

A photograph of fresh vegetables, including leafy greens, tomatoes, and eggplants, arranged in wooden crates and white bowls. The image is overlaid with a green tint.

Sustainability report



The Käfer Quality Manifesto

Our sense of responsibility is expressed in the quality of our products, traceability of their origin, and the guarantee of an enjoyable event without any guilty conscience. The Käfer quality manifesto is a binding set of rules that are mandatory for all our suppliers. Quality is always more important than price for all our products and services.

- We aim to appeal to your guests through all of their senses
- We implement a sustainable approach in all areas
- Innovative and stunning concepts for congress catering and gastronomy
- A large selection of premium food and beverage products
- Hand-selected, local, fresh, sustainable and seasonal products
- More than 14,000 products tasted at the Käfer head office in Munich
- Global thinkers, local players
- Well-founded knowledge from 90 years of experience in the food and beverage industry
- Gastronomy and catering with passion and experience
- A leading management team
- Long-term partners in the catering industry, both for food and non-food products
- Outstanding quality delivered on time and within budget

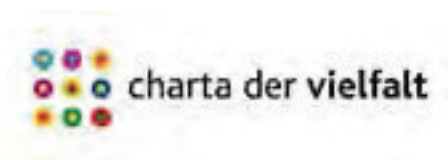


People and diversity

Käfer employees come from many countries around the world, from various cultures, and they practice different religions. Our clients are also just as diverse as we are. This is why diversity and equal opportunities play a key role for Käfer.

We pay particular attention to ensuring that we comply with Germany's General Act on Equal Treatment (the AGG). This is why we signed the Diversity Charter of 2014 (charta-der-vielfalt.de/en/diversity-charter) – a special initiative for companies, with the aim of promoting diversity and equality.

Many people of different ages (ranging between 16 and 83 years old) work closely together at Käfer. Our 'Golden Age' colleagues pass their knowledge down to their younger team members, leading to respect and recognition between us all.



Corporate social responsibility

We look after our younger employees and nurture their talent.

The Käfer Academy, our in-house training and continued professional development department, supports our 70 trainees and junior staff members so that they can develop into Käfer's next generation of leaders. Our work in this area has been awarded the CSR Jobs Award in the 'Training' category.

csr-jobs.de/company/feinkost-kafer-gmbh/

Creating an environment where our employees can grow their skills and continue to develop is a matter very close to our hearts.

Human resources

Käfer recognises young talent and gives these individuals the opportunity to take responsibility for their own projects, adopting an environmentally and resource-friendly approach.

SERVICE HOTLINE

Telephone +49 40 35 69 32 17

Monday to Friday, 9 a.m. to 5 p.m.

feinkost-kaefer.de/cch-hamburgmesse catering-hamburg@feinkost-kaefer.de

Your team at Käfer Service Hamburg GmbH

Producers and product origin

Our aim is to inform our customers about the producers and origins of our products, and to convey this aspect in our communication.

We prefer to work with small, local suppliers, with whom we have a long-standing relationship. This also gives us the opportunity to offer a unique selection of products, guarantees short delivery times, and supports the producer's local region.



We refuse to work with any food or ingredients that contain artificial flavourings.



We refuse to work with any food or ingredients that contain chemical additives and/or flavour enhancers.



We avoid genetically modified foodstuffs.



We support animal welfare.



We avoid unnecessary transport and shipping, and adopt a conscientious approach to using the world's finite resources.



Käfer quality

The TQM dashboard provides all key data in real time: customer satisfaction, food & beverage quality, service quality, customer feedback and real-time analysis. Management can then focus their attention where needed.





Nature & the environment

Geographical proximity to our suppliers leads to a lower carbon footprint, which protects nature and the environment.

All of our suppliers must commit to adhering to our Compliance Programme, which covers the following points:

- anti-corruption
- the prohibition of child labour
- compliance with social standards and wage laws
- the prohibition of artificial, as well as chemically and genetically modified products
- animal welfare

✓ **Certified product origin**

✓ **Genuine purity**

✓ **Responsible conduct**

✓ **Premium quality**



Suppliers

Our suppliers are subjected to comprehensive inspections by our central purchasing department. We place a strong focus on local suppliers, local producers and seasonal products. A list of our principal suppliers in and around Hamburg can be found below, together with the main products we source from them:

Beverages

Regional suppliers/producers,
distributed by Prey Getränke GmbH:

Fürst Bismarck – mineral water

Coca-Cola

Fritz Cola

Lütauer – lemonades Holsten – beer

Bionade – fruit spritzers

Wine from our Käfer Group cellars

Wine imports from Kemnitz, Hamburg

Melitta – coffee

Food

Marker oHG – fruit and vegetable wholesalers

Delta Fleisch Handels GmbH – meat products

Deutsche See GmbH – fish and seafood

Chefs Culinar Nord – dried goods

Non-food

Bunzl Verpackungen GmbH – disposable items,
all of which are recyclable and biodegradable

Equipment

Profimiet GmbH,

Hamburg Partyrent

Hamburg GmbH

Decorations

FloristikArt Ute Reimers, Hamburg Terracotta

Decorationen, Hamburg



Key facts: environmental protection

We remain environmentally aware and are constantly trying to optimise our operations in terms of sustainability and environmental protection.

The Käfer Group has set itself the aim of becoming a pioneer in the catering industry.

A project group – headed up by Clarissa Käfer herself – has been set up in Munich to help the Group achieve this objective. The 5-year plan with clearly defined milestones aims to keep us focussed on our goals and ensure that we are progressing in the right direction. A few examples are provided below



Waste separation and recycling:

Separating paper, glass, food waste, used cooking oil and non-recyclable waste

Apart from the non-recyclable waste, we send everything for recycling or to a biogas plant (for food waste)

Food production:

Minimal use of convenience and processed food

Being a traditional manufacturer, we keep a strong focus on local food and seasonal products

High proportion of vegetarian and vegan dishes
Organic produce is not standard but can be used upon request (Hamburg Messe and Congress)

Energy consumption:

Comprehensive quality management with regular audits and checks

State-of-the-art energy-optimised kitchen appliances

Automatic timers for ventilation

Low temperature cooking – no peak energy consumption, overnight production

Hamburg Messe and the CCH use 100% green energy

Logistics & vehicle fleet:

Optimised transport and shipping by utilising 100% of lorry capacity (bulk orders, Delta Fleisch meat orders delivered by bicycle)

Transport around the site is often carried out on foot, rather than by lorry

Complete switch to 100% electric vehicles from 2022

Digitalisation:

Paperless office

App-based training courses and instruction

Digital accounting (payables and receivables)

