

Klimato

X

DNB *sodexo*

Rebecca Connée

Customer Success Manager

rebecca@klimato.com

+46 730 29 32 75

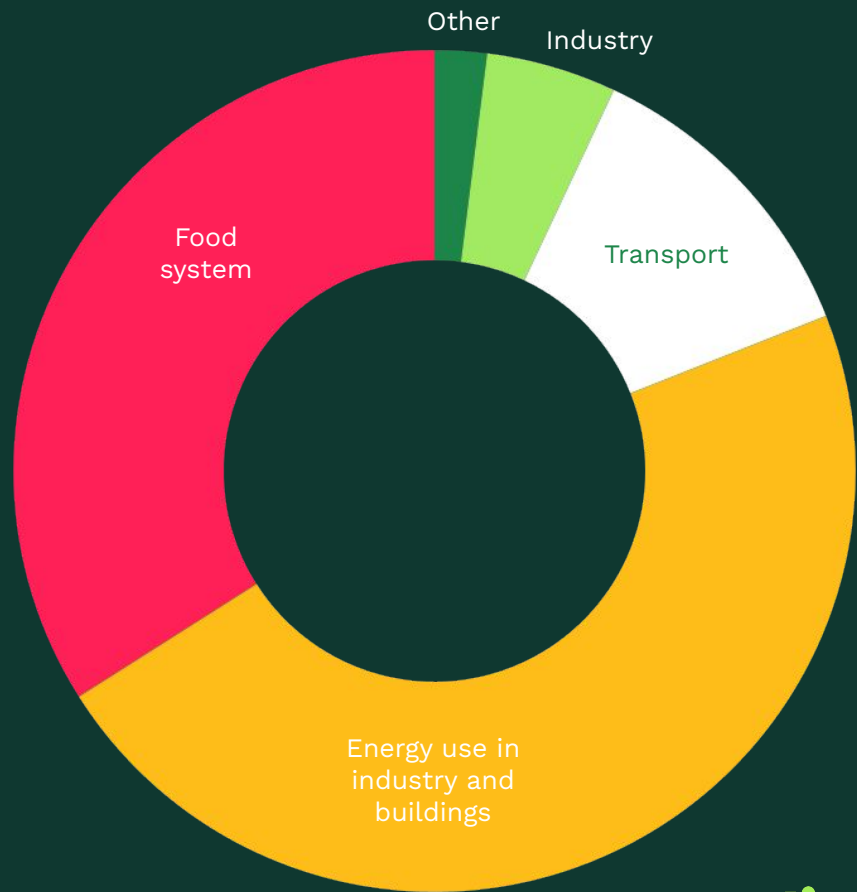
www.klimato.com



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



Klimato

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%

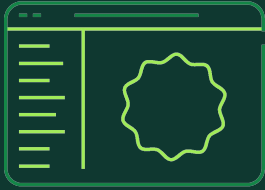
of companies state sustainability **increased their brand value.**

KLIMATO'S ROLE

Easy to use tool to make sense of the climate data



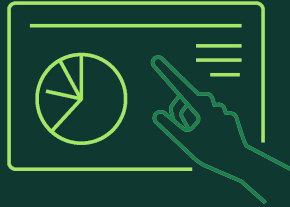
KLIMATO'S SOLUTION



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

TODAY'S LUNCH

Mushroom Omelette

with sliced carrot salad

A 0.19
kg CO₂e

Italian Meatballs

In tomato with spaghetti

E 4.80
kg CO₂e

Parsnip & Carrot Stew

with potatoes and pickled cucumber

A 0.33
kg CO₂e

Dill Cod

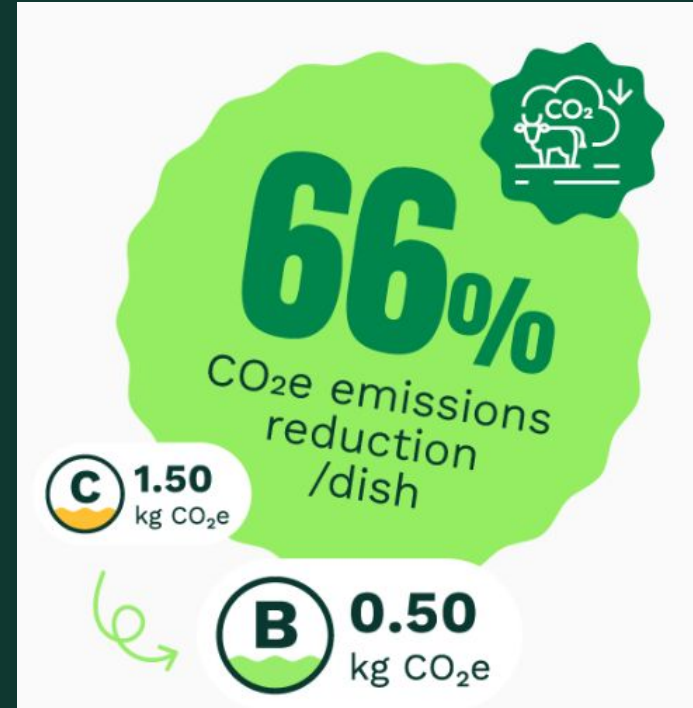
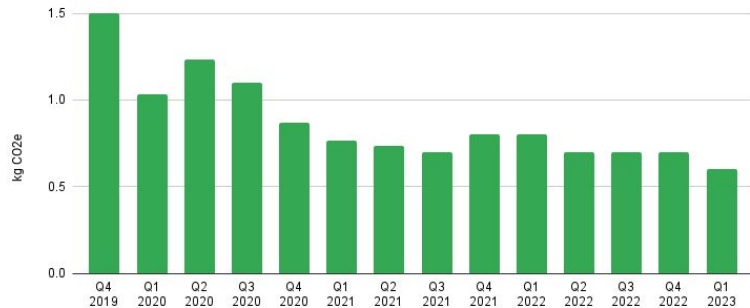
creamy sauce, spinach, potatoes

B 0.55
kg CO₂e

Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. Carbon labels are provided by our sustainability partner Klimato.

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

Average CO₂e per serving

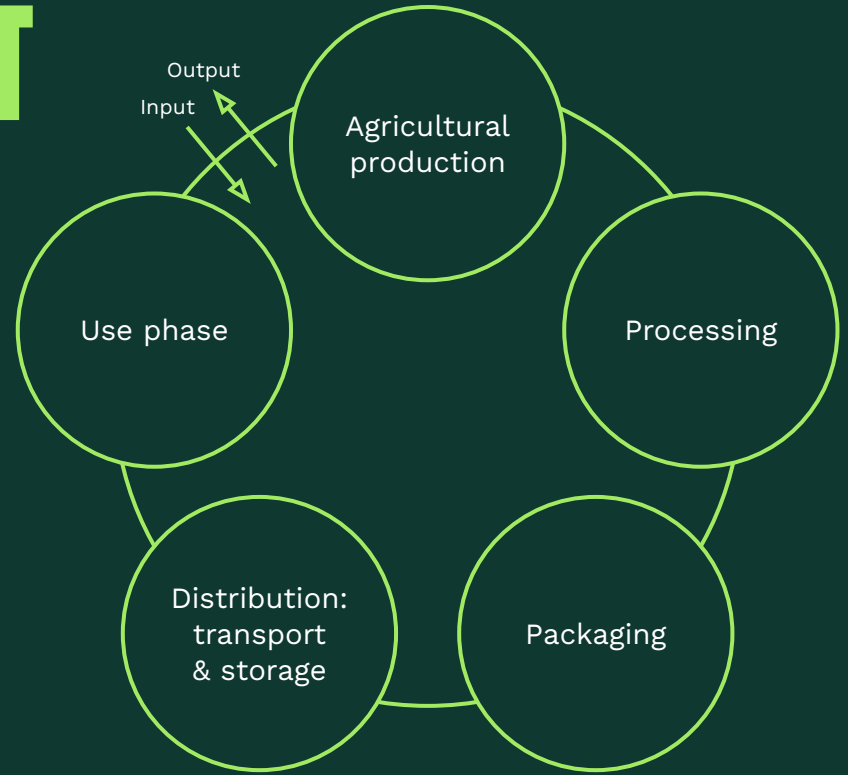


THE IMPACT OF FOOD

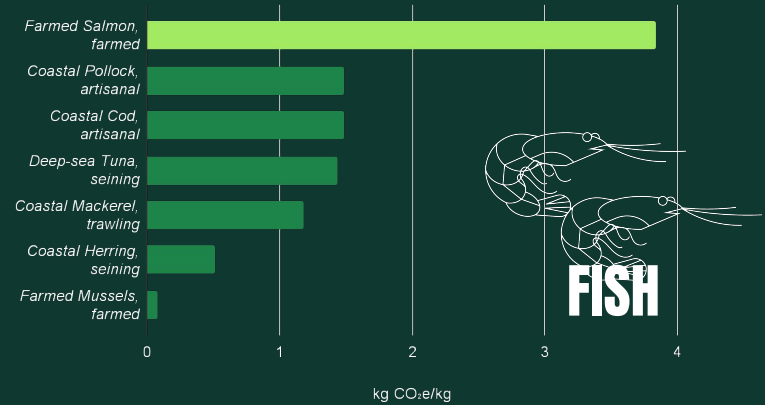
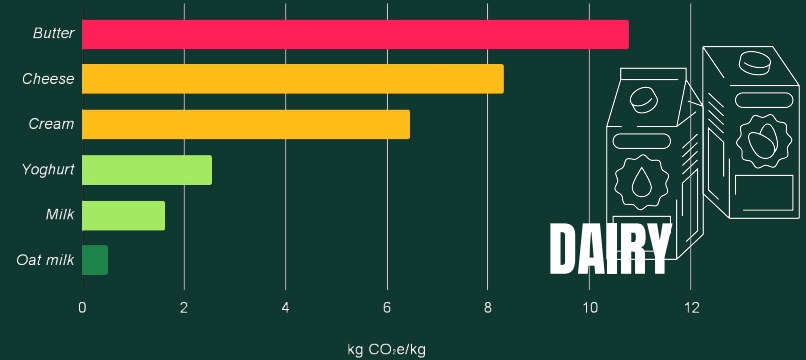
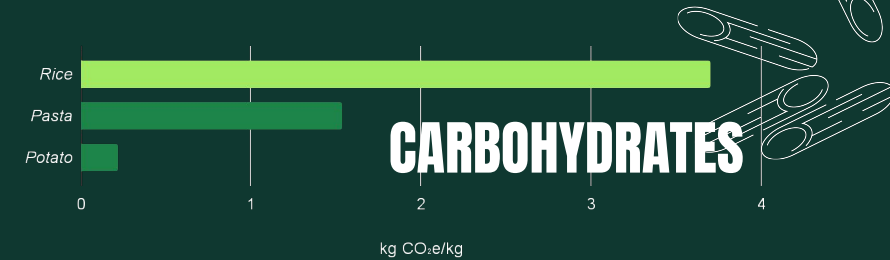
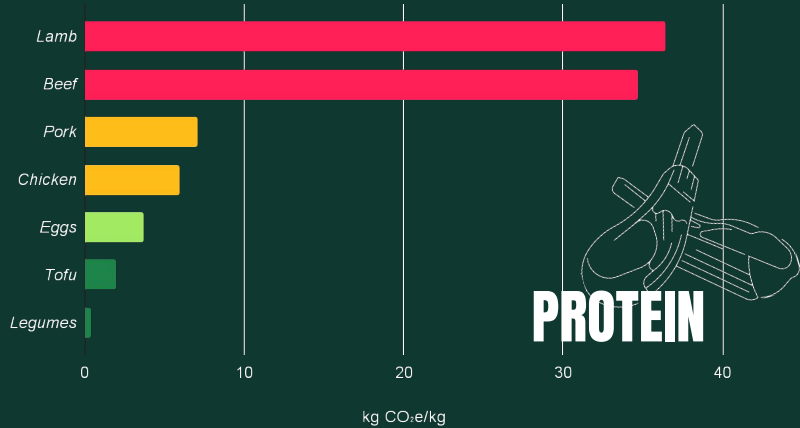


CALCULATING THE CARBON FOOTPRINT

- **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



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

C 0.64 kg CO₂e

| | | | |
|------------|--------------|-------------------------|------------------------------|
| 8% Organic | 237 g Weight | 644 g CO ₂ e | 272 g CO ₂ e/100g |
|------------|--------------|-------------------------|------------------------------|

Recipe info

Title: Spaghetti Carbonara

Subtitle (Optional):

Add ingredient

Search ingredient or bag: Garlic

Origin & production method: Germany, Conventional

Weight: 10 Unit: g

+ Add ingredient

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

< 0.40 kg CO₂e/meal*



Low

0.40-0.90 kg CO₂e/meal*



Medium

0.90-1.80 kg CO₂e/meal*



High

1.80-2.60 kg CO₂e/meal*



Very high

≥ 2.60 kg CO₂e/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.**

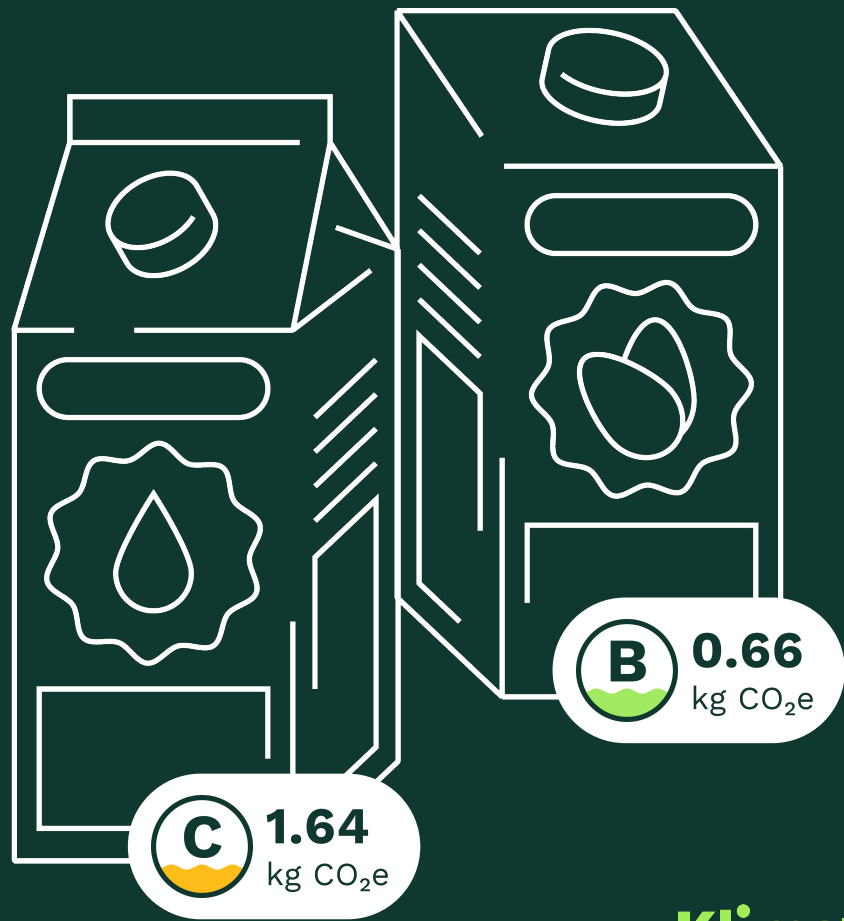
Associated with a **temperature increase of 2.5°C** above pre-industrial levels.

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**



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



VS



Klimato

Source Klimato database



TACOS

WITH BEANS



0.21
kg CO₂e

VS

WITH CHICKEN



1.07
kg CO₂e



Very low



Low



Medium



High



Very high

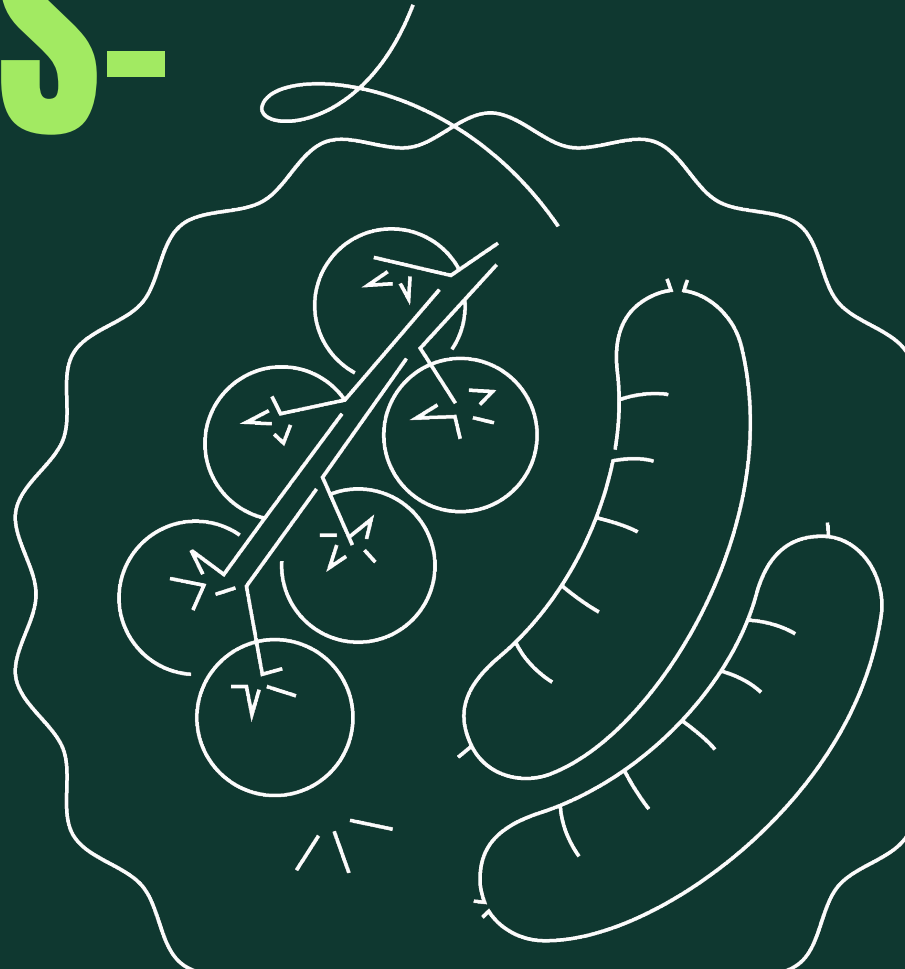
Klimato

Source Klimato database

BÆREKRAFTS- RAPPORT

DNB

2023



RESULTAT: BÆREKRAFTSRAPPORT DNB 2023

Meieri

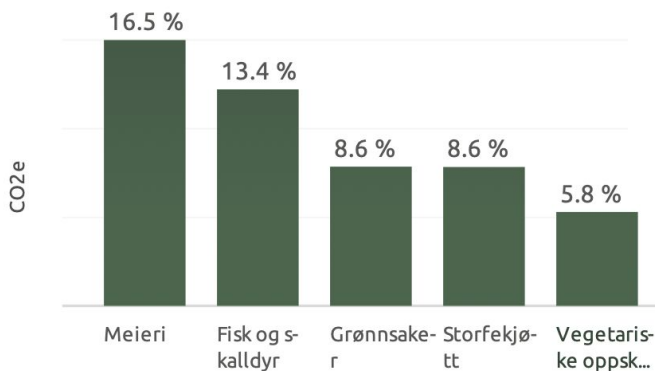
Fisk og skalldyr

Gronnsaker

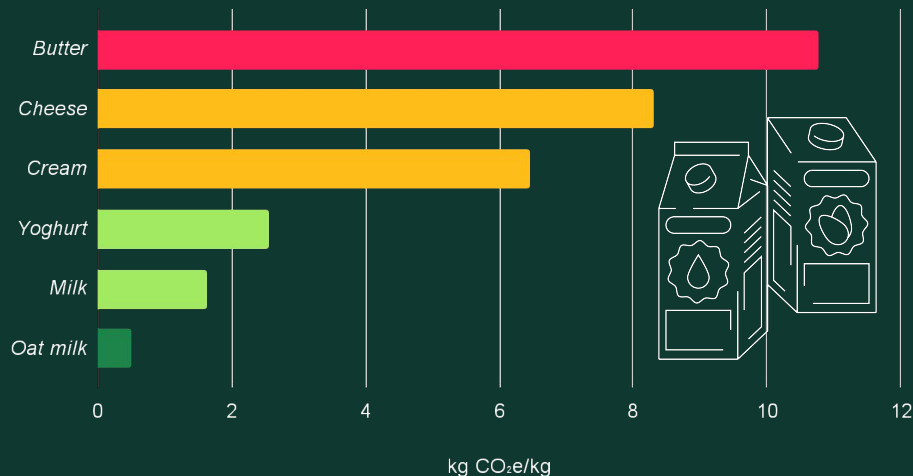
Storfekjott

Vegetariske produkter

 Kategorier med størst utslipp



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

Klimato'S SUSTAINABLE SWAP

| | Ingredient | CO ₂ e/kg | Ingredient Swap | CO ₂ e/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% |

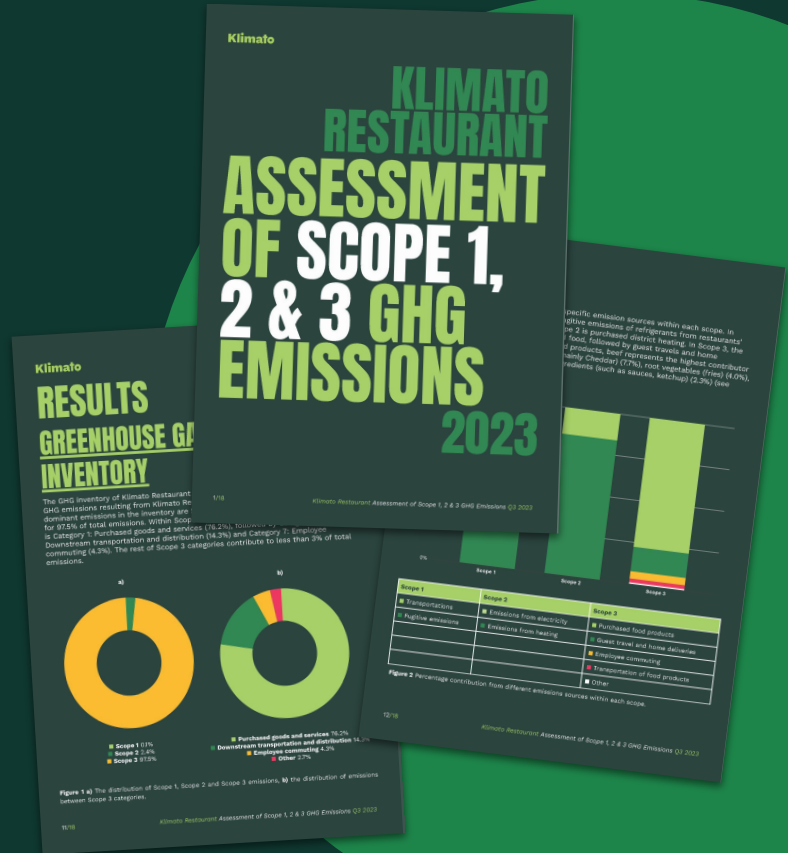
Values are extracted from the Klimato database which contains data from peer reviewed papers, conference proceedings and open source databases.

EU & UK REGULATIONS

Klimato

FULL SCOPE 1, 2 & 3 GHG REPORTING

FULL CSRD COMPLIANCE



CSRD (EU): WHO & WHEN?

2025

on the 2024 data

2026

on the 2025 data

2027

on the 2026 data

2028

on the 2027 data

2029

on the 2028 data



Large listed companies



Large companies and groups



Public interest entities (PIEs) other than large listed companies, credit institution and insurances



Listed parent companies of a large group



Parent companies of a large group



Possibility of an opt-out for 2 years

Listed Small and Medium Enterprises (SMEs)



Small, non-complex credit institutions that are listed SMEs or large corporates



Captive insurance or reinsurance companies if they are listed SMEs or large companies

IMPACT REPORTING ONLY



Third-country companies



EXCLUDED FROM THE SCOPE

Micro-undertaking

Thresholds (m = million)

- with balance sheet (total) in excess of €25m;
- and/or net turnover in excess of €50m;
- with more than 500 employees during the financial year.

Exceeding at least two of the following three criteria:

- €25m (balance sheet total);
- €50m net turnover;
- 250 employees during the financial year.

Pending Member State's applicable rules.

- with balance sheet (total) in excess of €25m;
- and/or net turnover in excess of €50m;
- with more than 500 employees (consolidated basis) during the financial year.

Exceeding at least two of the following three criteria on a consolidated basis:

- €25m (balance sheet total);
- €50m net turnover;
- 250 employees (consolidated basis) during the financial year.

Do not exceed two of the following three criteria:

- €25m (balance sheet total);
- €50m net turnover;
- 250 employees during the financial year.

Thresholds of  or 

Thresholds of  or 

- with net consolidated turnover of more than €150m in the EU;
- and has either a large or listed subsidiary or a European branch with net turnover in excess of €40m.

Do not exceed two of the following three criteria:

- €450 000 (balance sheet total);
- €900 000 net turnover;
- 10 employees during the financial year.

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



Mandatory

| Topical standards | | |
|---|--|--|
| Environment: ESRS E | Social: ESRS S | Governance: ESRS G |
| Climate change ^{E1} | Own workforce ^{S1} | Business conduct ^{G1} |
| Pollution ^{E2} | Workers in the value chain ^{S2} | The other topics are mandatory if deemed as material |
| Water and marine resources ^{E3} | Affected communities ^{S3} | |
| Biodiversity and ecosystems ^{E4} | Consumers and end-users ^{S4} | |
| Resource use and circular economy ^{E5} | | |
| | | |

- 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

HOTSPOTS IN THE F&B INDUSTRY

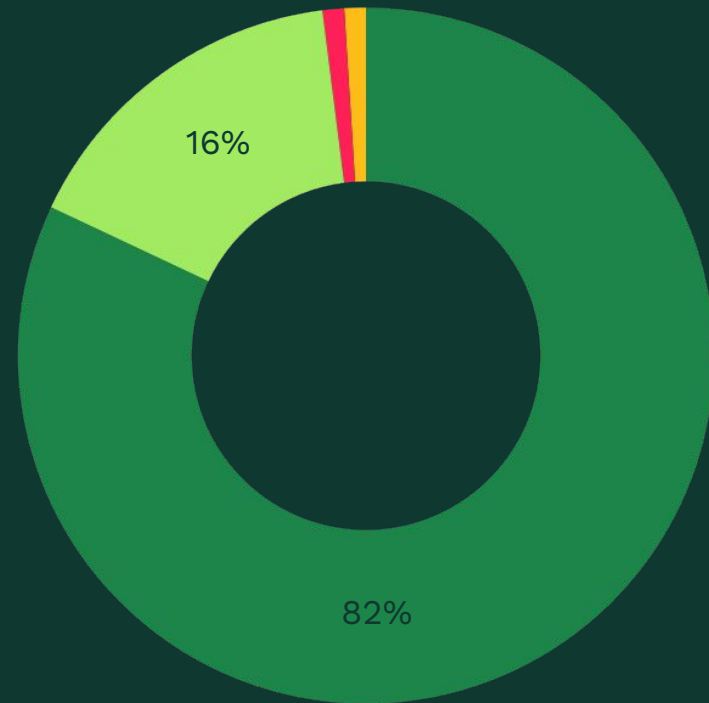
The majority of the GHG emissions in the restaurant industry (and in most businesses) take place in Scope 3 emissions (almost 90%)

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?



Rebecca Connée

rebecca@klimato.com

or

support@klimat.com

Klimato