

Innovate in menu planning, have a positive impact on the climate... and capture new value for your business!

Guests are increasingly demanding for healthy and climate friendly meals. This trend is:

- a driver for **innovation** and **added value** in the food industry.
- an opportunity to win **new customers** and **increase loyalty** of current clients.

Thanks to 8 years of **scientific expertise**, Eaternity is the specialist for providing restaurants worldwide with the **environmental and nutritional impact assessment of food**.

Our products answer your needs and those of your guests:

✓ **Market your efforts on:**

- **Sustainability: CO₂ Emissions, Water footprint, Animal treatment, etc.**
- **Health: Vita Score**

✓ **Give clarity and gain trust**

✓ **Easy to use by chefs & staff**

✓ **Improve communication towards your client**



Your initiatives and progresses monthly reported:

I EAT FOR A
HEALTHY
WORLD!

Monthly CO₂ - report
YOUR RESTAURANT

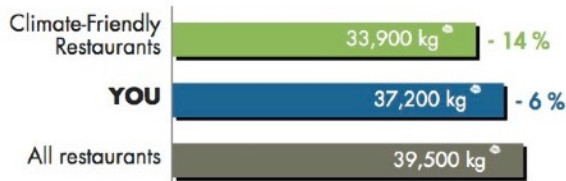


Restaurant CO₂ - Emissions

February 2016

This month you caused **6% LESS** CO₂ emissions than the average restaurant in your category
- you are one of the most climate-friendly restaurants.

6%
LESS CO₂-Emissions



awarded 😊 😊

▶ **GOOD** 😊

more CO₂ than an average

Which restaurants
are you compared
with?

■ All restaurants

135 comparable restaurants, categorized by the size of the business in regard to the total number of guests (basis of 830kcal per guest).

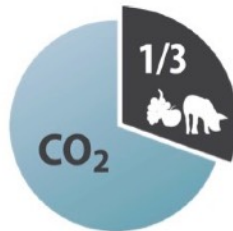
■ Climate-Friendly Restaurants

The top 20 percent of the "All Restaurants" group.



What is 1 kg CO₂ - emissions?

Burning half a litre of petrol creates 1kg of CO₂ emissions. An oak tree binds up around 20kg of CO₂ per year. By eating climate-friendly food three times a week for a year, one person reduces CO₂ emissions by the same amount as ten oak trees could in the same period.



Food causes 1/3 of our CO₂ - emissions.



CLIMATE FRIENDLY

Apply the Eaternity Award to encourage a climate-friendly meal choice.

