



SUSTAINABILITY

At the heart of everything we do



Energy



Waste



Food Miles



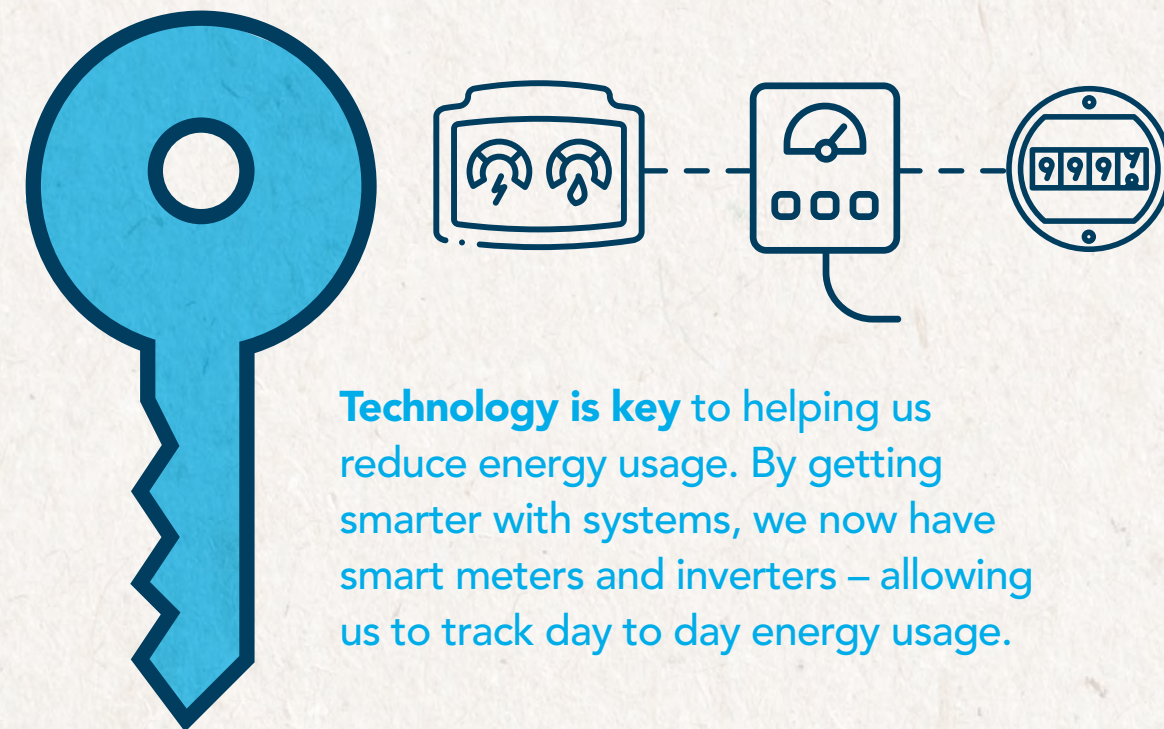
At the NEC, we are committed to ensuring that through the work and events we deliver, we are as sustainable as possible. Whether we are looking at energy, waste or food miles, as one of the UK's leading exhibition venues **we want to limit the impact of our presence on the environment.**

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.**

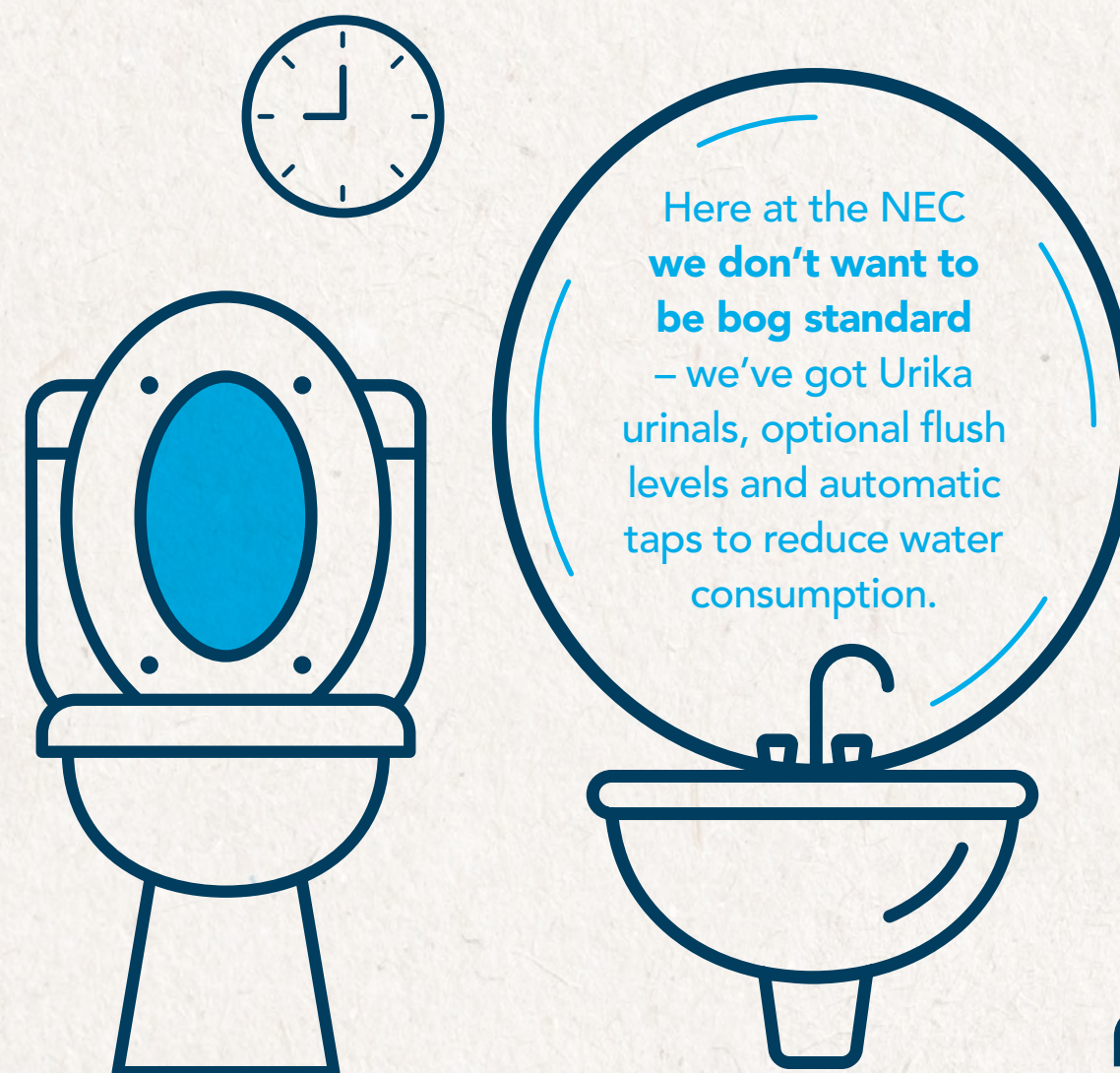
#sustainability #ecoevents

Energy... we're full of bright ideas

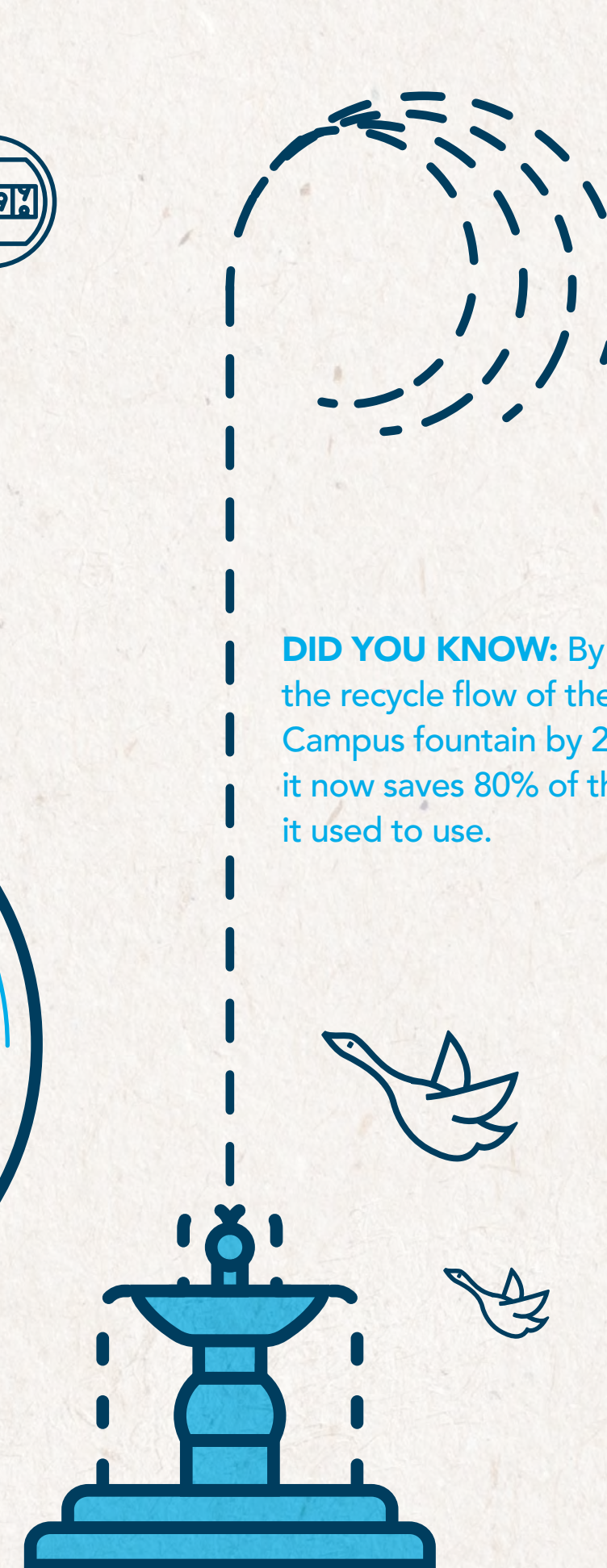
LED's, smart meters, carbon off-setting...just some of the ways we're tackling our energy usage. A big venue like us undoubtedly uses a lot of energy, but with our comprehensive plan of creative initiatives this is minimised as much as possible.



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.



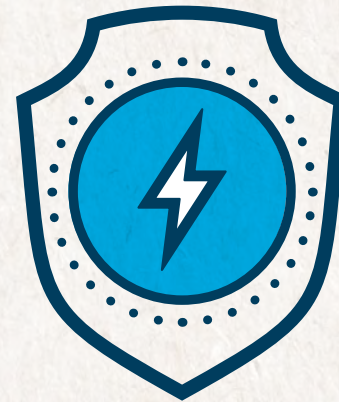
WHAT'S COOKIN' – we're looking at best energy saving practice in our kitchens as well. The more we save on gas and electricity here, the more it helps towards our energy saving target.



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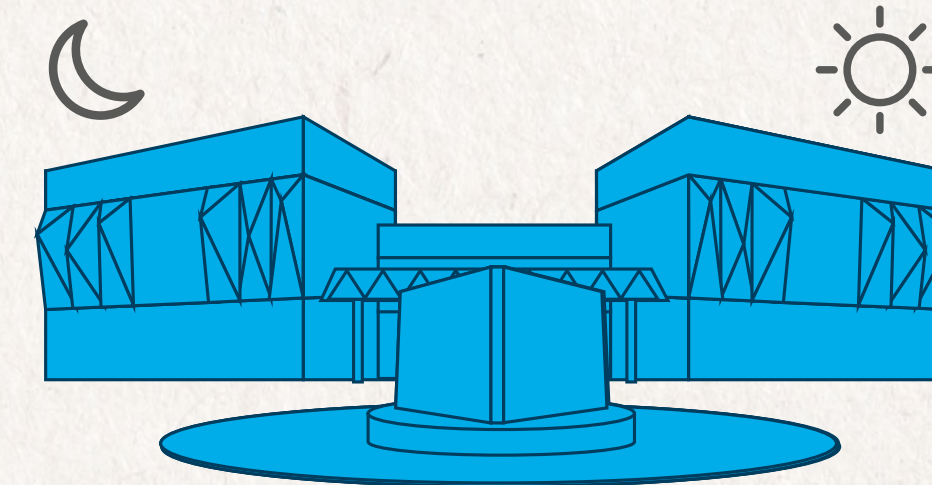
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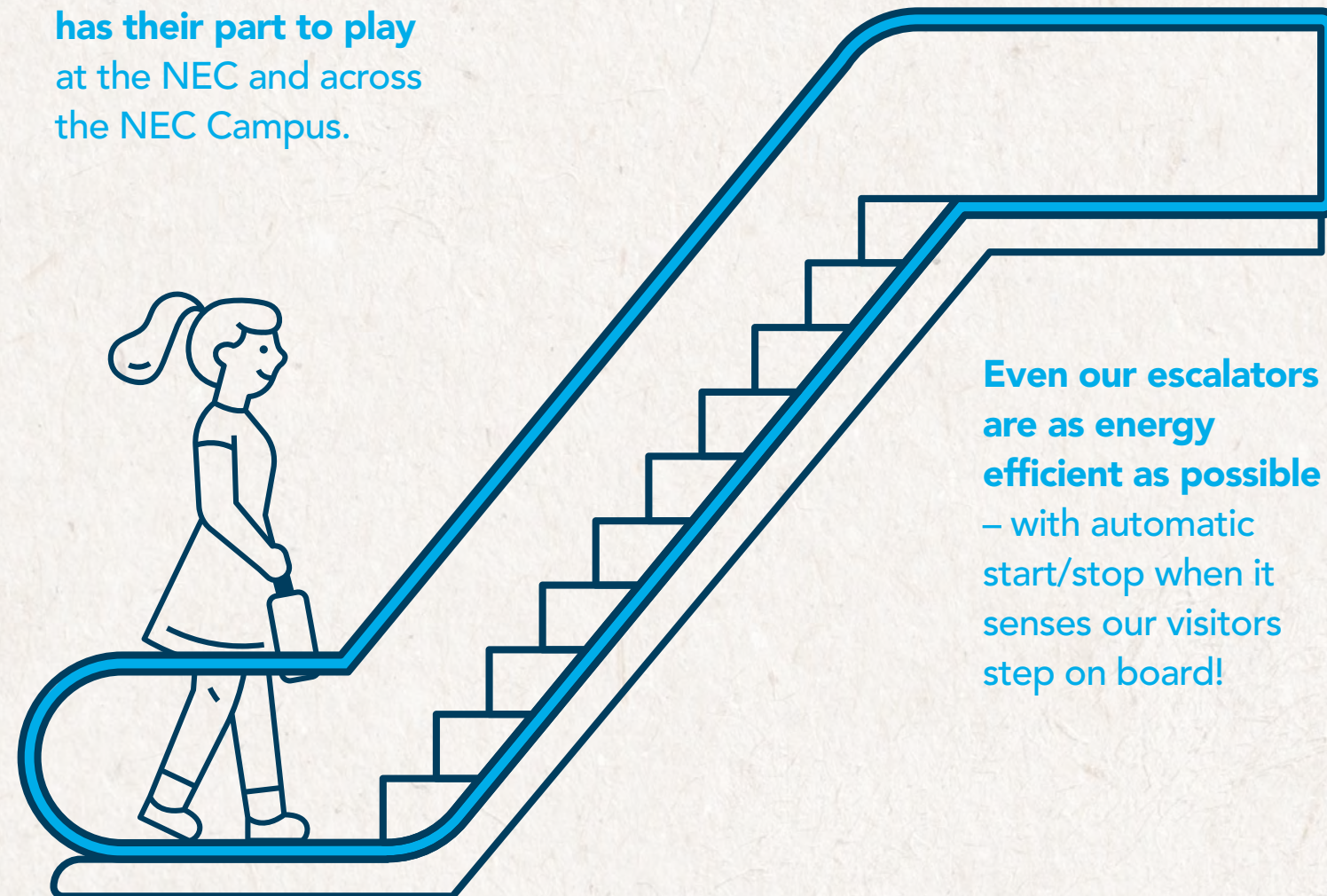
We challenge our behaviours by creating a culture where we are all energy champions. **Every team member has their part to play** at the NEC and across the NEC Campus.



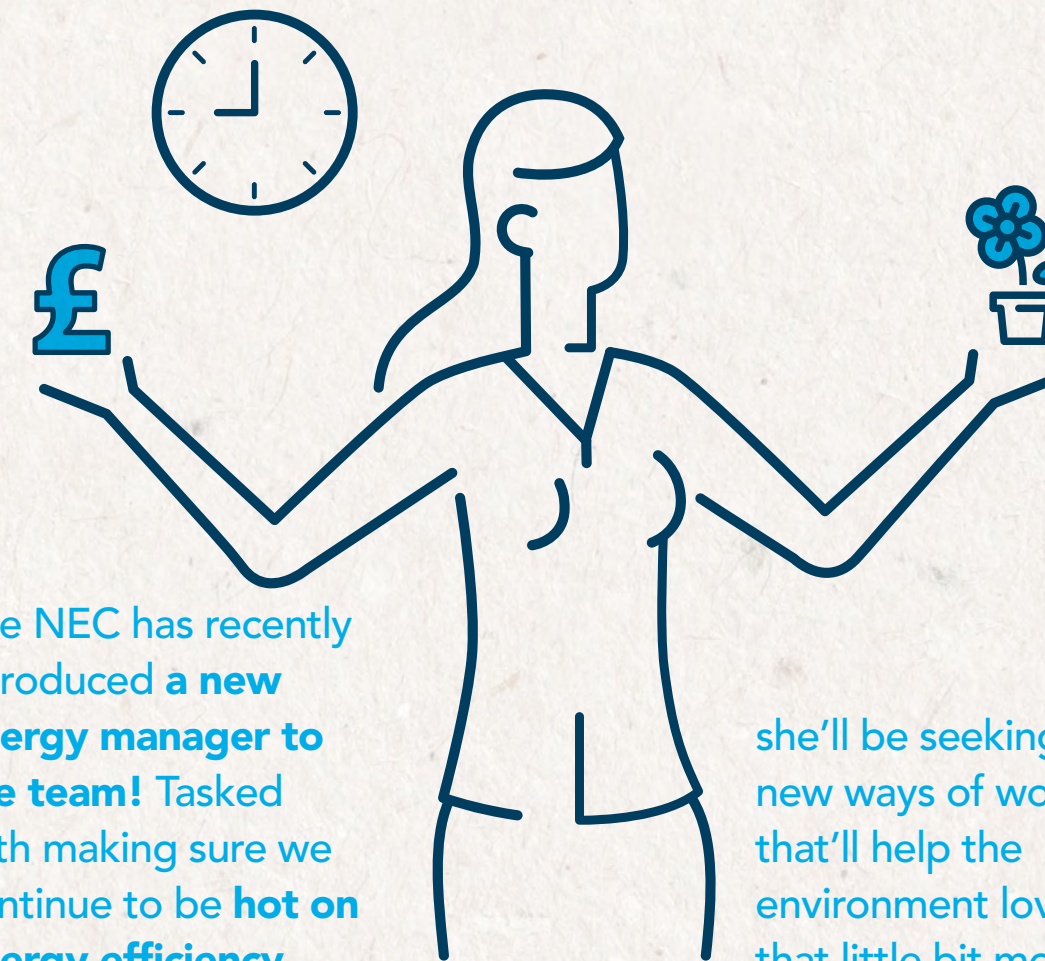
Through the creation of a dedicated intranet page and telephone hotline – **we've made it quicker and simpler for our team members to report any energy improvements we can make.**



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.

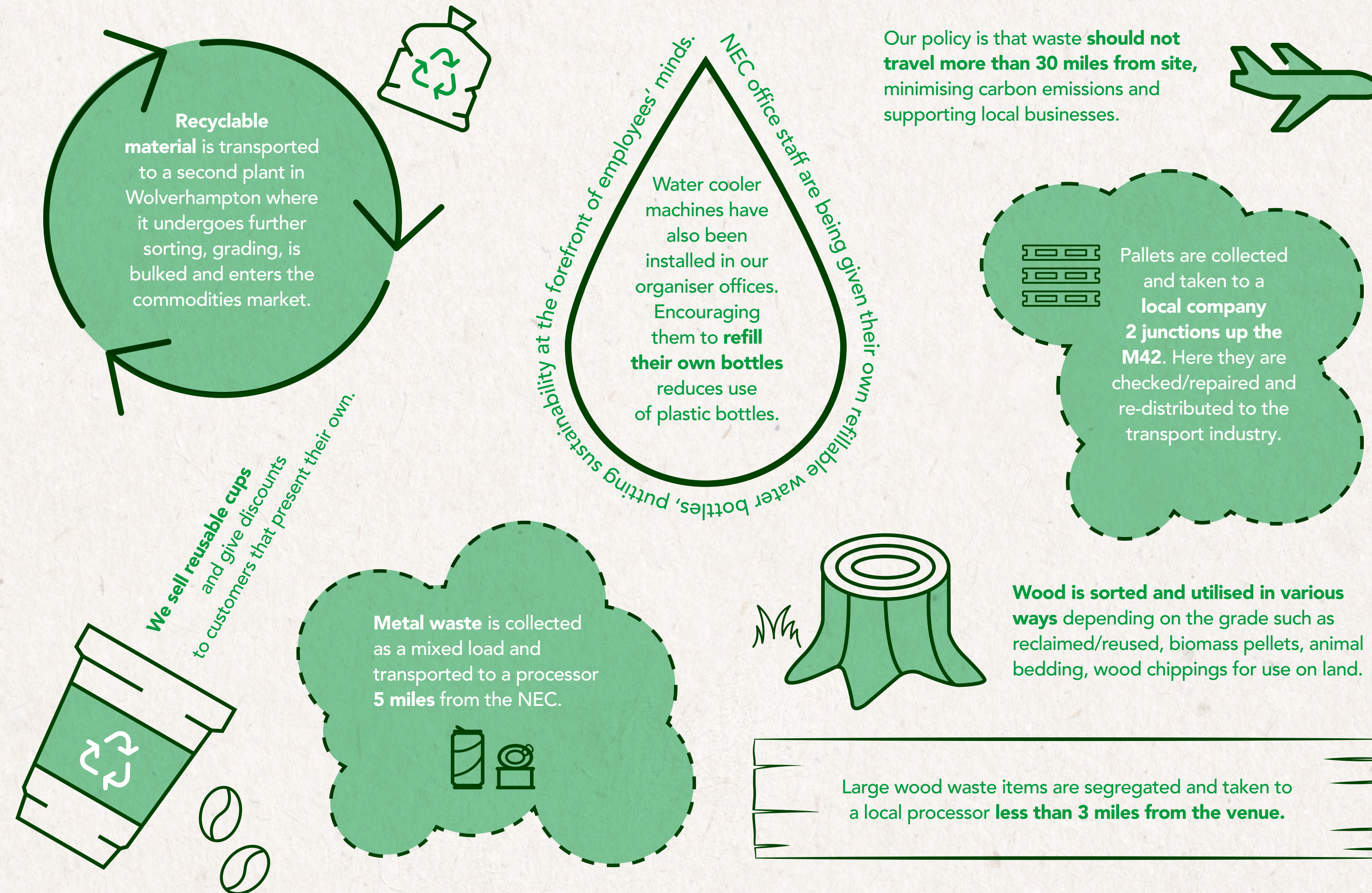
Waste not, want not

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.



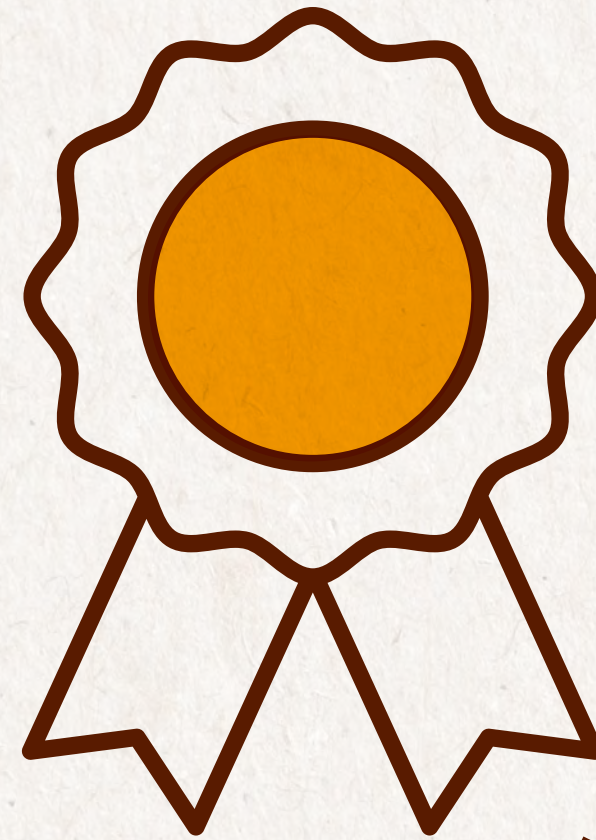
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Food... local tastes even better

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 actually **won** the **2019 Midas Sustainability Awards** for their work around local sourcing and developing menus with local provenance.

98%



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

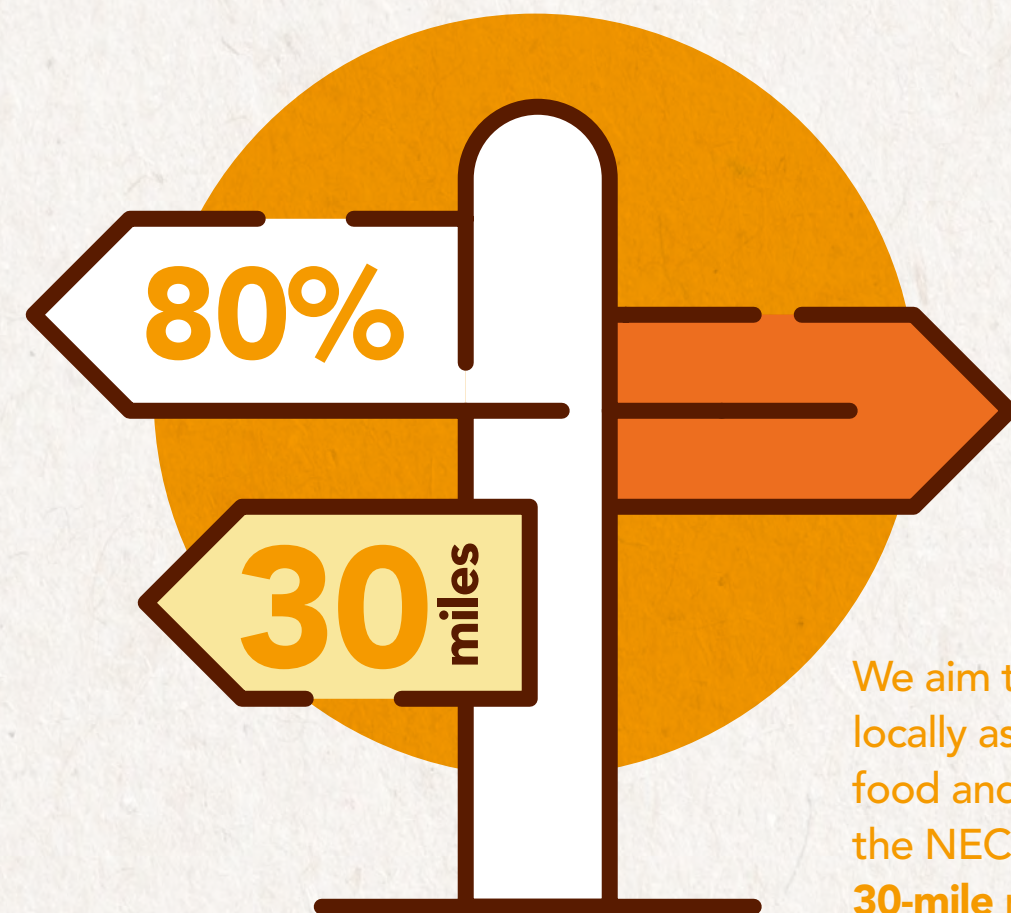
We sell **reusable cups** at a number of our retail outlets and give discounts to customers that present their own. So you can have your daily coffee fix whilst **helping the planet!**



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

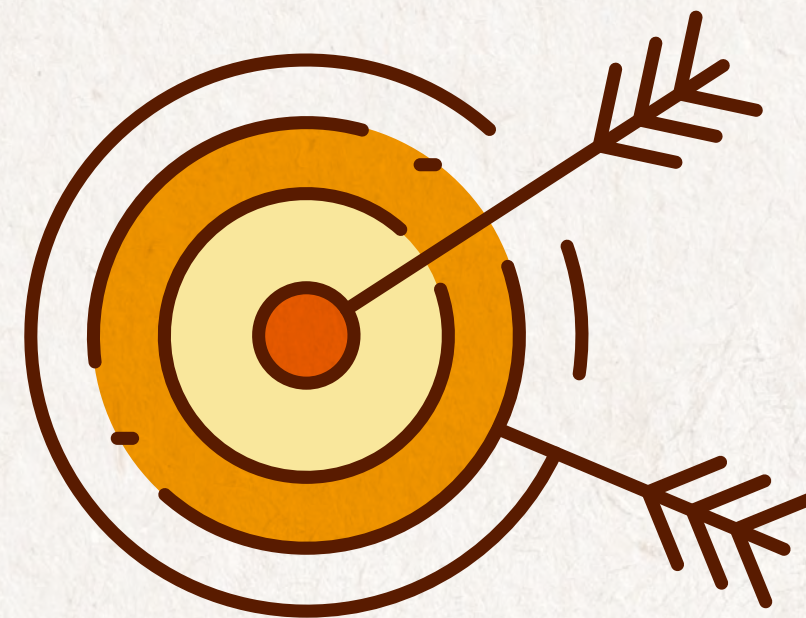
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We aim to source produce as locally as possible - **80%** of our food and beverage suppliers to the NEC can be found within a **30-mile** radius.

Our in-house caterer, 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 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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