

# Food waste policy



ILUNION Hotels

## SCALE OF THE PROBLEM

Food waste is a problem that generates a double impact, environmental and social. According to UNEP's (United Nations Environment Programme) 'Food Waste Report 2021', <https://www.unep.org/resources/report/unep-food-waste-index-report-2021> food waste produces 10% of global CO2 emissions - that's almost twice the emissions generated by all the cars driving in the US and Europe all year round. But it is also a major social problem as this volume of waste could feed the entire world population by 2050 and the 800 million hungry people on the planet every day up to seven times over.

This issue is also of concern to us because it is one of the targets of the Sustainable Development Goal (SDG) 12. Sustainable Consumption and Production. Target 3 is to reduce food waste and aims to halve global food waste at retail and consumer level along production and supply chains.

## ILUNION HOTELS' STRATEGY TO TACKLE FOOD WASTE

The company's sustainability master plan includes among its objectives the prevention and management of any type of negative environmental impact generated by our activity. Also, ILUNION Hotels is committed to the most vulnerable people in society and, therefore, the problem of Food Waste requires a specific policy and procedure to manage this commitment.

In the hotel industry, the most common causes of food waste are often related to deficiencies in planning, purchasing management, handling, storage conditions and the behavior of our employees and customers. Therefore, our strategy analyses and optimizes all processes through prevention and management to try to save food as much as possible. To do this, we will prioritize the hierarchy of use established by international organizations such as the FAO, which establishes use for human consumption as the first option. Secondly, we will assess other uses such as composting for agricultural use or animal feed.

### STRATEGY PHASES – PREVENT – MANAGE – SAVE AND DONATE – DIVERT FROM LANDFILL





## PREVENT

The first step is the prevention of food waste in all our hotels. This primarily involves the following aspects: planning, purchasing and storage.



## MANAGE

Maximising food management to minimise waste.



## SAVE AND DONATE

Try to save all food left over from hotel catering processes.

Offer leftovers to customers in cafeteria, events and daily menus. Prepare leftovers in sustainable packaging used in the company.

1. Maximise all surpluses that can be managed through Too Good To Go as partners in the company's food waste strategy. Breakfast packs and events.
2. Donate surplus food that is not managed through the Too Good To Go partnership to employees and social organisations.



## DIVERT FROM LANDFILL

Try to convert into by-products everything not consumed that can have a use other than human consumption, so that it does not become waste.

- Correct and rigorous separation of organic waste.

Use of the surplus for the production of animal feed, for composting as fertiliser or for agricultural use.

