



SMALL BUSINESS GUIDE TO SUSTAINABILITY

This guide has been written by [The Sustainable Restaurant Association](#) (The SRA) in collaboration with [Belu](#). Built around The SRA's Food Made Good Framework, it includes practical steps, case studies and links to resources to support your business's sustainability journey, wherever your starting point may be.

Together, we can all reduce the environmental impact of the hospitality sector!





ONE SIMPLE CHANGE, LIKE INTRODUCING BELU FILTERED WATER, CAN DELIVER AGAINST MULTIPLE SUSTAINABILITY GOALS.



Support the local and global community. Belu invest in water stewardship projects and have given £5.5m to WaterAid since 2011.



Fewer single-use bottles means less energy used for production, a lower carbon footprint and less rubbish to sort and recycle.



Refilling just as much as you need means less waste.



Reducing single use, reusing filter bottles and switching to filtered water takes the circular approach.



Enable healthier choices and keep customers and staff hydrated with great tasting, unlimited filtered water refills.

EVERY REFILL CAN MAKE A DIFFERENCE



Making small changes can deliver significant sustainability benefits – and business benefits, too. For example, introducing a chilled, still or sparkling filtered water solution for your restaurant or café removes the need for single use water bottles. That means reduced waste, less storage required and a lower carbon footprint.

Choosing [Belu Filter in Action](#) brings even more benefits: think best-in-class products and service, ongoing maintenance and a choice of models to suit your budget. As a social enterprise, Belu invests 100% of profits into carbon reduction, water stewardship projects and helping to bring clean water, decent toilets and good hygiene to everyone, everywhere, in partnership with WaterAid. A simple switch really can be something to shout about.



SPICEBOX ORGANICS

Hong Kong

Hong Kong-based health food store and café [SpiceBox Organics](#) is an award-winning example of how taking a holistic approach to sustainability (as per the [Food Made Good Framework](#)) can inspire the local community to make better, more conscious food choices.

Founder Punam Chopra's background in nutrition and health fuels her passion for sustainable and organic food. The Tseung Kwan O café serves healthy vegetarian dishes, made from produce sourced from local and Fairtrade suppliers and accompanied by Belu filtered water in refillable bottles. SpiceBox Organics has long term charitable partnerships with several not-for-profit organisations. A Food Made Good Business of the Year, Punam's SpiceBox Organics clearly demonstrates that food and drink can be delicious, ethical and sustainable.



YOUR RESTAURANT HAS THE POWER AND THE RESPONSIBILITY TO PROVIDE YOUR CUSTOMERS WITH FOOD THAT IS BOTH NUTRITIOUS AND TASTY.