|  |  |  |  |
| --- | --- | --- | --- |
|  |  |  |  |
|  | **Application form (Annex 1a, Event catering)** | |  |
|  |  |  |  |
|  | **DE-UZ 229 - Edition Juli 2023** | Event catering and canteens |  |
|  |  |  |  |

**Company details**

|  |  |
| --- | --- |
| Name oft the company: |  |
| Full adress: |  |
|  |  |
|  |  |

**Contact person**

|  |  |
| --- | --- |
| Name: |  |
| Funktion: |  |
| Phone number: |  |
| E-Mail-adress: |  |

**Information on the catering service**

|  |  |
| --- | --- |
| Name oft the product/service: |  |
| Number of guests (from/to): |  |

The ecolabel is applied for:

|  |  |
| --- | --- |
|  | **Event catering** |

Environment management system:

|  |  |
| --- | --- |
|  | **EMAS** |
|  | **ISO 14001** |
|  | **other (please register):** |
|  | **Not available** |

**3.1 Requirements at the ingredient and meal level**

(The requirements and the evidence to be submitted under 3.1 refer to the range of food that is to be awarded the Ecolabel)

**3.1.1.1** **Determination of GHG emissions per meal[[1]](#footnote-1)**

Please fill in the following Table 1 with the required information. A list of approved calculators for calculating GHG emissions can be found on the Blue Angel website.[[2]](#footnote-2)

*Tabelle 1: Informationen zu THG-Emissionen*

|  |  |  |  |
| --- | --- | --- | --- |
| **Meal** | **Date of calculation** | **CO2-equivalents per meal** | **THG-calculater** |
| 1. |  |  |  |
| 2. |  |  |  |
| 3. |  |  |  |
| 4. |  |  |  |
| 5. |  |  |  |
| 6. |  |  |  |
| 7. |  |  |  |
| 8. |  |  |  |
| 9. |  |  |  |
| 10. |  |  |  |

**3.1.4 Requirements fort he use of animal products**

**3.1.4.1 Exclusively vegetarian or vegan event catering**

|  |  |
| --- | --- |
|  | **We hearby confirm** that the excellent food on offer is exclusively vegan or vegetarian. |
|  | Menu cards and banquet folders are enclosed with the application. |

**3.1.4.4 Obligation to offer a vegan meal**

|  |  |
| --- | --- |
|  | **We hearby confirm** that the menu is always designed in such a way that a vegan meal can also be put together and that this is pointed out in the guest communication. |
|  | The food compositions for at least ten different meals are enclosed with the application. Vegan meals are marked. |

**3.1.6 Requirements for animal welfare when using products of animal origin**

|  |  |
| --- | --- |
|  | **We heraby confirm** that the proportion of animal products (measured in terms of monetary value) from species-appropriate animal husbandry in accordance with Regulation (EU) 2018/848 (Basic Organic Regulation) in relation to all products of animal origin used corresponds to the values in Table 2. |
|  | Corresponding certificates (e.g. EU-organic-seal) as well as delivery bills and/or invoices are attached to the application as proof. |
|  | As no certification is available, alternative evidence of compliance with the criteria of the certification systems is provided. |

*Table 2: Reference values for the proportion of animal products*

|  |  |
| --- | --- |
| **Year** | **Reference value (in %)** |
| 2023 & 2024 | 60 |
| 2025 | 80 |
| from 2026 | 90 |

**3.1.7 Requirements for the use of organically produced products**

|  |  |
| --- | --- |
|  | **We hearby confirm** that at least 60% (measured in monetary value) of the non-animal products used come from controlled organic cultivation (kbA) and fulfill the conditions of Regulation (EU) 2018/848 (Basic Organic Regulation). |
|  | The application must be accompanied by corresponding certificates (e.g. EU organic seal) or individual proof in accordance with the criteria of the certification systems as well as delivery bills and/or invoices for the products of animal origin for at least 10 different meals. |
|  | As no certification is available, alternative evidence of compliance with the criteria of the certification systems is provided. |

**3.1.8 Requirements for the use of seasonal fruit and vegetables**

|  |  |
| --- | --- |
|  | **We hearby confirm** that at least 60% (measured in monetary value) of the fruit and vegetable products used in all seasons come from seasonal production. |
|  | Corresponding delivery bills and/or invoices for at least 10 different meals are attached to the application as proof. |

**3.1.9 Requirements for the use of tap water instead of mineral water**

|  |  |
| --- | --- |
|  | **We hearby confirm** that no mineral water is offered. Only tap water may be offered instead of mineral water. |
|  | Photos are attached to the application as proof of the manner in which the offer was made. |

**3.1.10 Requirements for the exclusion of goods in flight**

|  |  |
| --- | --- |
|  | **We hereby confirm** that the products in Table 3 from the countries listed therein may not be used as **air cargo**. |
|  | Use is made of the exception and products in Table 3 from the countries listed there are used. Documents from the (upstream) suppliers are attached as proof that transportation was not by air. |

*Table 3: Overview of relevant products and their country of origin/countries of origin*

|  |  |
| --- | --- |
| Product | Country of origin (flight goods) |
| Fish and aquatic animal species | |
| Fillets of Nile perch | Tanzania, Kenya, Uganda |
| Fillets of sea fish | Sri Lanka, Iceland, Maldives, South Africa |
| Cape pike and deep-water cape pike | Southafrica |
| Lobster (alive) | Canada, USA |
| Fillets of redfish, golden perch and deep sea bass | Iceland |
| other sea fish | Australia, Brazil, India, Senegal |
| other freshwater fish | Kenya, Uganda |
| Fillets of swordfish | Chile, Sri Lanka |
| Scallops and pilgrim scallops | USA |
| other hake | Canada |
| Meat products | |
| Boneless beef | Argentina, USA |
| Meat from horses, donkeys or mules | Canada, Mexico, Argentina |
| Game meat | South Africa, New Zealand |
| Mutton | New Zealand |
| Vegetables | |
| Beans | Egypt, Kenya, Dominican Republic, Thailand |
| other vegetables (e.g. tropical vegetables, bamboo shoots, herbs) | Thailand, India, Kenya, Dominican Republic |
| Peas | Kenya, Egypt |
| Asparagus | Peru, Thailand, USA |
| Cucumbers and gherkins | Jordan, Egypt |
| Fruits and genera Capsicum (e.g. hot chilies) and Pimenta (e.g. Jamai pepper) | Thailand, India, Kenya |
| Eggplants | Thailand, Ghana, India, Bangladesh |
| Lettuce | USA |
| Onions | Egypt, Turkey, Thailand |
| Leeks and other Allium species vegetables | Israel, South Africa |
| Fruits | |
| Guavas, mangoes and mangosteens | Pakistan, Brazil, Thailand, Dominican Republic |
| Papayas | Brazil, Thailand, Ghana, USA |
| Pinapples | Ghana, Uganda, South Africa, Toga |
| Tamarinds, cashew apples, lychees, jackfruit, sapodillo plums, passion fruit, carambola and pitahyas | Vietnam, Colombia, Malaysia, Thailand, South Africa |
| Strawberries | Egypt, Morocco |
| other fruits (e.g. tropical fruits) | Colombia, Thailand, Vietnam |
| Table grapes | Egypt |
| Cherries | Canada, Chile, USA |
| Figs | Brazil |
| Shelled almonds | USA |

**3.1.11 Requirements for the use of "fair" products**

**3.1.11.1 Use of fair trade products**

Please check the appropriate box:

|  |  |
| --- | --- |
|  | **We hereby certify** that the products listed in Table 4 below either originate from certified fair trade or have been produced in countries of the European Economic Area or Switzerland or the United Kingdom or countries linked to one of these countries in a customs union or in Canada, USA, Japan, South Korea, Taiwan, Australia, New Zealand, or Israel. |
|  | Certificates of the corresponding seals (Fairtrade , GEPA , El Puente , BanaFair , fair for life (IMO Institute) , Naturland Fair , Hand in Hand (Rapunzel) ) or an equivalent seal are attached to the application as proof. Alternatively, proof can also be provided that the agricultural producers of the products are certified according to the standards of the Fairtrade Labelling Organization (FLO), the standards of Naturland Fair or in an equivalent form and that they have been paid the Fairtrade minimum price or a premium for the product. In addition, delivery notes/invoices for the products are enclosed. |

*Table 4*

|  |
| --- |
| Rice |
| Cocoa and products containing cocoa |
| Coffee and products containing coffee |
| Tea (in the sense of the tea plant Camellia sinensis) and products made from it |
| Bananas |
| Pinapples |
| Orangejuice |
| Quinoa |
| Nuts and other nuts such as peanuts or cashews |
| Spices (e.g. pepper, cinnamon, cloves, turmeric, curry, cardamom, nutmeg, ginger, vanilla) |
| Palm oil |

**3.1.11.2 Requirement to minimize social risks in the supply chain**

|  |  |
| --- | --- |
|  | **We hereby confirm** that if we become aware of any violation of human or labor rights in our supply chain, we will request our (upstream) suppliers to remedy the abuses and, if they fail to do so, to discontinue the use of the products concerned within a reasonable period of time. |

**3.1.12 Limiting the use of highly processed products in catering services**

|  |  |
| --- | --- |
|  | We hereby confirm that a maximum of 10 % (measured in monetary value) of the ingredients used are highly processed products in accordance with Annex B of the award criteria.[[3]](#footnote-3) |
|  | The application must be accompanied by delivery bills and/or invoices as well as a balance sheet of the value of the ingredients used and the highly processed products for at least 10 different meals. |

**3.1.13 Requirements for the prevention and reduction of food waste**

|  |  |
| --- | --- |
|  | **We hereby confirm** that we continuously and systematically reduce food waste in accordance with the objectives of the national strategy against food waste and fulfill the requirements of the declaration of accession (declaration to support the target agreement for the reduction of food waste in out-of-home catering). |
|  | A certificate from KAHV or verifiable documents (reduction concept, catalog of measures, documentation of measurements and reduction of food waste) to prove compliance with all minimum requirements of the declaration of participation are attached to the application. |

**3.2 Requirements at the level of non-food materials**

**3.2.1 Requirements for the avoidance of disposable materials and the use of reusable packaging**

**3.2.1.2 Requirements for the exclusion of disposable materials in kitchen processes and when serving food**

|  |  |
| --- | --- |
|  | **We hereby confirm** that no disposable materials other than those listed in Appendix C are used in the kitchen processes. Only reusable tableware and drinking vessels are used for serving food and disposable materials are only used in the area of communication when serving food. |
|  | We continue to use disposable materials that must be used due to legal or industry regulations. These are: |

**3.3 Requirements at the level of the (operational) infrastructure used (devices, energy supply, consumer goods)**

With regard to the specific type of selection and design of the (operational) infrastructure used for the provision of catering services, such as premises or equipment, as well as the equipment used for heating, lighting, etc., there are often areas in canteen operations and event catering that are not under the full control of the licensee

**3.3.1 Requirements for the use of electricity from renewable energies**

|  |  |
| --- | --- |
|  | **We hereby confirm** that all rooms used for the provision of catering services use 100% electricity from renewable energy sources in accordance with Directive 2018/2001/EU on the promotion of the use of energy from renewable sources. |
|  | The electricity label is attached to the application as proof. |
|  | We are not responsible for determining the electricity tariff. A correspondence with the client confirming our wish to switch to a green electricity tariff is attached as proof. |

**3.3.2 Requirements for energy-saving lighting**

**3.3.2.1 Use of 100 % LED light sources**

|  |  |
| --- | --- |
|  | **We hereby confirm** that only LED lamps are used in all rooms used for the catering service (including the guest area). |
|  | Photos are attached to the application for documentation purposes. |
|  | We are not responsible for determining the choice of light sources. A correspondence with the client confirming our wish to switch to LED lighting is attached as proof. |

**3.3.2.2 Installation of motion detectors**

|  |  |
| --- | --- |
|  | **We hereby confirm** that motion detectors are installed in all rooms used for the provision of catering services that do not require permanent lighting. |
|  | A list of premises in which motion detectors are used is attached to the application. |
|  | We are not responsible for determining the use of motion detectors. A correspondence with the client confirming our wish to use motion detectors is attached as proof. |

**3.3.4 Requirements for the use of energy- and resource-efficient technical devices and the energy optimization of technology**

|  |  |
| --- | --- |
|  | An energy consultation was carried out. Documents on the qualification background of the consultant, the time of implementation, the results and the resulting recommendations are enclosed with the application. |
|  | An environmental or energy management system in accordance with EMAS, ISO 14001 or ISO 50001 is in place. The relevant valid certificates are enclosed with the application. |
|  | We are not responsible for determining the appliances used. The consumption data of significant, high-consumption appliances are enclosed with the application. A correspondence with the owner confirming our desire to use efficient appliances is enclosed as proof. |

**3.3.5 Requirements for the energy-efficient use of technical devices**

|  |  |
| --- | --- |
|  | **We hereby confirm** that the following measures have been implemented for the energy-efficient use of technical devices:   * Creation and regular adaptation of a usage concept for the energy-efficient operation of kitchen appliances (e.g. do not heat up appliances earlier than necessary and use them fully loaded wherever possible), * Providing instructions on energy-efficient appliance operation (explaining the usage concept), * Attaching clearly visible notices to light switches or appliances and/or hanging up posters with information on saving energy, * Implementation of demand-oriented energy-saving measures such as: * Demand-based (automatic) reduction of heating (after work, at weekends) in kitchens and guest rooms, * Demand-based (automatic) switch-off of power supplies (reduction of standby consumption) at weekends or during company vacations, switch off appliances and power strips (where appropriate), * Demand-dependent use of cooling facilities (e.g. rearrange refrigerated goods so that individual cooling units can be switched off), * Regular review of energy-related aspects, such as * Availability of user instructions and manuals (e.g. operating instructions, cleaning and maintenance schedules), * Temperature settings of cooling appliances checked and adjusted, * work processes on energy consumption-relevant appliances optimized. |
|  | Instructions, reviews and concept adjustments that have been carried out are documented. If individual measures cannot be applied appropriately in a specific case, we name them. |

**3.3.6 Requirements for environmentally friendly logistics**

|  |  |
| --- | --- |
|  | **We hereby confirm** that the following requirements are implemented for transports carried out as part of the respective catering service with our own or rented vehicle:   * A list of all vehicles used is available, from which the total kilometers driven per year as part of the catering service to be awarded, the corresponding total consumption as well as the emission class of the individual vehicles and their drive type can be taken. * Newly purchased or rented vehicles should be vehicles with a reduced-emission drive system. Vehicles with * Fully electric drive and * Vehicles that run on CNG (preferably based on biogas). * If such vehicles cannot be procured, only vehicles with the highest applicable emission reduction standard/Euronorm are permitted as an alternative. * Electrically powered vehicles must be charged with green electricity. * The efficiency of the logistics processes is checked. |
|  | A list of the vehicles used with the further information specified is attached to the application as proof. |
|  | No transportation is carried out as part of the catering services. |
|  | We are not responsible for determining which vehicles are used. A correspondence with the owner confirming our wish to use alternative vehicles is attached as proof. |

**3.3.7 Water consumption requirements and water-saving measures**

|  |  |
| --- | --- |
|  | **We hereby confirm that** water consumption in the kitchen and scullery is regularly documented and that water-saving behavior on the part of employees is promoted by making relevant instructions and information available. |

**3.4 Requirements in the areas of communication and personnel**

**3.4.1 Environmental qualification of employment**

|  |  |
| --- | --- |
|  | **We hereby confirm that** a four-hour instruction/training course for employees on the following topics is held at least once a year:   * Balancing the GHG emissions of the catering offer, * Sustainable catering, * Measurement, reduction and avoidance of waste, * Water-saving measures, * Efficient use of technical equipment. |
|  | Training dates, a list of participants and the training documents are attached to the application as proof. |

**3.4.2 Requirements for payment and compliance with employee rights**

**3.4.2.1 Collective bargaining and fair pay**

|  |  |
| --- | --- |
|  | **All** our employees are paid in accordance with the collective wage agreement (of the federal state in which the operating site is located). **External** staff are paid at least in accordance with the collective agreement applicable to the respective activity (of the federal state in which the operating site is located). |
|  | Proof of the conclusion of an in-house collective agreement or membership of an employers' association bound by collective agreements or contracts for external personnel is attached to the application. |

**3.4.2.2 Co-determination**

|  |  |
| --- | --- |
|  | **We hereby confirm that** the co-determination rights of employees are fully guaranteed. |
|  | A works council is in place. The members are (please name all): |
|  | There is currently no employee representation. A detailed justification for this is attached to the application as proof. |

**3.4.3 Visibility of the Blue Angel in the context of catering services**

|  |  |
| --- | --- |
|  | **We hereby confirm that** the visibility of the Blue Angel eco-label is guaranteed directly at the food counter on menus or in other forms. |
|  | Corresponding photos are attached to the application for documentation purposes. |

**Optional criteria for event catering**

At least two of the following seven CAN criteria must be met. Please check the appropriate box:

|  |  |  |
| --- | --- | --- |
|  | **3.1.4.2** | Limiting the use of animal products in vegetarian catering offers |
|  | **3.2.1.1** | Requirement to use reusable packaging when purchasing ingredients |
|  | **3.2.2** | Requirements for the use of environmentally friendly cleaning agents |
|  | **3.2.3** | Requirements for the use of sustainable textiles |
|  | **3.2.4** | Requirements for the use of environmentally friendly papers and paper products |
|  | **3.2.5** | Environmentally friendly website |
|  | **3.3.3** | Requirements for the use of own renewable energy |

**3.1.4.2** **Limiting the use of animal products in vegetarian catering offers (CAN criterion)**

|  |  |
| --- | --- |
|  | **We hereby confirm that** a maximum of 85 g milk and 4 g eggs are used per meal for vegetarian dishes. |
|  | The recipes for ten different meals with stated quantities of milk equivalents and eggs are enclosed with the application. |

**3.2.1.1 Requirement to use reusable systems when purchasing ingredients**

|  |  |
| --- | --- |
|  | **We hereby confirm that** wherever possible, reusable packaging is used when purchasing ingredients. If reusable packaging is not offered for certain products, we will ask the supplier whether and when such packaging is expected to be offered. |

**3.2.2 Requirements for the use of environmentally friendly cleaning agents**

|  |  |
| --- | --- |
|  | **We hereby confirm that** the following cleaning agents are selected with an ISO 14024 Type I environmental label:   * Hand dishwashing detergent * Machine dishwashing detergent * Laundry detergent * All-purpose cleaner * Sanitary cleaner * Glass cleaners * Hand washing detergents, including soaps   They are used with the aid of dosing aids and the manufacturer's dosing recommendations. These are made visible to employees by means of notices, stickers or similar. |
|  | Delivery bills and/or invoices are enclosed with the application as proof. |
|  | The cleaning services are awarded as a (sub)contract. The requirements listed here will be included in the invitation to tender for the award of the contract. |

**3.2.3 Requirements for the use of sustainable textiles**

|  |  |
| --- | --- |
|  | The last purchase of workwear and other household and home textiles was made exclusively as sustainable products. The products bear one of the following seals:   * bluesign system[[4]](#footnote-4) * Blue Angel for textiles [[5]](#footnote-5) * Cradle to Cradle Certified Products Program (Platinum Level)[[6]](#footnote-6) * EU Ecolabel for textile products [[7]](#footnote-7) * Fair Wear Foundation – FWF[[8]](#footnote-8) * Fairtrade Certified Cotton[[9]](#footnote-9) * Fairtrade International Textile Standard[[10]](#footnote-10) * Global Organic Textile Standard – GOTS[[11]](#footnote-11) * Global Recycled Standard – GRS[[12]](#footnote-12) * Nordic Swan Ecolabel – Textiles[[13]](#footnote-13) * Austrian Ecolabel for textiles[[14]](#footnote-14). |
|  | Work clothing and other household and home textiles are leased or rented. The rental or leasing contract includes the use of sustainable textiles (with the aforementioned seals). |
|  | An invoice for the most recently purchased sustainably produced textiles and household and home textiles is enclosed with the application. |

**3.2.4 Requirements for the use of environmentally friendly papers and paper products**

|  |  |
| --- | --- |
|  | **We hereby confirm that** all paper products (toilet paper, napkins, office paper, etc.) bear an ISO Type I ecolabel or alternatively consist of 100% recycled paper. Where possible, we are looking into switching to alternative products that can be used several times (e.g. washable napkins). |
|  | Delivery bills and/or invoices are enclosed with the application as proof. |

**3.2.5 Environmentally friendly website**

|  |  |  |
| --- | --- | --- |
|  | **We hereby confirm that** our website is hosted by a provider that uses 100% renewable energy and is barrier-free. | |
|  | Delivery bills and/or invoices are enclosed with the application as proof. | |
|  | | The operator of the Internet platform is: |

**3.3.3 Requirements for the use of renewable energy**

|  |  |
| --- | --- |
|  | **We hereby confirm that** renewable energy systems for our own electricity and/or thermal energy generation and systems that generate a significant proportion of the thermal energy are installed at the properties we use. |
|  | Documents relating to the installed systems are enclosed with the application as proof. |

**If you have different comments on a criterion, please enter them here:**

|  |
| --- |
|  |

|  |  |  |  |
| --- | --- | --- | --- |
| **Place:** |  |  |  |
|  |  |  |
| **Date:** |  |  |
|  |  |  |

**Legally binding signature / company stamp**

**Checklist of application documents**

Food offer of at least 10 meals

Invoices and delivery bills

Structure plan (premises and processes)

Certificates of seals

Menu and banquet folders

Photo documentation (e.g. on the visibility of the Blue Angel)

Supplier declarations

Balance sheet of highly processed products

Electricity labeling

Correspondence/emails, if applicable

List of rooms in which motion detectors are installed

Certificates for environmental management system

Further training certificates, training protocols, training documents as proof of expertise in accordance with DIN 14406-4

Consumption data for energy-intensive appliances, if applicable

List of vehicles used, if applicable

Training documents incl. list of participants and training date

Confirmation of application of a company tariff or membership of an employers' association

If applicable, reasons why there is no works council

Documents on installed electricity and heating systems

Appemdix B

Exemplary list of highly processed (convenience) products (ingredients or components) used in event catering that have a high energy density and/or a high content of added sugar, salt and/or fats, especially saturated fatty acids and/or additives

Highly processed products should always be combined with low processed products. Target values are:

less than 24 g fat per meal, of which less than 6.7 g saturated fat,

Salt content should be less than 2 g per meal,

Less than 10% of the energy content of the meal should be covered by sugar (avoid products with added sugar, honey, agave syrup, etc.). The sugar content of fruit and vegetables is sufficient).

Für folgende Produkte (siehe Tabelle 5) empfiehlt die DGE folgende Grenzwerte:

*Table 5[[15]](#footnote-15): Recommended limits for sauces, dressings and desserts in terms of their energy content and the content of selected nutrients*

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Subgroup | Max. Energy (kcal/100 ml or 100 g) | Max. Total sugar  (g/100 ml or 100 g) | Max. Fat in (g/100 ml or 100 g) | Max. SFA\*  (g/100 ml or 100 g) | Max. Salt (g/100 ml or 100 g) |
| Warm base sauces | 150 | 5 | 6,6 | 2,4 | 0,6 |
| Cold tomato sauces | 150 | 9,428 | 3,0 | 1,529 | 0,6 |
| Dressings: |  |  |  |  |  |
| Oil/water base | 150 | 5 | - | 2,4 | 0,631 |
| Dairy product base | 150 | 5 | 6,6 | 1,5 | 0,6 |
| Desserts (all subgroups) | 150 | 9,4 | 3 | 2,4 | 0,3 |

\* SFA = saturated fatty acids

1. Warm basic sauces (wet and dry products):

* brown and white sauces (including the respective derivatives),
* Vegetable sauce with a focus on tomato sauce
* Béchamel sauce
* Hollandaise sauce

1. Salad dressings (wet and dry products) and dips
2. Soups (wet and dry products)
3. Meat substitutes:

* Vegan schnitzel
* Vegan meatballs
* Vegan bratwurst
* Vegan cordon bleu
* Vegan veggie burger

1. Deep-fried food:

* French fries
* Croquettes
* Sweet potato fries
* Churros
* Potato pockets with cream cheese filling
* Camembert, breaded
* Potato rosti
* Cheese nuggets
* Chicken nuggets

1. Casseroles:

* Lasagne
* Potato gratin
* Pasta ham casserole

1. Desserts (wet and dry products)

Appendix C

Approved disposable materials in the kitchen processes and when serving food

* Cling film and similar films for temporarily covering food
* Articles for the personal hygiene of employees (e.g. disposable gloves, mouth and nose protection)
* Rapid tests for Covid-19 and any subsequent epidemic or pandemic infectious diseases
* Waste bags and sacks
* Adhesive tape
* Consumables for technical devices (e.g. filters that need to be replaced occasionally)
* Other disposable materials that must be used due to legal or industry-related regulations. If the applicant uses such materials, he shall list them in Annex x and declare that they are used in accordance with the relevant regulations.

1. As defined in section 1.4 [↑](#footnote-ref-1)
2. <https://www.blauer-engel.de/de/zertifizierung/vergabekriterien#UZ229-2023> [↑](#footnote-ref-2)
3. <https://dge.de/blog/2022/05/12/hochverarbeitete-lebensmittel/> [↑](#footnote-ref-3)
4. <https://www.bluesign.com/en> [↑](#footnote-ref-4)
5. <https://www.blauer-engel.de/uz154> [↑](#footnote-ref-5)
6. <https://c2ccertified.org/get-certified> [↑](#footnote-ref-6)
7. <https://eu-ecolabel.de/fuer-unternehmen/produktgruppen> [↑](#footnote-ref-7)
8. <https://www.fairwear.org/ueber-die-fair-wear-foundation/was-ist-fwf/> [↑](#footnote-ref-8)
9. <https://www.fairtrade-deutschland.de/produkte/baumwolle-und-textilien/hintergrund-fairtrade-baumwolle> [↑](#footnote-ref-9)
10. <https://www.fairtrade.net/standard/textile> [↑](#footnote-ref-10)
11. <https://global-standard.org/de> [↑](#footnote-ref-11)
12. <https://certifications.controlunion.com/de/certification-programs/certification-programs/grs-global-recycle-standard> [↑](#footnote-ref-12)
13. <https://www.nordic-ecolabel.org/product-groups/group/?productGroupCode=039> [↑](#footnote-ref-13)
14. <https://www.umweltzeichen.at/de/f%C3%BCr-interessierte/der-weg-zum-umweltzeichen/antragsinfos-textilien-uz-69-eco-016> [↑](#footnote-ref-14)
15. Arens-Azevêdo, U.; Bölts, M.; Schnur, E.; Tecklenburg, M.E. for the Deutsche Gesellschaft für Ernährung e.V. (DGE): Assessment of selected convenience products in mass catering and recommendations for optimization. Bonn (2020). Available online at: https://www.dge.de/fileadmin/public/doc/gv/publikationen/Convenienceprodukte-GV.pdf [↑](#footnote-ref-15)