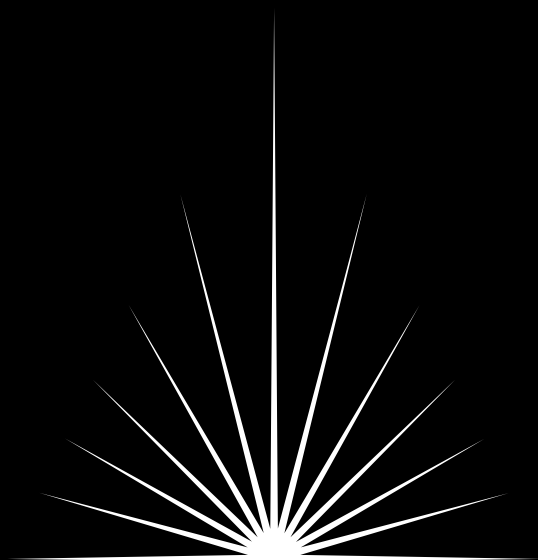


# ARTFOOD

# SUMMARY



Meaningful gastronomy

## OUR COMMITMENTS

- I. DNA
- II. Our values
- III. Environmental statement
- IV. Good practices

## STRUCTURING THE ENVIRONMENTAL APPROACH

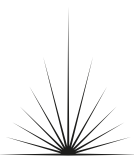
- I. Green Manager
- II. Quality labels and partnerships
- III. What's the next step?

# OUR COMMITMENTS

We do our job with  
meaning and passion







# DNA

# I

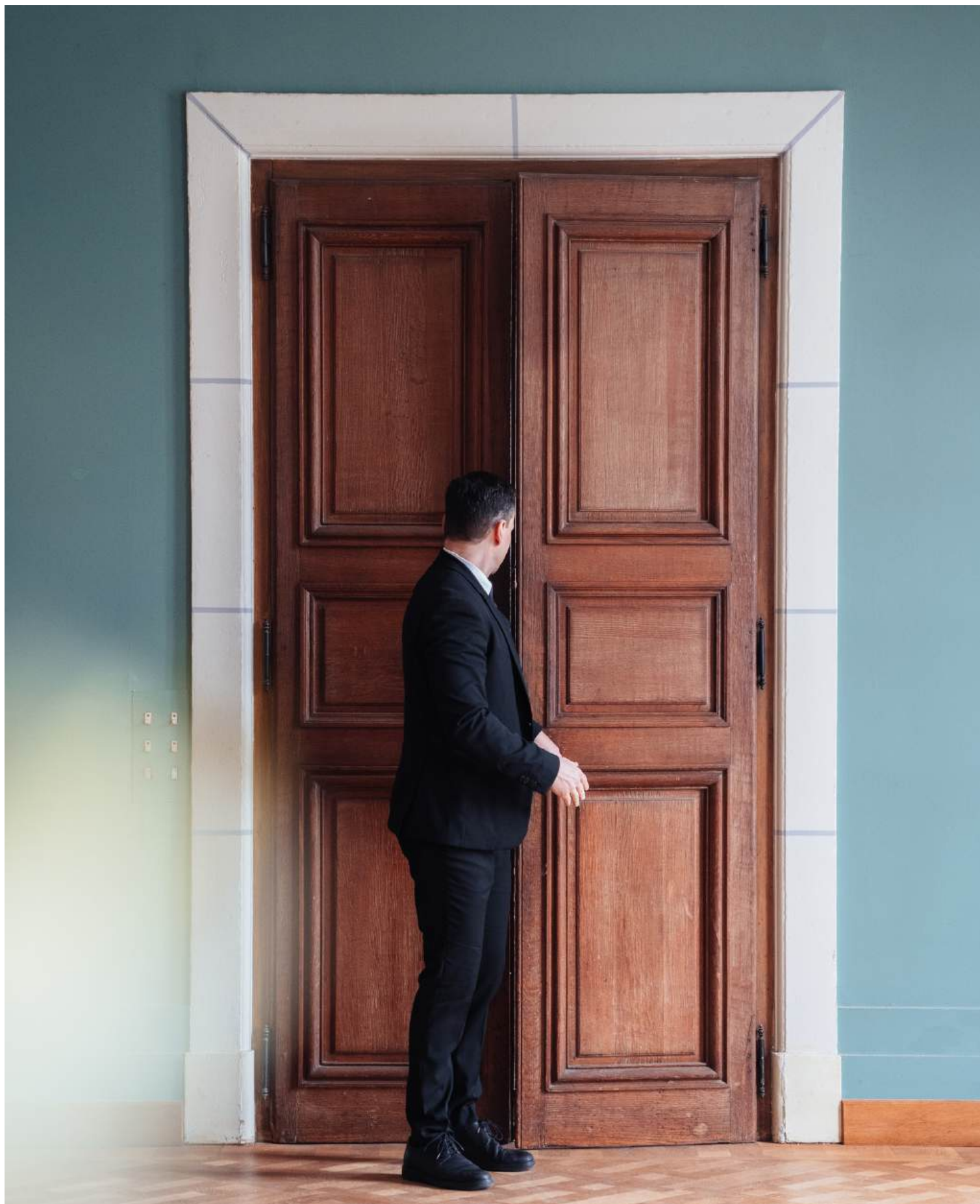
At Artfood, we make sure that our cuisine respects the Living, its resources and the different ecosystems that make it up.

Whether it is trees, human beings, soil, or animals, we are all engaged in a relationship of interdependence. Cultivating quality connections with each other and with the Earth is essential for preserving our balance.

Artfood's approach is ethical and responsible, but that doesn't stop us from offering unique experiences and exceptional gastronomy combining taste, precision and innovation. Our promise is to make every one of your events sublime.







# Four values guide every action we take.

## ETHICS, *a compass*

Artfood places ethics at the heart of its approach, prioritising the well-being of its employees and committing to continually reducing its ecological footprint through environmentally-friendly practices.

## INNOVATION, *a motor*

Innovation is at the heart of our approach, pushing us out of our comfort zone, constantly reinventing our cuisine and service, and exploring new flavours to surprise and captivate.

## BALANCE, *an art*

At Artfood, balance guides our approach, combining culinary creativity, respect for the seasons, customer satisfaction and the well-being of our teams to deliver unforgettable experiences.

## EXCELLENCE, *a signature*

At Artfood, excellence guides every detail, from product selection to service, combining value and expertise to enhance your events and impress your guests.



## III

## STATEMENT

# Environmental statement

As an industry leader in environmental management, Artfood has been committed to sustainability for many years.

Our aim is to continually reduce the ecological footprint of our organisation and our activities.

This objective is reflected, on the one hand, in :

- a menu using the most sustainable ingredients possible
- rational use of water, energy and raw materials
- rational use of mobility
- optimised management of our purchases and waste (if we have not been able to avoid it), by encouraging recycling and reuse.

The implementation of diagnostic tools (Bilan Carbone method), monitoring and certification (LEED, Certisys, BCORP/EMAS) and partnerships (Recyclo, WeForest, Alpaca, Bruxelles environnement).

We make every effort to bring these principles to life and pass them on to our employees, partners and suppliers.

Finally, as a major player in the hotel and catering industry, we want to set an example for other caterers and help our sector move towards greater sustainability.





## III

## STATEMENT

## On events

Creating our services to be as sustainable as possible:

- Offer an eco-responsible card
- Encouraging reuse
- Sorting waste
- Optimising mobility

## In our offices and at the Atelier

- Reduce our water and energy consumption
- Preventing and sorting waste (if we have not been able to avoid it)
- Favouring sustainable partners and suppliers
- Optimise mobility
- Implement virtuous practices
- Excelling in food hygiene and safety





# GOOD PRACTICES IV

## On events

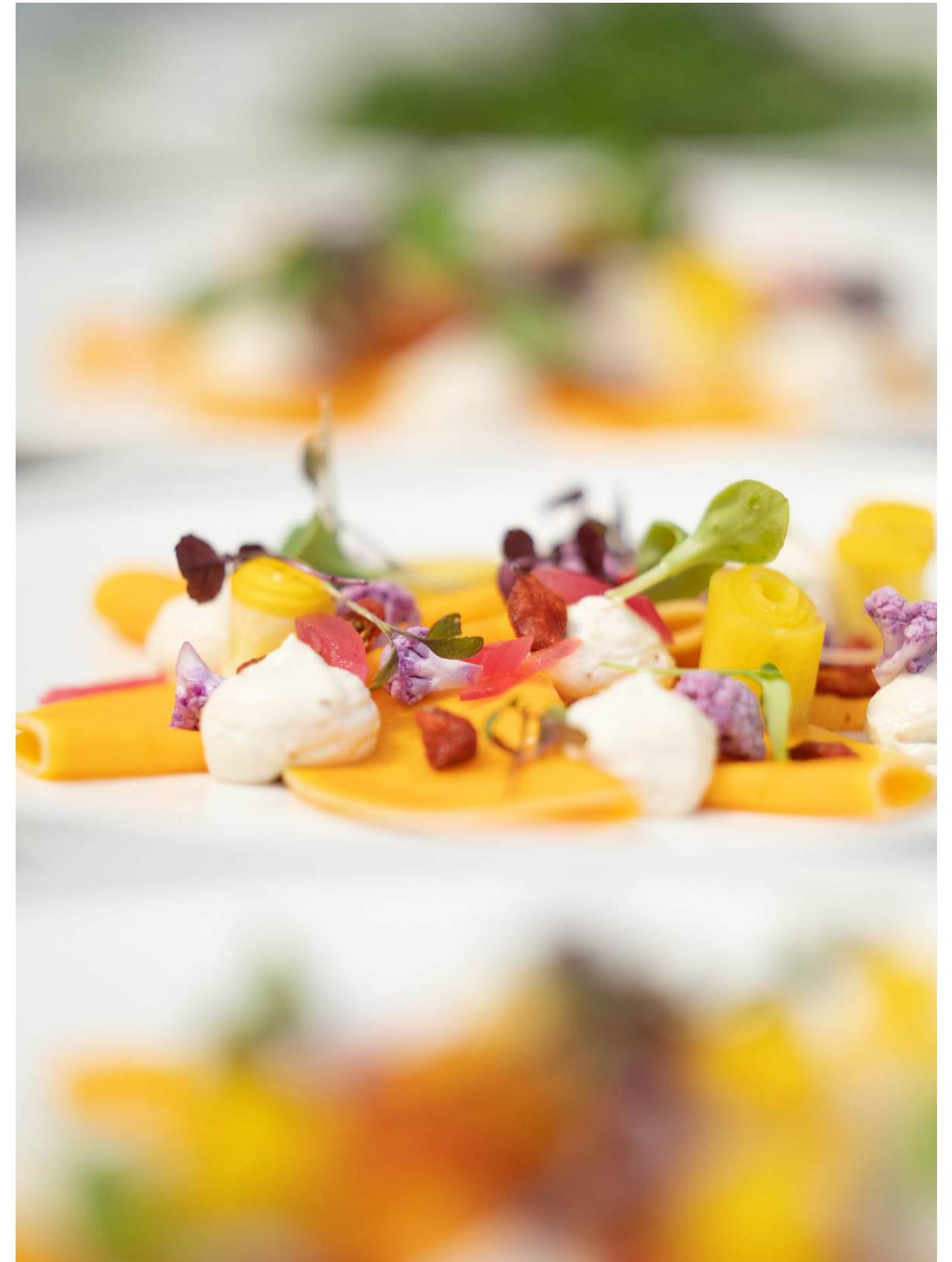
### OFFER AN ECO-RESPONSIBLE MENU

#### FOOD

- Meat portions limited to 120g
- Foie gras no longer on our menu
- Wide choice of vegetarian and vegan dishes
- Vegetables and fruit in season
- A la carte and seasonal menus
- Poultry and pork with labels (organic, farmhouse, etc.) to respect animal welfare
- Fish from sustainable fisheries
- 20% organic
- Home-made guaranteed

#### DRINKS

- Organic and fair trade softs (Oxfam)
- Flavoured plant-based drinks
- Organic coffee beans
- 95% organic wines and champagne
- Beers from local craft breweries
- Exclusively Belgian fruit juices





# GOOD PRACTICES

## IV

### ENCOURAGING RE-USE

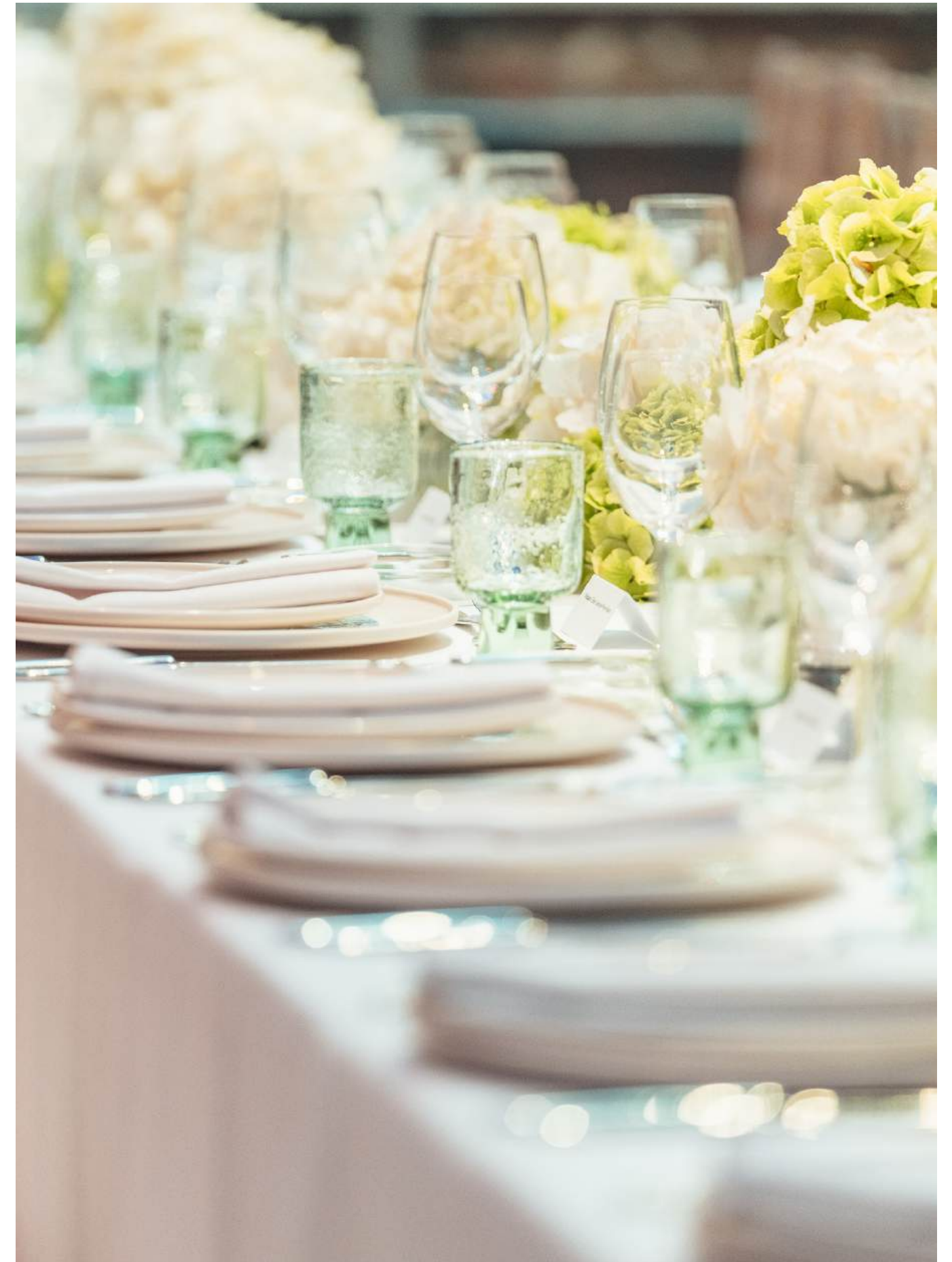
- Electric candles and rechargeable LED lamps
- Reusable crockery
- No single-use items (except in exceptional cases)
- Non-organic table decorations (candlesticks, ceramic pebbles)
- In-season flowers that can be reused for several events
- Dried branches and foliage that can be reused for several years on our buffets and bars
- Work clothes made from organic cotton, ethically sourced and repaired rather than replaced

### WASTE SORTING

- Artfood sorts and collects waste generated during events in compliance with Brussels standards. And then some!
- Our organic waste is collected and composted by Recyclo
- Recycling of leftovers into meals for employees
- Donations to associations via Alpaca and Restos du Coeur

### OPTIMISING MOBILITY

- Proximity of events: 85% of our partners are in the Brussels-Capital Region, which limits the number of kilometres travelled.
- Car pooling of teams to get to events
- Optimisation of lorry logistics via geolocation



# GOOD PRACTICES

## IV

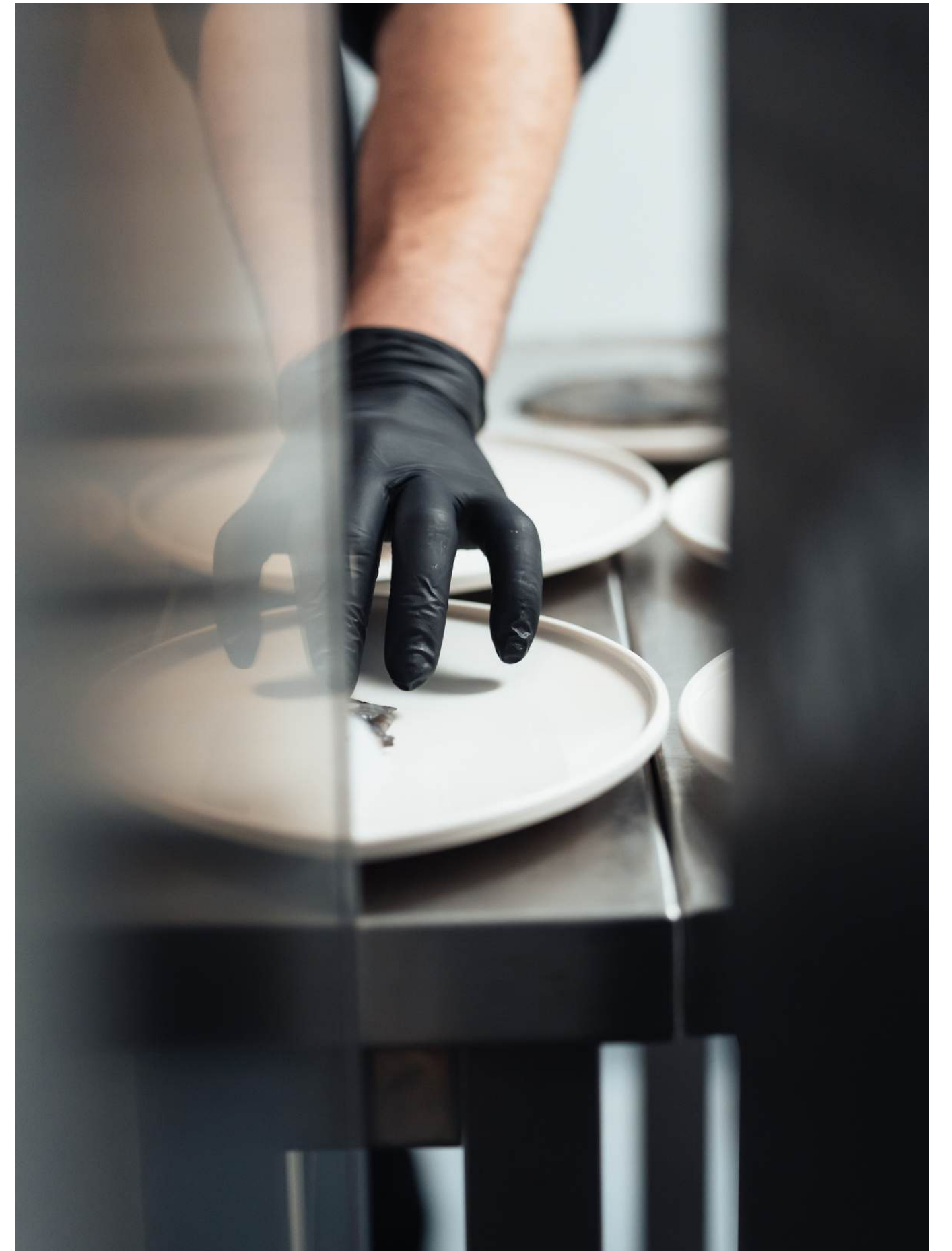
## In our offices and at the Atelier

### REDUCING OUR WATER AND ENERGY CONSUMPTION

- Choice of equipment with the 'Energy saver' label
- LED bulbs
- Installation of solar panels in 2021: 50% of energy needs
- Automatic switch-off of lighting in the production workshop and office corridors
- Optimisation system for cold rooms in terms of energy consumption
- Dishwasher with ASR system to optimise water and energy consumption

### PREVENTING AND SORTING WASTE

- Crimping machine to secure trolleys instead of plastic film
- Recycling of corks
- Composting via Recyclo: 17 tonnes of organic waste in 2023
- Waste recycling rate: 62





# GOOD PRACTICES

## IV

### FAVOURING SUSTAINABLE PARTNERS AND SUPPLIERS

A commitment to sustainable development helps to promote local products and short distribution channels, sustainable agriculture that respects the environment, and supports the local economy.

With our suppliers, we build long-term relationships based on trust.

#### FOOD

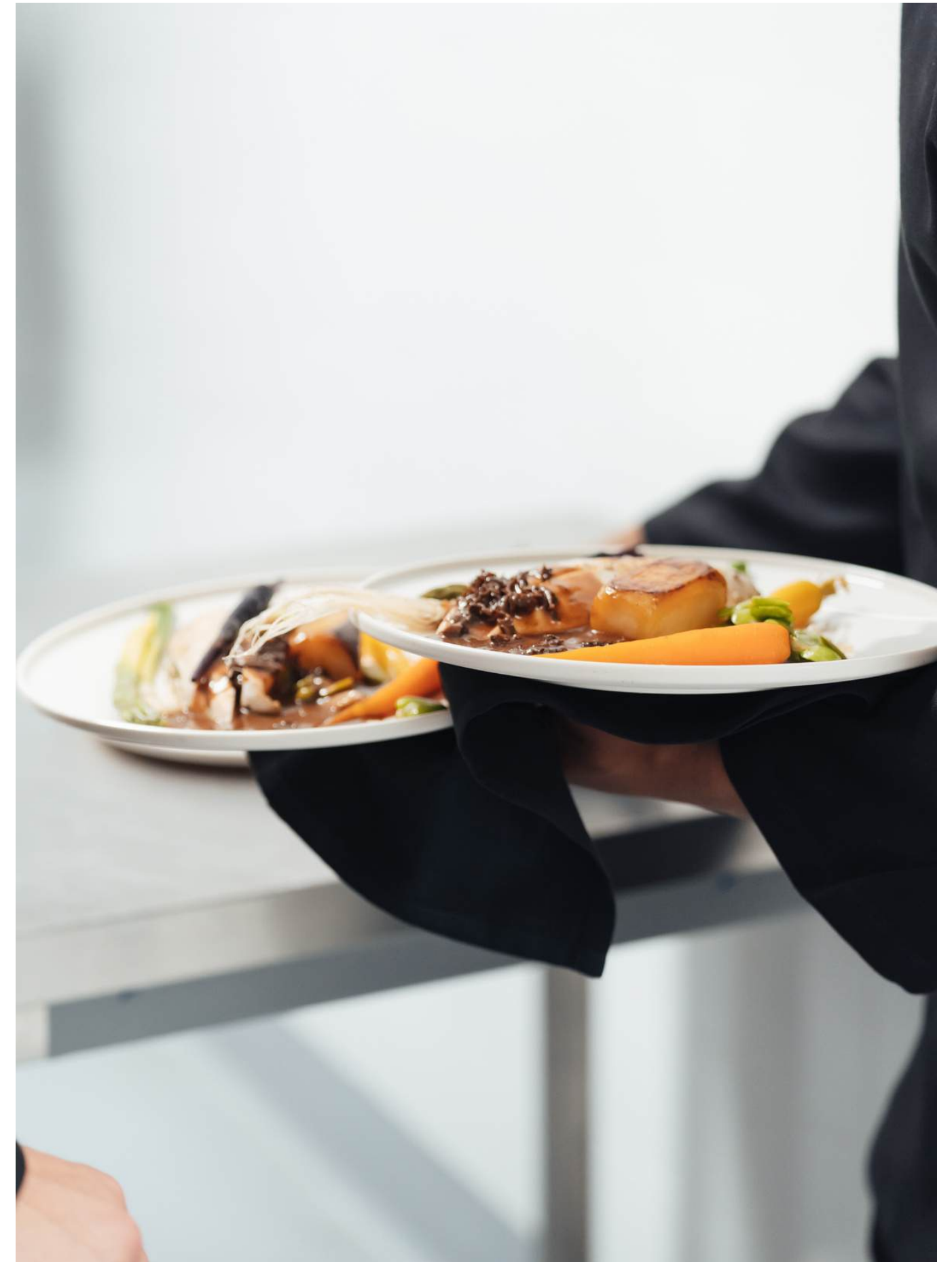
- Organic vegetables from C' tout bon
- Eggs from Censier Farm
- Biofresh
- Bigh

#### DRINKS

- Wines from Biodyvino
- Brasserie de la Senne and Brasserie de Silly
- Vajra/Delibio

### OPTIMISING MOBILITY

- 50% of staff use public transport to get to work
- Provision of bicycle parking and showers for cyclists
- Monitoring of journeys



# GOOD PRACTICES IV

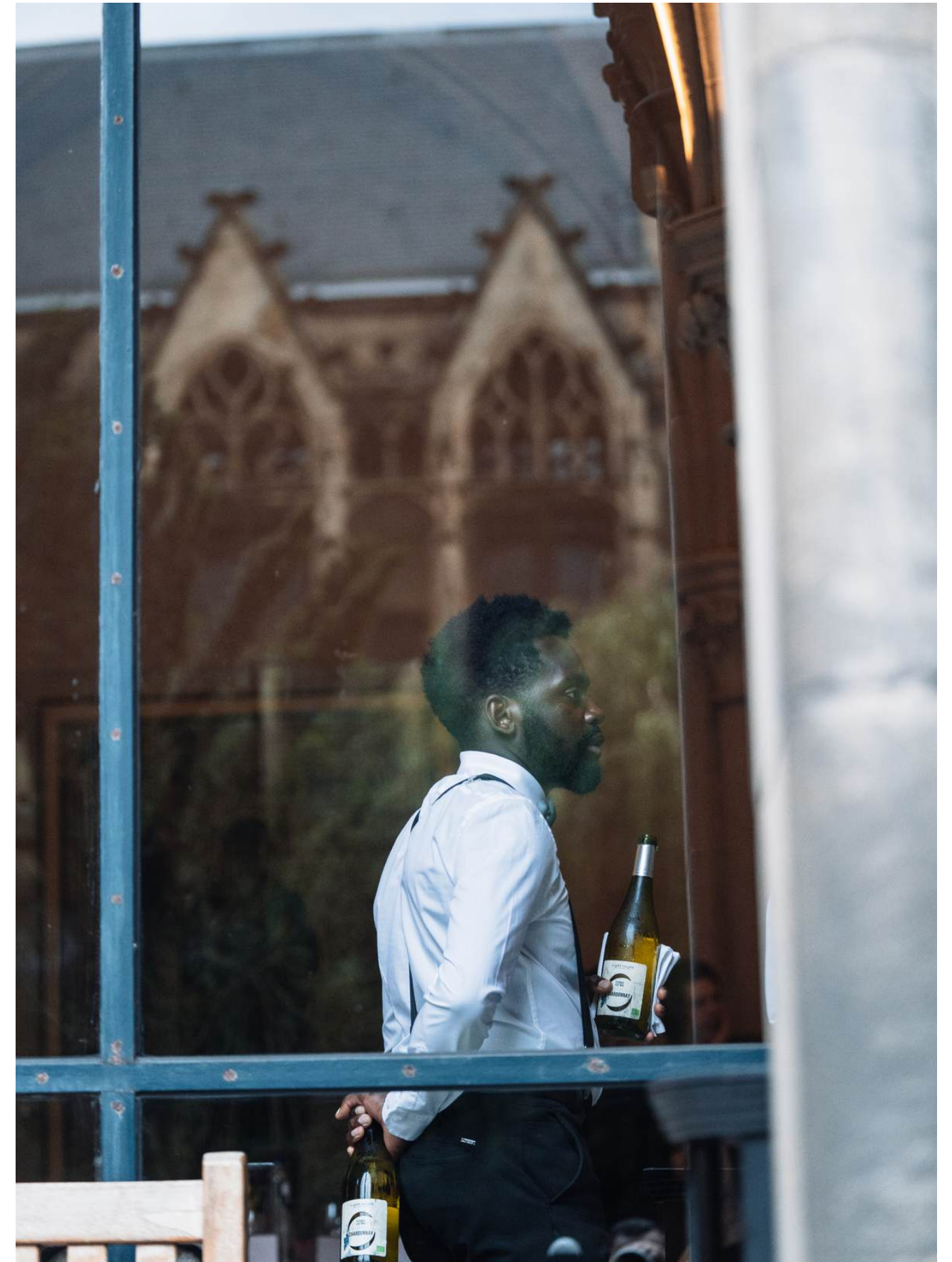
## 🌿 IMPLEMENTING VIRTUOUS PRACTICES

### CIRCULARITY AND TRANSFORMATION

- The bottoms of wine bottles become vinegar
- Annual flea market for items no longer in use (BP valued by the Ecodyn label)
- Extending the life of equipment, work clothes, crockery and decoration
- Whenever possible, materials, appliances and equipment are bought second-hand

### 🌿 EXCELLING IN FOOD HYGIENE AND SAFETY

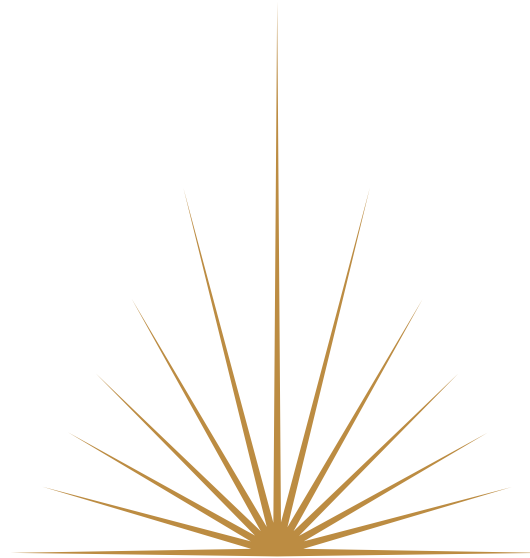
- Self-monitoring food traceability for the lowest possible health risk
- Afsca Smiley logo (the only caterer to have it)
- Strict health procedures
- Kitchen completely renovated in 2020 to meet strict HACCP hygiene standards

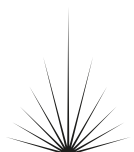




# STRUCTURING THE ENVIRONMENTAL APPROACH

Embodying our vision and keeping  
up our commitment





# GREEN MANAGER I

## *Pascaline*

### GREEN MANAGER

The key role of Green Manager ensures that our environmental and social commitments are rigorously implemented and monitored, ensuring that every aspect of our business remains aligned with our vision.

### ROLE AND ACTIONS

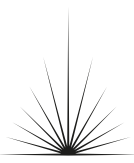
- Setting up a table to monitor « environmental » indicators
- Make changes in terms of choice of suppliers, % organic and waste management
- For even greater sustainability and commitment, take the approach even further: activate other certifications and implement actions linked to the low-carbon strategy (for example: significantly reduce the amount of red meat on our menus, etc.).
- Communicate on all these actions, both internally and with our partners and end customers, so that everyone can get involved in the approach and spread the message.

### CONTACT

+32 (0)2 732 33 85  
pascaline@artfood.be







## LABELS AND PARTNERSHIPS II

# Artfood, the taste of commitment

Our various labels are real boosters. They reflect our environmental and societal commitment and forge our company's ethics. We could not consider our profession in any way other than in balance with what the Earth offers us.

### **ECODYNAMIC ENTERPRISE LABEL**

Guaranteeing our ecological approach on a daily basis.

### **CERTISYS LABEL**

Communicating about the origin of our organic products.

### **WEFOREST**

Contributing to the balance of biodiversity through reforestation.

### **CARBON FOOTPRINT**

Reducing our greenhouse gas emissions.

### **FOOD DONATION**

Distributing our surplus food to those most in need.

### **RECYCLO**

Collecting and composting our organic waste in urban areas.

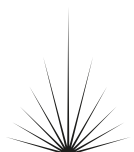
### **GOOD FOOD**

Making our name through our sustainable approach.

### **AFSCA SMILEY**

Protecting the safety of the entire food chain.





## LABELS AND PARTNERSHIPS II

### The Ecodynamic Enterprise label

The first Ecodynamic Company label was awarded in 2016.

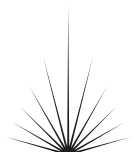
Since then, the label has been renewed almost every year, and has enabled us to highlight our eco-management initiatives, particularly in terms of waste management and prevention, rational use of energy and water, employee mobility management, etc.

To support this approach on a daily basis, guide documents have been created: the eco-responsible purchasing charter, an environmental charter, the sorting and optimised waste management charter, the mobility charter, etc.

**Artfood is the only caterer to obtain 3 \* in the 2023 label (and 86%).**







## LABELS AND PARTNERSHIPS II

### The Certisys label

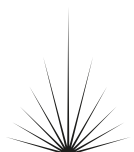
Since 2020, at least 20% of our purchases (\*) have come from organic farming.

Our aim is to increase this figure year on year, reaching 80% by 2029.

This certification underlines our respect for the environment and the health of our customers. Finally, it allows us to communicate the origin of our products in complete transparency.

(\*) per year - in financial terms





## LABELS AND PARTNERSHIPS II

### WeForest

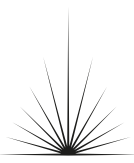
Reforestation is essential to the balance of natural resources and is one of the most effective ways of controlling climate change.

That's why we offset residual emissions with WeForest.

- We have financed over 19,000 trees in the last 5 years
- We are committed to replanting one tree for every thousand euros of sales generated.







## LABELS AND PARTNERSHIPS II

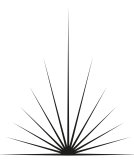
### Carbon footprint

Very few caterers carry out a complete food audit. Artfood is a forerunner in this field, demonstrating its leadership by integrating all its impacts.

The aim of the carbon footprint is to take steps to reduce greenhouse gas emissions.

It enabled us to identify the most emissive activities and then define a low-carbon strategy to reduce the 433tCO<sub>2</sub> emitted by Artfood in 2022 (the equivalent of 40 Belgian households in around 1 year).





# LABELS AND PARTNERSHIPS II

In 2023, we collected more than 400 items of data:

## Food and beverages

Meat, fish, fruit, vegetables, dairy products, bread, wine, beer, etc.

**323 data**

## Electrical appliances

cold storage rooms, ovens, refrigerators, dishwashers, etc.

**33 data**

## Furniture and tableware

Reusable packaging, disposable crockery, reusable crockery, etc.

**30 data**

## Mobility

Staff travel to and from work and at events

**15 data**

## Energy

Electricity from solar panels, heating, etc.

**14 data**

## ARTFOOD

Meaningful gastronomy

Carbon assessment 2022

33%

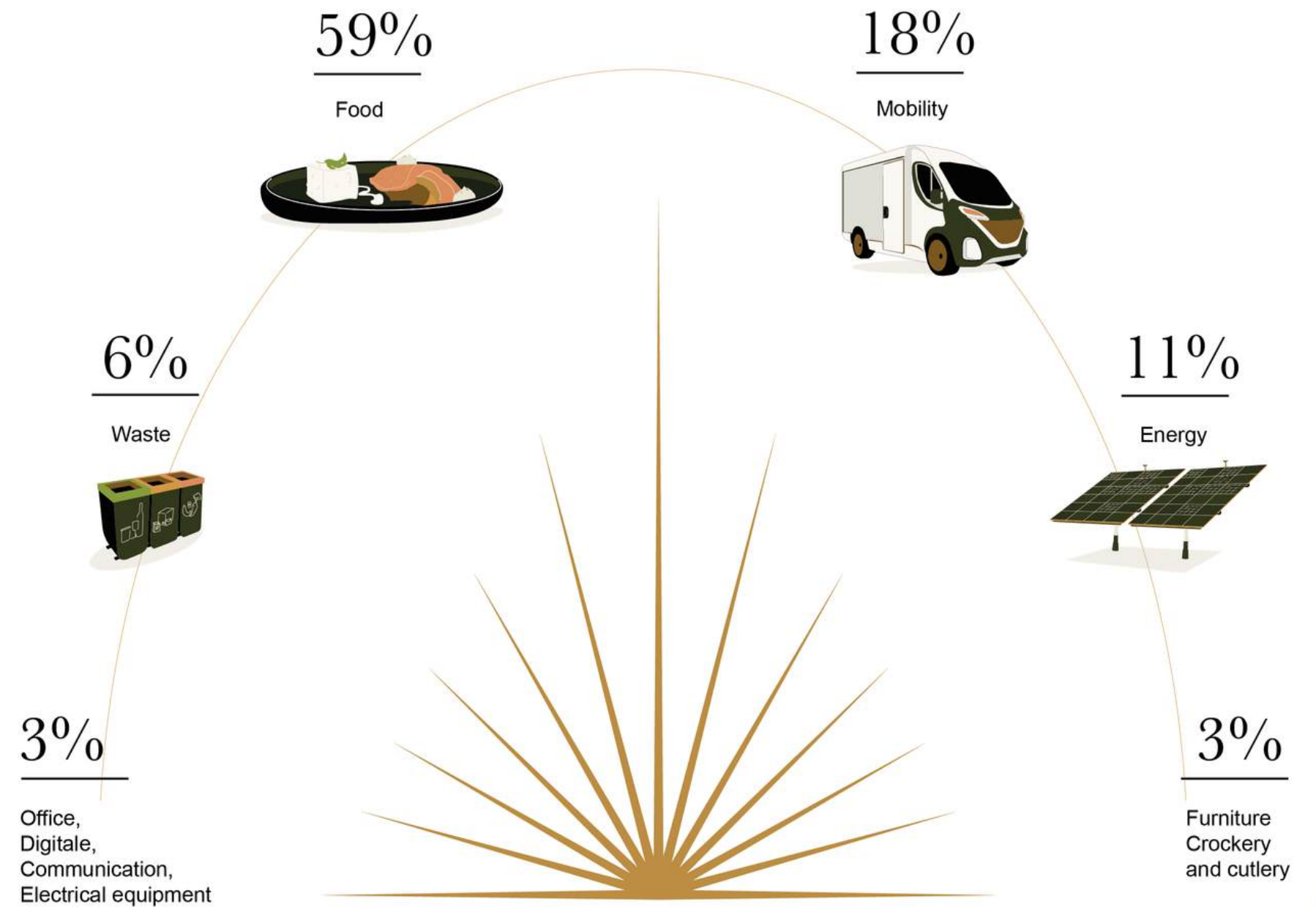
33% of our electricity generated on our roofs

20 %

20% of our purchases are from organic farming

60%

60% of bio-waste collected by cargo bike



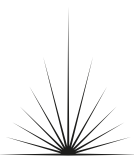
Total emissions

433 t CO<sub>2</sub>e

Emissions per guest

5,55 kgCO<sub>2</sub>e

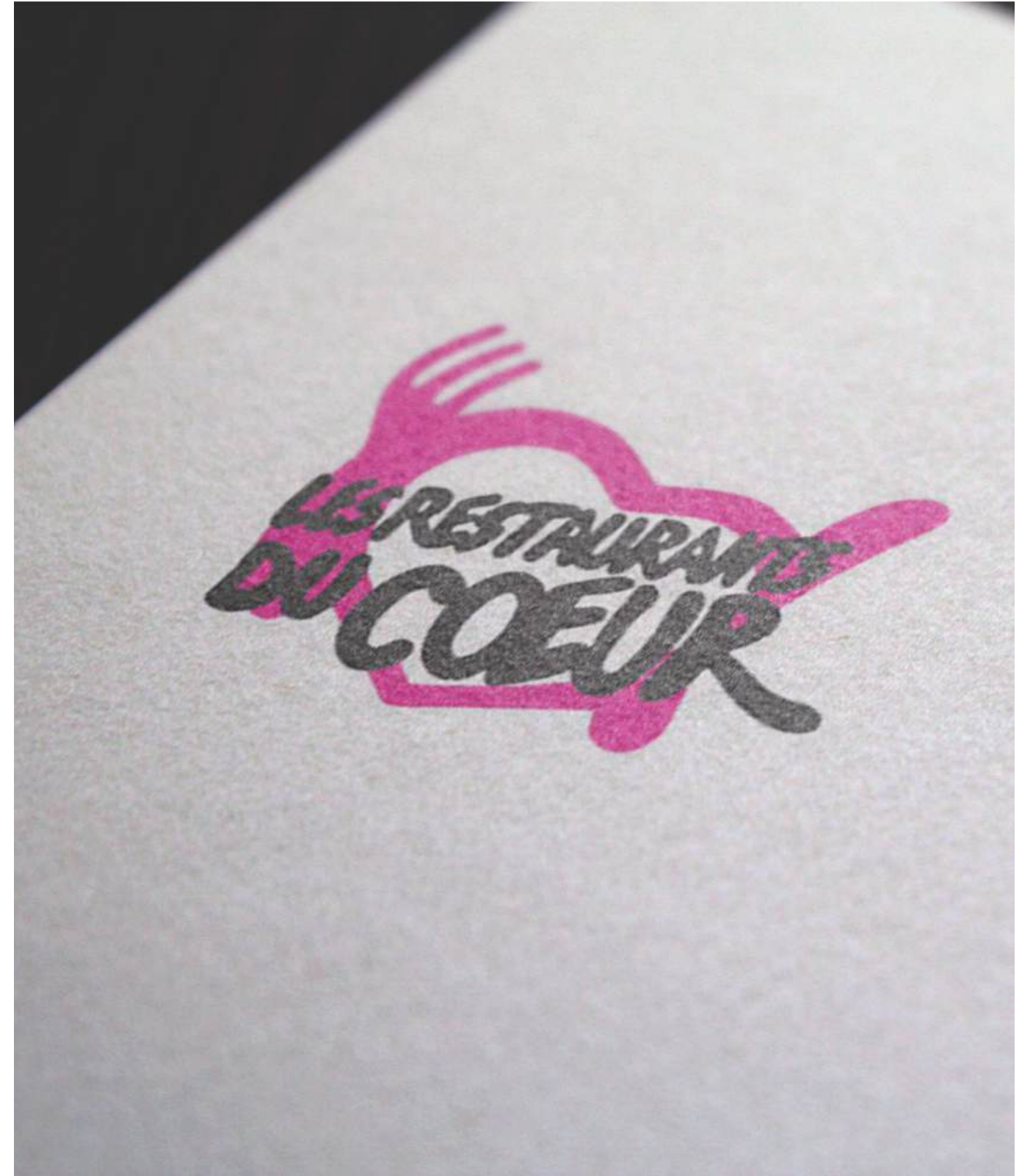


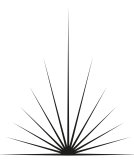


## LABELS AND PARTNERSHIPS II

### Food donation

Surplus food collected after an event and in accordance with FASFC standards is redistributed to various Artfood partner associations, including the Restos du Cœur and the Samu Social. We also collaborate with Alpaca, which distributes the surpluses to its beneficiary associations.





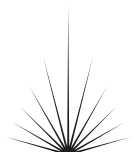
## LABELS AND PARTNERSHIPS II

### Recyclo

Artfood partners with Recyclo for the composting of its organic waste. This Brussels-based organization, which is sensitive to the problem of waste in urban areas, provides companies with a carbon-neutral waste management, cargo bike collection and recycling service.





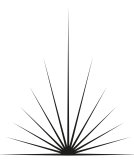


# LABELS AND PARTNERSHIPS II

## Good Food

An initiative of Brussels Environment, Good Food supports establishments in the hotels, restaurants/caterers and pubs sector that are committed to a sustainable approach. This label was born following the request of the people of Brussels to be able to list the actors registered in an ecological project. Several criteria are included in the overall assessment grid, such as the consumption of local and seasonal products and the available alternatives to animal proteins.





# LABELS AND PARTNERSHIPS II

## Afsca Smiley

From the selection of suppliers to the management of allergens and the respect of the hot and cold chain, the Smiley of the AFSCA label is a self-control hygiene system, supervised and certified by external audits. Products are traced to ensure that no substances are present that are not suitable for consumption. We make every effort to comply with food safety regulations.





III

NEXT STEP?

# The logical next step

## INITIATING THE B CORP AND ISO 20121 APPROACH

### B CORP: 5 PILLARS

In order to put the conclusions of the Carbon Footprint into action, we want to put in place measurement, monitoring and auditing tools so that we can be part of a continuous improvement process.

Firstly, because this is part of Artfood's DNA.

Secondly, to better meet the increasingly sustainable requirements of our partners (customers, venues and event agencies) and the regulations (CSRD).

Finally, and most importantly, to broaden the approach, towards the transition of organisational culture.



#### Collaborators

How does your company look after its employees, improving their lives and well-being?



#### Environment

How does your company prioritise and care for the planet and all living things?



#### Governance

How do you ensure that your company's governance takes all stakeholders into account?

Impact pillars

Each B Corp <sup>TM</sup> is scored using the five impact areas of the B Impact Assessment





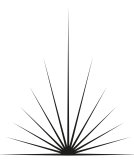
#### Customers

How does your company have a positive impact on the lives of your customers?



#### Community

How does your company contribute positively to the community and collaborate with its ecosystem?



# NEXT STEP?

# III

## THE ISO 20121 STANDARD FOR THE EVENTS SECTOR

The ISO 20121 standard provides a framework for managing the organisation of any event, so as to reduce its social and ecological impact.

### ENVIRONMENT

- Waste
- Mobility and logistics
- Energy
- Waste
- Sustainable food
- Use of resources at events
- GHG emissions and carbon footprint
- ...

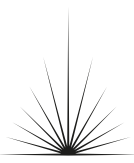
### SOCIAL AND SOCIETAL

- Shared governance
- Employee participation
- Employee training
- Types of contracts
- Gender
- Diversity / Mixed
- Inclusion
- Subcontracting and partnerships
- ...

### ECONOMICAL

- Proximity to producers
- Local economic benefits
- Crafts
- Fair prices
- ...

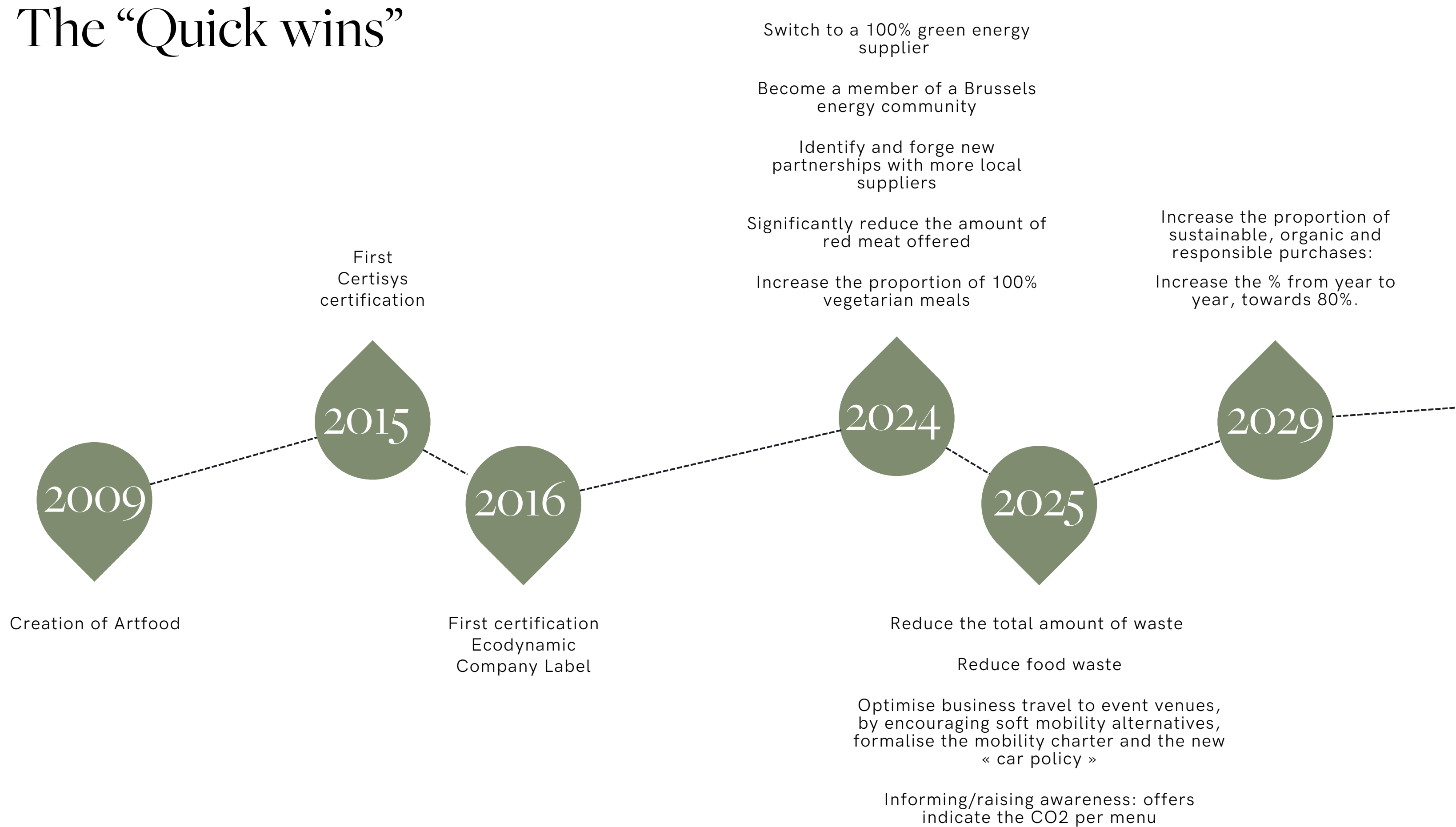


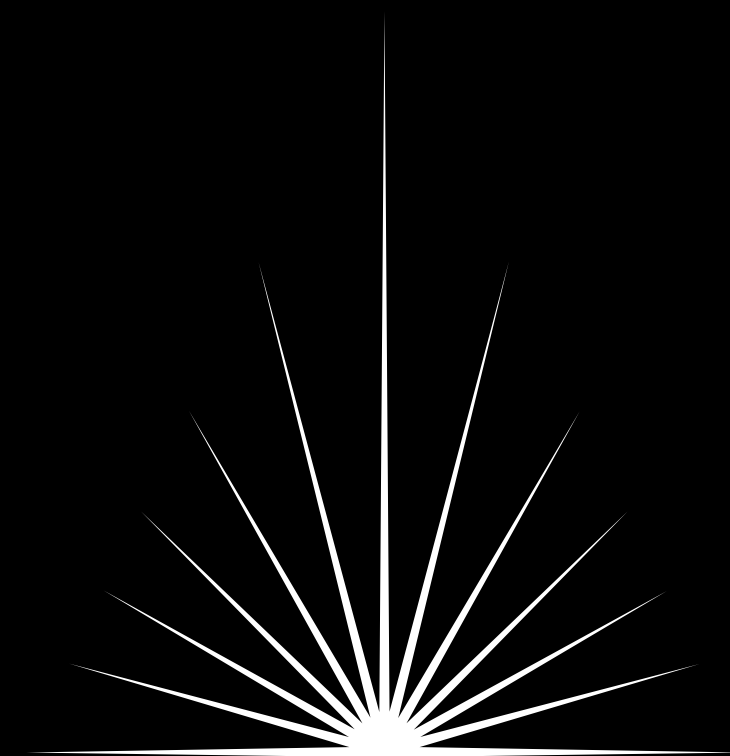


# NEXT STEP?

## III

### The “Quick wins”





Meaningful gastronomy