

# SUSTAINABLE CATERING AT CULHAM



# SUSTAINABLE SOURCING, PROVENANCE AND FOOD MILES/

All the suppliers used by BaxterStorey are carefully chosen to ensure they get the best quality food, ideally from UK markets, which have been produced with animal welfare, safe harvesting standards and sustainability in mind. Their suppliers are able to provide full traceability of products supplied including its origin

They have strict supplier approval processes in place particularly for the nomination of meat and poultry suppliers ensuring that only BRC (British Retail Consortium) accredited suppliers are appointed for this category. This accreditation covers their fulfilment of all legal obligations, protection of the consumer as well as compliance with animal welfare standards.



## GROCERY, CONFECTIONERY, CONSUMABLES, CHILLED AND FROZEN FOOD/

All these items come from one supplier rather than from separate suppliers. This is known as a composite supplier. By being able to provide multi temperature deliveries and consolidated delivery all these product ranges (in compartmentalised lorries) helps considerably reduce overall food miles and delivery costs.

The supplier is 3663 – more information about company policies regarding sustainability and the environment can be found at the following link

<http://www.3663.co.uk/aboutus/environment.html>

## MEAT/

All fresh meat used on site is from the UK. The supplier is Alden's. They source their meat from a number of farmers depending on the meat type and all their products come with full traceability. More details on their sustainable purchasing policy can be found at the following link

<http://www.aldenoxford.co.uk>



# FRUIT AND VEGETABLES/

All fresh fruit and vegetables used on site come from the UK. The supplier is Produce Warriors.

All produce is grown in accordance with Red Tractor Standards. This is an independent mark of quality that ensures produce comes from UK farms that meet defined standards of food safety and hygiene, animal welfare and environmental protection. It also guarantees that food can be traced back to its source.



More information on this scheme can be found on the standard website

[www.redtractor.org.uk](http://www.redtractor.org.uk)

The supplier is Produce Warriors – more information about company policies regarding sustainability and the environment can be found at the following link

<https://www.producewarriors.com>



# FISH/

Fish is supplied by Kingfisher Fishmongers who only supply fish that are MSC (Marine Conservation Society) approved.

Kingfisher are totally committed to responsible sourcing and supply of the best of the world's catch from well-managed and sustainable fisheries. They source products within UK and International regulatory guidelines, while maintaining their commitment to actively promote greater variety and under-utilised species.

More detailed information can be found through the following link

<http://www.sustainableseafood.co.uk/>



# DAIRY/

It's WSH policy to source the best quality dairy products from the most reputable suppliers. Wherever possible local, regional and British dairy products shall be sourced. We encourage our sites to use Red Tractor, organic and LEAF products wherever possible.

Milk and dairy products at Culham are supplied by Pensworth who are a family run dairy business based in Southampton buying milk directly from dairy farmers the majority of which are in southern and central England . Milk from these farmers is supplied either for liquid milk consumption or for the manufacture into a range of dairy products, including cheese , milk powder, butter & cream

Milk and dairy product supplier facilities must be approved under EU Regulation (EC) 853/2004 which covers specific hygiene requirements for food businesses dealing with foods of animal origin. Milk shall be sourced from known farms, and producers shall maintain a list of all farms which supply milk.

All supplying farms must be audited at least once a year to the National Dairy Farm Assured Scheme (NDFAS) or equivalent. All animals used to supply milk shall be tested for TB (bovine tuberculosis) once per year and all supplying farms shall be 'Officially Bovine Tuberculosis Free'. British cheese must be made from British milk and preferably sourced from Red Tractor farms, i.e. traditional British cheeses like Cheddar must be British.



## TRANSPORT/

As mentioned above BaxterStorey use a composite supplier who carries multiple product lines thus reducing the number of vehicle trips to the site by bringing it all on one vehicle. These suppliers have all invested heavily in their fleet to ensure they have the most efficient refrigeration systems on board. 3663 for example predict they will save an estimated 16,800 tonnes of CO2 in the coming year by using the new systems.

The suppliers also use route planning systems to ensure that their vehicles take the shortest routes when on their scheduled delivery rounds and can quickly inform their drivers of hold ups so they can avoid fuel wasting when sitting in traffic.



## PACKAGING AND DISPOSAL/

The caterer is required to use recyclable disposables where possible (salad pots, juice bottles, sandwich wrappers etc) and recycling facilities are available in the main restaurant and around site. Napkins are made from 100% recycle paper and are unbleached.



## WASTE AND RECYCLING/

All the waste generated by catering at Culham is managed by the UKAEA. Cardboard, cans, glass, plastic bottles, Costa Disposable cups and paper all go for recycling.

This Simply cups scheme is running in the coffee bar where waxed Costa Coffee & Coffee Society cups can be placed in specific bins for recycling

Our coffee grounds are available to site staff free of charge as they have many uses. Please speak to a member of staff who will be able to arrange collection



