

Spier's Salads – Environmental & Sustainability Policy

Review Date: 03/02/2025

At Spier's Salads, sustainability forms the backbone of our business and brand philosophy. As a catering company deeply committed to the environment, we embed sustainable practices across all facets of our operations — from the suppliers we choose to how we prepare food and execute events. We take our environmental responsibilities seriously and work closely with clients, partners, and our team to champion sustainable dining and reduce waste.

Sustainable Sourcing & Local Ingredients

We are passionate about supporting British growers and reducing the carbon footprint linked to long-distance transport by using locally-sourced, seasonal produce. Whenever feasible, we:

- Design menus around fresh, in-season ingredients to maintain exceptional quality while minimising environmental impact.
- Build strong relationships with local producers to promote sustainable and ethical farming methods.
- Avoid heavily processed foods by creating our own sauces, chutneys, and fillings in-house.

Through conscious sourcing decisions, we offer delicious food while staying true to our sustainability values.

Reducing Food Waste & Circular Economy Practices

Food waste is a major issue in the UK catering industry, and we are committed to cutting ours by half by 2030 — in line with WRAP and the UK government's Circular Economy goals. Our waste-reduction strategy includes:

- Precise ordering — our Executive Chef plans ingredient quantities carefully to avoid excess.
- Innovative reuse — we dehydrate vegetable scraps like leek and onion trimmings to create seasoning salts, enhancing flavour while cutting waste.
- Extending shelf life by vacuum-packing unused ingredients for later use.
- Sharing surplus bread and fillings with our team or offering them to clients as complimentary extras to avoid waste.

These measures help us maintain high food standards while dramatically reducing waste.

Sustainable Packaging & Waste Reduction

Minimising packaging waste is a key focus at Spier's Salads, and we've taken a proactive role in embracing biodegradable options. Our packaging practices include:

- Using Vegware compostable containers made from renewable materials such as plant-based bioplastics and wood pulp.
- Adopting FooGo Green products made from naturally shed palm leaves — durable, biodegradable, and sustainably sourced.
- Phasing out single-use plastics wherever possible and continuously exploring greener alternatives.

Our packaging approach supports waste reduction, carbon savings, and a preference for sustainable materials.

Sustainable Logistics & Efficient Transport

Our logistics strategy is designed to cut emissions through careful delivery planning. All of our vans meet the minimum emission standards for London's Ultra Low Emission Zone (ULEZ), ensuring compliance with clean air initiatives.

We streamline deliveries to avoid unnecessary travel, improving efficiency while maintaining service quality. To reduce vehicle usage further, we provide compostable tableware that eliminates the need for post-event pickups. For clients choosing reusable linens and crockery, we coordinate collection with the next scheduled delivery (for repeat customers) or arrange a pickup during another delivery the following day.

Collaboration with Clients for Greener Events

We collaborate closely with our clients from the very first inquiry to make sure their events reflect shared sustainability goals. We:

- Offer insights into our environmental practices through our Sustainability & Suppliers web pages.
- Provide zero-waste menu options focused on seasonal produce.
- Supply compostable cutlery and crockery made from plant-based materials as standard, eliminating plastic waste.
- Support clients with guidance on low-waste event planning and proper waste disposal.

By partnering with clients who prioritise sustainability, we work together to build a greener catering future.

Continuous Improvement & Future Goals

Our sustainability efforts are ongoing, and we continually look for ways to improve our environmental impact. Our upcoming goals include:

- Continuing to reduce our use of cling film by adopting eco-friendly substitutes.
- Enhancing our supplier network to include more regenerative and organic producers.
- Introducing new waste strategies like on-site composting or regular food donations to charities.
- Boosting energy efficiency in both food production and transportation to further lower our carbon footprint.

Commitment to Compliance & Responsibility

Spier's Salads fully supports the Environment Bill and complies with UK waste regulations to ensure our practices are responsible. We train our team on sustainability best practices and actively encourage innovation to reduce waste and find greener solutions.

By approaching sustainability holistically, Spier's Salads continues to lead the way in environmentally mindful catering — supporting a healthier future for our clients, the industry, and the planet.

Signed:

Martin Sweeney

Director, Spier's Salads

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