

Ecostars*

ecofoodies

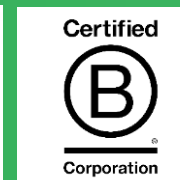
Ecofoodies – Sustainability Standards for Restaurants

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Clear, open-source sustainability standards for restaurants, focusing on three axes: environment, animal welfare and human health



ENVIRONMENTAL IMPACT

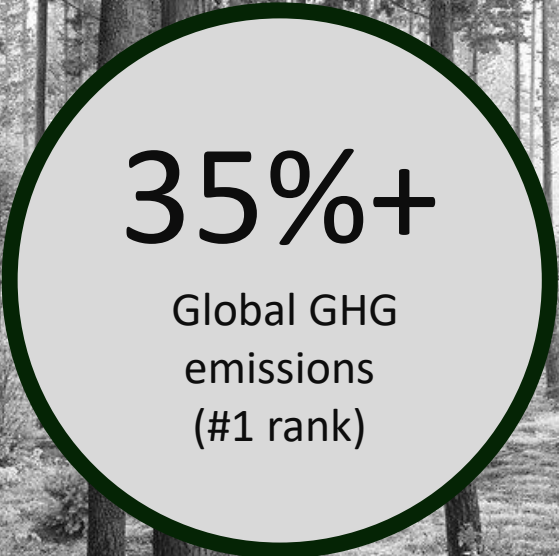


ANIMAL WELFARE



HUMAN HEALTH


Food production is the #1 lever in the health of our planet, our animal colleagues and our own health



35%+

Global GHG
emissions
(#1 rank)

ENVIRONMENTAL IMPACT



1k
2k
3k
140k

Slaughtered every
minute

ANIMAL WELFARE



1/5

Deaths
associated to
poor diet habits

HUMAN HEALTH

Ecofoodies standards

Adopted by 200+ hotels associated to Ecostars

	Activity	Description	Basic	Advanced
A) Environmental impact				
A1	Meat, beef and other ruminants	Very high environmental footprint, especially in the case of ruminants	Reduction	Reduction
A2	Farmed fish	High water pollution in fish farms	Reduction	Forbidden
A3	Locally produced food (km.0)	Long-distance products need transport (greater CO2 footprint)	Suggested	Priority
A4	Seasonal foods (vegetable and animal)	Non-seasonal products need transport (greater CO2 footprint)	Suggested	Priority
A5	Deforestation and low value added	Foods linked to deforestation with substitutes (e.g. palm oil)	Reduction	Forbidden
A6	Total selective recycling	Mandatory total selective recycling in Ecofoodies restaurants	Obligatory	Obligatory
A7	Single-dose / single-use items	Less use of single-use products, high waste generation	Reduction	Priority
A8	Plastic bottles	Only glass bottles, cardboard, etc. for consumption on the premises	Forbidden	Forbidden
A9	Filtered water bottles km.0	Unless requested by customer, bottles without transport: filtered water	Suggested	Obligatory
A10	Food surplus	Zero waste commitment, ultimate organic recycling solution	Reduction	Forbidden
A11	Good practices in cooking	Practices and uses that minimize energy and water consumption	Obligatory	Obligatory
B) Animal welfare and biodiversity				
B1	Force feeding, foie gras and the like	Forced feeding or sick voluntary animal is not accepted	Forbidden	Forbidden
B2	Finning, shark derivatives and the like	No mutilation of fish is accepted and returned to the sea	Forbidden	Forbidden
B3	Eggs of hens in cages (Cat. 3 EU)	Breeding of hens in cages and inside – Cat eggs is not accepted. 3	Forbidden	Forbidden
B4	Eggs of hens on the ground (Cat. 2 EU)	Breeding of hens on the ground inside – Cat eggs is not accepted. 2	Reduction	Forbidden
B5	Pets	Human consumption of domestic animals is not accepted	Forbidden	Forbidden
B6	Early and lactating animals	Livestock slaughter should be after the lactation period	Reduction	Forbidden
B7	Non-certified animals	Animal products of unknown origin are not accepted	Forbidden	Forbidden
B8	Animals in danger of extinction	Based on the IUCN Red List of Threatened Species	Forbidden	Forbidden
B9	Fish with destructive methods	Incentive to ask the source and avoid trawling, explosives, etc.	Reduction	Forbidden
B10	Meat from intensive livestock farming	Incentive to ask the source and avoid intensive or inland livestock	Reduction	Forbidden
B11	Meat from hunting	Positive assessment of hunt meat, being extensive and natural livestock	Suggested	Suggested
B12	Live cooking and cruel sacrifice	Especially for crustaceans and live treated animals	Reduction	Forbidden
C) Impacto en salud humana				
C1	Menu with allergen information	Indication on menu menus and knowledge of staff	Obligatory	Obligatory
C2	Vegan Alternatives	Wide possibilities of selection of dishes for vegans	Obligatory	Obligatory
C3	Ultra-processed foods	Incentive of natural and cooked foods in the restaurant	Reduction	Reduction
C4	Soft drinks	Incentive of juices and healthy drinks before the sugary ones	Reduction	Reduction
C5	Initiatives against hunger	Adherence to anti-hunger initiatives (e.g. Rests. against hunger)	Suggested	Suggested



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Ecological Hotel Rating