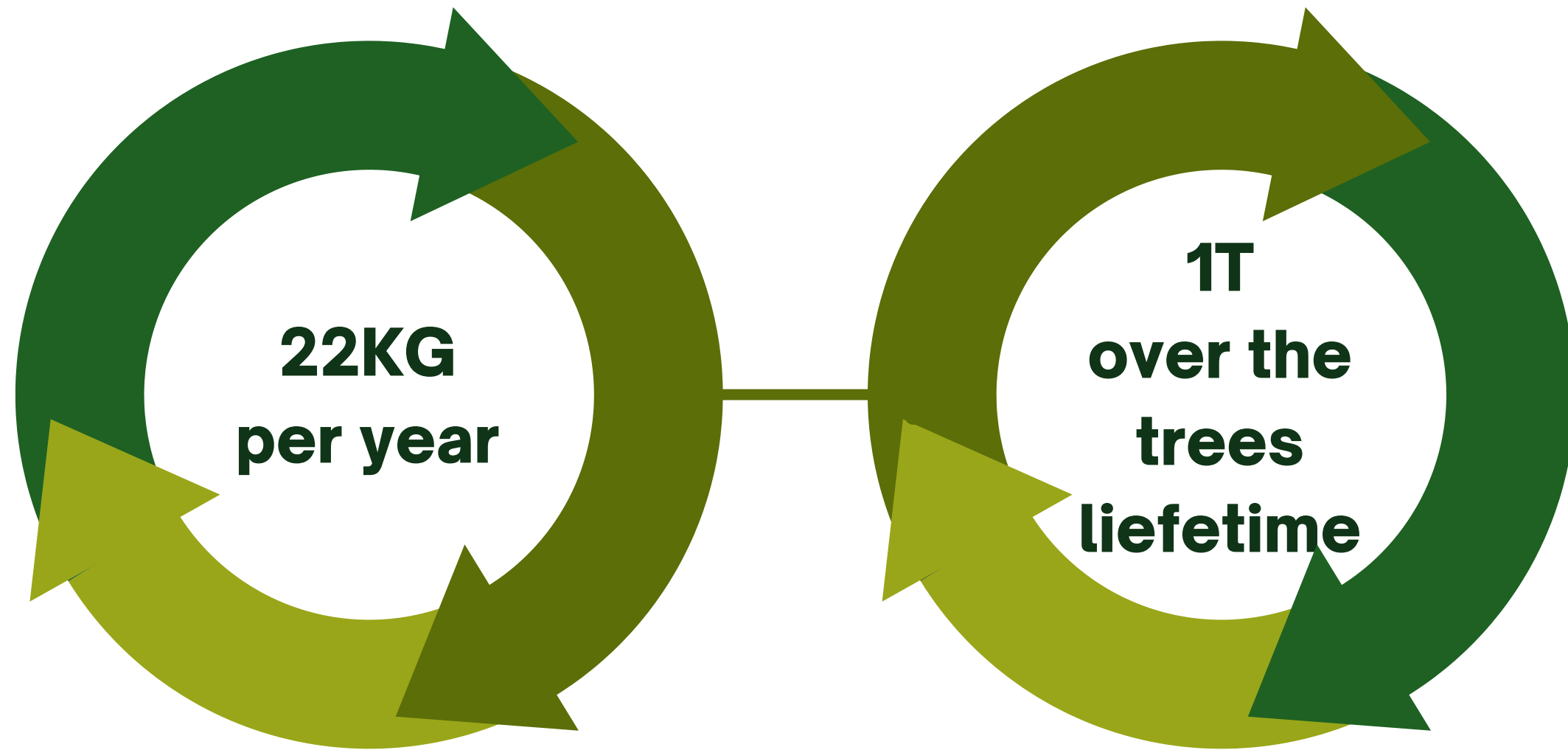
# 2024

Our goal is to have planted more than 4300 trees since the program's launch by the end of this year.

By 2032, 10 years after we began planting trees, we want to have planted 20000 trees.

# 2032





Tree planting reduces greenhouse gas emissions.

Each tree contributes to climate change by absorbing approximately 22kg of CO<sub>2</sub> per year.

Over the course of its lifespan (approximately 100 years), a single tree has the capacity to absorb as much as 1 tonne of carbon dioxide. This remarkable ability of trees to act as carbon sinks highlights their vital role in combating climate change and improving air quality. By supporting tree planting initiatives, we can make a tangible and lasting impact in reducing carbon emissions and creating a sustainable future.



# Zero waste to landfill.

## **Food Purchasing**

We only order food to be used in confirmed orders to eliminate waste and over ordering.

## **Recycling**

We recycle cardboard, glass, tin, plastic, and paper. Our on-site compactor helps reduce waste volume, minimising transportation needs.

## **Food Waste**

Anaerobic Digestion - This process generates biogas, a renewable energy source, while also producing fertiliser as a by-product. By embracing anaerobic digestion, we convert waste into sustainable energy and support eco-friendly agriculture.

## **Used Oil Collection**

Eden's Rapeseed Oil supplier (R-Oil) also collects the waste oil as well. The oil is then filtered and used to power farm machinery. The by-product of this process is also used as fertiliser.



# Seasonal

Our menus change with the **season** to ensure freshness and flavour.

We prioritise sourcing ingredients locally, **reducing** carbon emissions.

No winter fruits flown from across the world; we wait for ripe summer fruits.

Meat, fish, and poultry are all bred or caught in the UK. To help reduce carbon emissions, beef has been **removed** from all menus.

**Over 70%** of menu items are vegetarian or vegan.

## Menus

### SRING

FEBRUARY - MAY

### SUMMER

JUNE - SEPTEMBER

### WINTER

OCTOBER - JANUARY



# More sustainable solutions



## Our Packaging

We have been working really hard to make our packaging choices more conscious, innovative and biodegradable as possible.

## Palm leaf Platters

Made from naturally fallen palm leaves from India, it's an eco-friendly production with a simple making process with water and modified heat mold.





## **Disposables**

Plates, cups, cutlery and stirrers are all recyclable.

## **Bamboo sticks**

100% compostable.

## **Napkins**

Made from 100% recycled material.

## **PLA Film**

Our platters are wrapped in Poly Lactic Acid, a sustainable material made from fermented corn sugars or sugar beets.

## **Pots**

Yoghurts and salads pots are made from PLA, dressings, fruit and dessert pots are made of cardboard and are both compostable.

## **Food Boxes**

Salad and hot food boxes are all made of corrugated cardboard.

## **Zero Plastic**

Eliminated the purchase of any plastics.



# Simple solutions that matter

## **LED lights**

Used throughout our premises, many with timers or sensors to reduce the consumption.

## **Water**

We have reduction floats in toilet systems, a no running tap policy and use pressure tap sensors in our wash hand basins.

## **Reusable Bottles**

To mitigate the use of plastic, we provide all of our employees with stainless steel water bottles.

## **Electric Fleet**

We have now seven electric vans and will continue to replace the fleet with electric alternative vehicles.

## **Tracking & Routing Systems**

Using tracking and routing technology, we can maximise fuel and power consumption in our vans.



**Our fleet is now**

**60%**

**Electric**

**Greenhouse Gas  
Elimination**

**by 2025**

**5** years  
**ahead  
of plan**



# Social

**From local suppliers, to our chefs and our customers.**

Prioritising local suppliers helps reduce delivery distances and promotes relationships with local communities.

**16.1**

miles is the average distance from our suppliers to our kitchens

**15%**

the reduction in distance from our suppliers over the past four years

**15**

the number of years many suppliers have supplied us



Through our collaborations with charitable organisations, we have made a significant impact, our efforts have brought positive change and support to those in need.

### The Robes Project

Approximately 120 hot meals are served to the homeless each night in South East London during the severe winter months.

### Crisis

Over **1000 homeless** guests were served three meals per day for 14 days as part of the collaborative project "Crisis for Christmas"

### Letting Grow

Every year, 1500 trees will be planted as part of the Letting Grow initiative, which teaches young people the importance of planting and growing.

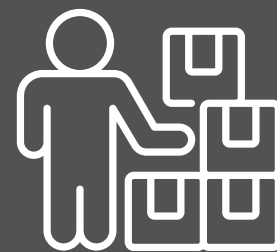


# Financial

In order to ensure the long-term sustainability of our operations and build a stronger, more sustainable company, it is critical to understand not solely where the money goes, but additionally how we use it.



+120 employees  
are paid at least  
the **London Living  
Wage**



We prioritise building  
strong relationship with our  
suppliers by paying them  
promptly and consistently



To maintain the long-term  
stability of our business, we  
keep our prices competitive  
while remaining profitable



Our efforts have been recognised and we would love to share it with you:



2024

