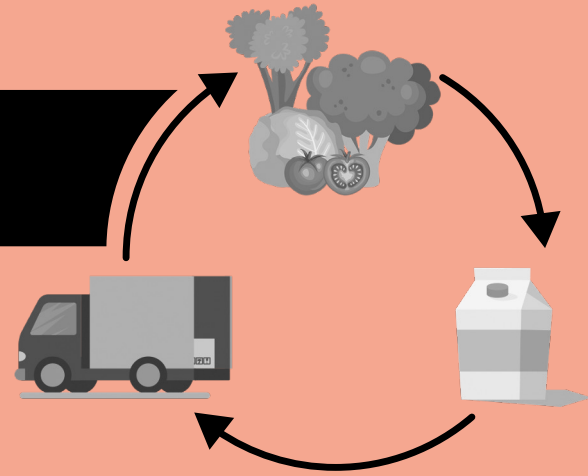


Sustainable Catering & Food Concept

The catering and food concept of the Tempelhof Lab, created in cooperation with GTB Gastro Team Bremen, is based on two essential pillars:

1. predominantly plant-based food and
2. recyclable packaging to generate the best possible ecological footprint at present.



Plant-based food

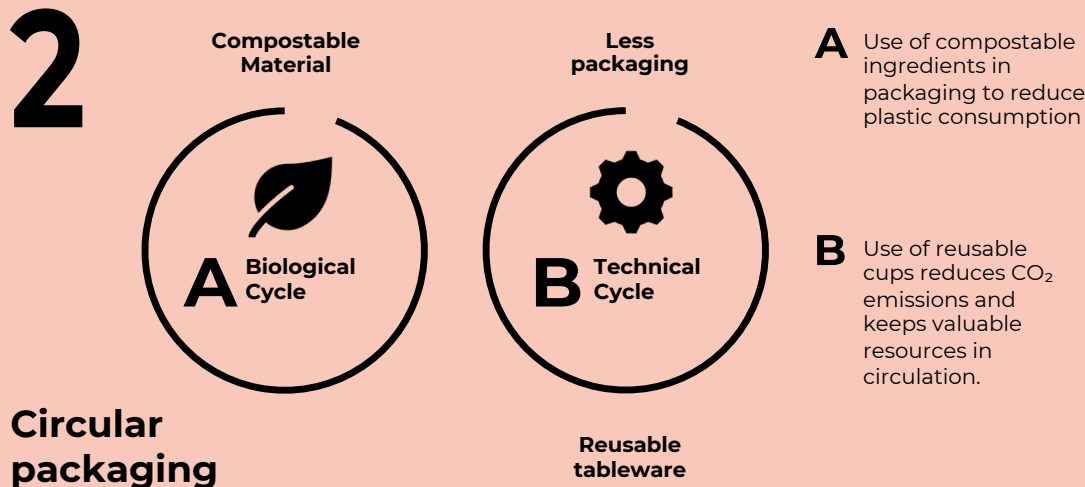
On average, growing vegetarian and vegan^[1] food emits **~40%^[2] less CO₂** and requires **~50% less water** than producing meat-based food. Thus, significant amounts of CO₂ and water can be saved by limiting the supply of meat.

The production of meat products, usually sold in the event industry in the form of fast food (e.g. burgers), generates **up to 28 kg of CO₂^[3] per kg of beef**.

Conventional concept: Meat-heavy food is often offered, which emits a lot of CO₂ in production and consumes resources such as water.

Tempelhof Lab: 60% of the food offered to visitors was vegan/vegetarian, in Backstage even 100%, so that CO₂ emissions and water consumption were significantly reduced.

Ideal concept: 100% plant-based foods are offered. If there are exceptions, these are from local, organic production.



Circular packaging

Reusable tableware

Conventional concept: event service providers rely on single-use options where still permissible, driven by price.

Tempelhof Lab: Individual products such as compostable disposable tableware and reusable cups show the clear path to the circular economy.

Ideal concept: Material-healthy reusable solutions are the standard. Other packaging is 100% compostable or recyclable.

1 | Vegan diet causes significantly less CO₂ emissions than vegetarian diet
 2 | CO₂ calculator of the Federal Environment Agency
 3 | Federal Environment Agency