

THE
SUSTAINABLE
RESTAURANT
ASSOCIATION



UNDERSTANDING SCOPE 3 IN HOSPITALITY

Prepared by The Sustainable Restaurant Association
with support from our partners, Agrasta and
Sustained.

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S U S T A I N E D ● ●

UNDERSTANDING THE BASICS



The global food system contributes to up to 37% of total annual emissions. Pressure is rising on businesses of all shapes, sizes and complexities to take action on their carbon emissions. With costs rising, reducing your footprint is not only important for the planet, but can be good for the balance sheet as well.

This guide has been put together with our partners, Agrasta and Sustained, to tackle the issue of scope 3 emissions in the hospitality sector. Read on to understand why they matter, what you can do about them and who can help.



“SCOPE 3 EMISSIONS CAN REPRESENT THE LARGEST SOURCE OF EMISSIONS FOR COMPANIES AND PRESENT THE MOST SIGNIFICANT OPPORTUNITIES TO INFLUENCE GHG REDUCTIONS.” – GHG PROTOCOL, 2011.

Following on from internationally binding targets agreed in Paris in 2015, the IPCC estimates that global greenhouse gas emissions must peak before 2025 if we're to keep global warming to 1.5°C above pre-industrial levels. Reports suggest we're not currently on track to meet this.

Countries, and continents all over the world have committed to bringing greenhouse gas emissions to 'net zero'; both the UK and the EU have legally binding net zero targets for 2050.

We know that many businesses also already have net zero in their sights, with rapidly growing demand from customers, employees, investors and stakeholders. While measuring and reporting on scope 1 and 2 emissions is increasingly 'the norm' (and tends to be the starting point for businesses when thinking about their carbon emissions), scope 3 is lagging behind in terms of action, and disclosure of scope 3 emissions remains far lower than scopes 1 and 2 ([Source](#)).

Scope 3 emissions present the biggest challenge in terms of tracking, measuring and reducing, because they occur outside your organisation. However, with growing pressure to meet net zero targets as well as new and evolving climate regulations, addressing your scope 3 impact is a must.

KEY THINGS TO KNOW

Greenhouse gas emissions and reporting on carbon footprints are divided into three categories or 'scopes' by the international Greenhouse Gas Protocol.

Scope 1: All direct emissions from owned or controlled sources, such as fuel combustion on site for heating or cooking and emissions from company owned vehicles.

Scope 2: Indirect emissions, or those from services purchased by your businesses; think electricity, gas, heating and/or cooling.

Scope 3: All other indirect emissions, or those that occur throughout your company's value chain. This includes the emissions incurred by every ingredient that you buy, at every stage of its production and its journey to your kitchen and onto your customers' plates. It also includes emissions from non-food suppliers, such as the laundry business that takes care of your linens.



WHY SCOPE 3 MATTERS TO YOUR BUSINESS



**“SCOPE 3 EMISSIONS OFTEN REPRESENT THE LARGEST PORTION OF A RESTAURANT’S TOTAL EMISSIONS, ESTIMATED AT OVER 90% ON AVERAGE.”
– ZERO CARBON FORUM.**

With the food system contributing so significantly to global emissions, the hospitality sector has an essential role to play in helping to achieve national and international climate ambitions.

For most operators, when looking at their environmental impact, scope 3 now represents the most pressing area of concern, and provides the biggest opportunity for lowering emissions. Focusing solely on scopes 1 and 2 won’t bring global emissions down enough. Restaurants require the full supply chain to play its part – particularly given the large proportion of emissions that come from food production, meaning these make up a significant part of all F&B emissions.

Restaurants also feel the impact that climate change is having on our food system. Not only do changing climates impact growing patterns, but knock-on effects that threaten biodiversity and water scarcity all impact food supply chains, putting them at risk.

Because scope 3 emissions in the F&B sector account for the overwhelming majority of overall emissions, failing to accurately measure them can result in a significant underestimation of your business’ climate impact. This can stop you from identifying effective mitigation strategies while also leaving your business vulnerable to increasingly stringent legislation around emissions reporting.

While challenging, there is also a huge opportunity for restaurants and other foodservice businesses to help change our food systems for the better, in very real, tangible ways.

Restaurants can – and need to – make a big difference in the fight against the climate and biodiversity crises.



THE BENEFITS OF MEASURING SCOPE 3 EMISSIONS

Reducing scope 3 emissions is one of our most powerful levers to fight climate change, and there can be real benefits to improving your understanding of your scope 3 impact.

To make progress on scope 3 emissions, restaurants must engage with everyone within the value chain; think suppliers of ingredients, packaging and even cleaning materials. This engagement can highlight opportunities for cost savings, provide a better understanding of how your suppliers work and lead to overall improvements to supply chain resilience.

As well as giving you an accurate picture of your business' full carbon footprint, calculating your scope 3 emissions can also help with:

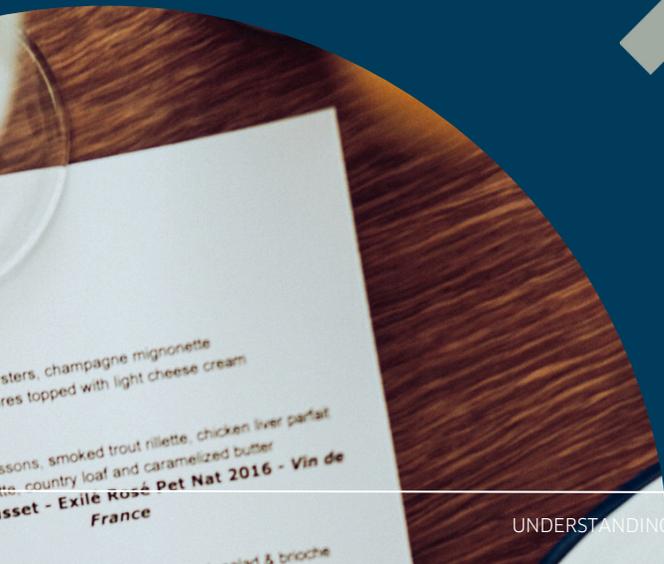
- Increasing corporate accountability and transparency.
- Preparing for potentially tighter regulations and more detailed disclosures around scope 3 reporting in future.
- Creating cost savings and efficiencies through regularly evaluating procurement choices.
- Improving energy efficiency throughout your value chain, which can also lead to cost reductions.
- Boosting brand reputation, which can potentially attract more customers.
- Identifying levers for real terms scope 3 reductions through product and recipe changes, supplier engagement and procurement decisions.
- Incentivising your suppliers (and, in turn, the wider farming sector) to move towards lower carbon produce, and rewarding those farms that have already made significant improvements.

“Restaurants aren’t always aware that half of consumers want carbon footprints on menus (Foodprint by Nutritics & CGA by Nielsen HQ) and that number is only going to grow.”

– Susan Gregory, Agrasta.

“Some of our customers have been able to significantly reduce the environmental footprint of products by changing the source country of ingredients and amending recipes, e.g., swapping eggs to egg alternatives while keeping the taste and nutritional profile the same. These changes are incremental, and don’t have to completely transform a menu or product – but they have significant reduction potential at scale.”

– Carl Olivier, Sustained.



WHY **SCOPE 3** ISN'T ALWAYS STRAIGHTFORWARD



Measuring scope 3 emissions isn't easy. This category encompasses a wide variety of emissions occurring at different stages throughout the value chain, meaning emissions can be hard to define and difficult to calculate.

Within the F&B sector:

- Supply chains are complex.
- You might feel like you don't have much control over your suppliers' emissions or over customer behaviour around things like dish choice or food waste.
- There can be a lack of available data and difficulties with data collection. Data accuracy can be a problem.
- There is a lack of standardised reporting from one source to the next.
- Finding resources for the task can be challenging.

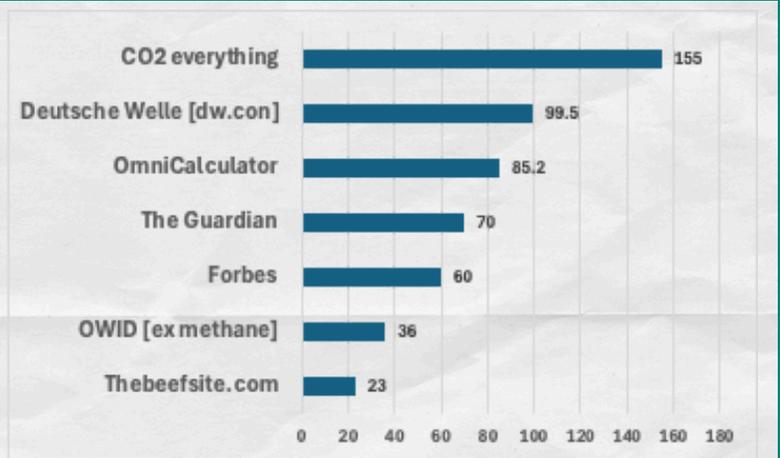
Many in the F&B sector have already made a considerable effort to calculate their emissions using specialist carbon accounting software. While this is great for giving businesses a general overview, and is an important first stage in the journey, one of the drawbacks is that this type of software generally uses industry estimates to calculate emissions instead of farm level data – and those estimates can significantly vary from actual emissions, as practices range from one farm to the next. This is why a bottom-up, product-level approach provides more accurate and actionable data.

There are also a number of different methodologies and frameworks that can be used to calculate your full scope 3 emissions and wider environmental impact. Understanding the details is important for ensuring your business is confident about its scope 3 reporting.

By using an industry average, you could be in danger of:

- Overstating your emissions – leading to unnecessary expense and effort to reduce.
- Understating your emissions – meaning less effort and resources are devoted to mitigation activities than are needed.
- Making decisions that harm your business; making changes to highly profitable dishes can significantly impact the bottom line.

All meat gets a bad name, but not all meat is farmed in the same way. If you Google 'what's the carbon footprint of 1kg beef', the first page of results will vary from 23 to 155kg CO₂e/kg beef and actual farm values will vary even more.



Range of figures for the carbon footprint of 1kg of beef, according to Google, Feb 2024

DATA DIFFICULTIES

Digging into some of the difficulties that commonly arise when attempting to calculate scope 3 emissions, many will come up against:

- Complexity of data collection: Data is often stored in Excel or other systems. Gathering accurate data from numerous suppliers can feel overwhelming.
- Data coverage and quality: Incomplete or poor-quality data can feel like a barrier to getting started.
- Different methodologies and frameworks are confusing: There are multiple methodologies and standards used to calculate emissions, so knowing which one to use can be a challenge.
- Prioritisation of reduction opportunities: It's difficult to know where to focus. Resources are tight so efforts need to be effective.
- Aligning to wider business strategy: Sustainability teams can struggle to build the business case for investment into systems and data.
- Increasing scrutiny over Green Claims: This can create a lack of confidence for businesses who need to effectively and confidently communicate their efforts.

NOT ALL SCOPE 3 EMISSIONS ARE EQUAL

Types of emissions:

There are two types of emissions within scope 3:

- Upstream, e.g., business travel, waste generated, purchased goods and services, transport and distribution.
- Downstream, e.g., investments, leased assets, franchises, product disposal.

Overall, there are 15 categories of scope 3 emissions. The GHG Protocol allows companies to use industry averages, proxies and other sources to calculate scope 3 emissions. However, this can lead to estimates that aren't a true reflection of practices within your value chain.

While using default data is helpful to get started, working to replace these proxies with first party and primary data over time will give you a better understanding of the breakdown of your emissions and allow you to make faster progress in reducing them.

FRAMEWORKS, METHODOLOGIES & AUDITING TOOLS

There are a range of frameworks, methodologies and tools available for calculating and reporting on Life Cycle Assessments (LCA) and footprints, all with their own strengths and weaknesses.

REPORTING FRAMEWORKS

These frameworks are international and usually survey based, and can act as tools to help businesses report on their emission and impact data.

- [The Global Reporting Initiative \(GRI\)](#)
- [Carbon Disclosure Project \(CDP\)](#)

METHODOLOGIES

Methodologies for carbon reporting and LCAs to look out for include:

- [The GHG Protocol](#)
- [The EU's Product Environmental Footprint \(PEF\)](#)
- [ReCiPE](#)
- [Ecological Footprint](#)
- [Planetary Boundary](#)

FARM-FOCUSED AUDITING TOOLS

Sector specific tools to help farmers calculate farm-level data. Currently, only around 30% of UK farms have completed a carbon audit as this is still a developing area for the sector. As audits become more commonplace, and are repeated to show changes, availability of audited low carbon produce will increase. Agrasta works to connect farms that have undergone audits with restaurants to support the growth of low carbon produce and provide farm level impact data. Farm level audit tools include:

- [Agrecalc](#)
- [Cool Farm Tool](#)
- [Farm Carbon Toolkit](#)
- [Sustell](#)



Broadly, using internationally recognised standards is the most future-proofed approach, and it's advisable to find a technical solution that can support multiple methodologies over time and can adapt to evolving requirements. This is where using a technology solution such as Sustained can help.



CARBON VS ENVIRONMENTAL FOOTPRINT

- A carbon footprint is an analysis of the direct and indirect greenhouse gas emissions associated with an activity, organisation or product.
- An environmental footprint is an analysis of wider environmental impacts, including carbon, water use, land use, etc. of a product or service.

An LCA (Life Cycle Assessment) can be used to calculate both a carbon and environmental footprint. While an environmental footprint is more comprehensive, it isn't necessarily required for carbon footprint calculating or reporting.

CALCULATION METHODS

To make matters more complex, there are different methods of calculating your scope 3 emissions. The most relevant for F&B businesses are:

Spend based method:

- Measurement based on the value of goods and services purchased from suppliers
- Pro: an affordable and relatively achievable way of measuring
- Con: data relies on industry averages and estimates so won't provide the most accurate results

Activity or weight-based method:

- Measurement based on material weight of goods purchased
- Pro: can be a more accurate measurement
- Con: can be complex and time consuming to gather data, and can still rely on estimates and averages making it less accurate

Supplier specific method:

- This method is all about getting specific cradle-to-gate GHG emissions for the goods/services purchased
- Pro: Primary data meaning increased accuracy and ability to identify hotspots
- Con: Demanding data requirements might not be possible from all suppliers, and can be costly to undertake

A hybrid: in reality, most businesses will adopt a hybrid of methods to measure scope 3 emissions, using supplier specific data where available, combined with secondary data to fill in the gaps.

Often, methods cater for the level of data available. This can be helpful as it means you can start measuring your impact no matter where you are on the journey - rather than having to wait until you have perfect data. However, this means you're making trade-offs with accuracy and how actionable the data are.

CHOOSING A METHOD

This depends on many factors, but in general the best ones:

- Are recognised by the scientific community and regulators.
- Provide holistic coverage of environmental impact categories, i.e., they don't just look at GHG emissions but also water and land use - especially important when it comes to F&B sector, where impacts go far beyond carbon - enabling you to also consider nature-based targets.
- Offer credible default values or estimates where there are data gaps, e.g., using regionalised data estimates to allow for reasonable accuracy rather than international or national estimates.
- Allow for consistency and comparability over time. With an evolving landscape, ensuring that you choose a method that will still be useful in the future is key.



HOW TO MEASURE YOUR SCOPE 3 EMISSIONS

For restaurants, credible reporting of scope 3 emissions starts with understanding impacts at the ingredient and recipe level.

To begin the measurement process:

1. Begin with the data you have. At a minimum, you can get started with information about your ingredients and/or packaging. You can even start with a sub-set of products or just one dish on your menu.

Working with actual farm level data rather than industry estimates will provide the most accurate picture; this is where an organisation like Agrasta can help.

Understand how ingredients are produced, where they come from and, in the case of livestock, what they're being fed (this has wider impacts on land use and deforestation).

2. Use an automated Product Carbon Footprinting (PCF) & Lifecycle Assessment (LCA) tool to understand the carbon footprint of your various ingredients. This will make it easier to identify emission hotspots in your value chain and find reduction levers.

Sustained Impact is designed to help F&B businesses calculate their carbon footprint from food products.

THE PROCESS:

- ➔ DATA GATHERING
- ➔ THE CALCULATION
- ➔ REDUCING EMISSIONS
- ➔ REPEAT!

Basic product data required:

- Net amount or volume without packaging (g or ml)
- Name
- ID
- Solid or liquid

Raw material data required:

- Ingredient name
- Ingredient amount or volume (in g/ml/of % of net amount)
- Countries of origin

Packaging data required:

- Packaging type (box/bottle/can, etc.)
- Packaging amount (in g)
- Packaging composition including material (ie. PET) and % and whether it's virgin or recycled
- Countries of origin



3. Look for the right tools: Automated platforms are making it faster, more accurate and more affordable to automate PCF and use product level LCA to measure and manage scope 3 emissions.

Solutions include uploading data via API from your existing systems, using AI assisted uploading (i.e., pasting Word or PDF menus or ingredients lists directly into software), using surveys to request consistent data, or integrating with your existing procurement systems so that you can synchronise data.

Ensure that the tool you choose uses an internationally recognised methodology and framework to calculate your emissions. This will ensure robust calculations and provide a future-proofed system that stands up to scrutiny and will help you meet evolving requirements.

“Automated platforms can perform initial screenings and find impact hotspots, so you know where to focus first party data collection and your resources. Some platforms also allow you to model changes to a recipe or packaging so you can scope out the forecasted reduction before you commit any resources to making changes.”

- Carl Olivier, Sustained.

4. Where data gaps exist - which they inevitably will - look for tools, such as Sustained, that use regionalised defaults and secondary data. This allows you to get started with initial insights and improve your data over time.

NB. This can be a good way to engage suppliers. “Our models say your emissions are high; help us get better data to provide a more accurate picture.”

5. Communicate your efforts. Having chosen a science-backed international methodology and standard, you can be confident in communicating your efforts. Provide consumers with the information they want about their food.

Look for simple, shareable ways of communicating your data and findings that can be backed up by full reports and supporting documents if requested.

6. Align your scope 3 work to your wider business strategy; this work shouldn't sit in a silo, separate from your other sustainability aims.

Scope 3 understanding helps to build supply chain resilience and increase brand loyalty and can even help to increase revenue due to the higher price point possible for items with clear and specific sustainability claims.



HOW TO REDUCE YOUR SCOPE 3 EMISSIONS

Once you have begun measuring your scope 3 emissions, the next step is working to reduce them. To accomplish this, there are many different actions you can undertake.

- ➔ **Focus on the right areas:** look at the ingredients or products that generate the most emissions – this could be a high-volume product (oil) or the product with the highest emissions value (beef).
 - Beginning with the highest impact products is the best place to start, but you could also focus on your best-selling dish.
 - Rapeseed oil can be one of the biggest contributors to emissions due to its widespread use in restaurants. While not being a high emitter per se, the volumes used might make it a product to focus on.
- ➔ **Build scope 3 reduction efforts into menu and recipe development.** Using tools that allow you to get side by side comparisons or test changes in ingredients – such as Sustained Impact’s Impact Modelling and Product Comparison Tool – can help you to understand how to build lower impact menus.
- ➔ **Work with your suppliers.** Requesting farm level data from suppliers will encourage more farmers to start measuring their impact. Engaging suppliers not only helps with improved data gathering, but also builds supply chain resilience. Rewarding those suppliers who are actively reducing their emissions demonstrates your commitment to the issue and can have a knock-on impact by inspiring others in the industry.
- ➔ **Consider sourcing swaps.** Focus on local and seasonal ingredients and remove high emitting air-freighted produce. Sourcing from suppliers who can provide farm level data means you’ll be making informed sourcing swaps. This could look like sourcing products from your own country as opposed to overseas, or from a supplier further away who can provide specific data on their produce. Agrasta can supply restaurants with low carbon ingredients (meat, rapeseed oil, flour) by connecting them to verified producers with accurate farm level data.
 - By sourcing produce with a lower footprint, best-selling dishes can be retained, and providing key information about their provenance can reassure and impress customers.
- ➔ **Reduce volumes.** Again, consider all products. For meat, reduce portion sizes. For oil, invest in an improved frying oil filtration to minimise oil changes, reducing the volumes required.

- ➔ **Think about the whole animal.** If everyone wants a rib of beef, this creates a huge imbalance in demand. Consider carcass balance to minimise waste or talk to your suppliers about which cuts might be less popular. Purchasing multiple cuts maximises returns for the producer and minimises waste.
- ➔ **Add more plant-based dishes to menus or alter recipes.** You can also combine meat with other plant-based proteins, e.g., swapping out some of the beef in burgers or lasagne for mushrooms and/or grains. Swapping eggs for egg alternatives is another option.
- ➔ **Highlight lower carbon dishes on menus.** Think about menu design and the positioning of dishes on menus. Consider referring to dishes using an ingredient or sensory descriptor instead of calling them vegan or vegetarian. For more menu-specific advice and ideas for promoting sustainable food choices, refer to the [WRI Foodservice Playbook](#).
- ➔ **Think beyond the menu.** Once you've focused on your biggest emission hotspots, there can be easy wins elsewhere. Ask staff for their suggestions on reducing usage of items such as packaging or single-use items.
- ➔ **Involve the whole team.** Offer carbon literacy training for your staff. Get the team involved in reduction efforts and incentivise new ideas/progress made.
- ➔ **Set yourself reduction targets.** Having something to work towards and the means to measure improvement are vital for maintaining momentum and tracking progress. Ensure that your targets are in line with scientific recommendations, such as Net Zero by 2050 and the 1.5-degree trajectory. Organisations such as the Science Based Targets Initiative can help with understanding how to set scientifically sound targets.



REMEMBER

These changes can be incremental and still make an impact. You don't have to completely transform a menu or product to improve your footprint significantly over time.

It is easier to build low carbon dishes and menus than to retrofit existing ones – although both are possible. To give yourself the best start, begin thinking about scope 3 right at the beginning of menu development and try using modelling tools to forecast the footprint of dishes as you create them.

Think beyond carbon. Your business' environmental footprint goes further than just GHG emissions. Water scarcity, biodiversity loss and deforestation are all critical issues that are heavily impacted by food systems and supply chains.

“We know that some of the biggest culprits for high scope 3 emissions are meat. While we should all be reducing our general meat consumption, removing and reducing meat-based dishes from menus isn’t going to work for everyone. When a restaurant’s best sellers are burgers, steaks or roasts, taking these dishes off the menu might be committing commercial suicide. By sourcing beef or lamb with a lower footprint, best-selling dishes can be retained and key information about their provenance can reassure customers.”

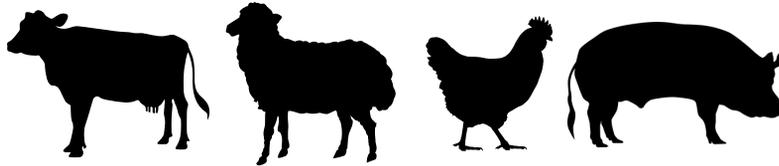
- Susan Gregory, CEO of Agrasta.

“Our customers also use Sustained Impact to reformulate, for example, trying different recipes and ingredients as part of new product and menu development to compare which has lower environmental impact scores. By connecting with their suppliers, customers can compare data and make procurement decisions with the environment as a factor alongside nutrition, cost and taste.”

- Carl Olivier, Sustained.

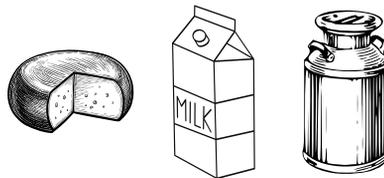
COMMON INGREDIENTS TO WATCH OUT FOR

MEAT: LAMB, BEEF, CHICKEN, PORK



DAIRY: CHEESE, MILK, CREAM

(DON'T FORGET DESSERTS, E.G., ICE CREAM.)



OILS: RAPESEED OIL

REMEMBER, VOLUME MATTERS!



BEYOND CARBON

From a sustainability aspect, carbon isn't the only issue of concern for the F&B sector. The impacts extend far up and down the value chain, from land use, water scarcity, deforestation and labour rights to waste management, health and nutrition.

Data collection processes can be used to collect much more than just what's required for a carbon footprint. Engagement with suppliers provides the perfect opportunity to explore other important areas, creating a ripple effect of reductions and efficiencies and providing a better understanding of how your decisions affect society and the environment.

Increasingly, customers are asking suppliers about a huge range of issues such as regenerative agricultural practices, while farm visits are becoming the norm to help promote understanding and connect the worlds of F&B and farming. Factors such as these don't make up part of a farm audit but can be central to sourcing decisions. Agrasta prides itself on considering all this and more when looking to connect producers with restaurants.

Going beyond carbon, one Sustained customer used modelling to change the supplier of an ingredient and reduced the water scarcity score of a product by 30%.

Fostering strong relationships with farmers, producers and suppliers and building a robust supply chain based on solid, transparent sustainability commitments is key to significant reductions in the impact of your overall operation.

So, when undertaking your scope 3 calculations, look beyond carbon to the wider environmental footprint of your business.





OGGS X SUSTAINED

* Who are OGGS®?

OGGS® is committed to removing unnecessary egg from the supply chain – where it is there for function not nutrition – to drive lower carbon, kcal and fat gains.

For foodservice companies, using OGGS® allows you to reduce or remove egg from your desserts and other egg-based products like mayonnaise. As a certified B-Corp, OGGS® has already saved over 8 million eggs, given 1.4 million chickens a break, and prevented enough CO₂e emissions to circle the globe 318 times.

* Automating Product Carbon Footprinting with Sustained Impact

OGGS® partners with foodservice and manufacturing companies to reduce the carbon impact of food production by replacing traditional eggs with sustainable alternatives, aiding progress toward net zero goals. Accurate and timely data from OGGS® Sustained Impact platform ensures precise tracking and measurement of these collaborations, instilling confidence in partners like Compass Group.

Before onboarding Sustained Impact, manual processes had scaling limitations. The Sustained Impact platform, however, allows OGGS® to use a combination of their data and defaults from Sustained databases to maintain up-to-date Product Carbon Footprints (PCFs) for all their products.

* How have Compass Group used OGGS® product carbon footprint data?

Compass Group, the leading foodservice provider in the UK and Ireland, is committed to reaching Climate Net Zero by 2030. The partnership between OGGS® and Compass Group aims to make recipes more inclusive of wider audiences, diversify ingredients to mitigate supply chain risk and deliver incremental scope 3 emission reductions that can scale.

OGGS® Aquafaba, a plant-based egg alternative, offers significant benefits:

- ➔ **72% less CO₂e than eggs**
- ➔ **Up to 50% longer shelf life than eggs**
- ➔ **86% fewer calories and 96% less saturated fat than eggs**

The Product Carbon Footprint (PCF) data from Sustained enables Compass Group to make informed decisions about recipe development and reformulation – because even slight reductions in carbon emissions make a big difference at scale.

These data also support Compass Group's carbon accounting and operational efforts, including feeding into their eco-scoring of recipes to be reviewed by their chefs, and eco-labelling menus to guide consumers in making environmentally conscious choices.

“Sustained Impact has provided us with a full and robust picture of our environmental footprint, giving us the ability to share our impact scores with customers like Compass Group, and find opportunities to improve in our own operations. We’re excited to start connecting our Sustained workspace with partners across our value chain, so as an industry we can better reach our climate goals by working together.”

– Polly Trollope, Co-Founder & COO, OGGS®.

COMPLEAT FOOD SERVICE X SUSTAINED

* Who are The Compleat Food Group?

Compleat has a mission to create great-tasting food that people love to eat, which is affordable, healthier and more sustainable as standard. The Group is home to brands including Wrights, Pork Farms, Wall's Pastry, Squeaky Bean, Unearthed and Vadasz, and they are a leading supplier of own-label pastry, olives and antipasti, continental meats and plant-based food to the UK's largest retailers and foodservice operators.

* How are Compleat automating Product Carbon Footprinting across their portfolio with Sustained Impact?

Compleat is committed to achieving net zero scope 3 emissions by 2040. To reduce their environmental impact on a large scale, they integrate sustainability into every stage of product development.

By connecting their Sustained workspace with the Point74 RecipeProfessor, Compleat ensures accurate, continuous data flow. This integration provides insights that inform recipe changes, procurement and operational decisions, accelerating scope 3 emission reductions. It also supports automated Scope 3 reporting for group ESG disclosures at both product and manufacturing levels.

* How Compleat use Sustained to help food service customers reduce their scope 3 emissions

Compleat is now able to provide Product Carbon Footprint (PCF) data for all its products. These data are then shared with customers to develop their consumer claims and measure their carbon footprints.

Compleat also uses Sustained Impact modelling tools to respond to briefs from food service customers to create lower impact products that help them reduce their scope 3 emissions.

"Sustained Impact has provided us with a full and robust picture of our products' environmental footprint, giving us the ability to share our impact scores with our foodservice customers so they can measure their own scope 3 emissions, and we can respond to requests for lower impact products for their own ranges."

- Helen Boywer, Commercial Director,
Compleat Foods.

Q&A WITH THE CEO OF AGRASTA, SUSAN GREGORY



* **What kind of help are the businesses with whom you work looking for?**

Businesses come to Agrasta to source lower carbon ingredients from responsible and verified farms with accurate data. Those farms are often regenerative, providing an additional selling point on the menu.

Only 25-30% of UK farmers have undertaken carbon footprints and very few have had audits verified by third parties over multiple years – so the pool of farmers to source from and availability of low carbon produce is low, but the impact is huge. Ingredients from these farms can reduce related scope 3 emissions by up to 95% (vs. CarbonCloud).

* **What sort of ingredients do you tend to focus on?**

Usually we focus on ingredients with individually high emissions – for example, beef or lamb. However, sometimes it's also important to look at ingredients that generate high emissions due to the large volumes used, like rapeseed oil. Other ingredients that we help with include flour/baked goods (wheat), beer (malted barley) and eggs.

Importantly, sourcing from farmers who have already reduced their emissions and audited their operations helps champion these producers and encourage more growers to take a similar approach, resulting in a bigger pool of lower carbon produce and help further decarbonise the food sector.

* **What's your role in helping businesses to source lower carbon options?**

Businesses provide us with a specification of what they need. We work through the supply chain from sourcing the raw ingredient at farm level and identifying suitable processors that can meet that spec. We then sort logistics, warehousing, pricing and aggregate emission levels at each level. Where possible, we reduce complexity to remove unnecessary costs, the benefit of which is passed on the farmer and end customer.

By co-ordinating the farmer, processors, logistics and the restaurant's requirements, Agrasta can offer low carbon produce to required specifications driving up to 95% lower scope 3 emissions vs. ratings used in their carbon accounting software.

* **What are some of the challenges in helping restaurants source low emission produce?**

There are lots of challenges! Working to farm timetables is an unexpected consideration for grain-related produce like flour, malt or rapeseed oil. Farms need commitment pre-harvest or they will sell to other customers. As restaurant groups often need buy-in from internal stakeholders, this can be a challenge. Sometimes emission levels need to be mass balanced due to the processing infrastructure for a particular product and sometimes businesses have very exact verification expectations. No-one wants to be accused of greenwashing, so it's important to be 100% open about data limitations rather than trying to be 100% perfect, which is never realistic.

Ultimately, bringing farmers much closer to food businesses is a new approach and there will always be challenges – but that's just part of decarbonising the food industry.

OUR PARTNERS



AGRASTA

Agrasta is a UK start-up looking to streamline the connections between net-zero targeted food businesses and audited low carbon produce.

They identify responsible producers with detailed farm level data so that businesses can have a more informed and efficient sourcing strategy, be more targeted in their net-zero activities and save on unnecessary offsets.

Their innovative approaches challenge existing supply chain frameworks to provide a win-win result for food businesses and farmers. They help to reduce scope 3 emissions, enable farmers to realise the true value of their produce and generate the provenance stories that consumers demand.

www.agrasta.com



SUSTAINED

Sustained is a European start up dedicated to providing scalable, cost-effective solutions that enable food companies to measure and manage their environmental impact, and simply communicate their progress against their environmental sustainability goals.

Sustained Impact is the self service software platform that provides fast, automated and affordable PCF and LCA at scale. The Impact platform enables companies to compare products and build lower carbon menus, as well as use impact modelling throughout the NPD/EPD process to reduce impact from recipe inception to the kitchen. Sustained Integrated is a solution for businesses looking to embed environmental scores into their day-to-day operations through API integrations with their existing ERP and PLM systems.

<https://sustained.com>



READY TO GO FURTHER?

GET A 360° UNDERSTANDING OF YOUR IMPACT

Sign up to the [Food Made Good Standard](#), the global sustainability accreditation designed to help you measure the sustainable impact of your restaurant and take practical action. Based on a set of rigorous, measurable criteria, the Standard takes a big-picture, holistic view of what sustainability should mean for the F&B industry, across three focus areas: Sourcing, Society and Environment. Undertaking this work means a restaurant is not only minimising water use, food waste and carbon emissions, but also implementing sustainable sourcing policies, designing menus that are good for both people and planet, getting involved in the local community and treating staff with compassion and dignity. The Food Made Good Standard aims to encourage, support and recognise sustainability practices across the hospitality industry worldwide.

To learn more about how the Standard can benefit your business, get in touch with our team at standard@thesra.org.