



Waste Management Policy

Waste is unacceptable but inescapable in our business. We make it our business to reduce and manage waste in the following ways:

- A) Plan to minimise the volume and manage the type of waste which we produce
- B) Manage the disposal of waste we do produce to achieve zero to landfill.

A) Plan to minimise the volume and manage the type of waste which we produce by:

- 1) Reduce and manage the packaging of items delivered to Eden
- 2) Adopt a “nose to tail” approach for all food bought
- 3) Maximise the efficiency and accuracy of all processes and procedures to minimize wasted energy and materials.

Reduce Packaging - we will:

- 1) Actively choose to buy most items by the case which minimizes packaging (unless so doing might create waste)
- 2) Not buy individually wrapped items when practical and possible
- 3) Avoid buying any items packaged in non-recyclable material e.g. fish in expanded polystyrene, all plastics
- 4) Buy items packaged in recycled material – when possible
- 5) Cleaning materials bought as concentrates

Nose to Tail

A term adopted to describe putting all of a slaughtered animal's carcass to good use in the kitchen. The principle however can and must be adopted for all food bought.

We aim always to:

- 1) Use vegetable and fruit peelings to make other products
- 2) Make real stocks from peelings
- 3) Make large quantities of preserved food (chutneys, jams, pickles etc) when produce is in abundance and/or past its best
- 4) Filter oil frequently to extend life
- 5) Slow cook meats (overnight) to maximize yields

Efficiency & Accuracy

Maximising efficiency and accuracy reduces consumption and therefore both the quantity of materials required, and the waste produced. We always:

- 1) Purchase accurately – food is bought in quantities closely related to demand.
- 2) Maintain tight stock control - virtually no food ever goes “off”.
- 3) Use scrap paper for internal printing
- 4) Use duplex printing
- 5) Avoid printing if possible
- 6) Optimize delivery runs for all drivers to avoid unnecessary mileage
- 7) Seek and take on only clients who are located in Central London – shorter delivery runs
- 8) Eliminate mistakes by having accurate recipes (which must be used) for all items we sell.
- 9) Have plenty of weighing scales available to follow recipes accurately
- 10) Feed, hydrate and give good breaks to our staff so they do not work overtired.
- 11) Train staff continually (our own bespoke Trainstops program) to reduce mistakes and waste
- 12) Check all food deliveries on arrival for temperature, packaging, use by date – ensure it is going to be good for us to use.
- 13) Monitor all refrigeration daily to ensure correct temperatures
- 14) Insist staff take their holidays
- 15) Carry on repairing equipment for as long as possible before renewing
- 16) Buy 2nd hand equipment when possible

A) Manage the disposal of waste we do produce to achieve zero to landfill.

Manage the Disposal of Waste

Our policy is to send no waste to landfill.

This is done through the services of third-party waste collectors who:

- 1) Collect mixed recycling for sorting into waste streams for recycling
- 2) Collect cardboard compacted by us into bales.
- 3) Collection of food waste for anaerobic digestion into fertiliser or energy bricks.
- 4) Collection of General Waste for incineration

We sort all our waste into the above streams.

UPDATES

This policy was last updated in January 2025.

Nick Mead

Managing Director

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