

Product Specs



Fact is that our food choices are responsible for 31% of man-made greenhouse gas emissions. Eaternity shares with you the tools to execute the human potential to reduce food related emissions by 50% through smart purchasing. No technology or advancement will have a bigger impact on the environment than the behavioral change in the food supply chain.



Eaternity has developed the world's most conclusive LCA database of CO₂eq of the food supply chain. By integrating our database into existing procurement systems through an API, restaurants can automatically track, precisely measure, improve and market their specific carbon footprint.



The EDB contains CO₂eq values and unit processes for all the popular food items

based on seasonality, farming procedure, transportation, conservation and processing models. We have equally developed a **greenhouse model** that determines the CO₂eq emissions related to the heating of greenhouses in both, **organic and traditional farming**. The individual food CO₂eq values are the result of our collaboration with scientists from ZHAW – Zurich University of Applied Sciences and Quantis – World Food Database, University of Zürich (UZH), Swiss Federal Institute of Technology in Zurich (ETHZ), Research Institute of Organic Agriculture (FiBL), ecoinvent v3.2, Agribalyse, Agri-footprint, peer reviewed literature, reports (grey literature), extrapolated; or they are based on our own research subsequently adjusted to assure comparability. The EDB is currently **the largest and most comprehensive database** to carry out CO₂eq calculations of meals and restaurant purchases worldwide. The EDB also contains the Eaternity **Health and Organic** performance. It comprises of **nutritional values, allergens, water scarcity** footprint, and our Health Score for the assessment of the **health risk factors** of the ingredients you use in your recipes.

For more info go to:
<http://www.eaternity.org/foodprint/>



The Eaternity Award is the **first carbon footprint award** for climate friendly meals worldwide. Display your commitment to protecting the environment with The Eaternity Award to your guests. Help your clientele **make educated decisions** about their individual diet choices and the carbon footprint related to them.

The Eaternity Report is your **marketing and monitoring tool** where your carbon footprint of the past month is summarized, broken up by product categories and by your custom menu offerings. Your performance is anonymously compared to other Eaternity restaurants. In addition, you will find out, which of your menu offerings meet the requirements for the Eaternity Award. This report is always **delivered to you electronically** in three versions: For internal use, consumer facing and for your supplier list. For multi-unit restaurants with more than ten members, we also offer reports that **measure and compare the performance** of the entire restaurant group.



Pricing & Performance



Basic Menu CO₂eq value (Eaternity License)

Our API provides you with a direct connection to exchange information between your current procurement system and the EDB. With an innovative automatic ingredient matching algorithm, all customer and supplier data are fitted seamlessly. After connecting to the EDB, your CO₂eq values are one click of a button away.

Health and Organic – The Eaternity Health Score and Organic Footprint was developed in collaboration with notable organizations. It comprises of nutritional values, water scarcity footprint, and our VitaScore for the assessment of the health risk factors of the ingredients you use in your recipes.

Deforestation and Animal Welfare – Eaternity supports your staff with sustainable recommendations about the effects of your purchases in relation to deforestation and animal welfare.

- + Climate Friendly Recipes
- + Eaternity Reports
- + Multi-Unit restaurant Eaternity Reports
- + Marketing Support
- + Setup & Support
- + Matching and testing of customized data (rare products)
- + Research homemade recipes or convenience products (filled pasta e.g.)

€ 169 / Restaurant & Month
(restaurants with up to
500 servings/day and/or
procurement cost
< EUR 250K/year)

- + **Optional** Hand-on and on-site training module and class for chefs
- + Additional data matchings, custom CO₂eq measurements or custom marketing campaigns

€ 2'500
€ 1'060/day

Annex.

EDB – The Eaternity Database | Sample Report Single Unit | Sample Report Multi-Unit | Instance of Customer Awareness Campaign