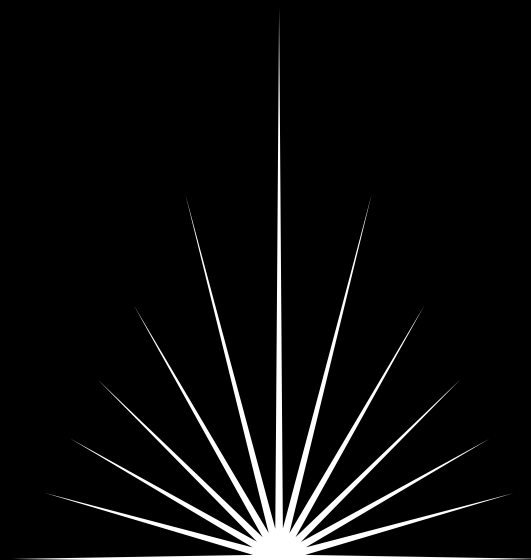


ARTFOOD

SUMMARY



Meaningful gastronomy

OUR COMMITMENTS

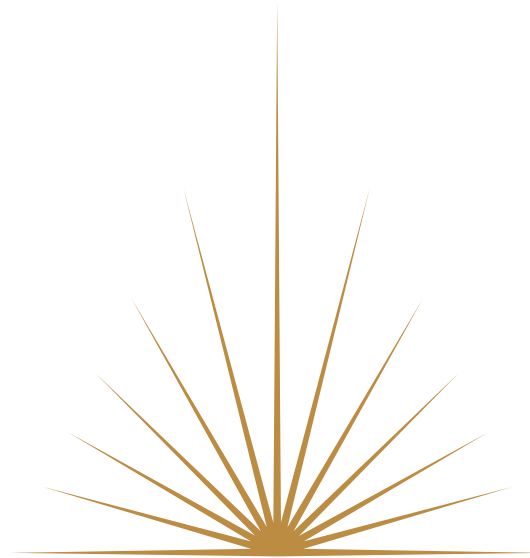
- I. Vision & Mission
- II. Values
- III. Sustainability Policy
- IV. Good Practices

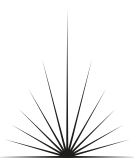
STRUCTURING OUR SUSTAINABILITY JOURNEY

- I. Leadership message
- II. Labels and partnerships
- III. Goals and commitments

OUR COMMITMENTS

We could not imagine practicing our craft without meaning.





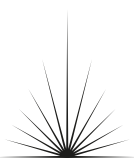
VISION AND MISSION I

At Artfood, our goal is to turn every event into a moment of meaning, connection and taste. We believe in a gastronomy that touches people, brings them together and leaves a positive, human, local and lasting footprint.

That is why we design tailor-made culinary experiences for our clients and their guests, guided by excellence, care and a strong commitment to sustainability - rooted in our territory and communities.

We ensure our cuisine respects all living beings, their resources and the ecosystems they form. Trees, people, soil or animals - we are all bound by interdependence. Cultivating meaningful relationships, with each other and with the earth, is essential to preserve balance.





VALUES

II



Three values define everything we do.

EXCELLENCE, *our North Star*

Excellence means giving our very best every day. With high standards, attention to detail and a constant drive to improve, we strive for the right balance between planet, people, clients and our teams.

CARE, *our compass*

Care means acting with respect, openness, attentiveness and consideration. It connects us with our teams, partners, the planet and the precious resources we depend on - and it inspires every decision we make.

BELONGING, *our anchor*

Belonging means being part of something greater and creating bonds, within the company and across society. Rooted in our territory and communities, we nurture authentic, lasting relationships. Inside, everyone has a place, a voice and a role. Outside, we create meaningful connections built on exchange, proximity and positive impact.

III

POLICY

Sustainability Policy

As a sector leader in sustainable event catering, Artfood has been committed to this path for many years.

Our goal is clear: to continually reduce the environmental impact of our organization and activities, while at the same time strengthening our social and economic impact. Our sustainability vision rests on three strong pillars:

LOCAL, RESPONSIBLE GROWTH

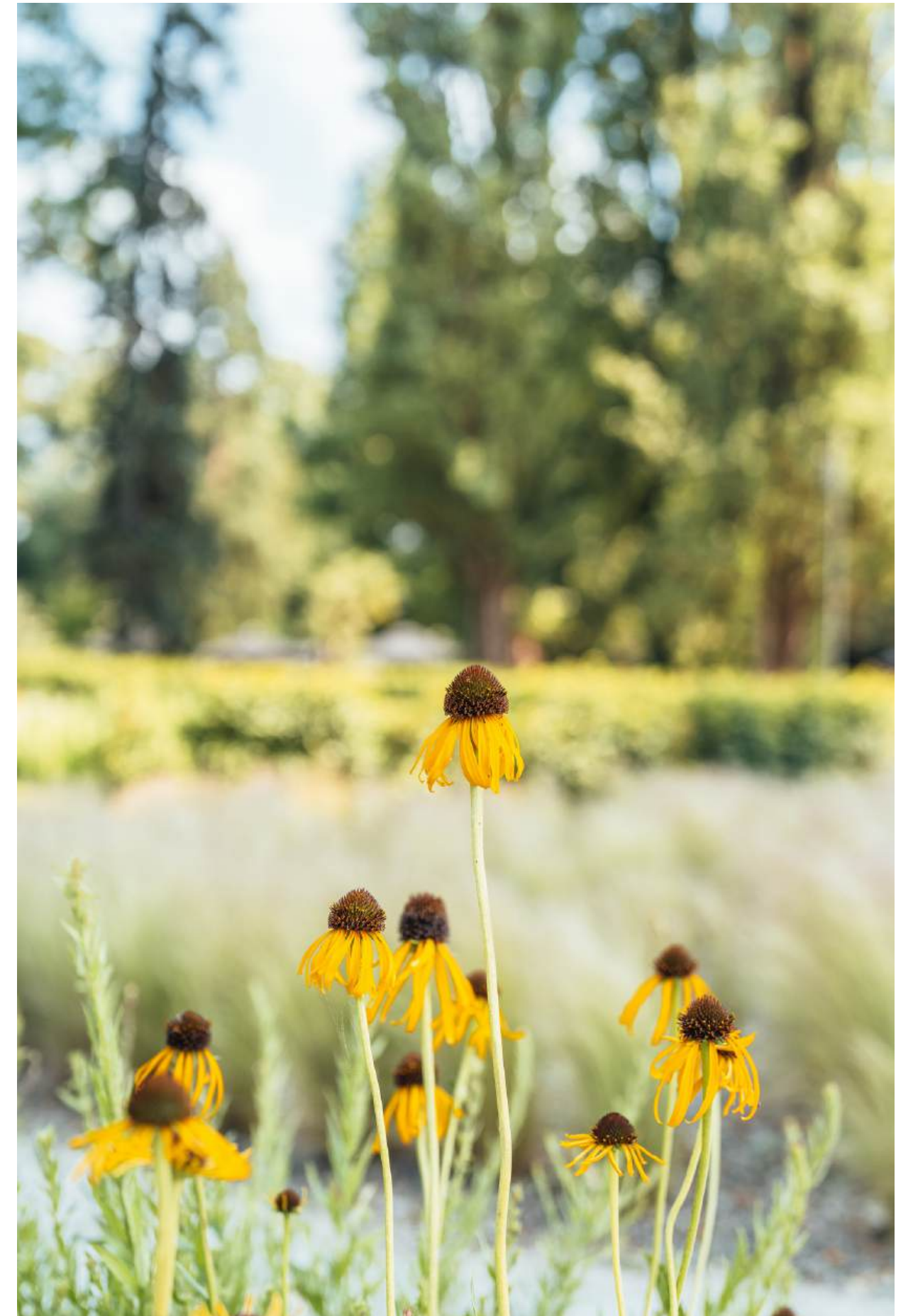
Rooted in Brussels, we make sustainable choices by prioritizing local partnerships at every step: from recipes and purchasing to mobility and waste. Our ambition is clear: to become the benchmark for sustainability in our sector.

TRANSPARENCY & INSPIRATION

We measure, structure and share our actions and event legacy through recognized frameworks such as B Corp, ISO 20121, Carbon Footprint, Ecodynamique label and Certisys (organic). We move forward with full transparency alongside our clients, partners and suppliers.

TOGETHERNESS AS A DRIVER

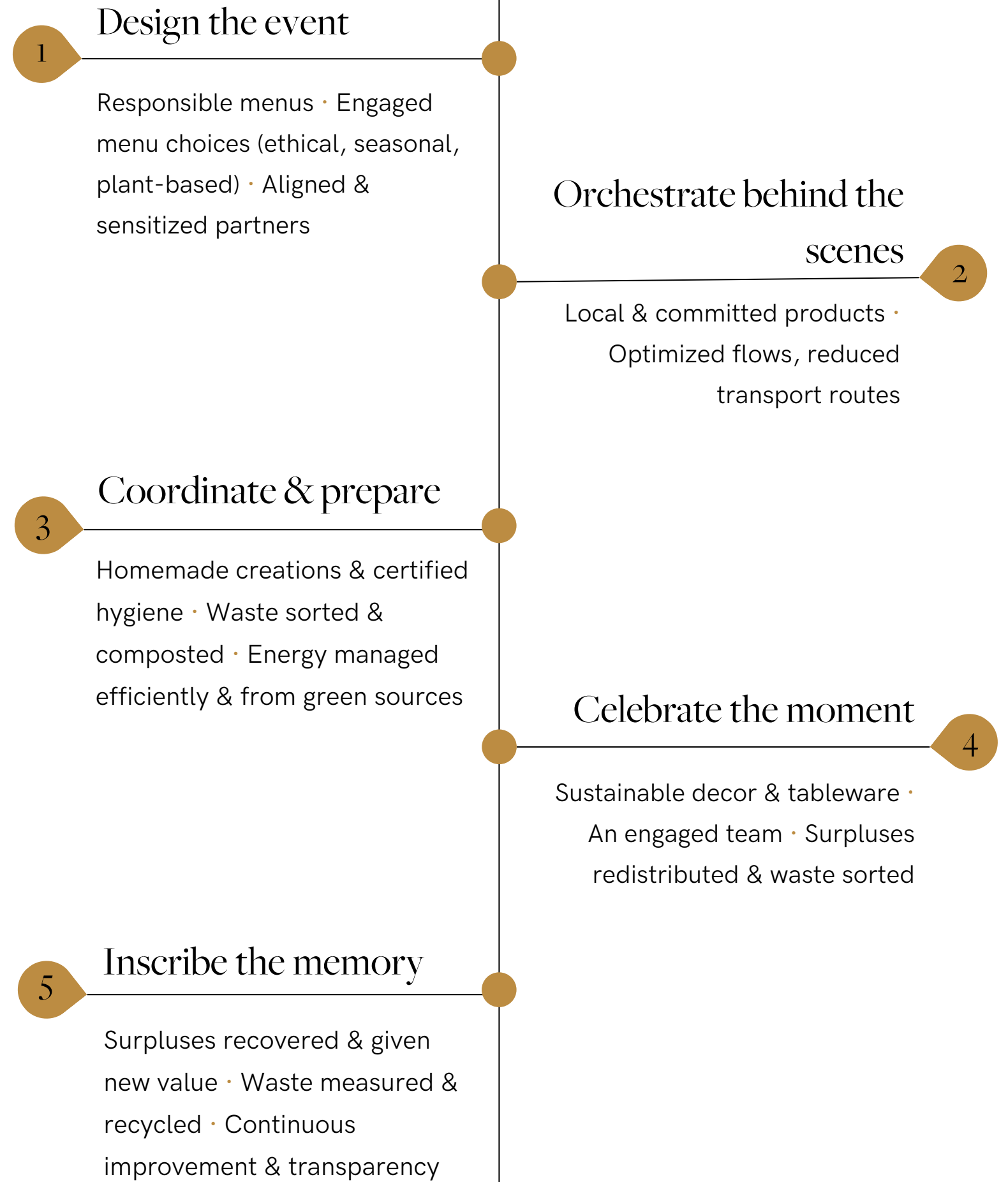
Within Artfood, we foster co-creation, continuous learning and mutual respect. Our aim is to make Artfood an open, inclusive and inspiring place to work.



GOOD PRACTICES IV

Thinking sustainability, acting at every step.

At Artfood, sustainability is not a one-off action but part of every stage of our events - from the first contact to the final debrief. At each step, we take concrete action, work with committed partners and set measurable goals. Because an eco-responsible event begins long before the big day.



GOOD PRACTICES IV

Step 1

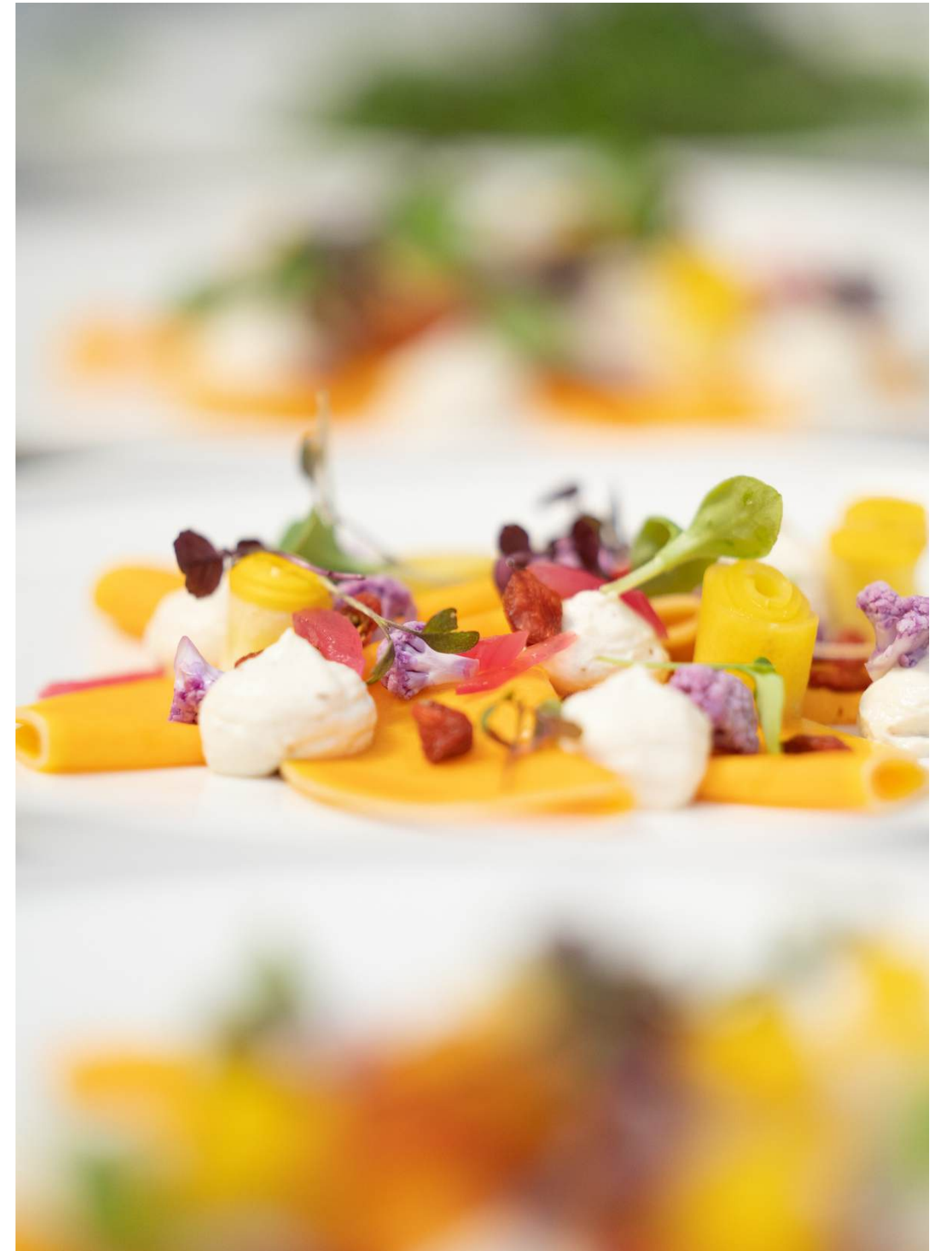
Design the event

A SUSTAINABLE MENU, A MENU THAT MAKES A DIFFERENCE.

- Foie gras removed from our menus
- Less beef, more diversity in meats
- A wider and more indulgent vegan offer
- By default, at least 50% of every menu is vegetarian
- A four-season menu aligned with nature's rhythm
- Adjusted portions to limit waste without ever falling short
- Recipes 100% adaptable to dietary needs (gluten-free, lactose-free, peanut-free, etc.)

RAISING AWARENESS, BUILDING COLLECTIVE MOMENTUM.

- Give priority to certified venues to strengthen a sustainable ecosystem
- Share our Sustainability Charter with clients, suppliers and partners
- Ensure adequate front-of-house staffing to deliver flawless service and uphold our commitments



GOOD PRACTICES IV

Step 2 Orchestrate behind the scenes

RESPONSIBLE SOURCING

- Organic: minimum 20%
- Local & seasonal produce, including organic vegetables from C' tout bon, Biofresh and Vert d'Iris; organic table bread
- Local, seasonal flowers and bouquets
- Equipment primarily sourced in Belgium

In beverages:

- Beers from local craft breweries
- Fresh Belgian organic juices
- Wine & Champagne: 95% organic
- Organic coffee beans & organic teas
- Organic flavored waters

TRUE FLOW OPTIMIZATION

- Food purchasing planned collectively to pool production and cut food waste
- Deliveries optimized between Artfood, suppliers and clients to minimize travels and impacts
- Priority to service staff living close to event venues
- Inclusion of people with disabilities in service teams, through our partnership with Cap Event



GOOD PRACTICES IV

Step 3 Coordinate & prepare

KITCHEN: HOMEMADE, SAFE AND TAILORED

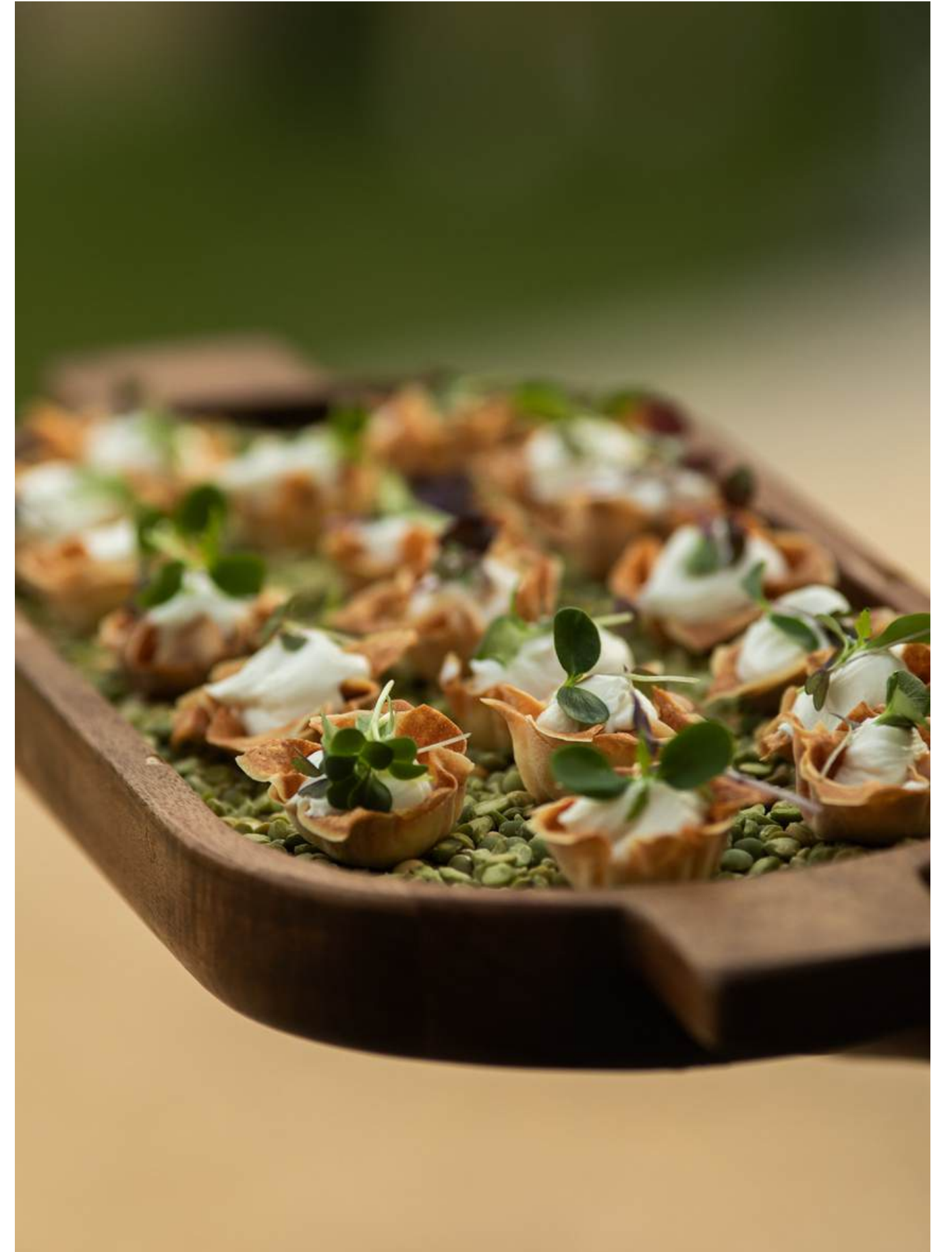
- Guaranteed homemade cuisine and fresh products
- HACCP hygiene standards - kitchen fully renovated in 2020
- Self-monitoring with external audits to ensure constant traceability and optimal food safety
- Menus adapted to each event and all dietary needs

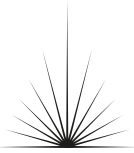
WASTE: PREVENTED, SORTED, THEN COMPOSTED AND RECYCLED

- Organic waste sorted and collected, composted by Recyclo (Brussels)
- Strapping machine secures trolleys, replacing single-use plastic film
- Clear signage for sorting in our kitchen and warehouse
- Eco-labelled cleaning products
- Used oils fully recycled

ENERGY & WATER: OPTIMIZED FROM SOURCE TO TABLE

- Tap pressure reducers to cut water use
- Electrification of our car and van fleet
- Solar panels (installed in 2021) covering 50% of our needs
- LED lighting with automatic shut-off in the workshop
- Smart-controlled cold rooms to optimize energy use
- 100% green electricity supplier





GOOD PRACTICES IV

Step 4

Celebrate the moment



SUSTAINABILITY IN EVERY DETAIL

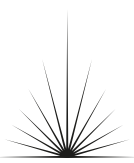
- Reusable tableware and minimal single-use items
- Non-organic, reusable decor such as candlesticks and ceramic pebbles
- Dried foliage and branches preserved and reused for several years
- Seasonal flowers reused across multiple events
- Electric candles and rechargeable LED lamps



CLEAR AND CONCRETE COMMITMENTS

- 90% of front-of-house uniforms designed and embroidered in Belgium
- Eco-checklist and regular on-site controls to ensure compliance
- Waste sorting at events - going beyond Brussels standards
- Surplus food chilled and donated to partner associations





GOOD PRACTICES IV

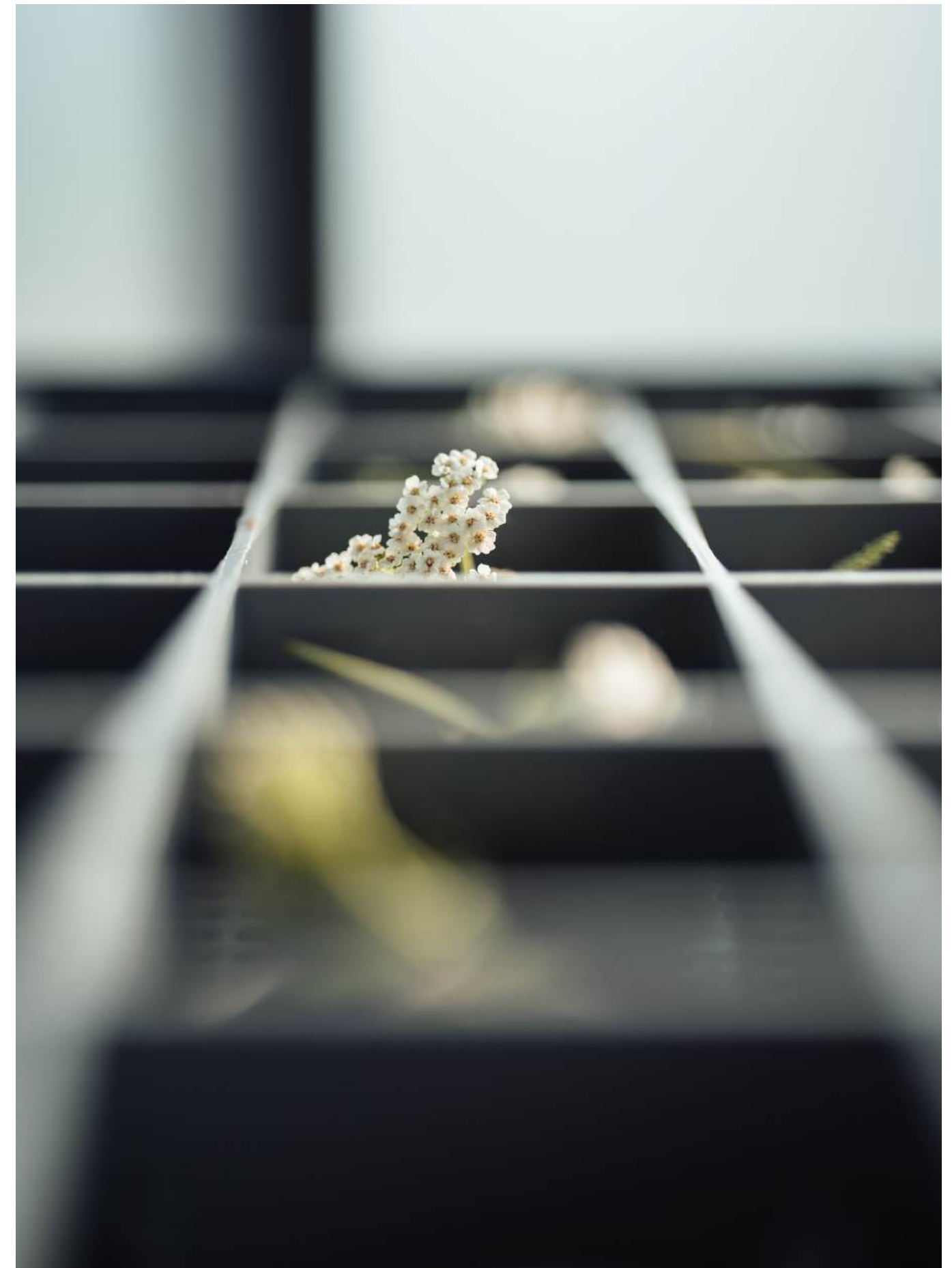
Step 5 Inscribe the memory

NOTHING IS WASTED; EVERYTHING TRANSFORMS

- Surpluses donated to Restos du Cœur or served as staff meals
- Corks collected and recycled through a dedicated association
- Wine dregs transformed into house-made vinegar
- Dishwashers with ASR systems reducing water and energy consumption
- 25.3 tons of organic waste composted in Brussels in 2024

MEASURE, LEARN, TO IMPROVE

- Recording and handling of all non-conformities
- Internal debriefs and feedback to drive continuous improvement
- Client feedback systematically gathered and shared
- Annual transparent reporting of results and lessons learned



GOOD PRACTICES IV

A guiding thread

Nurture our bonds

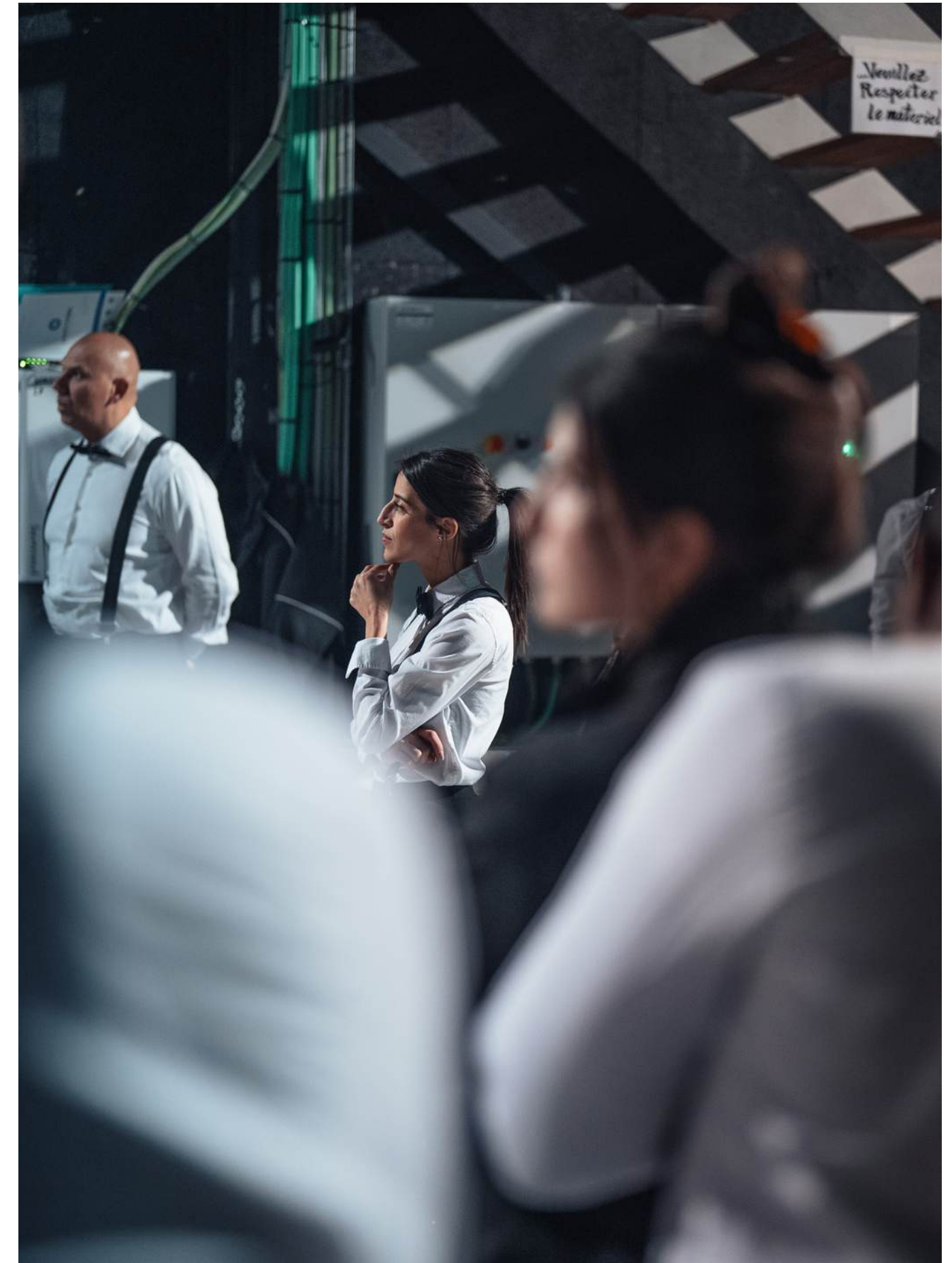
EXPERIMENT & CREATE HUMAN CONNECTIONS

- “Walk in my shoes” onboarding week with immersion in every role
- Daily shared lunches prepared by the kitchen teams
- Strong support for internal promotions
- 60%* of employees report feeling good or very good at Artfood
- Around 30% of management positions held by women; we continue to work towards further diversity in our leading positions.

COMMIT SUSTAINABLY AND CONCRETELY

- Long-term relationships with key suppliers:
 - Food & Beverage: 7 years on average
 - Glassware & tableware: 5 years on average
 - Waiting staff: 1 year on average
- 86%* of employees rate our environmental actions as good or excellent
- 91%* believe our clients are treated with honesty and transparency

* Based on an internal study (Nov 2024) by 21 Solutions.



GOOD PRACTICES IV

In their own words

“

A huge thank-you to Artfood [...] for the quality of their service. We hired them for an important in-office event and everyone had a great evening! Drinks and food were excellent and we appreciated the team's kindness and professionalism.

WELCOME COCKTAIL & WALKING DINNER · 90 GUESTS · BRUSSELS

It was simply fabulous. I received only compliments. And another thank-you to Murat [mâitre d'hôtel] for his ultra-efficient handling of all our on-site requests. It's going to be hard to work with other caterers!

COMPANY SEMINAR · 140 GUESTS · NAMUR

[...] Thank you once again for the exceptional follow-up and all the care you put into our Gala evening. You greatly contributed to its success-upstream with the enthusiasm, kindness and professionalism [...] of your whole team and on the night with a dinner that won unanimous praise-no small feat!

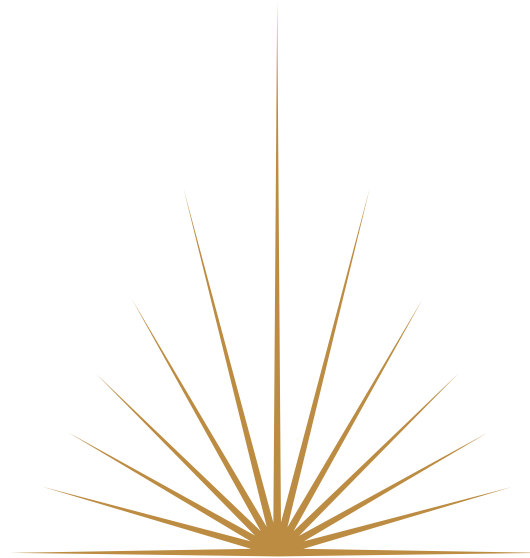
GALA DINNER · 300 GUESTS · BRUSSELS

”



STRUCTURING OUR SUSTAINABILITY JOURNEY

To embody our vision and sustain
our commitment



LEADERSHIP MESSAGE I

“

For over ten years, Artfood’s commitment has been at the heart of our business. As the leadership team, we fully endorse this Sustainability Statement. We provide the human, material and organizational resources-at every level of the company-to bring it to life. As Artfood’s founders, we are convinced that true excellence goes hand in hand with environmental and social responsibility.

EUGÉNIE SARKISSIANE, FOUNDER & ARTHUR RENWART, FOUNDER

To give strength and rigor to this approach, we rely on three ambitious frameworks: B Corp, ISO 20121 and our low-carbon strategy, in addition to the labels we have already obtained.

- 🌿 **B Corp as a springboard:** showcasing our strengths and connecting us to a community of responsible companies committed to transforming their sector.
- 🌿 **ISO 20121 as a backbone :** structuring our actions, requiring us to assess our practices and driving continuous progress.
- 🌿 **Low-Carbon Strategy as an action plan:** guiding concrete choices, pushing us to reduce our footprint and driving action today for tomorrow.

To embed these commitments in our daily work, we created a dedicated CSR role. This ongoing presence helps us evolve our practices coherently, collectively and measurably-integrating social, environmental and economic considerations into every decision.

NILS LEGEIN, MANAGING DIRECTOR

”



LABELS AND PARTNERSHIP II

Artfood, the taste of commitment

Powerful drivers, our labels embody our environmental and social commitment and shape our company ethics.

INTERNATIONAL STANDARD B CORP

To join a true global sustainable movement

CERTISYS

To communicate transparently about organic sourcing

RECYCLO

To collect & compost organic waste in urban areas

AND MUCH MORE...

WeForest (reforestation & biodiversity), Brussels Urban Logistics Green Deal (a community of committed actors working towards low-impact logistics in Brussels)...

INTERNATIONAL STANDARD ISO 20121

To deeply structure our sustainability approach

GOOD FOOD

To stand out with our sustainable approach

FOOD DONATION

To redistribute surplus to those who need it most

ECODYNAMIC ENTERPRISE LABEL

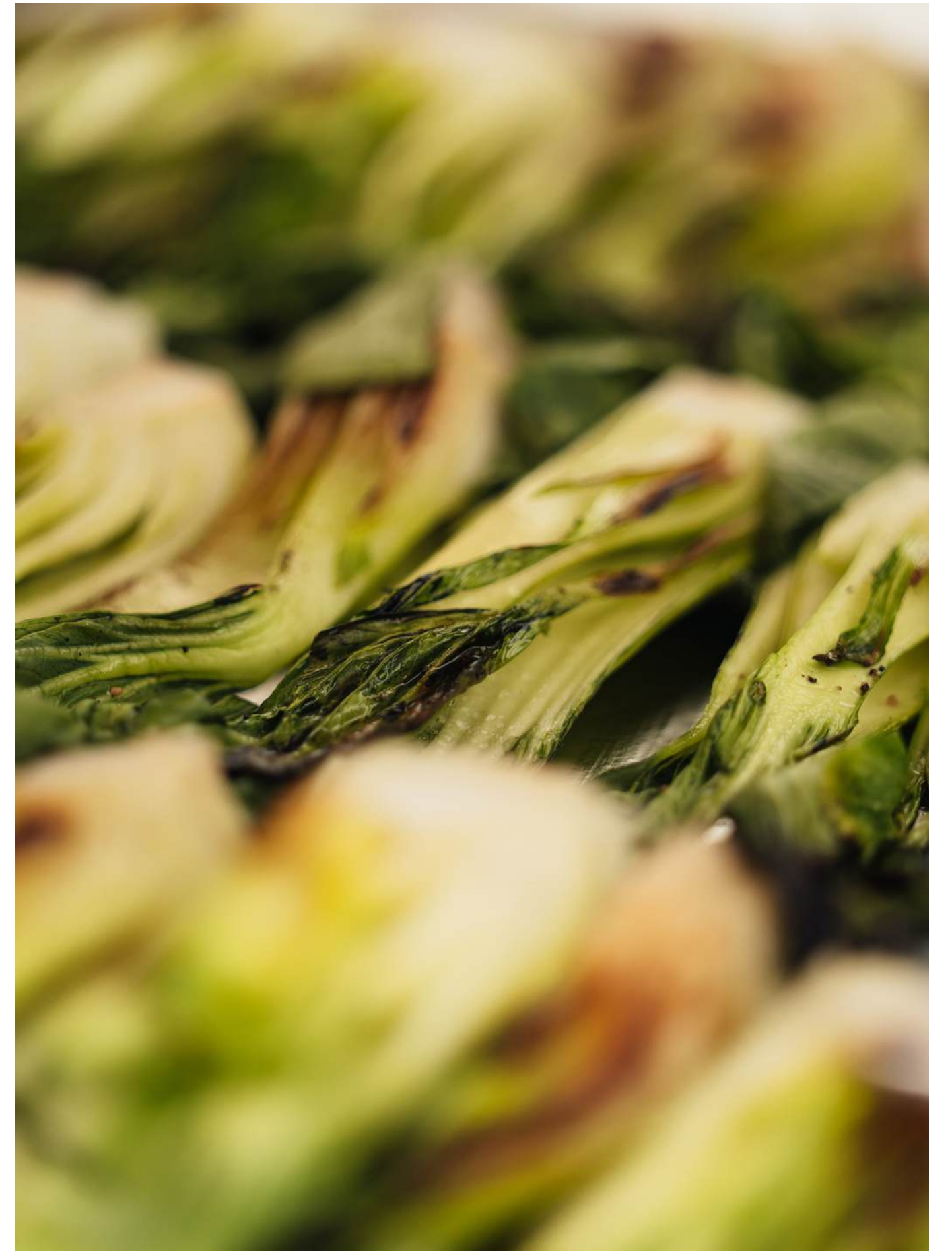
To uphold our ecological commitment in Brussels

SMILEY

To safeguard quality throughout the food chain

CARBON FOOTPRINT

To identify and reduce our greenhouse gas emissions



LABELS AND PARTNERSHIP II



B Corp Label : Locally rooted, globally engaged

WHY B CORP?

For Artfood, B Corp* is a tool that highlights what we do well and where we can improve. It also connects us to an international community of companies committed to a sustainable future.

A LOCAL MODEL, STRENGTHENED BY B CORP

This approach strengthens our local roots, with a stronger focus on our community and the local economy. As such, we commit to:

-  Serving at least 75% local and independent clients
-  Sourcing our core products from local** and independent suppliers

And we aim to deepen these commitments even further in the years to come.

* Artfood is in the process of B Corp certification and is not yet certified.

** Local: within 80 km of our Laeken workshop.



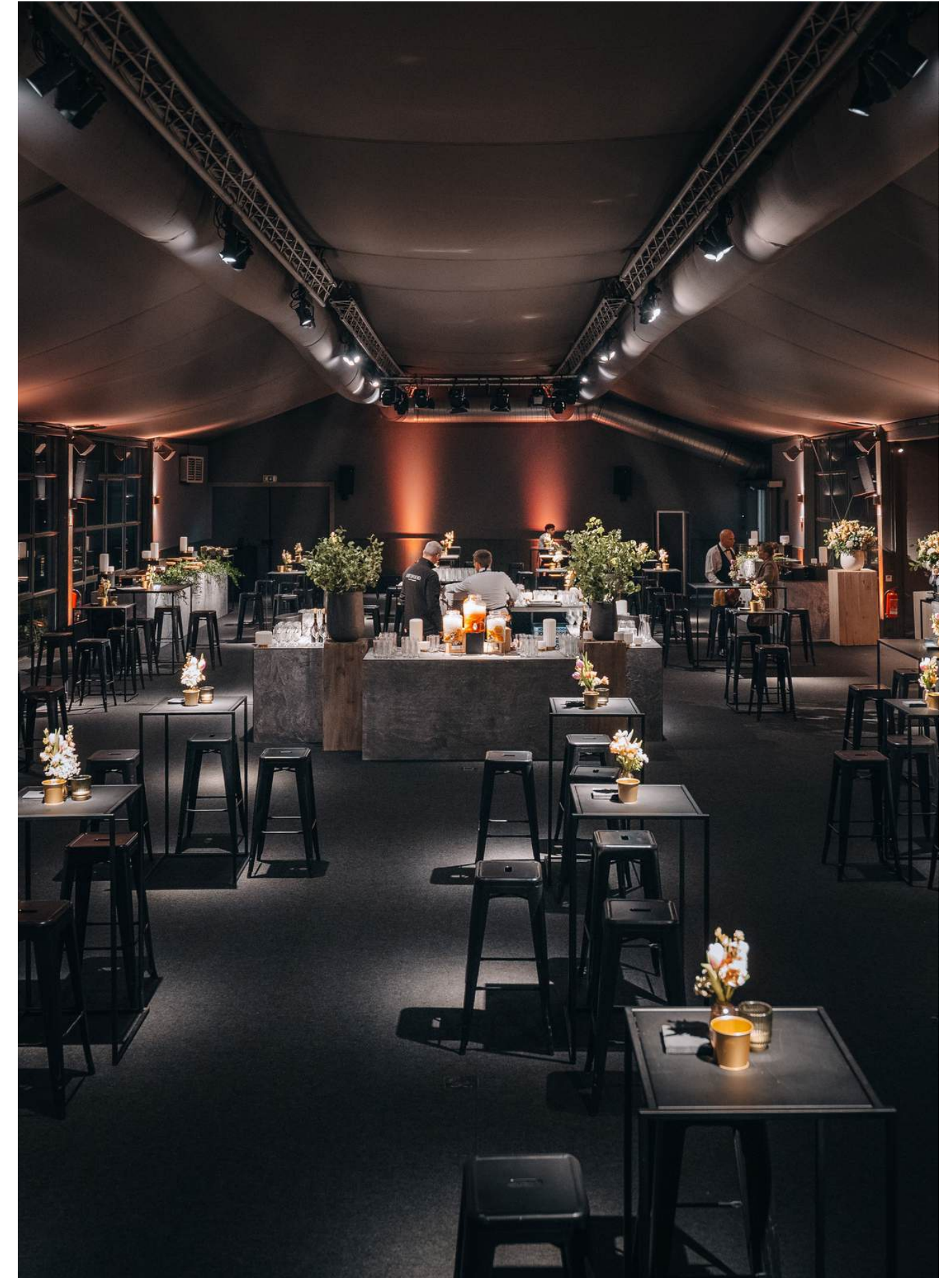
ISO 20121 standard

The global certification for sustainable event management.

ISO 20121 provides a structured framework for delivering events that fully integrate sustainability: environmental, social and economic. Artfood is currently pursuing ISO 20121 certification.

Achieving this standard requires genuine commitment: rethinking practices at every level, taking stakeholders* better into account and embedding concrete sustainability criteria into everyday decisions.

** Stakeholder: any individual, group, organization, or institution that has an interest in-or is affected by- Artfood's activities and can potentially influence them.*



LABELS AND PARTNERSHIP II

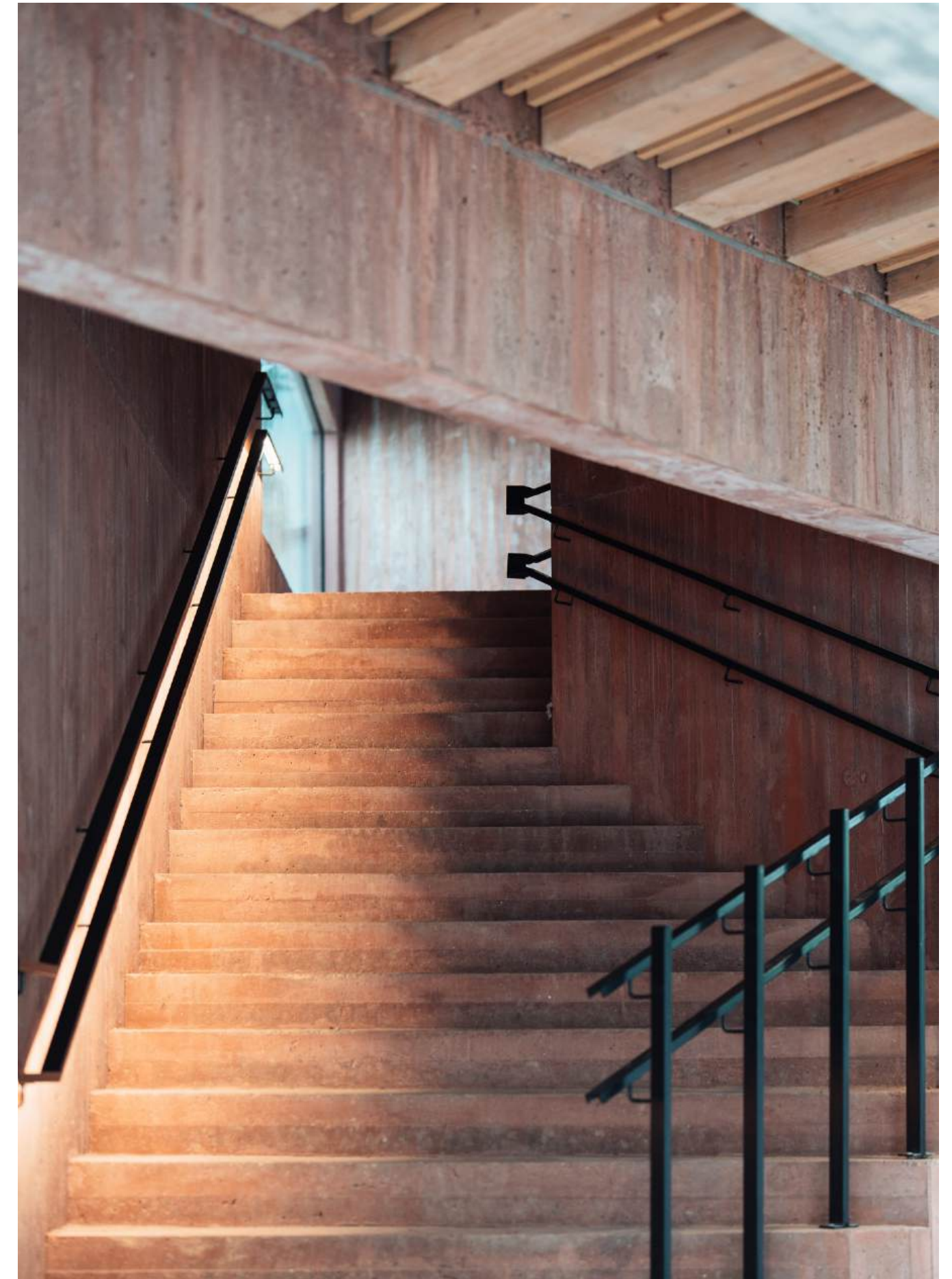
Ecodynamic Enterprise label



Artfood first received the Ecodynamic Enterprise label in 2016. Since then, it has been renewed almost every year, showcasing our eco-management - notably in waste prevention and management, rational use of energy and water and sustainable mobility.

To anchor this daily approach, we created guiding documents: an eco-responsible purchasing charter, an environmental charter, a sorting & optimized waste-management charter and a mobility charter.

In 2023, Artfood became the first caterer to obtain 3 stars in this label.



LABELS AND PARTNERSHIP II

Certisys



Since 2020, at least 20% of our annual purchases* have been organic. Our target is 35% by 2030. This label supports our commitment to the environment, our clients' health and transparency on product origins.

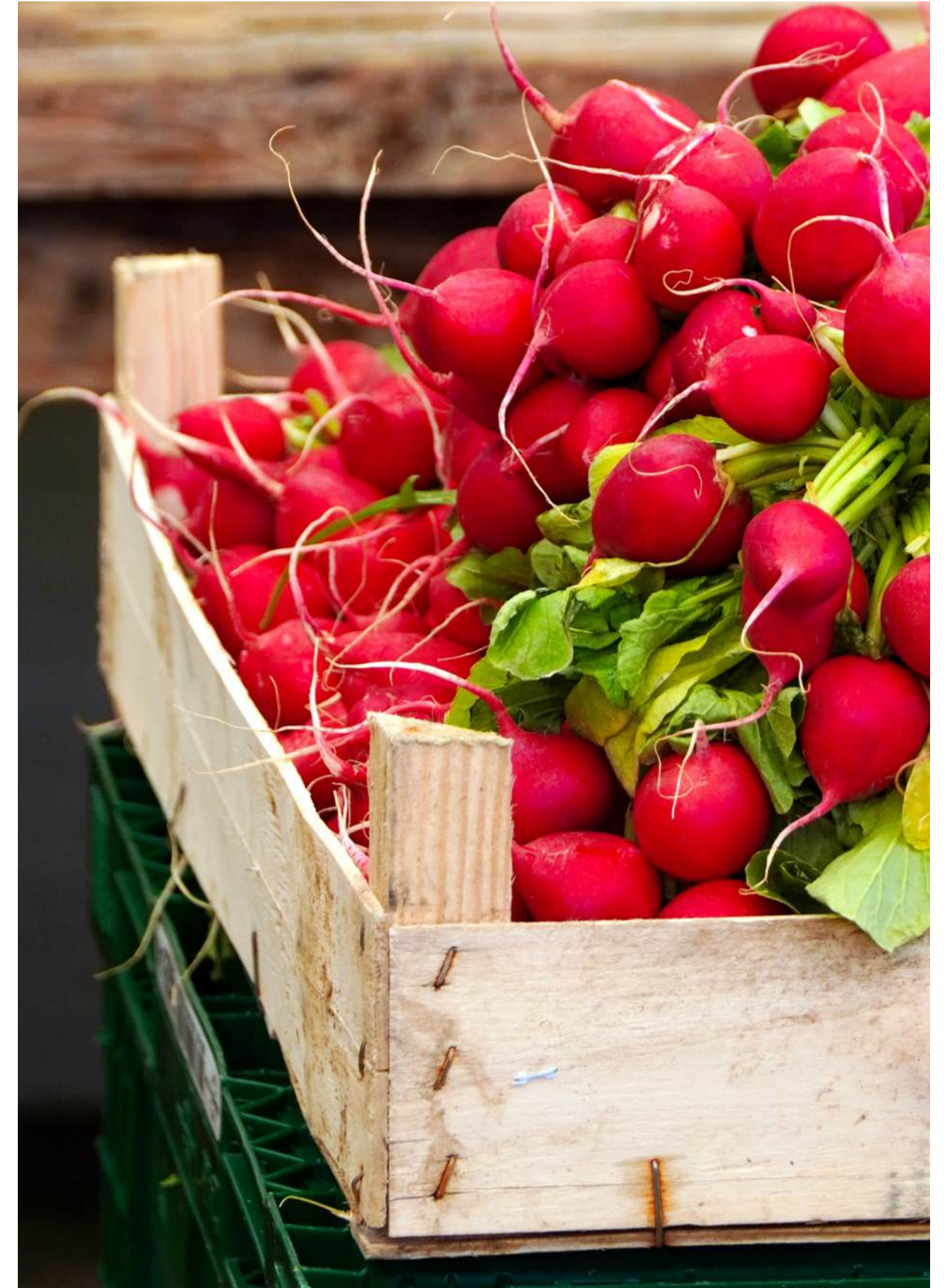
Good Food

Led by Bruxelles Environnement, this label highlights sustainable food actors in HORECA. Artfood was among the first caterers listed, recognized for its use of local and seasonal produce, anti-waste initiatives and plant-based menu alternatives.

Smiley (Afsca)

From product selection to temperature control and allergen management, every step is rigorously monitored. Our Smiley label certifies an effective self-monitoring system, validated by external audits - nothing is left to chance when it comes to guest safety.

** per year - financial value*



LABELS AND PARTNERSHIP II

Recyclo



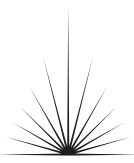
Artfood partners with Recyclo to compost organic waste. This Brussels-based organization addresses urban waste challenges by offering businesses carbon-neutral cargo-bike collection and recycling services.

In 2024, more than 25 tonnes of Artfood's organic waste were collected and transformed into compost, reused on nearby farms.

Food donation

Whenever possible, surplus food that meets AFSCA standards is redistributed to partner associations such as Restos du Cœur, especially when events are cancelled. Remaining surpluses are reused internally to limit waste, always in full respect of cold-chain logistics and hygiene.





LABELS AND PARTNERSHIP II

Carbon Footprint



Few caterers measure a full footprint that includes food. Artfood is a pioneer, showing leadership by integrating all impacts.

The footprint focuses on reducing greenhouse gas emissions. Completed in 2023, it identified our most emissive activities and led to a low-carbon strategy to reduce the 433 t CO₂e emitted the previous year - about the yearly footprint of 40 Belgian households.

We are committed to repeating this exercise every three years to track the effectiveness of our practices.



LABELS AND PARTNERSHIP II

In 2023, we collected 400+ data points*:

- Food & beverages**
meat, fish, fruit, vegetables, dairy, bread, wine, beer...
323 data points
- Electrical equipment**
cold rooms, ovens, fridges, dishwashers...
33 data points
- Furniture & tableware**
reusable packaging, single-use, reusable tableware...
30 data points
- Mobility**
staff commuting and event travel
15 data points
- Energy**
grid electricity & solar, heating...
14 data points

*Carbon footprint by 21 Solutions (ESG expert)

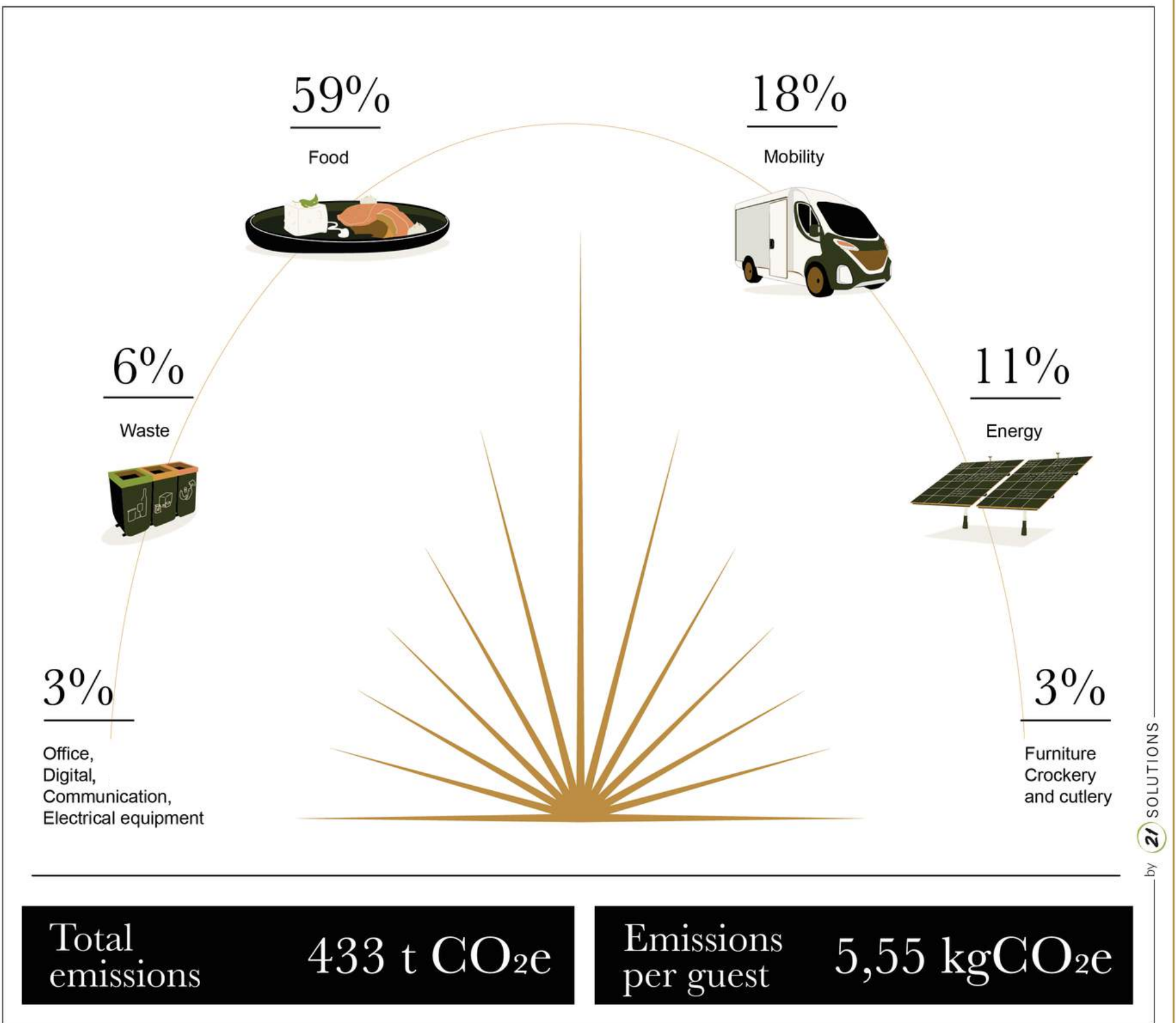
ARTFOOD
Meaningful gastronomy

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



GreenDeal Mobility

We participate in the Brussels-Capital Region's Low-Emission Logistics Green Deal, aimed at reducing the environmental impact of urban goods transport - from GHG emissions and pollution to congestion and road safety.

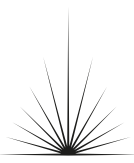
At Artfood, we focus on the main flow: deliveries from suppliers to our workplace: rethinking routes, vehicle types and collaboration with stakeholders.

WeForest

Reforestation is essential for balanced natural resources and one of the most effective ways to tackle climate change.

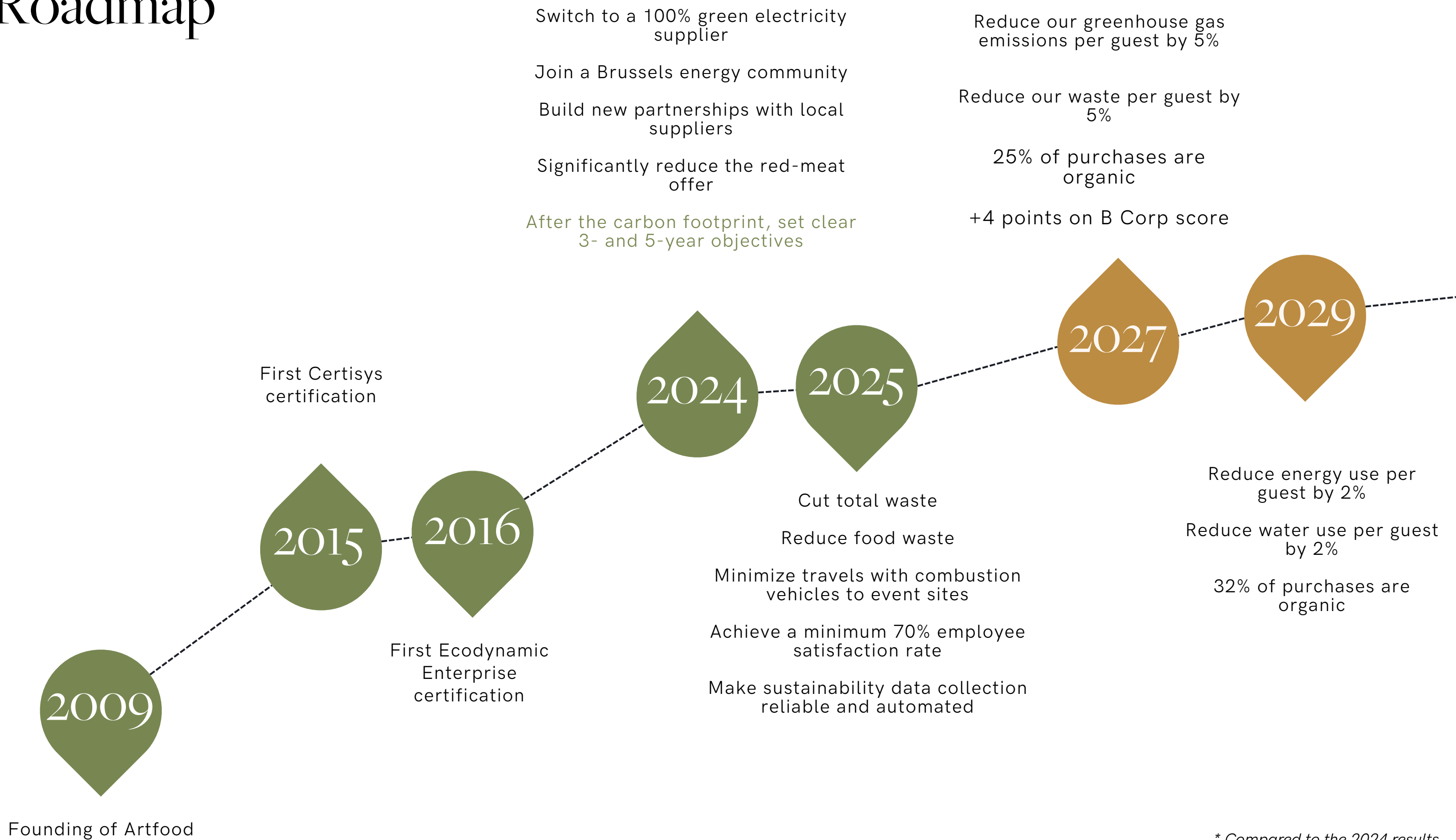
We offset our residual emissions with WeForest: over the past five years, we have funded more than 19,000 trees and we commit to funding 2,000 trees each year.





GOALS AND COMMITMENTS III

Roadmap



* Compared to the 2024 results

GOALS AND COMMITMENTS III

Our key themes and priorities

Based on stakeholder dialogue, the following themes have been identified as priorities:

ENVIRONMENTAL

To reduce our environmental impact and strengthen sustainable practices

SDGs*: 12 Responsible consumption & production | 13 Climate action | 14 Life below water | 15 Life on land

SOCIAL & SOCIETAL

To protect health & well-being at work

SDG 3 Good health & well-being

To strengthen local roots and societal impact

SDGs 2 Zero hunger | 11 Sustainable cities & communities

ECONOMIC

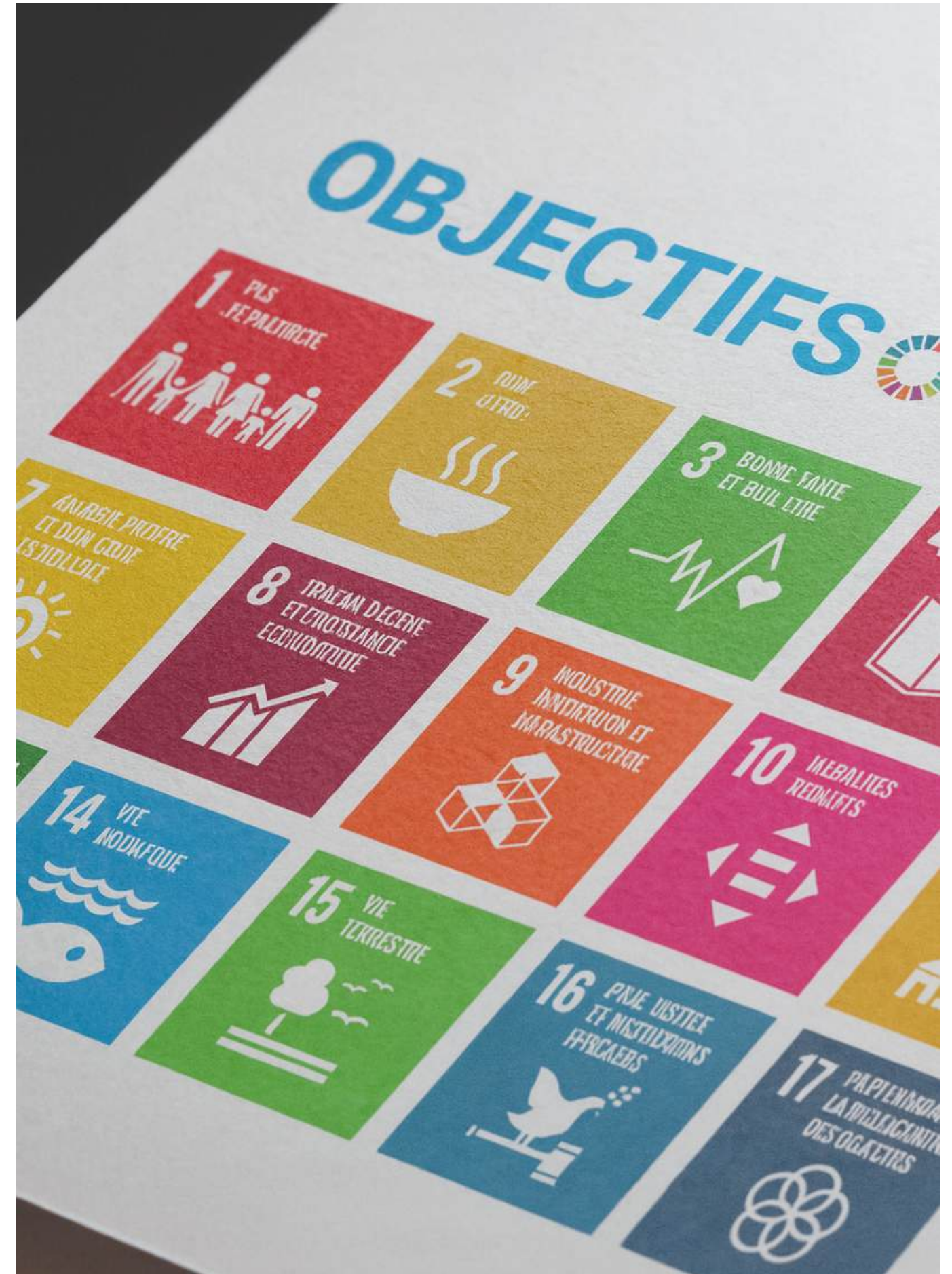
To foster transparent governance and a participatory company culture

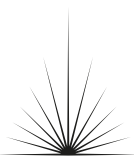
SDG 8 Decent work & economic growth

To build ethical and transparent client relationships

SDG 8 Decent work & economic growth

* SDG = UN *Sustainable Development Goals* (2015)





GOALS AND COMMITMENTS III

At Artfood, we naturally comply with all legal requirements (environment, safety, hygiene, social conditions...) - but we aim to go further. We set additional requirements for ourselves, because the excellence we strive for goes beyond compliance.

Our approach is guided by four core sustainability principles, as recognized by ISO 20121:

 **ETHICS**

Acting responsibly, staying true to our values and upholding our duty of integrity.

 **TRANSPARENCY**

Sharing clear, honest and accessible information about our commitments, results and areas for progress.

 **VIGILANCE**

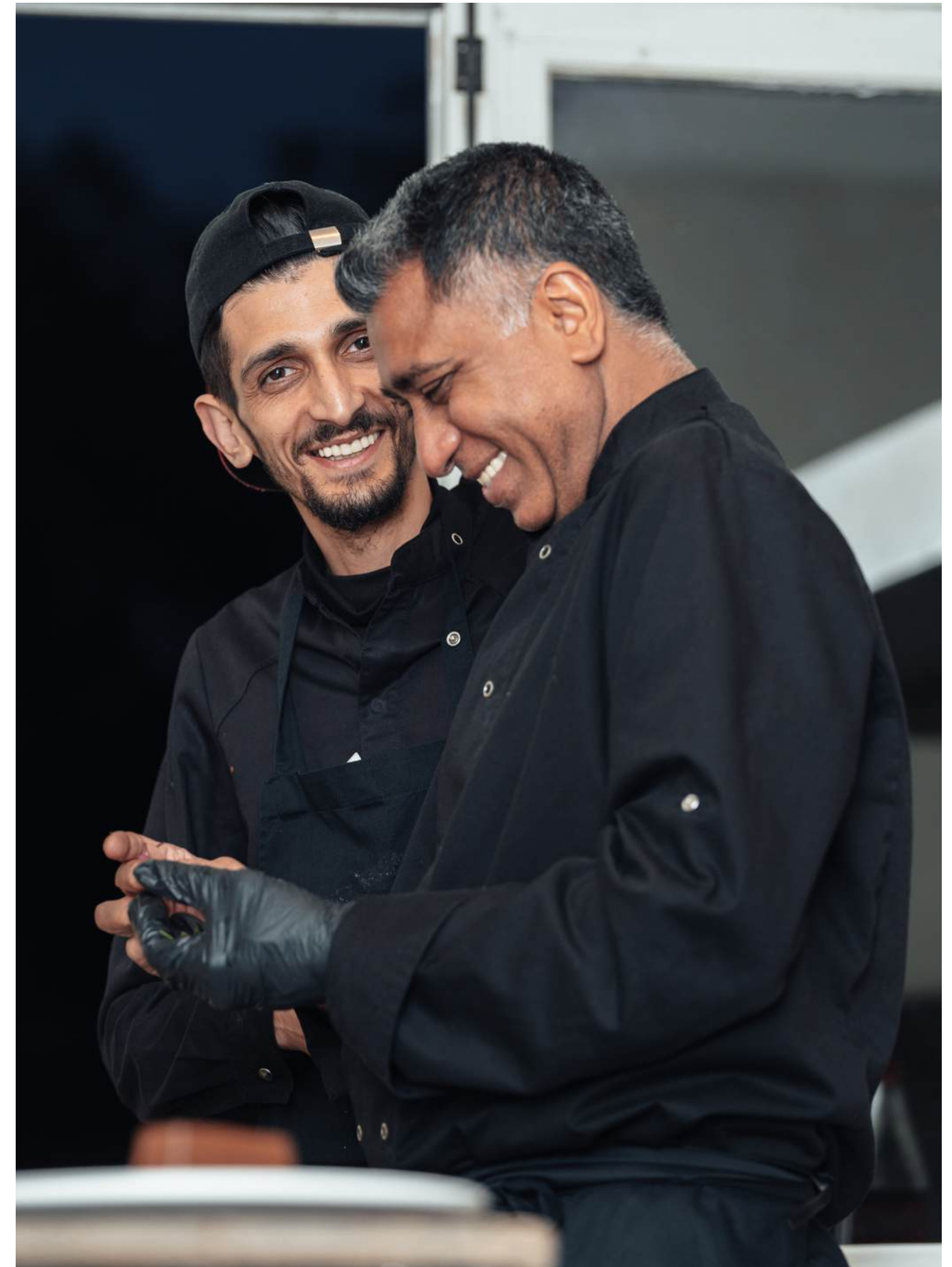
Anticipating risks we can control through concrete, job-specific procedures

 **INCLUSION**

Listening to and considering stakeholder expectations, provided they do not contradict our mission and purpose.

ISO 20121 and B Corp both apply to our event catering services for professional and private clients in Belgium.

And because sustainability is never a solo journey, we warmly invite our partners, suppliers, clients and their guests to walk this path with us.





ARTFOOD

Meaningful gastronomy



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Signed on 01/09/2025, by

Arthur RENWART
Founder

Eugénie SARKISSIANE
Founder

Nils LEGEIN
Managing Director