

Monthly CO₂ Report

RESTAURANT

Operations Report

This operations report is not intended to be forwarded to clients. Please treat this report confidentially.

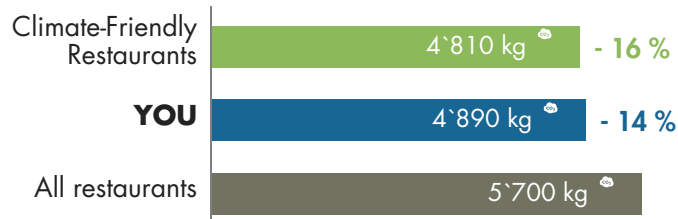
Restaurant CO₂ - Emissions

March 2020

This month you caused **14% LESS** CO₂ emissions than the average restaurant in your category
- but more than the climate-friendly restaurants.

14%

LESS CO₂-emissions



GREAT 😊😊

▶ **GOOD** 😊

MORE CO₂

Which restaurants are you compared with?

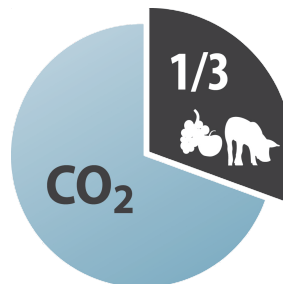
■ **All restaurants**
123 comparable restaurants, categorized by the size of the business in regard to the number of sold portions.

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



What is 1 kg CO₂ - emissions?

Burning half a litre of petrol creates 1kg of CO₂ emissions. An oak tree binds up around 106 kg of CO₂ per year. By eating climate-friendly food three times a week for a year, one person reduces CO₂ emissions by the same amount as 1.5 oak trees could in the same period.



Food causes 1/3 of our CO₂ - emissions.



CLIMATE FRIENDLY

9%

of the prepared menus in this restaurant are climate-friendly

Overview



Product Choice

Detailed insights into your purchases; categories and single products.

Page 3



Meal Offering

What meal has the lowest CO₂-emissions?

Page 5



Restaurant Certificate

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

Appendix 2



Meal Certificate

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

Appendix 2

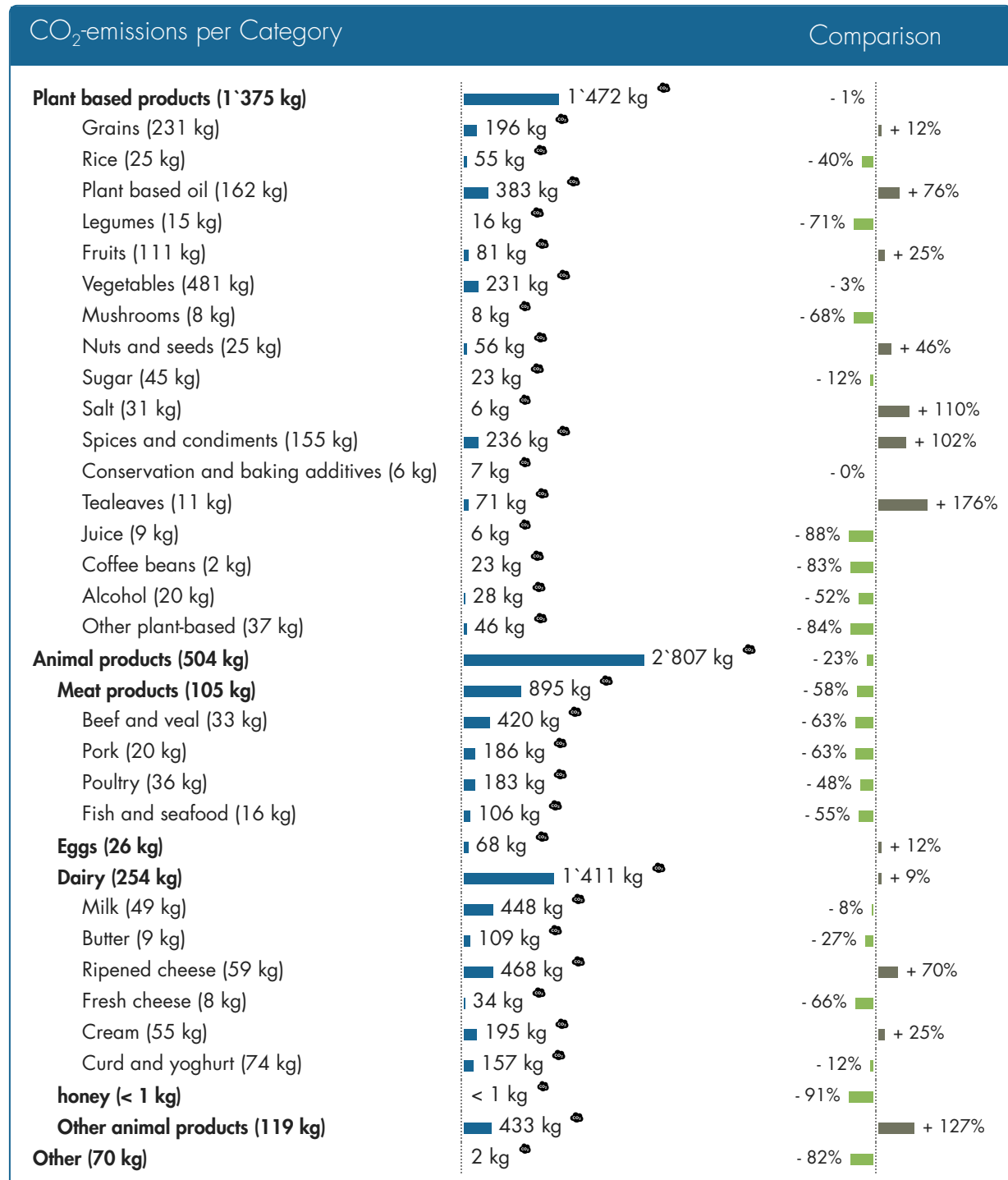


What is CO₂? Not all greenhouse gas emissions impact the climate in the same way. Methan, nitrous oxide and ammonia for example have a stronger greenhouse potential than CO₂. Most products cause different kinds of greenhouse gas emissions. Therefore the total impact is calculated into the amount of CO₂-equivalents. 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

CO₂ - emissions caused by the purchase, broken down into individual product categories.
Comparison with all restaurants of their category.

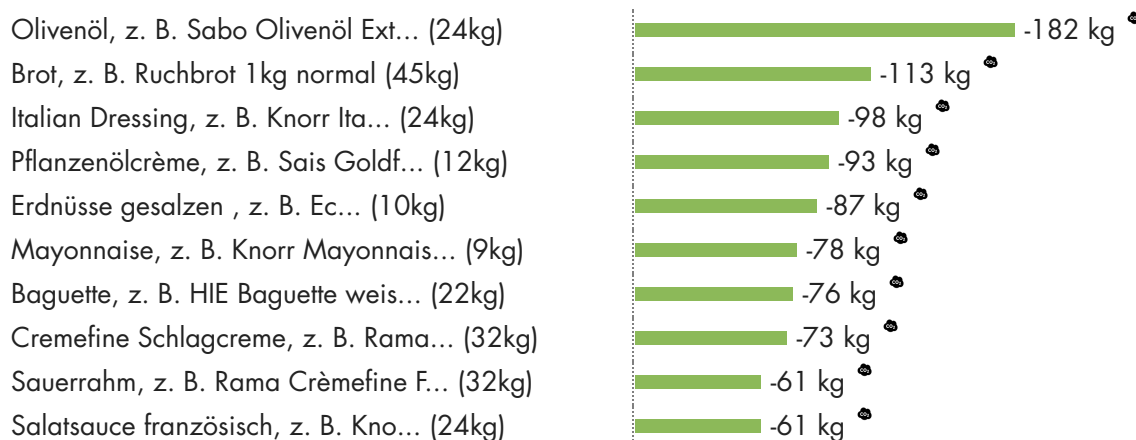


Plant based is better than animal based:

The product choice matters. Vegetables, wheats, legumes and nuts have a significant lower climate impact than meat or dairy 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

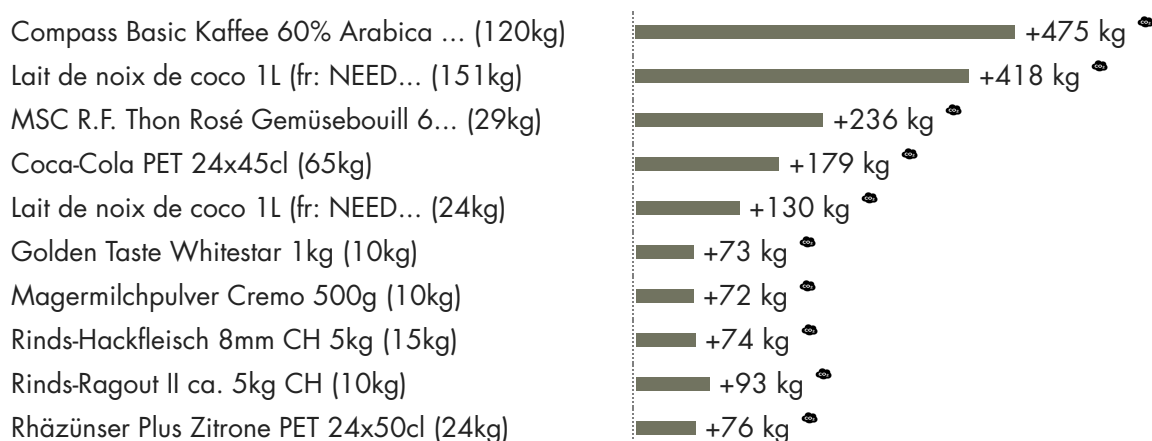
Products which **reduced the most** amount of CO₂



Shown is the CO₂ saving for the total weight (in parentheses) of the supplies of the month.

The 10 least climate-friendly food products

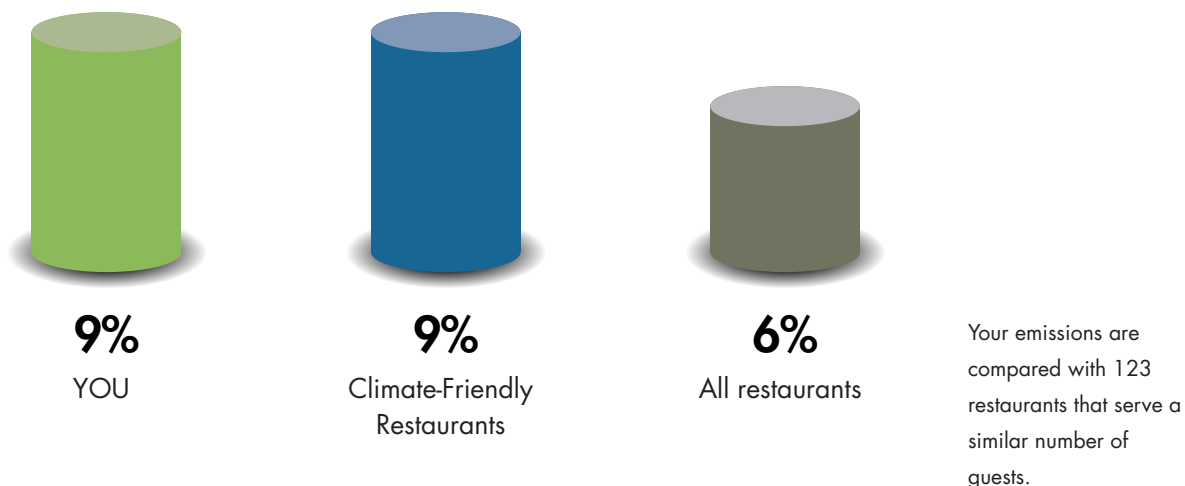
Products which have contributed the most to **deterioration** of the CO₂ balance





Analysis of the Product Choice

Percentage of climate-friendly meals being prepared in this restaurant compared to other restaurants:



Meals are awarded as climate-friendly if they cause at least 50% percent less CO₂ than the average meal. In this restaurant the climate-friendly meals have **57% LESS** CO₂ than the average meal.

The 10 best climate-friendly menus



Eco Monday, Sweet potato stew, with... (0 g)	364 (732 per serving) g
Eco Monday, Penne all'arrabbiata, a... (0 g)	514 g
Couscous, with turkey strips (HU), ... (0 g)	554 g
Baked beans, with fresh vegetables... (0 g)	558 g
Eco Monday, Spaghetti with pesto G... (0 g)	589 g
Classic Edition, Perch fillets in ... (0 g)	594 g
Saftiger Vegi Burger im Vollkorn ... (0 g)	614 g

To make the menus comparable, we adapt the portion sizes (in grams) as specified. This way, we can rate the climate friendliness fairly across menus, snacks and buffets.

Best and Worst Meals

The **climate-friendliest** meal this month:

Best: Eco Monday, Sweet potato stew, with fried cheese, l...

64 g	Lorenz Erdnüsse geröstet gesalzen 1kg	134 g	☞
32 g	Züger Bratkäse Block 400g	103 g	☞
8 g	B.Zwiebeln ganz geschält 5kg	3 g	☞
6 g	Zitronen 6kg	2 g	☞
< 1 g	Knorr Tomatenmark 12x800g	1 g	☞
< 1 g	Quality Pfeffer weiss gemahlen 390g	< 1 g	☞
< 1 g	Quality Pfeffer schwarz gemahlen 355g	< 1 g	☞
< 1 g	Knoblauch geschält 500g/ Beutel	< 1 g	☞
< 1 g	Feinkristallzucker 10x1kg	< 1 g	☞
< 1 g	Breitsamer ausländisch.Blütenhonig 4,5kg	< 1 g	☞
134 g	... other ingredients	119 g	☞

SUM

364 g ☞



364 g ☞

The meal with the **most** CO₂ - emissions served in this restaurant:

Worst: Hungarian, beef goulash (CH), Mashed potato, Cucumb...

188 g	Rinds-Ragout II ca. 5kg CH	2'514 g	☞
50 g	Sais Kartoffelstock ohne Glutamat 10x1kg	241 g	☞
13 g	Stangensellerie grün ca. 8kg,	7 g	☞
3 g	Phase Prof.wie Butter 20x250g	5 g	☞
13 g	B.Rüebli ganz geschält 5kg	4 g	☞
< 1 g	Quality Paprika mild, 2,5kg	4 g	☞
3 g	Chirat Weissweinessig 12L	3 g	☞
< 1 g	Wiberg Paprika scharf 260g	3 g	☞
5 g	Feinkristallzucker 10x1kg	2 g	☞
2 g	Knoblauch gehackt 1kg	< 1 g	☞
233 g	... other ingredients	353 g	☞

SUM

3'136 g ☞



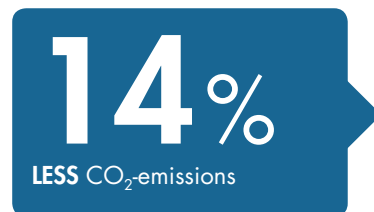
3'136 g ☞

Monthly CO₂ Report

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Restaurant CO₂ - Emissions

March 2020



GREAT 😊😊

GOOD 😊

MORE CO₂



This restaurant
4`890 kg^{CO₂}

All restaurants
5`700 kg^{CO₂}



This restaurant causes **14% LESS** CO₂ emissions than the average restaurant. This is equivalent to the amount of carbon that 92 oak trees can sequester in one month (809 kg CO₂). Emissions of this restaurant are compared with restaurants that serve a similar number of guests. The number of guests per month varies. So do the average restaurants emissions therefore.

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Meal CO₂ - Emissions
March 2020

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



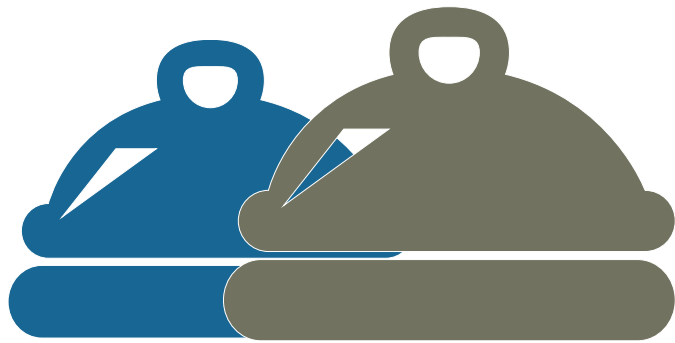
9%

of the prepared menus in this
restaurant are climate-friendly



∅ climate-friendly meals

541 g^{CO₂}



∅ meals of this restaurant

1'230 g^{CO₂}

∅ meals of all restaurants

1'258 g^{CO₂}



Meals are awarded as climate-friendly if they cause at least 50% percent less CO₂ than the average meal. In this restaurant the climate-friendly meals have **57% LESS** CO₂ than the average meal.