



**Sustainable food
procurement**



sodexo
Quality of Daily Life Solutions

An aerial photograph of a rural landscape. In the foreground, there are several long, straight rows of green crops in a field, with some rows appearing to be covered in dark mulch. To the right of the crops is a large, brown, tilled field. In the middle ground, there is a calm pond with a small island in the center. The pond is surrounded by green grass and trees. In the background, there are more green fields, a line of trees, and a small farm with a white house and a red barn. The sky is not visible.

Sodexo's approach to sustainable procurement combines economic, social and environmental factors with a focus on seasonality and provenance.

We go beyond 'food miles' and aim to look at the bigger picture so our clients and customers can make informed choices.

Sustainable food procurement

The Better Tomorrow Plan

Our worldwide sustainability strategy to 2020

Our mission is to improve the Quality of Daily Life of the people we serve and to contribute to the economic, social and environmental development of the communities, regions and countries where we operate.

The 'Better Tomorrow Plan', our worldwide sustainability strategy to 2020, sets out our commitments and how we intend to achieve them.

It is divided into three pillars:

'We Are' – this is about our core values, ethical principles and the fundamentals of Sodexo

'We Do' – 14 commitments to action on sustainability issues covering health, nutrition and wellbeing, local communities and environmental sustainability in our supply chain and operations

'We Engage' – this is our commitment to engage with our employees, clients, customers, suppliers, NGOs and other stakeholders to influence behaviour and performance where we operate, in our supply chain and beyond



Our commitments

There are eight commitments that are directly relevant to our food supply chain and that we seek to integrate in our procurement decision:

We will

- increase the purchase of **products sourced from fairly traded certified sources** by 2015
- ensure compliance with a **Global Sustainable Supply Chain of Conduct** in all the countries where we operate by 2015

- source **local, seasonal or sustainably grown or raised products** in all the countries where we operate by 2015

- source **sustainable fish and seafood** in all the countries where we operate by 2015

- source and promote **sustainable equipment and supplies** in all the countries where we operate by 2020

- reduce our **carbon footprint** in all the countries where we operate and at clients' sites by 2020

- reduce our **water footprint** in all the countries where we operate and at clients' sites by 2020

- reduce **organic waste** in all the countries where we operate and at clients' sites by 2015 and support initiatives to recover organic waste

We report on our initiatives and progress in an annual corporate citizenship report that is available on our website or by contacting corporate.citizenship@sodexo.com



Sustainable agriculture

We constantly review our buying practices to increase the use of products that support our commitment to sustainable agriculture and include as many products as possible that were grown or reared in the UK.

In Ireland, we use the Bord Bia Quality Assurance Mark, which can be found on our beef, pork, bacon, ham, poultry, burgers, sausages, eggs, fruit and vegetables.

Bord Bia Quality Assurance Mark producers are inspected regularly and audited against standards that cover animal health, welfare and traceability, water and feed, pasture management, environmental management and farm safety.

Seasonality informs our chefs' menu planning and therefore plays an important part in our buying decisions.

In March 2010 our *Origo offer received the workplace catering solution award at the MIDAS (Menu Innovation and Development) Awards after impressing with the positioning and delivery of the core principles of the offer: seasonality, provenance and sustainability.



Bord Bia
Irish Food Board

A group of brown Highland cattle are standing in a lush green field. The central cow is the most prominent, facing the camera directly. It has thick, wavy brown fur and small, curved white horns. A yellow identification tag is visible on its left ear. To its left, another cow is partially visible, also facing forward. To the right, another cow is looking towards the camera. In the background, more cattle are visible, and a dense line of green trees forms the horizon. The overall scene is a pastoral landscape.

our *Origo offer
received the MIDAS
workplace catering
solution award in 2010

A close-up photograph of two red apples hanging from a branch. The apples are ripe, with a mix of red and green skin. Several green leaves are attached to the branch, some showing signs of being eaten. The background is blurred, showing more foliage.

100% Red Tractor certified

Fresh British beef

Fresh British pork

Fresh British lamb

Fresh British poultry

Fresh milk and cream

Frozen peas, carrots and beans

Fresh British fruit and vegetables

Red Tractor

The Assured Food Standards Red Tractor scheme is at the centre of our UK approach to sustainable agriculture. In 2009, Sodexo was the first company to be awarded corporate Red Tractor membership in recognition of the policies and procedures we have in place to guarantee the traceability of our food products back to the farm.



The Red Tractor Scheme provides assurance of governance and traceability and sets standards of food safety, animal welfare and the responsible use of pesticides, agrochemicals and fertilisers. It also means that our suppliers and their processing plants have been independently inspected.



Animal welfare

As part of our on-going commitment to higher farm animal welfare, we now have eggs, salmon, pork and chicken from farms approved by Freedom Food to strict RSPCA welfare standards. Freedom Food is the only UK farm assurance scheme solely dedicated to improving the lives of farm animals on farm, during transportation and at the abattoir.

We have also won a number of Good Egg awards from Compassion in World Farming for our commitment to buying free range eggs in a number of client contracts.

The Good Egg awards recognise commitment and actions to improve the lives of laying hens.

All our eggs in the UK are Lion Marked as a minimum. In addition to this, we offer our clients both organic and free range eggs. In Ireland our eggs are sourced from Bord Bia approved farms.





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LEAF promotes
environmentally
responsible farming



LEAF

Sodexo became a corporate member of LEAF (Linking Environment And Farming) in 2011. LEAF promotes environmentally responsible farming. LEAF helps farmers produce good food, with care and to high environmental standards, identified in-store by the LEAF Marque logo.



LEAF Marque farmers care for the environment by:

- Carefully managing hedgerows to provide habitats and food for wildlife
- Using pesticides and fertilisers only when absolutely necessary
- Leaving a strip of land between hedgerows and crops to act as a habitat for wildlife
- Recycling farm waste and conserving energy
- Improving water efficiency and quality

...and much more

LEAF Marque farms are audited on a regular basis to ensure that LEAF standards are maintained.

Sustainable fish and seafood

As part of the Better Tomorrow Plan, we are committed to sourcing only certified sustainable fish and seafood by 2015. This is our response to dwindling wild fish stocks and the need to improve aquaculture (fish farming) standards.

The recent increase in aquaculture is often thought a solution to dwindling wild fish stocks but, as with land based farming, there are many considerations.

These include concerns around animal welfare (e.g. the stocking density of the ponds which the fish are reared in), effluent levels from farmed fish, the use of antibiotics and the origin of the fish feed.

We are working closely with our suppliers, independent experts and accreditation bodies to ensure that our farmed fish is responsibly sourced.



we are committed to
sourcing only **certified**
sustainable fish and
seafood by 2015



A young boy with dark hair, wearing a dark green school polo shirt, is smiling and looking towards a girl whose back is to the camera. They are sitting at a wooden table in a brightly lit canteen or school hall. On the table are plates of food, including what looks like a burger and some green salad, and a glass of water. The background is blurred, showing other people and posters on the wall.

Sodexo was the
first foodservice
organisation to be
awarded company-wide
Marine Stewardship
Council certification

Marine Stewardship Council

We have been working closely with the Marine Stewardship Council (MSC) since July 2008 to ensure we source certified sustainable fish. The Marine Stewardship Council (MSC) is an international non-governmental organisation dedicated to reducing the decline in wild fish stocks.



In December 2010 we were delighted to announce that all Sodexo restaurants in the UK are MSC certified, a first for foodservice. We have a range of over 50 MSC certified products available, covering species such as pollock, coldwater prawns, cod and mackerel. All the seafood products on our Club Joules and For You menu offers are now MSC certified.



Ethical trading

We have been working with the Fairtrade Foundation for a number of years and are committed to increasing the volume of certified ethically traded products that we supply and expanding the range of Fairtrade items available to our clients.

The Fairtrade marque guarantees fairer conditions that help disadvantaged producers to tackle poverty and invest in a better, more stable future.

Our clients can choose from over 80 Fairtrade products bought by Sodexo under Fairtrade agreements including coffee, tea, fruit, confectionery, wine, sugar and snacks.

In 2009, we launched Aspretto, our ethical hot beverage offer. Aspretto tea, coffee, sugar and hot chocolate are triple certified by the Fairtrade Foundation, Rainforest Alliance and the Organic Food Federation.

Rainforest Alliance

The Rainforest Alliance takes a holistic approach to its work in sustainable agriculture and focuses its efforts in areas of high biodiversity, such as the tropics. Rainforest Alliance certified farms aim to protect waterways, curb deforestation, improve efficiency, ensure decent wages and housing for farm workers, improve worker safety, provide access to education for farm children, limit pesticide use and consume less water.



A close-up photograph of a white ceramic cup filled with a frothy coffee beverage. The surface of the foam is topped with a fine, even dusting of brown powder, likely cocoa or cinnamon. The cup sits on a matching white saucer, and a silver spoon is placed on the saucer in the foreground. The background is a soft, out-of-focus light color.

we are committed
to increasing the
volume of certified
ethically traded
products that
we supply



our Tillery Valley
prepared meals business
and suppliers support
FareShare by donating
surplus short-dated food

Local communities

Through our STOP Hunger initiative we promote healthy eating and lifestyles, help provide food to those in need, and support basic life skills training such as cooking. In the UK we have a strong relationship with FareShare, the national charity that redistributes surplus fit for consumption food from the food industry to local charities across the country. Our Tillery Valley prepared meals business and suppliers support FareShare by donating surplus short-dated food. In Ireland, we support the Society of St. Vincent de Paul and a local community café in the Tallaght area of Dublin.

Our employees, clients and customers want to support the development of local community businesses. We help by providing opportunities for local suppliers to be part of our supply chain, for example by holding 'meet the buyer' events in English regions, Wales, Scotland and Ireland. These give members of the Sodexo purchasing team insights into local produce and allow suppliers the chance to learn more about how Sodexo operates and what it takes to become a listed supplier.



Code of Conduct

We expect all our suppliers to follow our Supplier Code of Conduct which is based on the principles of the UN Global Compact to which Sodexo is a signatory. The Code sets out our desire to do business with suppliers that follow responsible social and environmental practices.

We will only engage with suppliers that:

- do not use child labour, forced, bonded or involuntary labour or unacceptable disciplinary practices
- pay workers at least the national or local minimum wage and do not expect them to work excessive hours
- allow freedom of association and collective bargaining and do not discriminate against their employees on the basis of race, origin, age, gender, belief, religion or lifestyle choices
- comply with health and safety standards and do not allow unsafe working practices
- do not engage in corrupt practices or unfair competition
- undertake initiatives to promote greater environmental responsibility
- comply with internationally recognised human rights



How we engage with our consumers

To support the Better Tomorrow Plan, we launched a campaign to promote awareness of sustainable procurement initiatives. This includes a series of posters designed to inform our customers about our work with a wide variety of organisations to fulfil our commitment to seasonal, ethical and sustainable sourcing.

In addition to this, we have a bi-monthly promotional programme which features our partners. It aims to highlight sustainability issues to our customers through focused information, recipe packs and competitions. Through this activity we help to improve our customers' awareness of the global and local challenges we share.

For example:

- our annual sustainable seafood fortnight is a great example of how our individual choices can collectively have a positive impact
- Fairtrade Fortnight is always well supported by Sodexo sites and continues to grow year on year.
- our Red Tractor week helps us to showcase Sodexo's commitment to sourcing quality British produce.



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Quality of Daily Life Solutions