

Debbie Ewan

Graphic Designer

Professional Skills

- logo design
- vector art
- photo editing
- typography
- print production skills
- friendly confident manner
- problem solving
- organised
- excellent communication skills
- customer service

Computer Skills

- PC & Mac Experience
- Adobe InDesign
- Adobe Illustrator
- Adobe Photoshop
- Corel Draw
- HTML & CSS
- Wordpress
- Mailchimp
- Microsoft Office Suite

Education

2009 - 2011

HND Visual Communications
University Of The Highlands And Islands
Perth UK

2003 - 2007

BA Fine Arts - Illustration
Montclair State University
Upper Montclair NJ, USA

1999 - 2003

High School Diploma
Madison High School,
Madison, NJ, USA

Experience

Freelance Graphic Designer

Stirling UK
May 2018 – present
Design work for several print & design studios including Printing.com Glasgow, and Printing.com Edinburgh.

Design Executive

Printing.com, Edinburgh, UK
Jan 2016 – May 2018
Designing works for print and digital media. Skills in print production for digital and large format printing.
Exceptional customer service, design & computer skills, extremely adaptable to new situations and learns new skills quickly

Pre-Press Designer

Tradeprint, Dundee, UK
Nov 2013 – Jan 2016

Freelance Graphic Designer

Auchterarder UK
July 2013 – Nov 2013

Graphic Designer/Digital Print Operative (contract)

Minuteman Press, Dunfermline UK
Nov 2011 – Aug 2012

Graphic Designer (work placement)

Printing.Com, Dundee UK
Sept 2011 – Nov 2011

Student Intern

Scottish Institute for Enterprise /
University of the Highlands & Islands, Perth UK
Aug 2010 – May 2011

Professional Training

2017- current

Web Design / Marketing
Lynda.com
Online Courses

2013

Web Development Technologies Evening Course
University Of The Highlands And Islands
Perth, UK

2007

200 Hour Yoga Teacher Certification
Yogaflow Body And Mind,
Oakridge, NJ, USA

DESSERTS

PANNACOTTA AL CAFFE 6.95
coffee pannacotta, chocolate ganache, chocolate tuile

MOUSSE AL CIOCCOLATO BIANCO 6.95
white chocolate delice, chocolate poppy seed crisp, redcurrant, strawberries coulis

TIRAMISU 6.50
limoncello tiramisu, savoiardi biscuits, lemon sorbet

TORTA AL FORMAGGIO 6.00
italian cheesecake, cantaloupe melon, star fruit, lychee, strawberries ice-cream

SFORMATO AL CARAMELLO 6.25
sticky toffee pudding, salted caramel sauce, vanilla ice cream

COFFEE

ESPRESSO/ MACCHIATO 1.90 2.40

CAPPUCCINO 2.30 2.70

FLAT WHITE 2.30 2.70

CAFFE LATTE 2.50

AMERICANO 2.30

SELECTION OF LIQUEUR COFFEES 4.95

FOR DECAFFEINATED OR SOY MILK 0.30

AFFOGATO ALL'AMARETTO 5.50
vanilla ice cream, amaretto liqueur, roasted almonds, crushed amaretti biscuit

AFFOGATO AL CAFFE 6.00
vanilla ice cream, espresso coffee, crushed amaretti biscuit

AFFOGATO ALLA CIOCCOLATA CALDA 6.50
chocolate ice cream, hot chocolate sauce, marshmallow

SELEZIONE DI FORMAGGI ITALIANI 8.50
selection of italian cheeses, taleggio, pecorino toscano, gorgonzola dolce, served with red onion chutney and oatcakes

LOOSE TEA BY PEKOE TEA

Pot For 1/Pot For 2 2.40/4.00

ENGLISH BREAKFAST

EARL GREY

PEPPERMINT

ROOIBOS

YUNNAN GREEN

ORANGE BLOSSOM OOLONG

DESSERT WINES & LIQUEURS

ASSORTED AMARI (Italian Digestive) 25ML 3.25

LIMONCELLO 25ML 3.50

GRAPPA AMARONE 25ML 6.50

SAMBUCA 25ML 3.50

GRAPPA CHARDONNAY 25ML 6.50

VINSANTO 75ML 6.95

GRAPPA GIULIA 25ML 3.60

L.V.b PORT 75ML 4.50

AMARETTO 25ML 3.50

PLEASE ASK YOUR WAITER ABOUT OUR SELECTION OF WHISKEYS

FOLLOW US ON:



sassoedinburgh



sassoedinburgh



@sassoedinburgh



Sasso Bar & Cucina

WWW.SASSOEDINBURGH.COM



"Laughter is brightest
where food is best"



WHY NOT START YOUR MEAL WITH AN APEROL SPRITZ?
ASK YOUR WAITER ABOUT THE SELECTION OF APERITIVOS & COCKTAILS THAT WE OFFER

STARTERS

ZUPPA (V) (GF)	4.50	
Soup of the day		
INSALATINA INVERNALE (V) (GF)	7.50	
radicchio, lettuce, taleggio cheese, poached pears, walnuts		
CAPESANTE (GF)	9.50	
king scallops, fennel, orange, tarragon, prosecco foam		
POLENTA E LARDO DI COLONNATA	8.25	
deep-fried polenta, lardo di colonnata, wild mushrooms, pancetta crumb, truffle oil		
QUAGLIA E CASTAGNE (GF)	9.25	
pan-fried quail, quail eggs, chestnuts, quince puree		
SASSO CAPRESE (V)	8.50	
burrata mozzarella, compressed heirloom tomatoes, basil gel, croutons		
SGOMBRO AFFUMICATO	7.95	
smoked mackerel, beetroot, goats cheese, ginger dressing		

PASTA

RISOTTO CON CAPESANTE (GF)	13.95	
carnaroli risotto, artichoke, scallops, (20 minute cooking time)		
LINGUINE AI FRUTTI DI MARE	13.50	
linguine, king prawns, squid, mussels, clams, cherry tomatoes, garlic, fresh chilli		
RIGATONI SASSO	13.50	
pasta tubes, spicy calabria sausages, king prawns, roasted peppers		
TAGLIATELLE AL RAGU DI CERVO	12.95	
tagliatelle, home-made venison ragu		
GNOCHI DI ZUCCA (V)	12.25	
homemade pumpkin gnocchi, butter emulsion, sage, amaretti biscuits		

CALAMARI FRITTI	7.50
sasso beer-battered squid, bbq dip	
TAGLIERE DI SALUMI E MOZZARELLA BUFALA	
For One/To Share	8.50/15.95
selection of italian charcuterie finocchiona, capocollo, parma ham, mortadella, buffalo mozzarella	
PEPATA DI COZZE	7.95
steamed mussels, tomato sauce, chilli, garlic, toasted bread	
BRUSCHETTA (V)	3.95
traditional bruschetta, tomato, basil, oregano	
CICCIO ALL'AGLIO (V)	5.95
our home-made flatbread, garlic, rosemary, oregano, extra virgin olive oil	
CICCIO CRUDAIOLA (V)	6.95
our home-made flat bread, cherry tomato, basil, oregano, bocconcini mozzarella	

GLUTEN FREE PASTA AVAILABLE



MAIN COURSE

GUANCIALE DI MAIALE	16.95	MERLUZZO, POLENTA E LENTICCHE	17.50
pork cheek, sweet potato, white cabbage, stormaway black pudding crumb, pork crackling		cod filet, lentil puree, baby leeks, deep fried polenta, parma ham	
SLOW COOK AGNELLO (GF)	17.95	CODA DI ROSPO, STUFATO DI CARCIOFI	
slow cooked lamb neck, crushed chive potatoes, red chard, button mushrooms		E PATATE	18.95
FILETTO DI CERVO (GF)	19.95	monkfish, artichoke and potato stew, chickpea, nduja sausage, seaweed	
venison loin, pancetta pannacotta, red cabbage, girolle mushrooms, brussels sprouts		COSTATA DI MANZO	20.95
BRASATO DI MANZO	16.95	10oz char-grilled scottish ribeye steak, handcut chips, mixed leaves	
braised shin of beef, creamy mashed potatoes, glazed parsnips & carrots		FILETTO DI MANZO	23.95
PETTO DI POLLO, SPINACI, ORZO PERLATO	15.95	8oz char-grill filet steak, handcut chips, mixed leaves	
cornfed chicken, buttered spinach, puffed barley, potato fondant, wild mushrooms		SAUCES	
		peppercorn or garlic butter sauce (mushroom sauce £1.50 supplement)	

SIDE ORDERS EACH £3.50

MIXED LEAF SALAD
GREEN BEANS WITH SHALLOTS

HANDCUT CHIPS
ROCKET AND PARMESAN SALAD

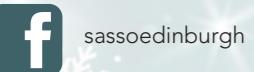
PIZZA

MARGHERITA (V)	9.50	CAPRICCIOSA	11.50
Tomato sauce, mozzarella cheese, fresh basil		Tomato sauce, mozzarella, gourmet ham, salame, pitted olives, artichokes	
CAMPAGNOLA (V)	10.95	PROSCIUTTO E FUNGHI	10.95
Tomato sauce, mozzarella, courgettes, aubergines, peppers		Tomato sauce, mozzarella, gourmet ham, mushrooms	
PARMA E RUCOLA	11.95	CALZONE CLASSICO	12.25
Tomato sauce, mozzarella, parma ham, rocket, parmesan shavings		Folded pizza filled with mozzarella, salame, gourmet ham, mushrooms	
SASSO	11.50	PIZZA ALLA GORGONZOLA E SALICCIA	11.95
Tomato sauce, mozzarella, fresh spicy italian sausage, red onions		tomato, gorgonzola, buffalo mozzarella, fresh italian sausage	
CALABRESE	11.95		
Tomato sauce, mozzarella, n'duja sausage, spicy salame			

Christmas Menu

SASSO
BAR & CUCINA

FOLLOW US ON:



sassoedinburgh



sassoedinburgh



@sassoedinburgh



Sasso Bar & Cucina

100 LINDSAY ROAD, EDINBURGH EH6 4TZ

0131 522 2111

WWW.SASSOEDINBURGH.COM

CHRISTMAS MENU

STARTERS

SOUP OF THE DAY

CURED SCOTTISH SALMON, NORI, RADISH, AVOCADO MOUSSE, SOYA EMULSION

GOLD AND RED BEETROOT TARTARE, ENDIVE, CREME FRAICHE MOUSSE,
CRISPY PARMESAN

CHICKEN LIVER TERRINE, LEEKS, PARMA HAM, RED WINE MARMALADE,
GARLIC CROUTONS

MAIN COURSE

CARNAROLI PUMPKIN RISOTTO, AMARETTI BISCUITS, SAGE

SLOW COOKED TURKEY BREAST, PEAR, CHESTNUT & PANCETTA STUFFING,
HONEY GLAZED PARSNIPS& CARROTS, BRUSSEL SPROUTS, POTATOES

PAN FRIED STONEBASS, LENTILS, CREAMED POTATOES, ROCKET PESTO

RAVIOLI, AUBERGINE, SCAMORZA CHEESE, AURORA FONDUE, CONFIT CHERRY
TOMATO

DESSERTS

POACHED PEARS IN SPICED RED WINE, BUTTER TOASTED PANETTONE, VANILLA
ICE CREAM

TRONCHETTO 'BUCHE DE NOEL", NUTELLA GANACHE, ORANGE SORBETT

CHOCOLATE BROWNIE, CHOCOLATE ICE CREAM, CHOCOLATE SAUCE,
CHOCOLATE CRISP

SELECTION OF ICE CREAMS

Christmas menu available from 1st December.

On Book in please request Christmas menu

(must be booked in advance)

LUNCH £22.95

DINNER £29.95

Happy Christmas from all the team at Sasso.

Great Tour, Not To Be Missed



So much knowledge about the history of beer in Scotland.

Hans (Västerås, Sweden)

Wonderful Way To Experience The City



We really enjoyed the tour of the city...We learned about Scotland's beer history and got to taste many delicious brews. Highly recommended!

Pat (New York, USA)

An Excellent Experience



Such a good tour, and our guide was knowledgeable, charming and fun. A good tour for both people who know beer and if you are just getting the taste for it.

Irene (Bergen, Norway)

Excellent Tour! Perfect Birthday Celebration



This is a great day out, perfect for those with little beer knowledge all the way to beer fans...started not being a huge fan of beer and left with a new appreciation for the flavours...

Blair (Aberdeen, Scotland)

Excellent Beery Afternoon



A highly informative and entertaining jaunt around some great pubs in Edinburgh's old town. Our guide was an absolute handpump of knowledge on all things beer and Edinburgh.

Mitchie (Glasgow, Scotland)

How to Book:

Online: www.scot.beer

Call +44 131 207 0153

Tour Hostel or Hotel Reception



SCOTTISH BEER TOURS

Discover Scotland Through Beer



Times & Prices

	Days	Time	Tastings	Venues	Price
Brewery Tour	Weekdays	12-1pm	3	1	£15
Brewery & Walking Tour	Weekdays	12-2pm	6	3	£25
Old Town Walking Tour	Everyday	3-5pm	6+	3	£25
Scottish Beer Tasting	Everyday	6-7pm	6+	1	£25



Tour Meeting Points:



Old Town Walking Tour

Outside City Chambers on the Royal Mile
253 High Street, EH1 1YJ



Brewery Tour

On the steps at Summerhall
Summerhall Place, EH9 1PL

Look inside leaflet for location on the Beer Map



0131 207 0153

www.scot.beer | hello@scot.beer

@ScotBeerTours

Old Town Walking Tour

Explore the city and discover how beer built Edinburgh's skyline and bottom line over the last 800 years. Of course, we'll make a few pit stops along the way to enjoy tutored tastings of Scotland's best beers.



Edinburgh Brewery Tour

A short 'hop' from the Old Town is the award winning Barney's Beer brewery. Get a behind-the-scenes look at their brewery, housed in the stables of the old vet school, and enjoy the freshest beer in town at the on-site bar!



Private Events & New Tours

Whether it's a special occasion, a family outing or corporate event, contact us to discuss private bookings.

We're always adding new tours. Check our website for details for other cities, day and multi-day trips.



1. 6 Degrees North
2. Bon Vivant's Companion
3. Indigo Yard
4. The Red Squirrel
5. The Beer Kitchen
6. Blue Blazer
7. The Hanging Bat
8. Brauhaus
9. Cloisters Bar
10. Drinkmonger
11. Vino Waverley
12. Jeffrey St Whisky
13. The Devil's Advocate

14. Royal Mile Whiskies
15. The Jolly Judge
16. The Bow Bar
17. Brewdog Edinburgh
18. OX184
19. Salt Horse
20. The Holyrood 9A
21. The Potting Shed
22. Andrew Usher & Co
23. The Southern Bar
24. Gret Grog
25. Brewstore
26. The Royal Dick

Tour Meeting Points

Old Town Walking Tour

Outside City Chambers on the Royal Mile
253 High Street, EH1 1YJ

Brewery Tour

On the steps at Summerhall
Summerhall Place, EH9 1PL



Look for the orange umbrella to find your guide!

DRAUGHT BEER

Birra Moretti 4.6%Half Pint	£2.95
Pint	£4.95

BEER & CIDER

Peroni Nastro Azzuro 5.1%.....	330ml	£3.95
--------------------------------	-------	-------

Brewed and bottled in Italy to create a delicate balance of bitterness and citrus aromatic notes, with a crisp, refreshing finish.

Peroni Nastro Azzuro (<i>Gluten Free</i>) 5.1%.....	330ml	£3.95
---	-------	-------

The same trademark taste of Italy's most iconic beer, but gluten-free.

Menabrea Bionda 4.8%.....	330ml	£3.95
---------------------------	-------	-------

Complex, malty, hoppy, with a floral aroma and citrus undertones, this blond lager is a pizza's perfect partner

Menabrea Ambrata 5.0%.....	330ml	£3.95
----------------------------	-------	-------

Full bodied, well rounded and just the right amount of bitter, this amber beer adds more indulgence to pasta dishes.

Budweiser 4.8%	330ml	£3.95
----------------------	-------	-------

Corona 4.5%	330ml	£3.95
-------------------	-------	-------

Becks Blue non alcoholic	275ml	£2.20
--------------------------------	-------	-------

Kopparberg 4.0%	500ml	£4.95
-----------------------	-------	-------

Mixed fruit, Strawberry & Lime, Raspberry, Pear

Magners Cider 4.5%	330ml	£3.95
--------------------------	-------	-------

SPIRITS

Vodka 25ml		
------------------	--	--

Smirnoff		£2.00
----------------	--	-------

Absolut		£2.95
---------------	--	-------

Grey Goose		£4.00
------------------	--	-------

Spirits 25ml		£2.00
--------------------	--	-------

Gins, Bacardi, Morgans Spiced, Malibu, Tequila, Peach Sips

Liqueurs 25ml		£3.00
---------------------	--	-------

Baileys, Drambuie, Cointreau, Benedictine, Tia Maria, Grand Marnier, Glaya, Strega, Amaretto, Frangelico, Limoncello, Sambuca, Grappa, Advocat

Aperitifs 25ml		£3.00
----------------------	--	-------

Port, Averna, Dry Martini, Martini Rosso, Martini Bianco, Sherry, Cinzano, Campari, Puntene

Whisky 25ml		£3.00
-------------------	--	-------

Jack Daniel, Gentleman Jack, Southern Comfort, Famous Grouse, Bells, Jameson

Glenfiddich		£3.50
-------------------	--	-------

Glenmorangie		£3.50
--------------------	--	-------

Cognac & Brandy 25ml		£3.50
----------------------------	--	-------

Remy Martin, Vecchia Romagna, Corvouster, Hennessy Fine de Cognac

Caprice

RESTAURANT

Est 1969

DRINKS MENU



SOFT DRINKS



Draught Soft Drinks	14oz	£2.45
.....	16oz	£2.80

Coca-Cola, Diet Coke, Lemonade

BOTTLED

Bottled Soft Drinks.....	330ml	£2.50
Coke, Diet Coke, Coke Zero, Fanta, Irn-Bru, Diet Irn-Bru, Sprite		
Appletiser	275ml	£2.30
Ginger Beer	200ml	£2.20
Orangina	250ml	£2.50
San Pellegrino	330ml	£2.30
Limonata or Aranciata		
J2O	275ml	£3.00
Apple & Mango, Apple & Raspberry or Orange & Passion Fruit		

WATERS

San Pellegrino Sparkling	500ml	£2.20
.....	750ml	£4.20
Acqua Panna Still	500ml	£2.20

JUICES

Orange Juice, Apple or Cranberry.....	Glass	£2.20
---------------------------------------	-------	-------

HOUSE WINE

	175ml	250ml	1/2 L Carafe	1 L Carafe	
Red Merlot 11%.....	£3.85	£4.95	£9.95	£16.95	
White Verduzzo 11%	£3.85	£4.95	£9.95	£16.95	

WHITE WINES

Pinot Grigio 12%	£4.25	£5.75	£16.95
------------------------	-------	-------	--------

Dry and full bodied with a crisp and firm structure

Sauvignon Blanc 12%	£16.95
---------------------------	--------

Delicate fruit flavours with citrus and herbs on the nose, crisp and clean finish

Chardonnay 12%	£16.95
----------------------	--------

Fresh lifted aromas with a smooth and satisfying with a fruity nose and excellent vanilla bouquet.

Soave 12%	£16.95
-----------------	--------

Delicate and refined bouquet, dry flavour with light but well balanced body

RED WINES

Chianti 12%	£4.25	£5.75	£16.95
Medium bodied dry wine of assertive personality and ripe vinous fragrance			

Shiraz 13%.....	£4.25	£5.75	£17.95
Ruby red with intense flavours of wild berry and a hint of peppery spice			

Merlot 12%	£17.95
Vinous, reminiscent of raspberries and pleasantly fruity. Full bodied	

Valpolicella 12.5%.....	£19.95
Red and garnet undertones, fruity with a medium body	

Barbera D' Asti 12.5%.....	£19.95
Deep gamut, ruby in colour, pronounced grapey aroma, dry and well balanced	

Barolo 13.5%.....	£28.99
Brick red in comfort, austere, robust and intense. Refined and ethereal	

ROSE WINES

Mateus Rose 11%	£4.25	£5.70	£18.95
A light, fresh, young and slightly sparkling wine			

Pinot Grigio Rose 11.5%	£4.25	£5.70	£16.95
Fresh and slightly fruity fragrance with a dry, light and pleasantly sourish flavour			

SPARKLING WINE

Prosecco DOC 11%.....	£5.25	£18.95
Delicately fruity, slightly aromatic bouquet. Well balanced and light body. Harmonic at the taste		

Martini Asti Moscato Bianco 7.5%.....	£19.95
A delicious sparkling wine with a distinctive fruity taste	

Bottega Gold Prosecco Brut, Italy 11%.....	£31.95
Characteristic, Fruity with scents of golden apple, williams pear, acacia flowers & lily of the valley	

Bottega Rose Gold, Italy 11.5%.....	£31.95
Notes of mixed red berries alongside floral & white fruit aromas	

CHAMPAGNE

Moet et Chandon (non vintage) 12%	£42.00
Veuve Clicquot (non vintage) 12%	
Dom Perignon 12.5%	



THE ENVIRONMENT EXCHANGE

www.t2e.co.uk



To trade call: 0844 800 9943

(Calls charged at 7p a minute plus your phone company's access charge)

To join call: 0131 473 2330

THE ENVIRONMENT EXCHANGE LTD
REGISTERED IN SCOTLAND No SC225230 VAT no. 804 1331 78
"t2e" and "The Environment Exchange" are trading names of The Environment Exchange Limited

STYLE P7

Rev 6 issue 07/09 © 2009 printing.com plc.
For use only with printing.com printed products.

ABOUT US:

The Environment Exchange (t2e) was launched on 28 November 1998 to provide an online market-place for the Packaging Waste Recovery Note (PRN) market.

t2e is recognised as the market place for buyers and sellers of PRNs. t2e participants include obligated companies, compliance schemes, accredited reprocessors and exporters and their representatives.

t2e's aim is to provide its participants with a smart, simple and safe method of buying and selling PRNs, providing a complete service which includes: trading, settlement, market information and personal account management.

SERVICES:

Trading

Trade PRNs securely on Spot (for immediate delivery) or one of the 5 forward markets via our interactive, on-line trading platform.

Settlement

Our in-house Settlements Team manage the complete post-transaction process; from payment and clearing to contract delivery and release of funds.

Market Intelligence

Track live and historic PRN prices and monitor market trends via the website plus receive optional daily, weekly, monthly and quarterly market reports and analysis.

Account Management

Members of our specialist trading team provide individual account management tailored to your specific buying and/or selling requirements.

BENEFITS:

Save time

Reduce administrative time on trading and settlements

Reduce costs

Always pay fair market prices with fixed trading fees and no hidden charges

Gain Transparency

The only live transaction-based pricing information available in the PRN market

Increase Security

All participants are protected by the t2e rulebook ensuring stringent anti-default measures

Instant Market Information

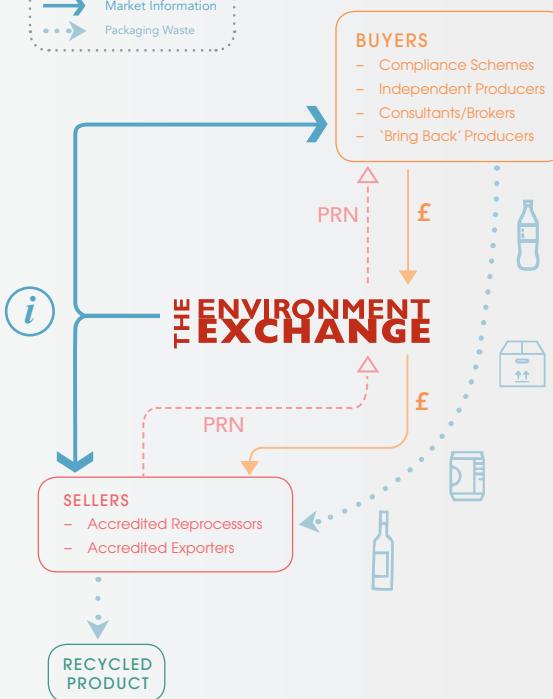
Make better trading decisions with access to unrivalled live and historic market information

Manage Risk

Protect against price volatility via forward markets, trading up to a year in advance



t2e's ROLE IN THE PRN SYSTEM:



Settlements

How is a trade settled?

Once you have traded, you will receive an automatic Transaction Confirmation Notice (TCN) via email which explains the settlement process. If you have authorised a direct debit mandate the whole process will be managed by t2e. Otherwise you must initiate the transfer of funds to comply with the timetable on the TCN.

t2e works to complete contracts in the spot market by the fifth business day from the trade date as outlined below.

Spot Trading Settlements Procedure

	Buyer	Seller
Trading Day	Order (bid) can be placed, withdrawn, modified or matched	Order (offer) can be placed, withdrawn, modified or matched
Order Date	Order is placed	Order is placed
Transaction Date	Bid matched	Offer matched
Initiation of Settlement Process	Buyer initiates electronic payment to settlements	Transaction Date + 1
Settlement Day	Cleared funds received by settlements	<p>Transaction Date + 3</p> <p>Seller informed of end-user by settlements</p> <p>Seller emails unauthorised PRN to settlements. Once checked, the seller authorises the PRN which is again e-mailed to settlements</p> <p>Settlements initiates electronic payment to seller</p>
Completion Day	Buyer notified that PRN is awaiting acceptance on NPWD	Transaction Date + 5 Seller receives funds

How do I know I have bought a legitimate PRN?

t2e carries out the following to ensure that PRNs or PERNs traded through t2e are valid:

Pre-transaction:

1. t2e ensures that all PRNs delivered on contracts are issued by exporters and reprocessors accredited to the correct level by the appropriate Environment Agency.
2. A regular programme of seller visits is carried out to check legitimacy of the business.
3. Reprocessors and exporters complete a survey to indicate the tonnage they intend to reprocess or export in the next 3 years and how they intend to spend their money.

Post-transaction:

1. Confirm the issuer is on the most recent list of accredited reprocessors and exporters published by the Agencies.
2. Check that all boxes on the PRNs or PERNs have been completed correctly including the end receiver.

Costs

Membership Fees:

The first compliance year of membership to the Environment Exchange is entirely free to all new registrants. In subsequent years a membership fee of £100 is applied. This is charged retrospectively at the end of the trading year and discounted if the following criteria are met:

Buyers:

- Trading activity (up to £50.00 reduction in fees)
- Signing a Direct Debit mandate (£50.00 reduction in fees)

Sellers:

- Trading activity (up to £50.00 reduction in fees)
- Completing the annual sellers survey (£50 reduction in fees)

Trading fees:

All our fees are entirely transparent meaning there are never any hidden costs or margins applied.

Price Per Tonne	Spot Trading Fee*	Forward Trading Fees
Above £5.00	£0.50 per tonne	£0.35 per tonne**
Between £1.00-£4.99	£0.25 per tonne	£0.15 per tonne**
From £0.00-£0.99	£0.10 per tonne	£0.10 per tonne

* Fees are levied on both buy and sell side

** Reduced forward trading fees are conditional upon deposits being received and timely delivery of funds or PRN document. Otherwise standard Spot trading fees are charged.

Document Fee

Buyers pay a Document Issuing Fee of £5 per trade. This is the cost to cover the administrative time and effort of issuing a document and gets passed directly to the seller.

Why should I sign a direct debit agreement?

Direct Debit agreements reduce administrative time and allow t2e to immediately initiate post transaction settlements, guaranteeing contract conditions are met. t2e is not permitted to draw direct debits unless we have pre-warned you in writing what funds are going to be drawn.

To trade call: 0844 800 9943

(Calls charged at 7p a minute plus your phone company's access charge)

To join call: 0131 473 2330

Sjho

Makeup Hair & Beauty Bar

Joy



