

## How BuJo's food and compostable packaging is recycled

BuJo effectively does not waste any food. Their small but perfectly formed menu was created by one of Ireland's leading chefs, the Michelin Bib Gourmand award-winning Gráinne O'Keeffe and recent winner of the Food And Wine Ireland Best Chef Under 30. O'Keeffe's foremost task was to create a sustainable menu that primarily eliminated the food waste that is traditionally associated with the hospitality sector, and, secondly, whenever there is food waste it is recovered and repurposed - either through food donations or converted into renewable energy.



# BURGERS BETTER MEANS

**BORD BIA QUALITY ASSURED FAMILY FARMS**

Our grass-fed beef is sourced from Bord Bia Quality Assured family farms who participate in the Origin Green Sustainability Scheme.

**PACKAGING IS 100% COMPOSTABLE**

All our packaging is 100% compostable - the most environmentally friendly form of packaging.

**ENVIRONMENTALLY POSITIVE FARMING**

We encourage environmentally positive farming by sourcing from Irish farmers committed to high levels of environmental stewardship.

**ETHICAL MEAT & DAIRY**

We promote ethical meat & dairy by only sourcing high welfare Irish meat and dairy products.

**THREE STAR RATING FROM THE SUSTAINABLE RESTAURANT ASSOCIATION**

BuJo is the only burger restaurant in Ireland and the UK to have achieved a three-star rating from the Sustainable Restaurant Association.

**RENEWABLE ELECTRICITY**

We only use purely green renewable electricity.

BuJo's recycling waste partner is Key Waste and food waste partner is Food Surplus Management, (FSM), who are a family run business based in Trim, Co. Meath.

Over 95% of all food waste is collected and transferred for onward energy recovery. FSM have a close working relationship with 5 Anaerobic Digestion plants. There the food waste is converted to biogas to generate heat and electricity in what is effectively renewable energy. The leftover residue known as digestate is used as a natural fertiliser, thus closing the nutrient cycle and reducing dependency on imports. BuJo closes this circle themselves by partnering with Energia Ireland to only use certified renewable electricity to power their restaurant.

FSM also provide BuJo with their "Clean bins every time" service to the hospitality industry with over 300 customers nationwide.

Significantly, all of BuJo's packaging is certified compostable and they have a detailed waste management plan which ensures that they have the critical downstream solution in place with FSM. The minimal food waste and compostable packaging go into a single bin which is compacted in-house with an Irish manufactured compactor. BuJo only has a food waste and recycling waste system and no black bin/landfill.



**KeyWaste.ie**

BuJo uses GMO-Free rapeseed oil in its fryers - the healthiest of oils for this purpose. This oil is filtered daily with VitoFilter technology to maintain quality, reduce oil disposal, increase oil lifetime and drastically reduce waste oil. Once it has reached its natural use it is collected when and converted to biodiesel.

BuJo does not have any packaged beverage whatsoever. Irish craft beer & cider is sourced locally and delivered in reusable metal kegs. Even BuJo's wine is on tap thus completely eliminating the associated glass, labels, corks and cardboard.

## How BuJo manages their food waste

BuJo consumes only 100% green electricity to power their award-winning burger restaurant. When BuJo opened in Sandymount in 2017 it was made clear from the outset that green credentials were compulsory as opposed to optional for their new high-end burger restaurant. BuJo outlined that only certifiable renewable electricity was required to power their restaurant.



The green electricity for BuJo was brokered through Utility Saver which specialises in the hospitality sector, and supplied by Energia Group, which is Ireland's greenest energy supplier. Electricity is still one of the highest single sources of carbon emissions in Ireland and BuJo definitely play their part in addressing the challenges of energy provision in a world that is struggling with climate change while making their important contribution to the UN Sustainable Development Goals (Affordable and Clean Energy alongside Climate Action).



BuJo's compostable packaging can break down in under 12 weeks in commercial composting. The full range is designed to be composted with their food waste.

This means there's no need for sorting, and the compostable cup, lid, burger box, knife and napkin can all go together without separating any food waste whatsoever.

An extra bonus is that once food and disposables share one bin, other dry recycling bins are cleaner and easier to recycle."

Certified Compostable means something can break down in under 12 weeks, and is therefore suitable for commercial composting together with food waste. Commercial composting creates the perfect balance of microbes, moisture and warmth. So instead of being buried or burnt, BuJo's compostable catering 'waste' creates nutrient-rich compost that helps plants thrive.

Where there is no access to industrial composting facilities, used Compostable Packaging should be put in Brown Bins. BuJo's takeaway packaging is made from plants, using lower carbon, renewable, reclaimed or recycled materials, and these sustainability benefits still apply no matter what happens to them after use.

Combining plastic and card in foodservice packaging creates massive recycling challenges, as highlighted by the recent coffee cup recycling debate. Food contamination is inevitable, so the result is incineration or landfill. For disposables destined for serving food, it makes sense to use materials that can be recycled together with food. With compostable disposables, food isn't contamination, it's a vital ingredient in the composting process.

*"Where all of our customers are making the move to sustainability with our range of fully compostable packaging, no one has embraced the process as much as BuJo. From front door to back door and everywhere in between, BuJo are committed to only using compostable eat in or takeaway packaging. Everything we deliver moves through the restaurant, serves its purpose and ends up composting with food waste in the brown bin. They are exactly the kind of customer case study we aimed for"* **Alex Synnott, Owner Café Brands**



## Recycling and food waste minimisation at BuJo

BuJo has worked tirelessly with their supply chain partners to minimise waste coming through their back door. Gráinne O’Keeffe’s innovative menu development means that there is a very narrow amount of ingredients and therefore the knock-on effect is that of significantly less deliveries, less packaging and especially less food waste.

Examples of such partnership approaches include:

Reusable trays for deliveries of core items such as grass fed beef, fresh baked buns & fries. Originally, these would have all been delivered within cardboard boxes with several deliveries per week. The complete elimination of this packaging associated with BuJo’s key menu ingredients is therefore hugely significant when annualised. BuJo’s fries are hand-cut off-site by their vegetable partner. To minimise food waste, BuJo’s fries are skin on thus maximising the yield of each potato rather than the waste associated with peeling - up to 20%. BuJo’s super-premium grass fed beef is sourced from Irish family farms and each whole-muscle beef patty is portion controlled at source to an exact specification which ensures BuJo has zero waste from production from its key menu ingredient. Onions, tomatoes & pickles are sliced exactly to the millimetre required following investment in slicing technology which also uses virtually the entire vegetable.



There are sliced pickles on every single burger and with over 100,000 guests per year visiting BuJo this is a lot of pickles! The pickles are purchased through BuJo’s key distributor Millbrook Foods who in turn source from Excellence Ltd. The pickles were delivered in 12x1 litre thick plastic containers which in turn had lids, foils, labels and their own case packaging. BuJo worked with Excellence to investigate how to greatly minimise this high volumetric waste. The solution was to move to a vacuum packed pouch and thereby completely cutting out not only the extremely inefficient hard plastic containers, but the associated waste and the amount of space these containers took up in bins which in turn has reduced wheelie bin lifts per year.

Pouring wine on tap is not only innovative it is extremely environmentally friendly. BuJo from the outset wished to have zero packaged beverage whatsoever to eliminate the waste associated with this with the hospitality sector. Partnering with the Clane, Co. Kildare based Winelab, BuJo implemented their wine on tap programme. BuJo’s Irish craft beer and Irish craft cider are produced by Wicklow Wolf Brewing Co. in Bray Co. Wicklow and Dan Kelly’s Cider in Drogheda, Co. Louth. Both are served on tap using reusable metal kegs. BuJo does not have any soft-drink pre-packaged beverage either. Soft drinks are provided from a soda fountain and filtered water is provided free of charge - both served in reusable glasses.

To further emphasise the importance of minimising food waste BuJo has a formal monthly food and beverage audit. The outputs of every audit determine various actions to be undertaken or areas of focus for the following month. Additionally, this audit process has instilled a culture of continuous improvement amongst all members of the BuJo team. As a consequence, BuJo’s actual food waste through careful menu development, sourcing of ingredients, staff training & preparation is well below industry norms.

*“Synergy Stocktaking has been providing stocktaking services to BuJo Sandymount since it opened its doors. Throughout that time I have been extremely impressed by the waste management policies implemented by the restaurant and its continued focus on minimising food waste through best in class practices and rigorous attention to waste management levels on an ongoing basis.*



*Waste management metrics are the key performance indicator focused on by management following our monthly stock analysis. BuJo has managed to continuously improve those metrics and has achieved levels which are far below those seen on other sites based on our experience in providing services to the hospitality sector” Owen Finnegan, Synergy Stocktaking*

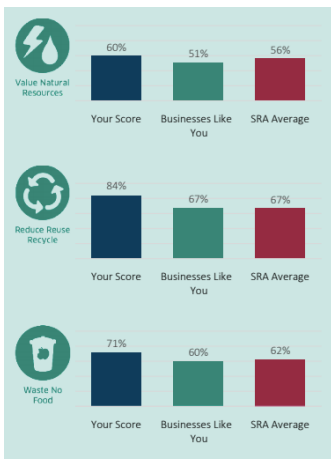
## How BuJo demonstrates its food waste & sustainability credentials

BuJo is the only burger focussed restaurant in Ireland & the UK that holds a 3 Star rating from the Sustainable Restaurant Association, (SRA). When BuJo's founders decided upon opening a sustainable burger joint they were hampered by the fact that it was very difficult to get the knowledge & know-how to be sustainable. Linking up with the SRA provided BuJo with a framework that was to govern every aspect of their business across the three pillars of Sourcing, Society & the Environment.



The vision of the SRA is to be the intersection of the foodservice industry and the sustainable food movement. The SRA want to make sustainability part of the DNA of every foodservice business, while inviting consumers to join in and celebrate what makes food good. BuJo adopted this as it's guiding principles and it has been the critical factor in helping BuJo become a sustainable restaurant.

The SRA is a community of foodservice businesses, suppliers and discerning diners working together to create a sustainable foodservice industry for people and planet. BuJo and the SRA firmly believe that by working as a collective they can improve the food on our plate which in turn will have a positive, measurable impact on the wider food system.



Key to this framework is the environment pillar which has three sections comprising: Value Natural Resources; Waste No Food, and, Reduce, Reuse & Recycle. In BuJo's recent sustainability audit it achieved results far above both industry averages and fellow SRA members across the UK & Ireland.

These three areas of environmental focus directly contribute to meeting five of the seventeen United Nations Global Sustainable Development Goals.

BuJo's strong endeavors in their waste management focus was recognised by winning several awards at Dublin City Council's City Neighbourhood Awards last September:



**Best Waste Management Initiative for Dublin**

**Best Waste Management Initiative for South East Area**

**Best Overall Business Dublin**

