



World Land Trust Catering Policy

Background

World Land Trust (Reg. Charity No. 1001291) based in Suffolk, is an international conservation organisation that takes direct action to save threatened habitats around the world. WLT works in partnership with existing non-profit organisations in other countries, for the purpose of the acquisition and protection of habitats of high conservation value.

From time to time, it is necessary for WLT to provide food and drink to staff, governors, programme partners, supporters and other stakeholders attending WLT meetings or events¹. This catering policy is applicable to all such occasions and aims to establish WLT's stance regarding food sustainability and to influence other stakeholders own catering decisions.

WLT recognises that an ever-increasing demand for natural resources is putting tremendous pressure on ecosystems and wildlife globally. Between 1970 and 2012, global populations of mammals, reptiles, amphibians, fish, and birds declined by 58 percent. The production of vegetable oils and rearing of livestock fuels continuous land use change to provide raw materials for manufactured goods, provide space for pasture and to produce feed for animal consumption. Many of WLT's programme partners are forced to compete against agribusinesses to save important habitats from conversion to agricultural land. WLT is committed to minimising its own contribution towards these issues and to improving environmental performance, including sustainable resource use, in our organisational operations.

¹ On some occasions WLT supporters e.g. corporate partners or individual high donors take on the organisation and costs of catering WLT events. In these instances WLT is unable to apply this catering policy. On such occasions WLT will actively seek to influence catering decisions through sharing of this policy and information exchange.

Meat and Fish:

At WLT we believe that avoiding the consumption of meat and fish products is one of the best ways individuals can reduce their impact on the environment.

Avoiding dairy products is also preferable wherever feasible. There has been much research into the size of anthropogenic greenhouse gas (GHG) emissions attributable to the raising of animals for foodstuffs. The effects of even the lowest-impact animal products typically exceeds those of plant-based alternatives fuelling calls for widespread dietary change². Conversely, other authors focussing on the UK scenario believe supporting British beef and lamb producers who maintain sustainable pastureland habitats can make a positive contribution to meeting protein needs whilst avoiding the carbon emissions associated with alternative, imported foods and intensive arable practices³. The issue is far from black and white for consumers in the UK but the higher cost implication of meat consumption and time involved in researching the provenance of animal products means that WLT has decided to only promote plant-based food options at all WLT catered events creating an overall reduction in the GHG emissions attributed to WLT through its catering decisions.

Soya:

Around the world, there is an increasing demand for soy, which behind beef is the second largest agricultural driver of deforestation worldwide. Since the 1950s, global soybean production has increased 15 times over with 80% of the world's soy produced in the United States, Brazil, and Argentina. The soybean industry is also responsible for some displacement of small farmers and indigenous peoples around the globe. In 2017-18, 89% of soya produced globally went in to making animal feed with the remainder used for human food products, oil and production of biodiesel.

At WLT we cut down on our use of soy products by avoiding meat and fish products. Where soya is present in catered foods we endeavour to purchase this from companies with responsible sourcing policies. The Roundtable on Responsible Soy has developed a certification standard which assures that soy, either as a raw material or as a by-product, was originated from a process that is environmentally correct, socially adequate, and economically viable. Where

² From Poore, J., & Nemecek, T. (2018). Reducing food's environmental impacts through producers and consumers. *Science*, 360(6392), 987-992.

³ E.g. Young, R. 2018 in <https://climateandcapitalism.com/2018/06/26/why-avoiding-meat-and-dairy-wont-save-the-planet/>

information is available, WLT will preferentially purchase products containing soy from companies maintaining this certification standard.

Palm Oil:

Oil palm is an extremely productive crop, yielding four to ten times more oil per unit of land than other vegetable oil crops, and requires far less pesticide and fertiliser inputs. In fact, palm oil makes up 35% of all vegetable oils, grown on just 10% of the land allocated to oil crops. As the world population increases, global demand for vegetable oils, including palm oil is also expected to grow, placing considerable pressure on the world's forests and other native habitats. WLT is concerned as the development of oil palm plantations has been a major driver of global deforestation, climate change and biodiversity loss. However, palm oil also has the greatest potential to meet the growing global demand for vegetable oils utilising the least amount of land than any other oil crop.

At WLT we recognise the importance of the role of the palm oil industry to the economies of developing countries and acknowledge that, as the cheapest to produce, most high yielding and versatile vegetable oil on the market, transforming the market to a sustainable and traceable supply of palm oil is the most responsible path. We believe boycotting palm oil would increase demand for other, less efficient edible oils and therefore may have an even greater environmental impact. Therefore, WLT supports the use of Certified Sustainable Palm Oil (CSPO) via accredited schemes such as that administered by the Roundtable on Sustainable Palm Oil (RSPO). Sustainable production ensures that forests, peat lands and other native habitats are protected whilst meeting demand for palm oil.

Our Approach

During the organisational stages of any catered event, WLT staff consult this policy and, where feasible, implement the actions listed below in order to uphold these principles of sustainable consumption.

Our Actions:

- Where feasible all WLT event catering will be vegetarian and/or vegan.
- WLT will abstain from purchasing any product containing unsustainable palm oil and unsustainable soya or its derivatives.
- WLT will only purchase from companies that source certified sustainable palm oil for use in their products and adhere to recognised certification standards such as The Roundtable on Sustainable Palm Oil (RSPO).

- Where information is available, WLT will prioritise purchases of any soy products from companies committed to use of Certified Sustainable Soy as accredited by the Round Table on Responsible Soy or ProTerra.
- WLT offers dairy free alternatives in the office for use in tea and coffee.
- WLT always aims to reduce the amount of food waste through careful ordering and, where possible, use of leftovers.
- In order to reduce our carbon footprint even further, WLT aims to select local and seasonal food options whenever possible.
- When different catering companies are available, WLT will make informed choices prioritising a company's commitment to locally sourced, Fairtrade, organic, and free range food sources

Practical steps to implement the Catering Policy:

1. WLT staff responsible for catering decisions will regularly check supplier credentials and ensure that products containing meat and fish are avoided and only products containing certified sustainable palm oil and soya are purchased.
2. WLT will vet event caterers to select those with sound sustainable and ethical practises.
3. WLT will endeavour to consider local purchasing with regard to food and drink choices.
4. WLT will avoid food and other products which are poorly labelled and so may contain unsustainable palm oil/soya or their derivatives.
5. WLT will keep up to date with current environmental issues and review all new and existing suppliers/ brands regularly to check their sustainability and ethics including use of certified sustainable palm oil/soya.