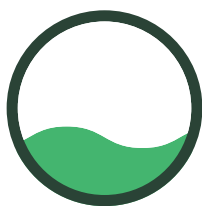


Climate labels to make better choices - for our planet!

The food we eat accounts for about 28% of global CO₂e emissions. Each stage of the food production process - cultivation, farming, processing and transportation - contribute to various greenhouse gas emissions, collectively referred to as the carbon footprint of a food product. The carbon footprint of foods can vary greatly depending on type of food product, production method and energy mix in the country of production. To give an example: beef can emit up to 60 kg CO₂e per kg, while lentils have a carbon footprint closer to 0.3 kg CO₂e per kg. To reduce the climate impact from food, we need to shift our diets to include less carbon heavy food products.

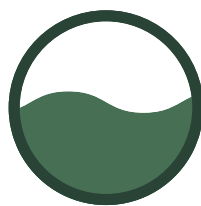
To guide you to better food choices for our planet, we have teamed up with Klimato to present climate labels on all menus during COP26. Klimato uses climate data from lifecycle assessments to calculate the carbon footprint of meals served during the conference. The Klimato climate label indicates whether a dish has a Low, Medium or High carbon footprint.



Low

0.1-0.5 kg CO₂e

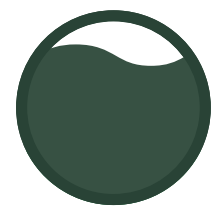
Choose meals with a low climate impact to eat within the planetary boundaries.



Medium

0.6-1.5 kg CO₂e

Meals with a medium climate impact have a carbon footprint below average.



High

1.6+ kg CO₂e

Meals labeled as 'high' have a bigger climate impact than an average meal.

Today, an average meal has a carbon footprint of 1.7 kg CO₂e in the UK. According to the WWF, we need to get this number down below 0.5 kg CO₂e to reach the goals defined in the Paris Agreement. By including climate labels on our menus, we aim to make it easier to achieve this goal - together.



Read more:



www.klimato.co