

The Blue Angel for Event Catering and Canteen Services (DE-UZ 229)

Information for manufacturers and the retail trade

www.blauer-engel.de/en/uz229

- reduced greenhouse gas emissions
- preserving natural resources
- consideration of social aspects



Reliable guidance for sustainable purchasing

The Blue Angel – the environmental label from the German federal government – has set stringent standards for environmentally friendly, healthy and durable products and services in an independent and credible way since 1978. The Blue Angel is Germany's most well-known environmental label. You can thus benefit from the clear competitive advantages and added level of trust that this environmental label enjoys in the public sector, industry and amongst consumers. The label's credibility and competence, its objective criteria, its independent award process and its governmental links increase your corporate and brand value.

The advantages offered by the Blue Angel






The Blue Angel allows you as a company to present your environmental management practices and product responsibility in a credible way and set yourself apart from your competitors. Furthermore, you can use the Blue Angel for Event Catering and Canteen Services to demonstrate to consumers that you:

- place importance on having a low impact on the environment,
- conserve natural resources, including biodiversity,
- take health aspects into account in the catering services and
- offer fair trade food and ensure fair working conditions.

Environmentally friendly catering and canteen services

The number of meals eaten away from home is constantly increasing and this catering sector thus has a considerable influence on the dietary habits of people in Germany. Therefore, it is important that both canteens and also the event catering sector does not only provide healthy but also environmentally sustainable services. In the area of event catering, the Blue Angel certifies commercial catering services that deliver food and beverages to an agreed location on a particular occasion and, depending on the requirements, also provide additional non-food services. In the case of canteen services, the Blue Angel certifies services provided by in-house restaurants and canteens at companies, authorities, universities or other institutions, where those people authorised to use the canteens are provided with food and beverages on site in a defined dining area over a long period of time. Canteen services and event catering certified with the Blue Angel offer their customers importance guidance and signal that the services place a lower burden on the environment and focus on sustainability criteria.

Criteria: What does the Blue Angel for Event Catering and Canteen Services take into consideration?

-  Determining the greenhouse gas emissions per meal
-  The quality of the catering services and exclusive use of fish, fish products and seafood from managed stocks in canteen services
-  Requirements for the use of organic produce: Offering vegetarian and vegan meals, species-appropriate animal husbandry when using products of animal origin, the use of fair trade products, seasonal fruit and vegetables and the use of tap water instead of mineral water, the avoidance and reduction of food waste, restricting the use of highly processed products in catering services, exclusion of goods transported by air
-  Avoidance of disposable materials and the use of reusable packaging, the use of electricity from renewable energies, the use of energy-efficient lighting and energy-efficient and resource-efficient technical equipment, environmentally friendly logistics
-  Environmental qualifications of the staff and maintenance of employee rights

Scope

The Blue Angel certifies different types of event catering and canteen services. These include: single kitchens, central kitchens with distribution kitchens and food production systems such as Cook & Chill, Cook & Freeze, Cook & Hold or Cook & Serve.

Compliance verifications

Compliance with all requirements must be verified in accordance with the Basic Award Criteria – e.g. in the form of photographic documentation, test reports, documentation or approved certificates.

The Blue Angel is in step with the requirements...

- of sustainability measures implemented by the German government or canteen guidelines
- of food-based dietary guidelines of the German Nutrition Society (DGE)
- of certification systems such as: MSC label, ASC label, German organic logo, EU organic logo, Bio-AHV-Logo in Gold

...and sets new goals for environmentally friendly event catering and canteen services.

Application, use of the environmental label and costs

RAL gGmbH is responsible for handling the applications and concluding the contracts (E-Mail: umweltzeichen@ral.de; phone: +49 228 68895-190). Use of the environmental label is limited to the period of validity of the Basic Award Criteria. The current Basic Award Criteria are valid until 31/12/2027. RAL gGmbH – the awarding body for the environmental label – will charge a one-off handling fee of 600 Euro for the application. The annual fee is based on the annual sales of the certified product. If the sales figures are, for example, between 1 and 2.5 million Euro, the annual fee will be 1,500 Euro. Further information is available at <https://www.blauer-engel.de/en/certification/costs-applying-label>.



Further Information: www.blauer-engel.de/en

