

BENUGO SUSTAINABILITY SNAPSHOT 2026

FOOD AND DRINK



Our coffee is 100% Rainforest Alliance Certified. We have chosen this certification as, in addition to trading fairly with local farmers, it also takes the planet into consideration.



At all of our sites we offer plant-based milk alternatives free of charge to encourage more frequent use.



We use Islands hot chocolate, made from the finest flavour cocoa on their farms in St Vincent and partner farms in the Dominican Republic. Islands have a zero-tolerance policy to child labour, slavery and deforestation across their farms. This is chocolate made with conscience.



All our scoop serve ice cream is made by B-Corp registered, family-owned businesses with milk sourced from UK dairies and with full farm to cone/tub traceability.



In addition to working with UK Red Tractor our milk options are entirely UK sourced and a third is accredited organic.



96% of our fresh eggs are UK RSPCA Assured free-range. Every Benugo manufactured product, from our cakes to our sandwich fillings are made with UK free-range eggs.



We put a focus on UK sourced foods that align with seasonal availability, such as British potatoes which are available all year round, compared to strawberries which we use in their season.



Benugo's chocolate partner, Tony's Chocolately, are focused on changing the chocolate industry by making 100% slave-free the norm.



We work with Life Water. Through their charity, Drop4Drop, to date we have funded 79 clean water projects, providing 52,127 people with clean water.

OTHER



We weigh and record food waste (production, plate and spoilage) in our cafés. Ongoing measurement of this will have a significant impact on reducing emissions.



We have access to Watershed, a system in which we can precisely monitor our carbon emissions in our food supply chain. This allows us to target the challenging areas of our supply chain and implement emission reducing solutions.



We encourage reusable cup use, offering hot drinks at a discounted price to further the move from disposables.



All our grab & go and bakery ranges have a carbon count displayed, allowing customers to see the impact of their food to help inform decision making.



For an accessible version of our menu, please download the Good Food Talks app.



We provide accessibility information via the Sociability app.