# 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 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 ourfood 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.

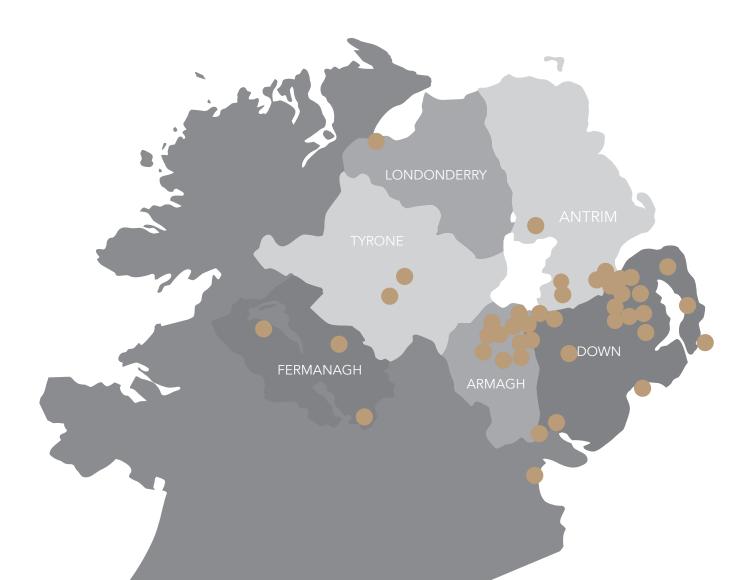
#### Specifically:

- 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 gar den 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.

# OUR PRODUCERS & SUPPLIERS

Draynes Farm Carnbrooke Meats Quails Butchers Fruitvale Farm Armagh Cider Company Longmeadow Cider Glastry Farm Clandeboye Yoghurt Suki Tea Ewings Seafood Green Bean Coffee Roasters Abernethy Butter Pinkertons Pork Mclvor's Cider Mourne Mountain Brewery Jawbox Gin Shortcross Gin Jacquard Gin Boatyard Distillery Echlinville Distillery Hinch Distillery Thompson Family Teas Solaris Tea Andrews Flour White's Oats A. McKeown and Son Armagh Bramley Apples Conway Farm Yellow Door Kitchen Garden Wilson's Potatoes

Broighter Gold Burren Balsamics Natural Umber Country Preserve Peppup Sauce Amberline Preserves Honey from Various Local Beekeepers Melting Pot Fudge Sea Sugar Sweets Whitewater Brewery McCracken's Brewery Nearynog Chocolate Chala Chai



### 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.

### 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.

### **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.
- We moved to 100% compostable take-away coffee cups, straws, disposable cutlery, etc in early 2018. All of our take-away food packaging will be kept to a minimum and be 100% compostable or recyclable.
- We are working towards 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 RESPONSIBILTY

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 buy from social enterprises, one of which, Clearer Water from Co. Antrim supplies our bottled water and only comes in glass.

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.

#### SOW, GROW, MUNCH

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://ccea.org.uk/growing/about.php

