



Fooditude Impact Commitment 2026

At Fooditude, we talk about impact, not sustainability.

Because impact is not a separate initiative, it runs through every part of our business. From the food we create and the ingredients we choose, to how we operate, move, and lead, every decision contributes to our overall impact.

This commitment outlines how we embed impact across our operations, combining clear principles with measurable actions.

Our impact can be seen in the food we create, the choices we make, and the systems we build to reduce waste, carbon, and resource use, while bringing our teams, clients, and suppliers on the journey with us.

We bring together data and storytelling to ensure our impact is both measurable and meaningful.

Our Impact Commitments

The Impact of What We Create

We create food that balances quality, nutrition, and environmental impact.

We commit to:

- Designing menus that prioritise seasonal and responsibly sourced ingredients

- Providing clear nutritional transparency across our menus
- Increasing the availability of lower-carbon menu options, committing to 70% A–B dishes per weekly menu
- Supporting diverse, balanced diets, including promoting 30+ plant ingredients across weekly menus
- Using carbon data to continuously improve recipes and menu design

The Impact of What We Choose

Our sourcing decisions play a critical role in reducing our environmental and social impact.

We commit to:

- Prioritising sourcing from sustainable and ethical suppliers
- Favouring local and seasonal produce wherever possible
- Embedding animal welfare and traceability into our supply chain
- Maintaining clear supplier standards, policies, and agreements
- Strengthening supply chain transparency through ongoing engagement and assessment

The Impact of How We Cook

Our kitchens are central to how we reduce waste and improve efficiency.

We commit to:

- Measuring and reducing food waste across all sites, working towards a 15% reduction target
- Ensuring zero waste to landfill from our central production operations
- Reducing energy consumption across our kitchens, supported by improved monitoring and a transition away from gas over time
- Powering our central production kitchen with 100% renewable electricity
- Monitoring kitchen processes to minimise avoidable waste
- Embedding best practices to improve efficiency and reduce overproduction
- Continuously improving how food is prepared, handled, and managed

The Impact of How We Move

We are working to reduce emissions linked to our operations and logistics.

We commit to:

- Actively working on reducing emissions across our operations and supply chain
- Transitioning towards a fully electric fleet by 2030
- Improving efficiency to reduce unnecessary transport and deliveries

The Impact of How We Show Up

We use our platform to inform, engage, and influence.

We commit to:

- Providing transparent reporting on our environmental performance
- Sharing progress with clients, employees, and stakeholders
- Supporting clients to better understand the impact of food choices, nutritionally, environmentally and socially
- Contributing to community initiatives and charitable partnerships

The Impact of How We Lead

We embed impact into how we run our business and support our people.

We commit to:

- Providing impact and sustainability training across our teams
- Maintaining fair labour practices, including the London Living Wage
- Supporting employee wellbeing, safety, and inclusion through initiatives and embedded systems

- Monitoring and reporting Scope 1, 2, and 3 emissions annually through an external certifier
- Maintaining key certifications and continuously improving performance

Working with Suppliers

Our suppliers are essential partners in delivering our impact.

We commit to:

- Requiring 100% of identified core suppliers to adhere to our Supplier Code of Conduct
- Setting clear expectations internally through our Responsible Sourcing policy and strategy
- Supporting suppliers to improve environmental and social performance
- Encouraging transparency, including participation in sustainability assessments and data sharing

Governance and Policies

Our commitments are supported by a structured set of policies that guide how we operate day-to-day.

These include:

- Biodiversity & Land-Use Impact Policy
- Climate & Carbon Management Policy
- Food Waste Prevention Policy
- Responsible Sourcing Policy
- Supplier Code of Conduct
- Packaging & Single-Use Materials Policy

- Waste & Circularity Policy (Non-Food)
- Water Stewardship Policy
- Surplus Food Redistribution & Donation Policy
- Ultra-Processed Foods (UPF) & Ingredient Integrity Policy

Measurement and Reporting

We believe impact must be measurable.

We commit to:

- Monitoring and reporting our environmental performance annually
- Tracking food waste, resource use, and operational performance
- Using data to inform decisions and drive continuous improvement
- Sharing progress transparently with stakeholders

Continuous Improvement

Impact is an ongoing journey.

We commit to regularly reviewing and strengthening our approach to ensure we continue to reduce our impact and increase our positive contribution.