

Welcome

What can you and your food business do to help protect the planet?

The fact you're reading this suggests that's a question you've been asking yourself. Well, you're in the right place. This guide is full of simple but effective things you can do to make a **real** difference – not just to the environment but to your business' bottom line as well.

We understand you're busy: You've got a restaurant, cafe, take-away, pub or catering company to run. **That's why this guide is designed to be something that you can dip in and out of.** Don't feel you need to read it from cover to cover. Focus on the areas that are most relevant to you. Make the changes that you think will have the biggest impact. Once you've done that, and you've seen the results for yourself, you can always come back for more advice and inspiration.

If at any point you get stuck, please don't hesitate to contact the team at **Advance London**. They're passionate about helping businesses like yours adopt more sustainable or 'circular' ways of working:

www.advancelondon.org

info@advancelondon.org

[020 3963 0675](tel:02039630675)

June 2020



LWARB
London Waste and Recycling Board

**GREATER
LONDON
AUTHORITY**



European Union
European Regional
Development Fund





7. Transport

Moving food around the country – and indeed around the world – in a way that does not damage the environment is a huge challenge, but one that we must tackle.

Things you can do to make a difference

7a. Supply chain

<input type="checkbox"/>	Introduce a no air-freight policy
<input type="checkbox"/>	Explore green delivery options with suppliers
<input type="checkbox"/>	Optimise deliveries to reduce unnecessary miles
<input type="checkbox"/>	Explore options for locally-sourced, seasonal produce

7b. Fleet management

<input type="checkbox"/>	Review and optimise your routes
<input type="checkbox"/>	Invest in cargo bikes
<input type="checkbox"/>	Upgrade your fleet of vehicles to electric

7a. Supply chain

Have you ever asked your suppliers how they get their produce and products to you?

What are they doing to minimise the environmental impact of their transport logistics?

Around 12% of the greenhouse gas emissions generated by food businesses comes directly from transportation¹⁹. Air freight is a particularly high impact method of moving food around – producing 100 times more carbon emissions than shipping. Indeed, just 1% of food transport in the UK is done by plane but it accounts for 11% of emissions²⁰.

Challenge your suppliers

Talk to your suppliers and challenge them if necessary on issues like:

- Whether or not they have a no air-freighted produce policy – if not, can they look at introducing one?
- Optimising the number and timing of deliveries (including consolidated deliveries with your neighbours)
- Upgrading delivery vehicles to reduce their impact (electric and hydrogen

powered vehicles or even bicycles, which in congested cities like London make more sense than you might think)

- Explore options for sourcing seasonal fruit and vegetables more locally.

Green logistics companies worth exploring with your suppliers...

[Menzies Distribution](#) – delivery service with the largest 100% electric vehicle (EV) fleet in London

[WeGo Couriers](#) – utilise ultra-low emission vehicles to provide same day and next day deliveries.

[Green Courier](#) – environmentally friendly courier service, that offers a carbon-balanced service.

[CitySprint](#) – zero-emission fleet includes pushbikes, cargo bikes, and electric and hydrogen vans.

[Pedal Me](#) – an on-demand and same-day cargo bike courier service for companies looking for a sustainable alternative to van delivery in central London.

[Zedify](#) – a zero-emissions courier service offering scheduled first and last mile deliveries for businesses.



19. Cooking up a storm Food, greenhouse gas emissions and our changing climate, Tara Garnett, 2008

20. Food Ethics Council, Flying Food Report, 2008

7b. Fleet management

In addition to greenhouse gas production, the other negative impact of food transportation is local air pollution. Polluting vehicles account for around 50% of London's toxic nitrogen oxide (NOx) air emissions, and air pollution is estimated to cost the UK economy £20 billion every year.

Your food business may well have its own fleet of vehicles for picking up supplies and making deliveries. If that's the case, you're in an ideal position to make some changes that will reduce your carbon footprint and improve air quality.

Route review

A simple but effective place to start is to review your routes and make sure they are optimised. Could the timing or ordering of stop-offs be changed to maximise efficiency and reduce unnecessary miles?

If you have a number of vehicles in your fleet, it may be worth investing in specialist route optimisation software which incorporates GPS tracking on your vehicles.

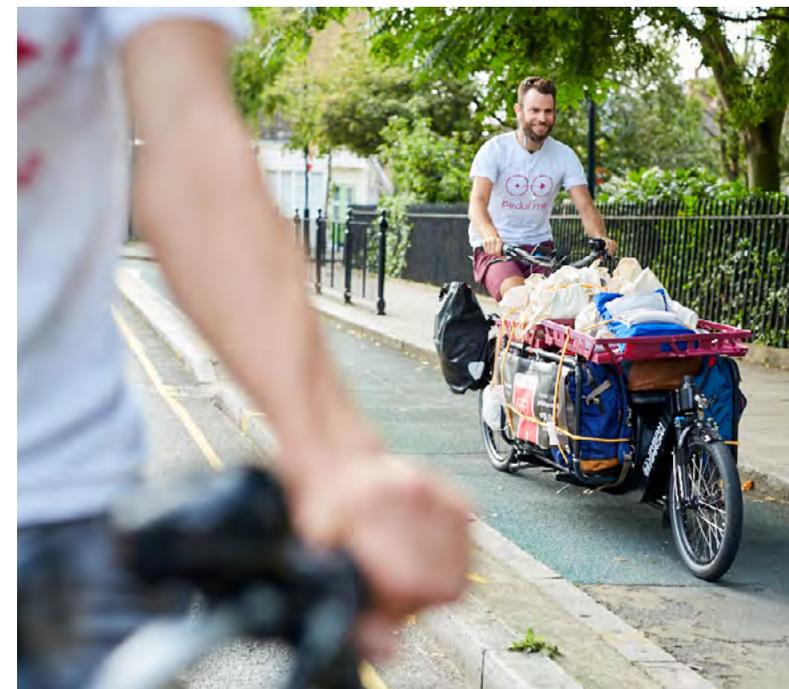
Green vehicles

Investing in 'green vehicles' is also an option, and it doesn't need to cost as much as you might think.

Cargo bikes are rapidly gaining in popularity, particularly in congested cities like London. These tandem-sized bicycles (where one of the seats is removed to make room for a storage box) are ideal for local deliveries. Unconcerned by parking tickets and able to use bike-only routes, cargo delivery riders can often deliver more packages in a day than their van-driving equivalent, even with the smaller payload requiring occasional returns to the depot.

The [Zero Emissions Network](#) offers businesses a two-week 'try before you buy' option on cargo bikes and grants of up to £2,000 for businesses who decide to take the plunge.

If cargo bikes aren't for you, then you could look into upgrading to electric or hydrogen vehicles. The Mayor of London operates a [scrappage scheme](#) to help improve London's toxic air. The scheme supports businesses with up to 50 employees, providing grants of up to £9,500 to replace vehicles that don't meet the Ultra-Low Emission Zone (ULEZ) standards with greener alternatives.



Take-away

Online food order and delivery service, **Just Eat**, is encouraging its 28,000 restaurant partners to use electric scooters for food deliveries by offering them a 45% discount. As well as reducing CO2 emissions, Just Eat says that restaurants will save £743 per year for each driver that uses electric scooters compared to their petrol counterparts.