



COFOCO

Sustainability report 2018

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SUSTAINABILITY GOALS

It all comes down to taking responsibility

We know that we are facing serious climate challenges and that we all have to act in order to turn things around for the better. We believe companies like ourselves play a big part in turning the climate challenges around and hope that our actions and initiatives inspire other companies to also make a change so that we collectively can work towards a more sustainable future.



Cofoco is putting social responsibility on the menu with new industry initiative

REGA

Restaurateurs'
Guarantee
Association

We are proud to announce that Cofoco alongside 13 other restaurateurs in Denmark and DRC (Denmark's Restaurant and Cafe Organization) have created REGA - an organization promoting human rights, environmental sustainability and anti-corruption within the restaurant industry.

We are very happy to see the birth of REGA and hope many more of our industry colleagues will join the initiative to bring the industry up to a level of sustainability that we can all be proud of. We also hope the work done through REGA will inspire other industries to put human rights, environmental sustainability and anti-corruption on their agendas.

REGA works towards developing a new policy for responsible corporate management within the industry by 2020. This means that REGA is still a work in progress and will continue to develop as we go. It also means that we have a great opportunity to shape the initiative and the industry through our own sustainable initiatives. REGA offers a platform to share knowledge on responsibility and sustainability and we look forward to sharing what we know and do at Cofoco.

SUSTAINABLE FOOD





Our products

We only use organic dairy and eggs and we pride ourselves in working with partners that prioritize animal welfare. This is because great taste starts with great products. We are continuously working to secure more sustainable and organic products on our menus and are always mindful in our sourcing.



For us, it is imperative to offer our guests the best products to maintain our high standard of quality. That is also why we are happy to among other things serve pork from Grambogaard and poultry from Gråsten and Hopballe Mølle.

Fighting the waste of food

Everyday we actively work towards making the most use of each ingredient, in order to contribute to bringing down the high amount of food waste.

Every year 700.000 tons of good food is trashed in Denmark. 5 % of this wasted food comes from the hospitality industry, which may not sound like a lot, but it actually accumulates to 35.000 tons of food each year, and that is something we want to change for the better.



RECYCLE REDISTRIBUTION

We put a great effort into recycling our food waste. Especially our chefs and waiters carefully sort out the waste so all of our organic food waste can be recycled. In the kitchen the cooking oil is stored until it gets picked up by Data ReFood who recycle the oil and use it to produce biodiesel, which is a green substitute for fossil fuels. Through preventive work and better sorting, we can utilise the scarce resources far better.



Bio waste grinder for better recycling

For the rest of 2018 we are testing a bio food waste grinder at Restaurant Cofoco.

The bio waste grinder can make our organic food waste sorting more efficient, and increase the amount of waste that we can recycle, and redistribute in to green energy.

The grinder can also store the organic waste for a longer time, so we don't have to have our waste transported as often as we do now, and there by save even more co2.





Water

In all our restaurants we serve our quality Danish water, filtered and bottled to offer the purest taste. We offer sparkling or still to our guests liking. Simple and clean. In Denmark, we have some of the world's best water right in our taps, and we see no reason in buying expensive branded water from abroad, transporting it to our restaurants and selling it at overprice to our guests. Serving filtered water reduces pollution from transportation and the use of plastic bottles. Thus, filtering our perfect Danish water is a sustainable solution we are sticking to.

COFOCO IS POWERED BY THE SUN



Our solar park in Nees



2018

In a new type of partnership with solar energy company Better Energy, Cofoco is now co-owners of a solar park, that produces enough energy to cover our needs both now and with future growth of the company. We have invested largely in a solar park the size of 9 football fields that produces 30 % more energy than we rely on in Cofoco, meaning that we achieve a negative CO2 impact on the environment.

By investing in solar energy we minimize the negative impact which running a company that services more than 400.000 guests every year has on the environment. At the same time, we want to show our commitment to helping secure a sustainable future for Denmark.

The solar panels are located on large green fields just outside of the town Nees in the Northwestern part of Jutland. The fields offer perfect conditions for organic farming as no chemicals or pesticides are used on vegetation or for maintenance of the solar panels. This also helps preserve the local ground water. The vegetation is maintained by ducks and geese that grasses on the fields, and we look forward to hopefully serve these in our restaurants at the end of the year.

About the solar park

It has always been important for us to run a responsible company that our employees can be proud of. That is why this investment in solar power has been a natural step for us. By switching to sustainable energy we are showing our employees, guests and everyone else that we are committed to our promise of delivering great food experiences on all levels, and that we are prepared to take responsibility for the environmental impact that comes with this commitment.

Our solar park in Nees is developed and built by the solar energy company Better Energy, who are also responsible for daily management of the park.

The solar park covers an area of six hectares, which is the equivalent of nine football fields. In addition to generating sustainable energy for Cofoco's 13 restaurants and substantial production of convenience meals, the solar panels will generate around 1.500MWh sustainable energy for the national energy grid. That is the equivalent of the total energy usage of 950 average Danish households. That also means that Cofoco will still be covered by solar energy in future expansion of the company.

The image is a collage of four photographs showcasing a restaurant's interior design. The top-left photo shows a wall-mounted shelving unit with various potted plants and a hanging metal lamp. The bottom-left photo shows a wooden table with a stack of plates and wooden cutlery. The bottom-right photo is a close-up of a wooden surface with a metal sign that reads "Höst". The right side of the collage features a vertical photo of a wooden shelving unit with a vase of dried flowers, a book, and a bowl. A dark blue banner with white text is overlaid on the top right of the collage.

Design // Interior

In Cofoco we are also incorporating sustainability when we build, renovate and decorate our restaurants. The thought of recycling as many materials as possible already starts when setting the scene for the restaurant. By the use of local recycled building materials we create our tables, book shelves, walls and much more, but we also use secondhand furniture and interior items in our restaurants that we carefully pick in antique shops but also items produced by designers using recycled materials in their crafting.

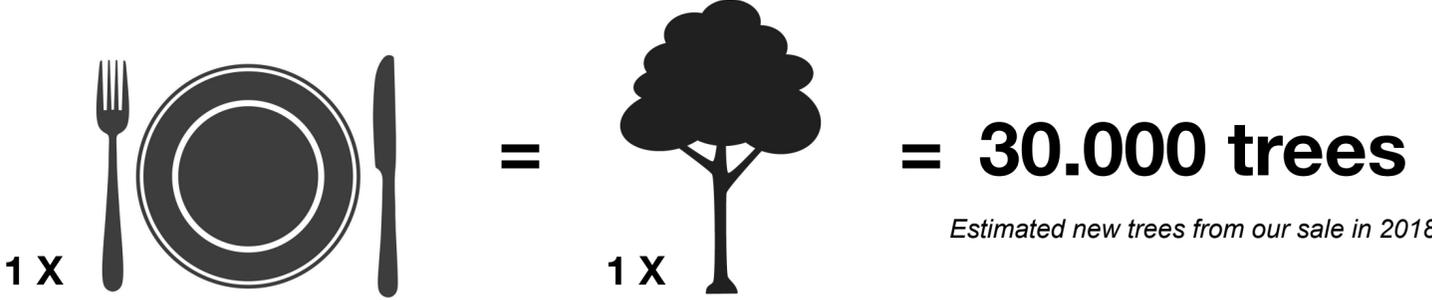
Our goal is to make our restaurants as co2 neutral as possible even before the opening.

Trees in Tanzania



Cofoco have reached an agreement with the British organization “Carbon Free Dining”, regarding a sustainable project in Tanzania. The goal is to establish ecosystems by restore and rebuild sustainable forest- and agriculture areas in the Usambara Mountains in Tanzania. This is to benefit the environment and the local population.

For every Christmas and New Years eve menu sold through our catering company Cofoco Food, we will donate a tree to this project. Based on our estimations we believe that more than 30.000 menus will be sold and we can therefore plant 30.000 new trees in Tanzania next year.



Charitable work

Cofoco would be nothing without the people who are supporting us, whether from day one in 2000 or by buying a meal today.

We recognize the incredible value of support and we want to pay it forward by also supporting valuable causes and organizations.

WHO WE SUPPORT

DFUNK

We support the work of the Danish Refugee Council Youth. This year, we have donated to their work with young refugees in Denmark. The donation goes towards their summer camps across the country.

Projekt Q-Værk

We have donated furniture and kitchen supplies to Project Q-Værk's new house supporting women and children who have been victims of violence.

Hus Forbi

For several years we have supplied food for Hus Forbi's annual christmas party for homeless people. The organization supports homeless people in Copenhagen by selling their namesake newspaper on the street and through subscriptions.

Cofoco also supports local athletics organizations, companies and educational organizations through donations and gift certificates.

- Vesterbro Julehjælp
- KFUK Sociale arbejde
- HODJA Nørrebro Børnefilmklub

YOU DON'T
NEED A
REASON TO
HELP
PEOPLE