

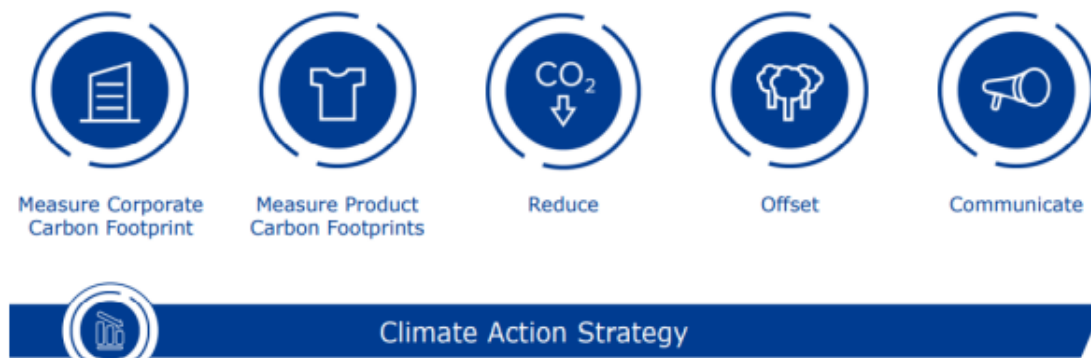
Sustainability is a key focus for Savona Foodservice. We have now conducted a complete analysis of our carbon emissions with an aspiration to achieve net zero.

People are at the heart of our business and therefore we are investing time and support to ensure our team feel valued by reviewing company policies, values, and employee benefits.

Here are some key achievements and developments to date along with plans to further improve for the future.

CO2 Emissions Reduction

We have invested in a partnership with Climate Partner to conduct a full carbon footprint appraisal of our business. This clear strategy follows a five-step process:



We have received the results of our carbon emissions from 2019 and 2022, enabling us to measure progress. We can now strive ahead in planning our reduction and offsetting plans.

Key Highlights:



Overall emissions reduced by 26% across our group of three sites



Cooling emissions increased by 61%



Electricity emissions decreased by 87%



Vehicle emissions decreased by 17%



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The results coincide with our mindset: We either continue as we are and irreparably damage our planet, or we act now with urgency to give the future of our planet a fighting chance.

So how have we achieved a 26% reduction in emissions?

Transportation:

We realise the area of our business that contributes the most to our carbon footprint is the transportation of our delivering vehicles.

Our fleet now includes two ground-breaking 100% electric, multi-temperature lorries which are delivering daily in the areas of North Devon and Oxford. These vehicles are the first of their kind to be launched in Europe.

Fulfilling our vehicle replacement plan, we have also introduced Hybrid and Electric company cars and consolidated delivery routes. Aligning with our strategy, the marketplace and the government's plans, we actively encourage our customers to have fewer but larger deliveries per week and empower them to employ more sustainable practices with us.

Cooling:

Data exposed that we had increased cooling emissions by 61%. This was due to a leakage in ageing equipment and outdated refrigerant. We have since replaced this with more efficient resources, which decreases global warming potential (GWP) significantly.

Electricity:

By selecting an energy provider that uses 100% renewable energy, our electricity emissions have decreased by 87%. We hold a British Gas Business Zero Carbon Electricity certificate.

Food Waste:

We partner with a "zero to landfill" company. Waste is either converted to fuel for export to the EU or converted in green energy in the UK.

There's more...

We've reduced the use of paper via a complete overhaul of our systems, implemented LED lighting which use less energy, and planted 2,288 trees to offset carbon emissions.

Single Use Plastics

We have not simply jumped on the sustainability bandwagon. The environment has been a passion of ours for some time. Back in 2018 we were the first wholesaler in the South to eliminate single use plastics from our range and were forward-thinking in sourcing alternative suppliers and brands. By introducing items such as packaging made from seaweed, paper straws, plant-based takeaway products, and eco-conscious brands, we empower our customers, and their customers, to confidently refuse single-use plastic products.



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Our purchasing team research trends, insights, and new brands to constantly source and refresh our range, offering the most innovative products.

As an example of our quest for innovative sustainable products, we have launched a range of fully biodegradable food containers made from seaweed and designed to fully degrade within 6 weeks. A typical cardboard food box either has synthetic additives added directly into the pulp or a coating made from PE or PLA or both. These plastic and synthetic additives make it impossible to decompose or recycle. In contrast, our new range of food containers are made from 100% vegan seaweed-based alternative. Put simply this range performs like plastic and degrades like a piece of fruit.

Our own brand, The Country Range Group, has eliminated 57 tonnes of non-recyclable black plastic materials from its supply chain per year. The next project for the Group will be to switch products from white cardboard to brown cardboard to further reduce footprint and improve recycled content of its plastic packaging.

We retain our Soil Association, Food for Life and BRCGS Grade AA certifications, and purchase products including Fair Trade, Rainforest Alliance, Red Tractor, organic, UK Welfare Assured and Farm Assured.

People

All employees have access to Hospitality Action, a fully confidential support line offering free of charge financial, health and legal advice, with the cost covered by Savona.

We are an accredited Living Wage employer which ensures our employees are awarded a fair rate of pay. In addition to this all staff received hardship payment to contribute to the rising cost of living.

We have also received the Disability Confident Committed Certificate meaning that our recruitment process is inclusive and accessible.

To encourage healthy eating and positive mental health, we provide fresh fruit on weekly basis to all staff.

As well as first aid trained staff, we also have employees trained in Mental Health First Aid.

In addition, we offer flexible working, free uniform, free eye tests, life assurance, Refer a Friend scheme and reward longstanding employees with Long Service Recognition.

We seek and encourage internal career progression and have a very successful Warehouse to Wheels scheme which offers our warehouse team the opportunity to train and qualify as drivers. This scheme is fully funded by Savona to harness and embrace ambition from within. We also conduct a Leadership and Development training programme to further enhance the skills and knowledge of our team.



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Community

To assist with the development of people within our communities, we support neuro diverse schools by offering employment to students, helping them to develop life skills, plus assisting less fortunate people who are making a concerted effort to return to the workplace.

We often host fundraising events encouraging our staff and customers to support local causes, from prize draws at our Annual Dinner, to charity football matches. We also offer support to numerous local sports clubs.

We donate products to food banks and charities helping to feed people in our communities.

The Future

Our sustainability plans and welfare of our staff are our top priority, so the above showcases only the beginning of our journey. Further plans on our roadmap for climate action include...

- Solar panels: By August 2024 we will have implemented panels at both our Devon and Oxford sites
- Purchased goods and services: Continue to work with sustainable manufacturers, for example, Notpla (fully biodegradable packaging made from seaweed), Judes (B Corp certified) and Nestle (aim to halve greenhouse gas emissions by 2030)
- Carbon offsetting: Partnering with our fuel provider to invest in nature-based projects to offset fuel emissions from our operation.

What is carbon offsetting?

This allows companies to compensate for the greenhouse gas emissions that they produce, with an investment in a project that gives an equivalent reduction of emissions elsewhere in the world. This means there is no net increase in the global greenhouse gas emissions as a result of using commercial fuel and is done by purchasing carbon credits for activities that reduce greenhouse gas emissions or absorb carbon dioxide.

The nature-based projects we will be helping to fund are:

1. Planting native British trees across the UK
2. Aruba Wind Project
3. Helping to reduce deforestation in the Amazon rainforest
4. India Wind Power

We remain as passionate as ever, and act with urgency to make a difference to the earth and future generations. Our journey to net zero has never been more crucial.