



ORGANICO REALFOODS LIMITED

Company Number: 2610753

Environmental Policy

Last Update: 11/2021

Mission Statement

At Organico we buy and sell good food. Good food is food that's well made and tasty but also that's good for the planet and fair to the people we work with and who work for us... from farm to fork and from boat to plate.

We commit to sourcing foods that are planet-positive, that help support and enhance biodiversity and eco-systems, that protect soils and the water supply, that are resilient, not wasteful, not polluting or damaging and where the resources used are endlessly renewable.

We aim to source products from makers, growers and fishers who are themselves dedicated to a higher standard of socially responsible and sustainable practices.

For wild fish, specifically, we will only buy sustainably-fished fish that is caught by local boats using low impact methods with strictly limited by-catch and no damage to the sea floor or wider eco-system.

On Buying & Selling

- We will NOT negotiate primarily on price so as to allow value driven producers the room and margin for better practice and better outcomes.
- We aim to privilege products from makers, growers and fishers who are themselves dedicated to a higher standard of socially responsible and sustainable practices.

- We aim to work long terms in partnership with our suppliers so we can work in confidence together over time.

Environmental Credentials of Our Products

- We commit to sourcing foods that are planet-positive, that help support and enhance biodiversity and eco-systems, that protect soils and the water supply, that are resilient, not wasteful, not polluting or damaging and where the resources used are endlessly renewable.
- For farmed foods we will only buy and sell certified organic foods that comply with EU organic regulations and/or UK regulations.
- For wild fish we will only buy sustainably-fished fish that is caught by local boats using low impact methods with strictly limited by-catch and no damage to the sea floor or wider eco-system.
- Organic standards ban the use of genetically modified ingredients. In the case of certain ingredients we will seek additional proof that our products comply.
- Organic standard as well as banning hundreds of harmful pesticides, insecticides and herbicides which are permitted in conventional agriculture also excludes the use of antibiotics and growth hormones in animal produce and has strict requirements with respect to artificial additives, colourings, fillers, preservatives and processing agents that can be routinely used and allowed in non-organic food products.

Carbon Policy

- We commit to a “better than net zero” carbon policy on the basis of science based targets, audited by a third party specialist. Our climate policy includes:-
 - No air miles for the products we buy and sell
 - No meat
 - Accounting of our Scope 1, 2 and 3 cradle to gate emissions
 - Net Zero of our own organisation footprint with VCS (Verified Carbon Standard) offsetting
 - Double offsetting of our business flights through carbon air capture
 - A “climate tax” internal mechanism
 - Additional bespoke offsetting through selected high quality environmental projects.

In addition our electricity tariff has always been from 100% renewable sources which we buy from pioneer and highly respected renewable companies. In 2021 we plan to invest in the generation of renewable power to “do our bit” in helping a wider transition away from fossil fuels.



Travel & Transport

- As an importer and exporter of foods, travel is a necessary part of our business. 2020/21 have seen very limited travel due to the Covid 19 crisis and there is no doubt our travel footprint will increase as travel restrictions are removed and “normal” returns. This is why we have adopted a “double offset” policy to cover our flying. We will also take care to minimise the amount of travel we do and to choose better travel alternatives, making better arrangements wherever possible. We encourage our team to have virtual rather than face to face meetings.
- As an importer and exporter of food, the transportation of our products is also a necessary part of our business. However we do not use air freight for any products we buy or sell. We use third party trucks and ships and try to maximise transport efficiency, ensuring full load carriages and avoiding empty haulage miles by using groupage and consolidating orders from multiple suppliers and to multiple customers.
- The products we buy and sell are products that have a relatively low transport carbon footprint. Our products being ambient do not require refrigeration either during transport or in storage.

Waste & Packaging

- We believe waste is a core part of the environmental challenge affecting the wider food world. Cheaply and mass produced food encourages waste. Our modern food culture of take-aways, ready-

meals, snacking and hyper processed foods encourages an excess of packaging and waste.

- On the food waste front, we buy and sell foods that are packed and preserved during harvest, with only the minimal reasonable amount of packaging to maintain the food's phytosanitary qualities and to ensure its safe transport.
- Packaged/prepared primary ingredients do not require the high grading that occurs with fresh products and so products with superficial blemishes or non-conforming size are not in fact wasted. In fish we work with factories that sell offcuts and excess or "waste" pieces into fishmeal and have furthermore developed a pâté range with one supplier to utilise more of the primary product.
- We do not generate any hazardous waste at any point in production or packaging of our products.
- The food we sell is mostly for shared eating with between 2 to 6 portions per package.
- We have a "no food to landfill" approach. Like all food businesses we occasionally have products that do not sell and/or have been over-stocked. We have implemented an early alert system into our inventory software so as to keep tabs on the best before dates to make sure we either give away or sell to clearance any unwanted items to avoid food waste in time.
- In packaging terms, the vast majority of our packaging is of highly recycled and highly recyclable raw materials: glass, steel or aluminum and cardboard. We have a number of products in plastic film – such as rice and pasta where a very thin amount of plastic protects a large amount of food. Finally we have smaller number of products where the plastic: food ratio is higher, such as biscuits and crackers, and where we are on the lookout for potential alternatives.
- We will a) look to reduce and hopefully eliminate plastic from our supply chain as and when appropriate materials become available b) work with our suppliers to reduce and improve the packaging footprint of our products and c) avoid wasteful over-packaging.

Environmental Accreditations

- Our operation is certified and inspected by the Soil Association in the UK and by SKAL in the Netherlands annually.
- Many of our Organico branded products are certified organic by the Soil Association and/or Vegan by the Vegan Society.
- Our skipjack tuna is the first tuna in the world to be certified by Naturland, an organic certifier from Germany which also has a wild fish standard that aims to certify only exemplary fisheries. In June 2021 we are launching a US fair-trade certified yellowfin tuna.
- We are aiming to seek B Corp certification at the organisation level – a process we aim to start between June and September of 2021.



Office Supplies and General Services

- In most of our purchase categories but excluding technology and computer products (e.g. mobile phones, computers and printers, digital services and advertising) we buy from the most highly rated ecological and ethical suppliers as recommended and assessed by the Ethical Consumer Organisation: <https://www.ethicalconsumer.org/ethical-consumer-magazine>.
- We have significantly reduced the amount of printed material we send out but when we do print we use either the St Austell Printing Company or Seacourt Printing, pioneer and award winning planet positive printing companies.
- We send electronic equipment to WEEE and recycle used batteries.
- In packaging for the samples we send out we either re-use boxes and materials or order recyclable and ecological packaging.

- We use eco-friendly and/or organic cleaning materials, tissues, soaps or hand-wash and organic coffee, teas and milk.
- Our office waste is separated and recycled with Biffa and we have implemented a separate plastic recycling collection through Terracycle that supports local charities because plastic is poorly recycled through mainstream waste collection and disposal services.
- Our principal banking is done with Triodos Bank, an ethical pioneer bank, member of the Global Alliance for Banking on Values, and now B Corp certified.



Outreach

- Organico has historically been very active in outreach work, networking, campaigns and education around general environmental and sustainable fishing themes. We've partnered with the Soil Association, the Marine Conservation Society, the Environmental Justice Foundation and Slow Foods/Slow Fish. We've participated and supported events with Triodos, an ethical bank and with Exxpeditition, an all-female research and sailing organisation and arranged UK film premieres for "a Symphony of the Soil" and Food Inc, two food/environment films.
- In sustainable fish circles we are an active member of the International Pole & Line Foundation (IPNLF), of Make Stewardship Count and the On the Hook Campaign. For 2021 we have organised the sponsorship of a plastic-positive project with the IPNLF in the Azores and are developing a fairly-traded mirror project in Morocco with a manufacturer and boat owner in the Agadir region of S Morocco.
- In organic circles we are members of the Organic Trade Association, of the Soil Association, of IFOAM (the International Federation of Organic Agriculture Movements) and have contributed and helped facilitate the post Brexit organic action plan for the UK devised by the English Organic Forum.

- We are a founder member of Food Talks alongside two major food charities, Sustain and the Food Ethics Council and Impact Hub King's Cross. Food Talks aims to provide an open and inclusive free discussion forum around major food ethic issues with the aim of helping to seed change.

