

SUSTAINABILITY AND ENVIROMENTAL POLICY



We recognise that our business activities have an impact on the macro and micro environment in which we operate.

Yellow Door (Portadown) Ltd, Yellow Door Belfast Ltd and Yellow Door at Hillsborough Castle Ltd are committed to minimising the impact of their activities on the environment beyond legal and regulatory requirements.

The key points of our strategy in order to achieve this are:

- Meet or exceed all the environmental legislation that relates to the Company.
- Incorporate environmental factors into business decisions.
- Continually improve and monitor environmental performance.
- Continually improve and reduce environmental impacts.
- Incorporate environmental factors into business decisions.
- Increase employee awareness and training.

LOCAL AND SEASONAL PRODUCE

We can only produce great food with fantastic ingredients. Provenance and integrity of our food has always been at the core of our beliefs and we have a network of fantastic local and artisan suppliers who we have been working with for many years.

It makes sense to us to source food this way, supporting our incredibly important Agri-Food sector and artisan producers, ensuring that the money we spend is kept within the local economy. We believe that the return in terms of reducing food miles, improved traceability, flavour, authenticity and outstanding quality that we offer our customers is worth it.

Specifically:

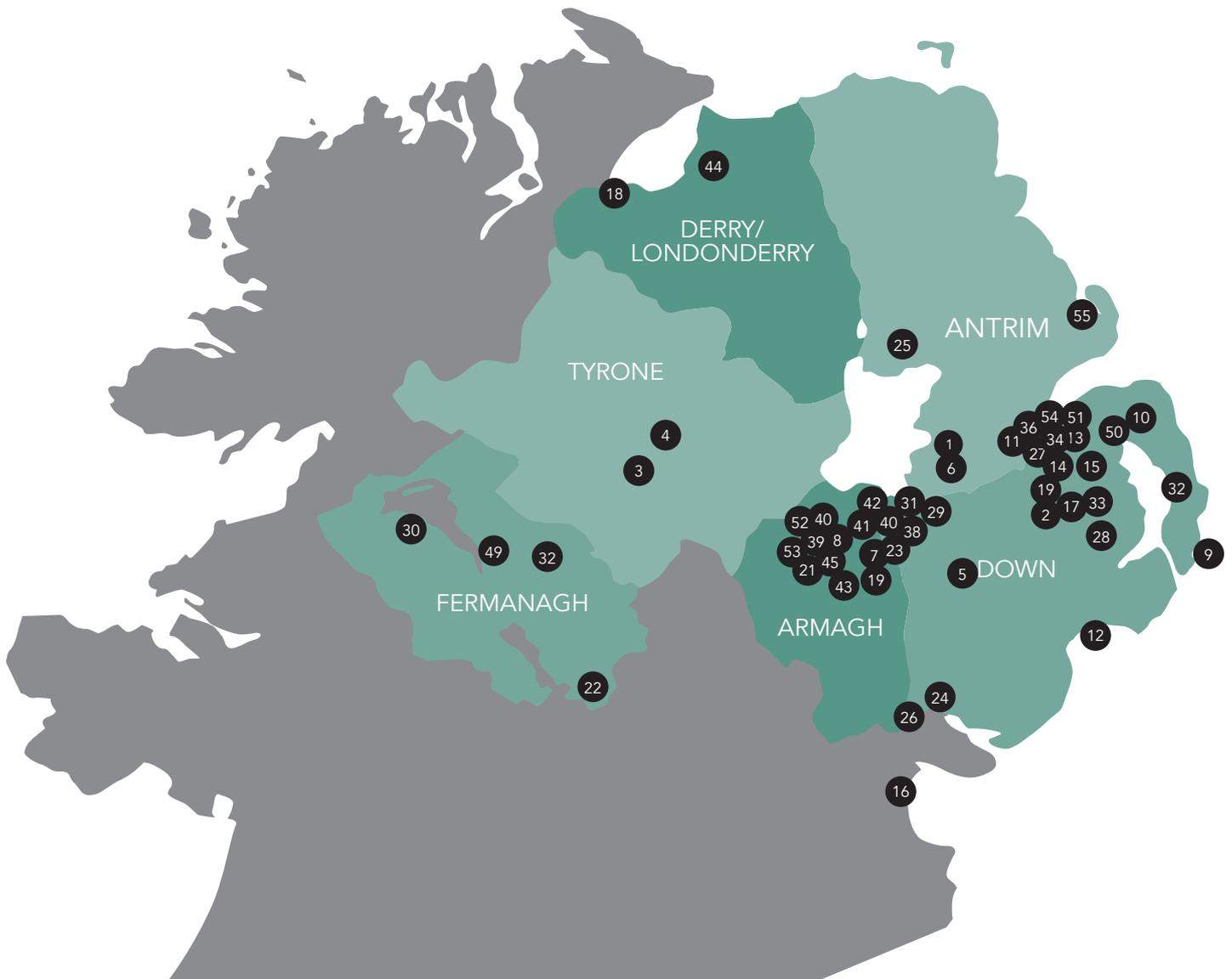
- We source ingredients, goods and services locally as a company policy and always aim to support local and artisan producers. This includes flour, free range eggs and dairy products for our wholesale bakery.
- We use 'Clearer Water', a social enterprise for all our bottled waters throughout our operations.
- We grow a quantity of herbs, salad leaves, edible flowers, vegetables and fruit at our kitchen garden and in areas where we operate where it is possible to do so.
- We keep honey bees at the homes of 2 of the Yellow Door directors.

See full list of producers & suppliers on the next page...



PRODUCERS & SUPPLIERS MAP

- | | | | |
|--------------------------------|-----------------------------|--|--|
| 1. Draynes Farm | 18. WM Grant & Co Ltd | 35. Solaris Tea (Galway) | 51. Deli Muru |
| 2. Carnbrooke Meats | 19. Rockvale Poultry | 36. Andrews Flour | 52. Amberline Preserves |
| 3. Lisdergan Butchery | 20. Ardal Farm (Galway) | 37. White's Oats (Tandragee) | 53. Honey from Various
Local Beekeepers |
| 4. Kennedy Bacon | 21. Pinkertons Pork | 38. A. McKeown and Son | 54. Melting Pot Fudge |
| 5. Quails Butchers | 22. Cavanagh Eggs | 39. Armagh Bramley Apples | 55. Sea Sugar Sweets |
| 6. Fruitvale Farm | 23. Mclvor's Cider | 40. Conway Farm | |
| 7. Armagh Cider Company | 24. Mourne Mountain Brewery | 41. Yellow Door Kitchen Garden | |
| 8. Longmeadow Cider | 25. Hillstown Brewery | 42. Wilson's Potatoes | |
| 9. Glastry Farm | 26. Kinasaggart Mead | 43. Nathan Loney | |
| 10. Clandeboye Yoghurt | 27. Jawbox Gin | 44. Brighter Gold | |
| 11. Hilden Brewery | 28. Shortcross Gin | 45. Burren Balsamics | |
| 12. Whitewater Brewery | 29. Jacquard Gin | 46. Natural Umber (Dungannon) | |
| 13. Suki Tea | 30. Boatyard Distillery | 47. Country Preserve (Moy) | |
| 14. Ewings Seafood | 31. Hughes Craft Distillery | 48. Brambleberry Jams
(Ballinderry) | |
| 15. Keenan Seafood | 32. Echlinville Distillery | 49. Erne Larder Preserves | |
| 16. Green Bean Coffee Roasters | 33. Hinch Distillery | 50. Peppup Sauce | |
| 17. Abernethy Butter | 34. Thompson Family Teas | | |



FISH AND SEAFOOD

- Our seafood suppliers are aware of our policy to source fish responsibly and in line with MSC guidelines in categories 1, 2 and 3.

SUPPORTING GLOBAL FARMERS

- We endeavour to ensure that the tea, coffee and sugar we serve is certified as Fairtrade, Rainforest Alliance and/or Organic.
- We are also working towards ensuring that no product we use contains unsustainable palm oil.

NATURAL RESOURCES, ENERGY AND WATER

- We will seek to reduce the amount of energy used as much as possible.
- We will seek to buy “green” energy from renewable sources.
- Lights and electrical equipment will be switched off when not in use.
- Light bulbs and fittings will be replaced with energy efficient LED lights.
- Light sensors are in operation in some of our premises.
- Heating will be adjusted with energy consumption in mind.
- The energy consumption and efficiency of new products will be taken into account when purchasing. This includes company vehicles.– Staff will be trained to switch off appliances when not in use and to conserve water by only running dishwashers when full.
- We will be moving to plant based and chemical free/safe cleaning materials in 2020.

FOOD WASTE

- We aim to minimise food waste by evaluating operations and ensuring they are as efficient as possible.
- We will continue to evaluate portion sizes and promote more vegetable led, plant based and healthy dishes to our customers.
- Order enough fresh food on a regular basis to meet demand whilst minimising food waste.
- We use bespoke software to minimise wastage in the bakery as we can make batch quantities to order.
- We will be moving to plant based and chemical free/safe cleaning materials in 2020.

RECYCLING, PLASTICS

- Actively promote recycling both internally and amongst our customers and suppliers.
- We use recycling companies for food waste, glass, paper, cardboard, plastic and dry recyclables
- All of our cases for wholesale delivery of bread and patisserie and “Food to Go” boxes are 100% recyclable. As of March 2020 the liners for our bread crates will be made from compostable material.
- We moved to 100% compostable take-away coffee cups, straws, disposable cutlery, etc in early 2018. In early 2020 all of our take-away food packaging will be kept to a minimum and be 100% compostable.
- Where we can, we compost all of our vegetable, tea, coffee and egg shell waste on site for use in our own growing spaces.
- Where we can, we are achieving zero waste to landfill through our waste management partners.
- We are working towards eliminating single use plastics both front and back of house.
- We endeavour not to sell any drinks in single use plastic bottles.

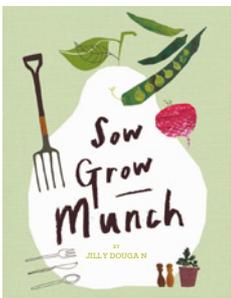
STAFF, COMMUNITY AND SOCIAL RESPONSIBILITY

We always strive to ‘Feed People Well’ with honest food, made on site from natural ingredients. You will never find mass produced processed food on our menus and that includes our options for children and employees.

Our staff are one of our greatest assets. All our staff have contracts and we will always pay the National Living Wage or above.

We use 2 social enterprises as supply partners; Clearer Water from Co. Antrim for our bottled water and Wee Choco from Co. Down for our delicious hot chocolate.

Recognising that the next generation are vital to the sustainability of our food and drink heritage, we are very proud to have sponsored ‘Sow, Grow, Munch’ which is an initiative to encourage school children to grow from seed, cultivate, cook and eat our fabulous local produce.

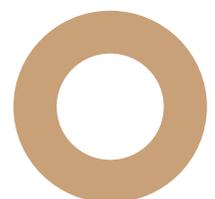


The book is free to download here:

https://www.sustainableni.org/sites/default/files/resources/Sow_Grow-Munch.pdf

or why not visit CCEA’s fabulous website with uniquely created resources which link to the curriculum:

<http://legacy.ccea.org.uk/growing/about.php>



YELLOW DOOR