Real Wrap Co.

ROADMAP TO NET ZERO 2021

HEADQUARTER

ECO DELIVERIES

ALL OUR VANS RUN WITH EURO 6 ENGINES – THE MOST CO2 EFFICIENT ENGINE AVAILABLE.

> ELECTRIC ALTERNATIVEARE ON THEIR WAY...

GREEN ENERGY

WE ARE RUN ON 100% GREEN ENERGY. USING SOURCES SUCH AS WIND. SOLAR AND TIDAL

MEANING ZERO CARBON POWER.

ECO PACKAGING

OUR BOXES ARE 100% PLASTIC FREE. WITH A CELLULOSE LINING MADE FROM TREES AND PLANT FIBERS. PACKS USE FSC CERTIFIED CARD AND OUR HARD PLASTIC IS 97–100% RECYCLED PET. PRODUCED WITH GREEN ENERGY.



EURO 6

OUR NEW FACTORY IS BEING BUILT TO HIGHEST SPEC POSSIBLE. REDUCING OUR MANUFACTURING IMPACT ON THE ENVIRONMENT.

ECO BUILD

WE ARE INSTALLING HEAT RECOVERY SYSTEM AND LED LIGHTS THROUGHOUT THE SITE. WE ARE ALSO INSTALLING OUR OWN SOLAR PANELS ANS WATER RECOVERY UNITS.

AND THERE'S MORE!



OUR DELIVERY ROUTES ARE MAPPED TO COLLECT INGREDIENTS ON THEIR Return Journeys. Reducing the amount of vans on the road.



WE HAVE REMOVED ALL BEEF PRODUCTS FROM OUR MENU To reduce the carbon footprint of our ranges.



WE HAVE STARTED PLANTING OUR OWN TREES AROUND ENGLAND AND WALES. TO OFFSET OUR CARBON FOOTPRINT EVEN FURTHER.



WE ARE CONTINUING TO ADD MORE VEGAN AND VEGETARIAN OPTIONS TO OUR MENU AND NOW HAVE OVER 25% PLANTBASED CHOICES.

CERTIFIED CO2 NEGATIVE

WE HAVE PARTNERED WITH LEADING ACADEMICS TO UNDERSTAND OUR TOTAL CO2 FOOTPRINT. WE ARE USING THIS ANALSIS TO OVER-OFFSET OUR EMMISIONS.

SUSTAINABLE Ingredients

WE ARE CHANGING OUR INGREDIENTS AND SUPPLIERS FOR GREENER ALTERNATIVES. INTRODUCING MORE BRITISH MEAT AND DAIRY SUPPLY WITH EACH RANGE.

ZERO WASTE

WE CONTINUE TO BE A CERTIFIED ZERO WASTE TO LANDFILL MANUFACTURER. FOOD WASTE ENTERING ANAEROBIC DIGESTION CHAMBERS TO PRODUCE GAS, ENERGY AND FERTILISER TO POWER BRISTOL HOMES AND BUSES.



WE ARE WORKING WITH A LOCAL BREWERY TO TURN OUR WASTE BREAD CRUSTS INTO A DELICIOUS BEER.