



catering supplies

SUSTAINABLE FUTURE



Making hospitality happen for a sustainable future

SUSTAINABILITY REPORT

APRIL - JUNE 2022

OUR PEOPLE

We safeguard the wellbeing and development of our people. Putting sustainability first in everything we do, we are protecting our community and the environment.

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OUR CUSTOMERS

We share what we know about sustainability with our customers. Working together we can create solutions for a sustainable future.

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OUR SUPPLIERS

We buy responsibly and ethically from trusted, partner suppliers. We deliver products and services with integrity and confidence.

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SUSTAINABLE FUTURE PROGRAMME

LEADING DIALOGUE AND SHARING BEST PRACTISE IN SUSTAINABILITY.

Under its three pillars, people, customers and suppliers, the Sustainable Future programme drives communication, collaboration, and stakeholder engagement on a range of corporate sustainability issues, including:

- Fostering a working environment that is diverse, safe and supportive.
- Building links with, and supporting, local and international charities.
- Understanding environmental impact and using resources efficiently.
- Developing sustainable business solutions.
- Providing innovative, sustainable products under an ethical sourcing policy.

The Sustainable Future programme is underpinned by long-term objectives to deliver UN Sustainable Development Goals (SDGs), which provide a clear path for continual environmental improvement. The business is working across all core functions to deliver against SDGs numbered 3 (Good Health and Well-being), 12 (Responsible Consumption and Production), 13 (Climate Action), 14 (Life Below Water) and 15 (Life on Land).

SUSTAINABLE FUTURE



SUSTAINABLE DEVELOPMENT GOALS

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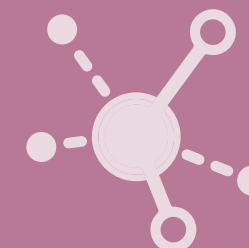
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WELL-BEING,
TRAINING AND
DEVELOPMENT

CHARITY AND
COMMUNITY

DIVERSITY
AND
INCLUSIVITY

SUSTAINABLE
BUSINESS
SOLUTIONS

EXPERT,
IMPARTIAL
ADVICE

SUSTAINABLE
PRODUCT
SOLUTIONS

RESPONSIBLE,
ETHICAL
SUPPLY CHAINS

MATERIAL
AND DESIGN
INNOVATION

EFFICIENT
DISTRIBUTION
NETWORK

EMPLOYEE
ASSISTANCE
PROGRAMME

BUNZL
DRIVER
ACADEMY

EMPLOYEE
VOLUNTEER
SCHEME

INDUSTRY
AND
ENVIRONMENTAL
CHARITY

INSPIRING
ETHNICITY IN
BUNZL
INITIATIVE

INSPIRING
WOMEN IN
BUNZL
INITIATIVE

SUSTAINABLE
FUTURE
FOOTPRINT
TOOL

COMMITMENT
TO CARBON
EFFICIENCY AND
NET ZERO

SUSTAINABLE
FUTURE
FACTSHEETS

SUSTAINABLE
FUTURE
FORUMS

REUSE,
REVIVE AND
SUSTAIN

CLEANLINE
ECO AND
ECO STAR
STANDARD

ETHICAL
SOURCING
POLICY

GLOBAL
ASSESSMENT
AND
AUDITING

INNOVATION
ON
SUSTAINABLE
MATERIALS

SUSTAINABILITY
THROUGH
DESIGN

ORTEC AND
MICROLISE
ROUTE
PLANNING

SWITCH TO
HVO FUEL

ELECTRIC VEHICLES JOIN AGGORA FLEET

AGGORA SWITCHES FIVE VEHICLES TO 100% ELECTRIC

AGGORA, in partnership with Pendragon, is switching five of its fleet vehicles to electric vehicles as part of the Bunzl Catering & Hospitality Division's Sustainable Future programme. The 100% electric Vauxhall Vivaro e vehicles will have a range of up to 205 miles between charges, will travel with greatly reduced noise and have zero tail pipe emissions.

Dedicated charge points have been installed at AGGORA's offices in Redditch and Manchester ready for the launch, and plans to invest in further electric charging points at individual engineer residences are underway. The introduction of electric vehicles at AGGORA supports Bunzl plc's commitments and carbon efficiency targets announced in 2021.



The launch of the electric vehicles has been widely supported by our engineers and our customers, and supports our sustainability initiatives in line with our Sustainable Future programme. We are committed to switching further vehicles to electric in the future, aiming for at least 10% of our fleet by the end of 2023.

Ross Emery,
Managing Director,
Aggora



MENTAL HEALTH AWARENESS WEEK

On Friday 13 May, Bunzl Catering & Hospitality Division took part in the nationwide 'Wear it Green Day'. A green ribbon is the international symbol of mental health awareness, so employees donned green outfits, or simply wore the green ribbon, to demonstrate support for Mental Health Awareness Week and the problem of loneliness.

The Mental Health Foundation started Mental Health Awareness Week twenty-one years ago and it has grown to become one of the biggest mental health initiatives globally. Running from the 9-15 May, this year's event provided an opportunity for people in the UK to focus on what it means to feel alone and how individuals can reach out for support on a range of mental health issues.



Loneliness affects many people in the UK and had a huge impact on physical and mental health during the pandemic. Good connections to people and the community is crucial to reducing loneliness and a major step towards a mentally healthy society.

Stuart Fairbairn,
HR Director,
Bunzl & Hospitality Division



VITAL FUNDS FOR CHARITY HOPE4



VITAL FUNDS FOR HOPE4 CHARITY RAISED AT BUNZL CATERING & HOSPITALITY DIVISION 'SUSTAINABLE FUTURE' CONFERENCE.

At its Sustainable Future conference in March, Bunzl Catering & Hospitality Division, together with 14 partner suppliers, raised a significant £6350 donation for nominated charity Hope4.

Hope4 was founded by Chris and Zoe Lomas in January 2021, to help transform the lives of children in Moldova, where conditions within employment and institutional care are extremely poor. Seeing lives transformed and hope offered to families across Moldova and beyond, Hope4 is supporting thousands of desperate women and children fleeing the conflict in Ukraine, as well as mounting a response to the devastating rise in organised crime and human trafficking.

Katie Shaw, Head of Purchasing at Bunzl Catering & Hospitality Division, comments: "When we spoke to our suppliers at our conference about the critical work that Hope4 was undertaking in Moldova and the Ukraine, we were overwhelmed by the generosity of their response. Our sincere gratitude goes to our partner suppliers: Amipak, CED Fabrications, Cofresco, Colpac, Falcon, FSG UK, Huhtamaki Northwood, SC Johnson Professional, Steelite and Winterhalter, their support for Hope4 will have a positive impact on countless lives."

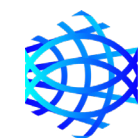


We can only do what we do with the incredible support of organisations like Bunzl Catering & Hospitality Division and their partner suppliers in the hospitality industry. We are truly humbled by the contribution we have received.

Chris Lomas,
Joint Founder,
Hope4



SUPPORTING TENTH DUCHENNE DASH



Duchenne
UK

BUNZL CATERING SUPPLIES RIDERS JOINED 10TH DUCHENNE DASH RAISING FUNDS FOR CHARITY DUCHENNE UK.

Bunzl Catering Supplies entered a 3-strong cycling team into the Duchenne Dash event, supporting Foodbuy's Duchenne UK charity initiative. Daryl Rhodes, Jason Ross and Jody Crawforth took part in the 10th Duchenne Dash between 10 – 11 June 2022 as team 'Bunzl Blinders'. Cycling from London to Paris in just 24 hours, the team raised an amazing £6000 of sponsorship to help Duchenne UK find effective treatments for DMD.

The Duchenne Dash is charity Duchenne UK's annual signature cycling event. Over the past 9 years, the Dash has grown into the biggest and most challenging fundraising event of the year and has raised more than £5.5 million for DMD research. Duchenne Muscular Dystrophy (DMD) is a devastating muscle wasting disease and is the most common genetic killer of children worldwide.

DMD almost always affects boys, it is typically diagnosed in childhood between the age of three and six. It causes all the muscles in the body to gradually weaken. There is currently no cure for Duchenne, but there is hope. Duchenne UK are at the forefront of advancing treatments and care for everyone affected by the disease.



It was an honour to be asked to join the 'Bunzl Blinders' cycling team, I was delighted to be raising funds for such a worthwhile cause. My pre-dash gym work-outs and long weekend rides were vital preparation for a challenging but extremely rewarding event. I had a great time and I might even consider doing it again next year!

Daryl Rhodes,
Supply Chain Manager,
Bunzl Catering Supplies



WSH INTRODUCES REUSABLE FOOD PACKAGING

WSH INTRODUCES REUSABLE FOOD PACKAGING AS PART OF ITS SUSTAINABILITY STRATEGY.

Experts in creating hospitality in client spaces, WSH has been providing hospitality services in the work place since 2004, offering fresh, seasonal, locally sourced and delicious food. Bunzl Catering Supplies has been a proud partner to WSH for over 15 years.

As WSH continues to place its Environmental, Social and Governance strategy at the forefront of decision making, the business is taking a close look at how food packaging is used and disposed of at its hospitality sites. Working in partnership with Bunzl Catering Supplies, WSH has identified what food packaging options will best drive forward a sustainable approach and promote the 3 R's: reduce, reuse, and recycle.

With a supply chain covering more than 10 operating companies, it is essential that WSH is well prepared for any product changes required by Government legislation.

wsh

With its industry-leading Sustainable Future programme, Bunzl Catering Supplies has provided WSH the most up-to-date information and advice on product bans and restrictions, as well as being the first to show the business product innovation with sustainability attributes.

Several WSH clients have introduced reusable food packaging at their sites. Take-out meals are served in reusable 'eco to go' containers and then returned at designated collection points on site, these containers are then washed and ready for reuse. At some sites, the reusable container is given free with the first meal and then a discount applied when the container is returned on the next purchase.

WSH, comments: "The expertise provided by Bunzl Catering Supplies on reusable products has been invaluable, and it has allowed us to implement systems that have been widely welcomed by our customers. The process is simple and effective and allows our customers to enjoy a meal whilst knowing that the container can be returned and reused in a circular system."



In one location, we estimate over 12 thousand disposable food containers have been prevented from entering the waste stream in a period of three months.

WSH



OVER
12,000
LESS DISPOSABLE CONTAINERS
USED IN 3-MONTH PERIOD

PREVENTED OCEAN PLASTIC™ PROGRAMME



TRI-STAR DELIVER PREVENTED OCEAN PLASTIC™ SUSHI PACKS TO MAI SUSHI.

Tri-Star, in partnership with supplier Sharpak, has successfully completed a trial of sushi packs made with 30% Prevented Ocean Plastic™ into two sites served by the Mai Sushi brand, part of the Hana Group, including Marks and Spencer's headquarters in London.

The Prevented Ocean Plastic™ programme is a global recycling initiative which helps tens of thousands of people around the world to earn their living, clean their coastlines and prevent ocean plastic. Discarded plastic bottles are picked up by plastic collectors from areas at risk of ocean plastic pollution. The bottles are then taken to local collection centres for payment. Upon arrival the plastic bottles are sorted and then pressed for transport to plastic recycling factories.

From July 2022, sushi packs made with Prevented Ocean Plastic™ will be delivered into a 22 further Mai Sushi sites. Fraser Cowden, Commercial Director at Hana UK comments: "The Hana Group has been focussed on making positive environmental and social changes for several years. We believe that through innovation and working with our partners, like Tri-Star, we can make a difference. The Mai Sushi brand has always utilised recycled and recyclable packaging, so the opportunity to introduce sushi packs with 30% Prevented Ocean Plastic™ is another exciting step on our sustainability journey."



We are delighted to facilitate the use of Prevented Ocean Plastic™ at Mai Sushi, we will continue to bring innovation in material and product design to our customers first.

Mike Clough,
Head of National Account Sales,
Tri-Star



WORLD TRAVEL CATERING EXPO



WKT TRAVEL BRING PRODUCT INNOVATION TO 10TH WORLD TRAVEL CATERING EXPO.

On 14 to 16 June, WKT Travel exhibited at the World Travel Catering and Onboard Services Expo (WTCE) – now in its 10th year. The WTCE is held in Hamburg, it is the leading marketplace for buyers of travel catering, in-journey retail and passenger comfort products, and offers a vibrant forum for showcasing premium brands and innovation in sustainable product and service solutions.

WKT Travel featured a number of sustainability-led products at its stand this year, including a highly versatile multi-surface wipe for cleaning and disinfecting all washable non-porous surfaces. The Cleanline Eco® Ultra-One sanitising wipe is packaged in a reusable tub that can be refilled from a refill pouch to reduce plastic packaging waste by up to 85%. The business also launched a new range of FSC® accredited paper cutlery that is fully recyclable in a paper waste stream.

As airline specialists, WKT Travel featured a range of Freezing to Heating Pulp (FHP) on-board food trays made from renewable materials and TUV Austria-certified for home and industrial composting.



WKT Travel understands the importance of sustainability and the leading role it now plays in the air-line industry. Our business is focused on bringing innovative products to market that can reduce environmental impact.

Steve Bond,
Head of Travel,
WKT Travel



ECOCORE® TECHNOLOGY

REUSABLE AND RECYCLABLE ECOCORE® HOT CUPS AND LIDS.

Bockatech believes its new EcoCore® technology can address sustainability challenges in the foodservice industry and is championing a new area of reuse with its reusable and recyclable EcoCore® hot cups and lids.

EcoCore, from UK based Bockatech, is a new technology that produces injection-moulded packaging for food service applications. Products made with EcoCore walls have a smooth inner face and a wavy outer face separated by an insulated foam core, typically reducing the amount of material needed to make products with the same performance as solid alternatives.

EcoCore® hot cups are light weight, insulated, durable and recyclable, can be reused multiple times and are dishwasher safe up to 1000 cycles. The key element to EcoCore® cups is that they provide a comparative-cost reusable alternative to single-use paper cups. The injection moulding cuts weight and cycle times to drive costs down and approach a parity with paper.

Made from a single material, polypropylene (PP), EcoCore® hot cups can be recycled. This means that alongside reuse, the product has the potential to be used in a closed loop system.

ecoCore®



EcoCore® plastic moulding technology is an exciting innovation in product and material design that has the potential to improve performance and reduce environmental impact in the hospitality industry.

Katie Shaw,
Head of Food Packaging,
Bunzl Catering & Hospitality Division



A TRANSITION TO CIRCULARITY

EVOLVE BY FAERCH PLAZA BOWLS.

Customers eating on the go are increasingly looking for appealing and practical food packaging options that have a reduced impact on the environment. To accelerate the industry's transition towards circularity, Bunzl Catering Supplies' partner supplier, Faerch, has launched Evolve by Faerch Plaza bowls, an off the shelf range of recycled PET salad containers and lids made from recycled materials, that can be fully recycled into new food packaging after use.

Evolve by Faerch has a unique look, with the recycled PET containing different palettes of colours, allowing consumers to immediately recognise the circular nature of the packaging, ensuring they make the right sustainable packaging choices.

Faerch | Packaging that cares

David Lucas, Sales Director of Foodservice, UK and Ireland at Faerch UK Ltd says: "Evolve by Faerch is designed to close the loop on food packaging and therefore plays a key role in the industry's transition towards a true circular economy. The Evolve by Faerch Plaza bowls are made from recycled household post-consumer material which, after use, can be recycled into new mono-material food packaging without any loss of quality."

The Plaza range provides a stylish and practical serving solution for salads and pastas. The bowls and lids are designed to enhance on-shelf presentation and appeal and are available in sizes: 375cc, 500cc and 750cc, which can be stacked for space-efficient storage.





catering supplies



Making hospitality happen for a sustainable future



As the hospitality industry reopens post Covid-19, the Sustainable Future programme remains a core part of our value proposition, it helps us understand our environmental impact and contribute to a working and living environment that is safe, supportive and sustainable.

Matt Johnson,
Managing Director,
Bunzl Catering & Hospitality Division



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