

# Our Truly Sustainable Top 10

**01** We buy more British meat than any other UK caterer - and every animal is reared to high standards for animal welfare. Every cut meets quality assurance criteria and we can trace it back to the farms of origin.



**02** We buy much of our meat from the multi-award winning strategic partner Ensors. Our relationship allows us first choice of cuts from this premium Gloucester based butcher.

**03** We use our loaf - in partnership with our suppliers over 230 artisan bakeries are managed nationwide, and no loaf travels more than 30 miles to reach its customer.



**04** We are 'eggcellent' on sourcing our eggs - we serve 39,000,000 Lion Quality British Eggs a year, produced to the highest standards of food safety and animal welfare.



**05** Swimming in British Milk - we buy 20 million litres a year; enough to fill eight Olympic swimming pools - and we support 82 British farms.



**06** All the fish we buy comes from sustainable well managed marine sources and we were the first major caterer to achieve Marine Stewardship Council Chain of Custody.



**07** All of our bananas are Fairtrade. We offer Fairtrade and Rain Forest Alliance coffee and tea. Fairtrade and Organic wine sales have increased by 30% in the last year.



**08** We are proud to purchase seasonal British vegetables whenever we can, and 95% of what we buy is direct from British growers.



**09** Over 30% of the products we supply to clients via our two core distributors are transported in vehicles run on biodiesel.

**10** We have over 5,000 trained chefs working in Compass Group - more than any other UK caterer - all with an understanding of what Truly Sustainable means.



**For further information please contact:**  
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