

## ECO-RESPONSIBILITY

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### Sustainable development

We are committed to a policy of sustainable development. Today, the company's objective is to guarantee its policy in its main business sectors, through an environmental approach.

#### - WASTE LIMITATION AND MANAGEMENT

#### - HUMAN COMMITMENT

#### - SAFEGUARDING AND RESPECTING THE ENVIRONMENT

#### - RESPONSIBLE PURCHASE

#### RESPONSIBLE PURCHASE

- Selection of local productions or local suppliers
- Optimal use of fair trade products
- Choice of certified suppliers
- Chef Bruno Bonnier favors purchases without individual packaging (with the exception sugar for hygiene reasons) to limit the production of waste.
- Chef Bruno Bonnier offers seasonal and local fruits and vegetables.
- Dry products (seeds, spices ...) from fair trade and retail

#### THE PACKAGES

- Use of biodegradable packaging: (European Standard EN NF 13432, for the recovery of packaging through composting and biodegradation).
- 100% biodegradable Marriage and Catering Line packaging (bamboo, sugar canecre, wood, cardboard ...)
- Cold chain management for perishable foodstuffs meets regulations strict regulations that involve various technologies.

#### LOGISTICS: evolving practices

- In general, we seek to limit travel by setting up an optimal logistics organization.
- Transport of ingredients in an insulated box scrupulously respecting the chain cold

#### HUMAN COMMITMENT Well-being = Productivity

- Develop and improve communication in the company.
- Monitor and improve working and safety conditions.
- Reduce the risk of slips, falls, fires, displacement
- Avoid stress at work to increase balance and productivity
- Train in food hygiene rules and follow a training reminder each year

#### ENERGY AND WASTE MANAGEMENT

- Sorting of cardboard packaging, glass, paper, return of toner and ink cartridges
- Raise staff awareness of excessive consumption of stretch film, paper towels, etc.
- Recycle used oils and call on an outside company
- Buy and use rechargeable batteries
- Control the detergent rejection:
- Staff awareness of cleaning methods to limit the use of unnecessary or excess cleaning products.

## **RESPECT THE ENVIRONMENT**

- Respects the water resource: consumption
- Optimizing the use of electricity:
- Staff awareness to stop lighting,
- Favored local suppliers,
- Encourages carpooling.

## **CHEF BRUNO BONNIER AND THE FUTURE**

- The development of the company is clearly part of an approach of high environmental quality:
- Organization, movement, choice of materials, recycling of elements for a positive environmental impact.
- The search for new recipes takes into account:
- The choice of raw materials (fair trade, products from agriculture organic, local production, ...)
- New expectations of our customers
- Of a desire to surprise again