

svgroup



**Key sustainability facts 2019 to 2022
of SV Switzerland**

Sustainable highlights 2019 - 2022 in the restaurants of SV Switzerland

We put sustainability on every plate: At SV Group, we see it as our responsibility to make an effective contribution to sustainable and healthy catering for everyone. To this end, we take a comprehensive approach and have been working for many years to reduce the environmental footprint along

the entire value chain. Our goal is to provide our guests with a healthy and sustainable offering. In the following you will find the most important facts about our commitment in recent years.

Healthy and climate friendly nutrition



- Planetary Health Diet as a new point of reference
- Savings of 2,356,500 sugar cubes
- Development of many more vegan and vegetarian recipes
- Expansion of the range of meat and dairy substitutes
- Reduction of flight goods to 0.1

Ethical, ecological and social Food production

- The share of label products (at least recommendable according to the WWF label guide) was 13.3 % in 2022.
- Our range of fish and seafood products contains only fish and seafood that are rated as recommendable or acceptable by WWF. In 2022, 82 % of these were „recommendable“ (score 1-2)
- Beef, veal and pork: in 2022, 74% came from animal-friendly farming methods
- Since September 2019, we have been using exclusively IP-SUISSE natural yogurt



Efficient handling of waste and energy

- In 2022, an average of about 38 g of food waste per menu was generated
- By the end of 2022, 177 restaurants offered reCIRCLE's reusable dishes
- Signing of the „cross-industry agreement to reduce food waste“.



Partnerships and communication

- Extension of the partnership with WWF Switzerland until 2023 and with the Swiss Animal Protection STS until 2024
- Bronze Medal award from EcoVadis for 2022
- We have again passed the ISO 14001 recertification
- Participation in the Swiss Triple Impact Assessment and entry in the STI directory in February 2023



For a sustainability where everyone can make a contribution

A comprehensive sustainability management requires the conviction and cooperation of many people. We would like to take this opportunity to thank all our partners and customers for their constructive and continuous cooperation. Our

guests also deserve a big thank you. It is only through their support and menu choice, our sustainable offering can be successful.

A comprehensive approach to sustainable experiences - today and in the future

In the spirit of our founder Else Züblin-Spiller, we believe in treating the environment and people responsibly - for this generation and the next. We see it as our responsibility to make an effective contribution to a sustainable catering and hotel industry. To this end, we also pursue a comprehensive

approach at Group level and face up to ecological as well as social challenges that arise from our activities.

We align our goals and activities with this framework for action:

Our fields of action			
Environmental sustainability		Social sustainability	
 1. Climate protection	 2. Supply chain and production	 3. Employer	 4. Society
Climate friendly nutrition	Sustainable procurement	Attractive working environment	Healthy diet
Climate-friendly buildings, equipment and facility management		Health and occupational safety	SV Foundation
Climate-friendly transport		Diversity, Equity & Inclusion	Social engagement
Investment in effective climate protection projects	Less waste	Further development and promotion of young talent	

We will develop sustainability targets for each area of activity. Among other things, we have joined the Science-based targets initiative in 2022

and will develop and adopt an ambitious CO2 reduction target for the SV Group.

Questions or feedback?

Contact us: nachhaltigkeit@sv-group.ch

Would you like more information? You can find the full sustainability report here:

