



Dear Parent,

As part of abm caterings ethos we strive, where possible and in line with all due diligence to engage as many regional and local suppliers as possible. This vision is supported by a unique solution for all our, fresh produce, butchery, standard bakery and dairy by using a network of local and regional suppliers managed by NCB Foodservice. Within their network there are circa 130 supply partners. This means we can reduce our food miles to ensure they are as minimal as possible. NCB will only source from accredited farmers and growers, wholesalers, and catering butchers to meet the highest possible assurance level.

All meat is from farms which satisfy UK animal welfare standards "farm assured" If food is 'farm assured' what this assures us of is that it is produced on farms which are inspected by a third party annually. These accreditation schemes cover areas such as food safety, traceability, production methods, environmental protection, and animal welfare. It is standard within all of our education contracts that farm assured meat is used. The very nature of using our solution in sourcing local products, which are delivery by local/regional supply partners means that we are constantly operating in a sustainable way.

We also benefit from the fact we are able to reduce as much food waste as possible by using the local/regional supply partners as we are able to order more exact quantities of products for our requirements, so for example if we used national sole supplier we would have to purchase apples by the pack, this could a kilo or by 6/12 or 138 by using local/regional supply they are able to break these down to the each so if we only need 10 we can purchase just 10. The same rule applies to butchery we may only require 6kg of minced beef for example and because we are able to purchase by the kilo or the each we are not forced to purchase greater amounts which will go to waste because they are pre-packed..

All of our fish products are MCS and all eggs are free-range as standard.

We also use a waste oil collection solution who ensure that it is used to create high quality biofuels for transport. Although you can make biodiesel from many different crops, this places a burden on land needed to grow food and could contribute to deforestation and threaten biodiversity. Creating biodiesel from something that would otherwise go to waste, makes it one of the greenest possible alternatives to fossil fuels.

We also have a long-standing relationship with our wholesale/logistics provider, this in part is because we have many aligned values with strong commitments to waste reduction and sustainability.

Some of their current projects

- Introduction of 4 sided cages which will eliminate the need for plastic pallet wrap on caged deliveries.
- Boosting capacity to generate re-newable energy by installing solar panels in depots.
- Support Hope4 and FareShare. In total supported 1,457 charities and provided 187,384 meals.
- Aim to achieve Net Zero greenhouse gas emissions by 2045.

Currently 21% of abm catering fleet cars are hybrid with and addition 17% due for renewal this year – During the renewal period years 1-4 we aim for all company vehicles to be fully electric or hybrid.

Yours sincerely,