

# NATURAL KITCHEN

## ENVIRONMENTAL STATEMENT

Natural Kitchen is, and has always been, committed to minimising its impact on the environment as you will see from our takeaway cutlery, juice cups, straws and other packaging. We were amongst the first to adopt starch-based products that are compostable and not plastic. Not only that, we were one of the first to introduce reusable coffee cups - with free coffees to get our customers into the habit!

Plus we have replaced our takeaway cups with compostable ones. Our straws have been non plastic for years, long before any campaign for their withdrawal. All our cardboard boxes, bags are from recycled paper which are then recycled again, if disposed of in our restaurants. We have always recycled our glass and cardboard and food waste which are collected separately.

We offer takeaway bags for 10p (these bags cost us 13p each) all the proceeds from the sale of these are given in full to the homeless charity Shelter. This initiative has reduced unnecessary bag use by 60% so everyone wins! We have now withdrawn and replaced 'single serve' condiments with larger reusable dispensers on our food to go deli condiment stations.

A question we are often asked is why we decorate our restaurants with 'fake plants'. Simple! Live plants do not survive well in a restaurant environment and so need replacing regularly. Faux ones last for ever, so not single use. Real plants also can cause allergies, which are a big area of concern for Natural Kitchen as we cater for many people with very specific allergies. And last but not least, living herbs attract unwanted pests such as bugs and more

importantly, mice. These little rodents eat the roots of the plants, especially if the restaurant floor is clean and clear of food debris (and our businesses are clean). Mice are sweet in cartoons but not in a restaurant.

Another very big area which is not widely spoken about that blights the environment is 'throwaway' culture. Often a piece of equipment that may have cost anything from £50-£10,000 becomes 'uneconomical' to repair. This is because of labour costs not, in most cases, the parts. We repair as much as we can in-house and for bigger equipment, that requires specialists, we contract several companies who bid for work to whom we award the work based on those who will 'repair' not just want to replace. Often getting three opinions before committing to one, you would be amazed how different the diagnosis can be!

We don't work with many maintenance companies now because of their blatant wish to replace rather than repair. If we don't do this it is like throwing away a kettle because the cable is damaged otherwise it is in good condition. Think of your washing machine, kettle or iron at home designed to last maybe a maximum of five years, but often lasts less, all of these items could last a life time if repaired instead of replacing. My mum has had the same iron for 25 years!

In summary Natural Kitchen will always look for ways to go further on all of the above as new technologies are found and strive to stay true to its values.

Thank you.

**Justin Green**  
CEO, Natural Kitchen



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LONDON