



Key Sustainability Facts 2019 to 2021 of SV Switzerland

Sustainable Experiences in the Restaurants of SV Switzerland 2019 - 2021

At SV Group, we see it as our responsibility to make an impactful contribution to sustainable and healthy catering for everyone. To achieve this, we take a comprehensive approach and have been working for many years to reduce the environmental impact along the entire value chain

as well as to provide our guests with healthy and sustainable menu choices. In this leaflet you will find the most important facts about our engagement over the past years.

A Healthy and Climate-friendly Diet



- The Planetary Health Diet concept as a new point of reference
- Savings of 1,293,500 cubes of sugar
- Development of many additional vegan and vegetarian recipes
- Expanded range of meat and dairy substitutes
- Reduction of goods imported by plane to 0.08 %

Ethical, Ecological and Social Food Production

- The share of label products (at least recommendable according to the WWF label guide) was increased to 14.6 %
- Our range of fish and seafood products contains only fish and seafood that are rated as recommendable or acceptable by WWF. 84 % are recommendable (score 1-2)
- Beef, veal and pork: 71 % from animal-friendly farming
- Since September 2019, we have been using exclusively IP-SUISSE natural yogurt



Efficient Use of Waste and Energy

- By 2019 we achieved a reduction of food waste averaging around 36 g per menu (in comparison: Swiss private households produce around 320 grams per day and person)
- By the end of 2021, 170 restaurants offered reCIRCLE's reusable dishes for take-away orders
- The „Understanding packaging scorecard“ was published



Partnerships and Communication

- Extension of the partnership with WWF Switzerland until 2023 and with Swiss Animal Protection STS until 2024
- We were awarded the silver medal from EcoVadis in 2020
- We have again passed the ISO 14001 recertification
- We issued a pledge of action within the framework of the Swiss initiative action santé



Towards a Sustainability to which Everyone Can Contribute

A comprehensive sustainability management requires the conviction and cooperation of numerous people. We would like to take this opportunity to express our gratitude for the constructive and continuous cooperation with all our part-

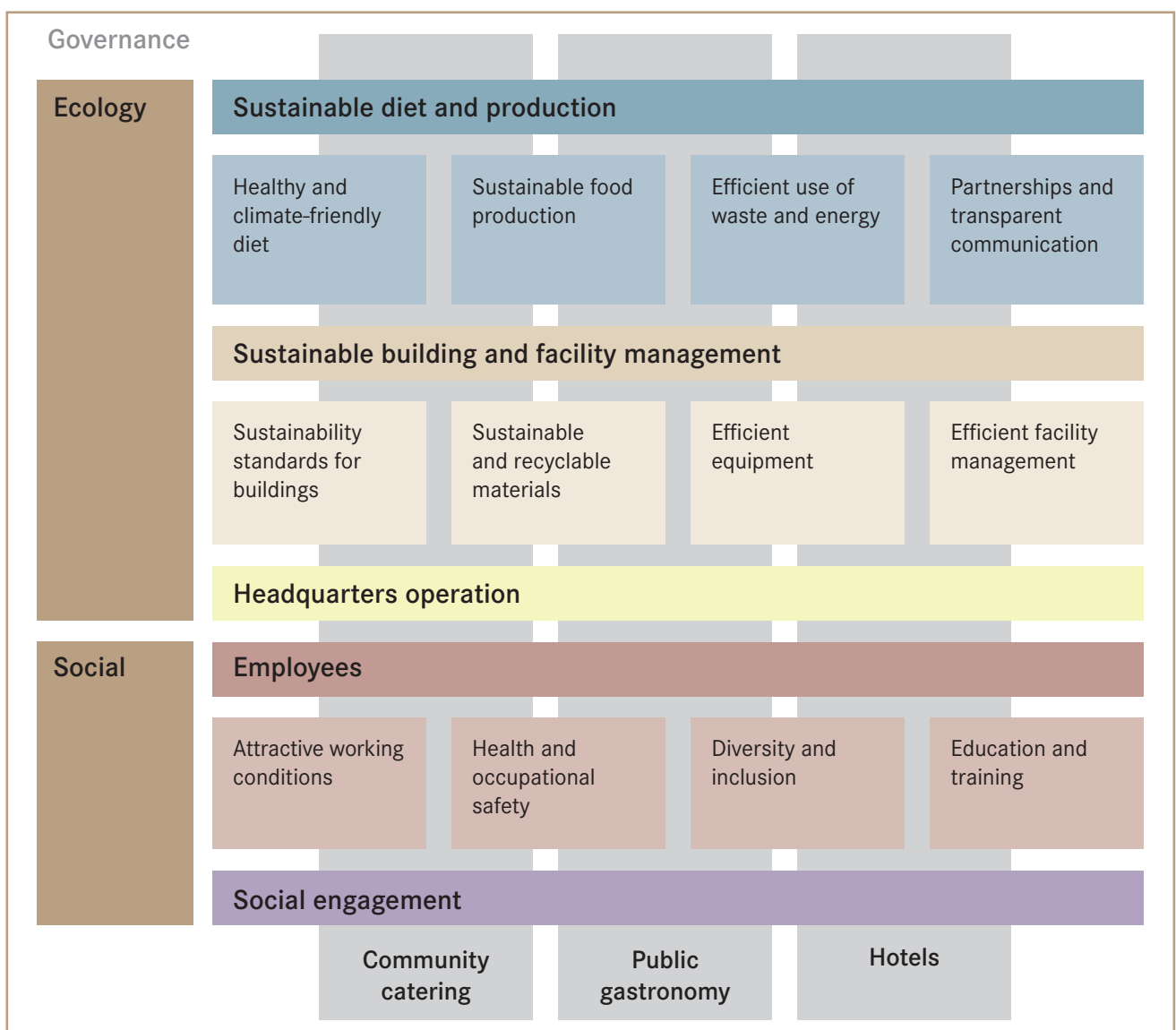
ners and customers. Also our guests deserve a big thank you. With their visits and their meal selection, they encourage a sustainable hospitality offering.

A Comprehensive Approach to Sustainable Experiences - Today and in the Future

In the spirit of our founder Else Züblin-Spiller, we believe in interacting responsibly with the environment and with people to secure a sustainable future - 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 do so, we pursue a comprehensive approach at Group level and face up to ecological as well as social challenges that arise as a result of our activities.

The Framework of our Goals and Activities



Questions or Feedback?

Contact us: nachhaltigkeit@sv-group.ch

You would like to find out more?
Take a look at our complete Sustainability Report (in German and French):

