



Sustainable Development Policy & Actions

Eden Caterers are committed to following, improving and promoting good sustainability practices throughout our activities.

What we got done last year

- ✓ We were awarded a 3 Star Food Made Good Rating from the SRA (Sustainable Restaurant Association). The highest rating in their three pillars of sustainability: Sourcing, Society and Environment.
- ✓ We were once again recognised at the London Venue & Catering Award for Sustainability
- ✓ Completed our 2nd year of commitment to the net zero journey with Ecologi.
- ✓ Transitioned to 100% Biogas, a carbon-free, renewable kitchen energy source.
- ✓ Replaced PLA wrap with Proganic® — a recyclable, food-safe material that biodegrades into CO₂ and water leaving no microplastics pollution.
- ✓ Helped to fund and plant trees in partnership with Letting Grow, a local charity.
- ✓ Bought more refrigerated, all electric vans. Now 82% electric fleet.

What we are doing this year

- ✓ Eliminating high-carbon ingredients such as lamb (saving 15t CO₂e)
- ✓ Replacing dairy cream with plant-based alternatives (6 × less carbon intensive).
- ✓ Reduce use of high-carbon grains like rice, substituting with lentils and quinoa.
- ✓ Aiming to be Net Zero in Scope 1 & 2 by the year end, using verified local offsetting initiatives.
- ✓ Aiming for B Corp certification in 2026.
- ✓ Reducing Scope 1 & 2 emissions by 25%.
- ✓ Cutting operational Scope 3 emissions by 15%.



the principles we follow

Including sustainability as criteria for all business decisions.

Involving our staff in the drive for sustainable development.

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.

Adherence to all regulatory or legal requirements relevant to our industry, in particular in relation to the safety of the food we serve.

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).

community spirit

We will actively nurture good relations with our local community by offering help in ways appropriate to our resources and skills.

Partner with local tree-planting and biodiversity charities such as Letting Grow.

Support educational and community outreach around food sustainability

energy & emissions

Where possible and viable purchase goods sourced within the UK.

Buy from suppliers as close to Eden as possible.

Develop our client portfolio as close to our premises as possible.

Maximise the efficiency of fuel/electricity in our vans by using tracking and routing systems.

Continue to replace the fleet with electric alternative vehicles.

Minimise energy consumption by use of the best available technology.

Purchase electricity from a 100% UK renewable supplier.



Responsible purchasing

Buy animal and poultry products that are from farms with approved husbandry.

Buy only UK sourced free-range fresh meat, poultry (Red Tractor as a minimum standard) and sustainably sourced fish (where practically possible).

Use less high-carbon grains like rice, substituting with lentils and quinoa.

Eliminate the use of non-recyclable or non-recycled plastic in any plastic item purchased.

Engage customer on sustainable products and packaging.

Use Proganic® wrap which is recyclable and biodegradable with no microplastics.

Purchase fair-trade whenever practical.

Purchase the most energy efficient equipment and vehicles.

Service vehicles regularly to maintain efficiency.

Ensure that timber furniture, and any other timber products, are recycled or from well-managed, sustainable sources and are Forest Stewardship Council (FSC) certified.

Choose to repair rather than replace whenever possible.

Partner with certified B Corps and sustainability-led suppliers such as:

- ✓ Daily Dose (using surplus British produce)
- ✓ Toast Ale (B Corp, waste bread used in the brewing)
- ✓ MOTH cocktails (B Corp)
- ✓ Symplicity Foods (zero-waste, real vegetable plant protein).



Waste management

Minimise our waste of any resource, in particular:

Energy – use LED, timers, and sensors

Water

- ✓ Use reduction floats in toilet systems,
- ✓ have a no running tap policy in kitchen,
- ✓ use pressure tap sensors in wash hand basins

Food – only making food to client orders minimises wasted food

Recycle or dispose responsibly any waste we do create

Maintain zero waste to landfill

Food – what food waste we do create makes renewable energy

"All business decisions, including those relating to strategic development, will be taken with consideration given to balancing the economic needs of the company with an enduring responsibility to the quality of our global environment and the social well-being of all those with whom we engage."

Nick Mead
Managing Director
January 2026