



# 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 2<sup>nd</sup> 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

January 2026