

## **Information note on sustainability aspects related to the provision of food & drinks at COP 21/CMP 11**

### *Catering engagement charter*

As part of the COP 21/CMP 11 overall sustainability strategy, all catering companies providing services at the Paris sessions have signed a comprehensive engagement charter (available [here](#) and [here](#)).

### *Food and drinks*

By signing the charter caterers commit, in their provision of food and drinks, to the following actions (inter alia):

- Adhere to the principles of the UN Global Compact;
- Minimize the ecological footprint of all operations and ensure a low-carbon approach, thereby reducing the environmental impact along the food chain;
- Respect the diverse eating and drinking habits of all participants at the Paris sessions, taking into account all geographical regions, religions, cultures and food allergies;
- To the extent possible, use
  - Seasonal produce;
  - Organic food and drinks;
  - Fair-trade products;
  - Low-carbon food and drinks;
  - Locally/ regionally sourced raw materials and ingredients (and packaging materials);
  - Local/ regional production and short distances for transportation (with a particular focus on using suppliers from the department of Seine Saint Denis);
- Minimize the use of frozen products;
- Source hot drinks (along with sugar, milk and small chocolate bars) mainly from organic and/ or fair-trade production, with corresponding labels;
- Free potable water is available through fountains distributed all over the premises;
- If selling cold drinks in bottles or cans, ensure extreme vigilance with regard to the recycling of containers by integrating it into the waste management system of the conference;
- Promote new modes of consumption, thereby modifying eating and drinking patterns traditionally observed at large conferences and initiating a reflective process by customers and service personnel.

Providers further agreed to offer products according to the following specifications:

- Free of genetically modified organisms;
- 100% organic with the AB (Agriculture Biologique) label (which fulfils the EU regulations for organic food), the EU Organic Logo or the seal of the Marine Stewardship Council (for fish/ seafood);
- Strictly free of meat and fish/ seafood;
- Strictly free of animal protein.

## *Vegetarian food at COP 21/CMP 11*

The percentage of vegetarian food served at the Side Events & Exhibits area and the Media Centre is approx. 27%, and approx. 30% at the other areas. Considering that the percentage of vegetarians among the world's population varies between 1% and 30% depending on the country, the above percentages will be reviewed on an on-going basis and, if necessary, adapted according to the demand observed on the remaining days of the session.

## *Disposable items and waste management*

Providers have vowed to minimize the use of disposable items and adopt an eco-friendly approach with regard to packaging by

- Using porcelain, glasses, cutlery and washable napkins instead of disposable wrappings and containers wherever possible; any unavoidable packaging should be compostable and ideally made from recycled materials;
- Using glasses and cups that are eco-designed and/ or compostable and/or carry a deposit (as in the case of the "eco-cups");
- Using paper bags instead of plastic bags;
- Minimizing the use of individual packaging;
- As part of a comprehensive conference waste management plan, sorting waste to the extent possible<sup>1</sup>.

## *Other sustainability measures*

Other sustainability measures include the application of stringent water and energy management as well as the use of Class A++ devices and eco-friendly cleaning products to the extent possible. In addition, leftover food is re-used according to the following list of alternatives:

- Transformation (eg into smoothies, soups etc.);
- Distribution to people in need via selected NGOs<sup>2</sup> such as [Le Chaînon Manquant](#), with particular focus on organizations based in the department of Seine Saint Denis;
- Organic waste is transformed into biogas or composted (see [here](#) for more details).

## *ISO 20121 certification*

The sustainability management system of COP 21/CMP 11 is the first UN climate change conference that has been certified under the ISO 20121 standard. ISO 20121 is an international standard, created by the International Organization for Standardization, which specifies requirements for an event sustainability management system and provides guidance on conforming to those requirements. It is a concrete tool to organize an event in a manner such that it contributes to the three dimensions of sustainability: economic/ financial, environmental and social.

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<sup>1</sup> The waste separation area is located in the northern part of the venue and may be visited as part of a COP 21/CMP 11 Conference Greening and Sustainability Road Trip (see the related announcement on page 5 of the [Daily Programme for 3 December](#)).

<sup>2</sup> Using the leftovers from 2 December alone, 400 people living in the local community were provided with food in good condition.