

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.

- Food: we use all parts of all ingredients turning what others call 'waste' such as skins, seeds, and stems into dried seasonings, misos or crisps like the ones you begin your meal with.
- Compost: whatever we can't use in cooking, along with brown cardboard, becomes compost for our garden and food for our worms. Some compost is made into 'tea' for a closed-loop (i.e. no added fertilizers, nutrients, water or carbon) aquaponic farming system in our greenhouse.
- Biofuel: anything that can't be used in compost including frying oil and fats goes to Daka ecoMotion, where it's turned into biodiesel and biogas.
- Recycling: We only work with purveyors who take back all paper bags, plastic packaging, styrofoam and mesh bags to reuse. All glass and excess cardboard are recycled. We melt down candle stubs into egg cartons and use them as fire starters.
- Water: we save 90 litres of water a day that would otherwise go down the drain by collecting partially full water bottles from the dining room and water used in various processes in the kitchen, boiling it and using it to wash the floors or water the garden.
- ZeroFoodprint: the San Francisco-based ZeroFoodprint is helping us to track and significantly reduce our greenhouse gas emissions.
- Organics, Animal Welfare and Carbon Miles: The Ministry of Environment and Food of Denmark awarded us its gold organic certification because 90 to 100 percent of all our food and beverages is organic. But we don't stop there: 95 per cent of our produce is from Danish farmers or purveyors and all our meat comes from farms or butchers who prioritise ethical animal husbandry.
- We only source fish caught using responsible fishing methods – line caught, gill or seine nets and we do not use any farmed fish.
- We were awarded "Sustainable Restaurant of the Year 2017" by The White Guide.

For inquiries about our sustainability initiatives or the Amass Green Kids program, please contact Communication Manager, Christian Bach at cab@amassrestaurant.com.