

# Caterer aims for zero waste to landfill

Eden Caterers

Eden Caterers is based in London, employs 25 people and caters for over 20,000 people each month. The company offers a variety of services including express catering (such as office lunches), event catering (such as weddings and corporate events) and fine dining.

As part of its environmental ethos, Eden has implemented a number of measures to help it with its ambition to achieve zero waste to landfill.

## Aiming for zero waste to landfill

Where possible, Eden prevents waste from being generated by only preparing what is ordered, sourcing ingredients locally and regularly rotating stock. The company also encourages its suppliers and clients to use re-usable packaging. Where this is not possible, Eden promotes packaging optimisation and endeavours to use recyclable materials.

Eden has also introduced recycling facilities for the separate collection of paper, card, metals, plastics and organic waste.

The prevention, re-use and recycling measures introduced by Eden have reduced the amount of residual waste it produces by 50%. Now, just one 1,100-litre bin of waste is collected twice weekly.



Jeremy Redgewell, Operations Manager, Eden Caterers

## Aiming for zero waste to landfill

Preventing food waste, enabling re-use and maximising opportunities for recycling

Sourcing locally, communicating with customers and recovering other value

forward

### Preventing food waste

Each recipe is held on computer, which enables the amount of each ingredient to be tailored to the quantity of final product required. Therefore, Eden's chefs can prepare each order with the confidence that the exact amount of fresh produce is being used. This prevents unnecessary food waste by allowing more efficient purchasing decisions.

Fresh fruit and vegetables are bought every other day from a local market. This enables Eden to buy only the required produce, which prevents waste by avoiding over purchasing. Eden staff select the produce, which helps to prevent any additional packaging and transportation of goods.

Eden operates a 'first-in, first-out' principle for all of its food produce. This ensures that stock is rotated regularly and all ingredients are used in order of delivery.

### Enabling re-use

As part of its express catering service, Eden provides food products on re-usable melamine, wood and plastic platters, which are taken back by Eden for re-use.

To help ensure the platters are returned, Eden offers its drivers an incentive of 10 pence for each platter that is brought back to be re-used. This encourages drivers to remind customers that the platters will be collected.

Approximately 1,800 (94%) of the platters are collected per month for re-use.

### Maximising opportunities for recycling

Eden set targets to increase the amount of waste it recycled.

Cardboard is a major waste item and Eden aims to reduce the amount it produces by encouraging suppliers to:

- optimise packaging to prevent waste; and
- use re-usable containers.

Any cardboard that cannot be re-used is recycled. Eden has been recycling paper and cardboard since it was established and has an on-site compactor. Using the compactor means fewer visits from recycling contractors are required to collect the waste and less space is taken up by waste awaiting collection (for instance, three days' worth of compacted cardboard waste has the same volume as one day's worth of uncompacted waste).

By working with its fish suppliers, Eden now uses re-usable cardboard containers rather than the polystyrene containers it used previously, thus removing this material from its waste stream.

Each week, Eden sends between 150kg and 180kg of vegetable and fruit waste (mainly peelings and cores) to a local charity where it is composted. The compost is used at the charity's site as a soil improver.



back : forward

Aiming for zero waste to landfill

Preventing food waste, enabling re-use and maximising opportunities for recycling

Sourcing locally, communicating with customers and recovering other value

**Sourcing locally**

Eden's procurement policy is generally to buy British-manufactured or British-grown produce.

If this is not possible, the company looks for sources close to the UK. Similarly, Eden will buy from suppliers who are as close to their own premises as possible. Pork and beef are sourced from UK Farm Assured farms.

**Communicating with customers**

From initial discussions, customers are made aware of Eden's sustainability ethos. When orders are placed, Eden strongly promotes its sustainability credentials and encourages customers to adopt its food and packaging waste prevention practices. Where products are supplied in disposable plastic containers, Eden encourages its customers to recycle them after use.

**Recovering other value**

Since January 2012, food waste has been collected twice a week and sent to an anaerobic digestion plant to produce biogas and biofertiliser. Other waste that cannot be recycled (e.g. empty crisp bags) and would have previously been destined for landfill is now collected by a contractor and taken to an energy from waste plant where it is used to generate electricity. As Eden Caterers has been so successful in reducing the amount of waste it produces, it is considering reducing the frequency of waste collections.

**The Hospitality and Food Service Agreement**

In June 2012, WRAP launched the Hospitality and Food Service Agreement, a voluntary agreement to support the sector in reducing waste and increasing recycling rates. The agreement is flexible to allow any size of organisation to sign up, from multinational companies to smaller businesses, from sector wholesalers/distributors to trade bodies.

For more information on WRAP's work with the Hospitality and Food Service Sector, visit [www.wrap.org.uk/hospitality](http://www.wrap.org.uk/hospitality), call the WRAP freephone helpline 0808 100 2040 or email [hafs@wrap.org.uk](mailto:hafs@wrap.org.uk)

WRAP's vision is a world without waste, where resources are used sustainably. It works in partnership to help businesses, individuals and communities improve resource efficiency. Established as a not-for-profit company in 2000, WRAP is backed by government funding from England, Northern Ireland, Scotland, and Wales.

While we have tried to make sure this case study is accurate, we cannot accept responsibility or be held legally responsible for any loss or damage arising out of or in connection with this information being inaccurate, incomplete or misleading. This material is copyrighted. You can copy it free of charge as long as the material is accurate and not used in a misleading context. You must identify the source of the material and acknowledge our copyright. You must not use material to endorse or suggest we have endorsed a commercial product or service. For more details please see our terms and conditions on our website at [www.wrap.org.uk](http://www.wrap.org.uk)

Aiming for zero waste to landfill

Preventing food waste, enabling re-use and maximising opportunities for recycling

Sourcing locally, communicating with customers and recovering other value