



Like in every other business, waste has become a massively important and difficult issue to manage. Getting it right is not only environmentally responsible, but also a 'must-do' to ensure that we remain competitive.

Ensuring sustainability is all about reducing un-needed material inputs in our processes and introducing greater efficiency and resource usage.

Reusing and recycling of materials and resources wherever possible is an Eatpure priority. A key driver for this is the need to move towards a more sustainable economy. Sustainability requires that our business always takes environmental and economic issues into consideration.

OUR RECYCLING POLICY

Eatpure will achieve the following benefits from implementing waste minimisation within our activities:

- We will run a more efficient and profitable business by reducing the hidden cost of waste disposal, which is generated by over-ordering and ineffective supply-chain procedures.
- Minimising waste is the best way to conserve energy, water and nonrenewable resources, therefore we are focussed on the 3 R's:

REDUCE

- Wherever possible Eatpure uses reusable trays, cups, cutlery and plates in our cafés.
- Wherever possible we buy items in bulk to reduce the amount and cost of packaging to be recycled.
- With our business buffets and take-away food we strive to minimise packaging, wherever possible.

RE-USE

- Where beneficial, relative to collection mileage, we will use reusable cups and plates rather than disposable items.
- Whenever possible we will encourage our Customers to select our re-usable glass bottled water instead of plastic bottled products.
- Whenever appropriate, re-usable jars and containers will be selected for food and product storage.
- In our cafés, where possible we will provide salt, pepper and sugar dispensers instead of individually packaged items.

RECYCLE

- Within our kitchen, café and vending environments, we will provide bins for recycling of steel/tins cans, glass jars and bottles, milk cartons to encourage and promote recycling.
- We will limit the number of general waste bins within our cafés, instead providing recycling bins to make recycling easier for our clients.
- Recycle bins will be placed beside all waste bins so that recyclable materials do not have to be put in the waste bins.
- Throughout the business, we will, where possible segregate waste and ensure that as much as possible is recycled by approved contractors.
- Our used cooking oil will be collected by an approved contractor for reuse in other sustainable ways.

Eatpure is committed to providing catering solutions which, not only deliver great taste and value, but which are also socially responsible and ecologically sustainable. This commitment is taken into account at all stages of our food preparation, distribution, administrative and point-of-sale processes.

