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## AMASS EARNS GOLD ORGANIC CERTIFICATION

Three years after opening, Amass is proud to announce their Gold Organic Certification by the Danish Ministry of the Environment. For certification, establishments must submit and analyze all their inventory invoices every three months and then are graded according to their respective percentage of organic goods with a bronze, silver or gold rating. Amass has earned the top mark, gold, guaranteeing that 90%-100% of all food and beverage is certified organic. Amass is one of only two fine dining establishments to achieve this designation in Denmark.

"The products that we work with are the single most important thing to a chef," says Amass' head chef/owner Matt Orlando. "By operating under the Gold Organic Certification standards, we are not only making a commitment to our guests and ourselves to cook more responsibly, but also making a commitment to the environment around us."

"We had always worked with organic suppliers, but as our relationships became much closer, we realized the importance of their dedication to taste, the environment and biological diversity. It's a mutually dependent relationship: We need to support these small farms and purveyors so they can continue providing us these incredible products." according to chef Orlando.

Beyond using organic purveyors, Amass is devoted to working with suppliers practicing proper animal welfare as well as sustainable fishing practices. All meat is sourced from organic or biodynamic farms and all seafood is caught sustainably.

The conversion to organic sourcing dovetails with Amass' ongoing sustainability initiatives to reduce food and water waste. Through its recycling and food waste program, Amass has been able to reduce its rubbish output by 75% since opening. The restaurant has also saved 5200 liters of water a year through its water conservation efforts. These efforts have been recognized by the Sustainable Restaurant Association by awarding Amass its highest ranking, three stars, for its sustainability programs.

For Matt, "By taking this step, we are making a commitment to not only the long term health of our guests, but also to the health of the planet."

For all questions and interview requests, please contact Louise Walter, at [lw@amassrestaurant.com](mailto:lw@amassrestaurant.com).

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