

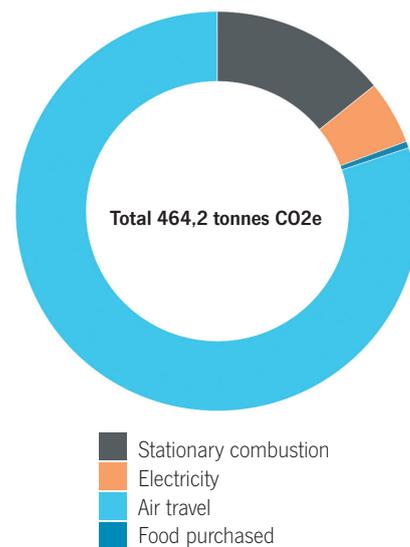
SUSTAINABILITY STATUS AKER BRYGGE 2018

«An inclusive meeting place encouraging a positive food future»

At Asia restaurant, we have engaged in an internal dialogue with emphasis on the environment, personal health and the footprint we leave behind. We are taking and making more considered choices on how we as a company can affect these areas. In 2018 Asia restaurant has taken the following measures to work towards being a more sustainable company:

GHG EMISSIONS 2018

This is actually ASIA's GHG emissions in 2018. The full report is available at Asiaakerbrygge.no



• STOPPING THE USE OF UNNECESSARY DISPOSABLE PRODUCTS IN OPERATION



All our candles were replaced in 2018 with rechargeable electric candles. Yearly benefit for the environment: We avoided dumping 50.000 plastic and lamp oil candles in the bin. And its very cost efficient!

• ONLY ORGANIC & FAIR TRADE COFFEE AT ASIA

In 2018 we sold 54.643 cups of coffee! It's easy to change supplier and get a coffee that's better for environment and for the people producing the coffee. AND we offer plant based milk in your coffee for the same price as dairy milk – so you have the choice to consume more sustainable coffee without a cost!

• MINIMISING FOOD WASTE

We are proud to be part of a big movement to minimise food waste – 20% by 2020! In 2018 we signed a participant agreement with Kutt Matsvinn and Ola Elvestuen, Minister of Climate and Environment in Norway. Some of our actions so far are:

- Changing our daily lunchbox to use what we have in excess.
- Carefully planning our menu to use everything we buy in as well as nurturing a plant to root philosophy. No item is too small to be considered as too unimportant to recycle.
- Looking after portion sizes, training staff to recommend accurate amounts that satisfy our guests.
- Offering a “Goodie bag” for take away of leftovers. And encouraging this to minimise food waste by guests.
- We measure all our food waste to make sure that we can improve in the future.



• PROCUREMENT OF FOOD & DRINKS

We strive to use local and sustainably sourced food. On our menu, we prioritise MSC certified or green listed fish*, local vegetables in season and Norwegian organic chicken and beef. We evaluate on a yearly basis which products will be the most sustainable option for us going forward as a responsible business.

When choosing wine and drink options, we look into the production method and philosophy of the producer. For us it is more important to produce sustainable wine and drinks than to have a certification. When taking in new selections for our beverage list we now always prioritise organic, biodynamic producers and others that produce to a high sustainable and ethical standard.

*Following WWF guidelines.

• STRICT RECYCLING ROUTINES



Food waste



Paper/
cardboard



Plastic



Glass/metal



Batteries/
small electrical



Waste (MSW)



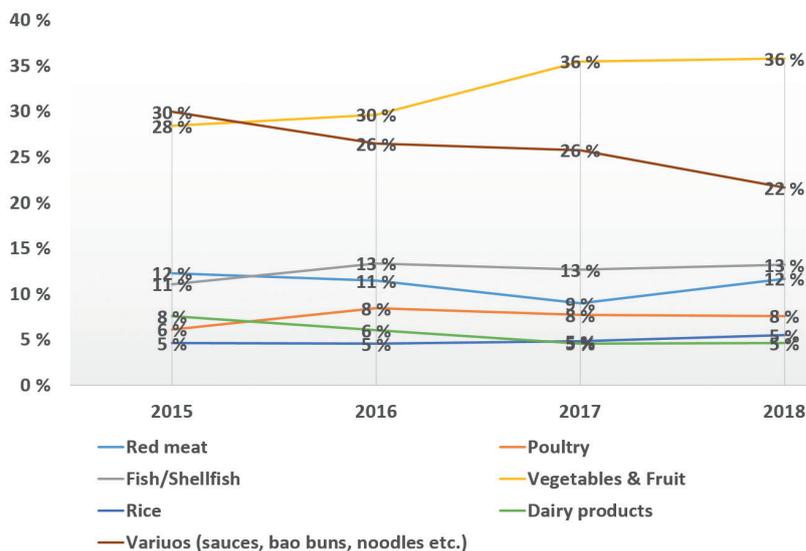
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CONSUMPTION OF FOOD

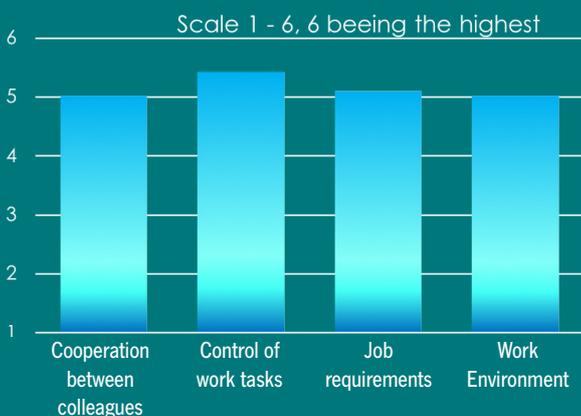
Since 2015, we have been working constantly to improve and promote our vegan dishes, as well as offering sustainable fish in our menu. We see that the demand for vegetable based dishes and fish is increasing and we will continue to work for a greener menu at Asia. 2018 was the first year in which we saw an increase in meat sales. This gives us an added incentive to reduce this and be even greener for 2019 and encourage more people to eat more sustainably and thereby reduce our overall carbon footprint as a company.

FOOD PURCHASED - kg



ASIA AS A WORK PLACE:

There is conducted yearly employee surveys to measure the motivation and wellbeing of all staff. The highlights from our last survey were:

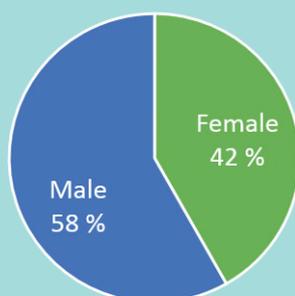


Importance to work for a company with a sustainable strategy (97,3% rated 5 or 6 out of 6)
The detailed result is available upon request.



EQUALITY:

In 2018 we had approximately 70 full- and part time employees, representing 20 different nationalities. We see that there is a majority of male employees in the back of house department, so for 2019 we hope to recruit more female employees. Management is divided 50/50 between female and male.



CARBON FOOTPRINT:

We have recorded our scope 1 + 2 + 3 (all purchased raw material) and found that for 2018 our GHG emissions were in total 464,2 tonnes of CO₂. Please see our detailed report which is available on our web page: Asiaakerbrygge.no.

In 2018 we started a cooperation with CHOOOSE and joined their campaign 100%OSLO. We committed ourselves to buy UN certified quotas equal to 3.600 tonnes of CO₂ in 2018, and again the same amount in 2019. To promote other people that are also supporting environmental sustainability we launched a "Climate positive" After work once a month, where different startups and companies working for a sustainable future can come and present themselves.

Since it's not enough to only buy offsets we are constantly working on trying reducing the consumption of meat, dairy, food waste, single use plastic and other single use items. We prefer to work with suppliers who have a sustainability strategy and from 2019 we will only work with suppliers that are taking part in a meaningful way of being more environmentally friendly. We see there are still endless possibilities to be better and look forward to continue the journey.