

The logo for 'pickledgreen' is written in a green, cursive, handwritten-style font. The word 'pickled' is in a slightly darker shade of green than 'green'.

pickledgreen

Sustainability Commitment Statement

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INTRODUCTION

We are very much aware that, in recent times, climate change and carbon emissions have been very much at the forefront of current affairs. This has, without doubt, changed people's thinking in terms of consumption of energy and materials as well as how we deal with waste. However, we strongly believe that businesses are firmly at the top of the list of offenders in terms of waste management and energy consumption.

Why do companies throw away their computer equipment every year, just for a tax break?

Why, when you look at a city skyline, are all the lights still on?

Why do supermarkets still have open freezer cabinets?

These are the some of the issues that concern us. That's why pickledgreen aims to set a precedent in the hospitality industry by addressing these issues from the outset with the belief that prevention is better than cure when it comes to eco-credentials.

Why should it be a choice between profit or ethos? pickledgreen aims to show that running a successful, profitable, modern business with ethics is not only possible, it's easier.

OUR FOOD

All of the ingredients that we use here at pickledgreen are either organic or free-range. We have worked very hard to ensure that all of the suppliers we use are local, ethical and friendly! We work closely with our suppliers to ensure that everybody involved is getting the best deal possible.

In the kitchen, we take care to prepare and cook all of our ingredients so that the characteristics of each ingredient stand out. All of our chefs understand exactly how much care and attention has gone into rearing and growing the things that arrive into our kitchen. That's why they treat the ingredients with respect (and it makes them taste better too...)

OUR PEOPLE

We aim for our staff to grow and mature with us. For far too long now, the hospitality industry has been synonymous with long hours, bad working conditions and low pay. We firmly believe that this should be brought to an end.

All of the people that we have chosen to work with are extremely important to us. When you work as hard as we do, it is essential to have fun with those around you, and get paid for your hard work.

We try to do as much as possible with our staff. Whether it be visiting our suppliers, our friends or just sitting down and having a good chat, we care about our people and reward them whenever we can. We even go out for dinner once a month, just to make sure everybody's happy!

ENERGY & WATER

Gas can be such a wonderful thing, sometimes. However, having worked in this industry for long enough, we know how wasteful it can be. Solid-top stoves are left on from first thing in the morning until last thing at night, grills, ovens... the list goes on. Here at pickledgreen, we use induction hobs, which allow us to control our energy usage to exacting levels. We don't waste a drop.

The majority of our lighting is LED. Each bulb has an average lifespan of 100,000 hours and is 80% energy efficient. This means that 4/5ths of the electrical energy is converted into light, the remainder of the energy is lost as heat. Not at all bad, considering a normal incandescent lightbulb works 80/20 the other way.

All of our refrigeration units are fitted with a clever little device called e-cube. This enables us to reduce our energy bills by around 1/3 by monitoring and controlling the temperature of the food in our fridges, rather than the temperature of the fridge itself. It also means that our food stays fresher for longer, due to it remaining at a consistently low temperature.

In Scotland, we are very lucky to have a constant supply of free water, in the form of rain. That's why, by the end of our first year, we aim to flush all of our toilets using grey water. In the meantime, we have limiters fitted to all of our toilets to ensure that they are using no more water than they need.

In the kitchen, all of our taps are controlled by foot-pedals. This negates the chances of running taps for long periods of time and wasting water, allowing us to reduce our wastage and costs.

In addition to this, within our first 3 months of business, we will use the energy in the air outside us to heat our water. This is achievable using an air-source heat pump, which extracts the heat from the external air and uses it to provide all of our hot water needs. We're sure you'll know that an average boiler works at around 70-80% efficiency, not bad... However, our pump is 400% efficient (even when it's only 2 degrees in the Scottish winter!)

PACKAGING & PAPER

Over 60% of Western Europe's plastic waste is from packaging, which is typically disposed of within one year of sale. This is a staggering statistic and we strongly believe that through implementing a strong supplier policy, we can do our bit to reduce our need for packaging.

All of our suppliers have been issued with cool boxes, negating the need for cardboard boxes as well as plastic bags and wrappers. The supplier delivers, we unpack and then send the supplier away with the empty box... easy.

The packaging that we use for all of our take-away food is provided by London Bio Packaging. These are plastics made from plants. The starch contained within the plant is processed to produce a polymer. It is actually possible to produce most polymers from biomaterials, but the bio plastics LBP uses most commonly are PLA and Mater Bi. These bio-plastics are compostable.

In addition to this, we also use Wholeleaf Co. (you might have seen them on Dragon's Den). These plates and bowls are made using palm leaves. The fallen palm leaves are collected and washed in locally sourced spring water. They are placed in a heat press and stamped into shape and then cut into the finished bowl, plate or platter.

We run as close to a paperless office as is possible in our environment. In fact, we only give our mailing address to a very select number of people, who have been informed of our aims!

FOOD WASTE

Naturally, we aim to waste as little food as possible. We take time to look at exactly what we sell, and on which days, in order to minimise any leftovers. If we do have anything that we can't use by the end of the day, someone from Cyrenians comes and collects it all, to be delivered to Edinburgh's homeless.

The waste that we generate in the kitchen (for example carrot peelings) is collected by an organization called CORE. The guys there take it away and boil it for 7 hours at 70 degrees, after which it is spread on the land. As close to a closed loop as is possible, at this stage.

CHARITY

As the old saying goes, "charity begins at home". That's why work closely with several local charitable organisations to ensure that we are giving back as much as possible.

Cyrenians is run by a wonderful lady called Carol-Ann. The amount that has been achieved by Caz and her team over the past ten years is mind blowing. Cyrenians works closely with the homeless, who often suffer through addiction to alcohol or drugs, to work towards various goals, including moving into their own flat. We do as much as we can to support Cyrenians, either through sending our staff to volunteer with them to welcoming some of the people they have helped into our operation to learn a skill. In fact, every year we aim to have trained at least three homeless people to a level that allows them to work either with us or with one of our friends on a full-time or part-time basis.

The coffee that we use is the best we can get our hands on. In addition, it has a second, arguably better plus. Michael Wilson runs Artisan Roast and came to Scotland to start-up 'C Project', a charity that works with children with low self-esteem over a long period of time, in order to improve their confidence levels to allow them to progress in what can often be a difficult world. They're not looking for donations but we are more than happy that every cup, bag or sack of coffee that we sell goes towards improving the future of Scotland's youngsters.

CONCLUSION

We're not on a mission here. We are, however, thankful for the opportunities that our position has given us and would like to use these to their greatest potential by helping ourselves move forward, by helping others where we can and by treading lightly wherever we go.

It's not rocket science, is it?