

AMASS

WORKING RESPONSIBLY

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 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 every parts of all ingredients turning what others call 'waste' such as skins, seeds, bones and stems into dried seasonings, misos, or crisps – just to name a few
- Compost: whatever we can't use in cooking, 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 gets 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, and our candle stubs are melted down and reused.
- Water: we save approximately 90 liters 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 and using it to wash the floors or water the garden.
- Single-use plastics: we have managed to significantly reduce the amount of disposable plastic we use, by discontinuing the use of cling film and plastic garbage bags.
- Carbon footprint and life cycle assessment: San Francisco-based ZeroFoodprint helped us track and significantly reduce our greenhouse gas emissions between 2015 and 2018. Since 2018 we have worked with Copenhagen University on a yearly carbon footprint analysis, to make sure our efforts have an actual positive effect on our emissions.
- Animal Welfare: 99% of our produce is from organic Danish farmers or purveyors, and all our meat comes from farms or butchers who prioritize ethical animal husbandry.
- Fish: we only source fish caught in local waters using gentle fishing methods – line caught, gill or seine nets and we do not use any farmed fish.
- Sustainability Acknowledgements: Amass received *Sustainable Restaurant of the Year 2017* by The White Guide, and received the 1st prize from the 2019 and 2020 360° Eat Guide; a restaurant guide focusing equally on sustainability and gastronomy. In 2021 Matt Orlando received the *Ethical & Sustainability Award* from La Liste.

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