

Our Truly Sustainable Top 10

01 We buy more British meat than any other UK caterer - and every animal is reared to high standards for animal welfare. Every cut meets quality assurance criteria and we can trace it back to the farm of origin.



02 We buy much of our meat from the multi-award winning strategic partner Ensors. Our relationship allows us first choice of cuts from this premium Gloucester based butcher.

03 We use our loaf – in partnership with our suppliers over 230 artisan bakeries are managed nationwide, and no loaf travels more than 30 miles to reach its customer.



04 We are eggcellent on sourcing our eggs - we serve 39,000,000 Lion Quality British Eggs a year, produced to the highest standards of food safety and animal welfare.



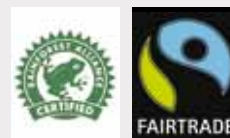
05 Swimming in British Milk - we buy 20 million litres a year; enough to fill eight Olympic swimming pools - and we support 82 British farms.



06 All the fish we buy comes from sustainable well managed marine sources and we were the first major caterer to achieve Marine Stewardship Council Chain of Custody.



07 All of our bananas are Fairtrade. We offer Fairtrade and Rain Forest Alliance coffee and tea. Fairtrade and Organic wine sales have increased by 30% in the last year.



08 We are proud to purchase seasonal vegetables whenever we can, and 95% of what we buy is direct from British growers.

09 Over 30% of the products we supply to clients via our two core distributors are transported in vehicles run on biodiesel.



10 We have over 5,000 trained chefs working in Compass Group – more than any other UK caterer – all with an understanding of what Truly Sustainable means.



For further information please contact:
 Allan Edwards
 Director of Corporate Affairs and
 Corporate Responsibility
 Compass Group UK & Ireland
 Tel. +44 1895 554443
allan.edwards@compass-group.co.uk