

SAVOR...

Sustainability Commitments

SAVOR... is an industry leader in introducing green standards and programs to public facilities. As the food and beverage provider to facilities with some of the most stringent environmental policies in the world, we have researched the matter extensively and have worked closely with the community and facility managers to develop environmentally friendly operations.

Initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible. At San Francisco's Moscone Convention Center, SAVOR... has risen to the challenge of becoming 100% green with trailblazing zero-waste programs that range from compostable eating utensils to composting kitchen scraps.

Our experience and knowledge of green practices position us to conduct facility audits and recommend ways to reduce environmental impact. As such matters come more to the forefront of community concerns, SAVOR... is qualified to help phase in initiatives that will not disrupt the flow of operations or impinge on the bottom line. Our existing alliances and familiarity with environmentally responsive sources also enable us to help facilities scale up quickly. In addition, clients can count on SAVOR... to introduce innovations as their efficacy is proven.





Here are some key components of our current program:

- **Farm-to-Table Freshness**
In an alliance with Earth Pledge, a nonprofit organization dedicated to promoting sustainable practices that protect the environment, SAVOR... integrates farm-to-table initiatives into all of our operations. Sourcing produce locally not only assures our customers of the freshest and most naturally flavorful ingredients, it allows us to help the local economy by supporting regional growers.
- **Compostable/Recyclable Products**
Whenever possible, SAVOR... avoids plastics and Styrofoam products made with petroleum-based chemicals and additives that contribute to pollution, toxicity and landfills. Increasingly, we are adopting eating utensils made from renewal resources, like corn and potato starch, and plates and bowls molded from the fiber that remains after the juice from sugar cane is extracted.
- **Composting**
For select facilities, we have begun a composting program to send food and green waste for composting. This is a farm-to-table-to-farm

effort designed to enrich the soil for local farmers and help reduce waste collection costs for our facilities.

- **Recycling**
Simply put, whatever is recyclable is recycled.
- **Environmentally Responsive Suppliers**
We believe that acting responsibly must begin at the source, which is why we actively seek out suppliers and vendors who make green initiatives a part of their everyday operations.
- **Sustainable Seafood**
SAVOR... has partnered with the Aquarium of the Pacific in Long Beach, California, to provide customers with healthy seafood choices that are clearly identified and documented as coming from both sustainable wild stock and sustainable aquaculture sources. Menus for all of our facilities include sustainable seafood choices to make it easy for meeting planners to select this option. Stewardship of the ocean and the natural environment is an important consideration in everything we do.

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