## **SUSTAINABILITY**

## OUR SUSTAINABILITY COMMITMENTS

HUNGEXPO GL events group's CSR activity and commitments.

GL events has deployed three programmes in favour of sustainable development:

'THINK

PEOPLE'

'THINK

GREEN'

'THINK LOCAL' Think People is aimed at the Group's 4 000 employees. The aim is to promote mobility, employee training, career development and diversity.

Think Green programme addresses the Group's environmental challenges. This includes shifting GL events' product and services towards eco-responsible solutions, improving waste management and reducing energy consumption.

Think Local is a programme designed to support local activities. This mission involves establishing active dialogue with stakeholders in the field and developing the positive impact of events on the local community.

HUNGEXPO is fully committed to the following values and respects GL events "Think Green" and "Think Local" policy towards environmentally friendly solutions such as

- Efficiently managed energy consumption
- Improving waste sorting rate
- Evaluating and optimizing regional value creation
- Already in procedure to get certified for ISO20121
- Energising local networks

Green transport options to HUNGEXPO

We encourage visitors to use **public transport** and **bicycles** and support **car share** and other alternative transport service.

PaperLESS events

**Eco-friendly gift options:** supporting recycled and organic materials. **Digital solutions** to minimise paper usage: mobile app, event website, registration online,

Catering

Instead of plastic, we offer **reusable cutlery**, or biodegradable alternatives, recyclable packaging, refilling water bottles and drinking water stations, avoiding usage of single sachets.

We always **prefer metal**, **glass**, **and porcelain tableware** and service tools at our events catering. If it's necessary to use disposable or take-away packing, we offer paper, and other compostable equipment solutions.

When designing the range of food and beverages menu offered, we always prefer **local suppliers** and **fresh/ chemical-free** ingredients, from sustainable sources. When composing the menu, we use **seasonal ingredients** where possible to reduce logistics resources.

As of 2021, our caterer prepares all meals in our own **on-site production kitchen** equipped with state-of-the art technology. This energy-efficient operation and by optimizing logistics requirements, significantly reduces the carbon footprint of the on-site catering services.

Our caterer has a permanent contract with a local charity organisation that receives and distributes leftover food. With proper storage and logistics, it serves charitable purposes instead of becoming waste.

Waste management

Our waste management programme: reduce – reuse – recycle.

We are encouraging recycling, selective waste management, promoting and sharing best practices on our events. Setup of selective waste islands.

The waste generated during the event (from construction to demolition) will be collected selectively and will be taken care of the separately collected waste utilization.

