

SUSTAINABILITY PROMISE

At The Hush Collection, we are committed to finding ways to reduce our impact on the environment, and sustainability practices are core to our values. We know that there are always ways that we can improve, so whether it's ensuring that our meat is locally sourced and free range, or empowering our teams to reduce their energy consumption, we are continually working to innovate and champion best practices.



FOOD AND DRINK SUPPLIERS

COLLECTIV FOOD

We are proud to work with Collectiv Food as our primary wholesale partner. They are committed to bringing transparency, fairness and greater sustainability into the food supply chain. Championing direct sourcing, its relationships with producers are built on a commitment to promote honest dialogue about food, empowering customers to make better informed purchasing decisions and understand the impact of their menu choices. Their greener last-mile delivery solution reduces emissions into our city air by up to 50%, utilising cargo bikes and electric vans to actively reduce traffic levels and take big lorries off the road.

LIBERTY WINES

Liberty Wines were the first 'carbon neutral plus' national wine distributor in the UK. The transportation of every bottle they deliver is carbon neutral, as they offset all emissions from the cellar door to our customers' door. They are committed to working with producers who share their values.

At Haché we are committed to reducing our carbon footprint, promoting more efficient recycling through 'bag in a box' wine. These high-end wines taste exactly the same as they would coming from a bottle, but their alternative packaging makes them as good for the planet as they are for drinking.

PRESS JUICE

The bottles from our favourite juice supplier are now made from 75% recycled plastic (rPET) and 25% bio plastic (made from sugar cane rather than fossil fuels). As a business, their long-term aim is to create a completely carbon neutral supply chain, by working on projects in packaging (algae-based plastics that bio-degrade in 14 days), novel supply chain solutions, and ways to offset their carbon footprint.

LIFE WATER

The Life Water Can is the UK's first Zero Plastic Solution to water on the go! An infinitely recyclable alternative to plastic bottles, every can is 100% recyclable, made from recycled aluminium and BPA free. Every can also funds clean water projects across the globe.

REYNOLDS

Reynolds takes its responsibility to the environment very seriously and hold the Environmental Management System standard ISO 14001. They have implemented a reusable crate scheme to replace cardboard boxes, which saves hundreds of tonnes of cardboard and paper each year, and also reduces the waste collection costs for their customers. They work with suppliers who share their values, and some of the key produce we use in our restaurant includes **Bonnysa Tomatoes**, who have resettled over 18,000

trees, reuse and recycle any plastics used throughout their processes and have a unique water recycling system which allows them to reuse rainwater for the plants irrigation, and **Zenith Nurseries**, a British based grow committed to reducing food miles.

SALLY CLARKE

The Sally Clarke name is synonymous with quality, and their artisan table and sandwich breads and rolls are produced using traditional methods incorporating a select range of the best ingredients. They incorporate naturally fermented levain into most of our doughs, thus limiting the use of yeast. They do not use additives, preservatives, or improvers in production.

SELECT BUTCHERY

Butcher James personally ensures that that they only use British native breeds, all of which are predominantly grass fed. He works closely with their farmers to ensure that only the best graded animals are selected.

RUBIES IN THE RUBBLE

Rubies in the Rubble founder Jenny began rescuing produce from New Covent Garden market and experimenting in the kitchen with childhood recipes for jams and chutneys. Fast-forward 10 years and Rubies in the Rubble is one of the pioneering voices in food sustainability, with an award-winning range, stocked nationwide.

Their ketchups and relishes are made with fresh fruit & veg sourced directly from farms, whilst their mayos are made with aquafaba, a plant-based alternative to eggs that is usually thrown away. Condiments are a fantastic way of preserving produce by extending their shelf-life with vinegars and sugars. In other words, less waste, more taste. Their production facility is SALSA accredited and company B-Corp certified.

THIS

Created by two ex-burger chain founders, THIS is plant-based food for meat lovers. All THIS products are fortified with vitamin B12 and iron and contain a similar protein content to their meat counterparts - being made from 90% non-GMO soya and the rest pea protein and natural flavourings. They hold GFSI certification FSSC 22000. They are preparing to move to a UK production, increasing the percentage of biodegradable packaging per pack of product sold. Any excess stock produced at their facility is given to City Harvest and Made in Hackney.

BEYOND MEAT

Beyond Meat's brand commitment, "Eat What You Love," represents a strong belief that by eating its portfolio of plant-based meats, people can guilt-lessly enjoy more of their favorite meals. The Beyond patty generates 90% less greenhouse gas emissions, requires 46% less energy, has >99% less impact on water scarcity and 93% less impact on land use than a ¼ pound of U.S. beef.

VIOLIFE

Violife has been committed to making great tasting, 100% vegan, non-dairy, non-GMO foods since the 90s. The main ingredient of all of Violife's products is coconut oil fortified with B12, which is usually difficult to obtain in a dairy-free diet. Owners of the Violife brand, Upfield, have launched a new grant program, Plant Grants, aimed at promoting plant-based eating and focussed on helping community-based Black-owned restaurants recover from the impacts of the COVID-19 pandemic.

HAPPY ENDINGS

Happy Endings luxury ice cream sandwiches have been handmade in London since 2014. The ice cream is made using The Estate Dairy milk and cream, sourced from dairy cows in the Chew Valley that are raised using sustainable agricultural methods. The production

facility is working towards their SALSA approval but this has been delayed with Covid. In the meantime, the production team follows HACCP procedures and quality control standards in line with the SALSA Standard and UK Food Safety Legislation.

LONGMAN'S CHEESE

Haché's classic cheeseburgers feature Longman's Extra Mature West Country Cheddar, made utilising traditional

techniques using only the finest milk from cows grazing on the lush pastures of Somerset and Dorset.

The Longman family have been farmers and farmhouse cheesemakers in the Vale of Camelot for over two centuries, and the current generation's great grandfather was awarded an MBE for Service to Agriculture in 1964. His knowledge has been passed on and developed over the generations, giving Longman's a unique and unrivalled knowledge of the cheese and dairy sector.



CLEANING AND HYGIENE TECHNOLOGIES

DIVERSEY ZENITH

Diversey have over 85 years of sustainability history. Their legacy continues with their Facilitators for Life strategy that positions them as a market leader in sustainability. Their sustainability goals fall into the 3 pillars - Planet, people and Profit. The goals will

push Diversey to continue to be more efficient, create new technologies delivering sustainability benefits, extend their responsible business activities, and have a positive impact in the communities that they operate in.



PACKAGING

BURPAC

We work with Burpac to supply all our Burger Boxes, Paper Grab Bags & Greaseproof Sheets for take away, and are investigating ways to make our entire packaging range sustainable. All the

manufacturers Burpac use are FSC & PEFC accredited, and all the paper and board supplied are renewable, recyclable, biodegradable, compostable and sustainable.



Charity

Charity runs through the veins of all of our restaurants, and we are always looking at ways we can give back and support those in need.

Our CEO, Ed Standing, was a founder member of **Feed Our Frontline**, a coalition of operators who delivered meals to the NHS teams working in hospitals in the early days of Covid. By the end of the project,

Feed Our Frontline had delivered over 300,000 meals into 30 hospitals.

Haché's attention to quality ingredients and comfortable, warm environments has always had a strong appeal for their female customers – markedly different from the 'dude food' dirty burger movement. To reflect this ethos and to help promote some of the leading talent of the UK food scene, Haché has teamed up with female chefs to create iconic limited-edition burgers, with a

donation from the sale of each burger going to the charity of their choice. The limited-edition burger creations have raised thousand of pounds their chosen charities, which include **Action Against Hunger, KickStart Ghana, Luminary Bakery, School Food Matters** and **#CookForUkraine**.

We are proud to work with **Only A Pavement Away**, a charity founded by representatives from the hospitality industry

who believe that everyone deserves the chance to find and forge a career.

Supporting our Hush Collection family has always been our number one priority, and with the help of mental health charity, **The Licensed Trade Charity**, we can continue doing just that. They offer a free service, with 24/7 support, as well as an interactive app with training videos tailored specifically to those working in the hospitality trade.