



CATERING & EVENTS  
- across europe -

# Sustainability



**R**ecycle - **R**euse - **R**educe

June 2014, Version 1



[www.red-radish.com](http://www.red-radish.com)



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## COMPANY INFO



As parents of five young children we are more than aware of the importance of our surroundings and its sustainability. To that end we are committed to the environment and always practice the support of everything and everyone that might help our future. On a personal level we would prefer to always use local producers of organic food, but obviously this is not always possible due to the budget restraints. We also personally practice very healthy living and live on a diet of at least 50% vegetarian food. Please read our sustainability document and do let us know if there is anything you might like us to add.

Red Radish will ensure that these sustainability policies are periodically reviewed and audited to make sure their implementation is well communicated throughout the organisation.

Red Radish is the trading Style of the UK incorporated Company Beetroot and Birmingham Limited Registered Company Number: – 08975986.



## HEALTHY AND LOCAL



### HEALTHY INGREDIENTS

Red Radish is committed to the health and well being of our clients and staff and will guarantee to provide a broad range of well balanced and healthy meal options. We will also wherever possible reduce the use of salt, fat, oil and artificial additives and preservatives whilst continuing to offer a wide choice of fruit, vegetables, salads and other ingredients with a high nutritional value.

### LOCAL PRODUCE

Wherever possible Red Radish will endeavour to use local products and seasonally available produce. This coupled with effective menu planning will support the local community and also minimise the impact on road and air miles.



## SEASONAL FOOD TABLES - VEGETABLES & FRUIT

### SEASONAL FOOD

Red Radish is committed using seasonal produce, eating local and seasonal food supports local producers and the production of crops that are appropriate to our environment.

MONTH	VEGETABLES	FRUIT
January	Brussel Sprouts Kale	Rhubarb Passion Fruit
February	Leeks Purple Sprouting Broccoli	Bananas Pineapple
March	Spring Onions Cauliflower	Blood Oranges Lemons
April	Asparagus Spinach	Kiwi Fruit
May	New Potatoes Peas	Kiwi Fruit Rhubarb
June	Pak Choi Runner Beans	Apricots Blueberries
July	Tomatos Mangetout	Peaches Strawberries
August	Cucumber Wild Mushrooms	Raspberries Melon
September	Butternut Squash Sweetcorn	Apples Plums
October	Rocket Garlic	Grapes Pears
November	Pumpkin Celery	Quince Cranberries
December	Parsnips Jerusalem Artichoke	Pomegranate Clementines

Seasonal and local foods have to travel much shorter distances than non-local fruits and vegetables, which sometimes need to travel well thousands of miles to get to our local supermarkets. Plus, seasonal foods typically have fewer chemicals. Foods that have been picked too early and travel long distances won't look as pretty as the seasonal ones that grew to their peak. To make them look more appealing, they're often given chemical ripening agents, wax coatings, and other preservatives. Seasonal eating greatly reduces the need for these practices, while reducing your carbon footprint.



## SEASONAL FOOD TABLES - MEAT & FISH

MONTH	MEAT	FISH
January	Duck Venison	Mussels Haddock
February	Guineau Fowl Partridge	Lobster Queen Scallops
March	Hare	Salmon Lemon Sole
April	Lamb	Sea Trout Lobster
May	Wood Pigeon	Crab Langoustine
June	Lamb	Squid Herring
July	Rabbit	Sardines Cod
August	Beef	Monkfish Sea Bass
September	Pheasant	Pilchard Turbot
October	Goose	Sea Bream Hake
November	Grouse	Red Mullet Coley
December	Turkey	Clams Oysters



## REDUCE - REUSE - RECYCLE



Red Radish is a progressive and environmentally conscious company dedicated to reducing the overall harmful effects of packaging upon the Environment. Red Radish uses a range of eco-friendly and biodegradable products all sourced from ethical and sustainable sources. Red Radish also actively encourage the recycling of the relevant food waste to compost and provide clearly marked bins to encourage consumers to separate recyclable items and materials.

### REDUCE

- We will, use reusable trays, cups, cutlery and plates in canteens
- We will, when possible, buy items in bulk to reduce the amount and cost of packaging to be recycled
- For take-out food we will, use minimal and compostable packaging

### REUSE

- We will, use compostable cups and plates
- We will, where possible, use salt, pepper and sugar dispensers instead of individually packaged items
- When appropriate glass jars and containers will be reused for storage
- Used cooking oil will be collected by an approved contractor for re-use

### RECYCLE

- We will limit the number of waste bins placed in canteens and recycling bins will be placed in the canteens to make recycling easier for our clients
- Containers and bins for recycling steel/tins cans, glass jars and bottles, milk cartons will be provided in a designated area to encourage and promote recycling throughout the canteens
- Recycle bins will be placed directly beside waste bins so that recyclable material can be easily separated
- We will, where possible and if appropriate, choose glass instead of plastic, as it is more easily recycled



## WHY IT'S SO IMPORTANT TO BE ENVIRONMENTALLY FRIENDLY



Recyclable products help cut down on the volume of rubbish ending up in landfill sites.

Climate change is the biggest challenge facing life on Earth today. Feeding the needs of the consumer society means pumping carbon dioxide (CO<sub>2</sub>) into the atmosphere - changing its composition and so making the earth warmer. The impact is already being felt. Extreme weather, drought, an increase in malaria, the melting of ice sheets, rises in sea levels and the disappearance of coral reefs have all been attributed to global warming produced by CO<sub>2</sub> emissions. It is imperative that society begins to look at ways and means to reduce their carbon footprint through the use of energy saving products and initiatives.

Our thirst for consumer products is creating a throw away society which is polluting our environments on a global scale. From rising landfill mountains to toxic seas, our natural habitats are dying under the sheer rate and volume of consumer consumption. Simple measures through the use of recyclable and reusable products can make a significant impact to reduce this unsustainable level of degradation.

It is imperative that we all respond to this dangerous threat posed to the environment by switching over to reusable and recyclable forms of packaging thereby safe-guarding the environment for future generations, we at Red Radish wholeheartedly support this.



## BENEFITS OF USING DISPOSABLES THAT CAN BE COMPOSTED



While the obvious benefit of using disposables that decompose easily is leaving behind a rich compost filled with nutrients to enrich the soil for fruits and vegetables, there are also other advantages to using these items. Here are some of them:

### ECO-FRIENDLY ENTERTAINING

Since compostable items are 100% biodegradable, they are completely earth-friendly and do not leave behind any toxic chemicals or residue. Moreover, they have an advantage over items that are only biodegradable since when they degrade, they release nutrients into the soil.

### CONVENIENT COMPOSTING

Compostable items can just be broken into pieces and tossed into the compost bin directly, making composting easy. It is important not to add too many to the bin to avoid disturbing the balance of the compost pile.

### ENERGY EFFICIENT AND EARTH-FRIENDLY

Our Compostable items require less energy to be manufactured and are made from materials that are easily renewable, like sugarcane, corn and bamboo.

### NON-TOXIC AND CHEMICAL-FREE

Compostable items are free of chemical treatments, bleaches, dyes, and inks are completely safe for use since they're made of plant-based products.

### MICROWAVE-SAFE AND UNBREAKABLE

Most disposable items that can be composted are also microwave-safe and can be used to heat food at a party easily. In addition, the fact that they're made from bagasse, corn or leaves makes them unbreakable and perfect for kiddie parties.





### TRAINING

Red Radish will ensure that all our staff are trained in sustainable best practice, energy efficiency and understand the importance of efficient recycling and that this will be monitored regularly by the company.

### SPACE AND ENERGY EFFICIENCY

Red Radish will optimise the use of space to reduce energy wastage and also wherever possible use energy efficient equipment and lighting. We also encourage that all equipment be disconnected from the electrical supply when not in use and is not left in stand-by mode for long periods of time.

### EXTERNAL CONTRACTORS

Red radish will make sure that all of our third party suppliers and contractors are aware of our sustainability policy and also actively work with us to encourage the ethical sourcing of produce and also promote good recycling practices.





### FISH PRODUCTS

Wherever possible Red Radish will always use 'low risk' fish species. The future of the fish supper is no longer guaranteed. Many fish stocks are in a state of serious decline, with overfishing a great threat to marine wildlife and habitats. With almost 80% of world fish stocks fully or over exploited from fishing, plus pressure from climate change and pollution, we're moving into dangerous waters when it comes to the fish of the future.

### EFFICIENT FARMING

Red Radish will always try to select produce that minimises harm to the environment. We also support 'Red Tractor' products that guarantee food origin, traceability back to independently inspected farms in the UK, animal welfare and food safety.

### FAIRTRADE CERTIFIED

Fairtrade is an alternative approach to conventional trade and is based on a partnership between producers and consumers. Fairtrade offers producers a better deal and improved terms of trade. This allows them the opportunity to improve their lives and plan for their future. Fairtrade offers consumers a powerful way to reduce poverty through their every day shopping.

When a product carries the FAIRTRADE Mark it means the producers and traders have met Fairtrade Standards. The Standards are designed to address the imbalance of power in trading relationships, unstable markets and the injustices of conventional trade.

All of these policies are supported by Red Radish wherever possible.

