



SUSTAINABILITY

At the heart of everything we do



Energy



Waste



Food Miles



At the NEC, we are committed to ensuring that through the work and events we deliver, we are as sustainable as possible. Whether we are looking at energy, waste or food miles, as one of the UK's leading exhibition venues **we want to limit the impact of our presence on the environment.**

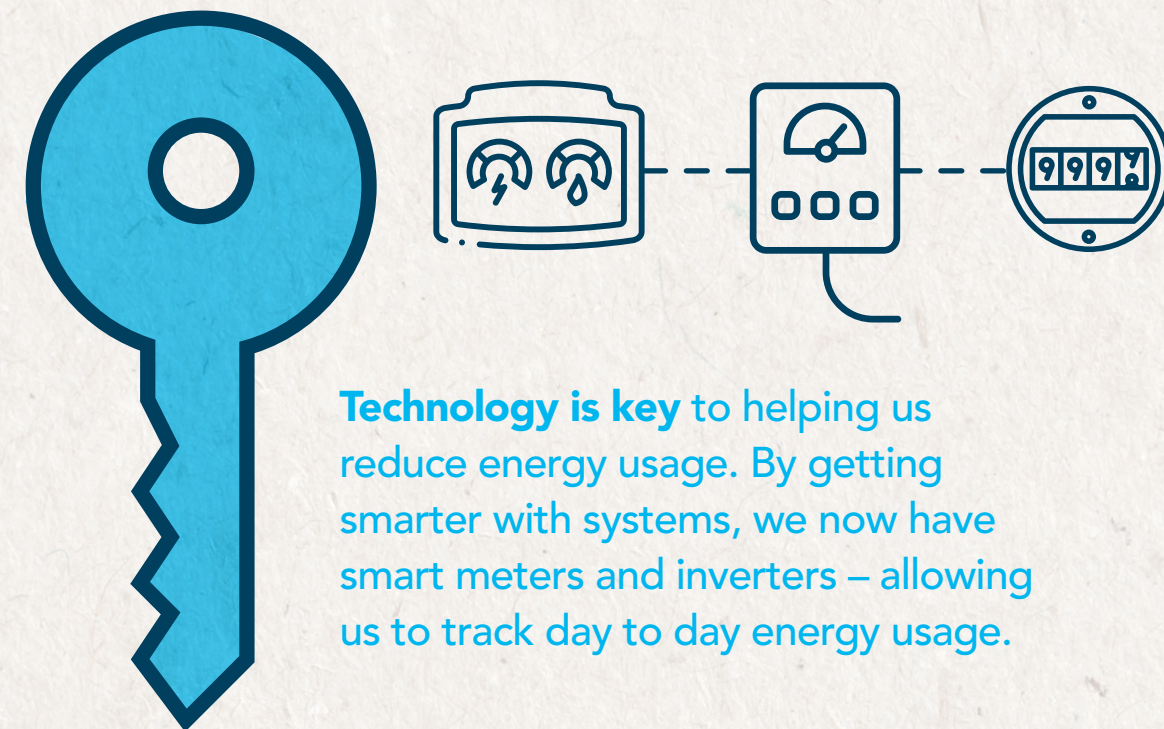
That's why we have NEC Sustain. An all-encompassing sustainability programme that's constantly growing and adapting to meet the needs of our changing world.

We're not ones to just shout about the hot environmental topic of the moment – over the last ten years we've gone above and beyond the standard, **looking at ways to make positive change and ultimately prevent wastage.**

#sustainability #ecoevents

Energy... we're full of bright ideas

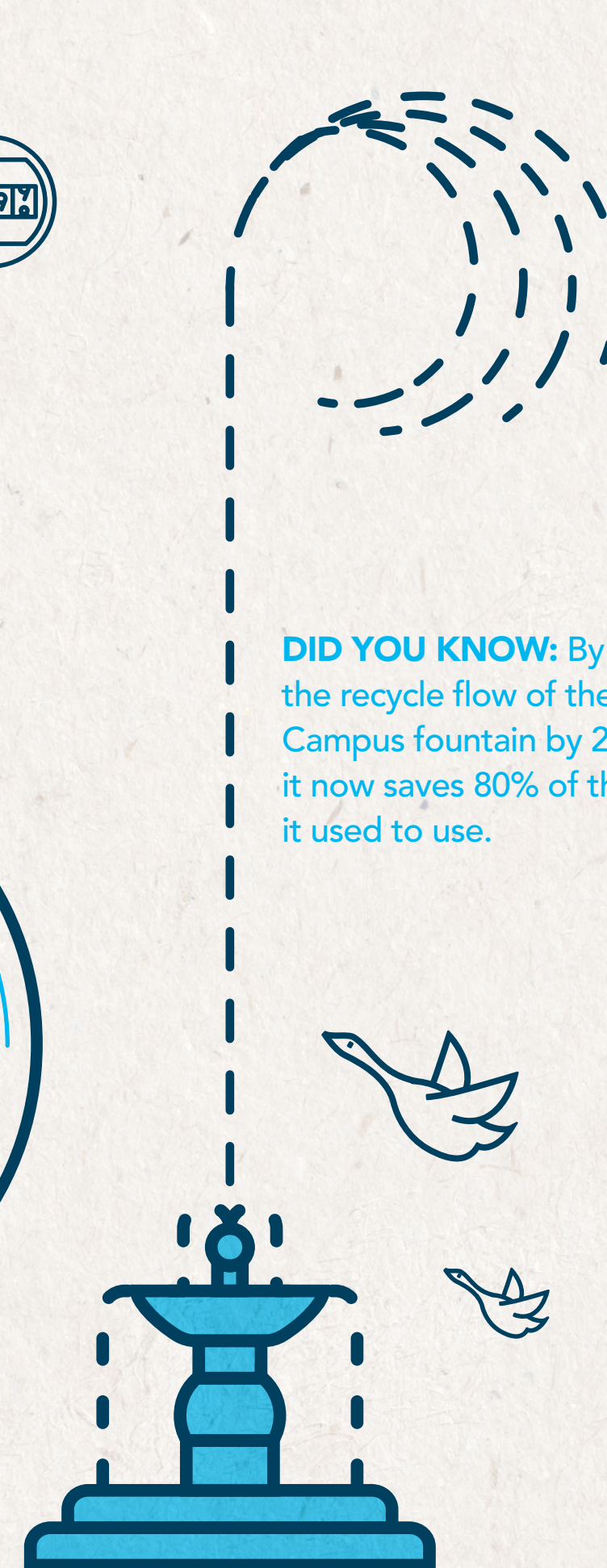
LED's, smart meters, carbon off-setting...just some of the ways we're tackling our energy usage. A big venue like us undoubtedly uses a lot of energy, but with our comprehensive plan of creative initiatives this is minimised as much as possible.



Technology is key to helping us reduce energy usage. By getting smarter with systems, we now have smart meters and inverters – allowing us to track day to day energy usage.



Here at the NEC we don't want to be bog standard – we've got Urika urinals, optional flush levels and automatic taps to reduce water consumption.



DID YOU KNOW: By reducing the recycle flow of the NEC Campus fountain by 20%, it now saves 80% of the energy it used to use.



WHAT'S COOKIN' – we're looking at best energy saving practice in our kitchens as well. The more we save on gas and electricity here, the more it helps towards our energy saving target.



We already have energy efficient LEDs in all of our halls and footpaths around the NEC Campus. Many of these automatically come on/off with movement sensors, but we're on a mission to make all of them automatic or to have timer controls.

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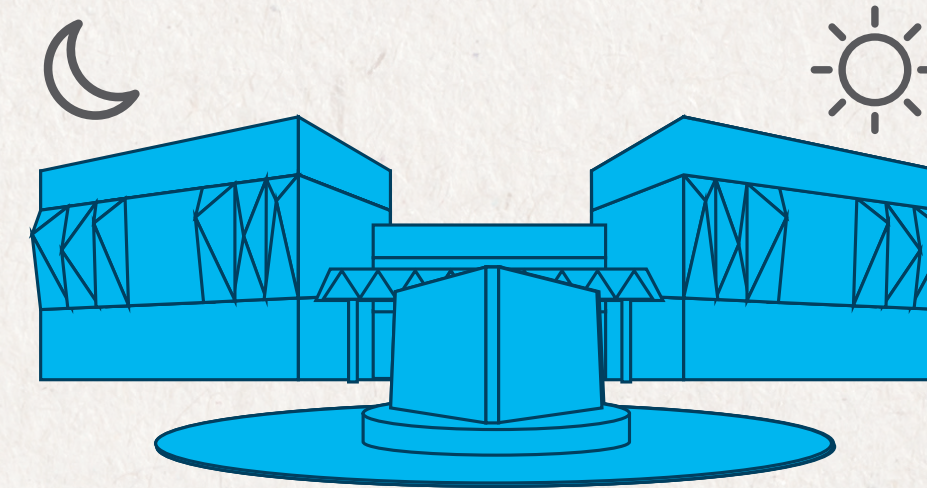
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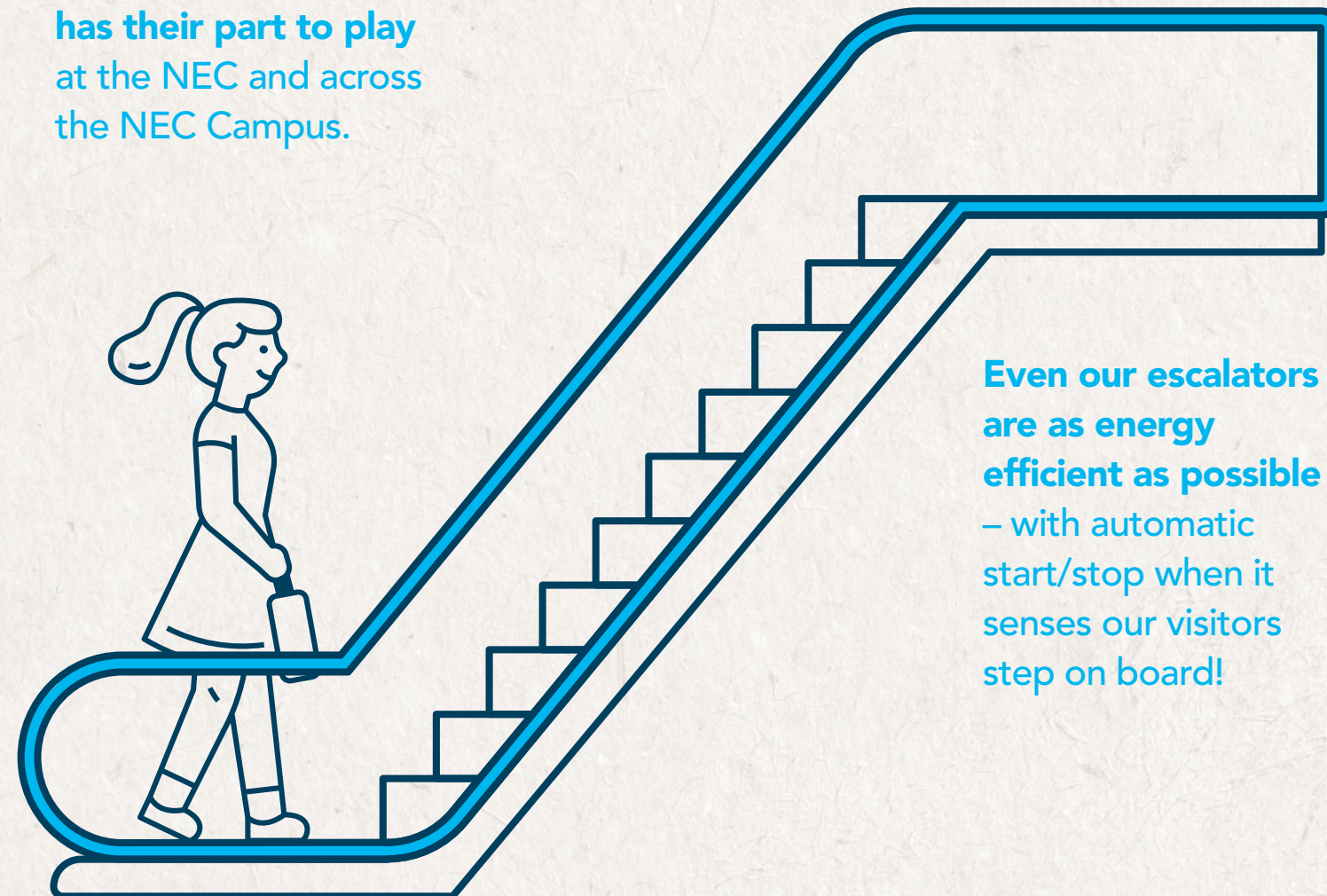
We challenge our behaviours by creating a culture where we are all energy champions. **Every team member has their part to play** at the NEC and across the NEC Campus.



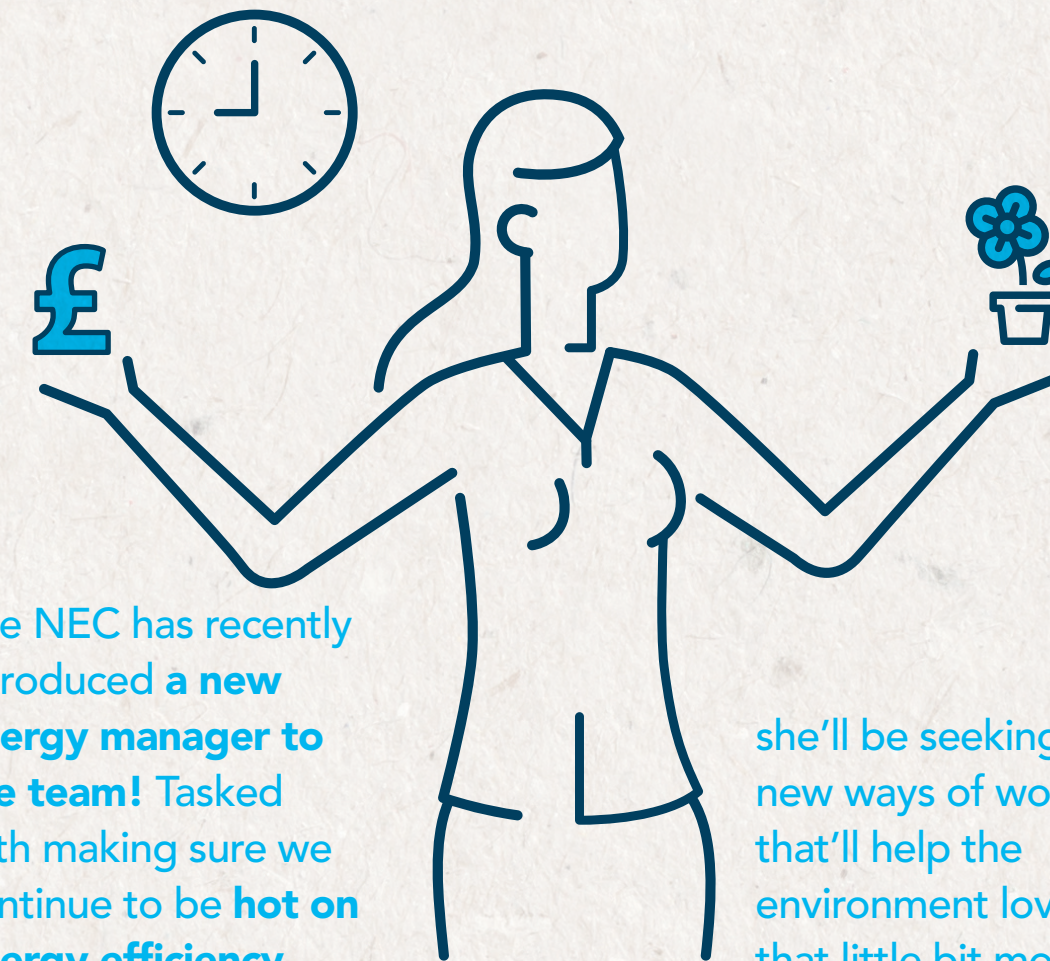
Through the creation of a dedicated intranet page and telephone hotline – **we've made it quicker and simpler for our team members to report any energy improvements we can make.**



Seen our fancy new facelift? Exterior venue lighting has been set according to **daylight saving**, ...ensuring we **follow the seasons** and don't waste energy and have them on during the day.



Even our escalators are as energy efficient as possible – with automatic start/stop when it senses our visitors step on board!



The NEC has recently introduced a **new energy manager to the team!** Tasked with making sure we continue to be **hot on energy efficiency**,

she'll be seeking new ways of working that'll help the environment love us that little bit more.

Waste not, want not

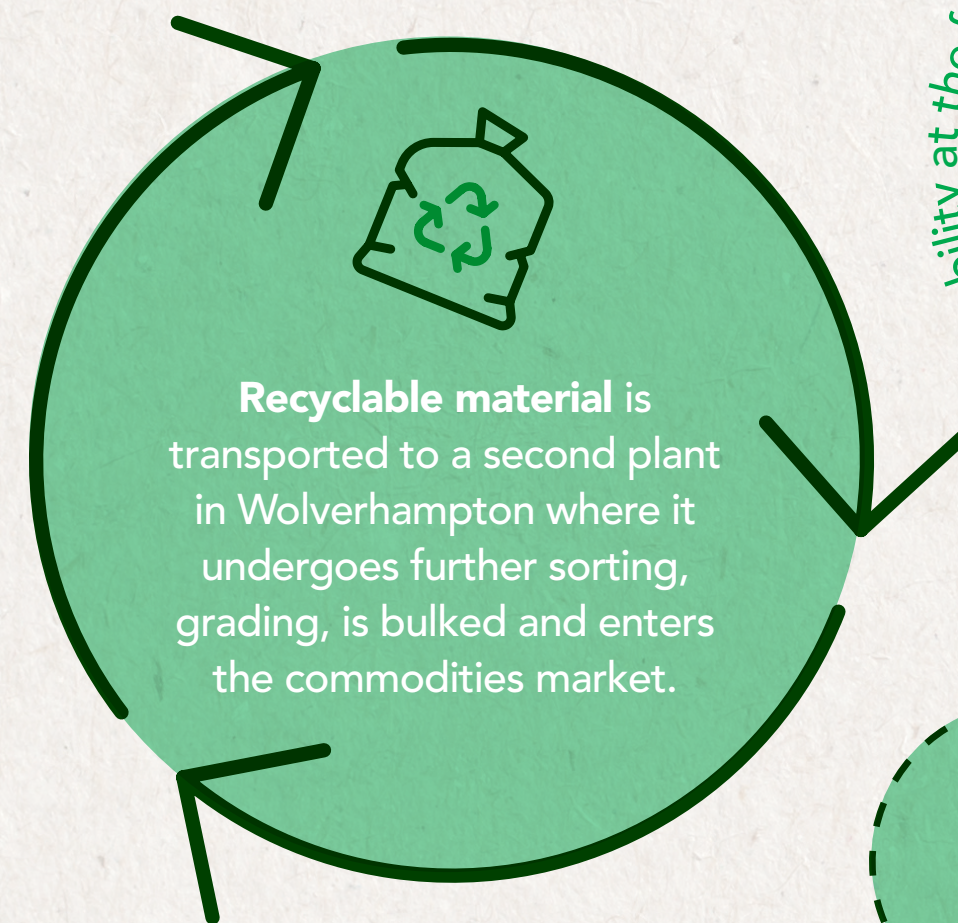
We're all about prevention, making sure that as little waste as possible gets back into our environment. For the bits that do, we are constantly looking at alternative and more and more environmentally friendly management methods. We're a venue with a conscience.



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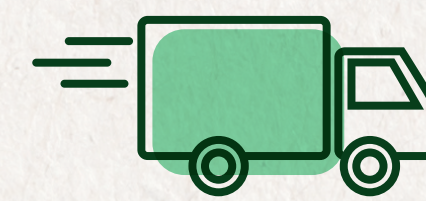
We regularly donate surplus items to the local community; some office shredded paper is taken to the local **Cats Protection League** for bedding and a local community centre has benefited from spare carpets.



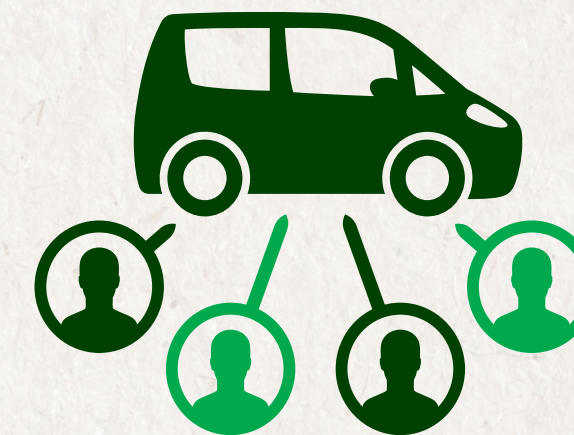
Thousands of lanyards are used every year at the venue, so we have **recycling points** at show exits.



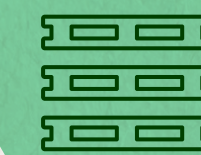
Metal waste is collected as a mixed load and transported to a processor **5 miles** from the NEC.



Our policy is that waste **should not travel more than 30 miles from site**, minimising carbon emissions and supporting local businesses.



We support local Skills2Cycle, liftshare and sustainable travel schemes to encourage our staff to make their **commutes more environmentally friendly**.



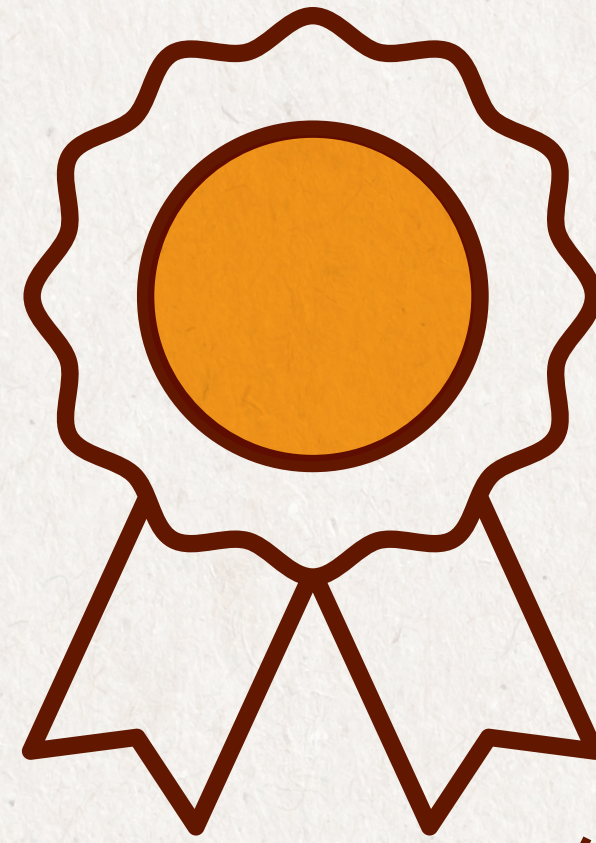
Pallets are collected and taken to a **local company 2 junctions up the M42**. Here they are checked/repared and re-distributed to the transport industry.



Wood is sorted and utilised in various ways depending on the grade such as reclaimed/reused, biomass pellets, animal bedding, wood chippings for use on land.

Food... local tastes even better

With the help of our in-house caterer Amadeus, we are committed to sourcing local. Travelling no more than 30 miles to get you the best produce for a show, we also support a wide range of small and medium sized businesses.



Amadeus has been awarded the **Midas Sustainability Award** in 2019 and 2020 for their work around local sourcing and developing menus with local provenance.

100%



of Amadeus' disposable packaging spend is on **sustainable products** - Recyclable, biodegradable or compostable.

We sell **reusable cups** at a number of our retail outlets and give discounts to customers that present their own. So you can have your daily coffee fix whilst **helping the planet!**



We've teamed with **food donation scheme**, Olio, to share surplus food with those in the local community.

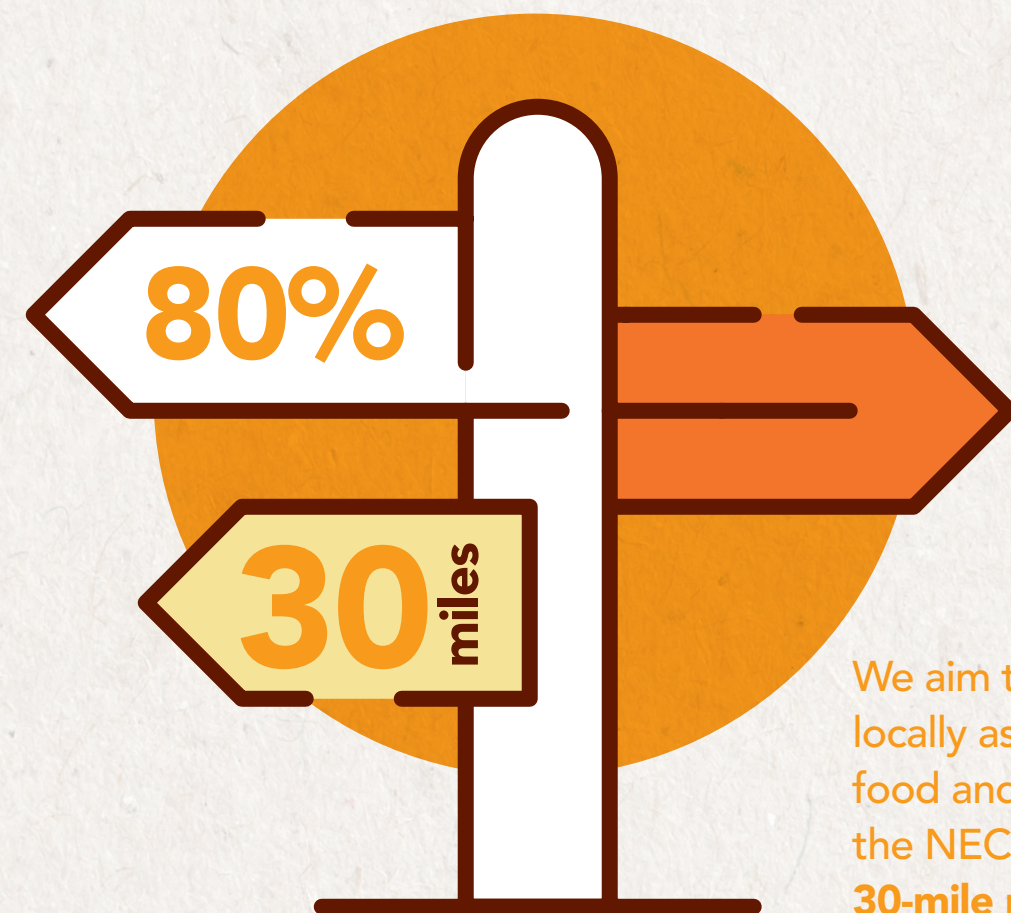


60%

We're committed to supporting local communities – **60% of our food and beverage suppliers are small and medium sized enterprises.**

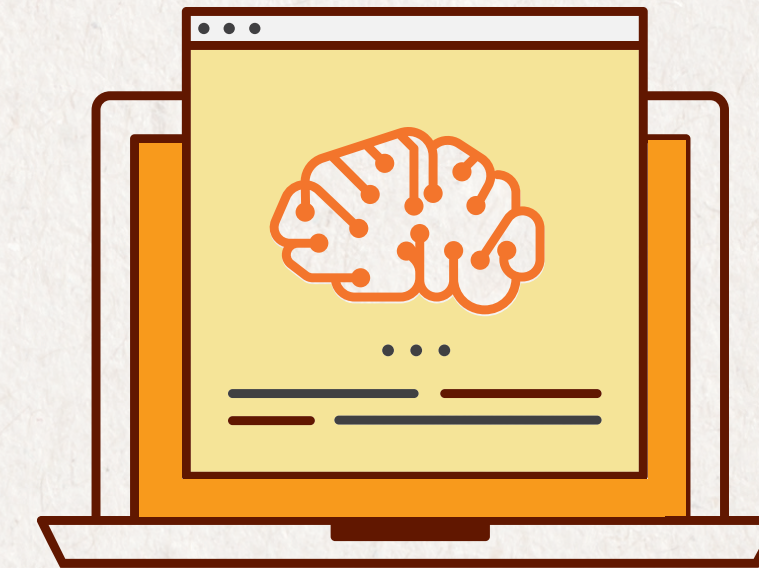
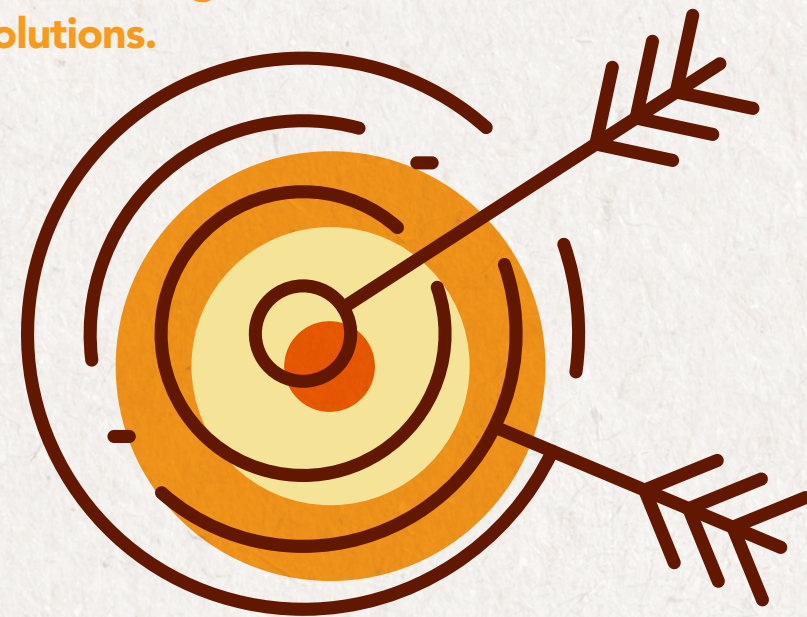
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We aim to source produce as locally as possible - **80%** of our food and beverage suppliers to the NEC can be found within a **30-mile** radius.

Amadeus provides **client consultancy** to other venues they cater for, helping each one to **achieve longer-term sustainable solutions**.



Taking advantage of technology, **we now use AI to help reduce the amount of waste** thrown away in our kitchens and monitor stock levels.



We now have water fountains across the venue, so visitors can **re-fill their bottles for free**.

We have pledged to keep **reducing plastic waste**. Our water is supplied by Princes Gate – their water bottles are made from **55% rPET (guaranteed to be from UK, post-consumer recycled bottles)**.

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