

SUSTAINABILITY STATEMENT



FYGË FOOD OY

2025



Executive Summary

Fygë was born to bring exceptional experiences to people's lives. In just under three years, we've become one of Helsinki's leading B2B caterers, serving over 700 corporate clients and more than 50.000 people every year. It all comes with a 90% retention rate and 99% customer satisfaction thanks to our outstanding customer service, high-quality food selection, and impressive food presentation and setup.

Our team is driven by a deep sense of responsibility for our planet and future generations. We believe that sustainability is not a fixed goal but an ongoing journey that requires continuous learning, innovation, and collaboration. While we recognise there is always room for improvement, we are committed to taking meaningful action every day to reduce our environmental impact and contribute to a more sustainable future.

How We're Making a Difference

Eco-Friendly Packaging

We have transitioned to using ready-to-serve boxes made from renewable materials for all our deliveries. These boxes are sturdy, functional, and biodegradable, minimizing waste while ensuring food arrives fresh and ready to enjoy. Every delivery you receive from Fygë supports a circular approach to sustainability. For more information about our packaging, visit our supplier's page: <https://www.dunigroup.com/sustainability/> or read more about Fygë's story with Duni Group: <https://fi.duni.com/en/fyge-catering>

Shifting Towards Plant-Based Menus

We have chosen to exclude red meat from our menus, recognising the significant environmental footprint of red meat production. While we continue to respect our clients' preferences, we actively encourage exploring our wide range of vegetarian and vegan options, which are not only delicious and diverse but also contribute to a lower carbon footprint.

Combating Food Waste

Food waste is one of the most pressing challenges in the food industry, and we are addressing it with proactive measures. We monitor food waste levels closely and adjust portion sizes based on feedback from our customers. We also embrace innovative ideas—like turning orange peels into a fine powder to reduce waste and add a unique culinary touch.

As part of our commitment to reducing waste before it happens, we actively participate in the CURATE student incubator program together with Ulysseus European University Alliance, collaborating with international students to develop new solutions for preventing food waste before it's even created.

Supporting Local and Ethical Sourcing

We are proud to use local and seasonal produce whenever possible, celebrating the flavours of Finland in our offerings. For example, our Finnish rhubarb smoothie has been a highlight of spring 2025.

Our commitment to ethical sourcing extends to our coffee too: we partner with Johan & Nyström, a Nordic roastery known for its strong focus on transparency, fair trade, and sustainability. Their dedication to quality and responsible sourcing aligns with our values and enhances every cup we serve.



Alternative Serving Methods

Sustainability is also about rethinking how we serve food. We offer alternative serving formats, such as smoothies in jars or yogurt cups in glass bowls reducing the need for single-use packaging while creating a more enjoyable and eco-friendly experience for our clients.

Smarter Deliveries

We use advanced software to optimise delivery routes, minimising fuel consumption and emissions. This helps us deliver efficiently, ensuring that every order not only reaches you on time but also contributes to a smaller environmental footprint.

Building Knowledge Through Global Collaboration

As part of our commitment to continuous learning, we are participating in the [UN Global Compact Sustainable Suppliers Training Programme](#). This initiative helps us align our operations with the United Nations' Sustainable Development Goals, deepen our understanding of responsible business practices, and ensure we operate as a sustainable and accountable supplier in the global ecosystem.

What's Next

Our sustainability journey is far from over. We are continuously seeking new ways to reduce our impact, from refining sourcing practices to exploring innovative food concepts and waste reduction strategies.

Looking ahead, we aim to increase the use of seasonal and local ingredients in our menus, reduce single-use packaging further, and strengthen partnerships with suppliers who share our commitment to sustainability. We are also working towards creating a comprehensive system for tracking and measuring our impact, helping us make data-driven decisions that benefit both our customers and the planet.

Thank you for choosing Fygë as your partner in sustainable catering. Your support makes this journey possible.

For more information about our sustainability practices or to share feedback, please feel free to get in touch.

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