



GOURMET
Catering

Gourmet Catering is a sustainable/climate-friendly business.

As a constant evolving business, and aware of the different challenges that our industry face, we at Gourmet Catering, are doing all that is possible to comply to the UN 2025 sustainable goals (Global Goals) in our field. During the last few years, we have implemented procedures within our organization, and we are constantly looking forward to new developments.

The following is a non-exhaustive list of the measure already active within our company.

ENERGY

Our industry is extremely energy dependent, therefore the choice of an electricity provider aligned on our goal was important. Scanergi is our partner, and all our electricity comes from wind turbine technology.



KLIMAPRODUKTER



- Our kitchen works with local and organic seasonal products as much as possible according to our customer's wishes, we reuse almost all raw materials (waste) to create new food solutions such as stocks and sauces. The few raw materials not used are recycled as our organic waste through our recycling program.
- If we use disposable packaging, we use environmentally friendly materials such as palm leaves, wood, paper or cardboard.
- The kitchen's recycling is processed in 12 different processes, and we clean our kitchen with environmentally friendly detergent.
- The office is 85% paperless and the workflow within the company is digital, from ordering products to communication in the kitchen until delivery.
- Our vans run on Ad Blue an environmentally friendly substance which reduces the emission of harmful NOx particles.
- Our next project is to make our uniforms more sustainable, we are investigating, among other things, whether the uniform could be sewn from discarded tablecloths.

