

PRESS RELEASE

Target agreement for more sustainability

Klüh Catering awarded for project to reduce food waste

Düsseldorf, 28.04.2021 – In Germany, large quantities of good food still end up in the rubbish.

In a pilot project, Klüh Catering GmbH has succeeded in reducing food waste in its central kitchen in Duisburg by an average of 25 per cent over the past two years. This success has now earned the kitchen an award from Federal Minister Julia Klöckner as one of a total of eleven model businesses in the context of the “Dialogue forum on the reduction of food waste in external catering” set up by the Federal Ministry of Food.

“When it comes to reducing food waste, the external catering sector is a decisive multiplier. Whether in communication with your own employees, the guests or in society. The model businesses have already succeeded in producing a quarter less food waste on average. That’s a success! It increases appreciation, saves costs and is an important contribution to climate and resource protection,” said the Federal Minister of Food.

“For Klüh Catering, avoiding food waste has long been a heartfelt concern. We are therefore delighted about the award for our central kitchen in Duisburg. At the same time, we now feel encouraged to implement the findings gained in the pilot project in all of our other kitchens”, explained Thorsten Greth, Managing Director of Klüh Catering GmbH.

The leading care caterer in Germany belongs to the “United Against Waste” initiative and intends to consistently avoid food waste. In the context of its participation in the dialogue forum, Klüh Catering has committed itself to the jointly agreed target of reducing food waste by 30 per cent by 2025 and by 50 per cent by 2030.

The “Dialogue forum on the reduction of food waste in external catering” started in February 2019. It is part of the National Strategy to Reduce Food Waste and was coordinated by WWF Germany. The project partners are United Against Waste e. V., Münster University of Applied Sciences and the Institut für Nachhaltige Land- und Ernährungswirtschaft e. V. (institute for sustainable agriculture and food economics). More than 150 participants from politics and administration, associations, companies, science and civil society took part in the dialogue forum. Companies of various sizes were represented, as well as a cross-section from the different areas of external catering (e.g. business catering, hospitals, hotels).

Further information on the results of the dialogue forum can be found at: <https://www.wwf.de/2021/april/kantinen-und-co-wollen-lebensmittelabfaelle-bis-2030-halbieren?fbclid=IwAR3x4CV5zOEDO0vBeQdvW-AW6Hd7SQ1t-0nqw8hrqRAmq85bT-xSZ3XieyI>

You can find out more about the corporate responsibility of the Klüh Group at: <https://www.klueh.de/de/Unsere-Verantwortung.htm>

**About Klüh:**

With over 25 years of experience, the sector champion not only offers catering for employees, but also for patients, senior citizens, travellers, school and kindergarten children, and is the undisputed number 1 contract caterer in Germany in the area of care catering (study gv-praxis 05/2020).

Klüh Catering is part of the internationally operating multi-service provider from Düsseldorf. Founded in 1911, the company has decades of experience in the area of infrastructural services. The departments Cleaning, Catering, Clinic Service, Security, Personnel Service, Airport Service and Integrated Services offer both individual services as well as multiservice concepts. With more than 49,000 employees in seven nations, the company generates sales of over 807 million Euros (2020).

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