**Beat: Health**

# Elior Group Commits to Biodiversity - member of the UN Global Compact since 2004

**European Sustainable Development Week**

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**USPA NEWS -** As a responsible caterer and member of the United Nations Global Compact since 2004, Elior Group says to be committed to the protection of biodiversity. At every stage of the value chain, the Group offers responsible catering services which respect the diversity of all living organisms....

As a responsible caterer and member of the United Nations Global Compact since 2004, Elior Group says to be committed to the protection of biodiversity. At every stage of the value chain, the Group offers responsible catering services which respect the diversity of all living organisms. Between May 30th and June 5th, Elior Group and Elior France will be participating in the European Sustainable Development Week to raise the awareness of their 4 million customers to the challenges of biodiversity.

- Choosing the right ingredients to cook sustainable meals :

* Local, short supply chains: Elior France works with regional producers to develop local networks of sustainable food suppliers giving access to seasonal produce.

*Certified and exclusive products: within the context of its responsible purchasing policy, Elior Group is committed to preserving fish populations and has been a partner of the Bleu-Blanc-CÅ“ur. In addition, the Group does not use palm oil or any GMO-labeled products.

* Organic food products: Elior Group has been using organic food products for nearly 15 years and currently has 2,600 bio-product references. Elior Group is contributing toward the development of an organic-food network.

- Initiate good practices on a daily basis :

* Better human-resources management for more energy-efficient catering services: Elior Group employees are trained in responsible practices and eco-gestures. Energy audits are carried out in central kitchens to identify posts that generate the highest levels of $CO^2$.

* Preparation of popular, tasty dishes: eat better; waste less. Elior Group has developed a savory catering offer adapted to all tastes.

* Collective fight against food waste: all of the Group's restaurants ensure that the food portions served are reasonable and encourage consumers to adopt sustainable eating habits.

- Waste management optimization at the end of the value chain

* Waste recycling: in line with its commitment to waste recycling, the Group promotes composting and anaerobic digestion to recycle biowaste. Used cooking oil is recycled as a form of renewable energy and table-clearing and waste-sorting facilities are installed in schools and companies to encourage diners to adopt proper recycling habits.

* Redistribution of unsold meals: the Group redistributes all unsold meals prepared for trade fairs and other such events to its charitable association partners.

Source : Elior Group

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