Klimato

x DNB sodexo

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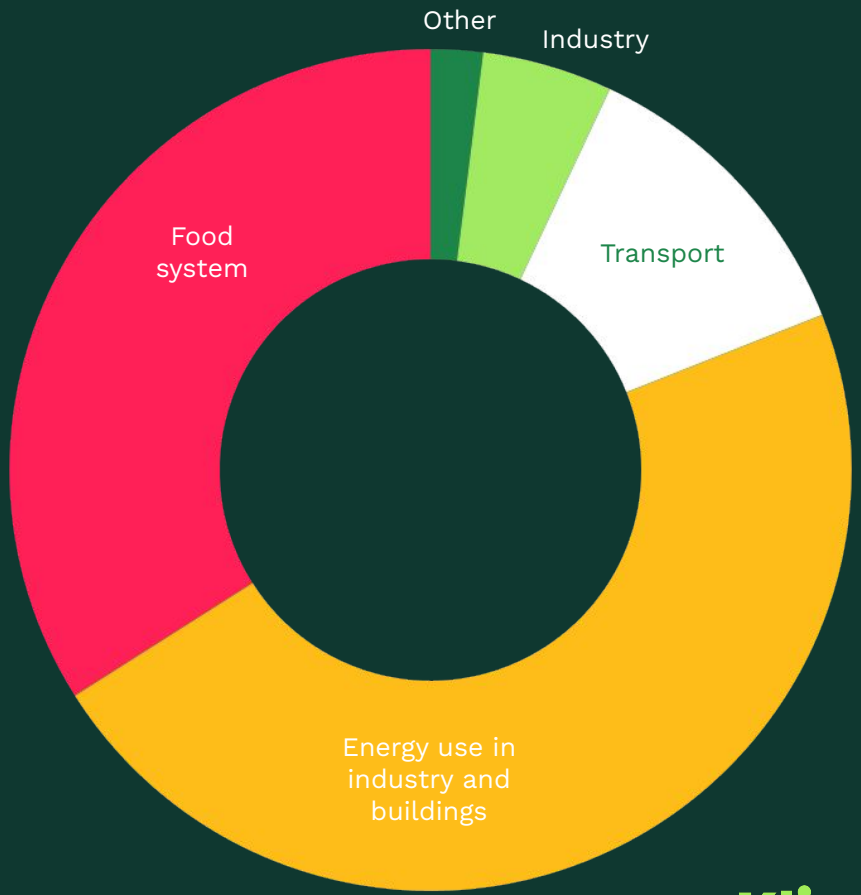
TODAY'S MENU

1. Why is this important?
2. Introduction to Klimato
3. Food's climate impact
4. DNB / Sodexo's sustainability hotspots
5. Regulations & industry updates
6. Q&A

FOOD ACCOUNTS FOR 34% OF GLOBAL EMISSIONS



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Source Crippa, M., Solazzo, E., Guizzardi, D., Monforti-Ferrario, F., Tubiello, F. N., & Leip, A. J. N. F. (2021). Food systems are responsible for a third of global anthropogenic GHG emissions. Nature Food, 2(3), 198-209.

WHY IT'S WORTH YOUR TIME

*Data from Capgemini study

Total global GHG emissions

34%

of all global emissions are **accounted for by the food sector**

Regulations making climate reporting mandatory

Growing consumer demand for climate friendly food and transparent companies

Climate change is all of our responsibility

79%

of consumers are **choosing more sustainable brands**.

64%

of consumers are **happier buying sustainable products**.

77%

of companies state sustainability **improves their connection with customers**.

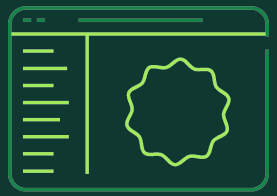
63%

of companies state sustainability **increased their brand value**.

KLIMATO'S ROLE

Easy to use tool to make sense of the climate data

KLIMATO'S SOLUTION



Calculate

Use our calculator tool at any point in your development process to understand the carbon footprint and more of your recipes.

We even integrate with tools you already use to make environmental calculation seamless.

Analyze

Find opportunities in your sustainability data for revenue optimization through ingredient swaps and scale management.

Klimato gives you the tools to act not only on your environmental impacts but also business needs.

Label

Use our science-backed data to educate and direct new types of behavior from your customers.

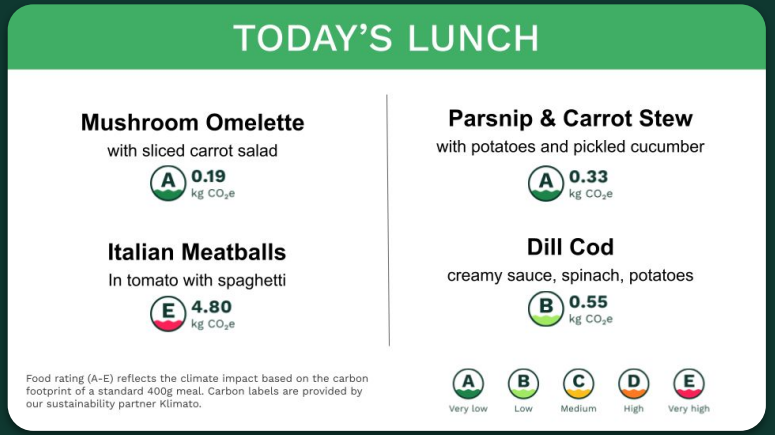
Use our labels to guide the way for sustainability aligned revenue opportunities while elevating your brand.

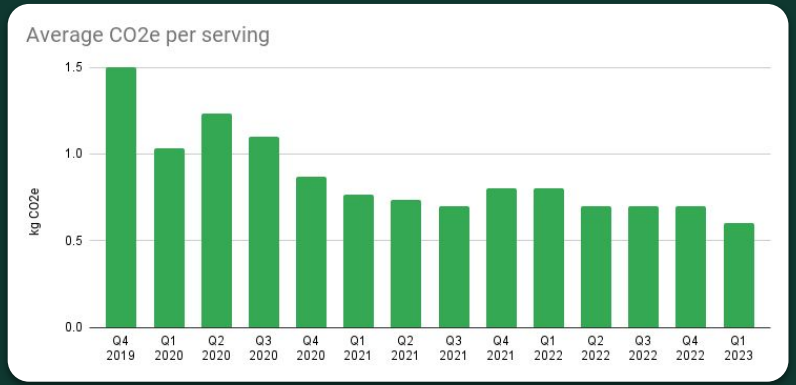
Report

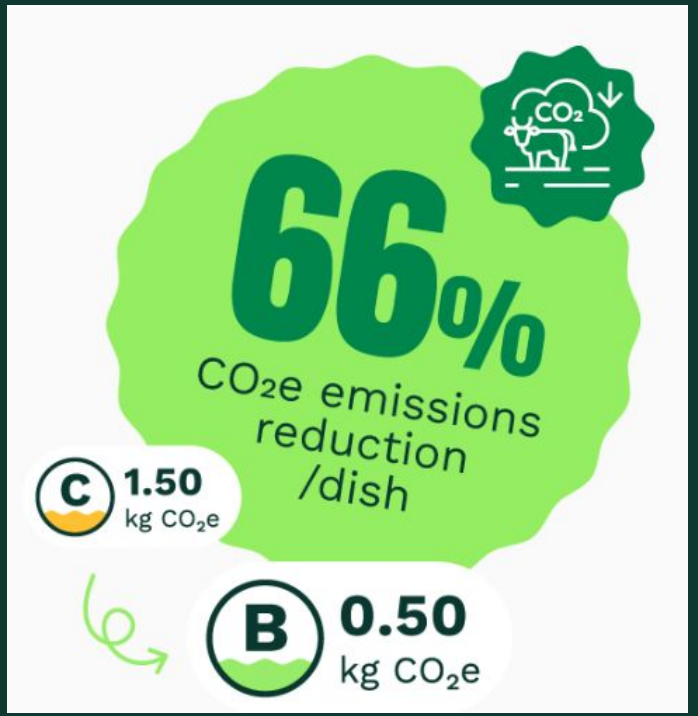
Accurate and compliant reporting is critical to meeting sustainability goals.

Our reports enable your teams to build momentum toward sustainability and revenue targets.

CASE STUDY SODEXO NORWAY







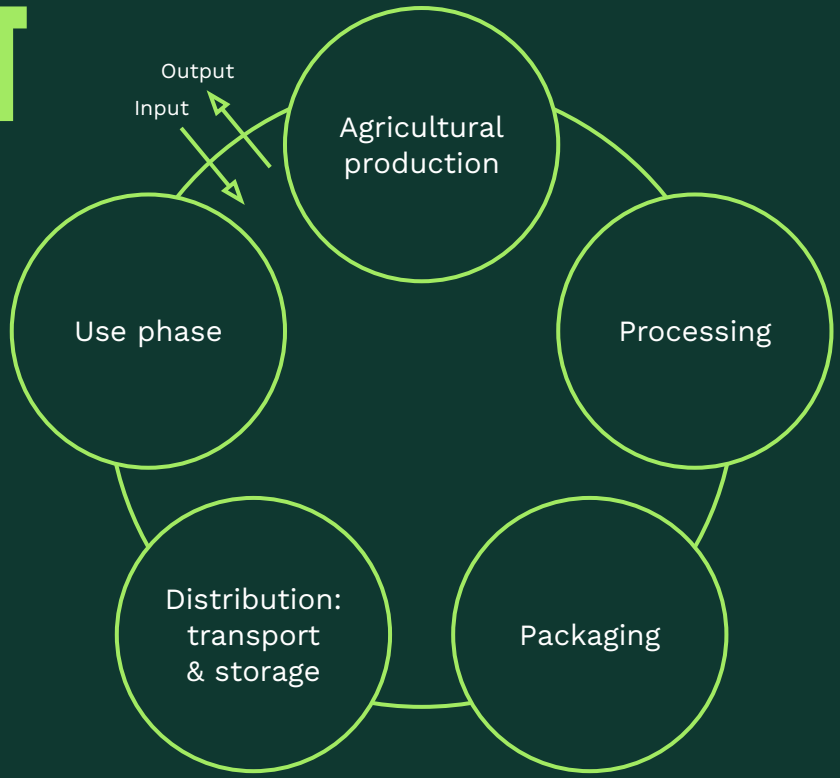
THE IMPACT OF FOOD

CALCULATING THE CARBON FOOTPRINT

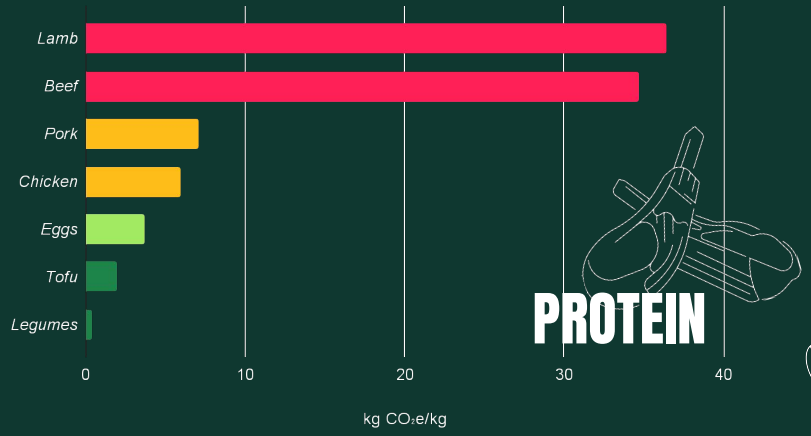
- **Life Cycle Assessment** is the most accepted method among the scientific community to calculate the environmental impact of products, services and processes.

- With LCA we can assesses the greenhouse gas emissions (GHG) emitted by a product during **each stage of the food's life cycle**, looking at GHG emissions (output) arising from all the inputs (e.g. fertiliser) that occur in each stage

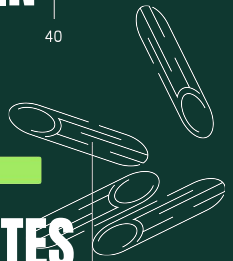
- The sum of GHG emissions is often known as Carbon Footprint



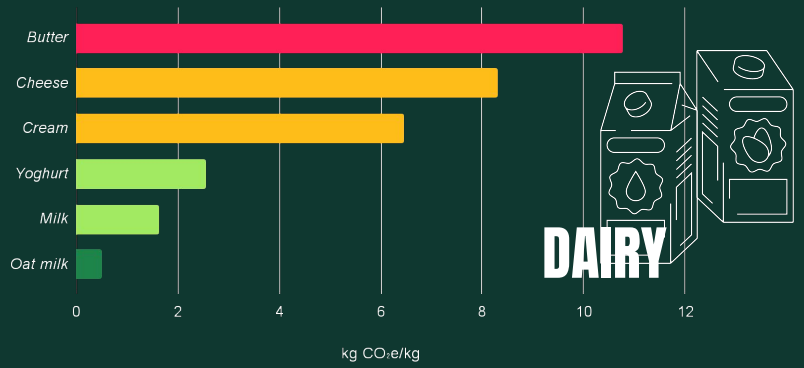
THE CARBON FOOTPRINT OF DIFFERENT FOOD GROUPS



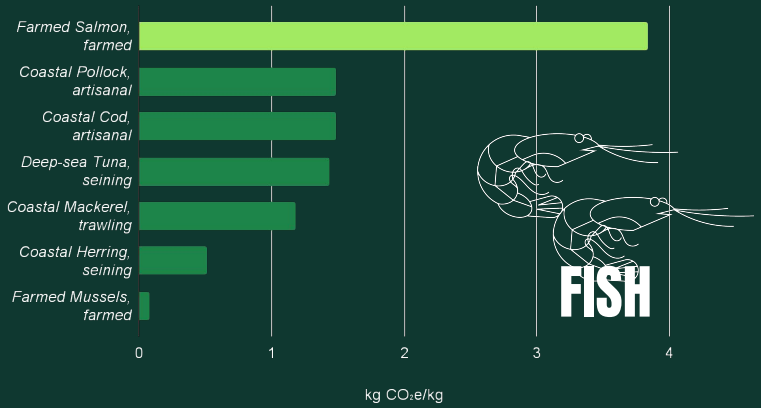
PROTEIN



CARBOHYDRATES



DAIRY

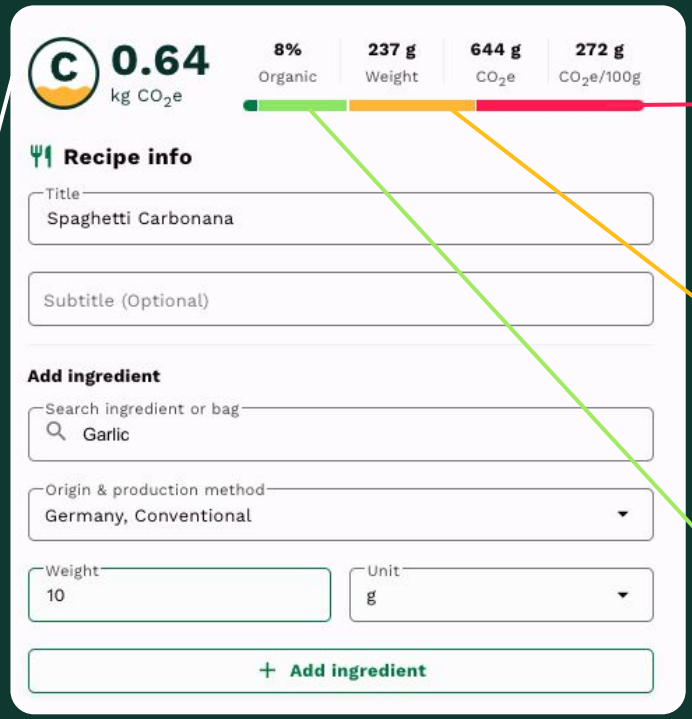


FISH

INGREDIENT IMPACT

Hover over the bar to see which ingredients have a very low to very high carbon impact

- A — Very Low
- B — Low
- C — Medium
- D — High
- E — Very High



Ingredients with a very high impact

- Pancetta

Ingredients with a medium impact

- Egg
- Cooking cream

Ingredients with a low impact

- Chopped tomatoes canned
- Pasta, all types

KLIMATO'S CARBON FOOTPRINT LABEL

*A meal is defined as 400g (EAT-Lancet Commission). We rate meals based on this reference value to enable fair comparison between recipes that have a different portion size.

Very low	**Low**	**Medium**	**High**	**Very high**
< 0.40 kg CO_2e/meal*	0.40-0.90 kg CO_2e/meal*	0.90-1.80 kg CO_2e/meal*	1.80-2.60 kg CO_2e/meal*	≥ 2.60 kg CO_2e/meal*
In line with the Paris Agreement goal to limit temperature increase to well below 2°C above pre-industrial levels.	**In line with the targets set for 2030.** This puts us on a good path for 2050. **Aligned with the Cool Food, a WRI initiative.**	Associated with a **temperature increase of 2.5°C** above pre-industrial levels.	Associated with a **temperature increase of 3°C**, above pre-industrial levels.	Associated with a **temperature increase higher than 3°C** above pre-industrial levels.

ACCESS OUR LABEL USE GUIDE HERE

1 L OF COW'S MILK HAS A CARBON FOOTPRINT ~3X HIGHER THAN OAT MILK

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Source Klimato database

THE CARBON FOOTPRINT OF BEEF BOLOGNESE IS 20X HIGHER THAN LENTIL BOLOGNESE

E 4.51 kg CO_2e VS A 0.23 kg CO_2e

Klimato

Source Klimato database

TACOS WITH BEANS VS WITH CHICKEN

A 0.21 kg CO_2e

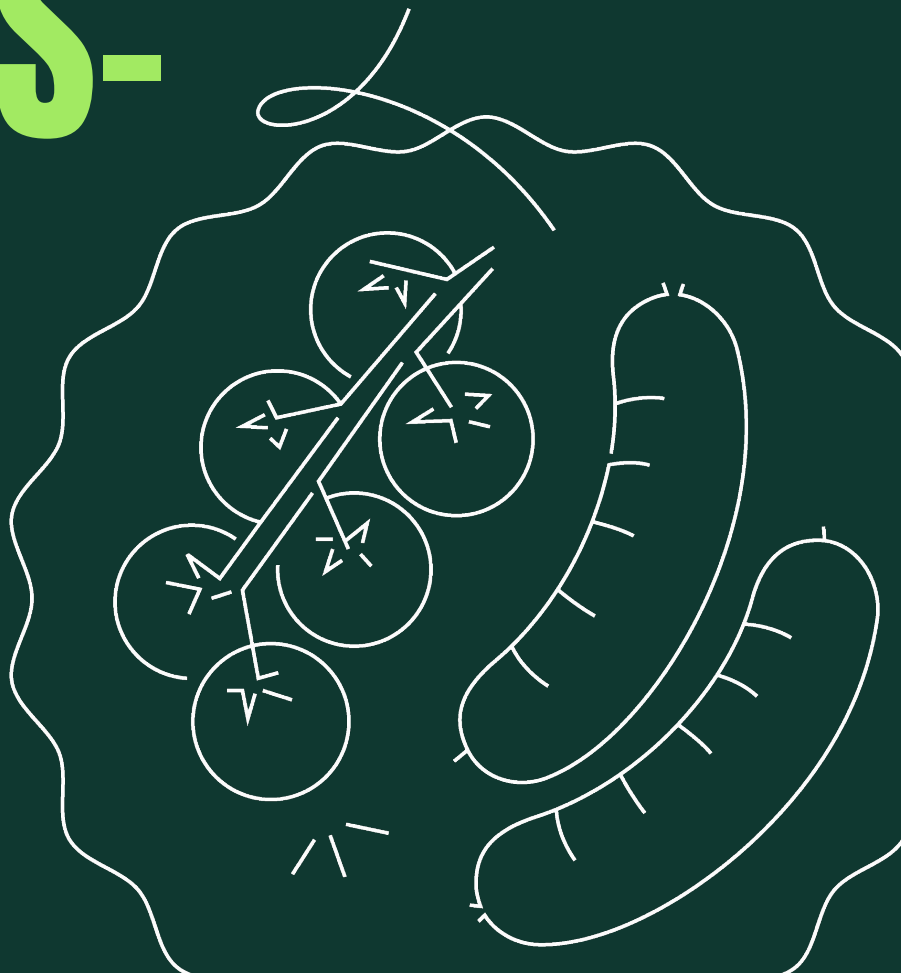
C 1.07 kg CO_2e

A Very low
B Low
C Medium
D High
E Very high

Klimato

Source Klimato database

BÆREKRAFTS-RAPPORT DNB 2023



RESULTAT: BÆREKRAFTSRAPPORT DNB 2023

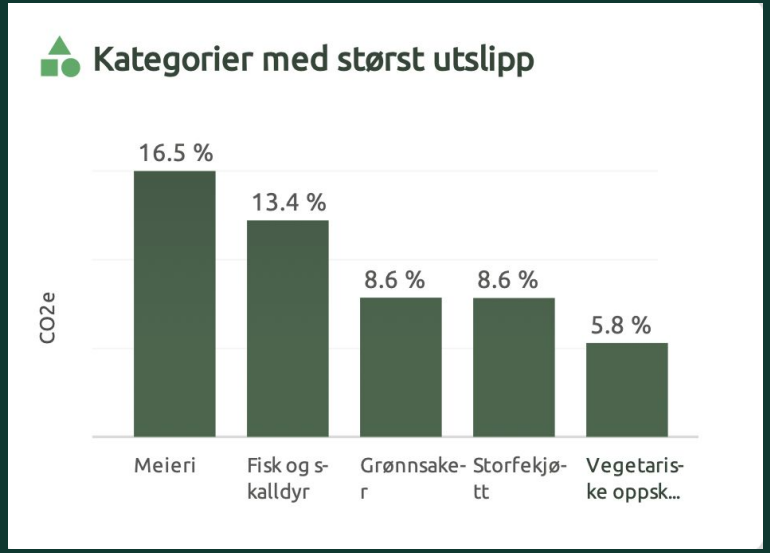
Meieri

Fisk og skalldyr

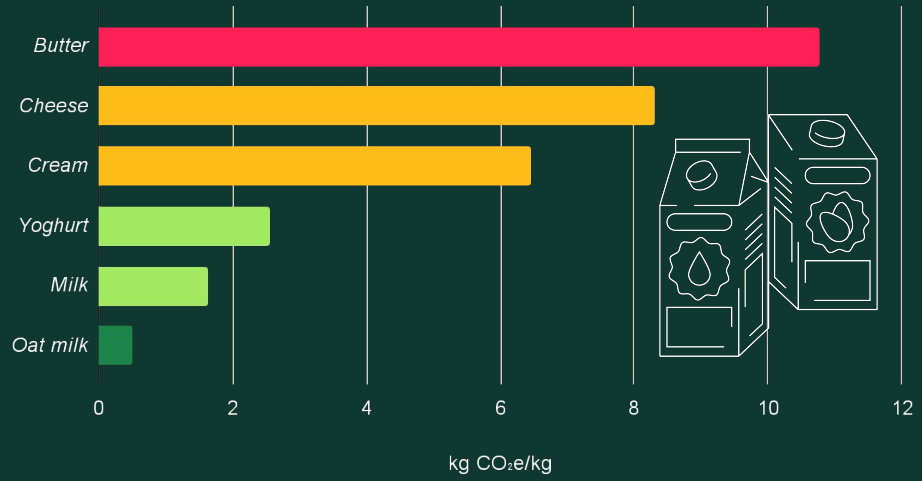
Gronnsaker

Storfekjott

Vegetariske produkter



CARBON FOOTPRINT OF DAIRY



The farming stage is the most impacting stage of dairy products due to methane emissions from ruminant animals and fertilisers used for feed production which release methane and nitrous oxide respectively

Dairy products require large amounts of raw milk and energy for processing. Butter, in particular, requires up to 10 or 20 kg raw milk / kg butter

The carbon footprint of margarine is 78% lower than butter

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Source Poore, 2018 (for Europe)

Klimato'S SUSTAINABLE SWAP

	Ingredient	CO_2e/kg	Ingredient Swap	CO_2e/kg	Carbon saving
Dairy	Butter	10.77	vegan butter	2.57	76%
	Cheese	8.32	vegan cheese	2.90	65%
	Cream	6.45	vegan cream	1.30	80%
	Milk	1.64	oat milk	0.5	70%
	Mayonnaise	2.63	vegan mayo	0.83	68%

Values are extracted from the Klimato database which contains data from peer reviewed papers, conference proceedings and open source databases.

EU & UK REGULATIONS

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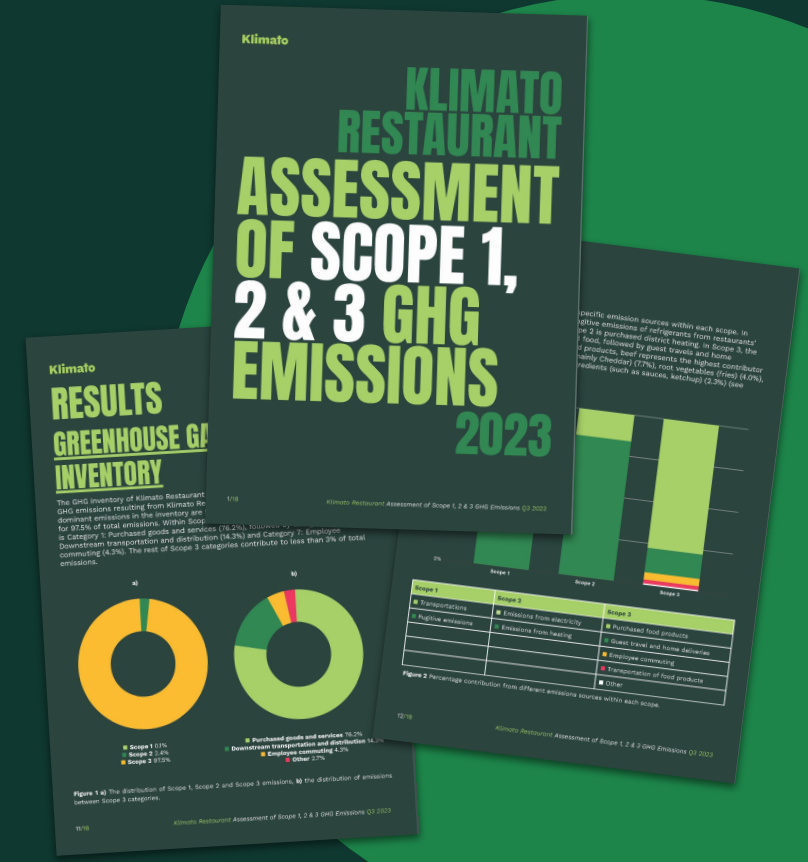
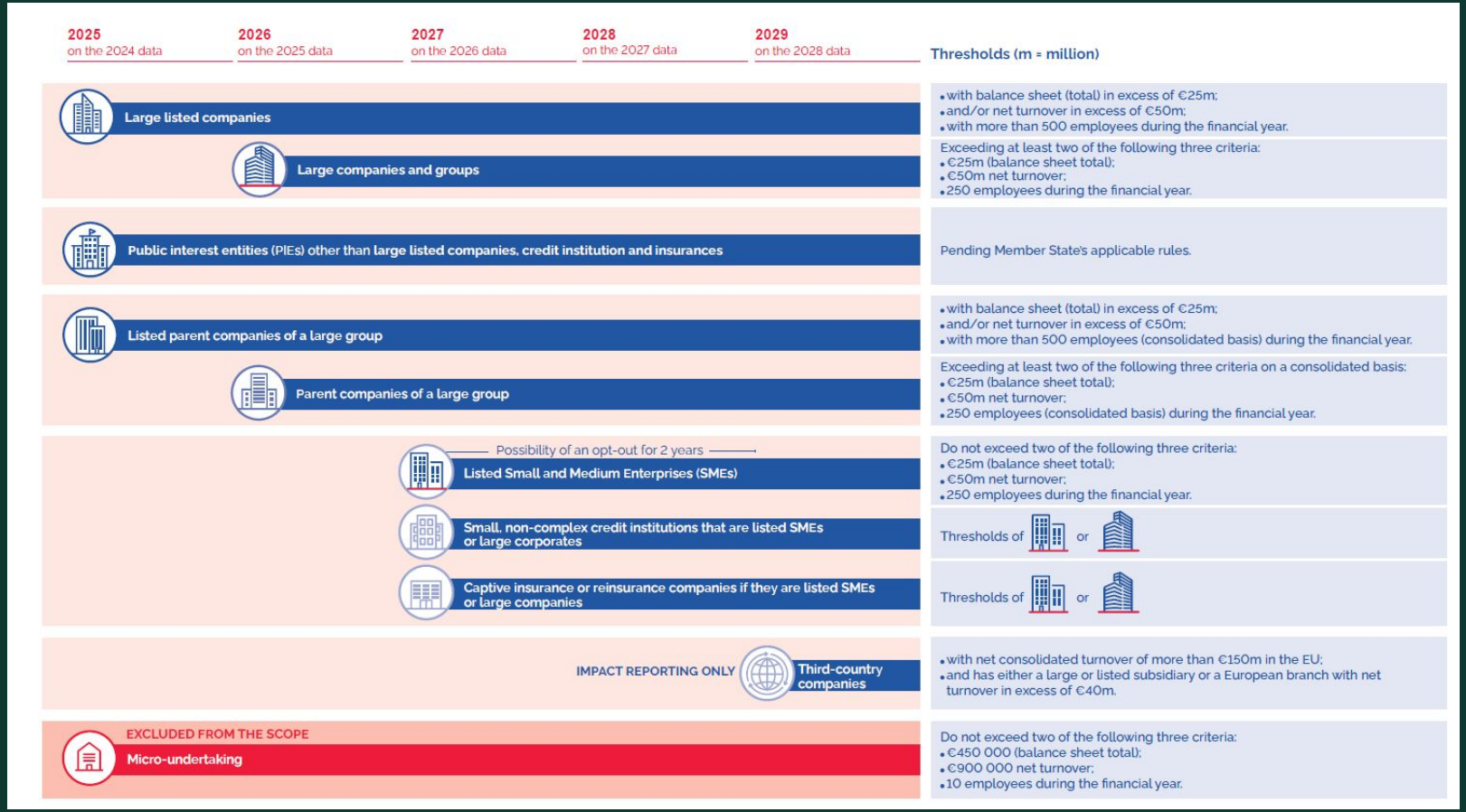
FULL SCOPE 1, 2 & 3 GHG REPORTING

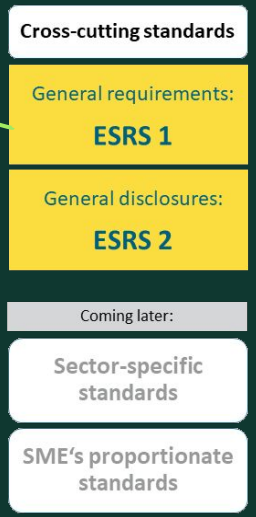
FULL CSRD COMPLIANCE



CSRD (EU): WHO & WHEN?



REGULATIONS & POLICIES FOR ESG: ESRS, THE STANDARDS TO COMPLY WITH THE CSRD (EU)



- Corporate governance (Who is in charge and for what?)
- Double materiality assessment:
  - How a company is affected by sustainability issues
  - How a company affects sustainability

Mandatory

Topical standards		
Environment: **ESRS E**	Social: **ESRS S**	Governance: **ESRS G**
E1 Climate change	S1 Own workforce	G1 Business conduct
E2 Pollution	S2 Workers in the value chain	
E3 Water and marine resources	S3 Affected communities	
E4 Biodiversity and ecosystems	S4 Consumers and end-users	
E5 Resource use and circular economy		

The other topics are mandatory if deemed as material

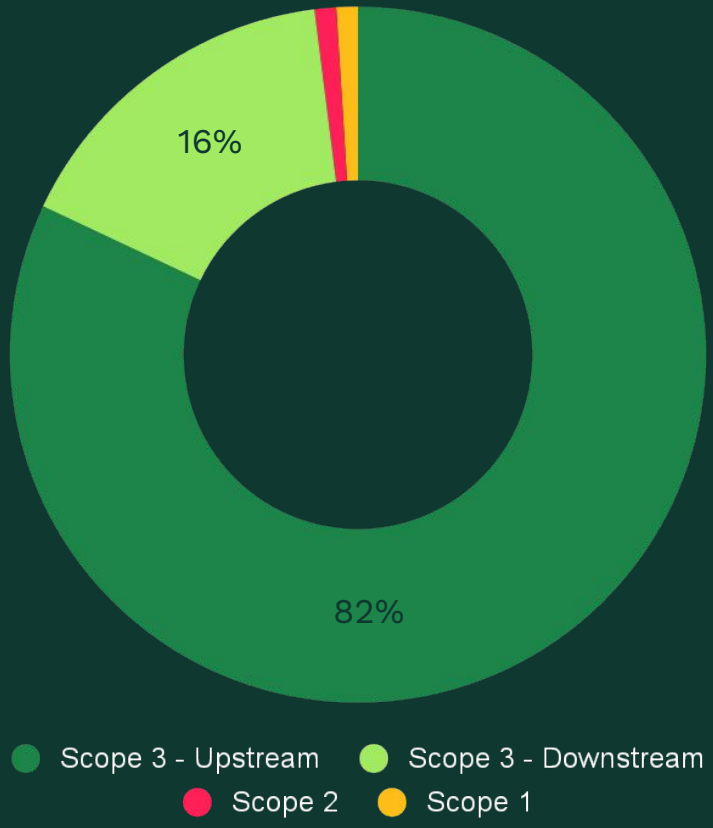
HOTSPOTS IN THE F&B INDUSTRY

The majority of the GHG emissions in the restaurant industry (and in most businesses) take place in Scope 3 emissions (almost 90%)

BASTARD BURGERS CASE

98% of emissions are in Scope 3 of which:
82% from upstream activities and **16% from downstream**

Among the 82% of upstream emissions, **69,8%** is coming from **food purchases**



DID YOU GET INSPIRATION - WHAT YOU CAN DO?

To keep our planet chill, one meal at a time

Any Questions?

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