



GLOBAL WELLNESS
SUMMIT 2019

From Appealing to Healing: The Future of Food

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Grassroots
INITIATIVES

FROM APPEALING TO HEALING



Grassroots

PANTRY









THE
ALTERNATIVE CATERER

For more information, please visit our catering page at
www.grassrootspantry.com



LEISURE



CORPORATE



WORKSHOPS







THE SYSTEM

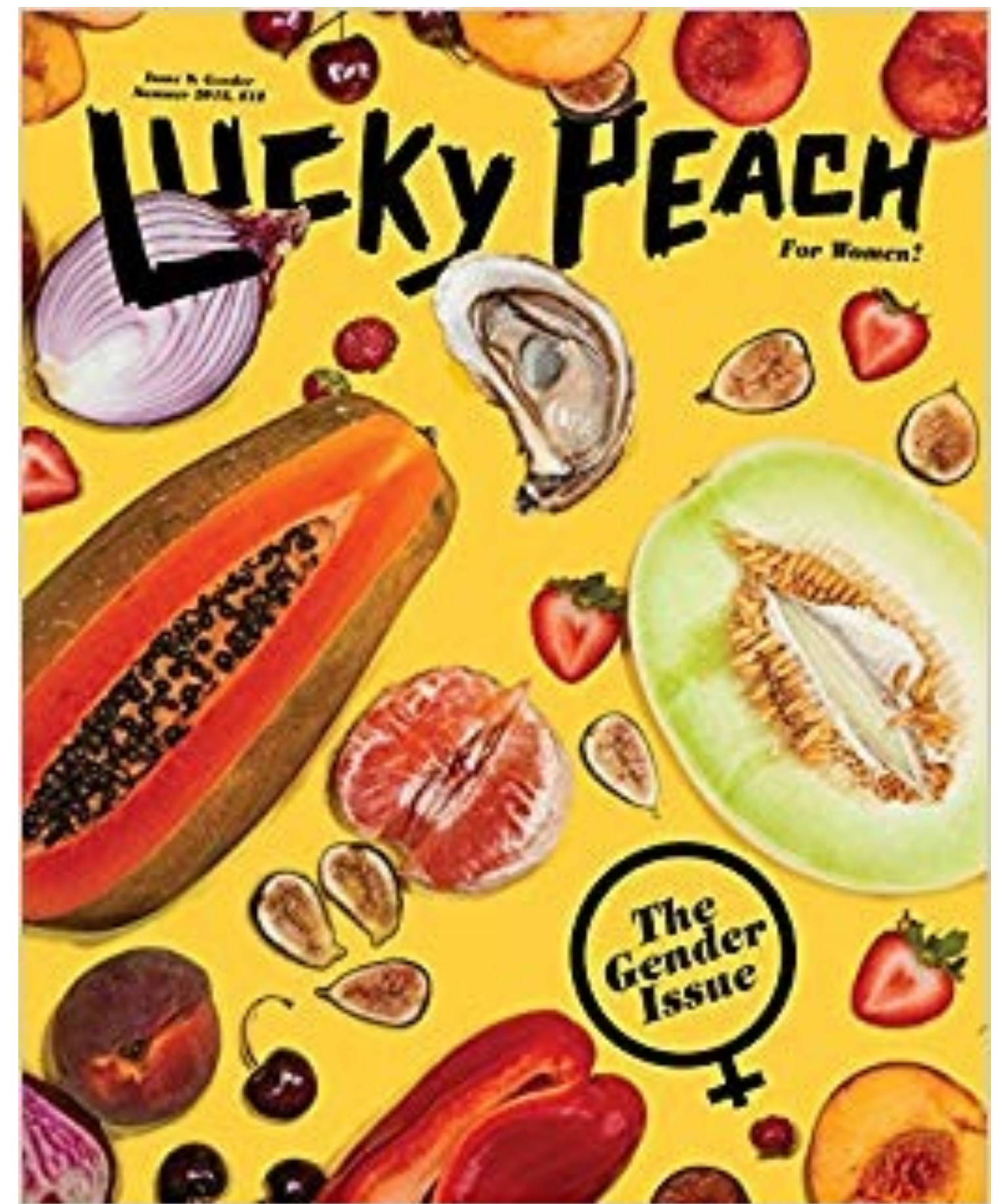






AGREA

**WHERE DO WE SEEK ANSWERS TO
QUESTIONS THAT HAS NEVER
BEEN ASKED BEFORE?**



**IS DINING OUT TERRIBLE
FOR THE ENVIRONMENT?**





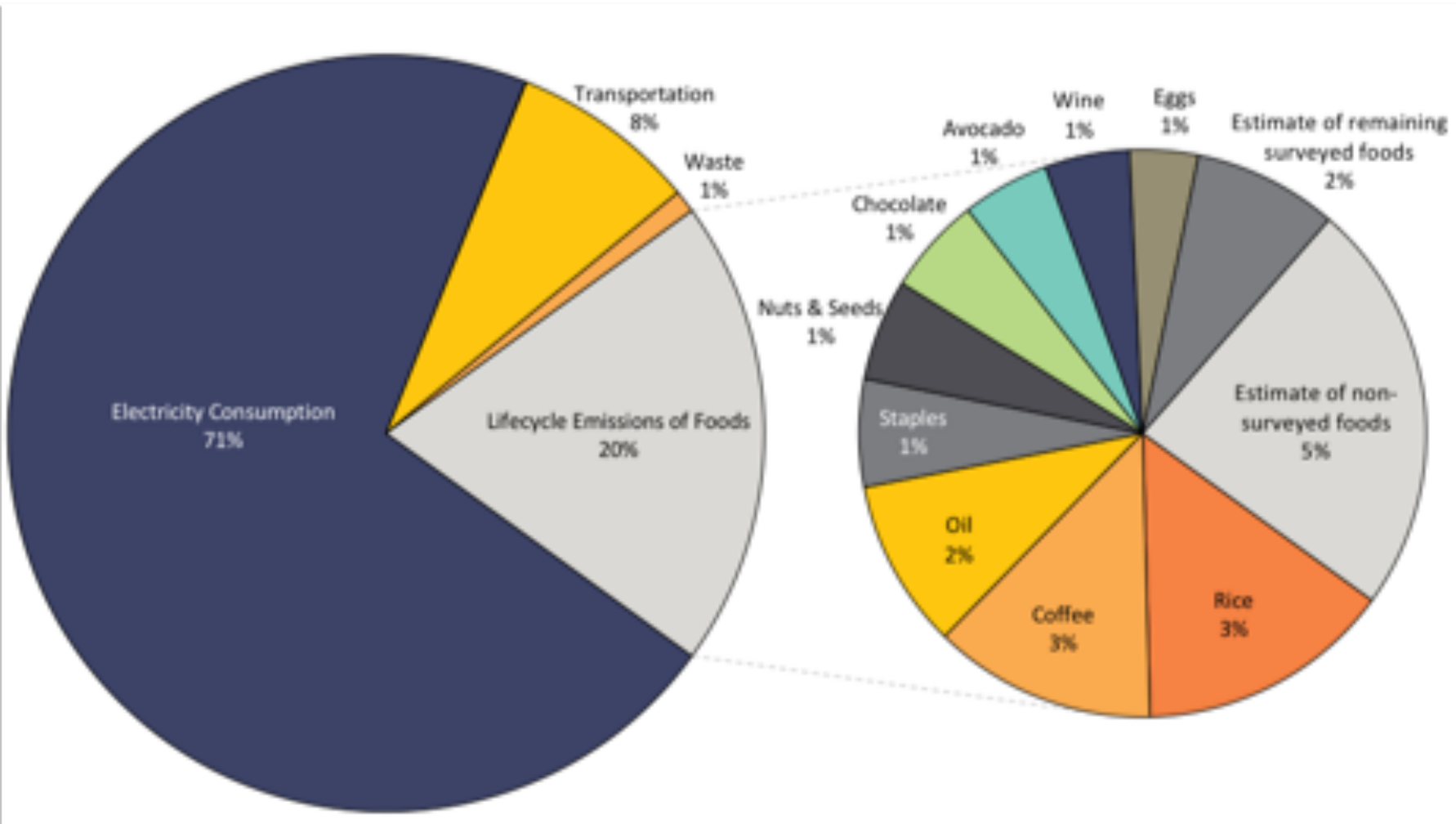
ZERO FOODPRINT

Grassroots

Hong Kong
August 16, 2018

ANNUAL FOODPRINT: 232 metric tons CO₂e

Equivalent to ~50 passenger vehicles driven for one year



- Electricity consumed accounts for 71% of carbon footprint
- Emissions derived from transportation is higher relative to other ZFP participants, due to 97% imports
- Selective Sourcing: Sustainably produced rice results in a 19% reduction in GHG emissions
- Vegetarian menu, relative contributions and emission on a per cover basis are 65% lower than other ZFP participants

DETAILED SUMMARY OF RESULTS

Annual FoodPrint				
Category	Emission factor	Units	GHG Emissions (MT CO ₂ e/year)	Percent of Total
Energy			164.7	71.0%
Electricity Consumption	0.8	kg CO ₂ e/MWh	164.6	71.0%
Laundrying	0.4	kg CO ₂ e/kg laundry	0.1	0.0%
Transportation			18.5	8.0%
Supplier Deliveries (Ground)	0.3	kg CO ₂ e/ton-mi	5.0	2.2%
Supplier Deliveries (Air)	1.7	kg CO ₂ e/mi	13.4	5.8%
Waste			2.2	1.0%
Mixed Garbage	530	kg CO ₂ e/ton	2.1	0.9%
Recycling	1	kg CO ₂ e/ton	0.0	0.0%
Compost	45	kg CO ₂ e/ton	0.1	0.1%
Oil/Grease	1	kg CO ₂ e/ton	0.0	0.0%
Lifecycle Emissions of Foods			46.4	20.0%
Rice	2.9	kg CO ₂ e/kg	7	2.9%
Coffee	10.1	kg CO ₂ e/kg	6	2.5%
Oil	3.9	kg CO ₂ e/kg	4	1.9%
Staples	0.8	kg CO ₂ e/kg	3	1.2%
Nuts & Seeds	1.6	kg CO ₂ e/kg	3	1.2%
Chocolate	10.0	kg CO ₂ e/kg	3	1.1%
Avocado	1.3	kg CO ₂ e/kg	2	1.0%
Wine	1.5	kg CO ₂ e/kg	2	1.0%
Eggs	2.1	kg CO ₂ e/kg	2	0.8%
Estimate of remaining surveyed foods	various		4	1.7%
Estimate of non-surveyed foods	various		11	4.7%
Total emissions (metric tons CO₂e/year)			232	
Emissions per cover (kg CO₂e)			3.6	

FOODPRINT DOES NOT INCLUDE EMISSIONS FROM:

- + Wastewater treatment
- + Employee commuting
- + Delivery of tap water / disposal of wastewater
- + Maintenance on the building, equipment, or vehicles
- + Personal laundering of employee uniforms
- + Production and delivery of non-food items
- + Waste sent to an offsite recycling facility
- + End-use of cooking oils, fats, and grease (these are destined for conversion into biofuels)
- + Some portion of intermediary transportation between distributor and warehouse may not be captured in this study due to lack of available data

64,464 customers served annually

OUR SUSTAINABILITY CREDENTIALS



CASE STUDY

Grassroots Pantry: A Leader In the Sustainable Restaurant Business



Grassroots Pantry is recognized as a example around the topic of food sustainability

Background Information

Grassroots Pantry is a restaurant and workshop in Hong Kong with a simple philosophy: to create food that heals, meeting the highest culinary standards and using fresh organic local produce wherever possible and plant-based ingredients. Everything they serve is made in-house, over 90% of their ingredients are certified organic and they don't use any refined sugars in the restaurant.

Founded by Peggy Chan in 2012, Grassroots Pantry was established with the objective to change the way we think about food. Where do our meals come from? How are they produced? What impact do our food consumption choices have on our planet?

They are committed to delivering the cleanest, most ethically-produced and nutrient-dense ingredients. They aim to share that knowledge with their community by setting a new standard of healthy living and



the Sustainable Restaurant Business

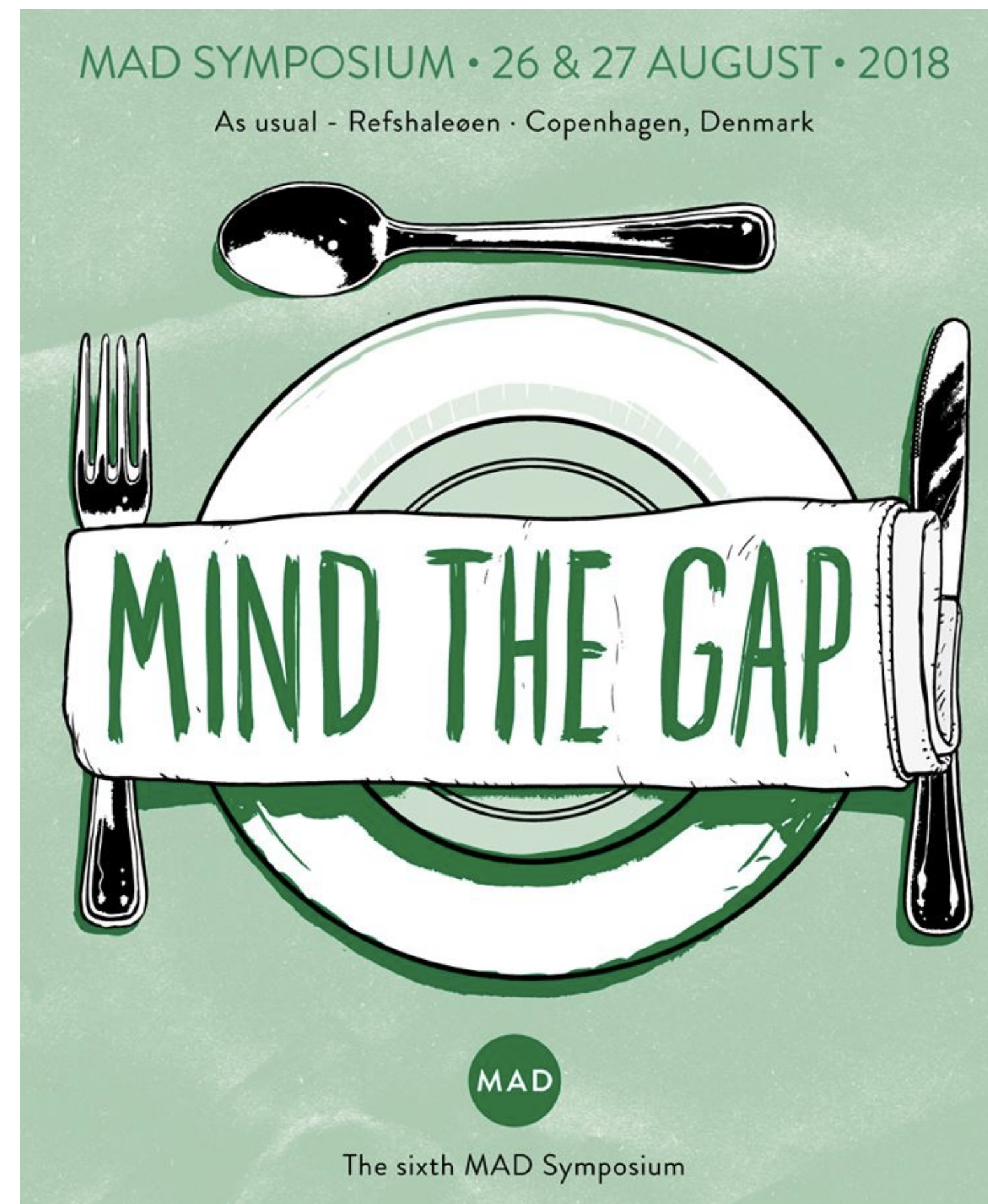


Recently added to the SDG Help Desk's repository of [Best Practices](#) case studies, the actions of [Grassroots Pantry](#)--a Hong Kong restaurant, social enterprise, and sustainable education platform--set a strong example of how sustainable business operations can have great impact across many of SDGs and of how making sustainable food choices can have particularly strong impacts on SDGs 3, 12, and 13 on good health, responsible consumption and production, and climate action respectively.

[Click here to view our 2018 sustainability report](#)

- 1. SERVE PLANT BASED DISHES**
- 2. ACCOUNTABILITY = SOLUTIONS**

CHEF ACTIVISTS





**World
Central
Kitchen**



THE GRASSROOTS MISSION







THE FUTURE OF FOOD

