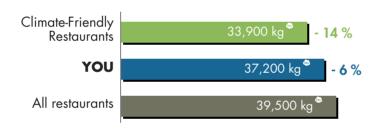


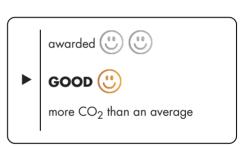
# Restaurant $CO_2$ - Emissions February 2016

This month you caused 6% LESS  ${\rm CO}_2$  emissions than the average restaurant in your category

- you are one of the most climate-friendly restaurants.







Which restaurants are you compared with?

#### All restaurants

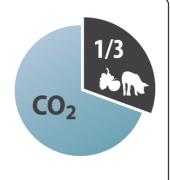
135 comparable restaurants, categorized by the size of the business in regard to the total number of guests (basis of 830kcal per guest).

Climate-Friendly Restaurants
The top 20 percent of the "All
Restaurants" group.



# What is 1 kg CO<sub>2</sub> - emissions?

Burning half a litre of petrol creates 1kg of CO<sub>2</sub> emissions. An oak tree binds up around 20kg of CO<sub>2</sub> per year. By eating climate-friendly food three times a week for a year, one person reduces CO<sub>2</sub> emissions by the same amount as ten oak trees could in the same period.



Food causes  $\frac{1}{3}$  of our  $CO_2$  - emissions.



Apply the Eaternity Award to encourage a climate-friendly meal choice. FEBRUARY 2016 CONTENT

# Overview



### Product Choice

Page 3

Detailed insights into your purchases; categories and single products.



# Meal Offering

Page 5

What meal has the lowest CO<sub>2</sub>-emissions?



# Restaurant Certificate

Appendix 2

The final result for you and your guest - to be displayed at your restaurant.



### Meal Certificate

Appendix 2

Which meals are awarded climate-friendly – to be displayed at your restaurant.



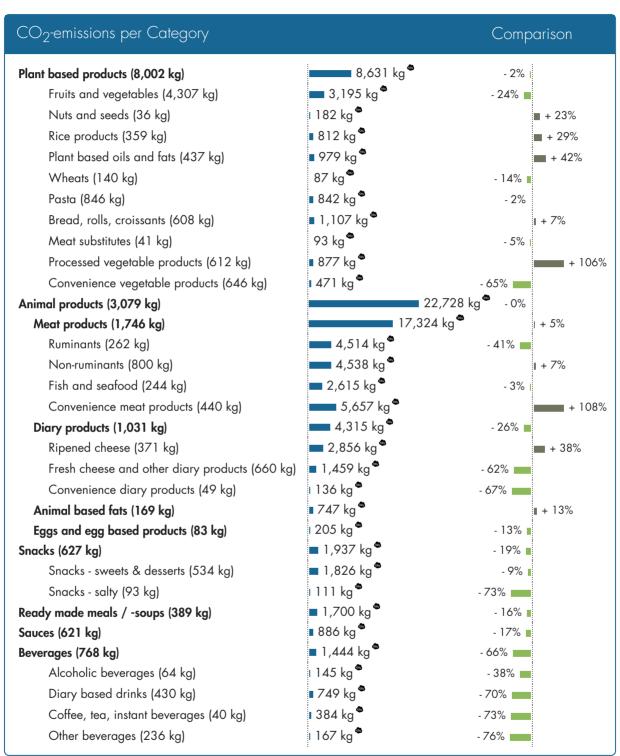
What is ? Not all greenhouse gas emissions impact the climate in the same way. Methan, nitrous oxide and ammonia for example have a stronger greenhouse potential than CO<sub>2</sub>. Most products cause different kinds of greenhouse gas emissions. Therefore the total impact is calculated into the amount of CO<sub>2</sub>-equivalents. All values consider the complete life-cycle of a product or meal – from the farm to fork, including transportation and seasonal influences.





# Analysis of the Product Choice

CO<sub>2</sub> - emissions caused by the purchase, broken down into individual product categories. Comparison with all restaurants of their category.



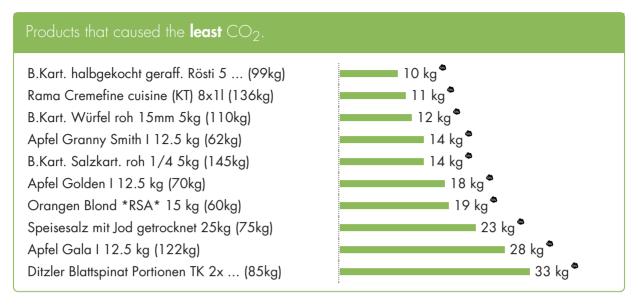


#### Plant based is better than animal based:

The product choice matters. Vegetables, wheats, legumes and nuts have a significant lower climate impact than meat or diary products. However, choosing meat types and milk products with a lower climate impact can make a big difference.

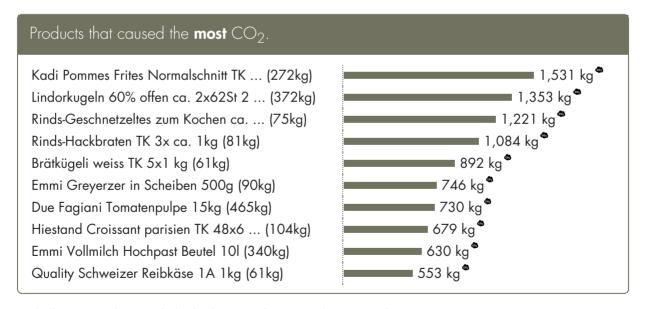


The 10 best climate-friendly food products



Only the 60 products with the highest purchase weights were taken into account. Purchased weights are between brackets.

## The 10 least climate-friendly food products



Only the 60 products with the highest purchase weights were taken into account.





# Analysis of the Product Choice

There are no sales figures available for this restaurant.



Meals are awarded as climate-friendly if they belong to the top 20% of all meals being served. (below 710 g CO<sub>2</sub> and more than 320kcal). In this restaurant the climate-friendly meals have **69% LESS** CO<sub>2</sub> than the average meal.





#### Best and Worst Meals

The climate-friendliest meal this month:

# Best: Samosa (CH), Sweechili-Dip, Wokgemüse, Basmatireis 80 g Pure Original Basmati Reis 5kg 100 g Ditzler Wok-Gemüsemischung TK 2x2,5 ... 123 g 70 g SWEET Chili Sauce für Gefl. TH 12x8 ... 52 g 50 g Kadi Samosas mit Gemüse TK 30x50g 2 g Speisesalz mit Jod getrocknet 25kg 1 g 384 g

The meal with the **most** CO<sub>2</sub> - emissions served in this restaurant: Worst: Rindstartar (CH), Wintersalat, Nüsse, Kerne, karamel ... 5,850 g 115 g Bell Tartar Portionen TK 20x 70g 5,324 g 1,000 g Quality Baumnusskerne halb hell 1kg 80 g 80 g Hiest.Toast mit Butt. geschn.TK 10x ... 75 g Knorr Roux weiss 10kg 64 g 60 g Breitsamer ausländischer Honigtöpfl ... 55 g 60 g Nick the easy rider Ahornsirup 2,5d ... 37 g 120 g Rotkabis ca. 10kg 31 g 30 g Rucola 1 kg 28 g <sup>©</sup> 30 g Eisberg geschnitten 26 mm 26 g **°** 11,578 g 8 g Chirat Tafelessig 12l 23 g 83 g ... other ingredients 59 g 11,578 g<sup>°</sup> SUM





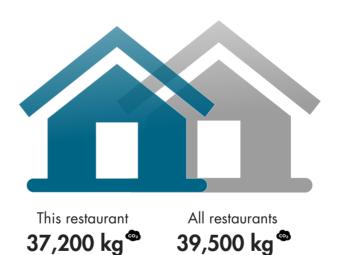
Restaurant  $CO_2$  - Emissions February 2016



awarded 😃 😃



more CO<sub>2</sub> than an average





This restaurant causes **6% LESS** CO<sub>2</sub> emissions than the average restaurant. This is equivalent to the amount of carbon that 948 trees can sequester in one month (2,340 kg CO<sub>2</sub>). Emissions of this restaurant are compared with restaurants that serve a similar number of guests. The number of guests per month varies, and, therefore, so do the average restaurants emissions.



# **IEAT FOR A HEALTHY** WORLD!

**Meal** certificate **SIEMENS** 



Meal  $CO_2$  - Emissions February 2016

> Take notice of the Eaternity Award when you choose your meal.





Ø climate-friendly meals 528 g<sup>®</sup>



Ø meals of this restaurant Ø meals of all restaurants

1,930 g<sup>®</sup>

1,715 g<sup>®</sup>



Meals are awarded as climate-friendly if they belong to the top 20% of all meals being served. In this restaurant the climate-friendly meals have 69% LESS CO2 than the average meal.

