

ISS Food Sustainability Strategy



Building a better tomorrow with ISS

Championing
Sustainable
Foodservices

As a global company delivering over one million meals daily, we're primed and passionate to help you drive real change in the food industry – creating a better future for people, communities and the planet.

Did you know...



Around 30% of global greenhouse gas emissions are associated with the global food system.



It's the second-biggest contributor to climate change, after the energy industry.

How partnering with us supports your goals

We're here to make it easier for you to reach your sustainability goals. Introducing proactive measures that help you build a better tomorrow, and create significant and tangible value for you, your consumers and employees.

Supporting your Scope 3 emissions targets, our food sustainability strategy focuses on significantly reducing your carbon emissions, minimising your food waste, plus driving circularity and responsible purchasing. And our near term SBTi reduction target ensures the ongoing commitment of reduction of emissions in line with climate science.

*The Science-Based Targets Initiative (SBTi) has approved ISS's near-term science-based emissions reduction target of reducing emissions across Scopes 1 & 2 by 46.5% and 27.5% in Scope 3 by 2030



Our commitment to a sustainable future



Your goals are our goals

As your partner, we have three global sustainability targets guiding our strategy:



To achieve net zero in Scope 1 and 2 emissions by 2030 and Scope 3 by 2040.



To reduce our food's greenhouse gas emissions by 25% by 2030 (our Coolfood Pledge commitment).



To reduce food waste by 50% by 2027.

Our commitment extends beyond providing solutions – we invest in our team, so they're equipped with the knowledge and training needed to deliver on our promises.

Helping you make a difference

We help you contribute to a more sustainable future by focusing on four key areas...

1. Reducing your carbon impact

Agriculture and related land-use change (like deforestation) is behind nearly 25% of global greenhouse gas emissions. We take real steps to reduce your emissions by...



Signing up to the Coolfood Pledge, and serving plant-rich Coolfood meals daily in your restaurants – all signposted to inspire consumers to eat even more of them! And by 2025, 25% of our main meals will be plant-based.



Reducing how much meat and dairy we use from ruminant animals (that emit methane).



Educating your consumers about carbon-reducing diets and energy efficiencies.



Helping you make a difference

2. Reducing your food waste

Today, roughly one-third of food ends up being wasted. We implement best practices to reduce waste across your sites, such as...



Working with you to gather your food waste data, understand it and improve it. We also help your sites to improve portion size and food counter management.



Helping your sites set food redistribution schemes (that also add social value!).



Adding more zero waste recipes to your menus.



Helping you make a difference

3. Championing circulatory and resource management

In the UK, an estimated 2.2m tonnes of plastic packaging is put in front of consumers every year.

By seeing your sites as an ecosystem, we help you create a more circular economy...



By 2027, we aim to use 100% reusable, recyclable or compostable take away packaging, and achieve a 30% reduction in single-use takeaway packaging.



We work with you to create on-site end-of-life management solutions, like composting.



We engage with your employees and consumers through packaging disposal initiatives.



Helping you make a difference

4. Ensuring you serve responsibly sourced products

The production of the food we eat makes up 27% of global greenhouse gas emissions. We ensure your food is responsibly sourced through...



A food transportation strategy minimising produce delivered by air freight.



Working closely with suppliers to ensure the products we directly source do not contribute to deforestation.



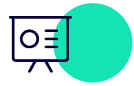
Setting ambitious yet achievable KPIs for all food supply tenders and contracts.



The benefits to you



Dedicated communication and collaboration with our sustainability experts, who guide you with initiatives to meet your sustainability targets.



Sustainability initiatives, targets and standards that are tailored to your site(s).



Engaging food sustainability education and guidance for your consumers.



Transforming your menus with food that does good and tastes great!



Reassurance and confidence in a partner proactively contributing to your sustainability goals, always looking for improvements.

You can also talk to us about our other sustainability services that will help you reach your wider sustainability goals – from solutions that reduce energy use and water consumption, to reporting and advisory services that support your sustainability strategy and contribute to revenue growth and enhanced performance.

For us, partnerships are all about fulfilling your ambitions, together. With sustainability more important than ever for the planet and its communities and businesses, let's future-proof your goals to drive real change.



Would you like to speak with us
about achieving your sustainability
goals together?

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