

NEW!



We're now even
tastier.

Mässrestauranger has recently
been awarded the
Swan ecolabel, the official
Nordic ecolabel.



WE ARE PROUD...

... to be among the first Swan-labelled restaurants in Sweden. Only 14 other restaurants in Sweden have so far managed to fulfil the Swan's tough environmental requirements, and we are the first to do so in Stockholm.

... of being the largest Swan-labelled restaurant group. Our size means that we must make an extra special effort but also means that every environmental improvement makes a real difference.



WHAT IS THE SWAN?

The Swan is the official Nordic ecolabel. The Swan's vision is sustainable consumption in a sustainable society, leaving future generations the same preconditions and opportunities as we have today.

As a Swan-labelled restaurant, Mässrestauranger must adopt a comprehensive approach to environmental measures and fulfil requirements within five areas:

- Food and beverages
- Chemical products and consumables
- Energy and water
- Waste and transport
- Targets and plans for future environmental measures

Read more about Swan labelling
at www.svanen.nu

Read more about Mässrestauranger's
environmental efforts at
www.restofair.se



OUR SWAN- YOUR SWAN

For Mässrestauranger, Swan labelling means that we now:

- Use more organic produce, more Fairtrade products and a greater proportion of regional food.
- Use more energy-efficient cooking methods.
- Use ecolabelled dishwashing and cleaning products.
- Sort our waste carefully.
- Reduce our transports and choose energy-efficient alternatives.

Efforts to gain the Swan label are naturally the result of our staff's environmental commitment. But these environmental improvements are also a way for us to meet your expectations as a customer. More and more individuals and companies demand greener products and services - and this of course also applies to eating out. You doubtlessly expect us to behave environmentally consciously and we can now guarantee that we do.

ONE EXAMPLE...



...of our Swan ecolabel work is our coffee. During a busy week, our restaurants serve almost 50,000 cups of coffee. That means almost one million cups a year. Naturally, we feel compelled to make our coffee service as eco-friendly as possible.

This is how Swan labelling has improved the way we serve coffee:

WE NOW ONLY USE:

- Organic, Fairtrade coffee.
- Organic milk.
- Sugar shakers or bowls of sugar lumps instead of single-portion packages.
- China mugs instead of disposable cups whenever possible.
- Biodegradable mugs (when take-away is necessary, as it sometimes is during fairs).
- Recycling points instead of waste bins where guests can sort their waste.
- Ecolabelled dishwasher detergent, which makes a difference when washing mugs.

We are of course taking similar steps to improve all our other food and beverage offerings.

MÄSSRESTAURANGER

makes sure that all exhibitors, organisers and visitors are able to eat well during their time at Stockholm International Fairs.

We run all the restaurants at the exhibition centre, from simple cafés to more up-market á la carte restaurants. We also offer catering services and special events such as congress banquets and gala dinners.

And now all our services are ecolabelled.


MÄSS
RESTAURANGER
www.restofair.se