



SUSTAINABILITY AT MEYERS

Since our company was founded, we have worked to develop and nurture our food culture towards a higher degree of quality, taste, and responsibility. We want to be part of shaping a culinary landscape that we can be proud of passing on to future generations.

Food is the single strongest lever to optimise human health and environmental sustainability on Earth.

The EAT Lancet Commission, 2019

With our sustainability strategy we both take stock and look ahead by setting clear goals for ourselves and launching initiatives across all corners of our organization. We do this based on in-depth mappings of our company's climate and environmental impact conducted in collaboration with Denmark's leading experts on life cycle assessments.

A HOLISTIC APPROACH TO SUSTAINABILITY

Sustainability is often reduced to one problem or agenda. But the reality is much more complex. Yes, a sustainable transition of our food systems must include climate action, but also deal with questions of biodiversity, marine preservation, clean groundwater, and a wide range of other environmental parameters. At Meyers we are involved in every part of the food system right from agriculture to operating restaurants and com-

pany canteens. As a result, we have set clear goals within five distinct areas to reflect our holistic approach to sustainability.

FROM GOALS TO ACTION

We are already working towards the goals presented in this teaser. If you want to read more about how we aim to achieve our goals and who we have teamed up with to do so, then delve further into our complete sustainability strategy [here](#).

Right now, we are accelerating our work with sustainability by engaging further in research, innovation, dissemination, and a targeted operational effort to make all of our employees part of the journey.

1

CLIMATE

We work with climate change on a solid and transparent knowledge base, and we will significantly reduce our climate footprint. On the way to our goal, we will collaborate with farmers, food producers, food people, researchers and other stakeholders to develop the foundation for a greener kitchen that will benefit and delight everyone in Denmark.

Our goals



The operation of our kitchens, restaurants, bakeries and other facilities must be CO₂-neutral by 2025



The footprint of the raw ingredients we use must be reduced by 50% by 2030 and 30% by 2025 per kilo of food

2

BIODIVERSITY

Based on calculations of the footprint of our raw ingredient consumption on biodiversity, we have set clear goals for this important parameter of our planet's health. Through a number of initiatives, we want to consider diversity in nature and the cultivated landscapes.

Our goals



We will reduce land use from our raw ingredients by 30% per kilo of food by 2030



We will work for increased biodiversity in and around the cultivated areas in Denmark through our choice of organic raw ingredients and specific initiatives around cultivation and animal husbandry



All fresh seafood we use must be on the WWF's green list, and all farmed seafood must be on the WWF's blue list

3

ORGANIC PRODUCE AND ANIMAL WELFARE

We have been working with and advising on organic cooking in private and public kitchens for more than two decades. Measured by volume, Meyers is among the largest organic food purchasers in the Danish food-service industry. We see organic food as an important part of our holistic work with sustainability, where considerations such as clean groundwater, aquatic environments in lakes and streams and space for more life in the fields are central - not least in a small, intensively cultivated country like ours. Animal welfare is an important consideration that we take into account through our organic focus, but also through collaborations with non-organic producers with high standards of quality and animal welfare.

Our goals



All kitchens must obtain the Organic Cuisine Food Label in 2021



60% of our food by weight must be organic by 2025



100% free-range meat by 2025



We want to help even more people convert to organic

4

LOCAL SENSIBILITY

Sustainable development requires solutions on a global level, but we will not get anywhere unless we are interested in what is going on in our own immediate area. We will prioritise efforts that help ensure that local, Danish and Nordic food production and food culture will continue to be a source of hope, inspiration and change for others.

Our goals



Everywhere in the country where we have activities, we collaborate with local producers who share our ambitions for quality and sustainability



We will continue to be a driving force in developing vital and sustainable food production, not only as a purchaser but also as an initiator in collaboration with researchers, farmers, breeders and other key stakeholders

5

A LONGER TABLE

We know from many initiatives that food and meals have a unique potential for releasing hidden resources in people who feel left out. Not a day goes by without us asking ourselves how our experiences and resources can become a source of hope and opportunity for those who do not feel invited to the table. We see it as an exceptionally crucial task to give children a good start to their food life.

Our goals



We want to give as many children as possible a good start in their food life through rich, healthy and sustainable learning



We want to use food and meals as a concrete driving force to give people new chances, create greater inclusion and help solve societal issues




We want to contribute to research and development that combines health and nutrition with quality, good taste and the pure enjoyment of food


NEVER FINISHED

Working with sustainability never stops. Including at Meyers. Our initiatives to excite, gather and inspire people through great food and meals in a way that clearly emphasizes our shared responsibility for the wellbeing of the planet and generations to come, will – undoubtedly – multiply and lead to new urgent problems, potentials, and projects along the way.

In other words: This presentation doesn't imply that we've reached our goals. On the contrary. Even though we build upon decades of experience we will forever have just begun. Because again and again, every single day we enter the kitchen, we must pose – and try to answer – the question of sustainability.

FOLLOW OUR WORK

 meyers.dk/baeredygtighed

 [/meyersdk](https://www.linkedin.com/company/meyersdk)

 [@meyers](https://www.instagram.com/meyers)

 [@meyers](https://www.facebook.com/meyers)

