

Harvester Environmental Credentials

Each year, Harvester welcome thousands of guests through their doors.

Guest Insight research has demonstrated that their customers increasingly want to know more about the food they eat, with animal welfare, environmental impact and social equity highlighted as key areas of customer concern. To help address these key concerns, Harvester has developed an overarching sourcing policy, and accompanying detailed species specific animal welfare sourcing policies. These are shared [here](#) and ensure that customers can be clear about what IS in their food and what is NOT in their food.

Harvester's priority is to source food products of the right quality, at the right price, where the quantity that they require can be guaranteed throughout the year. They do however recognise their responsibility to source food produced in a sustainable and ethical manner, and are working closely with suppliers, to optimise welfare standards to meet business needs and satisfy guest requirements.

Their sourcing policy has been developed by a cross functional team, reporting directly to the Executive Committee. The policy continues to evolve and is reviewed on a regular basis, to incorporate any changes in legislation, procurement policies or business needs.

Reduced energy consumption is also a fundamental part of Harvester's business. They completed their first roll out of LED lighting in 2013 and have now successfully concluded the roll out of new energy-efficient fluorescent fittings to back of house areas. They are currently rolling out smart heating controls to compatible sites and working with both manufacturers and industry to identify and develop further bespoke energy and water saving solutions for their restaurants and pubs many of which are unique buildings with unique trading patterns and unique requirements.

To address waste Harvester have established a solid waste disposal strategy to reduce, re-use and effectively recycle the waste generated across their estate. This strategy includes anaerobic digestion of food waste.

More details are available [here](#).