

Overview - Eaternity Gastro

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Siewerdstrasse 95

CH-8050 Zürich

info@eaternity.ch

www.eaternity.ch

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Gemüsesalat

Pastinake & Karotte	Grosse Pastinaken & Karotten	2
	Rapsöl	500 ml
	Weisse Pfefferkörner	10
	Lorbeerblatt	1
	Salz	
Randen & Kohlrabi	Gelbe, Rote, Chioggia Beete	je 1
	Kohlrabi	1
Vinaigretteemulsion	Rapsöl	300 ml
	Salz und weisser Pfeffer	
	Puderzucker	20 g
	Weisser Balsamico	100 ml
Schnittlauchöl	Sonnenblumenöl	300 ml
	Schnittlauch	1 Bund
Fenchel	Fenchel	1

WERTE FÜR 20 PORTIONEN

- Nährwert: 610 kcal
- Gesundheit: 5/5 (5 green hearts)
- Klima: 5/5 (5 orange sun icons)
- Umwelt: 5/5 (5 green leaf icons)
- Wasser: 5/5 (5 blue water drop icons)

Klima Score (Bewertung: 5 von 5)
174 g CO₂e/g pro Portion
79% besser als der Durchschnitt

Wasser Fussabdruck (5 von 5)
3.1 Liter pro Portion
87% besser als der Durchschnitt

Gesundheit Score
6% BESSER im Vergleich zu einem durchschnittlichen Menu.

Score: 4 von 5
Riskopunkte: 377
Award: < 320

Menus mit mindestens 20 % weniger Risikopunkten werden mit dem Gesundheit Score Award ausgezeichnet.

Eaternity Menu Calculation

You receive relevant information on the sustainability of your menus. Make your menus more sustainable and offer your guests transparency in their choice of menu. Including information on the climate score (CO₂e/g), the water footprint (scarce fresh water), and the health score (DALY). Additional information on nutrient content, animal welfare, deforestation and transport. More information: <http://www.eaternity.org/foodprint>

Documentation

Eaternity Indicators

The sustainability calculations and the health score were developed in cooperation with well-known organizations. For more information, see <http://www.eaternity.org/foodprint/>.

Climate-Score

The CO₂eq value of an ingredient is measured with a life cycle analysis, based on production, transport (origin, stopovers, destination country & means of transport and refrigeration), processing and preservation.

Water Footprint

The water scarcity footprint of a product depends on two elements. Firstly, the amount of fresh water (surface and ground water, excluding rainwater or water pollution) used for the product in the respective production region. And second, the relative scarcity of water in the region.

Health-Score

The results of the "Global Burden of Disease" studies serve as the basis for our newly developed formula to evaluate foods. The indicator is based on the insight that a typical Western diet meets the nutritional needs of our body, but that it can also lead to health problems such as diabetes, cardiovascular diseases and various types of cancer. The goal is to minimize the risk of diet-related diseases. More information about this: <https://eaternity.org/foodprint/vita-score>

Furthermore, Eaternity supports the user with sustainable recommendations on rain-forest deforestation and animal welfare.

Rainforest

The evaluation is awarded for food products that have not led to deforestation. This is the case if the product contains certified soya or palm oil or if the product does not contain any palm oil or soya at all. In addition, non-certified soya is still okay if it comes from a non-critical country.

Animal Welfare

The quality of life of animals reared for meat, milk or egg production varies greatly between different farming practices. Labels guarantee that the animals have been reared at certain minimum standards and are a valuable guide for consumers. Food products are awarded a label for the treatment of animals if they have a label that stands for an established practice that improves animal welfare.



Eaternity Gastro - Result

You receive up-to-date information about the sustainability of your dishes and can therefore adapt your recipes seasonally and make your business more sustainable as quickly as possible. You can present all results to your guests at any time and motivate them to choose a sustainable and healthy dish.

The calculations are provided as an export. Either statically, if you send us your recipes once before or dynamically, if you decide to set up a direct connection to the API.

Historical projects show a saving of 20% of CO₂eq emissions in just a few months. With Eaternity Gastro you have the opportunity to consciously and step by step optimize your sustainability indicators.



Reports

With the transmission of your goods delivery statistics, we provide you with monthly operating statistics, ready for communication, as a PDF.

Calculation via product data

The collection of new articles is done by a machine assignment of parameters. Individual research is carried out for each project to enable precise calculations. Your articles and all variable additional information (origin, production, etc.) are calculated automatically.

Origin	Reference region as text. Information is compared with map service. Examples: "Switzerland" or "Suisse" or "Seeland Switzerland" or "USA Texas" or "DE".
Transportation	ground, air, sea, train
Production	standard, organic, fair-trade, sustainable-fish Only for vegetables: greenhouse (heated greenhouse) Only for fish or game meat: farm (breeding), wild-caught
Conservation	conserved, boiled-down, canned, dried, frozen, fresh
Processing	raw Only for meat and fish: boned, unboned Only for fish: skinned, beheaded, fillet Only for vegetables: cut, boiled, peeled
Certifications	Indication Label: to determine rainforest protection and animal welfare. Examples: "Bio Suisse", "EU Bio" or "RSPO".

Origin model

In order to enable accurate measurement, it is important to indicate the origin and the associated transport routes. Without this information, our model estimates potential import countries based on the ingredient and the current season and calculates an approximation.

Evaluation

For the evaluation, the results are compared to about 100'000 products from a food database. We evaluate the products independently of the portion size. Every person fulfills important basic needs with his or her diet by taking in carbohydrates, proteins, fats, water and thus filling his or her stomach. So we need about 2000 kcal, 50 g proteins, 66 g fat, 2.5 liters water and 600 g dry matter every day. Accordingly, the products are differently "valuable".

STATEMENT OF WORK - Eaternity

Basispackage Sustainability measurements

Services	Benefits	Comment	Annual costs in €
Setup	Direct insight into the calculation of CO ₂ and other environmental indicators of menu creations and products. Communication of the results transparent for your consumers. Basis for further implementations in cooperation with Eaternity.		
Needs assessment and clarification of the data basis. Preparation of specific data requirements. (Science Eaternity)	Support for efficient and high quality implementation.	User: Provision of the data basis of the menus for the calculations (origins, etc.)	
Research recipes and missing data for combined products (such as: tortellini, potato salad; incl. 60 pieces per year and license)	Gapless, well-founded and up-to-date overview of the calculations of all articles. The implementation of careful internal management forms a basis of trust with your consumers.	Support through delivery of the goods declarations sheets and recipes desired.	inclusive
Linking and examination fee for each existing data set in the material list (incl. 480 pieces per year and license). Per material definition and linking of the possible material specifications (origin, processing, production, ...).	Basis for the direct and scalable labelling of sustainability calculations.	Article changes by users are only recorded when the changes are passed on to Eaternity.	inclusive
License database and web service Calculation of the values. Administration and maintenance of software and database. Administration and update of the Eaternity Web Service for direct query. Update of values and LCAs for all linked articles according to the latest knowledge and research results.	Scope 3 Transparency of menus and products with CO ₂ and other sustainability values. Rights of use of the software and database. Right of use for communicating the values to users, employees and consumers. Maintenance, expansion and quality guarantee of the database. Cloud platform with fast loading times for efficient use. Management, coordination, maintenance and support.	Royalties: EUR 2'028 per user and year. Invoicing once a year at the beginning.	2'028
Costs per user and year:			2'028

Services	Benefits	Comment
+ Climate friendly menus		
	Award of the sustainable offer for the consumers.	
	Transparency for consumers, enabling them to make sustainable choices. Promotion of healthy and enlightened consumers. Important communication tool for the user / Eaternity partnership.	
	Provides information on CO ₂ savings per menu and year compared to the average.	
	Criteria are promoted and established by Eaternity.	
Setup		
Calculation of the threshold value for the labelling of sustainable menus. Inclusion of the menu and user basics.	Appropriate criteria for implementation with the user. Planning security for communication.	
Implementation of the criteria catalogue for automatic and direct calculation, labelling and display of the results.	Automatic internal implementation of sustainable calculations e.g. for menu/product development and planning.	inclusive

Training

With Samuel, former kitchen manager and cookery courses for the Hiltl, we give a course for cooks on how to prepare vegetarian, vegan and climate-friendly dishes.

Services	Benefits	Comment	Costs in €
+ One-time training			
<p>Workshop design and goals adapted to restaurant.</p> <p>Interactive workshop: motivation restaurant, communication of the added value from the guest's point of view (health, environment, ethics), vegetarian substitute products and cooking expertise, practical cooking part with sophisticated recipes. Communication with the guest. Feedback and tasting.</p>	<p>Speaker (theory and practice) More than 40 recipes that work, precisely formulated for every gram of spices (Cook&Chill).</p> <p>Holistic communication to the kitchen.</p> <p>Involves the restaurants in the program for the successful implementation of the pilot. Improvement of the pilot program through active feedback from the kitchen.</p>	<p>Training location requires number of participants (usually 12 participants). Exclusive location costs.</p>	2'500
+ Training at other restaurant locations			
<p>Interactive workshop. Description as above.</p>	<p>In addition: teaching material and cross-location support for the cooks among themselves.</p>	<p>Exclusive location costs.</p>	1'800 per course

Marketing and Communication

We are at your side with expert knowledge and experience for the development and provision of optimal communication and marketing measures. Where you need us.

Services	Benefits	Comment	Costs in €
+ Basic Support for communication			
Creative input for communication with the guest (POS)	Integration of the information into the consumer's restaurant experience. Comparisons for communication with other environmental factors. Spairing partner, review, inputs for communication, slogans, visuals for communication to the consumer, etc.		
Input to communicate the objectives and ideas in the company to employees and customers.	Presentation on the environmental issue of nutrition. Integration of the objectives of the company.		
+ According to need and effort			1'060 per Day
+ Free additional services			
Communication in the common interest: -Reference to eaternity.org -Press release to distributor and network -Response to questions from consumers	Communication of the joint success story. Savings, successes, etc. Connection to the sustainability network Eaternity		