



DELICIOUS, INSPIRATIONAL & SUSTAINABLE!

This document outlines our commitment to running an ecologically sustainable business.

Real Patisserie has 5 shops and a central bakery. As a bakery and food producer with a potentially large environmental impact we consider the environment highly in our decision-making, priorities and practices.

In doing so we think it is important to make Real Patisserie staff and customers aware of our performance as an environmentally sustainable business. To then keep staff and customers updated on our performance, and how we are doing in reaching our goals.

The following are our chief considerations.

FOOD SUPPLY SUSTAINABILITY

We monitor all our ingredients packaging products to make sure they are responsibly sourced.

This is to ensure that we avoid...

- Unnecessary or undue damage to the natural environment
- Unnecessary or undue cruelty to animals
- Encouraging practices that would negatively impact the wellbeing of workers or compromise workers' rights

We prioritise quality and sustainability when sourcing ingredients, and when possible source from accredited producers to ensure adequate consideration of environmental impact.

EXAMPLES:

- All flour from our suppliers is GM free
- We source our chocolate from Callebaut, who are active members of the International Cocoa Initiative, which promotes positive sustainability.
- None of our eggs or poultry is sourced from farms rearing caged birds. All boxed eggs come from free-range producers
- Our drinks cups are compostable. We are currently communicating with Brighton Council trying to encourage more compost bins to be sited around Brighton City. We are also working with other shops in Brighton on a scheme to promote compostable take-away food packaging.

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ANIMAL WELFARE

To ensure animal welfare we currently source:

- All eggs and poultry from local, high welfare sources
- A large proportion of sausage meat and cured meats from local, certified high welfare sources

ENERGY SUSTAINABILITY

WHOLESALE BAKERY AND SHOP CO₂ EMISSIONS

In 2014 Real Patisserie first committed to becoming carbon neutral and started to offset its carbon output through funding of cleaner energy projects. Now the whole of Real Patisserie annually offsets its entire Carbon footprint through the funding of offsetting schemes.

We commit to:

- Reducing our carbon footprint firstly through eliminating wasteful practices
- Reducing our carbon footprint through carbon-offsetting schemes
- Reduction of our carbon footprint through partial supply of sustainable energy

EXAMPLES

- Our employees are made aware of wasteful practices through training. We further display Real Patisserie energy-use efficiency illustrations to staff to encourage economical practices.
- Real Patisserie uses modern efficient ovens and refrigeration machinery to ensure efficient use of energy
- Real Patisserie is now carbon neutral through carbon offsetting schemes. All energy use is offset through tree planting and other projects.
- Real Patisserie Kemp Town has now taken on sustainable energy tariffs from their energy supplier; Kemp Town RP is therefore now effectively carbon negative

TRANSPORT CO₂ EMISSIONS

Where possible we pledge to buy locally or UK sourced produce not only to ensure quality and welfare, but also to cut down on CO₂ emissions.

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EXAMPLES

To reduce transit emissions, we are currently sourcing:

- The vast majority of our flour from England and North of France (as opposed to flours commonly sourced from Canada and America)
 - All eggs and dairy from the South of England
 - All chicken from local English counties.
 - A high proportion of our dried hams and cured meats as well as smoked salmon from the UK.
 - All beef mince from farms in the UK
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FOOD WASTE

To reduce waste, we currently:

- Produce to exact numbers via production software and the use of strict production schedules
 - Use the Fare Share cooperative, OLIO, TooGoodToGo, and other local schemes to pick up all left-over useable food products
 - Compost any waste that we cannot otherwise use
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PACKAGING

In response to environmental needs we recognise businesses must change their approach to consumer packaging. It is apparent that we as a society have become habitually dependent on single-use packaging. Also, that we do not currently have the infrastructure to effectively and ethically dispose of all this stuff we use!

New, more environmentally safe products are now available for more demanding packaging requirements. But even with the new ecological materials being developed, local councils and private companies can sometimes not effectively recycle or compost them because their facilities don't have the specialist means.

As an example, Vegware cups and food trays, though excellent, and manufactured from plant-based materials, can only be industrially composted with 'in-vessel' composting facilities, not the common open composting most common in industrial composting. Therefore, most likely they will be sent to energy recovery facilities.

So, the two things that we have concluded:

a. **WHILE WE WILL DO OUR BEST THERE IS NO PERFECT SOLUTION**

This is mostly due to the chicken-and-egg nature of change: appliance of a solution vs. infrastructure for that solution.

We are making changes, some of which are immediately effective, but some in view of the fact that the infrastructure to make best use of those changes will come into place. We also believe it is important to demonstrate real commitment to change to raise awareness.

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b. THE BEST SOLUTION IS TO RE-USE PACKAGING

Therefore, we are promoting re-use to our customers as the best approach. Because all disposable packaging - plastic or not - has an environmental impact.

Real Patisserie is committed to minimising the potential environmental impact of single-use, disposable packaging.

- We encourage the re-use of robust bags and containers
- We now use untreated card as much as possible as this is a genuinely recyclable material
- All boxes and card tubs are now 100% vegetable based
- All clear film bags and film fronted boxes are now 100% vegetable based.
- All coffee cups, cutlery and soup containers are 100% vegetable based.
- All plastic carrier and bread bags are now 100% degradable.

Where it is necessary to use treated card (lined for water retention) we have moved from plastic lining to poly lactic acid (PLA) lining, a biodegradable material produced from renewable sources, e.g. corn starch.

We have replaced clear plastic film with Natureflex, a biodegradable plant-based product.

Please refer to this list for details of our packaging and what to do after you've used it:

Item	Material	What to do with it	Notes
white tart/cake boxes and trays	card	recycle	
kraft/white paper carrier and food bags	paper	recycle	
bread bags paper	paper	recycle	
bread bags BioSource	minimum 30% plant based/the rest biodegradable plastic	home compost/compostable in industrial. Facilities*	Intended as single-use freezer bags for sliced bread. Customers encouraged to provide own durable bag for reuse.
sandwich paper - greaseproof	treated paper	general waste	we considered this the best workable solution that has the least environmental impact
Vegware coffee cups and soup cups	card with PLA vegetable-based lining	home compost/compostable in industrial. Facilities*	
lids to fit coffee and soup cups	PLA vegetable based	home compost/compostable in industrial. Facilities*	
white napkins	paper	recycle*	
takeaway cup carry tray	cardboard	recycle/home compost/compostable in industrial. Facilities*	
takeaway cutlery	PLA vegetable based	compostable in industrial. Facilities*	
wooden stirrers	wood	home compost/compostable in industrial. Facilities*	

baguette collars	card	recycle	must be free of food debris
Swedish tray (3-sided scoop shaped box)	card	recycle	must be free of food debris
Cake slice box popup	card	recycle	
individual cake box pop up	card	recycle	
salad box with window	card and PLA film	compostable in industrial Facilities*/recycle if window removed	
salad boxes kraft	card and PLA lining	compostable in industrial. Facilities*	
salad cup white	card and PLA lining	compostable in industrial. Facilities*	
clear macaron/biscuit bag	Natureflex	home compostable/ compostable in industrial. Facilities*	
carrier bag medium degradable	oxydegradable plastic	general waste	safe guarding against long term environmental physical nuisance
silicon (baking) paper	paper/silicon	general waste	
PLA = poly lactic acid		* please check with your local council	

All suggestions are welcome! Please contact us at info@realpatisserie.co.uk