

OUR SUSTAINABILITY MISSION

In 2020, Essential Cuisine and Solina put sustainability at the core of its business model, building a team to ensure that sustainability is at the heart of everything we do.



We have eliminated black plastic from our entire branded range. In doing so, we are diverting waste from landfill as black plastic is often hard to recycle.



Since February 2022, we have removed

110,000
black plastic pots from our Premier Jus line alone.

Our tasting cups, cutlery, plates, and carrier bags used at shows and demonstrations are either 100% compostable; bamboo, palm leaf, paper based, or starch alternatives, eliminating single use plastic.

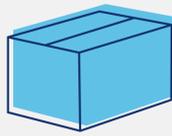


Our poly propylene plastic pots, lids and clear PET jars are **100% recyclable**

Since 2020, we've prevented over **6000** plastic forks ending up in landfill alone.



In 2020, we launched our Premium Instant and Premium Frozen ranges in FSC (Forest Stewardship Council) approved cardboard boxes.



Together with **Love British Food**, we strive to promote, local in-season ingredients in our recipe inspiration and applications, with over **450** different ideas available on the website.



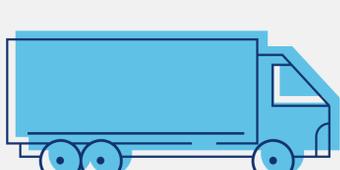
Our chefs consistently work to develop recipes that minimise food waste.



Our products are designed to minimise food waste through long shelf-life, easy-to-use applications and versatility.



We are working on ways and solutions to reduce our single use plastic further by looking for alternatives to items such as box tape and bubble wrap, and more.



We reconfigured and maximised the palletisation of our products to reduce the number of pallets we send out, reducing our transportation emissions.



Our Signature Range cartons are now FSC approved.

We are reducing our printed materials, converting flyers and brochures to digital formats, reducing our use of paper.



We regularly volunteer and contribute to local and national charities.

Since 2018, we have donated over **£20,000** to charities such as Crisis, St Luke's Hospice and Hospitality Action.



The majority of our products already meet 2024 salt responsibility targets.

We invest in the chefs of tomorrow. Since September 2021, we have uploaded over 13 hours of video demonstrations to our online Skills Series portal alone. Our team also host regular kitchen takeovers in colleges across the country, support the **Adopt a School Programme** and sponsor **South West Young Chef**.



Our internal comms team works to bring each department together by organising social occasions, community work and charitable events.



We have trained, internal mental health first aiders accessible to all employees.



We have a strong focus on health and safety, and have assigned a council to help monitor risks and accidents, and to look at ways to prevent accidents in the workplace.

We are proud of our recent **400 day** no LTAs. April 2021 - June 2022



As part of the **Planet P** commitment, Solina has partnered with Treadm to plant 200 trees in Madagascar, one of Solina's sourcing countries.