

ISS teams up with Coolfood to bring low-carbon meals to diners and cut food-related emissions by 25% by 2030

3 years ago



[ISS](#), a leading workplace experience and facility management company, is launching a new low carbon initiative in partnership with Coolfood – run by not-for-profit organisation, World Resources Institute (WRI).

Rolling out across 38 business and industry sites from 1st October, and healthcare sites in early 2024, it strengthens ISS's Global Food Sustainability Programme – accelerating a more sustainable future and helping clients fight climate change.

[Coolfood](#) uses science-backed methods to help food service providers around the world lower the climate impact of the food they serve. ISS joined Coolfood and signed up to the [Coolfood Pledge](#)

ISS is also working with Coolfood to introduce their low carbon certified Coolfood Meals into multiple concepts across its business and industry clients – the certification badge-specific plant-rich dishes have 38% lower carbon emissions than the average meal. In keeping with ISS's 'Small change, big impact' approach, the recipes demonstrate how simple it is for customers to make significant changes by effortlessly swapping meal choices, to help consumers make informed, lower carbon decisions.

The 100+ recipes, available across multiple food concepts within ISS, are a collaborative effort between Coolfood, the WRI, ISS nutritionists and the culinary community, targeted to office workers and professionals in industries including finance, IT, and manufacturing. Customers can expect dishes aligned to consumer trends and everyday favourites, as well as exciting, innovative twists on traditional meals. The Coolfood meals will put plant-based ingredients front and centre (vs. animal proteins), and use

seasonal ingredients dialled up to delight and inspire.

Linda Cregan, Head of Food Sustainability for ISS, said:

“Partnering with Coolfood represents the next step in our roadmap to lower carbon emissions, and ultimately a more sustainable future. We’re thrilled to be bringing such a wide variety of delicious, plant-rich, and expertly crafted recipes to the table for B&I customers this year, and in healthcare very soon. With this initiative, we’re showing how small, active choices can spark a brighter future, and we hope to inspire more customers and consumers with Coolfood Meals each year.”

Edwina Hughes, Head of Coolfood, said:

“Every time a diner selects a Coolfood Meal they become part of a bigger drive to create a sustainable food future and are taking delicious climate action. With Coolfood Meals, diners will be making a great choice for their diets and for the planet. We are excited to work with ISS to help them achieve a 25% reduction in food-related emissions, and to engage their customers in also taking an important action for the climate.”