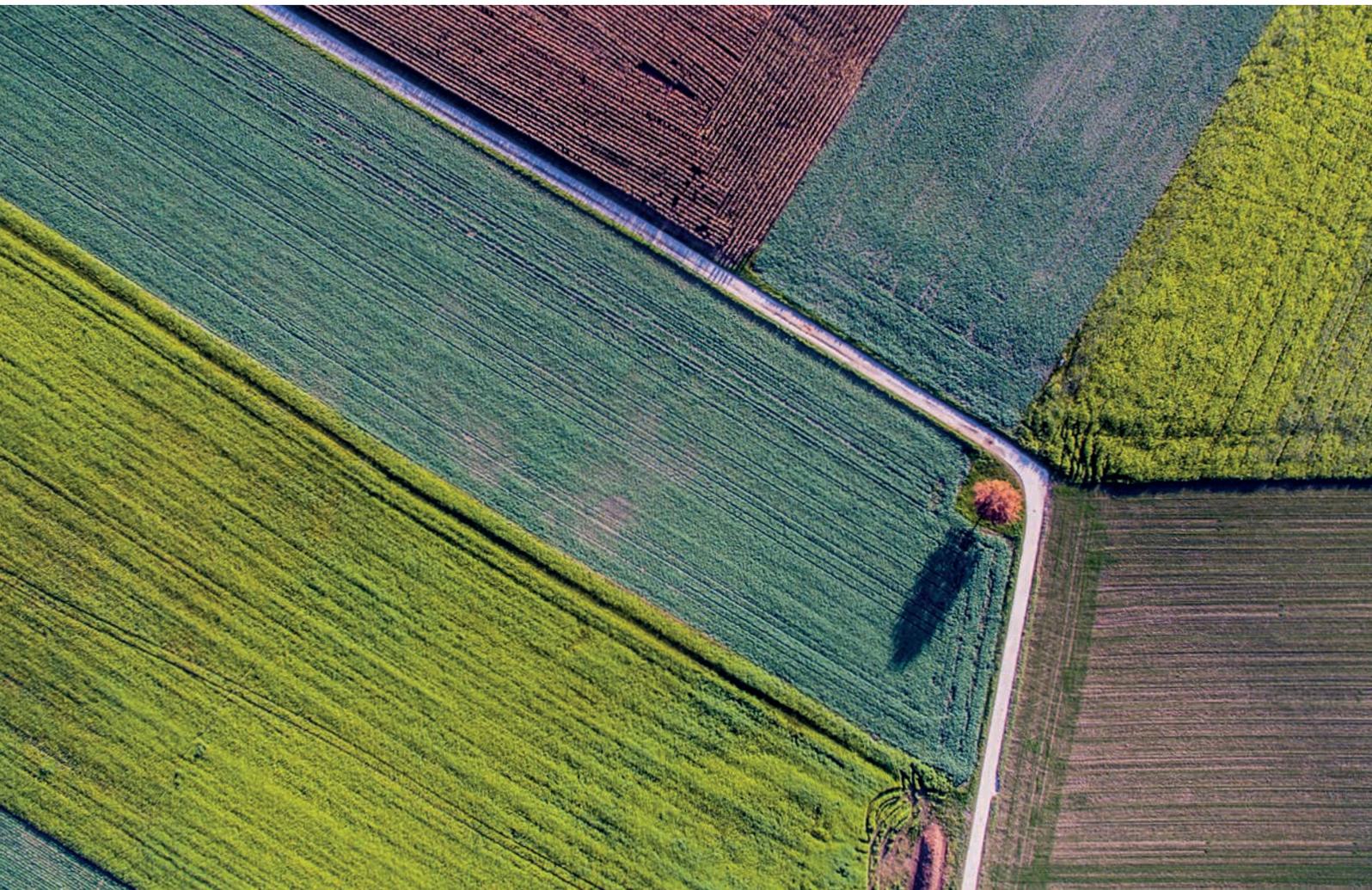




2022 Impact Report

Looking back on a year of growth and forward to further transformation

— Report





Contents

1.	Foreword from the Chief Impact Officer	4
2.	A Year in Review	6
3.	2022 Highlights	8
4.	2023 Goals	22
5.	Foodsteps' Scope 1 to 3 Emissions	25



Chapter 1

Foreword



It's a trick and a gift of the calendar that as one year ticks into another, we are given to both look back and look forward.

In 2022, Foodsteps sprouted, blossomed and bloomed, tripling in size. We picked up awards, new clients, new partners and deepened relationships with allies that we think are vital to the challenges ahead.

In this impact report, I'm delighted to share a summary of a handful of the things we and our clients achieved in the name of building food businesses that thrive within the planet's boundaries. But rather than just look back, we're minded to look forward too, to 2023 ahead and the years beyond.

We are well past the point of no return on the climate and nature crisis. Much damage has been done, and will be done in the near future. The way we grow and consume food is a key cause of this destruction. Food businesses are undergoing transformation as the crisis bites, overturning previously stable assumptions around cost, supply, energy and customer choice.

Now more than ever we need to see words put into practice. We need to see the environmental impact of the food we eat transform. As food businesses with revenue reliance on unsustainable sales and products will decline, we look forward to helping others thrive within the planet's boundaries.



Andrew Stephen
Chief Impact Officer

Chapter 2

A Year in Review

Our vision is a world where food is a solution to the climate and nature crisis, and our mission is to empower every food business with the data and tools to grow sustainably. **In 2022**



We raised
\$4.1 million
during our seed fundraise



The Foodsteps team
tripled in size

We launched
27 unique projects
with our food business partners



32% of new recipes added to the Foodsteps Platform were
A-rated



We hosted
our first webinar
with over 100 attendees



Our clients added
5,701 new recipes
to the Foodsteps platform



Our analysts verified the footprints of
1,105
new ingredients on the Foodsteps Platform



We spoke at more than
6 events
in the UK



Chapter 3

2022 Highlights



The key theme for this year's Report is growth.

Following our \$4.1m fundraise at the start of 2022, we've significantly expanded our reach in our second full year of operation, spreading awareness of the mission far and wide.



1. Our Partners

We have worked with partners on 27 unique projects at Foodsteps this year, through organisations such as Compass Group, Azzurri Group, and PizzaExpress.

These projects ranged from menu level assessments on the Foodsteps Platform, to reporting on additional sustainable insights, performing bespoke product life cycle assessments, and supporting clients on their Scope 3 accounting.

Growth in our partnerships has been primarily concentrated among caterers, where our platform is used to carbon footprint large, dynamic recipe sets and develop new menus. We have many new projects in the pipeline for 2023, and look forward to welcoming new partners to the Foodsteps community as we continue to widen access to the Foodsteps Platform.

2. Our Team

Following the fundraise, our team has tripled in size, growing from 9 to 27 people in the space of 12 months.

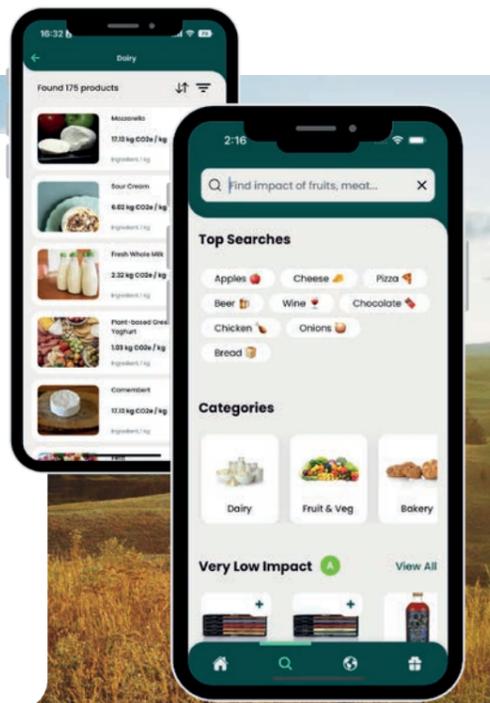
We have been able to build out integral sub-teams, including newly established units in both Science and Data that aim to continue improving our methodology and database, as well as enhancing data intelligence.

We have also introduced an Impact Manager role, specifically responsible for understanding how we can best help our clients decarbonise their food. Meanwhile our new Content & Community Manager is leading on growing public awareness of Foodsteps' work and mission.



“ Our partner brands feel secure in the knowledge that the carbon scores we provide them with are underpinned by best-in-class data, enabling them to confidently display their impact and stand out against competitors.

reewild



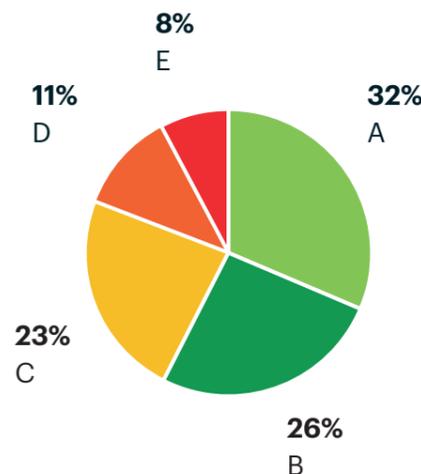
3. Our Database

Over the last 12 months, our clients have been busy uploading new recipes to the Foodsteps Platform.

A total of 5,701 new recipes have an average carbon intensity of 4.35 kg CO₂e per kilogram - that's equivalent to a Foodsteps C (Medium) impact rating. The farm stage makes up the majority of emissions, contributing an average of 72% of the carbon footprint across these recipes.

Close to 32% of these recipes are A-rated, meaning they align to the Paris Agreement 1.5 degree pledge.

Breakdown of A-E rated recipes on the Foodsteps Platform



Comparison of the average carbon intensity with the Foodsteps A-rating



Ingredients in our Database



5,701 new recipes on our database.



32% of recipes align to the Paris Agreement 1.5 degree pledge.



2,191 unique ingredients

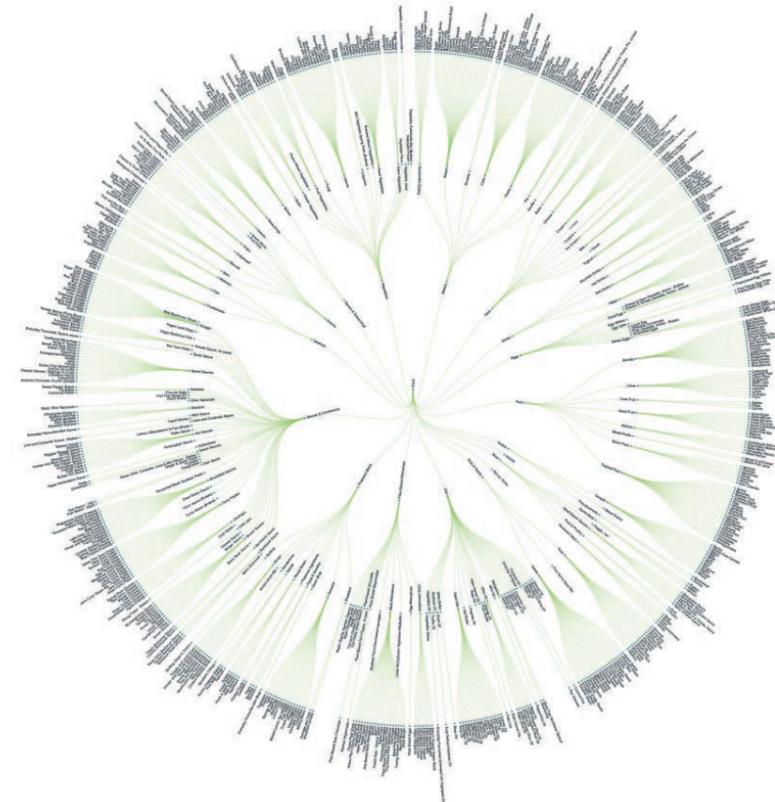
are featured across these new recipes out of a total of 3,621 ingredients available on the Foodsteps Platform.

In 2022, our team of data analysts verified the carbon footprint of



1,105 new ingredients ranging from calamansi to chlorella to cognac.

Food Family Tree



This diagram shows the family tree of all 3,621 ingredients on the Foodsteps Platform.

It maps the range of ingredients from overarching core food groups, right through to the peripheral (and sometimes very niche) derivative ingredients. This might look like fruit, to citrus fruit, to lemons, to lemon juice, to lemon juice concentrate, and so on...

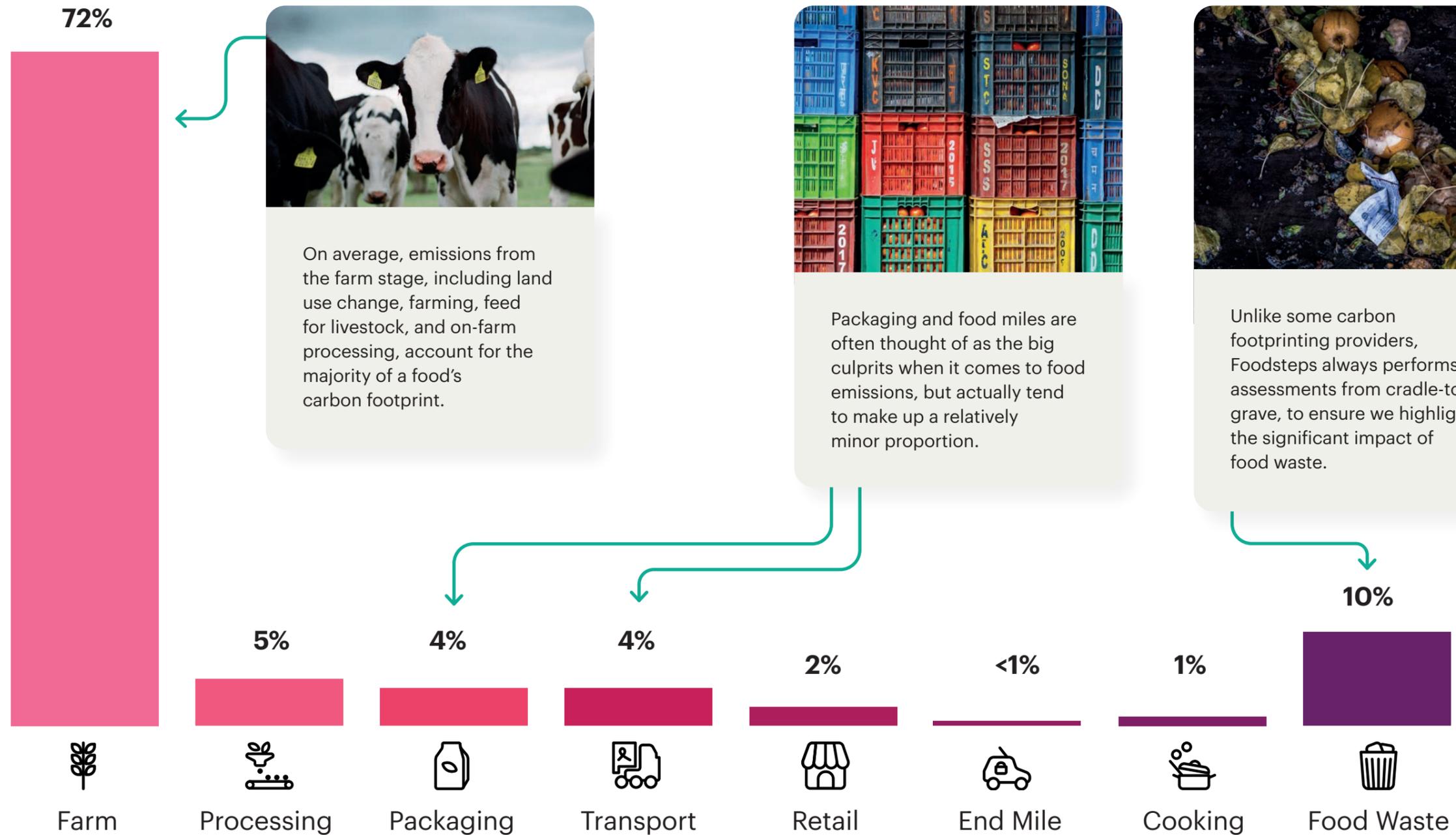


Our partnership with Foodsteps supports our reputation as the leading luxury sustainable caterer and we've had great feedback from our clients, who love learning about the carbon footprint of our dishes.

LETTICE EVENTS

CREATING LUXURY SUSTAINABLE EVENTS EST. 1995

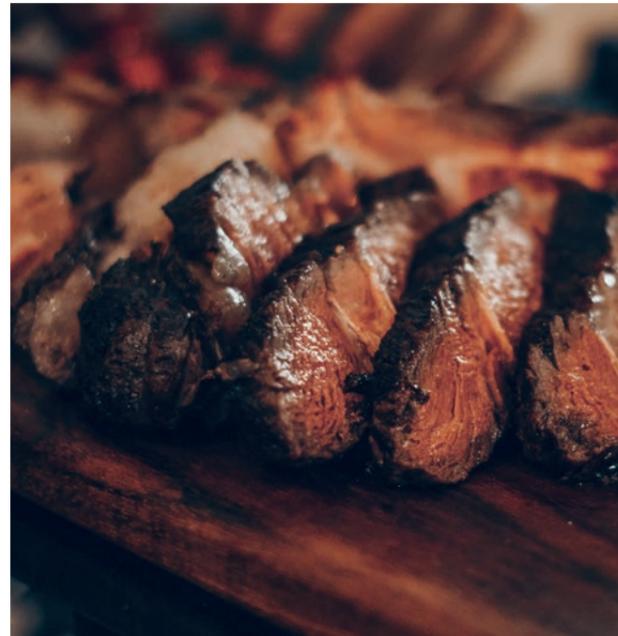
Average Life Cycle Breakdown



3.

Ingredient Hotspots on the Foodsteps Platform

The top 5 highest impact ingredients are all ruminant meats (or their derivatives), making up nearly 1/3 of emissions from ingredients used across new recipes on the Foodsteps Platform. This is in part due to their widespread use by partner organisations, but largely driven by their high carbon intensity.



1/3

of all emissions from ingredients on the Foodsteps Platform come from ruminant meats or their derivatives

Ingredient Names	Cumulative GHG Emissions (kg CO ₂ e)	% of Total Ingredient Emissions
Minced Beef	20,905	13%
Diced Lamb	9,169	6%
Lamb Stock Mix	6,080	4%
Beef Chuck Diced	6,073	4%
Beef Topside B/R	5,520	3%

If all minced beef used in new recipes on the Foodsteps Platform were to be replaced by a plant-based alternative, this would yield carbon savings of 17,382 kg CO₂e - every time the recipes are sold. That's the same as the emissions from heating 7 average UK homes for a year, or those saved from taking 6 cars off the road annually.



17,382
kg CO₂e

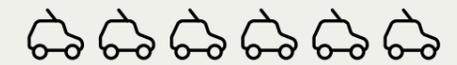
carbon savings from swapping beef mince with a plant-based alternative

This is equivalent to heating



7 average UK homes for a year

Or taking



6 cars off the road annually



We're really grateful to have a reliable set of carbon footprint data which helps us make even better decisions on our menu development to reduce our company carbon impact, and help inform our customers how their everyday decisions can have a better impact. I'm proud that over 50% of our recipes are Low or Very Low Carbon, and we have a tool to help us keep improving this number.

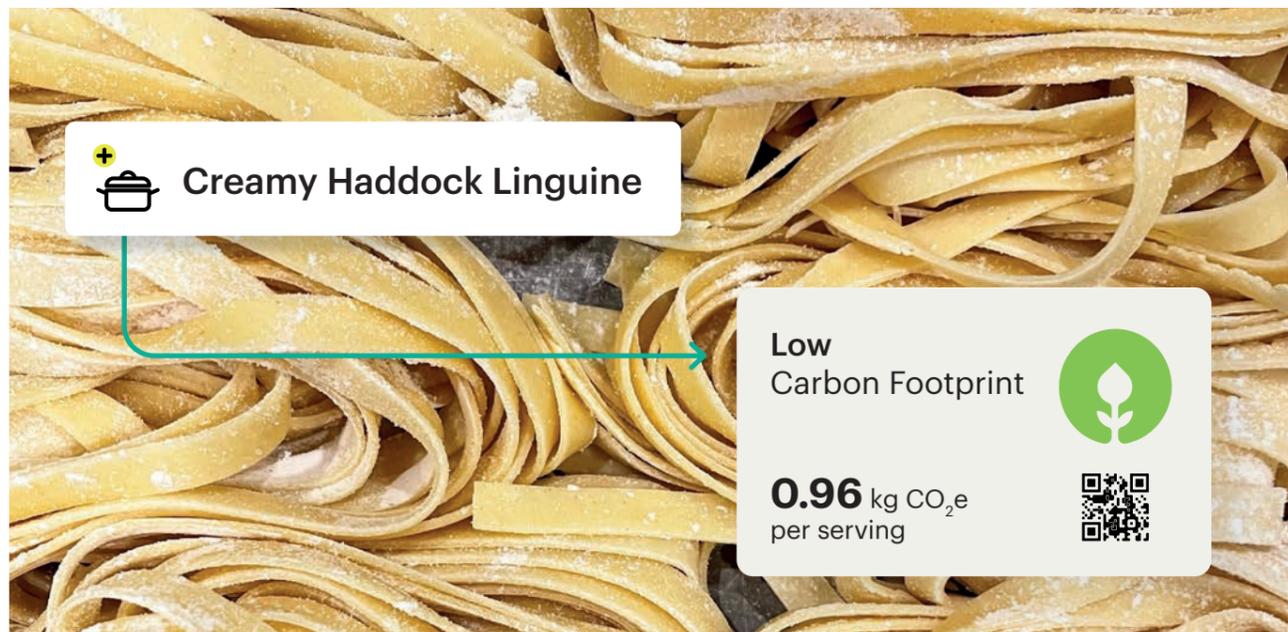
COCO
DI MAMA

4. Our Labels

Our carbon labels are easily downloadable from the Foodsteps Platform and can be displayed in a variety of ways - such as on menus, posters, products, and websites.

More recently, we have worked with a handful of clients to measure the effect of our carbon labels on customer behaviour, and how this contributes to shifts in their sales. In 2023, we look forward to working with more of our clients on exploring the potential for carbon savings from our customer-facing climate interventions.

This year we also established a cross-team working group to review our current carbon labels. Through this redesign process we hope to integrate our learnings from client feedback, and ensure that the labels are both clear and informative when communicating the impact of food across different contexts, so consumers are genuinely empowered to make low carbon choices. We look forward to releasing our new carbon labels in 2023.



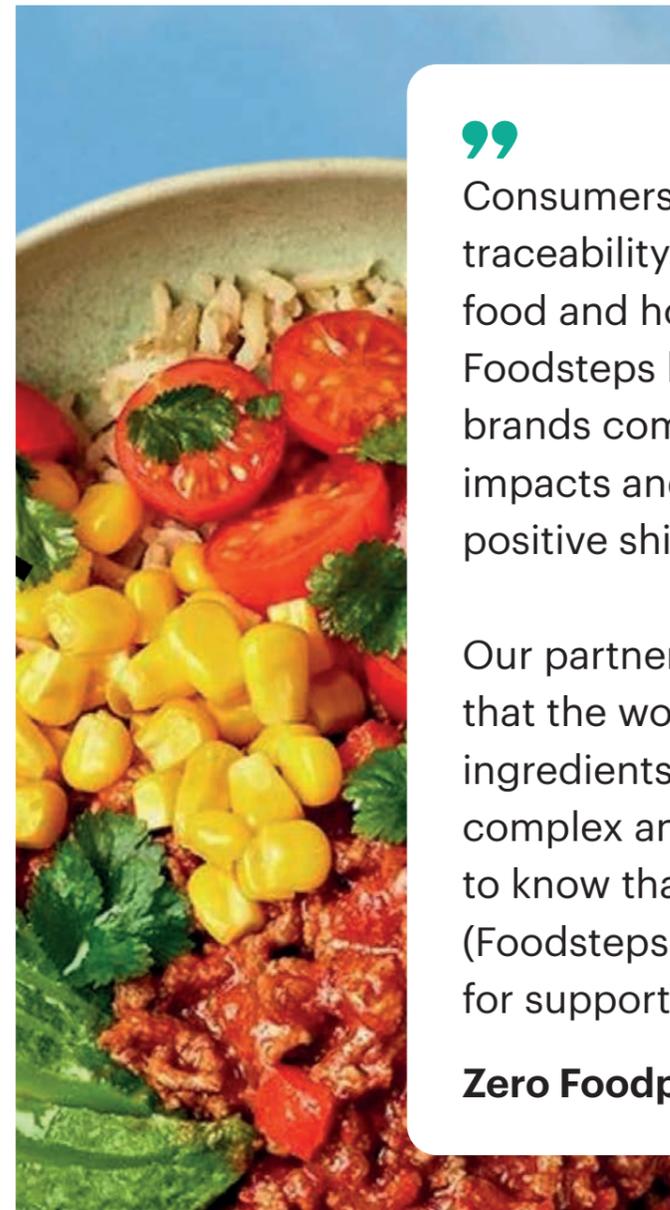
We're partnering with Foodsteps to pilot their carbon footprint labels in a number of our sites, and help meet our business-wide targets for reduction.



Consumers are demanding more traceability and transparency from food and hospitality companies. Foodsteps helps us help our partner brands communicate their menu's impacts and celebrate the positive shifts!

Our partner restaurants understand that the work of carbon labeling and ingredients auditing can be incredibly complex and difficult, so it's rewarding to know that they can trust us (Foodsteps & ZFPA) to lean on for support.

Zero Foodprint Asia



5. Building Awareness in the Sector



We spoke at over 6 events across the UK this year.

This included a discussion with other sustainable food leaders at The Houses of Parliament on the future of food, and a slot on BBC Farming Today to talk about the carbon labelling of food.



We collaborated with WRAP and Courtauld on their Emission Factor Database.

This database helps make food and drink impact data accessible for UK businesses. [Read more about it here.](#)



In December, our Chief Impact Officer hosted an event with some of the leading UK (and global) foodservice institutions, to chat about all things coffee.



We also hosted our very first Webinar, focusing on sustainable food in a cost of living crisis.

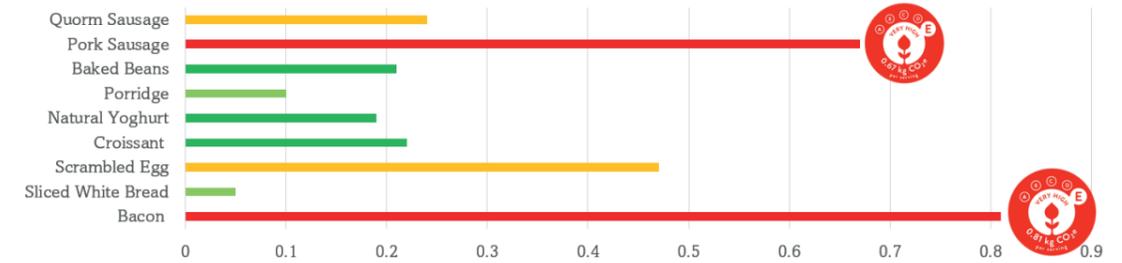
More than 100 attendees tuned in to learn how to create low carbon recipes whilst tackling inflation, and ramp up effective communications for the festive season and Veganuary.



Releasing this freely available resource removes barriers to engagement with environmental impact data on food, making it genuinely accessible to all. I'm excited that this great resource is finally out there.

Joe Duncan-Duggal
Chief Scientific Officer at Foodsteps

TRACKING OUR FAVOURITE BREAKFAST kg CO2e per serving



Our partnership with Foodsteps gives us the tools to support our creative food teams to develop delicious low carbon menus and helps on our journey to net zero.





Chapter 4

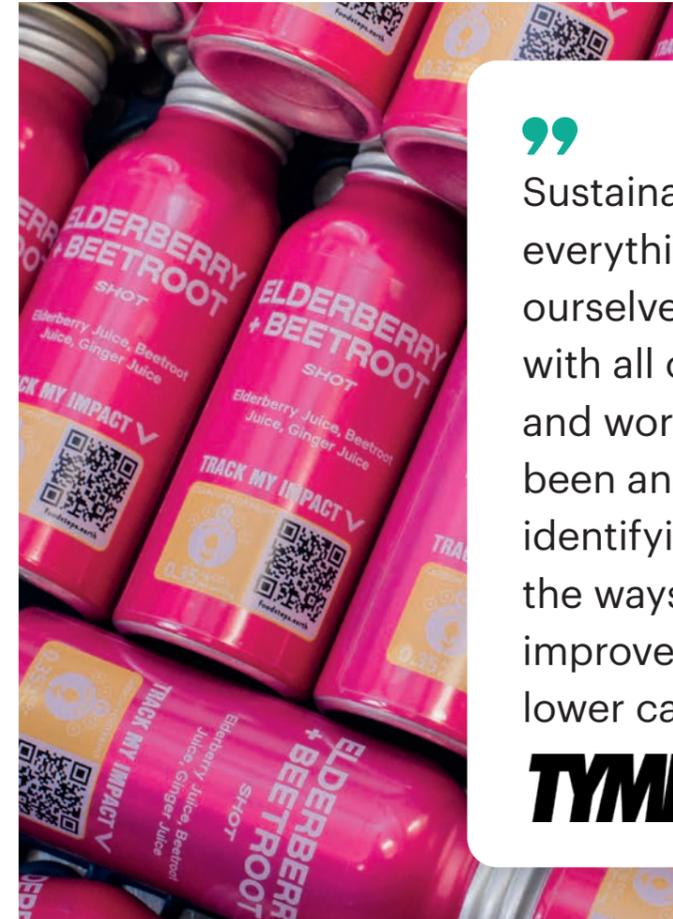
2023 Goals



Our Priorities

In 2023 we will keep growing our team and offering, although perhaps not the 300% headcount growth of the last 12 months.

We'll be building our team in key areas like Software Engineering and LCA Specialists as we push our platform to the next level as a home for ever more accurate life cycle data and insights.



Sustainability is at the heart of everything we do at TYME. We pride ourselves on being totally transparent with all our products and processes and working with Foodsteps has been an integral part of this process; identifying causes and highlighting the ways in which we can continue to improve, reduce and work towards a lower carbon footprint.



Our overall aims are to widen access to our platform, and get more businesses engaging with the climate impact of their food.

This will include launching a free tier for all food businesses. We're also open sourcing a chunk of our data and modelling in the upcoming "UK 100 food items" release.

In support of that we'll be relaunching our website, branding and our carbon labels to make them even more usable, accessible and functional for food businesses of all types, shapes and sizes.

We'll be working on helping our current customers take the next step on their food sustainability journey, harnessing our partnership to help them tweak recipes, shift sales and work with lower impact food suppliers. We've now got a specialist impact team in the business, that is solely focussed on the reductions our customers can achieve, as well as finalising our B-Corp certification.

Lastly we'll be putting this to work for more businesses that have already made public Net Zero commitments, including 6 of our clients who are amongst the 500+ food businesses to have already set a science based target.



A Few Thank You's

To all the food businesses that put their faith in us in 2022, and decide to act on climate science. And of course all the passionate individuals dragging their businesses in the right direction, from food development to marketing to supply chain. Look after yourselves, we need you firing on all cylinders in 2023.

Thanks also to our partners and allies, and everyone else out there working to decarbonise food at scale. We're especially thankful to the

teams at WRAP and HESTIA for their ongoing collaboration and partnership with Foodsteps, which is both pushing the boundaries of what we can learn about the impact of our food, and making this accessible to many more businesses.

If you have feedback, or suggestions on how we can improve the impact of our work, we're always keen to hear from you.



We look forward to having a greater understanding of the carbon impact from our supply chain. We are excited to share this insight with our guests as they seek to fulfil their own sustainability commitments, and we continue our aspiration to be sector leading.



Chapter 5

Foodsteps' Scope 1 to 3 Emissions



Since the baseline year, our Scope 1 to 3 emissions have actually fallen - despite growth in both revenue and employee numbers.





2.47
tonnes CO₂e

Total Annual Emissions
(from April 2021 to 2022)



This is equivalent to a
4% reduction
from our 2020 baseline



That's the same as heating
1 average UK home
for a year

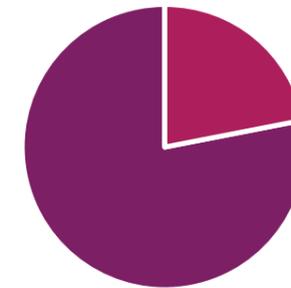


0.21 tonnes CO₂e / employee

Carbon Intensity of Employees

Foodsteps' Scope 1 to 3 Emissions

Breakdown of Scope 1 to 3 Emissions (tCO₂e/yr)



Scope	tCO ₂ e/yr
Scope 1	0
Scope 2	0.55
Scope 3	1.94

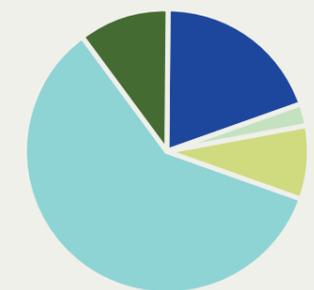
Changes to our office use are largely responsible for the fall in our Scope 1 to 3 Emissions. During the baseline year, like many other businesses, Foodsteps' operations were constrained to COVID lockdown restrictions. This meant employees worked from home every day. Foodsteps has subsequently established a shared office space, to which a growing number of employees now commute 2 to 3 times per week, spending fewer days working from home.

In the baseline assessment, home offices were (and still are) the main emissions source. This is because resources tend to be split between fewer people than a shared office space, making home offices less energy efficient.

Any additional emissions from employee commuting and office energy use have been relatively low, and so despite introducing new emissions sources, our business footprint still shrank. We've put together some guidance on working from home sustainably, to help inform our employees on limiting the impact of their home office.

Our full Scope 1 to 3 assessment will be made publicly available on the new Foodsteps website, when it relaunches in early 2023.

Breakdown of Scope 3 Emissions (tCO₂e/yr)



Category	tCO ₂ e/yr
Business Travel	0.37
Electricity Transport & Distribution Losses	0.05
Employee Commuting	0.16
Employee Home Office	1.14
Purchased Goods/Services	0.20

Food businesses need the right information to understand the impact of their food on the environment — so they can make better choices about what goes into it. That's where Foodsteps comes in. We provide environmental impact assessments for food, accessible insights, suggested actions and messaging that turn your food sales into climate actions.

www.foodsteps.earth



Foodsteps 