

# AMASS

## SUSTAINABILITY

Amass is committed to sustainability every day. From food waste to organic sourcing to urban farming, Amass' environmental initiatives has reduced our waste output by 75% since our opening in 2013 and our water usage by 5200 liters a year.

Amass' garden and greenhouse have been crucial to that effort; it works symbiotically with its sustainability initiatives. Food trim, cardboard and water which would have all gone into the bin or down the drain have new life as compost, organic fertilizer and hydration for our planter boxes and vertical growers.

In terms of sourcing, Amass has received the Danish Gold Organic Certificate, which guarantees that 90-100% of food and beverages are certified organic. Beyond certification, Amass vets most of its purveyors, including foragers, hunters/fishermen and vintners, to insure their agricultural or gathering practices has both product quality and environmental responsibility in mind. Amass also supports small local farmers who take the time and financial risk to raise heritage crops and breeds.

Sustainability also includes people, and to that end, Amass has founded the Amass Green Kids, a farm-to-table program for underserved youth in Copenhagen. Using a hands-on approach, children grow, harvest and cook produce from Amass' gardens, while learning about the environment and plant biology.

Below is a list of Amass' ongoing sustainability practices. For inquiries about our sustainability initiatives or the Amass Green Kids program, please contact Christian Bach, Communications & PR Assistant at [cab@amassrestaurant.com](mailto:cab@amassrestaurant.com).

- **Composting Systems:** All our organic waste, as well as our brown cardboard, becomes compost to be used for our garden or greenhouse or to feed our worm farm. The compost is also made into "compost tea" for our closed-loop (i.e. no added fertilizers, nutrients, water or carbon) aquaponic farming system in our greenhouse.
- **Food Waste:** Beyond composting, we attempt to get the most value from all our products by using food "waste" in novel ways, such as coffee ground crackers for petit fours, dehydrated herb stems for seasoning or as vegetable crisps for our guests. Any non-compostable food waste goes to DAKAecomotion, a biofuel company that transforms food scraps (including frying oil and fats) into biodiesel and biogas.
- **Natural Resource Reduction:** All glass and cardboard is recycled. All our styrofoam and plastic packaging is sent back to our purveyors for reuse. Excess water from our kitchen is used for cleaning or watering our garden and greenhouse. Candle stubs are melted down and placed into egg cartons to be used as fire starters for our fire pits.
- **Organics, Animal Welfare and Carbon Miles:** We have qualified for the Gold Organic Certificate by the Danish Environmental Ministry for having 90-100% of all food and beverages as certified organic. But we don't stop there: 97% of our products are from local Scandinavian purveyors and all our meat is sourced through Spis Min Gris, a butchery dedicated to bio-dynamic and ethical animal welfare practices.