

A close-up photograph of fresh, vibrant green lettuce leaves, likely a variety like Frisée, showing detailed textures and natural lighting. The leaves are densely packed and fill the left half of the frame.

Sustainability report 2024

Foreword



Since July 2014, lemonpie Eventcatering GmbH has held the „Sustainable Company“ award from the Bundesvereinigung Veranstaltungswirtschaft fwd: for its exemplary actions in of „environmental protection, employee and economic efficiency“. We are naturally very proud on this award. However, sustainable behaviour is much more than just a good sales argument for us. It reflects our attitude: the duty to use resources of all kinds . Sustainability is not an add-on that can be booked with our services, an intrinsic feature of our processes and structures.

As a successful medium-sized family business, we are leading by example and demonstrating the importance of economic and social responsibility. We are aware of the ecological

and social aspects of sustainability within the company and how we integrate and implement them in our daily work processes. Our Code of Conduct is based on these three pillars and was developed together with our employees based on their values and convictions.

As a fairpflichtet member, we transparently our commitment in this regard and take intoaccount compliance with the United Nations' Sustainable Development Goals in our progress. Its 2030 Agenda with 17 Sustainable Development Goals (SDGs) is a global plan to promote sustainable peace and prosperity as well as to achieve sustainable development. Protecting our planet. lemonpie also committed to this

and implements the possible, industryrelevant goals of the SDGs - you can always see the respective target symbols on the correlating pages.

We have summarised the individual contributions lemonpie makes positively influence our common future in this latest sustainability report. Our team-developed mission statement and code of conduct provide further insights into our mission, vision and ethical standards and are available to download from our website.

Enjoy reading! Yours,

*Ihre Stephanie Forstner
Sustainability Officer*

Our areas of activity at a glance

1

quality

Seasonal, regional goods
High proportion of organic quality
HACCP standard
perfect hygienic conditions
Tracing of all processes

2

Code of Conduct

Declaration of support for the Sustainability Code
Certification „Sustainable Company“
EC organic certificate
Fairpflichtet member

3

Energy and CO2 efficiency

Green electricity
energyefficient appliances
Electrical testing
Motion detector and LED lamps
Optimised infrastructure delivery zones/warehouse

4

Waste management

Zero waste with circular economy
Waste separation/disposal according to type
Reusable variants/takeback guarantees
Recyclable exhibition cardboard
Nose-to-tail concept

5

Mobility

Intelligent logistics and route planning
Avoidance of unnecessary journeys
Transgourmet and Chefs Culinar
Regional suppliers
Employee shuttle

6

Social responsibility

Principles of equal rights
Crew catering and workwear
Promoting personal initiative
Further education and training measures
Fairness in wages and working hours

7

Supplier selection

regional, Proven suppliers
Goods without packaging material
Supply chain management

8

BIOLOGICAL School and daycare catering

rich in vitamins and fresh no artificial additives
no convenienc Products
Age-appropriate nutrition
more than 50 % organic products

9

Digital technologies

Energy-efficient servers
Data minimisation Teams meetings
„Paperless office“

10

Communication

modern, contemporary, exemplary
transparency
Collaboration in the sustainability project fwd:

lemonpie – a sustainable company!



lemonpie is excellent

As a family-run company, lemonpie Eventcatering is one of the top caterers in North Rhine-Westphalia and throughout Germany. Since it was founded in 2002, Johannes Molderings has built up a catering company that has received numerous awards and has also been awarded the title of „Best Caterer“ by the German Innovation Institute for Sustainability and Digitalisation (DIND). „Employer of the future“ award.



2025: 1st place for lemonpie in the BlachReport event catering ranking

2024: 1st place for lemonpie in the BlachReport event catering ranking

2024: Caterer of the year - Cooking+ Catering inside

2023: Caterer of the year - Rolling Pin Award

2023: Caterer of the year - Cooking+ Catering inside

2023: 1st place for lemonpie in the BlachReport event catering ranking

2022: 2nd place for lemonpie in the BlachReport event catering ranking

2021: 1st place for lemonpie in the BlachReport event catering ranking

2020: Caterer of the year - Cooking+ Catering inside

2020: 1st place for lemonpie in the BlachReport event catering ranking

2019: 1st place for lemonpie in the BlachReport event catering ranking

2019: lemonpie is awarded the Catering Highlight 2018

2018: 1st place for lemonpie in the BlachReport event catering ranking

2018: 1st place for the Alte Tuchfabrik in the BlachReport location ranking

2017: German Brand Award for the Alte Tuchfabrik Euskirchen

2016: Caterer of the year - Cooking+ Catering inside

2016: nominated for Leader of the Year

2015: nominated for Leader of the Year

2015: 2nd place for lemonpie in the BlachReport event catering ranking

2015: Alte Tuchfabrik Euskirchen nominated for the Location Award

2014: 2nd place for lemonpie in the BlachReport event catering ranking

2013: FAMAB ADAM & EVA Award Gold

2013: 2nd place for lemonpie in the BlachReport event catering ranking

2013: Location Award for the Eurogress Aachen

2012: Location Award for the Langen Foundation

Exclusive and preferred: lemonpie as a partner

lemonpie Eventcatering GmbH is the exclusive catering partner of Eurogress Aachen and Burg Kirspenich in Euskirchen, the State Chancellery in Düsseldorf, the Apollo Varieté, the Museum Kunstpalast and Pardo's in K21 in Düsseldorf and the German Sport & Olympic Museum in Cologne.

It is also the preferred catering partner of the Grand Hall ZOLLVEREIN in Essen, the Bauwerk and Harbour. Club in Cologne, the K21 Ständehaus, the K20 Kunstsammlung Nordrhein-Westfalen, the Classic Remise and THE FRAME in Düsseldorf and the Langen Foundation in Neuss.



Our milestones in sustainability, quality and hygiene

- 03/2024 Successful participation in the advanced seminar GUTcert Officer (gn) Sustainable Event Management according to ISO 12121 advanced seminar (system)
- 02/2024 Successful participation in the basic workshop fwd: & IFES representative Sustainable events according to ISO 20121 - Module 1
- 02/2024 Participation Convoy 3 / ISO 20121 with fwd: & IFES
- 01/2024 Participation in the „Best Practice“ joint stand as part of the BOE „Sustainable Experience“ project
- 09/2023 Member of „fairpflichtet“ - the sustainability code of the German-speaking event industry
- 07/2023 Introduction of the „Circular Economy“ concept with PAPSTAR Solutions GmbH
- 07/2023 Auditing of the EC organic certificate
- 11/2022 Recertification as a Sustainable Company by the Federal Association of the Event Industry fwd: (formerly FAMAB)
- 09/2022 Start of active participation in fwd project group: with the aim of achieving ISO 2012 certification.
- 07/2022 Auditing of the EC organic certificate
- 02/2022 Candidates for the EU hygiene regulations (EC) for canteen kitchens for the Euskirchen site
- 07/2021 Auditing of the EC organic certificate

- 07/2020 Acquisition of the EC organic certificate (DE-ÖKO-070, Control no. DE-NW-070-6050-B) Kontrollnr. DE-NW-070-6050-B)
- 07/2020 Recertification by the FAMAB as Sustainable Company
- 12/2018–2021 Jury member for BrandEx/sustainability expert
- 07/2018 Recertification by the FAMAB as Sustainable Company
- 07/2016 Recertification by the FAMAB as Sustainable Company
- 07/2014 Certification by the FAMAB as Sustainable Company
- 11/2013 Membership in the Leading Event Caterer Association (LECA), the Trade association of leading event caterers in Germany
- 09/2013 Development of an internal code of conduct
- 09/2013 Declaration of support for the Sustainability Code fair duty
- 09/2013 Appointment of a sustainability officer

Quality of our products

As a catering company, we naturally see it as our duty to strictly adhere to and document the HACCP guidelines (Hazard Analysis Critical Control Points: the hazard analysis and control of critical points at all stages of the preparation, processing, production, packaging, storage, transport, distribution, handling and sale food).

Together with our partner Ecolab, we are also using ECOCHExX to create a digital system for tracking all hygiene and occupational safety processes.

Our dishes always meet the highest standards. We only use the best quality ingredients and products. Our employees undertake to always prepare food under impeccable hygienic conditions and not to expose it to the risk of contamination. To this end, they take into account all information from relevant training courses and tools required to be able to work hygienically in accordance with the regulations. This ensures that all our food safety principles and procedures are adhered to.





Make it slow

Slow baking - that means slow baking.
And it has its justification:
Quick-baked rolls with artificial leavening agents, emulsifiers and stabilisers immediately lose their freshness and taste.

So let's it slowly.
For baked goods that are simply more flavourful and far more digestible.

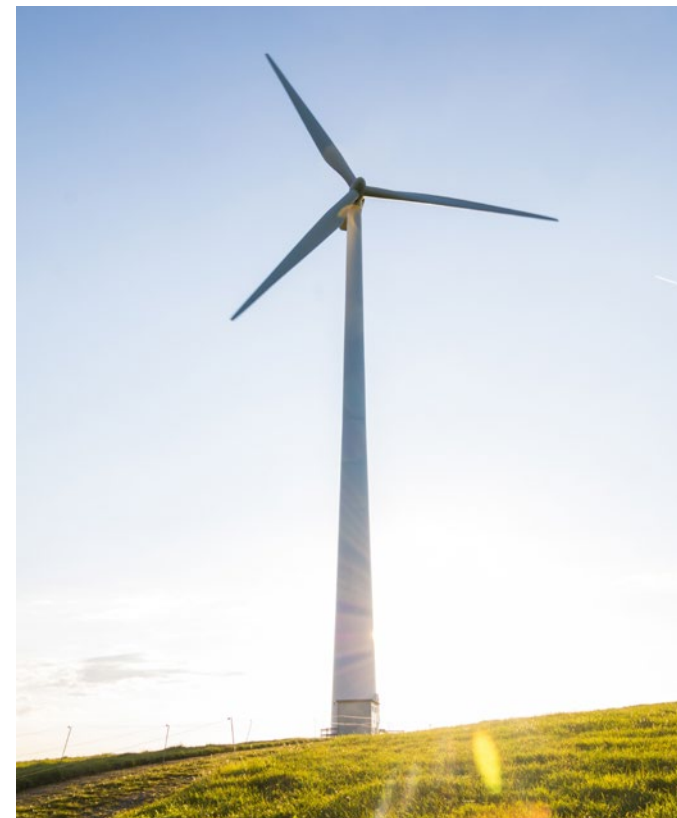
Sustainability as a code

Sustainability is an integral part of our Code of Conduct, to which all employees are committed. Our processes are clearly regulated - both through the declaration of support for the Sustainability Code and through certification as a „Sustainable Company“. Our sustainability officer manages internal and external communication. We want to set a positive example in our industry - and beyond - and utilise all modern communication channels continuously and with great impact.

Energy and CO₂ efficiency

To ensure the most sustainable energy consumption possible, we only use green electricity, use modern, energy-efficient appliances, out an annual electrical inspection, train our employees on the subject of energy saving/energy use/energy efficiency, work with motion detectors, LED lights and light-off stickers and ensure an optimised infrastructure in the delivery zones and storage areas.

lemonpie Eventcatering is the exclusive partner of Eurogress Aachen, which has been awarded the „Green Globe Certified“ for its sustainable actions. As part of this award, the kitchen and the entire management were also considered and assessed, meaning that our sustainable actions had a direct influence on the assessment.

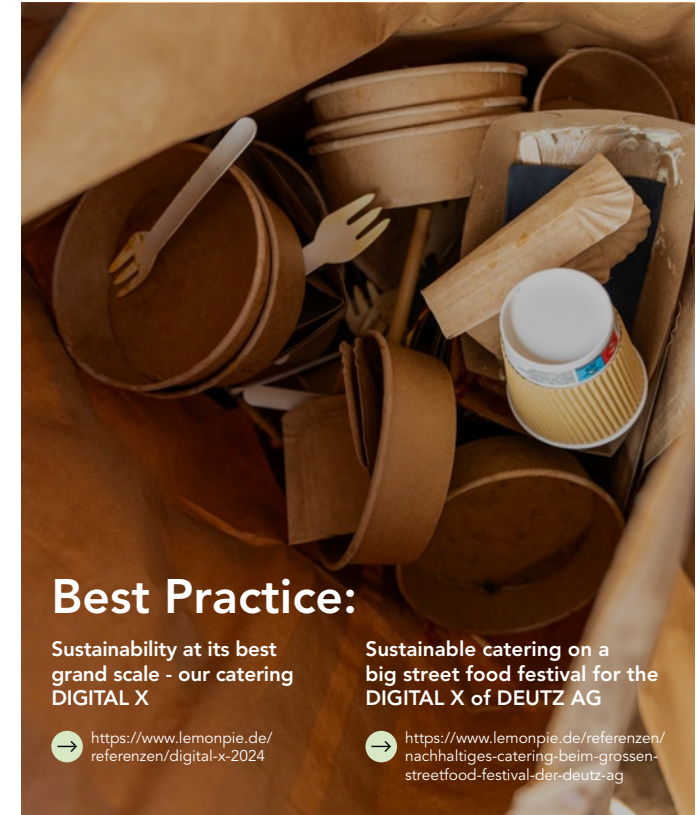


Waste management, paper and packaging minimisation

lemonpie always endeavours to keep waste, paper and packaging quantities as low as in all work processes. It without saying that we separate waste by type - including proper disposal - and only use packaging materials as a returnable option or with a take-back guarantee, as well as recyclable trade fair cardboard boxes made exclusively from renewable raw materials. We ensure that we purchase goods without large amounts of outer packaging, calculate our requirements as accurately as possible, offer a reusable system and apply the nose-to-tail concept. We also use straws made from corn starch, no portion sizes for sugar and milk and integrate our decoration into the recycling process.

With the PAPSTAR „pure“ product line, which is used exclusively for our „Circular Economy Events“, our disposable tableware is not only biodegradable and recyclable, but we can also feed it into the material cycle and thus ensure that it is recycled - a concept of the circular economy, that sustainability with added value and is subject to our zero-waste target.

We reduce paper consumption through printing guidelines that point the way to the „paper-free office“, all documents and processes exclusively digitally, work with Microsoft Teams, only send electronic newsletters, use modern communication tools such as cloud telephony solutions and general cloud solutions instead of energy-intensive servers.



Best Practice:

**Sustainability at its best
grand scale - our catering
DIGITAL X**

→ <https://www.lemonpie.de/referenzen/digital-x-2024>

**Sustainable catering on a
big street food festival for the
DIGITAL X of DEUTZ AG**

→ <https://www.lemonpie.de/referenzen/nachhaltiges-catering-beim-grossen-streetfood-festival-der-deutz-ag>

Mobility

Less is more!

We also focus on efficiency and avoiding unnecessary journeys when it comes to mobility. Transgourmet and Chefs Culinar are our main suppliers and we only source fruit and vegetables from neighbouring, regional suppliers according to seasonal availability. With intelligent logistics and route planning, we are we organise several trips together, our

Meetings at various locations are held via video conferencing, we document the mileage of our company vehicles by analysing the fuel cards (DVK) and provide our employees with a shuttle. In the long term, are looking forward to converting our vehicle fleet to electromobility.



Our team – social responsibility

We live by the principles of equal treatment and equal rights and do not tolerate any discrimination on the basis of ethnic origin, gender, religion or ideology, disability, age or sexual identity. The dignity of every person must be protected and harassment of any kind must be penalised.

Our employees are our most important asset. We value them and want them to do well and enjoy their work. We provide crew catering at all events, we provide professional clothing, and we offer We have a service, invest in further education and training measures, practise fairness in terms of wages and working hours and offer various incentive programmes. Here, too, we endeavour to the achievement of the SDGs - the Sustainable Development Goals.

As a member of fairpflichtet, we also attach great importance to open communication, short non-hierarchical paths and constructive, positive feedback throughout the entire team. Goal The aim of this supportive communication policy is to develop competences, open up scope for action and strengthen intrinsic motivation.

We have been the title „Employer of the Future“ by the German Innovation Institute for Sustainability and Digitalisation (DIND). The transparent assessment process places a particular focus on the parameters of digitalisation and sustainability - important aspects for the prospects of success and future viability of companies.



Suppliers & material purchasing

Our tried-and-tested pool of suppliers has from our specific requirements. For example, we favour suppliers who deliver goods without packaging material and look for partners who support production and logistics in terms of supply chain management (handling the entire process - from the manufacture of a product to the delivery of the end product to the customer).

Our supply chains are always structured in such a way that they fit smoothly into the system (just-in-time production, demandorientated ordering systems, etc.).





With the BIOLOGISCH concept for school and daycare catering, we have found our way to an important contribution the development of our children and to show that healthy food can be really tasty! With lots of experience and even more ideas, we conjure up delicious, varied dishes that are fun and always the needs of every age group.

We prepare all meals fresh every day. We completely avoid artificial additives or convenience products and focus on a childfriendly, vitamin-rich and low-sodium diet. We use more than 50% organic products and our menus are based on the DGE guidelines.

3

GESUNDHEIT UND
WOHLERGEHEN

12

NACHHALTIGE/R
KONSUM UND
PRODUKTION

Commitment

lemonpie is actively involved in the project group „Sustainability“ of the German Association of the Event Industry (fwd:), whose goal is based on the course of economic development: The more people are committed to sustainability, the more important it becomes for the economy.

Outlook

As a long-standing member of the association, lemonpie is striving to achieve „Certification ISO 20121“. It is a voluntary international standard for sustainable event management. It to help organisations improve sustainability throughout the management cycle.



Together

All these common goals and measures have turned us into a real community: the lemonpie family. It consists not only of our team, but also of long-standing partners from agriculture, retail and logistics. Together we pull in the same direction. Because it pays to take responsibility together.



lemonpie
EVENTCATERING