

BM becomes one of the first UK contract caterers to introduce carbon labelling on menus

3 years ago



BM has become one of the first contract caterers in the UK to roll out carbon labelling across its business and industry sites.

By working in partnership with **Nutritics**, which provides the group's nutritional software, it now offers its team an automated carbon footprint scoring system which helps produce carbon labels for menus.

'FoodPrint' will allow us to generate a 'carbon badge' for each recipe that can be added onto menus, similar to nutritional traffic light labels on food packaging.

Nutritics

Nutritics obtains carbon footprint data using data from suppliers if available and secondary data such as industry averages.

The scoring system will account for the entire process of getting food from farm to plate, including the greenhouse gas emissions produced by growing, rearing, farming, processing, transporting.

According to Nutritics research, 49% of people consider sustainability when purchasing food or drink, while 42% would choose a venue because its signage displayed a commitment to reducing CO2 emissions.

Team Training

BM teams have been trained in how FoodPrint works, to enable sites to generate carbon badges for their recipes, with all sites due to be using the software in November.

Sally Grimes, Quality Standards Manager, at BM said: “Foodprint provides us with a reliable Scope 3 ESG reporting and carbon labelling system. Having this information empowers, us as a business, to make more informed decisions to help reduce our carbon footprint, but also allows our customers to see our sustainability journey, understand the impact of their food choices on the environment and make informed decisions themselves.”