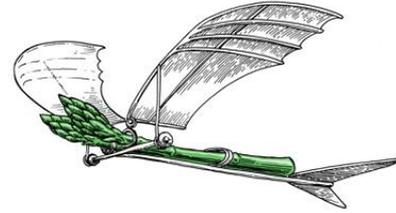


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'Green' Policy 2019

Make sure your next event doesn't cost the earth

'At Invisible Kitchen we endeavour to source the highest-quality ingredients while supporting ethical, environmentally-friendly & sustainable practices'

-Executive Chef, Tom Burney

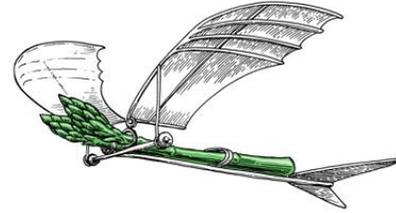
Green Policy Highlights-

- All our packages use sustainable seafood- They are certified as WWF 'Ocean-friendly' menus
- We bottle and carbonate water for our events in reusable bottles
- We grow our own organic herbs for our recipes
- We use compostable 'disposable' tableware (bagasse, cornstarch/PLA 'bioplastic')
- We use fruit & veg from local HK & organic farms
- We use reusable cooler bags for our deliveries & re-use food packing trays
- We offer plant-based, meat-free, dairy-free & gluten-free options, and support 'Green Monday'
- We work closely with & support the WWF
- We strive to offer healthy, fresh, unprocessed food

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- 2 Packaging & Recycling
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1 Food Ingredients

Please see below for further details about the sourcing of individual ingredients:

Sustainable Fish & Seafood

-Last year we pledged to source 75% of our fish from sustainable sources across all menus.

We have now achieved **100%** of our regular package menus certified as Ocean Friendly by WWF HK.

- That means we use ONLY certified sustainable seafood for ALL the menus we offer. Such menus will have the statement and logo:



'Seafood in this menu has been chosen according to the recommendation from WWF-Hong Kong's Seafood Guide. Learn more: www.org.hk/seafoodguide/en'

- If customers request unsustainable varieties of fish or seafood from us (e.g for bespoke menu items), we will try to offer sustainable substitutions where possible, and we clearly label all of our menus so our customers can make informed choices.

-We support the 'Say No to Shark-fin' campaign and have a 'no shark-fin' policy in place- we do not buy shark-fin products, and all of our team are educated about the topic of Shark fin consumption. Read more about it [here](#).

-We regularly use the WWF Seafood guide to create new dishes and menus (download your copy [here](#)).

We are listed on Hong Kong's Choose Right site [here](#)

WWF's Ocean-Friendly List [here](#)

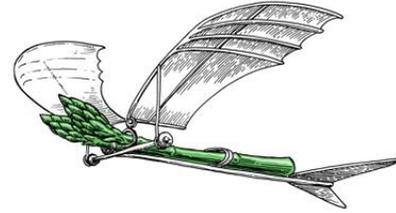
Or read more about the state of sustainable seafood in the F&B industry [here](#)

Chef Tom has taken part in small group brainstorming with WWF professors, investors and policymakers to help with their strategic direction of this campaign, as well as speaking as a guest 'F&B Industry expert' speaker at their recent Hotel industry events to help raise awareness in the industry about the need and process of switching to Sustainable seafood.

-Chef Tom and the team work with the WWF to produce recipe videos showing people how to prepare local Sustainable seafood at home, to be featured along with an interview with Tom in their members magazine as part of WWF's Sustainable Seafood week 2018.

Invisible Kitchen also donate their premises and time to help develop & shoot these recipe videos, to improve awareness of Sustainable seafood options here in Hong Kong.

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**Plant Based Dishes-
including 'Beyond Meat'**



Invisible kitchen has partnered with Green Monday to promote healthy and environmentally friendly living in Hong Kong by encouraging plant-based diets one day per week — an easy and effective way to improve our health, reduce carbon footprint and slow down global warming. Follow greenmonday.org for more details.

We offer 'Beyond Meat' products-

'the world's first 100% plant-based burger that looks, cooks, and satisfies like ground beef.'



As part of Invisible Kitchen's commitment to offer both sustainable meat options & plant-based menus, 'Beyond meat' is making waves, particularly on our BBQ menus. We also use products such as 'Just' egg (egg-free egg) and omnipork (pork-free pork) to make vegan versions of popular non-vegan dishes...

We are also currently developing an increased selection of other meat-free and vegan dishes as well as making our own Vegan Cheese- Invisible Cheese!

Fruit and Vegetables

Our fruit and vegetables come from a variety of sources, but we always use local & organic produce where possible.



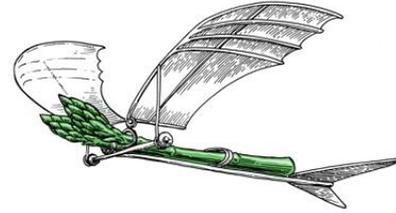
We grow a lot of our own herbs and microgreens organically in our indoor Mediterranean herb- garden next to our kitchen so our chefs can snip them as required. We are currently looking after tomato plant, micro herbs, Mint, Basil, Rosemary and Lemon Thyme.

We work closely with organic farms, both in Yuen Long, Hong Kong and in Southern China to ensure our chefs always have the best of local seasonal organic produce to work with. We make batches of chutneys, pickles and soups when organic fruit or veg is in season so we can serve the best products all year round.

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Chinese Produce

-Due to Food safety and animal welfare concerns, we do not use any livestock raised in mainland China, or any traditionally-grown produce from mainland China (we do work with some family-run organic farms over the border, and support locally-grown organic vegetables from Southern China)

British Pork

All of our pork products come from a single British family-run pig farm.



Red Tractor Assurance

All of their products fall under the 'Red Tractor' scheme.

The Red Tractor logo confirms that independent assessors have checked that food or drink meets comprehensive standards, from farms to fork:

- Fed with wheat and barley grown and milled on the farm
- Outside access with large open straw yards for accommodation
- Born into freedom farrowing pens, all hormone-free

Animal Welfare

Red Tractor standards make sure that the farmers are competent to look after animals, understand their needs and that the animal's health and welfare is regularly checked.

The Red Tractor logo means that animals have adequate space, and safe and comfortable housing or shelter.

Just like you, our animals need a nutritious diet to stay healthy. Our standards require that all animals have unlimited access to fresh, clean drinking water and are provided with well balanced meals.

Environmental Protection

Farmers under the Red Tractor scheme must use responsible farming methods to minimise pollution. This means making sure that pesticide and fertilisers are stored safely and are applied correctly to the crop.

To protect the environment, crop farmers and fruit and veg growers have to minimise the impact their farming practices have on wildlife, fauna and flora.

British Beef & Lamb

We use British Beef from 'Kettle' Irish foods, who rear and age very high-quality beef products. For our burgers on our deluxe BBQ menu we use Kettle's dry aged bavette of beef which gives incredible flavour, which we blend and mince inhouse in our kitchen, so we know exactly what is going in.

We also use grass-fed beef from the Campbell family farm in Australia.

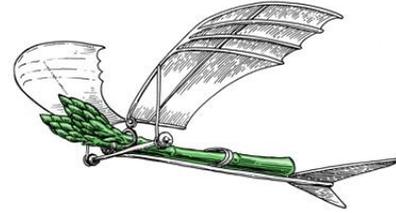


**CAMPBELL BEEF
& LAMB AUSTRALIA**

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We also use 'Kettyl' Lamb from the UK (Northern Ireland).
Find out more about them here: www.kettyleirishfoods.com

Hormone-free Chicken & Eggs



We use 'Frenz' Free-range chicken & eggs & S-pure 'Hormone-free chicken & eggs' in our kitchen

- 1 'Frenz' Free-range New Zealand eggs and chicken www.frenzeggs.co.nz
- 2 'S-Pure' Hormone-free chicken and eggs. www.betagro.com/corporate/en

2 Packaging

We have pledged to use environmentally friendly packaging (compostable/ biodegradable/ recycled) for all of our regular operations and are continually on the hunt for better solutions that have less negative impact on our environment while providing a hygienic and convenient solution.

- We don't use polystyrene boxes for food deliveries, as they often end up in the sea. We use and reuse our large cooler boxes.
- We deliver in reusable high-quality cooler bags that our customers often re-use many times as durable shopping bags.
- We do not use single-use plastic items in our normal operations- no plastic carrier bags (we use recycled paper bags instead) , no plastic ramekins or cutlery- we use Greener "PLA" (a sugar-cane or cornstarch-based sustainable alternative), and no plastic take-away boxes.

Where we are unable to omit plastic waste, we aim to restrict our plastic waste to group 1 plastics, which are most easily recyclable and to ensure they are recycled.

We do not use plastic straws and we never have **FOR A STRAWLESS OCEAN**
Find out why we want other caterers to stop sucking with this link... <https://www.strawlessocean.org/>

3 Food waste

We endeavour to embrace a 'nose to tail' philosophy not just with our animal products but with farmed produce too to reduce the problem of food waste.

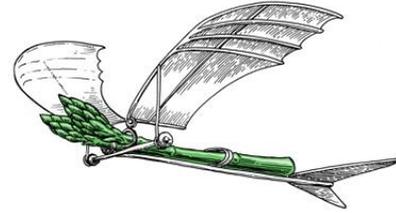
We work with local charities such as 'Food Angel' and 'Feeding Hong Kong' to ensure any spare food ingredients we may have are used in a socially responsible way to help those who can benefit from them.

E.g we generate trimmings of sweet potato when we cut cubes for 1 of our signature canapes. We mash this and pack into 2kg bags & send to charities to use in lunchboxes etc. to help feed those in need.

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4 Water

We produce our own filtered still & sparkling water for our events.

We use a 3-stage filtration process which filters the undesirable elements without removing beneficial minerals.

We then use Food & beverage grade CO2 to carbonate our water, using 18L 'torpedo' kegs (the same as are used in microbrewing of craft beer).

We bottle our water inhouse in reusable glass bottles. Doing this dramatically cuts down on plastic/ single-use glass packaging; reduces the carbon footprint of our events through eliminating water food miles and also reduces the price of water for our customers. Who says green costs more? (Win-Win-Win)

5 Allergy, Ethical & Religious Considerations



We can create Halal, Kosher, gluten-free, dairy-free, alcohol-free, vegan, GM-free and options for other food sensitivities or religious requirements. All of our Chicken, beef and lamb is certified Halal. If you have other health, religious or allergen concerns, just ask.

Chef Tom worked as a private chef for some of Hollywood's biggest names and knows the importance of strictly controlling ingredients, whether for religious, ethical reasons or health.

6 Charities



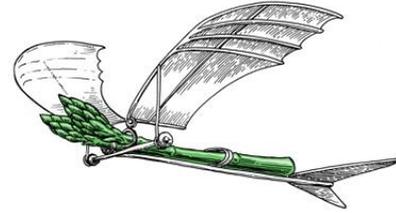
We often sponsor events for various charities (partial or full sponsorship). Charity-focussed groups we have directly helped include:

Helping Hands Group, Hong Kong Dog rescue, SPCA, Food Angel, Feeding HK, HK Adventist hospital Cancer fund, and our Dinner Parties are regularly auctioned at charity events to raise money for a large variety of other charities at discounted pricing.

We have been nominated as a caring company 2018 for our community and environmental work.

-**Contact us** if your charity is looking for some gourmet catering support.

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8 Reduce, re-use, recycle

-We are committed to reduce, re-use, recycle, and our team are continually looking for ways to improve our performance.



-We separate all our In-house waste and we work with 'HK recycles' to ensure all recyclable material used is actually recycled. This includes plastic, paper, glass and metal.

Recyclable waste produced onsite at our events is brought back to Invisible kitchen HK to be sorted and recycled.

Please help to avoid wasting resources and think twice before printing this policy!