About Nordic Swan Ecolabelled

Food services and conference facilities (without accommodation)



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Nordic Ecolabelling

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This document is a translation of an original in Norwegian. In case of dispute, the original document should be taken as authoritative.

Addresses

In 1989, the Nordic Council of Ministers decided to introduce a voluntary official ecolabel, the Nordic Swan Ecolabel. These organisations/companies operate the Nordic Ecolabelling system on behalf of their own country's government. For more information, see the websites:

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1 Summary

Food services and conference facilities (without accommodation) is a new product group, which origins from the criteria for product group "055 Hotels, restaurants and conference facilities".

The requirements for "Food services and conference facilities (without accommodation)" were divided from the original criteria for the product group "055 Hotels, restaurants and conference facilities" during consultation, with positive feedback from the industry. The requirements for "Food services" are proving attractive to the industry broadly, and interest from canteens is increasing. Conference facilities without accommodation are included in the new product group, based on increased interest from the industry and the great potential for environmental improvements.

The criteria consist of 38 obligatory requirements and 6 point score requirements.

Nordic Ecolabelled Food services and conference facilities meet strict environmental requirements and have taken a holistic approach to their environmental work. The Nordic Ecolabel is an effective tool for reducing a company's environmental and climate footprint and actively contributes to several of the UN's Sustainable Development Goals.

Changes compared to previous criteria (for hotel, restaurant and conference)

Environmental management: Requirements for annual follow-up have changed, because we want a greater focus on annual follow-up of the requirements and a better dialogue with the licensees. A new feature, for example, is a mandatory requirement for "continuous improvement".

Energy: New energy requirements have been developed for food services and conference facilities. The requirements no longer require energy meters, focusing instead on efficient energy use. New additions are the requirements for "New purchase of energy-intensive equipment", "Routines for daily energy saving", "Energy and CO_2-reducing measures", and "Training in efficient use of energy-intensive equipment".

Water: New water requirements have been developed for food services and conference facilities. The relevance, potential and steerability are lower than for a hotel, and the requirement regarding measurements has been removed.

There are two new requirements relating to "New purchase of water-intensive equipment" and "Training in efficient use of water".

Waste: The requirements contain a new and comprehensive requirement for food waste, which involves measurement, analysis, information to guests, training of employees and annual follow-up. The requirements for disposable items have been tightened considerably.

Sustainable food and drink: New requirements have been introduced regarding palm oil and GMOs, and the requirements for organic food and drink, and vegetarian food have been changed and tightened. Locally produced food is rewarded more than before. Table service of bottled water tapped off-site is

prohibited. The requirements for food and drink include point score requirements to motivate improvements.

Chemicals: The requirements have been changed and tightened. 100% of the products for general cleaning, dishwashing, window cleaning and laundering must be ecolabelled. We set requirements for classification and ingredients for the other chemicals that are used in smaller quantities.

Purchasing: Requirements for the purchase of ecolabelled products and services have been changed, tightened, and simplified. 100% of tissue paper and copy paper must be ecolabelled. 100% of all printed matter must be from an ecolabelled printing company. The business is rewarded with points for purchasing other ecolabelled products and services.

2 Environmental impact of food services and conference facilities (without accommodation)

The environmental impact of food services and conference facilities (without accommodation) is mainly associated with energy, water, food, waste, chemicals and purchasing. This is true of all these businesses, but to a varying extent.

Nordic Ecolabelling sets requirements based on relevance, potential and steerability (RPS). Are there any major environmental challenges associated with the service? Are environmental improvements achievable, and will setting requirements make a difference compared with other, non-Nordic Swan Ecolabelled businesses? And finally – is Nordic Ecolabelling able to steer the choices that the business makes?

All this has been discussed with regard to a range of themes associated with food services and conference facilities, leading to an RPS analysis. The results of the analysis are shown in the table below, and they underpin Nordic Ecolabelling's decisions on which areas to assign requirements in the product group, and the extent of these requirements.

Table 1 **RPS analysis**

Overall priority	Area	Comments
HIGH	**Food** R: high P: high S: medium	High relevance and potential. Steerability is medium, since there are major local and Nordic differences in the availability of various foodstuffs. There are large differences in environmental impact depending on farming methods and the origin of the raw ingredients. Organic: Organic products are better for the environment, but steerability ranges between medium and low in the Nordic region, due to varying availability of organic produce. MSC: Relevance and potential are high for MSC-labelled fish, which ensures a lower environmental impact since the fish comes from sustainable stocks. Vegetarian: Food based on vegetarian ingredients has a smaller environmental impact than meat and, to a lesser extent, fish. There are major variations in trends across the Nordic region, but vegetarian options have become a trend in many places, with more of a focus on vegan food than was previously the case. Local food: One trend that applies to the whole Nordic region is a focus on national food, preferably certified by a national labelling scheme. There is also an emphasis on local produce, and

		achieving the UN's Sustainable Development Goals will require a transition to more sustainable food, making local production important.
	Food waste R: high P: high S: medium	Food waste presents a challenge to the climate and the environment, commercial profitability and social ethics. Food waste has moved further into the spotlight in recent years, and relevance and potential are high, with medium steerability, all depending on the type of food service being provided. There are simple ways to reduce food waste within food services and conference facilities.
	Chemicals: dishwashing R: high P: high S: high	Relevance and potential are high, since the chemical consumption of dishwashers accounts for the vast majority of chemical use by large-scale food service businesses. Steerability is high, since there are many ecolabelled options on the market. Large dishwashers have automatic dosing, and most facilities use these.
	Waste R: high P: high S: medium	The relevancy is high, since the businesses generate large amounts of waste. The potential is also high, since it is possible to work on reducing quantities of waste, and on sorting the waste properly in pursuit of a circular ecocycle. The amount of waste has dropped in recent years, due to good sorting at source, with sorting of organic waste important. Sorting options vary depending on the provision of the local municipality, and whether they accept all waste fractions. Steerability can therefore be low in those municipalities where the businesses have no influence over the waste fractions that are accepted.
	Chemicals: daily cleaning R: high P: high S: high	Relevance and potential are high. The use of chemicals varies across the different businesses. There is a good choice of ecolabelled options for daily cleaning, and there are a large number of good dosing solutions on the market, with lower consumption as a result. Chemical-free cleaning methods and effective microfibre cloths can also reduce consumption.
MEDIUM	**Energy for operation and maintenance** R: medium P: medium S: low	Operation and maintenance include heating, refrigeration, hot water, ventilation and so on. Relevance is medium, but steerability can be challenging, particularly if another party owns the building or premises. Investments in operation and maintenance are expensive.
	CO_2 R: medium P: medium S: low	Emissions of CO_2 can be reduced through energy savings and careful choice of energy source. Relevance is medium, but as with energy, steerability can be challenging if another party owns the building or premises.
	Energy for energy-intensive kitchen equipment (new purchases) R: high P: medium S: low	Kitchens require a significant amount of energy, and the energy consumption of a food service comes mainly from the kitchen (refrigeration, cooking, ventilation, and dishwashing). There is considerable potential regarding new purchases of energy-intensive equipment, but such equipment is replaced infrequently because it is expensive, so it is best to use the equipment that is already available and works. Newer equipment/white goods are always more energy efficient.
	Energy for energy-intensive kitchen equipment (in usage phase) R: high P: medium S: medium	Relevance is high since energy consumption from the kitchen of a food service is considerable. Potential and steerability are medium, and energy can be saved by establishing training and good procedures for the use of energy-intensive equipment.
	Water R: medium P: medium S: low	There are variations across different businesses, but relevance is medium. The potential is medium, since water consumption has seen considerable reductions in recent years due to new water-saving technologies.
	External laundry R: medium P: medium S: medium	Relevance and potential are medium for canteens and restaurants (workwear, aprons, cloths, etc.). There are many ecolabelled laundrys available. However, access to ecolabelled laundry services may be limited in certain territories, and steerability is judged to be medium.

	Consumables: tissue paper R: medium P: high S: high	There are variations across different businesses, but consumption of large quantities of tissue paper creates high relevance and potential. Steerability is high, since there are many ecolabelled products on the market.
	Disposable items R: high P: medium S: medium	To be able to eat and drink outside the restaurant, the use of disposable items has increased. In addition, to avoid food waste, there is an increasing trend to bring leftovers home from the restaurant. Disposable items are a waste problem in general, but not for the restaurant itself. Factors such as quality, logistics and chain affiliation can be crucial, and the steerability can be low. The steerability is higher for some takeaway products because there are ecolabelled alternatives.
	Ecolabelled products R: high P: medium S: medium	Relevance and potential are high for products that are used on a daily basis. For products with a long life, such as furniture and fitments, textiles etc., the potential is set at medium. Although more and more ecolabelled options are coming onto the market, potential and steerability are rated medium, since the choice is not yet great enough to cover all needs in terms of function and design.
LOW	**Other chemicals and specialist cleaning agents** R: medium P: medium S: low	Some businesses use larger amounts of other chemicals and specialist cleaning agents (as defined by Nordic Ecolabelling) than others, and the relevance is thus judged to be medium. The potential lies in using smaller amounts of special cleaning agents, which is important since these are products that cannot be ecolabelled due to their ingoing substances. Steerability is therefore judged to be low. Examples of such products include drying agents, polish, stain remover, metal polish and oven cleaner.
	Transport: goods transport R: medium P: low S: low	Small businesses have very little control over goods transport, while larger businesses and chains may have some influence in this area. Catering businesses include transport as part of their service, which increases the level of steerability.

3 Other labels

There are several labelling schemes for the industry. In the food industry, there are several labelling schemes, including international and national organic labels, which give some indication of the properties of the food or its production. Examples of these labels are Green Key, Fairtrade, MSC, ASC, Animal Protection Denmark, Vegan, Whole Grain and the Norwegian Bread Scale.

Below is a list of the most widely used labelling schemes and management systems for the food service and conference industry in the Nordic region.

Table 2 **Other labelling schemes and management systems**

Labelling scheme	Focus area	Distribution	Comments
Green Key	Meeting and conference facilities	International	Independent international labelling scheme. Run by the Foundation for Environmental Education (FEE). The label was established in Denmark in 1994 by the Danish industry body HORESTA. (2900 businesses.)
Miljøfyrtårn	Catering and food services Restaurants Green conference Canteen	Norway	Miljøfyrtårn (Eco-Lighthouse) is a national environmental certification scheme run by the Eco-Lighthouse Foundation. Businesses are certified, not products. Established in 2003. (Over 178 businesses in the product areas HFC).

Debio grading labels	Food service and food retail	Norway	The grading scheme provides a marketing label to promote the proportion of organic/Debio-approved products. The bronze label requires a minimum of 15 products or 15%, silver a minimum of 50% and gold a minimum of 90% organic products.
Krav	Food products, food services, restaurants	Sweden	National label for organic production. Includes requirements concerning health, animal welfare, social responsibility, and climate. Established in 1985. (14 businesses in the product area restaurants.)
Organic Cuisine Label	Restaurants	Denmark	Free, state-backed label indicating amount of organics used in the restaurant. Has three levels: gold (90-100%), silver (60-90%) and bronze (30-60%). Established in 2009. (3179 businesses.)
Green Restaurant	Restaurants	Denmark	New ecolabelling scheme aimed at restaurants, catering and food services. Established by HORESTA and the Danish Outdoor Council. Established in 2019. (1 business.)
Environmental management	Companies in general	International	Internationally recognised standard that forms the basis for establishing an environmental management system. Can be applied to any type of organisation in any industry. Established in 1992. (No data on number of businesses.)

4 Justification of the requirements

This section presents requirements, and explains the background to the requirements, and the chosen requirement levels.

The previous generation, generation 4 of Hotels, restaurants and conference facilities, has broken through quite widely, with interest from the industry continuing to increase. The criteria have been revised and updated, with a focus on ensuring satisfied licensees and the greatest possible environmental benefit. There has been a particular rise in interest from canteens and institutional kitchens in recent years, and the criteria have been revised with these as one of the focus areas. Nordic Ecolabelling then decided to create a separate criteria document for food services and conference facilities (without accommodation), so that the requirements would appeal to this part of the industry in the best possible way. We see considerable potential in the conference industry, especially in terms of one-day conferences. In recent years, one-day conferences have become bigger than conferences over several days, and the criteria therefore include requirements tailored to these.

4.1 The UN Sustainable Development Goals

The UN Sustainable Development Goals form the world's shared action plan for combating inequality and poverty, protecting the planet and stopping climate change by 2030. The Nordic Swan Ecolabel is a good tool for ensuring a sustainable future, and in general terms the Nordic Swan Ecolabel contributes towards Goal 12: responsible consumption and production. A Nordic Swan Ecolabelled business has less of an impact on the environment.

More specifically, the criteria for food services and conference facilities (without accommodation) contribute to the following targets under Goal 12:

- "Sustainable management and efficient use of natural resources" by setting strict requirements for energy and water consumption and waste. In addition, there is a requirement for a high proportion of organic food and drink, and that all fish served must come from a sustainable source.
- "Reduce waste generation through prevention, reduction, recycling and reuse" by setting comprehensive requirements for sorting at source to ensure optimal opportunities for material recovery; by focusing on keeping waste levels down through limit values for waste; and by prohibiting disposable items.
- "Halve per capita global food waste" by setting strict requirements for reducing food waste through measurement, analysis, guest information and staff training.
- "Achieve environmentally sound management of chemicals and all wastes [...] and significantly reduce their release to air, water and soil" by setting the requirement that 100% of the chemicals used for daily cleaning, dishwashing and laundry must be ecolabelled. In addition, other chemicals must meet strict requirements concerning ingoing substances and classification. The Nordic Swan Ecolabel prevents pollution, as well as stopping people from being exposed to harmful chemicals during production and use.
- "Adopt sustainable practices" by setting requirements concerning progress, employee training and internal communication on the sustainability work of the business.

5 General requirements of the business

O1 Description of the business

Applicants must provide the following information about the business:

- Name, address
- Business definition and combination: food service and/or conference facility?
- Description of the business (text)
- Does the business have a bar?
- Does the business have a catering operation?
- Does the business offer takeaway? What type of takeaway?
- Number of food service guests, including catering and takeaway portions, per year.

  Catering and takeaway portions are a dish that is prepared for consumption somewhere other than where it was prepared.
- Number of conference guests per year
- Specific circumstances or other information you wish to give

Enter the information digitally, following the bullet list above.

Documentation stating the number of guests.

Background to requirement concerning description of business

Nordic Ecolabelling requires a detailed description of the business, to ensure the setting of appropriate and relevant requirements, tailored to your type of business. It is especially important that this information is correct, as it forms the basis for the application process and the requirements that apply to your particular business.

The limit values that we set in this criteria document on unsorted waste and requirements regarding food waste are based on calculations that include guest numbers. The definition of guest numbers can be found in the section below.

Applicants who do not have a good enough basis for providing information on the number of guests must estimate this at the time of application. A licence may be given with remarks, and the requirements must be met after a given period of time (minimum three months). This may be relevant if the business is newly established or if the operation of the business has been abnormal due to renovations, a pandemic or similar.

If you are uncertain about any of the points, contact your case officer for help and advice.

Definition of guests

- A restaurant guest is a guest who eats in the restaurant (which includes breakfast, lunch, and dinner guests).
- A conference guest is a guest who takes part in activities on the premises of the conference facility. A conference guest should be counted as a restaurant guest only if they have one or more meals in the restaurant, e.g. breakfast, lunch or dinner. Conference guests who have catered coffee/tea breaks do not count as restaurant guests. A conference guest participating for two days is counted as two conference guests. If the conference guest eats two lunches and one dinner at the facility, the guest must also be counted as three restaurant guests.

Documentation requirement

- The guest number is to be stated to the nearest 1,000 if the total guest number is 100,000 or higher. If the guest number is lower than 100,000, it is to be stated to the nearest 100. As documentation, we can accept summaries based on overviews from booking systems. The underlying data for the calculation of guest numbers is to be enclosed with the application.

6 Environmental management

O2 Responsible person

The company must appoint one person who has main responsibility for the application process, and for annual follow-up of the licence, and who ensures fulfilment of the Nordic Ecolabelling requirements during the validity period of the licence.

The business must inform Nordic Ecolabelling if the responsible person is changed.

Name, email, phone number and job title of responsible person.

Background to requirement for a responsible person

A responsible person is required to ensure that Nordic Ecolabelling's requirements are fulfilled throughout the entire validity period of the licence and that the annual follow-up and reporting is completed. The business may comprise several departments, but should in the first instance appoint just one person to be responsible for the licence and contact with Nordic Ecolabelling. The business may internally split responsibility between different departments and several people.

A large turnover of staff can be a challenge in this industry, not least with regard to the Nordic Swan Ecolabelling of the business. When a person who has had responsibility for producing documentation and carrying out annual reporting leaves, important experience may be lost. Passing on information and knowledge to their successor is thus vital.

O3 Annual follow-up of the licence

The following requirements must be followed up once a year:

- General information. Number of food service and conference guests
- Requirement regarding minimum threshold for proportion of organic food and drink
- Amount of unsorted waste
- Work with prevention of food waste
- Information on chemicals
- Requirement for continuous improvements.
- Requirement concerning food suppliers (applies only to conference facilities without their own food service)

The business must provide an annual follow-up of the bullet points in the list above. Nordic Ecolabelling may review all requirements, or selected ones. Information about follow-up and deadline for reporting is given in advance.

Confirmation that the business conducts an annual follow-up of the licence.

Background to requirement concerning annual follow-up of the licence

A requirement to submit annual reports is included to ensure that the facility complies with the ecolabelling requirements in the criteria document during the validity period of the Nordic Swan Ecolabel licence. Nordic Ecolabelling may review all requirements, or only selected ones. It is always the latest version of the annual report that forms the basis for ensuring that the criteria are met. If the annual report reveals that circumstances have changed, Nordic Ecolabelling must be informed of this.

O4 Requirement for continuous improvements

Once a year, the business must set its own environmental targets for the year to come. At the same time, a review of the previous year's environmental targets must be conducted, to ensure internal follow up. The "responsible person" has responsibility for making sure that the review is completed.

As a starting point, the environmental targets must focus on improvements in at least two of the following categories:

- Energy
- Water
- Waste

- Food waste
- Organic food and drink
- Chemicals
- Purchasing

Confirmation that an annual review of environmental work will be conducted, as part of which new targets will be set.

Annual report/review work that includes the internal follow up and current environmental targets of the business.

Background to requirement concerning procedures for continuous improvements

It is important that the facility regularly improves its environmental performance. A range of environmental targets need to be formulated, along with an action plan containing various measures to improve the environmental work of the business. The review should be conducted at the beginning of each year, for example before 31 January, so that new targets can then be set for the year ahead.

The targets must be measurable to allow an assessment of the improvements resulting from the measures. The targets may be measured in absolute figures, or even better using key performance indicators such as litres per guest, food waste per guest, and so on.

The review meeting must include a follow-up of the previous year's targets and action plans to analyse whether the targets have been met.

O5 Changes and unforeseen non-conformities

Planned changes, such as a change of chemical supplier, that have a bearing on the Nordic Swan Ecolabel's requirements are to be approved by Nordic Ecolabelling. The "responsible person" has the responsibility to ensure that unforeseen non-conformities affecting the Nordic Swan Ecolabel's requirements are reported in writing to Nordic Ecolabelling.

Procedures for changes and unforeseen non-conformities.

Background to requirement concerning changes and unforeseen non-conformities

Ensuring that the business has a quality management system with procedures for always reporting to Nordic Ecolabelling in the event of changes and unforeseen non-conformities also ensures constant compliance with the requirements of the Nordic Swan Ecolabel.

O6 Customer complaints

The company must ensure that the quality of the Nordic Ecolabelled service does not deteriorate during the licence period. All customer complaints must be handled and archived.

Upload the company's procedure for handling customer complaints.

Background to requirement concerning customer complaints

Nordic Ecolabelling requires that companies have implemented a complaint handling system for customers. In order to document the company's handling of

customer complaints, the company must have a procedure in place that describes how these activities are managed. The procedure should be dated and signed and will normally be part of the company's quality management system. If the company does not have a procedure for handling customer complaints, it is possible to submit a description of how the company handles customer complaints. During inspection visits, Nordic Ecolabelling will check that the complaint handling procedure has been implemented in your company as described, and check the customer complaint archive.

O7 Communication with staff

All employees who are involved in the everyday operation of the business must have knowledge regarding the Nordic Swan Ecolabelling of the business. The business must provide employees with basic training, containing as a minimum:

- information on the environmental work of the business
- what being Nordic Swan Ecolabelled means for the business
- what the employees can and must do to help with the environmental work

The training must take place no later than two months after licensing. All employees will then receive an annual orientation on general environmental issues, the environmental work of the business and the Nordic Swan Ecolabel. New employees must receive the necessary training within two months.

Nordic Ecolabelling can provide training material on request.

⇪ Description of basic training – how the business trains staff in the environmental work of the business and what it means for the business to be Nordic Swan Ecolabelled.

Confirmation that the staff receive training within two months of licensing.

Confirmation that new employees receive training within two months.

Confirmation that staff receive annual updates on the environmental work of the business and the Nordic Swan Ecolabel.

Background to requirement concerning information and training for staff

Training in the work of Nordic Ecolabelling is important in creating engagement across the whole organisation during the licence period. It is important that the contact person does not feel alone in this work and that all the departments are on board from the outset. The departmental managers are the key people for building up good environmental work at the facility from the beginning and for motivating the rest of the employees.

The training must contain both basic environmental knowledge and the knowledge that is necessary to maintain the Nordic Swan Ecolabel licence.

Each year, all employees are to be informed about the environmental work of the business and matters associated with the Nordic Swan Ecolabel licence – for example which environmental improvements the business is working towards, the results of measurements relating to the limit values, and changes to procedures for the Nordic Swan Ecolabel licence.

7 Sustainable food and drink

7.1 Organic food and drink requirements

O8 Proportion of organic food and drink

The company must state the proportion of purchased organic* food and drink per year.

> ** Organic means food and drink labelled in accordance with Regulation (EC) 2018/848, KRAV, Luomu, Nyckelpigan, Debio, Statskontrollert økologisk (Ø-merket), Demeter or Tún-lífrænt.*

As a minimum, data from three months of operation can be used.

Swedish, Danish and Norwegian companies must report the purchasing volume in percent (%), either in terms of money or kilos.

Icelandic companies must report the number of products that are regular products in daily serving.

Finnish companies can choose whether they report the number of products that are regular products in daily serving, or the purchasing volume in percent (%), either in terms of money or kilos.

Limit values for the proportion of purchased organic food and drink are gradually increasing, for the years 2022 and 2024, and must be reported to Nordic Ecolabelling at annual follow-ups in 2023 and 2025, see requirements for "Limit value for organic food and drink".

Calculating and documenting the proportion of organic food and drink for food services in Denmark, Sweden and Norway:

- *If the restaurant is approved by Det Økologiske Spisemærke as gold, silver or bronze, the approval can be used as documentation.*
- *If the restaurant is KRAV-certified to level 1 (in accordance with KRAV's percentage alternative), level 2 or level 3, the certification can be used as documentation.*
- *If the restaurant has Debio bronze approval (according to Debio's percentage alternative), or Debio silver or gold, the approval can be used as documentation.*
- *It is optional whether you want to use money or kilograms in the calculation of % share.*
- *It is optional if you want to include drinks in the calculation. On the other hand, it is recommended to include drinks in the calculation if this is appropriate for the business.*
- *Drinks include meal beverages such as soft drinks, juices, wine, beer and sides, with and without alcohol, as well as spirits.*
- *Examples of cases where it is not appropriate to include drinks in the calculation may be places with a large bar turnover, where much of what is sold is not organic.*
- *Please note that Det Økologiske Spisemærke requires the inclusion of drinks in the calculation.*
- *Mineral water and other products that cannot be labelled as organic can be excluded from the calculation.*

- *MSC-labelled fish and shellfish cannot be labelled as organic, but can be included in the calculation if the restaurant wishes, but must not exceed 50% of the calculated share. (Det Økologiske Spisemærke does not approve the inclusion of MSC-labelled fish.). Wild-caught fish without MSC labelling cannot be considered organic.*
- *If the food service buys in wild game meat, this can be deducted from the total purchase value. Deer, wild boar, reindeer and other animals that are farmed/reared do not count as wild game.*

Calculating the proportion of organic products for Iceland and Finland:

- An organic product must be a permanent feature of daily service in order to count as 1 product.
- It is fine to count several different organic products within one product category (e.g. two types of cheese/juice/bread/wine, etc.).
- Different flavours of herbs and spices and all kinds of tea only count as 1 product.
- Different types of milk such as oat milk, skimmed milk, high fat milk and almond milk count as separate products.
- MSC-labelled fish and shellfish cannot be labelled organic but can be included in the calculation if the food service wishes, although it must not exceed 50% of the product number.
- Seasonal produce that is only available at certain times of the year must be replaced with other organic products to count.

⇪ Documentation/calculation of last year's purchases of organic food and drink.

O9 Limit value for organic food and drink

The limit value is a minimum limit for purchased organic food and drink.

Due to different access to organic goods in the Nordic countries, the limit values are differentiated according to the table below.

Danish companies:

It is mandatory to meet the limit value of 30% purchased organic food and drink, for 2022. This will be verified in the annual follow-up in 2023.

This means that purchasing data from 2022 will be used for the annual follow-up in 2023.

Swedish, Norwegian, Finnish and Icelandic companies:

The limit value for organic food and drink is increasing in two steps. It is mandatory to meet the limit values for 2022 and 2024, with annual follow-up in the year 2023 and the year 2025, according to the table below.

This means that purchasing data from 2022 will be used for the annual follow-up in 2023, and purchasing data from 2024 will be used for the annual follow-up in 2025. The limit value that applies from 2024 onwards will apply throughout the licence period.

Danish, Swedish, Norwegian, Finnish and Icelandic companies:

As a minimum, purchasing data from three months of operation can be used.

Companies that have a licence and do not meet the limit values in the annual follow-up in 2023/2025 will lose their licence.

Applicants that do not have good enough procurement data/supporting documentation to meet the limit value at the time of application can be granted a licence, subject to the requirement being met after a given period of time (minimum three months). This may be relevant if the business is newly established or if the operation of the business has been abnormal due to renovations, a pandemic or similar.

Table 3 **Differentiated limit values for the Nordics, for the proportion of purchased organic food and drink. Denmark, Sweden and Norway must meet the limit value of purchases calculated in %, while Iceland must meet the limit value for the number of products in daily serving. Finland can choose between purchases calculated as a percentage, or the number of products in daily serving**

Country	Limit value 1: For purchases from the year 2022, which is reported at the annual follow-up in 2023	Limit value 2: For purchases from 2024, which is reported at the annual follow-up from year 2025 and future years.
Denmark	30%	(30%)
Sweden	15%	20%
Norway	5%	7%
Finland	13 products, or 5%	19 products, or 7%
Iceland	10 products	16 products

Confirmation that the food service commits to meet the limit values.

Annual follow-up 2023 and 2025: Documentation/calculation in accordance with requirements for "Organic food and drink", which shows that the limit value for organic food and drink is met.

P1 Organic food and drink

The food service is awarded points, as set out in the table below, if the proportion of organic food and drink exceeds the mandatory limit value. A maximum of 5 points can be achieved in this point score requirement.

Table 4 **Nordic score table for purchased organic food and drink. Denmark, Sweden and Norway are awarded points for the share of purchases calculated as a percentage, while Iceland is given points for the number of regular products in daily serving. Finland is given points for either purchases calculated as a percentage, or the number of regular products in daily serving.**

Country	2 points	3 points	4 points	5 points
Denmark (%)	≥ 30 - < 40	≥ 40 - < 60	≥ 60 - < 90	≥ 90
Sweden (%)	≥ 20 - < 30	≥ 30 - < 50	≥ 50 - < 90	≥ 90
Norway and Finland (%)	≥ 7 - < 15	≥ 15 - < 50	≥ 50 - < 90	≥ 90
Finland (products)	≥ 19 - < 25	≥ 25 - < 30	≥ 30 - < 35	≥ 35
Iceland (products)	≥ 16 - < 20	≥ 20 - < 25	> 25 - < 30	≥ 30

Documentation/calculation in accordance with the requirement for "Proportion of organic food and drink".

Background to requirement concerning proportion, limit value and points for organic food and drink

The aim of the requirement is to increase the proportion of organic food in the business.

Achieving the UN Sustainable Development Goals requires a transition to more sustainable food and farming systems that maintain ecosystems, are better adapted to climate change, and improve soil quality.[1] Organic farming is one way to achieve this.[2,3]

Organic farming places an emphasis on ecological balance, local ecocycles and ecological, economic and social sustainability over the long term.[4] Organic methods increase biodiversity and thus help to maintain ecosystem services on which agriculture depends.[5,6,7] The UN's nature panel IPBES also advocates organic farming as a system for promoting biodiversity and ecosystem functions.[8] The UN's climate panel IPCC points out that organic farming can contribute to sustainable land management.[9]

Organic methods lead to higher numbers of active microorganisms in the soil, which give better soil health and soil quality.[10] Artificial pesticides and fertilisers are not permitted, because they have a negative impact on biodiversity, and can leach into groundwater, rivers and seas, thus affecting water quality.

Building up fertile soil and combating weeds and pests instead involves a system of crop rotation with more perennial plants, companion planting, cover crops and green manure, and less tillage of the soil.[11] This also contributes to biodiversity, prevents soil erosion and creates the conditions for carbon storage in the ground.

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[1] UN, 'UN Sustainable Development Goals' www.fn.no/Om-FN/FNs-baerekraftsmaal [2 March 2020]
[2] Eyhorn F, Muller A, Reganold JP, Frison E, Herren HR, Luttikholt L, Mueller A, Sanders J, Scialabba NEH, Seufert V, Smith P (2019) Sustainability in global agriculture driven by organic farming. Nature Sustainability 2:253–255. https://doi.org/10.1038/s41893-019-0266-6
[3] Reganold JP, Wachter JM (2016) Organic agriculture in the twenty-first century. Nature Plants 2(2):15221 https://doi.org/10.1038/nplants.2015.221
[4] Arbenz M, Gould D, Stopes C (2016) Organic 3.0 – for truly sustainable farming and consumption, IFOAM Organics International, Bonn and SOAAN, Bonn.
www.ifoam.bio/sites/default/files/organic3.0_v.2_web_0.pdf
[5] Tuck SL, Winqvist C, Mota F, Ahnström J, Turnbull LA, Bengtsson J (2014) Land-use intensity and the effects of organic farming on biodiversity: a hierarchical meta-analysis. Journal of Applied Ecology 51:746–755. https://doi.org/10.1111/1365-2664.12219
[6] Rahmann G (2011) Biodiversity and Organic Farming: What do we know? vTI Agriculture and Forestry Research 3(61):189–208. Metaanalysis of 766 studies.
www.fao.org/fileadmin/user_upload/suistainability/pdf/11_11_28_OA_biodiversity_Rahmann.pdf
[7] Dainese M et al. (2019) A global synthesis reveals biodiversity-mediated benefits for crop production. Science Advances 5(10) eaax0121. https://doi.org/10.1126/sciadv.aax0121
[8] IPBES (2019) Summary for policy makers of the global assessment report on biodiversity and ecosystem services of the Intergovernmental Science-Policy Platform on Biodiversity and Ecosystem Services.
https://ipbes.net/sites/default/files/inline/files/ipbes_global_assessment_report_summary_for_policymakers.pdf
[9] IPCC (2020) Summary for policy makers. In: Climate Change and Land: an IPCC special report on climate change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems.
www.ipcc.ch/site/assets/uploads/sites/4/2020/02/SPM_Updated-Jan20.pdf
[10] Lori M, Symnaczik S, Mäder P, De Deyn G, Gattinger A (2017) Organic farming enhances soil microbial abundance and activity – A meta-analysis and meta-regression. PLoS ONE 12(7):e0180442. https://doi.org/10.1371/journal.pone.0180442
[11] Scialabba NEH (2013) Organic Agriculture's Contribution to Sustainability. USDA Organic Farming Systems Research Conference. Conference Proceedings. www.fao.org/3/a-aq537e.pdf

Biological means of controlling pests and mechanical weed prevention methods are usually used. In livestock farming, an emphasis is placed on animal welfare and on the animals being able to exhibit their natural behaviour.

Other discussion points

The greatest criticism levelled against organic farming concerns land use, and the question of whether organic farming can produce enough food to feed the world. Switching to 100% organic farming globally would require more land than conventional farming due to lower yields (at least in industrial nations; in developing nations use of organic farming methods has proven to produce better yields), but there would be less excess nitrogen, and less use of pesticides.[12] If food waste was reduced and food was grown on land that is currently used to grow animal feed, more space would not necessarily be needed.**Feil! Bokmerke er ikke definert.** Switching to organic could cut emissions of greenhouse gases, but getting enough nitrogen could be a challenge.**Feil! Bokmerke er ikke definert.**

It is uncertain whether organic farming is currently helping to cut emissions of greenhouse gases. Literature reviews from Switzerland and Germany show that when the EU's LCA guidelines are followed, greenhouse gas emissions for organic and conventional foodstuffs are on a par for each kg of product.[13],[14] Both organic and conventional farming have scope for improvement in this area. Organic methods help to store more carbon in the ground, which increases soil quality, but it does not necessarily deliver much of a climate impact.[15]

Differentiation of Nordic requirements

Sales of organic food and drink have risen steadily in recent years across the Nordic region. However, there are major differences between the countries. Nordic Ecolabelling has therefore tightened all the minimum thresholds for organic food and drink products, but has continued with differentiated requirements for each of the Nordic countries. Finland and Norway have seen a strong percentage growth in organic food in recent years, but are still a long way behind Sweden and Denmark. Denmark has led the way in organic sales per person[16], while Sweden has led the way in switching to organic farming and is also the best in the Nordic region at public sector procurement.[17] Food services with a higher proportion of organic food and drink than the compulsory threshold

[12] Muller A, Schader C, Scialabba NEH, Brüggemann J, Isensee A, Erb KH, Smith P, Klocke P, Leiber F, Stolze M, Niggli U (2017) Strategies for feeding the world more sustainably with organic agriculture. Nature Communications 8:1290. https://doi.org/10.1038/s41467-017-01410-w
[13] Meier MS, Stoessel F, Jungbluth N, Juraske R, Schader C, Stolze M (2015) Environmental impacts of organic and conventional agricultural products – Are the differences captured by life cycle assessment? Journal of Environmental Management 149:193–208. https://doi.org/10.1016/j.jclepro.2017.05.041
[14] Treu H, Nordborg M, Cederberg C, Heuer T, Claupein E, Hoffmann H, Berndes G (2017) Carbon footprints and land use of conventional and organic diets in Germany. Journal of Cleaner Production 161:127–142. https://doi.org/10.1016/j.jclepro.2017.05.041
[15] Gattinger A, Muller A, Haeni M, Skinner C, Fliessbach A, Buchmann N, Mäder P, Stolze M, Smith P, Scialabba NEH, Niggli U (2012) Enhanced top soil carbon stocks under organic farming. PNAS 109(44):18226–18231. https://doi.org/10.1073/pnas.1209429109
[16] Bioforsk Report Vol. 9 Nr.139 2014 Økologisk mat i de nordiske landene - tilgang på råvarer og faktorer som påvirker omsetning av økologisk mat, 2014 http://orgprints.org/30184/1/BIOFORSK%20RAPPORT_9_139_2014%20%C3%98kologisk%20mat%20i%20de%20nordiske%20landene.pdf
[17] EKOMATCENTRUM MARKNADSRAPPORT Ekologiskt i offentlig sektor 2019, http://ekomatcentrum.se/wp-content/uploads/2019/06/Rapport-Marknadsrapport-EMC-2019-2.pdf

are rewarded with points. During the annual follow-up, it may be relevant for Nordic Ecolabelling to conduct random checks of the requirement. Food services that are part of a chain can obtain points at chain level, if they choose to document purchases of organic products as an average in % (at chain level, for those businesses in the chain that are applying for the Nordic Swan Ecolabel).

The background to the major Nordic differences is complex, including various political strategic initiatives, trends and demand, plus price versus profitability.

The Nordic countries have different organic certification systems for food services. These certification systems are based on slightly different definitions of what can be considered organic, and what should be included in the calculation when working out the percentage of organic purchases. Nordic Ecolabelling has therefore chosen a single Nordic definition of organics in our criteria, and a common calculating system for those that measure organic purchases as a percentage and for those that "count" the number of organic products. The requirement is also formulated in such a way that Danish, Swedish and Norwegian food services can document the requirement via a certificate from a national organic labelling scheme, if they wish.

Iceland lacks sales statistics for organic products, but there is certainly a growing range available in supermarkets. The country has been through an economic crisis that has led to significant price rises for food generally, which may have affected demand for organic food.**Feil! Bokmerke er ikke definert.** There are few Icelandic producers with organic certification, and it can therefore be difficult to get hold of "fresh produce" that is organic and Icelandic. However, there is growing demand for other organic goods. Nordic Ecolabelling has therefore chosen to tighten the requirement somewhat by increasing from 5 to 10 products that must be served daily by Icelandic food services.

Minimum thresholds have only been developed for the Nordic region. If businesses outside the Nordic region wish to apply for the Nordic Swan Ecolabel, Nordic Ecolabelling will consider the possibility of developing requirements for the region in question.

Examples of how to count products in Iceland and Finland:

- One red wine and one white wine, from the same producer = 2 products.
- Two red wines from the same producer = 2 products (as the wines may suit different types of food).
- Two types of orange juice from two different producers = 2 products (as there are two different producers, and one may be served at breakfast, for example, and one on the à la carte menu).
- One apple juice and one orange juice = 2 products.
- Bread: one rye bread and one white loaf = 2 products.
- Whole milk, low-fat milk, extra low-fat milk, skimmed milk, cream, soured milk and cultured milk are regarded as separate products for counting purposes.
- Natural yoghurt with 3% fat and natural yoghurt with 0.3% fat = 1 product.
- One type of tea and one type of green tea = 1 product (as this is a narrow product type, the decision is that all teas are to be counted as one product).

- Different types of coffee, espresso, regular = 2 products.
- MSC-labelled fish, different fish species = multiple products. (If the business has cod, coley, salmon and prawns that are MSC-labelled, these count as 4 products if the products are a permanent feature of daily service.)
- Seasonal produce that is only served during certain parts of the year can only be counted if it is replaced with other organic products when the season is over.
- NOTE: Products that are a fixed feature of a weekly menu may be counted, in consultation with Nordic Ecolabelling, even if they are not served daily, seven days a week – for example, if organic chicken/fish is on the menu four out of seven days a week.

7.2 Other requirements sustainable food and drink

O10 Table serving of water

The serving of bottled water is prohibited where the business has table service or a buffet for food and drink. In this instance, bottled water means still water bottled off-site. The requirement does not apply to carbonated water.

Exempt from the requirement:

Sales of bottled water via room service, takeaway, catering and fast-food.

Sale/serving of bottled water is permitted due to abnormal operational circumstances, such as uncertainty about water quality, whether infection control considerations must be taken into account, or similar situations.

Restaurants that have both table service and takeaway can sell water but must also have tap water clearly visible as an alternative for their guests.

Confirmation that water bottled off-site is not served during table service and buffets.

Checked on site.

Background to requirement concerning drinking water

Water bottled off-site has a significantly larger climate and environmental footprint compared with the same amount of water from the tap. Tapwater ensures savings on materials for packaging and bottles, plus energy and emissions from production and transport. The water supply in the Nordic region is safe, fresh and pleasant, so it is basically unnecessary to buy water, if tapwater is available. The requirement does not apply to carbonated water.

The sale of bottled water is permitted in situations other than as part of table service – for example via catering, takeaway and fast-food. Food services such as canteens that sell food and drink over the counter and have both table service and takeaway are permitted to sell bottled water but must also have tap water clearly visible as an alternative for their guests.

P2 Locally produced food and drink

The food service is awarded points for each category in which they have one or more locally produced* products. To earn points, the products must be available in one season. A maximum of 2 points can be achieved in this point score requirement.

Each category gives 0.5 points:

- Dairy products (milk, cheese, etc.)
- Eggs
- Grains and baking ingredients
- Fruit and berries
- Vegetables, root vegetables and mushrooms
- Drinks (juice, beer, etc.)
- Poultry (chicken, turkey, etc.)
- Fish and seafood
- Meat (beef, pork, lamb, goat, wild game, etc.)
- Other (honey, oil, herbs, etc.)

** In order for food and drink to count as locally produced, all production, rearing, hunting, harvesting, picking, processing and storage must take place within 250 km of the business. For businesses north of 62°N, the limit is 500 km, except for Icelandic companies, which can count all national production as locally produced. For fish, the distance that counts is from the fishing port. There must be full traceability along the supply chain from the food service back to the producer/place of production. If the product is processed/semi-processed, documenting the main ingredient is sufficient.*

Confirmation and overview of purchased locally produced products and categories that earn points.

Confirmation from the supplier, showing the origin of the products.

Checked on sight.

Background to point score requirement concerning locally produced food and drink

Achieving the UN Sustainable Development Goals requires a transition to more sustainable food and farming systems, according to the UN and other international organisations.[18] Development of local production is part of this. Nordic Ecolabelling therefore wishes to reward those food services that choose to support local food production.

Today's system means that large amounts of food are produced for global markets, but the production is dependent on external inputs and requires considerable resources.[19] This has led to environmental problems such as deforestation, water shortages, soil depletion, loss of biodiversity and increased greenhouse gas emissions. In recent years, the UN and its Food and Agriculture Organization (FAO) have promoted agroecology as the path to more sustainable farming.[20] This is a holistic system that applies organic principles to promote biodiversity and ecosystem services, and takes account of the economic and social aspects of food systems. Several UN reports and research projects on sustainable food production state that agriculture based on local resources and knowledge,

[18] www.fn.no/Om-FN/FNs-baerekraftsmaal
[19] www.fao.org/3/i9037en/i9037en.pdf
[20] http://www.fao.org/agroecology/home/en/

local needs, local innovation, small-scale farming and short supply chains is a vital component of any sustainable food system of the future.[21],[22],[23],[24],[25].

Several environmental factors support the promotion of locally produced food in the Nordic region, although not all of them apply to all production in every Nordic country.

Much of the region's biodiversity can be found on farmland. Local food production helps to maintain the cultural landscape and to increase the diversity of wild species, habitats and cultivated plants.[26] Ecosystem services are retained, and the farming becomes more robust. Sales to local markets can encourage farmers to produce a greater variety of crops.[27]

With fruit and vegetables, particularly potatoes and other root vegetables, transport accounts for a large proportion of the environmental impact over their life cycle.**Feil! Bokmerke er ikke definert.** Use of local, seasonal produce means that less energy is used and greenhouse gas emissions are lower.[28] When it comes to meat, transport makes up only a small part of the overall environmental impact, but the Nordic region and Europe generally have low carbon emissions per kilo of protein produced, compared with other regions.[29]

O11 Vegetarian dish

The food service must offer one or more vegetarian* main courses on the menu, for both lunch and dinner. This also applies to catering and takeaway.

** Vegetarian means food from the plant kingdom such as grain products, vegetables, fruit, berries, potatoes, nuts and seeds, but also dairy products, eggs, honey and so on.*

Confirmation that the requirement is met.

Description of how the requirement is met.

Checked on sight.

[21] http://www.srfood.org/images/stories/pdf/otherdocuments/20130918_UNCTAD_en.pdf
[22] Global summary for decision makers: www.globalagriculture.org/fileadmin/files/weltagrarbericht/IAASTDBerichte/GlobalSDM.pdf
[23] http://www.ipes-food.org/_img/upload/files/CFP_FullReport.pdf
[24] www.iddri.org/sites/default/files/PDF/Publications/Catalogue%20Iddri/Etude/201809-ST0918EN-tyfa.pdf
[25] http://www.naturvardsverket.se/Documents/publikationer6400/978-91-620-6842-4.pdf?pid=23308
[26] Charlotte Lagerberg Fogelberg, På Väg Mot Miljöanpassade Kostråd. Vetenskapligt Underlag Inför Miljökonsekvensanalysen Av Livsmedelsverkets Kostråd (Swedish National Food Agency) <https://www.livsmedelsverket.se/globalassets/publikationsdatabas/rapporter/2008/2008_livsmedelsverket_9_miljoanpassade_kostrad.pdf>.
[27] Johanna Björklund and others, 'Local Selling as a Driving Force for Increased On-Farm Biodiversity', Journal of Sustainable Agriculture, 33.8 (2009), 885–902 <https://doi.org/10.1080/10440040903303694>.
[28] Valérie Masson-Delmotte and others, Climate Change and Land. An IPCC Special Report on Climate Change, Desertification, Land Degradation, Sustainable Land Management, Food Security, and Greenhouse Gas Fluxes in Terrestrial Ecosystems (IPCC, 2019) <www.ipcc.ch>
[29] P.J. Gerber and others, Tackling Climate Change through Livestock. A Global Assessment of Emissions and Mitigation Opportunities (Food and Agriculture Organization of the United Nations (FAO), 2013) <http://www.fao.org/3/a-i3437e.pdf>.

Background to requirement concerning vegetarian dishes

Vegetarian produce has a lower climate footprint and requires significantly less energy and land to generate the same amount of protein and energy, compared with meat production. [30]

Agriculture and forestry account for almost a quarter of the world's greenhouse gas emissions and cause a great amount of damage to and depletion of the planet's resources. A new report[31] from the UN's climate panel states that we need to implement radical changes in order to make agriculture more sustainable. They recommend, for example, that we change how we produce food, manage land and eat. The recommendation is to switch to a more plant-based diet, which will also reduce greenhouse gas emissions. Nordic Ecolabelling wishes to see Nordic Swan Ecolabelled food services contributing to demand for plant-based food, and therefore sets requirements in this area.

The criteria cover several different types of food service, and some of them, such as canteens, may not serve hot food. These food services often have a simple offering that includes baguettes and a salad buffet. To meet the requirements, bread products with vegetarian/vegan fillings may be approved, along with salad buffets that contain high-protein ingredients, such as beans, lentils, pasta, rice, couscous, tofu, pearl barley and so on. Note that this only applies to food services that serve cold food.

Where hot food is served, there must always be a hot vegetarian/vegan option. This means that a food service that serves hot food one day a week will not have its salad buffet approved as a vegetarian option on the day of the week that hot food is served.

O12 Measures to promote food with a low carbon footprint

The food service must implement at least two measures to promote food with a low carbon footprint. See measures that promote food with a low environmental impact in Appendix 1 for inspiration.

The measures are approved following assessment by Nordic Ecolabelling.

Food services that only serve vegetarian food meet the requirement.

⇪ Description of the measures implemented by the food service to promote food with a low carbon footprint.

Where relevant

Confirmation that the food service only serves vegetarian food.

Background to requirement concerning measures to promote food with a low carbon footprint

Nordic Ecolabelling wants to motivate the restaurant to implement measures that promote food with a low environmental impact. The focus is on measures over which the food service has some control. The food service is able to be inventive and create its own measures that can reduce the environmental impact.

[30] Lagerberg-Fogelberg. 2008. På väg mot miljöanpassade kostråd- vetenskapligt underlag inför miljökonsekvensanalysen av Livsmedelsverkets kostråd. Report, 2008:9. Swedish National Food Agency, and Röös. 2012. Köttguiden 2012 – kloka val för miljö och djurvälfärd Utkast 2012-10-10. Swedish University of Agricultural Sciences (SLU).
[31] IPCC Special Report on Climate Change, Desertification, Land Degradation, Sustainable Land Management, Food Security, and Greenhouse gas fluxes in Terrestrial Ecosystems. 2019. Chapter 5.

The measures must clearly show a reduction in environmental impact, which can easily be communicated to guests and staff. See Appendix 1 for tips and inspiration.

O13 Sustainable fish and shellfish

A: These species, which are endangered, must not be served by a Nordic Swan Ecolabelled food service:

- shark
- all species of skate
- wild-caught sturgeon
- endangered Atlantic bluefin tuna
- eel

An exception is made in Iceland for traditional serving of the shark species Somniosus microcephalus and the skate species Dipturus batis/Raja batis and Raja Amblyraja radiata.

B: These species, which are threatened, must not be served if they are fished in the stated country (status on country's red list of endangered species in brackets):

Table 5 **"B-list" (critically endangered (CR), endangered (EN))**

Fish species	Country
Catfish	Sweden (EN)
Halibut	Sweden (EN)
Redfish	Norway (EN)
Sea trout	Finland (EN)
Brown trout	Finland (EN)
Rabbit fish	Sweden (EN)
Roundnose grenadier*	Sweden (CR)
White ling*	Sweden (EN)
Pollack	Sweden (CR)
Blue ling*	Norway (EN)
European weather loach / Misgurnus fossilis*	Denmark (CR)
European whitefish	Finland (EN)
Landlocked salmon*	Finland (CR)
Arctic char*	Finland (CR)
Grayling*	Finland (CR)

C: Tropical prawns, i.e. scampi, must not be served.

Bycatch of species on list A, B or C must not be served. MSC-labelled fish and shellfish may always be served.

Labels for standards other than MSC may be used if Nordic Ecolabelling has approved them. The standards must meet Nordic Ecolabelling's requirements for sustainability labelling of raw ingredients from fish and shellfish, see Appendix 3. ASC is currently not approved.

The list of non-sustainable seafood may be revised if new information is received.

For an overview of all the fish species in different Nordic languages, see Appendix 2.

⇪ Describe the procedures that the food service has in place to ensure fulfilment of the requirement. Serving of fish on the B-list requires full traceability back to the fishery.

🔑 Checked on site.

Background to requirement concerning sustainable fish and shellfish

Marine ecosystems are threatened by overfishing, eutrophication, pollution and climate change. The fact that many fish stocks are overfished affects not only the individual stocks, but whole ecosystems. According to the UN's nature panel IPBES, overfishing is the key cause of diversity loss in the oceans.[32] This is followed by changes to land use. In freshwater, the order is reversed. To avoid use of the most endangered species of fish and shellfish and species that are produced in a not particularly eco-friendly way, Nordic Ecolabelling has drawn up a three-part list of species that cannot be served:

A: Species categorised as critically endangered (CR) or endangered (EN) on the red list of the International Union for Conservation of Nature (IUCN)[33]. Several of the species are also on the OSPAR list of threatened and/or declining species. There is a ban on serving any species of shark or skate, even though not all of them are endangered, since there is a great deal of incorrect labelling.

B: Species categorised as critically endangered (CR) or endangered (EN) on the official red list of the country in which they are fished. Finland, Norway and Sweden have national red lists for both saltwater and freshwater fish, Denmark has a red list only for freshwater fish, and Iceland has no red list. Species that are new to the list since generation 4 of the criteria 055 Hotels, restaurants and conference facilities are marked with *.

C: Tropical prawns. These are not on the IUCN's list, but must not be served because their fishing and farming causes major environmental problems, such as destruction of mangrove forests.[34,35] Mangrove forests are highly productive ecosystems that are home to a huge number of species of fish, shellfish and other animals. They also protect the coasts against flooding and erosion.

Fish and shellfish in category A, B or C may in some cases come from sustainable fisheries or farms. In order for these species to be served, their sustainable production must be documented. They must therefore be certified to standards that meet Nordic Ecolabelling's requirement concerning standards, see Appendix 3. Nordic Ecolabelling currently approves the MSC standard, but not ASC.

An exception is made in Iceland for traditional serving of the shark species Somniosus microcephalus and the skate species Dipturus batis/Raja batis and

[32] IPBES (2019) Summary for policymakers of the global assessment report on biodiversity and ecosystem services. www.ipbes.net/global-assessment-report-biodiversity-ecosystem-services (15.08.2019)
[33] https://www.iucnredlist.org/
[34] Thomas N, Lucas R, Bunting P, Hardy A, Rosenqvist A, Simard M (2017) Distribution and drivers of global mangrove forest change, 1996–2010. PLoSONE 12(6): e0179302. https://doi.org/10.1371/journal.pone.0179302
[35] Richards DR, Friess DA (2016) Rates and drivers of mangrove deforestation in Southeast Asia, 2000–2012. PNAS 113(2):344–349. https://doi.org/10.1073/pnas.1510272113

Raja Amblyraja radiata, because these are traditional dishes served on one day of the year. The shark is served in February and the skate on 23 December. In total, 8 tonnes of the shark species, 145 tonnes of the skate species Raja batis and 614 tonnes of the species Raja Amblyraja radiata are caught each year.[36]

Why does Nordic Ecolabelling not currently approve ASC?

Nordic Ecolabelling assesses standards for raw ingredients when the licensee wishes to use them. Up until now, we have therefore only assessed the ASC standard for tropical prawns (shrimp) (version 1.0, March 2014). At that time, we judged that it does not meet our requirements concerning standards. These were the reasons:[37]

- The standard does not contain financial requirements and requirements concerning food safety, something that we require a standard to contain.
- The standard makes no mention that international law/conventions (apart from for chemicals) must be followed. There is only one requirement concerning legality, and that requires local and national legislation to be followed.
- The standard does not contain definitions of the vocabulary used, which makes it vague and open to interpretation.
- It has absolute requirements relating to biodiversity, but these are weak and open to exceptions. It is difficult to see whether the standard really has requirements that are important for the preservation of biodiversity.

The tropical prawns standard is under review. There is also a standard for Salmon – 3.1.7 (Sea Lice). Four of the other ASC standards were revised in 2019 (Freshwater trout, Pangasius, Salmon – Smolt [Section 8] and Salmon PTI (Parasiticide Treatment Index). ASC also launched two new standards in 2019 (Tropical marine finfish and Flatfish), and two new standards are under development (Feed and ASC Farm).

We will assess the revised ASC standard for tropical prawns if requested by a licensee. The same applies to the other ASC standards.

O14 Palm oil

Palm oil must not make up any part of the frying oil used by the food service.

Confirmation that the frying oil used by the food service is free from palm oil.

Checked on site.

Background to requirement concerning palm oil

Different products have different effects, and Nordic Ecolabelling has a particular focus on palm oil. The establishment of palm oil plantations is one of the main causes of rainforest destruction, which threatens the living conditions of indigenous people, plants and animals. The rainforests are particular important for biodiversity, since they are the most species-rich ecosystems on the planet. Cutting down rainforest is also a serious threat to Earth's climate. Other

[36] Statistics Iceland: https://statice.is/statistics/business-sectors/fisheries/catch/

[37] https://sharepoint.nordicecolabel.org/archive/Nordisk%20Miljmrkning/Tvärgående%20Tema/Skogsbruk oa/Fisk/Handläggning%20fisk/ASC/Notat_ASC_2015-12-08.docx

environmental problems relating to palm oil are the use of toxic substances in production, air pollution when burning native forest, soil erosion and sedimentation in rivers and watercourses, and discharges of wastewater from the palm oil mills. Palm oil production is also associated with social issues, including the risk of workers' rights being violated.

Frying oil is a product that food services often use in large quantities. To reduce the use of palm oil, Nordic Ecolabelling prohibits the content of palm oil in frying oil.

Nordic Ecolabelling has assessed the Roundtable on Sustainable Palm Oil's (RSPO) standard for sustainable palm oil production and judges that it does not fully satisfy our requirements concerning sustainability standards, since it does not give sufficient protection to biological areas and biodiversity. Nordic Ecolabelling therefore wishes to set as strict a requirement as possible concerning palm oil, where there are alternatives to its use. In product groups where there are still no alternative ingredients to palm oil or good controls, there is a requirement that the ingredients must hold RSPO certification. In such cases, certification and the RSPO standard are considered the best tools on the market for more sustainable production of palm oil.

O15 Ban on genetically modified food (GMO)

Nordic Swan Ecolabelled food services are prohibited from using or serving genetically modified food*.

The food service must have procedures in place to ensure that genetically modified food is not purchased.

* *Genetically modified food is food that, under national legislation, is labelled as containing genetically modified ingredients or ingredients produced from genetically modified organisms (GMO). Particularly relevant products are those based on soya, maize, rapeseed or sugar beet.*

⇧ Procedures to ensure that the business does not serve food that, under national legislation, is labelled as containing genetically modified ingredients or ingredients produced from genetically modified organisms (GMO).

Background to requirement concerning a ban on GMO

Genetically modified organisms (GMO) are a much-debated topic and many countries have banned the cultivation of GM crops. The themes of the debate include food safety, land use, lack of scientific knowledge about the effects of GM crops under local agricultural/forestry conditions and the risk of negative impacts on health and the environment. Nordic Ecolabelling applies the precautionary principle and bases its decisions on regulations that take a holistic approach to GMO. This means that sustainability, ethics and social benefit are weighed up together with health and the environment. Nordic Ecolabelling is not, in principle, against gene technology and GMO in itself, but is concerned about the consequences of genetically modified plants, animals and microorganisms spreading in nature. Nordic Ecolabelling believes that GMO should be assessed on a case-by-case basis.

Research results have not clearly proven that today's GM plants contribute towards the development of sustainable agriculture with less use of pesticides, and there is a lack of research on the long-term effects of genetically modified plants, including both environmental and socio-economic consequences. There are

potential adverse effects of GMO along the entire value chain from research and development of plants, through cultivation, to storage, use and waste management.[38] There is a lack of scientific research concerning several of these phases, plus a lack of wide-ranging assessments. [39],[40],[41] Today's GMOs are also tailored to industrial farming by businesses that have established something of a monopoly, and Nordic Ecolabelling wishes to help limit the negative consequences of this.

There is a legal requirement in the EU, Norway and Iceland that all food containing genetically modified ingredients, or ingredients produced from genetically modified organisms, must be labelled as such. Food made from genetically modified organisms, but that no longer contains DNA, must also be labelled. This applies, for example, to cooking oils. Additives such as enzymes, amino acids and vitamins that are produced using genetically modified microorganisms are not in themselves GMOs. They therefore do not require labelling, and their use is permitted in food at Nordic Swan Ecolabelled food services. These products are manufactured in closed systems at factories, and Nordic Ecolabelling therefore does not consider their production to be problematic.

P3 No use of genetically modified feed

The food service earns 1 point if all the basics – milk, eggs and meat* – come from animals that have not been fed genetically modified feed**.

* *Pure meat products, not including processed meat such as ham and so on.*

** *Feed that, under national legislation, is labelled as containing genetically modified ingredients or ingredients produced from genetically modified organisms (GMO).*

This means:

- Food marked with an organic label, Swedish Sigill, VLOG/Ohne gentechnik or an equivalent label meets the requirement.
- Food from producers who have contracts with farmers concerning the use of GMO-free feed.
- Food from farmers who can document that they use GMO-free feed.
- Food from countries where genetically modified feed is not used. This is milk, eggs and meat from Norway and Sweden, milk from Finland and lamb from Iceland. These are countries where the relevant producers have taken a nationwide decision to use GMO-free feed. (No genetically modified feed is approved in Norway.)

⇪ Procedures that ensure the exclusive purchase of milk, meat and eggs that are marked with an organic label, Swedish Sigill, VLOG/Ohne gentechnik or equivalent labels; that are from producers who have contracts with their suppliers concerning the use of GMO-free feed; that are from farmers who can document with an invoice/delivery note that they use GMO-free feed; or that are produced in countries where genetically modified feed is not used (applies to

[38] Catacora-Vargas G (2011): Genetically Modified Organisms – A Summary of Potential Adverse Effects Relevant to Sustainable Development. Biosafety Report 2011/02, GenØk – Centre for Biosafety.
[39] Kolseth et al (2015) Influence of genetically modified organisms on agro-ecosystem processes. Agriculture, Ecosystems and Environment. 214 (2015) 96–106.
[40] Fischer et al. (2015) Fischer et al. (2015): Social impacts of GM crops in agriculture: a systematic literature review. Sustainability 7:7.
[41] Catacora-Vargas G et al. (2018): Socio-economic research on genetically modified crops: a study of the literature. Agriculture and Human Values 35:2

milk, eggs and meat from Norway and Sweden, milk from Finland and lamb from Iceland).

Background to point score requirement concerning no use of genetically modified feed

Nordic Swan Ecolabelled food services are subject to a requirement concerning GMO-free food. In many countries, consumers want to be able to choose GMO-free food and food from animals that are not raised on GMO feed. The reason is that they want to be able to choose whether they support the use of GMO in farming. In Denmark, Sweden and Finland, certain producers and supermarket chains offer milk, eggs and meat from animals that have not eaten GMO feed. GMO is not present in animal feed in Norway and Sweden, all Finnish milk comes from cows fed on GMO-free feed, and lambs in Iceland are also not allowed to eat genetically modified feed. In all these countries, the relevant producers have taken a nationwide decision to use GMO-free feed. No genetically modified feed is approved in Norway either.

Legislation in the EU, Norway and Iceland requires labelling of food and feed that contains genetically modified ingredients, but there is no such requirement for the labelling of food from animals that have been given genetically modified feed. The Swedish guidelines for public sector procurement contain a voluntary requirement that beef and chicken must come from animals fed on GMO-free feed.[42] When a Nordic Swan Ecolabelled food service uses milk, eggs and meat from animals that have not eaten genetically modified feed, this gives consumers an extra opportunity to choose GMO-free that they would not otherwise have under current legislation.

While all Norwegian and Swedish food is produced using GMO-free feed, the range of milk, eggs and meat from entirely GMO-free production chains has also risen in the rest of the Nordic region over the past few years. The selection of processed products is also on the rise but remains small. The requirement therefore only relates to the basic goods of milk, eggs, and meat. The requirement also does not cover fish, but this will be reviewed in the next revision.

8 Waste requirements

8.1 Unsorted waste, limit value and waste management

O16 Sorting at source

- The company must sort all waste that is generated. The waste must be sorted at source into relevant fractions, and in accordance with what the waste contractor is able to take away for recycling. See the table below for examples of fractions.
- Organic waste must be sent for recycling/biological treatment, such as biogas production or compost. If the waste contractor cannot offer recycling of biological waste, this must be documented.

[42] https://www.upphandlingsmyndigheten.se/hallbarhet/stall-hallbarhetskrav/livsmedel/kott/notkott/gmo-fritt-foder/#spjutspets (30.01.2020). The text is due to be updated in March 2020.

- It is mandatory for everyone to sort hazardous waste (the fractions are therefore not mentioned in the table below). This includes, for example, hazardous chemicals, electrical waste, small electronics, light bulbs and batteries – types of waste that can be generated in large quantities over a year.

Table 6 **Examples of fractions that may be relevant in the various Nordic countries**

Sweden	Norway	Denmark	Finland	Iceland
Clear glass	Glass and metal	Glass	Mixed glass	Glass
Coloured glass				
Metal packaging		Metal waste	Metal packaging	Metal packaging
Organic waste	Food waste (organic waste)	Organic waste	Biowaste/organic waste	Organic waste
Garden waste	Park and garden waste (organic)	Garden	Garden waste	Garden waste
Paper	Paper	Paper and cardboard	Paper	Paper
Corrugated board and paperboard	Board (corrugated and paperboard)		Board (corrugated and paperboard)	Cardboard
Paper packaging		Paper packaging for food and drink		
Rigid plastics	Rigid plastics	Rigid and soft plastics are combined, but may also be separate fractions	Rigid plastics in mixed waste/unsorted waste	Plastics
Soft plastics	Plastic foils (soft plastics)		Plastic foils, plastic packaging	
Ceramics	Ceramics	Ceramics, landfill	Ceramics in mixed waste	Ceramics/inert waste
Cooking fat	Cooking oil	Cooking fat/oil	Cooking fat/oil	Cooking oil
Textiles	Textiles	Textiles	Textiles	Textiles

Overview of the waste fractions that are sorted.

Confirmation from the waste management contractor, showing which fractions can, and possibly cannot, be sorted.

Document the processing of food waste and other organic waste.

Checked on site.

Background to requirement concerning sorting at source

Nordic Ecolabelling sets strict requirements for waste to ensure that the businesses focus on generating the least possible amounts. We want to encourage correct sorting of the fractions that occur, to ensure the greatest possible opportunity for material recycling.

In addition, the requirements are set to make sure that the businesses constantly work on meeting the limit value for unsorted waste, and that those who do not get their unsorted waste weighed sort their waste as well as possible.

The number of fractions into which a business can sort its waste is not a measure of how good the business is at sorting its waste. The most important thing is to have good procedures in place so that staff carry out sorting correctly, thus enabling the waste to be recycled.

There are considerable national, and regional, differences in the fractions that the different waste management contractors accept. This is not something the businesses have any control over, and the requirement has therefore been adapted to take account of all the differences.

Fractions that must be sorted by law are not included on the list. These are fractions that all businesses must sort.

O17 Amount of unsorted waste

Businesses that obtain information on the amount of unsorted waste from their waste contractor:

- The business must state the amount of unsorted waste generated from daily operations, expressed in kilograms per year. The data is to be provided from the waste management contractor.

Unsorted waste means all unsorted waste that arises from daily operations and is sent to landfill or for incineration.

Annual follow-up: the company must document its unsorted waste (kg/year), and compare with the previous year.

Businesses that are unable to obtain information on the amount of unsorted waste from their waste management contractor*:*

- Must obtain written confirmation from their waste management contractor that it is not possible to source data on unsorted waste and its weight.
- The business must then draw up an action plan containing targets and associated measures with a constant focus on reducing the amount of unsorted waste from daily operations. The action plan is to be approved by Nordic Ecolabelling. The "limit value for unsorted waste" will not be relevant.

⇪ Documentation of the past year's unsorted waste in kg, for example an invoice or information from the waste management contractor.

⇪ Annual reporting of unsorted waste.

If the business is unable to obtain information on the amount of unsorted waste in kg per year:

⇪ Documentation from the waste management contractor, confirming that it is not possible to source data on unsorted waste and its weight.

⇪ Action plan containing targets and measures for reducing the amount of unsorted waste from daily operations.

Background to requirement concerning amount of unsorted waste

It is important that the business has control over the amount of unsorted waste, and we therefore require monitoring of annual consumption, to ensure compliance with the "limit value for unsorted waste". Unsorted waste is to be

measured in kg per year, and in the annual follow-up the amount is to be compared with the preceding year. An increase in the amount of unsorted waste could be due to higher numbers of visiting guests, renovation work, major events and so on.

Nordic Ecolabelling wants to strive for all waste contractors to be able to deliver measurements of the amount of waste they handle for their customers. The company can use its data to observe significant changes in the volume, and evaluate further measures to increase the source sorting rate.

If the waste contractor cannot offer measurements, this must be documented. The company itself must show that they work actively to minimise the amount of unsorted waste, by having an action plan with goals and measures.

O18 Limit value for unsorted waste

The requirement does not apply to those who do not have the opportunity to obtain information on the amount of unsorted waste in kg per year.

The business must meet the limit value for the annual amount of unsorted waste per guest, as set out in the table below. The requirement applies to all unsorted waste that arises from daily operations.

If the limit value is not met at the time of application/renewal of the licence, a grace period of 12 months from issuing of the licence will be given in order to achieve the limit value. In this case, an action plan must be drawn up with measures and targets for achieving the limit value. The action plan will be followed up by Nordic Ecolabelling over the course of the period, and the limit value will be checked after 12 months.

Table 7 **Limit value for unsorted waste**

Business	Limit value
Food service	0.40 kg/guest served
Catering/takeaway	0.40 kg/catering portion
Conference facility	0.10 kg/conference guest

If the business combines several operations, unsorted waste is calculated using the following formula: Limit value for whole business together = (0.40 kg/guest * no. of guests served) + (0.40 kg/catering portion * no. of catering portions) + (0.10 kg/guest * no. of conference guests).

Calculations showing that the limit is fulfilled.

Where relevant

Action plan with measures and targets for achieving the limit value for unsorted waste.

Background to requirement concerning waste

A large volume of unsorted waste is generated from daily operations. Food services in particular are major sources of waste, in the form of packaging and food waste. We therefore set strict requirements to ensure that the businesses focus on generating as little waste as possible, while at the same time ensuring that the waste that does arise is sorted so that it can be sent for recycling. The

requirement does not apply to those businesses that are unable to obtain information on the amount of unsorted waste in kg per year.

By setting strict limit values for unsorted waste, we ensure that the business has good procedures for sorting into different waste fractions, while at the same time maintaining a focus on keeping down amounts of waste.

If the requirement is not met at the time of application, we are open to the possibility of the business establishing and implementing an action plan demonstrating that measures are being taken to ensure compliance with the requirement within a year. The nature of the action plan will vary depending on the kind of business involved, but improved procedures for waste management and increasing the level of sorting are likely to be key measures.

Businesses that have their waste weighed by a waste management contractor must conduct regular checks of unsorted waste levels.

It is important for the business to ensure that they always meet the limit value, which is why they must submit an annual report of how much unsorted waste they generate.

O19 Waste sorting for guests

- **Conference facility:** Guests must, as a minimum, be able to sort paper and general waste. If food is served, the guests must also be able to sort food waste.
- **Food service:** If the guests deal with their used plates, cutlery and so on themselves, they must be able to sort both food waste and general waste, as a bare minimum. Clear instructions must be posted concerning waste sorting.

⇪ Description of the facility for sorting into different fractions in different parts of the business. The requirement can also be documented with photos.

🔑 Checked on site.

Background to requirement concerning waste sorting

Nordic Ecolabelling wishes to encourage correct sorting of the waste generated by guests, to ensure a high degree of recycling. Having sorting facilities for several relevant fractions also sends a clear signal to guests that they are visiting an environmentally aware business.

Conference facility: It is important that guests can sort paper waste, since this is often generated at a conference. In cases where food is served, there must be an option for sorting organic waste, if the waste management contractor offers food waste as a fraction.

Food service: Where guests are required to deal with their used plates, cutlery and so on themselves, it is important to have an option for sorting food waste. Bearing in mind our requirement concerning “food waste”, it is particular important that both guests and staff sort correctly.

8.2 Food waste

O20 Prevention of food waste

The business must work actively to reduce its food waste that is fit for human consumption. Nordic Ecolabelling requires the following:

- **Responsible person:** The food service must have one person with main responsibility for the follow-up of the requirement "prevention of food waste".
- **Measurement:** The food service must measure the quantity of food waste* that arises. Food waste is to be measured by weight and related to the number of guests served. The measurement of food waste is to be carried out at least twice a year, for a minimum of two weeks each time. Nordic Ecolabelling's electronic "template for reporting food waste" can be used in the work.

  ** Food waste covers all elements of food that are produced for human consumption, but that are either discarded or removed from the food chain for purposes other than human food, from the point when animals and plants are slaughtered or harvested.*[43]
- **Annual follow-up of food waste:** The food service must document its food waste (weight per guest served), and compare it with the preceding year. The measurement must take place in the same weeks/periods each year.
- **Analysis:** The food service must go through its food waste data and look out for trends concerning where the food waste occurs.
- **Information:** Inform guests about the food service's efforts to prevent food waste, and encourage them to contribute.
- **Training:** The food service must train its staff** with the aim of reducing food waste. The training must include, as a minimum:
  - Training in the difference between avoidable and unavoidable food waste
  - Training in measuring and reporting food waste
  - Training in analysing/investigating where the food waste occurs
  - Training in preventive measures and reduction measures
  - Training in communicating*** with guests about how the food service works on food waste

  *** Staff means everyone who works in purchasing, menu planning, food preparation, food service, dishwashing and clearing up.*

  ****Nordic Ecolabelling can provide communication material on request.*

Food waste may arise in a food service due to factors such as incorrect storage, incorrect preparation, overproduction, or waste at serving or on the plate.

Food waste may comprise food that is both fit and unfit for human consumption. Food waste that is unfit for human consumption refers to the parts that are inedible, such as bone remnants, shells, peelings, cores, etc. Food waste covers all elements of food that are produced for human consumption, but that are either discarded or removed from the food chain for purposes other than human food.

[43] Industry agreement on reducing food waste between the authorities and the food industry in Norway: https://www.regjeringen.no/contentassets/1c911e254aa0470692bc311789a8f1cd/matsvinnavtale.pdf

If the restaurant is connected to an approved national framework for food waste, for example an industry agreement between the authorities and the food industry, documentation from the work can be used, and the requirement is considered fulfilled. Agreements that have been approved are the Norwegian "Tilslutningserklæring, bransjeavtale om reduksjon av matsvinn" and the Danish "Danmark mod madspild".

Other industry agreements can be approved on request and after examination by Nordic Ecolabelling.

Contact info: Name, email, job title/role of person with main responsibility for food waste.

Description of how food waste measurements are performed and logged. Description of how the measurement periods are considered to be representative.

Documentation of the amount of food waste per guest. Nordic Ecolabelling's electronic "template for reporting food waste" can be used in the work.

Annual reporting of food waste, with weight related to number of guests served.

Description of the analysis of food waste data, focusing on how and where the food waste occurs.

Copy of information for guests that clarifies how the food service works to reduce food waste, and how the guests may contribute.

Description of how the food service trains its staff.

Background to requirement concerning food waste

Throwing away food is not sustainable. Food waste that is fit for human consumption is a significant problem all over the world, with around a third of all the food produced ending up in the bin.[44] This is ethically indefensible, bad for the environment and makes little financial sense for business.

The aim of reducing food waste is incorporated in the UN Sustainable Development Goals (SDG), with Goal 12.3 expressing a target to halve food waste per person by 2030. All the Nordic countries are committed to this target. EU regulations[45] operate with the term "food waste", which includes food waste that is both fit and unfit for human consumption. Nordic Ecolabelling distinguishes between food waste fit for human consumption and food waste unfit for human consumption. We set strict requirements for food waste fit for human consumption, as this is where the food services have controllability. Food waste is already a high priority topic for many in the industry, and we want all Nordic Ecolabelled companies to have a conscious relationship with food waste fit for human consumption, and contribute to throwing away less food.

Food waste is already a priority theme in the food service industry. Nordic Ecolabelling therefore sees an opportunity to set strict requirements concerning

[44] Food and Agriculture Organization of the United Nations, FOA: http://www.fao.org/save-food/resources/keyfindings/en/
[45] Article 2 of Regulation (EC) No 178/2002

food waste. We want Nordic Swan Ecolabelled businesses to take a conscious approach to food waste and contribute towards less food being thrown away.

The requirement has been developed in dialogue with Nordic food waste organisations, including Norwegian non-profit Matvett. Their "Guide for tracking food waste in the food service sector"[46] has been used in the development of the requirement. Similarly, Denmark has the association Stop Spild Af Mad[47], in Sweden the National Food Administration, the Swedish Environmental Protection Agency and the Swedish Board of Agriculture work together with several actors in "Matsvinnsnätverket", formerly known as SAMMA[48]. In addition, there is "Cooperation for reduced food waste", an agreement between players in the food industry, which cooperates to reduce food waste.

The food waste being referred to here is avoidable food waste, which should not be confused with unavoidable food waste. Avoidable food waste is all the food that could have been eaten by humans, but for one reason or another has not been. Examples of avoidable food waste are brown bananas, stale bread, soft tomatoes, mouldy cheese, off yoghurt, inedible buffet leftovers and so on.

Unavoidable food waste is the inedible parts, such as bones, skin, shells, coffee grounds, potato peel, fish innards, etc. The aim is to use all the edible parts of the food, so that only unavoidable food waste is thrown away. If a large amount of edible food remains attached to inedible parts, for example meat on a bone, this is to be counted as avoidable food waste.

P4 Measures to prevent and reduce food waste

The restaurant is given points for implementing preventive measures and/or reduction measures. Each measure is given one point.

A maximum of 3 points can be achieved in this point score requirement.

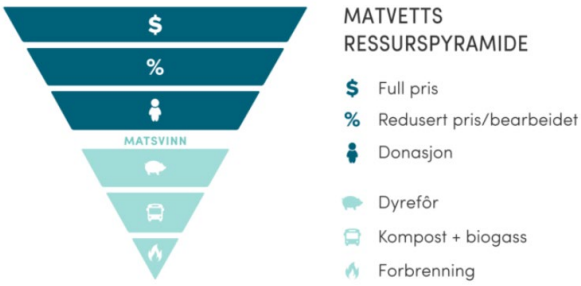
The measures are approved following an assessment by Nordic Ecolabelling. For inspiration, see "Tips for measures to prevent and reduce food waste" in Appendix 4.

⇪ Description of the measures implemented by the food service.

Background to requirement concerning measures for reducing food waste

Measuring food waste that is fit for human consumption creates an awareness of how much food is being thrown away. It is essential, however, to focus on implementing measures to reduce the amount of food waste – measuring is not enough on its own. Nordic Ecolabelling wants the business to implement concrete measures to reduce food waste. The measures proposed are based on Matvett's resource pyramid[49], and measures such as sending food off to be turned into animal feed, compost or biogas are therefore not approved in this context.

[46] Veileder for kartlegging av matsvinn, 2018: https://www.matvett.no/uploads/documents/OR.10.19-Veileder-for-kartlegging-av-matsvinn-serveringssektoren.pdf
[47] Stop Spild Af Mad: https://stopspildafmad.org/
[48] Matsvinnsnätverket: https://www.livsmedelsverket.se/om-oss/samarbeten/samarbeten-for-minskat-matsvinn
[49] Veileder for kartlegging av matsvinn i serveringssektoren, 2018 s. 6: https://www.matvett.no/uploads/documents/OR.10.19-Veileder-for-kartlegging-av-matsvinn-serveringssektoren.pdf



8.3 Disposable items

O21 Ban on disposable items

The use of disposable items is not permitted. In this instance, disposable items are:

- Plates, bowls, cups, glasses and cutlery
- Drinking straws, cocktail sticks and toothpicks in plastic
- Single portions and small packs (butter, jam, pâté, milk, coffee capsules, etc.)

Businesses with takeaway, catering and fast-food services are subject to certain exemptions from the requirement, see requirement "Disposable items in contact with food and drink, for takeaway, catering and fast-food services".

Confirmation that no disposable items are used by the business.

Checked on site.

Background to requirement concerning the ban on disposable items across the whole business

The aim of the requirement concerning disposable items is to reduce the consumption of disposable items and save on resources, as disposable items are often unnecessary, and they are used for only a few minutes. Single portions and small packages of food are also a source of food waste. Businesses such as food services and conference facilities have good alternatives to the use of disposable items in serving situations, and Nordic Ecolabelling therefore has a ban in place.

The EU Directive on the reduction of the impact of certain plastic products on the environment entered into force on 3 July 2021, and the requirement concerning cutlery, drinking straws, cocktail sticks and toothpicks in plastic will also be governed by the directive.

An exception has been made for food services that offer takeaway, catering and fast-food. Such businesses need to be able to use disposable items.

O22 Disposable items in contact with food and drink, for takeaway, catering and fast-food services

Disposable items in contact with food and drink, for takeaway, catering and fast-food services must:

- Be Nordic Swan Ecolabelled. Nordic Swan Ecolabelled disposable items are rewarded in "Purchase of ecolabelled products and services".

And/or:

- Be made from renewable raw materials such as paper, cardboard, bagasse, palm leaves, and bio-based plastic that can be recycled* in current recycling systems.

**Bio-based plastic is a plastic that is based on renewable raw materials, for example bio-based polyethylene (PE). Nordic Ecolabelling only approves bio-based plastic that can be recycled in current recycling systems for plastics. Disposable items made of biodegradable/compostable plastic that cannot be recycled, such as polylactic acid (PLA), are not approved.*

And/or:

- Be made from a minimum of 50% recycled plastic**

***Disposable items that contain recycled fossil-based plastic require documentation confirming a minimum of 50% recycled content, and must be marked with the "food safe" symbol of a wine glass and a fork.*

Exemptions from the requirement:

Laminate and plastic coatings are allowed on paper and cardboard-based products or as "windows", e.g. in a paper bag, as these can be separated from the paper/cardboard material in the recycling facilities.

Lids are exempted from the requirement, provided that it is easy to separate the lid from other packaging. The exception only applies if the lid consists exclusively of PET/PE or PP, without added pigment. Other materials are not allowed.

The use of aluminium trays is permitted for multiple portions, where return of serving equipment is not possible.

Confirmation that the disposable items used fulfil the requirement.

Overview of all the disposable items purchased, and information about the Nordic Swan Ecolabel and licence number, ingoing materials such as renewable raw materials and the proportion of recycled content, plus the "food safe" wine glass and fork symbol. The disposable items purchased as "exceptions" in accordance with the description in the requirement must be shown in the overview.

Checked on site.

Background to requirement concerning disposable items in contact with food and drink

Nordic Ecolabelling wants as few disposable items as possible to be used, but we see that there is a need for takeaway, catering and fast-food. The requirement deals with disposable items in contact with food and drink, such as coffee cups, drinking cups, pizza boxes, salad bowls, sushi trays, containers and paper for wrapping food.

Nordic Ecolabelling wishes to promote products made from renewable raw materials. However, the waste phase is considered an important parameter, since disposable items generate large amounts of waste, and we wish to promote products that can be recycled. Compostable/degradable plastics such as PLA cannot be recycled in today's systems and can also present problems for the existing recycling of materials. These compostable/degradable plastics therefore do not match the EU's objective of increased recycling in the circular economy.

Composting and biogas facilities do not wish to have these plastics either, as they create problems in the facilities.

Nordic Ecolabelling wishes to point out that the requirement can be adjusted if, in the future, a recycling system is created for compostable/degradable plastics.

Plastic may, however, be used in cardboard/paper products as a laminate or plastic windows, for example in a baguette/bread bag as a film. In such cases the plastic will still be sorted and sent for incineration, as the situation is today. It is thus exempted from the requirement. Products with plastic windows are relevant for use where the food should be visible.

If it is easy to separate the lid from other packaging, lids are exempted from the requirement. The exception is made as there are several disposable items that meet our requirements, but the associated lids don't. For example, a salad bowl can meet our requirements, while the associated lid does not. The exception only applies if the lid consists exclusively of PET / PE or PP, without added pigment. Other materials are not allowed. This is to ensure the possibility of recycling of the lids that are used. We encourage everyone to choose lids that meet our original requirements for disposable items where possible.

We do not permit metal disposable items, as there are now good alternatives for serving hot foods – the area where this is particularly relevant. One exception is made for large aluminium trays for multiple portions, where return of serving equipment is not possible.

Nordic Ecolabelling wishes to set requirements that ensure a greater degree of recycling, so that the materials can be used again and so contribute to the circular economy. The EU's Waste Framework Directive introduces a waste hierarchy indicating an order of preference for legal and political action to prevent and manage waste, and is usually presented diagrammatically in the form of a pyramid. The most important action is to prevent waste, followed by preparation for reuse, recycling, energy recovery and disposal. The aim is for the waste to be dealt with as close to the top of the hierarchy as possible. The EU document "Closing the loop – An EU action plan for the Circular Economy"[50] highlights increased recycling and material recovery as a key factor in the circular economy. Nordic Ecolabelling therefore believes it is important to have recycling requirements. It should also be noted that incineration with energy recovery is not considered recycling or material recovery.

O23 Prohibition of PVC/PVDC in plastic film

Plastic film used for food and beverage packaging must not contain PVC or PVDC.

Confirm that none of the plastic film used contains PVC or PVDC.

Product name of plastic film used.

Background to requirement banning PVC/PVDC in plastic film

PVC (polyvinyl chloride) and PVDC (polyvinylidene chloride) are often found in plastic film to make the plastic film soft and provide good adhesion. There are

[50] 5 Closing the loop – An EU action plan for the Circular Economy, European Commission 2015 https://eur-lex.europa.eu/legal-content/FR/TXT/HTML/?uri=CELEX:52015DC0614&from=EN

currently several alternative plastic films without PVC/PVDC that are well suited for wrapping food. Nordic Ecolabelling therefore bans PVC/PVDC in plastic film at Nordic Ecolabelled companies, due to the problems associated with dioxin emissions from waste incineration, as well as the use of additives that are harmful to health and the environment in the production of PVC and PVDC.

PVC/PVDC is added in softener for plastic, and phthalates are still the most popular. PVC/PVDC depends on stabilisation to withstand the temperature required in the manufacture of a product (extrusion, injection moulding, etc.). The stabilisers can be based on lead, metal mixtures (such as barium-zinc and calcium-zinc), tin or cadmium. In modern production facilities, the environmental impact is reduced, e.g. dioxin emissions during production. Dioxins can also be formed by waste incineration. In the EU, the Waste Directive (91/689/EC) sets limits for the emission of dioxins from incineration plants.
Overall, it can be said that the environmental impacts associated with the production, use and elimination of PVC and PVDC have been reduced, partly due to new knowledge and technological development. However, there are clear indications that problems with PVC and PVDC remain.

9 Energy requirements

O24 New purchases of energy-intensive equipment

Restaurants must have procedures to ensure that documentation is collected from the producer/supplier, and that energy consumption is taken into account and assessed when purchasing new energy-intensive equipment. The documentation must be archived.

The requirement applies to companies that are responsible for their own purchasing of energy-intensive equipment.

⇪ Procedures for purchasing energy-intensive equipment.

Background to requirement concerning new purchases of energy-intensive equipment

Choosing equipment with a high energy efficiency classification is an important way to reduce a restaurant's use of electricity. The difference in energy efficiency between various energy classes varies for different product groups. As a rule, a combination fridge/freezer with highest energy class draws 60% less electricity than the same product in the energy class three levels down. The actual consumption figure then depends on how energy-efficiently the product is used.

Since most of the products used in food services are not included in today's energy label system for professional use, Nordic Ecolabelling requires a procedure demonstrating that the energy use of the equipment is taken into account, rather than just the energy label, when purchasing new equipment. The procedure must include requesting energy information from the manufacturer or supplier.

The energy labelling of kitchen appliances applies to a large extent to household products. Since 1 July 2016, ecodesign and energy labelling requirements have applied to refrigerators and freezers for professional use. The legal requirements cover products that are found in environments such as commercial kitchens, restaurants and in industry.

A study prior to the revision of the requirements for refrigerators and freezers for professional use is underway (Review study: Ecodesign & EU energy labelling of Professional Refrigeration Products), and Nordic Ecolabelling is following its progress with a view to setting specific requirements for the energy class for selected energy-intensive equipment when the criteria are revised.

O25 Procedures/systems for daily energy saving

The company must have procedures/systems in place for daily energy saving:

- Electrical equipment must be switched off when not in use.
- Lighting must be switched off in areas that are not in use.
- Outdoor lighting must be time- or demand-controlled.
- Outdoor heating must be demand-controlled with associated procedures.

The procedures must contain a description in accordance with the bullet points in the requirement, and include a responsible person for the implementations.

⇪ Procedures/systems for daily energy saving for electrical equipment, indoor and outdoor lighting, and outdoor heating.

Background to requirement concerning procedures/systems for daily energy saving

Nordic Ecolabelling requires the company to have clear procedures in place so that staff know how to save energy. The company must have procedures/systems for daily energy saving which state what is carried out in accordance with the requirement, and who is responsible for the procedures.

Electrical equipment that is not in use must be switched off. Automatic demand control of lighting is the most efficient way to save energy from lighting. Different companies have different prerequisites, and not all have modern technical installations. Demand-controlled management is therefore also approved.

Businesses that have outdoor lighting must ensure that the lighting is not used unnecessarily. Outdoor lighting and facade lighting can be time-controlled or controlled by sensors, e.g. motion sensors, sunrise/sunset devices, or photocell switches with lux meters, as there is often no need for lighting, for example in daylight. Outdoor lighting is in some cases necessary in the evening/at night for safety reasons, but you can still consider dimming the lighting. Outdoor lighting in connection with parking and garage systems can have time controls or be sensor- or demand-controlled.

Some companies have considered that they need outdoor heating of ground areas. For example, heating of their steps, entrance or driveway to the garage. It must then be ensured that it is not heated unnecessarily, and that the heating is controlled as needed, such as by season, weather and temperature.

O26 Training in efficient use of energy-intensive equipment

The food service must have procedures in place for training employees in effective use of energy-intensive equipment, with a view to reducing energy consumption. New employees are to be trained within their first three months of employment.

The training must include, as a minimum:

- Use and maintenance of the kitchen equipment

- Energy-efficient use of the dishwasher
- Efficient use of the kitchen equipment, including demand-controls and energy-saving functions, if relevant
- When equipment should be completely turned off
- Energy-efficient use of chillers and freezers

⇪ Procedures for training employees in efficient use of energy-intensive equipment

Background to requirement concerning efficient use of energy-intensive equipment

To be as energy-efficient as possible, it is important to use the equipment correctly. Nordic Ecolabelling therefore believes in the need for staff training and information on how to use the equipment so that it consumes as little energy as possible. Staff should be aware of the procedures that apply when using the equipment and why they need to follow the procedures.

It is important that the kitchen staff are given training in how all the machines in the kitchen work and how to use them efficiently. Training staff in how to adapt the use of the machines to the flow of guests is important, in order that kitchen equipment is not left running unnecessarily. One example of this is having the griddle or ovens on at times with small numbers of guests. Regular defrosting of the chiller room is another example of a procedure that saves energy and that needs to be conveyed to the staff.

P5 Energy and CO_2-reducing measures

The business receives points for energy and CO_2-reducing measures in accordance with the table below. Approved measures are already implemented measures, or measures that have been planned in the coming year, no later than one year from the date that the licence commences. A maximum of 4 points can be achieved in this point score requirement.

Table 8 **Energy and CO_2-reducing measures**

Theme	Measure	Points
Energy measurement with associated action plan	The food service calculates its energy consumption by installing fixed electricity meters for energy-intensive equipment (fridge/freezer, stove, dishwasher etc.) where possible. The rest of the energy consumption can be estimated. An internal annual follow-up of consumption must be carried out, and an action plan with targets for reducing energy consumption must be drawn up.	3
Energy analysis with associated action plan	The food service has undergone an energy analysis over the course of the past three years, either in accordance with EN 16247-1 or conducted by an independent energy expert, with a focus on energy savings. Based on the analysis and energy consulting, the business must put in place an action plan containing targets for reducing energy consumption.	4
Own energy production	The business has its own energy production, via solar panels or other. This does not apply to heat pumps.	2
Demand-controlled heat production	The business' heat production is demand-controlled. *In this instance, demand-controlled means heat production adapted to the number of people on the premises, and sensor-controlled. Timer controls are not accepted.*	2
Demand-controlled ventilation system	The business' ventilation system is demand-controlled. *In this instance, demand-controlled means an air supply adapted to the number of people on the premises, for example via CO_2 controls or sensors. Timer controls are not accepted.*	2
Time-controlled heating	The heating of the business is time-controlled.	1
Time-controlled ventilation system	The company's ventilation system is time-controlled.	1
Heat exchangers	The business has heat exchangers that recover surplus heat for use in other areas of the business, or in nearby premises/buildings, such as heat recovery of greywater.	1

Light fittings	All light fittings in the food service and/or conference facility are LED or have the highest energy class possible.	1
Extractor fan in kitchen	Extractor fan in the kitchen turns on and off automatically via sensors.	1
Electric vehicle charging	The business offers its guests electric vehicle charging stations.	1
Reduced transport	The business has reduced the amount of goods transport by 25% over the past 12 months.	1
Eco-driving	100% of the drivers for one of the business' three largest suppliers have procedures that ensure training in economical/eco-driving.	1
Sustainable fuel	100% of the vehicles for one of the business' three largest suppliers are electric vehicles, use Nordic Swan Ecolabelled fuel or run on hydrogen.	1
CO_2 calculation	Companies with measurements and an overview of their own energy consumption can receive points for carrying out a CO_2 calculation, under the following conditions: • Calculation of CO_2 emissions based on GHG Protocol • The company itself decides which emission sources to include in the calculation. The same sources of emissions must be included every year in order to be able to see the development in emissions. • If the company communicates its CO_2 calculations, it must be clear which emission sources and CO_2 factors are included in the calculation.	1
Own measures	The company has its own energy-reducing measures. The measures must be measurable and show a significant reduction in energy consumption. The measures must be approved by Nordic Ecolabelling. You can achieve a maximum of two points for "own measures".	1 (max 2)

⇪ Description and documentation of the measures implemented.

Background to point requirement concerning energy and CO_2-reducing measures

Nordic Ecolabelling has listed a number of concrete energy-saving measures that licensees receive points to implement. The list also includes some measures (e.g. solar panels, electric vehicles) that in the first instance reduce carbon emissions rather than energy consumption. Food service and conference facilities are run differently, and the different measures will therefore not be equally relevant for everyone.

Energy measurement with associated action plan: By measuring the energy consumption with electricity meters, which register the consumption specifically for the energy-intensive equipment in the kitchen, such as refrigerators, freezers, stoves, dishwashers, etc., targeted energy-reducing measures can be introduced. The measurement must be carried out in a relevant period (minimum 14 days). Based on the measurements, an action plan must be developed with objectives for reducing energy consumption.

Energy analysis: An energy analysis is highly rewarded because it is a systematic check aimed at identifying energy flows and potential for improved energy efficiency. The analysis will provide proposals for measures to use energy more efficiently. The analysis will serve as a basis for decisions on how a company should proceed with implementing energy efficiency measures.

Various energy analyzes are offered by advisers with industry insight. For food services, for example, energy analyzes and advice are offered that measure the consumption of the most energy-intensive equipment (dishwasher, fridge / freezer, ventilation, etc.). Based on measurements, specific energy-reducing measures are implemented. After the measures have been implemented, the energy consumption can be measured again after a period (at least 2 weeks). The

analyse can show consumption per hour, and can locate unnecessary standby consumption.

Own production of energy: The company can earn points by producing its own energy for the operation of the business, for example by using solar energy via solar panels or solar cells. To receive points, the energy must go to the operation of the business. Examples of measures that do not score points are lamps or other small electronics that are controlled by solar cells.

Heating: Different facilities have different needs when it comes to heat consumption, depending on the age of the building, windows, location, season and occupancy. The company should have clear procedures in place to ensure that the facilities are heated as efficiently as possible, despite different prerequisites.

Ventilation: Ventilation systems in large buildings with many rooms are particularly energy-intensive. It is therefore important that the ventilation system is controlled correctly as needed, depending on how many guests are in the premises. Ventilation can, for example, be sensor-controlled with CO_2 sensors, or via occupancy. Timer controls are not as efficient, so if these are used, it is particularly important to have good and detailed timer controls for the best possible effect.

Extractor fan control: The ventilation in the kitchen usually needs to be running as long as the kitchen is used for cooking. Since the extractor fan is used a lot, it is effective whether it is demand- or time-controlled, so that the extractor hood is not left on unnecessarily.

Heat exchangers: Heat exchangers recover the heat in e.g. ventilation air or wastewater and so that energy is not wasted.

Light sources: Energy-efficient light sources have significantly higher light output and longer life than other light sources. There are no requirements for energy labelling, as the scale for energy labelling of light sources has been updated and “new” and “old” energy labelling will live side by side over the period from 1 September 2021 to 1 March 2023. The highest energy labelling on the old scale is A++. The new scale goes from A-G, but it is assumed that the most efficient light sources will receive energy classification C or D at the beginning of the period.

Transport: Good planning and logistics management can reduce the amount of transport to the company, which in turn is cost-effective and good for the environment.

Environmentally friendly driving: Training in economical driving leads to reduced fuel consumption, which in turn leads to environmental benefits, as well as reduced costs.

Sustainable fuel: Using sustainable fuel reduces the climate impact. The climate impact is different for the different types of fuel, but Nordic Ecolabelling wants to reward those who have reduced the use of fossil fuels.

CO_2 calculation: Companies with measured values and an overview of their own energy consumption can receive points for carrying out a CO_2 calculation

according to Scopes 1, 2 and 3 of the GHG Protocol. The CO_2 calculation must be based on the same emission sources every year so that the business can compare its CO_2 emissions from year to year. The GHG Protocol describes the following elements:

- Scope 1: Direct emissions from sources that the business itself controls, such as fuel e.g. natural gas, propane, biofuel.
- Scope 2: Indirect emissions from purchased electricity, district heating, district cooling, vehicle fuel, refrigerant, etc.
- Scope 3: Other indirect GHG emissions, such as emissions from transport, purchased goods and services.

Own measures: The company can earn points if comprehensive energy-reducing measures are introduced. You can implement one or more of your own measures and be rewarded for it. The measures must be measurable and show a reduction in energy consumption.

Examples of measures may include replacement of old energy-intensive equipment, such as heat pumps, air conditioning, energy-intensive equipment for kitchens or light fixtures, light sources, etc. Replacement of old windows, re-insulation, installation of centrally controlled systems that control heating and ventilation as needed, and installation of automatic shut-off of heating and air conditioning if windows are opened, are other examples.

Measures that are approved are measures that have already been introduced in the last year, or measures that are planned during the coming year, no later than one year from the date of licensing.

10 Water requirements

O27 New purchases, food services

Main dishwasher: Newly purchased machines should have a maximum water consumption of:

- Hood dishwasher: 3.0 litres/rack
- Conveyor dishwasher: 2.0 litres/rack
- Undercounter dishwasher: 2.5 litres/rack

The main dishwasher means the dishwasher(s) that account for at least 70% of dishwashing within the business.

For conveyor dishwashers, water consumption is to be stated in relation to a contact time of 2 min. in line with DIN 10510.

The requirement only applies to companies that are responsible for their own purchasing of water-intensive equipment.

⇪ Procedures confirming that the business meets the requirements concerning new purchases of main dishwashers.

Background to requirement concerning new purchases

We require facilities to have procedures in place for the purchase of new water-related equipment such as mixer taps, shower mixers, toilets and dishwashers.

We consider it important for facilities to be aware that they must purchase the most water-efficient alternative on the market at the time.

Dishwashers: The requirement has been carried over from the points score requirement in the previous generation of the criteria. However, water consumption for undercounter machines has been adjusted upwards to 2.5 litres per rack. As part of the process, information on water consumption has been obtained from various different producers.[51],[52],[53] There are hood dishwashers available with water consumption figures as low as 1-1.5 litres per cycle.[54] There are also conveyor machines available with water consumption figures as low as 1.4 litres per rack.**Feil! Bokmerke er ikke definert.** However, the total water and energy consumption cannot be measured in water use alone. It is important that good procedures are in place to ensure efficient dishwashing/optimum use of the machines' capacity.

O28 New purchases, conference facilities

Newly purchased mixer taps, toilets and urinals should have a maximum water consumption in accordance with the table below.

Water-demanding equipment	Maximum water consumption
Mi**xer taps, public areas**	5 litres per minute at a pressure of 3 bar or sensor-controlled
Toilet cisterns	With two flushing options: 3/6 litres per touch One flushing option: 4 litres per touch
Urinals	4 litres per touch

The requirement only applies to companies that are responsible for their own purchasing of water-intensive equipment.

⇪ Procedures confirming that the company meets the requirements for new purchases of mixer taps, toilets and urinals.

Background to requirement for new purchase, conference facilities

Nordic Ecolabelling requires that facilities have procedures in place for new purchases of water equipment. We believe it is important that facilities are aware that they should invest in the most water-efficient alternative available on the market.

Toilet cisterns: The amount of water used for flushing varies, depending on the cistern. Information from manufacturers shows that water consumption varies from 2-6 litres per flush.[55],[56] Toilets with just one flush option/button consume more water than toilets with two flush options/buttons.

Mixer taps/washbasin taps: Non-touch washbasin taps are an effective way of saving water. There are several types on the market, including examples that consume 3.4 litres per minute.[57] Non-touch washbasin taps with sensors that

[51] https://www.metos.se/
[52] www.winterhalter.com
[53] www.hobart.no
[54] www.wexiodisk.com
[55] www.grohe.no
[56] www.ifosanitar.no
[57] https://www.oras.com/no/produkter/oras-electra/product/6150F-104/

dispense water in timed streams are also highly efficient, and are available with water consumption as low as 0.56 litres per use.[58] These taps are ideal for public areas. There are washbasin taps available that consume only 1.7 litres per minute.[59] The washbasin tap has an aerator – a flow regulator that dispenses a constant amount of water, whatever the pressure. To avoid purchasing new mixer taps, it is also possible to install water-reducing valves. The most used of these reduce the water flow to 3.5-8 litres per minute.[60]

O29 Training in efficient use of water, food services

The food service must have procedures for training employees in efficient use of water. New employees are to be trained within their first two months of employment.

Training in efficient use of water must include the following themes, as a minimum:

- Dishwashing
- Cooking
- Cleaning the kitchen

⇪ Procedures for training employees in efficient use of water.

Background to requirement concerning training and efficient use of water

Many food services have difficulty measuring accurate data on consumption. This is usually because the facility is part of a bigger property and therefore does not have its own water meter for measuring its specific consumption. This applies, for example, to restaurants in shopping centres or dining rooms in other, larger premises. It is therefore difficult to identify the precise level of consumption and this makes calculating the limit values for water a problem.

To be as resource-efficient as possible, it is important that staff are informed about how they should work in order to consume as little water as possible. Therefore, restaurants are required to have procedures in place to train their staff to be water-efficient when it comes to cleaning the kitchen, cooking and dishwashing. Staff should be aware of the procedures that apply and why they need to follow the procedures.

11 Consumption of chemicals

O30 Purchasing of chemicals

- **Responsible person:** The business must have one person with main responsibility for the purchasing of chemicals.
- **Purchasing procedures:** The business must have procedures in place for the purchasing of chemicals to ensure that the business only uses approved chemicals and dosing equipment as set out in the chapter "Consumption of chemicals". The procedures must also ensure that the business informs Nordic Ecolabelling if the person responsible for this area changes.

[58] https://www.oras.com/no/produkter/oras-electra/product/6150F-080/
[59] https://www.oras.com/no/produkter/oras-electra/product/6150F-102/
[60] https://www.divello.com/wp-content/uploads/Product-Data-Sheet-Divello-Classic-Aerator-ECONOM.pdf

Name, email, phone number and job title of responsible person.

Purchasing procedures for chemicals.

Background to requirement concerning purchasing of chemicals

It is important that the business has good purchasing procedures in place and a person who is responsible for purchasing chemicals, to ensure that only approved chemicals are purchased, in order that Nordic Ecolabelling's strict chemical requirements are fulfilled throughout the validity period of the licence.

O31 Information on chemicals

Overview of all the chemicals expected to be used in the future. For each chemical, state the name, manufacturer, function, frequency of use and ecolabel, where relevant. Appendix 5 may be used.

Safety data sheets and user information must be available wherever the chemicals are used.

Annual follow-up: The business must submit a report on all the chemical products purchased.

Overview of all the chemicals used by the business. Name, manufacturer, function, frequency of use and ecolabel (where relevant). Appendix 5 or spreadsheet may be used.

Confirmation that user information and safety data sheets (in line with Annex II to REACH, Regulation (EC) 1907/2006) are available within the business.

Checked on site.

Annual reporting of purchased chemicals.

Background to requirement concerning information on chemicals

Nordic Ecolabelling requires a total overview of all the chemicals used by the business. This is in order to understand the demand for and function of the individual chemicals, and to ensure that chemicals that do not meet Nordic Ecolabelling's requirements are not used. The chemicals must meet the other chemical requirements in the chapter.

It is important that the safety of the employees who will be using the chemicals is taken seriously, which is why there is a requirement that safety data sheets and user information must be available wherever the chemicals are used.

O32 Ecolabelled chemicals

100% of the products used for general cleaning, dishwashing and internal laundry must be ecolabelled.

Ecolabelled chemicals are products that carry the Nordic Ecolabel, the EU Ecolabel or the Bra Miljöval (Good Environmental Choice) label.

Concerning cleaning: *The requirement applies to products used for general cleaning, on all flooring and surfaces, including conference rooms, kitchens, glass, mirrors, toilets, public areas and staff offices.*

The following do not fall into the general cleaning category: *Floor treatments, descalers, dishwasher and coffee machine cleaners, drain cleaner, metal polish, freezer room cleaners, furniture polish, stainless steel polish, oven*

cleaner, grill cleaner, steel cleaner, chewing gum remover, stain remover for carpets and interiors.

Concerning dishwashing: *The requirement applies to all detergents and drying agents used in dishwashers and for manual dishwashing. Rinsing agents and descalers are excluded and must fulfil the requirement concerning "other chemicals".*

Concerning internal laundry: *The requirement applies to all laundry chemicals (including fabric softeners, wash booster, bleach and stain remover) used to launder textiles within the business itself.*

⇪ Ecolabelled chemicals are documented as part of "Information on chemicals".

Background to requirement concerning ecolabelled chemicals

Nordic Ecolabelling sets a strict requirement that ecolabelled products must be used for dishwashing, laundry and daily cleaning, since the market has a wide choice of ecolabelled products in all categories. Ecolabelled products are products that carry the Nordic Ecolabel, the EU Ecolabel or the Bra Miljöval (Good Environmental Choice) label.

Chemical consumption has a major influence on the environmental impact of the business. A large amount of chemicals are used in food services and conference facilities, particularly businesses with a lot of food service and associated dishwashing. The environmental impact can be reduced by using chemicals that contain minimal amounts of undesirable ingoing substances, and by dosing correctly. The requirements concerning chemicals in daily use therefore focus on this. The requirement also applies if the company uses an external cleaning service.

O33 Dosing

All chemicals used for general daily cleaning, dishwashing and laundry are to be dosed automatically or manually using dosing equipment.

⇪ Overview/description of the dosing equipment used for the different chemicals. Appendix 5 may be used. Photos can also be used as documentation.

🔑 Checked on site. Service reports from checks of automatic dosing equipment are to be available for inspection.

Background to requirement concerning dosing

Correct dosing makes sure that no more than the necessary amount of chemicals is used, and also ensures more reliable cleaning. Businesses with good procedures for dosing save both money and the environment.

Dishwasher detergents often account for a significant proportion of the chemicals used by a business, and an automatic system for dosing of dishwasher detergent is recommended. Automatic systems are often installed by the chemical supplier, and tend to come as standard on professional dishwashers. Automatic dosing devices are also recommended for chemicals used in daily cleaning, if the conditions are in place to set up a system that can mix water and chemicals into a solution ready for use. This ensures that no more than the necessary amount of chemicals is used. Manual dosing also works if the right equipment is used, but requires the introduction of good procedures, which are followed up, to ensure that the equipment is used correctly.

O34 Classification of other chemicals

Other chemicals* used regularly by the business must not be classified according to the table below.

Ecolabelled chemicals that carry the Nordic Ecolabel, the EU Ecolabel or the Bra Miljöval (Good Environmental Choice) label fulfil the requirement.

** Other chemicals used regularly by the business are rinsing agents, descalers, drain cleaners, disinfectants, oven and grill cleaners, air fresheners and floor care products. Floor care products include basic polish, floor polish, floor wax, washing polish and detergent with wax, as well as polish remover and wax remover.*

Exceptions: Cleaning products used for maintenance, such as dishwasher and coffee machine cleaners, metal polish, freezer room cleaners, stainless steel polish, furniture polish, absorbents, chewing gum remover and stain removers for carpets and interiors, are exempted from the requirement.

Table 9 **Prohibited classifications of other chemicals**

CLP Regulation 1272/2008		
Hazard statement	**Hazard category**	**Hazard code**
Hazardous to the aquatic environment	Acute category 1 Chronic categories 1-4	H400**, H410**, H411, H412, H413
Acute toxicity	Categories 1-4	H300, H310, H330, H301, H311, H331, H302***, H312***, H332***
Specific target organ toxicity – single or repeated exposure	STOT SE categories 1-2 STOT SE Category 3 (solely applies to spray products) STOT RE category 1-2	H370, H371, H372, H373 H335 (solely applies to spray products****)
Serious eye damage/eye irritation	Category 1 (solely applies to spray products)	H318 (solely applies to spray products****)
Aspiration hazard	Category 1	H304
Sensitisation on inhalation or skin contact	Category 1/1A/1B	H334, H317 or labelled with EUH 208: “Contains ‘name of the sensitising substance’. May cause an allergic reaction”.*****
Carcinogenic	Category 1A/1B/2	H350, H351
Germ cell mutagenicity	Category 1A/1B/2	H340, H341
Reproductive toxicity	Category 1A/1B/2/Lact.	H360, H361, H362

Please note that the manufacturer is responsible for the correct classification.

** An exception is made for products that are classified as environmentally hazardous due to their content of quaternary ammonium compounds.

*** Professional products may be labelled H302, H312 and H332 if the packaging is designed so that the user is not in contact with the product.

This also applies to products where the classification is the result of containing oxalic acid (CAS no. 144-62-7) or peracetic acid (CAS no. 79-21-0). These are exempted from the requirement.

**** Products in spray bottles or equivalent equipment with nozzles that do not form a cloud of spray may be labelled H335 and H318.

***** Laundry detergents that are labelled H334, H317 or labelled with the EUH 208 statement "Contains (name of the sensitising substance). May cause an allergic reaction" due to enzyme content are exempted. It is assumed, however, that the enzymes are encapsulated or in a slurry.

⇪ Appendix 6, declaration from the manufacturer, for each "other chemical" that is used.

⇪ Safety data sheet for the product in accordance with current European legislation (Annex II to REACH Regulation, 1907/2006/EC) for all "other chemicals" used.

⇪ If the product is marked H302, H312, H332, a description or picture of the packaging design must be attached.

⇪ Declaration that products classified as H318 and H335 should not be used on spray bottles, either diluted or undiluted (see Appendix 6).

O35 Prohibited substances in other chemicals

Other chemicals (see definition in the requirement "other chemicals") must not contain the following substances:

- Chlorinated organic compounds and hypochlorites

  Chlorinated compounds whose use is required by the authorities are exempted from the requirement. Exemptions are also made in the event of an outbreak of diseases, an outbreak of mould or a need for decontamination.
- Alkylphenol ethoxylates (APEO) and/or alkylphenol derivatives (APD)
- Linear alkylbenzene sulphonates (LAS)
- EDTA and its salts

  Solid soap products (e.g. soap flakes) may be included with a maximum overall content of up to 0.06% EDTA and phosphonates.
- DTPA
- Nanomaterials/particles

  Nanomaterials/particles are defined in accordance with the European Commission's definition of nanomaterial dated 18 October 2011 as "a natural, incidental or purposely manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for at least 50% of the particles in the number size distribution, one or more external dimensions is in the size range 1-100 nm". Examples include ZnO, TiO2, SiO2, Ag and laponite with particles of nanosize at concentrations above 50%. Polymer emulsions are not considered to be a nanomaterial.
- Poly- and perfluorinated alkylated substances (PFAS)
- Microplastics

  Microplastic means particles with a size of below 5 mm of insoluble macromolecular plastic, obtained through one of the following processes: (a) a polymerisation process such as polyaddition or polycondensation or a similar process using monomers or other starting substances,

(b) chemical modification of natural or synthetic macromolecules,

(c) microbial fermentation.

- Nitromusk and polycyclic musk compounds
- Substances evaluated by the EU to be PBT (persistent, bioaccumulable and toxic) or vPvB (very persistent and very bioaccumulable), in accordance with the criteria in Annex XIII of REACH, and substances that have not been assessed yet, but fulfil these criteria.
- Substances on the Candidate List: http://echa.europa.eu/candidate-list-table

The requirements apply to all ingoing substances in the product, but not to impurities unless stated otherwise in a specific requirement. Ingoing substances and impurities are defined below.

***Ingoing substances**: All substances in the product, including additives (e.g. preservatives and stabilisers) in the raw materials. Substances known to be released from ingoing substances (e.g. formaldehyde, arylamine, in situ-generated preservatives) are also regarded as ingoing substances.*

***Impurities**: Residues, pollutants, contaminants etc. from production, incl. production of raw materials that remain in the raw material/ingredient and/or in the product in concentrations of less than 100 ppm (0.0100 wt%, 100 mg/kg) in the product.*

Impurities in the raw materials exceeding concentrations of 1.0% are always regarded as ingoing substances, regardless of the concentration in the product.

Examples of impurities are residues of reagents including residues of monomers, catalysts, by-products, scavengers (i.e. chemicals that are used to eliminate/minimise undesirable substances), and detergents for production equipment and carry-over from other or previous production lines.

⇪ Appendix 6, declaration from the manufacturer, for each chemical used.

Background to requirement concerning other chemicals

Nordic Ecolabelling has now chosen to specify the types of products that must meet the requirements concerning hazard classification and prohibited substances. Cleaning products used for maintenance, typically of equipment such as coffee machines and so on, are exempt from the requirement. Fabric softeners and silver polish are not included in the text of the criteria, as ecolabelled versions of these are available. The market offers fabric softeners with the Bra Miljøval label and silver polish with the EU Ecolabel. Fabric softeners are also considered a product whose use is unnecessary in this context.

Use of chemicals is of great significance to the environmental impact of the business. Food services and conference facilities need to be able to use a number of other chemicals for purposes other than daily cleaning. Although the products may only be used periodically, their volume over the course of a year can mount up. There are therefore strict requirements concerning other chemicals, as these products often contain ingoing substances that are harmful to health and the environment and that we wish to avoid. The requirement concerning other chemicals that cannot be ecolabelled has been set on the basis of Nordic Ecolabelling's objective to reduce ecotoxic substances in the aquatic environment, and in order to safeguard the working environment.

O36 Plastic granules for dishwashing

- New purchases of dishwashers that use plastic granules are not permitted.
- The use of plastic granules for dishwashing must be phased out. From 1 January 2024, all use of plastic granules will be phased out.

Confirmation that no dishwashers that use plastic granules as a dishwashing detergent are purchased.

Confirmation that plastic granules will be phased out from 1 January 2024.

Background to requirement concerning plastic granules for dishwashing

Microplastics, small fragments of plastic, can have harmful effects on health and the environment. This is due to size, low degradability, and the fact that they accumulate in living organisms such as fish and shellfish, and affect them physically or because they carry harmful chemicals. There is a lack of knowledge about the effect of plastic, and Nordic Ecolabelling therefore wants to contribute to reducing emissions of microplastics into the environment. Dishwashers that use plastic granules for cleaning continuously release plastic granules and fragments of plastic granules during use. Nordic Ecolabelling therefore wants the use of plastic granules in dishwashers to be phased out. These are machines that use plastic granules, chemicals, high pressure and heat to clean commercial kitchen equipment.

12 Purchasing of ecolabelled goods and services

O37 Purchasing of ecolabelled printed matter, tissue paper and copy/printing paper

- **Printed matter:** 100% of outsourced printed matter must be from an ecolabelled printing company. The business must have procedures for requesting ecolabelled printed matter when placing an order.

  Printed matter means, for example, advertising, brochures, notepads and letter paper with logo. The requirement also applies to printed matter that chain businesses order centrally.

- **Tissue paper:** 100% of purchased tissue paper, such as toilet paper, kitchen roll and paper towels, must be ecolabelled.
- **Copy/printing paper:** 100% of purchased copy/printing paper for daily use must be ecolabelled.

In this instance, ecolabelled means products with the Nordic Swan Ecolabel or the EU Ecolabel.

Confirmation of a contract with an ecolabelled printing company.

Licence number and name of printing company.

Procedures or other documentation confirming that ecolabelled printed matter is requested.

Documentation of purchased tissue paper and copy/printing paper, showing that the purchases are ecolabelled.

Checked on site.

Background to requirement concerning purchasing

Nordic Ecolabelling requires the purchasing of ecolabelled products and services, as these have a lower environmental impact compared with non-ecolabelled purchases.

We require that 100% of all printed matter comes from ecolabelled printing companies. Printed matter means, for example, flyers, brochures, pads and stationery with a logo. It is not mandatory that the printed matter needs to be ecolabelled, but note that ecolabelled printed matter must be actively requested when ordering. Even if the printing company is ecolabelled, the printed matter is not marked automatically. The purchasing manager is responsible for ensuring that the Nordic Ecolabel or EU Ecolabel logo and the printing house's licence number are on the ecolabelled printed matter.

Nordic Ecolabelling's environmental requirements for tissue paper cover everything from forestry and the choice of raw materials to low energy consumption and low carbon emissions, cleaning emissions to air and water and control of the use of chemicals and eutrophying and acidifying substances such as sulphur and nitrogen oxides.

Ecolabelled copy/printing paper means that the fibre comes from sustainable forestry and/or recycled paper. Labelling with just the PEFC or FSC logo is not sufficient, however, as these labels only cover the forest raw material. Paper labelled with the Nordic Ecolabel or the EU Ecolabel ensures that, as well as the forest raw material being sustainable, the manufacturing process has low emissions to air and water. It is manufactured with efficient energy use and a limited amount of chemicals. Copy/printing paper refers to ordinary white, A4 office paper.

P6 Purchasing of ecolabelled products and services

The business receives points for purchasing ecolabelled products and services, as set out in the table below. To obtain the points, 100% of each category must be ecolabelled, unless otherwise specified in the table. A maximum of 10 points can be achieved in this point score requirement.

Ecolabelled means products with the Nordic Swan Ecolabel or the EU Ecolabel or the Bra Miljöval (Good Environmental Choice) label.

Products that are obligatory in other requirements in the criteria are not eligible for points in this requirement.

Table 10 **Products and services that are eligible for points**

Ecolabelled products and services	Points
Cleaning service and/or window service	3
Nordic Swan Ecolabelled laundry service	3
Nordic Swan Ecolabelled food service (only relevant for conference facilities)	3
Dry cleaning	1
Coffee service	2
Fabric hand towel rolls	1
Soap	1
Disposable items	1 per category (max 2 categories)
Napkins	1 per category/size (max 2 categories)
Microfibre mops and cloths	1
Candles	1 per category (max 2 categories)
Furniture	2 per category (max 3 categories)
Outdoor furniture	2 per category (max 3 categories)

Textiles (tablecloths and napkins)	1 per category (max 2 categories)
Workwear, at least one category of staff	1
Nordic Swan Ecolabelled fuel for company vehicles	1
Other ecolabelled products. For example: televisions, batteries, toner cartridges, flipcharts, whiteboard markers and so on.	1 per category, max 3 points
Purchased electricity is ecolabelled with Bra Miljöval, EKOEnergy or equivalent *	1
Other	**Points**
Reuse of furniture, materials, textiles and other items if this occurs to a significant extent. Nordic Ecolabelling determines whether the extent qualifies for points.	1 per category, maximum 2 points

* *Ecolabels for electricity must comply with Nordic Ecolabelling's guidelines for certification. Bra Miljöval and EKOEnergy meet the guidelines and are approved.*

⇪ Overview of purchased products and services, supplier and licence number.

🔑 Checked on site.

Background to requirement concerning purchasing of ecolabelled products and services

Nordic Ecolabelling rewards the use of ecolabelled goods and services by having a point score requirement containing a list of goods and services for the facilities to choose between.

Nordic Ecolabelling has introduced a common point score requirement bringing together consumables, durable goods and services in one table. We have tightened the requirement, so that to obtain points 100% of the total purchase of the good/service in question (per category) must be ecolabelled. This makes it easier to document the requirement and to check compliance on site.

Ecolabelled electricity: Nordic Ecolabelling wishes to promote electricity production with as low an environmental impact as possible. There are various ecolabel systems that ensure that renewable production meets certain minimum environmental requirements. The systems are often based on the EU's guarantees of origin for renewable electricity, but also ensure extra environmental value.

To achieve this point requirement, it is not enough to just buy renewable electricity. The electricity must be ecolabelled by a labelling scheme approved by Nordic Ecolabelling. What is approved must be investigated by Nordic Ecolabelling.

Reuse: Points are awarded for the reuse of furniture, materials and textiles, as this contributes to the circular economy. Regarding textiles, innovative companies have started upcycling discarded textiles. They use the discarded textiles and redesign them for various new clothes, such as workwear, aprons and chef's coats. To obtain points, the purchase must be of a significant scope. Nordic Ecolabelling determines whether the scope qualifies for points.

13 Summary of points

O38 Obligatory requirement concerning points achieved

The business must meet a minimum points total for the type of business, as stated in the table below. The table also shows how many points are available for the various point score requirements.

Table 11 **Calculation of points. The table uses the following abbreviations: Food service/restaurant (F) and Conference facility (C)**

Point score requirements	**Maximum points available**		
Business	**FC**	**F**	**C**
P1 Organic food and drink	5	5	
P2 Locally produced food and drink	2	2	
P3 No use of GMO	1	1	
P4 Measures to prevent and reduce food waste	3	3	
P5 Energy- and CO_2 reducing measures	4	4	4
P6 Purchase of ecolabelled products and services	10	10	10
Calculation of points			
Maximum points available, total	25	25	14
Obligatory minimum, total	**10**	**10**	**6**

Summary of points.

14 Changes compared to previous generation

Product group change

Completely new criteria have been developed for food services and conference facilities (without accommodation). Previously, requirements for restaurants have been included in the product group 055 Hotels, restaurants and conference facilities.

Structure

The structure has been amended to make the criteria intuitive. The aim is to make it clear which requirements apply to whom, since the product group definition includes different combinations of businesses.

Environmental management

One of the new features in this chapter is the obligatory requirement for "continuous improvements" and the point score requirement for "resource-saving measures". The annual follow-up has been amended, since we would like to see a greater emphasis on annual follow-up of the requirements and dialogue with licensees.

Energy

New energy requirements have been developed for food services and conference facilities (without accommodation).

Water

New water consumption requirements have been developed for food services and conference facilities (without accommodation).

Waste

The requirements concerning waste have been amended and tightened up. An obligatory limit value for unsorted waste has been introduced, in contrast to the previous criteria, which provided a choice between either water or waste.

The proposal contains a new and comprehensive requirement concerning food waste, which entails measurements, analysis, information for guests, training for staff and annual follow-up.

The requirements concerning disposable items have been tightened.

Sustainable food and drink

New requirements have been introduced concerning palm oil and GMO, and the requirements concerning organic food and vegetarian food have been amended and tightened up. Locally produced food is promoted to a higher degree than before. Serving bottled water is prohibited – this was previously a point score requirement. The requirements concerning food and drink include point score requirements to encourage improvements.

Chemicals

The requirements have been amended and tightened up. 100% of general cleaning, dishwashing and laundry must be ecolabelled. This makes the burden of documentation considerably lighter for applicants, since we are moving away from reporting the volume of products, and only setting a product requirement. We set requirements for the classification and ingoing substances of the chemicals used, plus a requirement for product types that we know have challenging classifications/content, such as air fresheners.

Purchasing

The requirement concerning purchasing of ecolabelled products and services has been amended, tightened up and simplified. 100% of tissue paper and copy/printing paper must be ecolabelled. 100% of outsourced printed matter must be from an ecolabelled printing company. The change to the requirement simplifies the documentation work. It is not necessary to calculate purchased amounts, just to document that ecolabelled products are used. The business is awarded points for purchasing other ecolabelled products and services.