

Kaitiakitanga /Product Stewardship

“Product stewardship is about businesses taking responsibility for the products they make, sell and buy so they’re not ending up in a landfill.” - Sustainable Business Network

Product stewardship means asking hard questions, such as: “What happens to this product at the end of its life?”

Sending rubbish to a landfill contributes to carbon emissions, and plastic leaches toxic chemicals polluting the whenua and awa.

Kaitiakitanga means protecting and preserving nature, respecting and caring for the environment.

Designing products that fit in harmony with nature, rather than fight against it, is a priority. That’s why we are committed to only using home compostable packaging, sourcing locally, and reducing carbon emissions.



Every year, New Zealanders send 3.5 million tonnes of household waste to landfills . . .



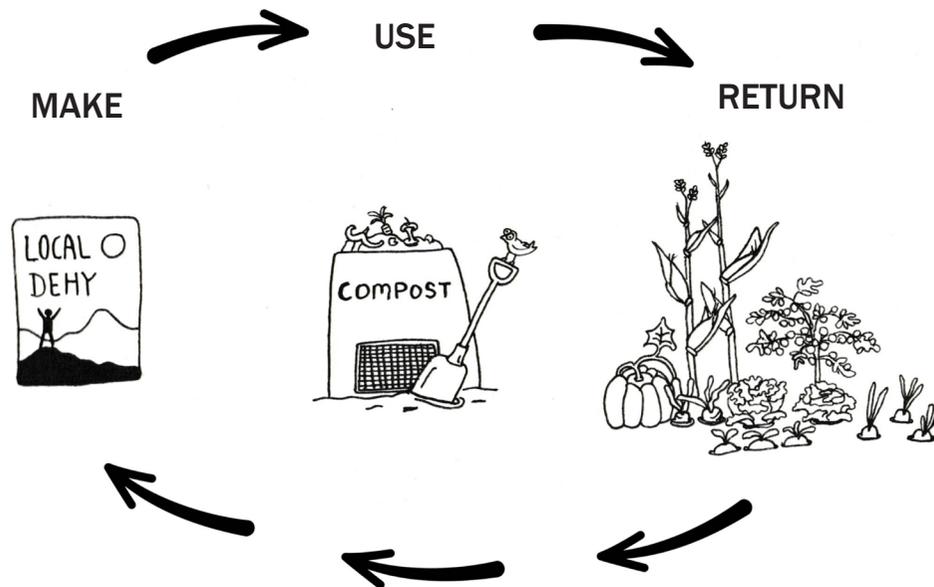
. . . that’s 44 billion trampers (80kg) or 177 Sky Towers (20,000t)



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- Sustainable Business Network

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For Us

This means no longer packaging our meals in single-use foil bags, which invariably end up in landfills. We have now committed to a circular economy model that means replenishing resources and not depleting them. We are committed to a circular economy model that replenishes resources rather than depleting them. From now on we will only be offering our meals, porridges and hummus in home compostable bags.

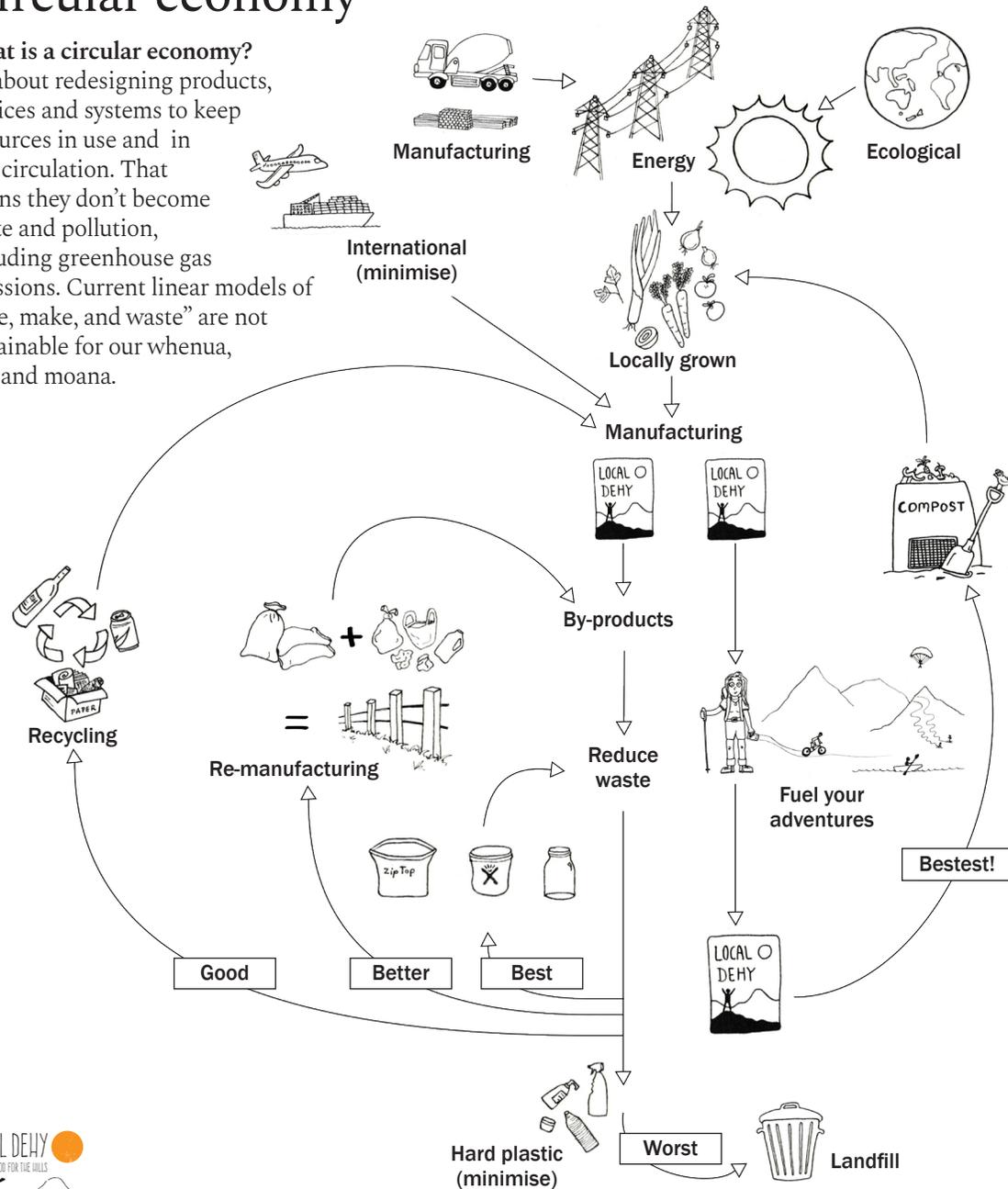
For You

When you buy Local Dehy adventure meals you are supporting a company that cares about where our products end up. You put your compostable bag from your vegan meal into your home compost bin, which in turn goes back into the earth to grow more veggies!

Circular economy

What is a circular economy?

It's about redesigning products, services and systems to keep resources in use and in safe circulation. That means they don't become waste and pollution, including greenhouse gas emissions. Current linear models of "take, make, and waste" are not sustainable for our whenua, awa and moana.



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A low-carbon circular economy is really the only way to radically reduce our impact on the natural world.

- Sustainable Business Network

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What are the principles of a circular economy?

The three principles of a circular economy are regenerating nature, eliminating waste and circulating product and materials.

How are we engaging in a circular economy?

1. Our home compostable packaging is the ultimate regenerative material. It goes back into the ground to grow more veggies! When you buy Local Dehy adventure meals you share our commitment to be part of this circular economy. As you help regenerate nature, nature regenerates you.

2. We order only the exact amount of fresh vegetables we need we need for each day's production. This means there is **very little food waste**. If there is any left over, we put it into our compost bins. Some of our fresh vegetables still come in non-recyclable plastic, which has to go to a landfill, but we have asked our suppliers to address this issue and deliver our vegetables in home compostable packaging. We believe that if enough "small voices" keep asking, eventually our collective "big voice" will be

heard, and plastic will be eliminated from the food supply chain. By buying in bulk we reduce the amount of food packaging we receive. As a company we have worked to **eliminate plastics in our own processes**, such as wearing reusable hair nets and using cellulose-based sellotape for packaging.

3. The best way to sustain resources is to **keep using products over and over again**. We are now offering reusable zero-waste options for you to rehydrate our meals, teaming up with ZipTop and HydroFlask to sell their reusable containers.

If you can't reuse a product, the next best option is to re-manufacture it, so we have teamed up with FuturePosts, who will upcycle the polyethylene sacks our grains, pulses and rice come in, turning them into gardening posts. The third option is recycling, and we recycle all aluminium cans, cardboard and glass that we receive.

"A circular economy is really the only way to radically reduce our impact on the natural world while meeting the needs of the world's burgeoning population, let alone their desires."

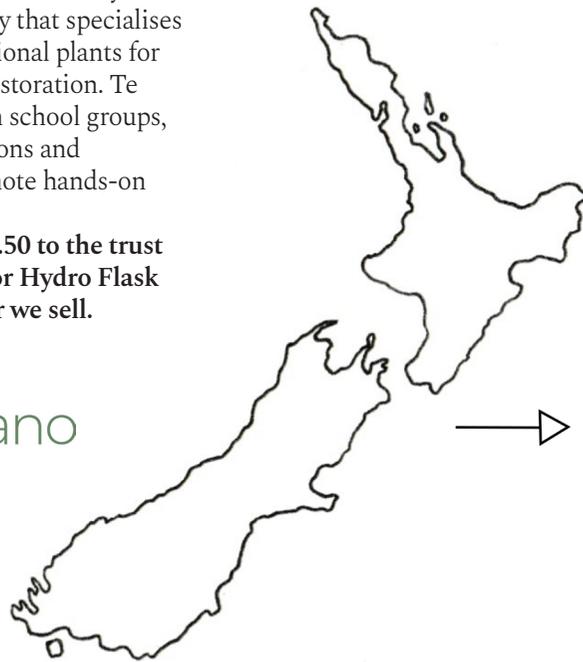
- Sustainable Business Network



Local community

Our local Wānaka whānau is important to us. We are supporting Te Kākano, a local community-based native plant nursery that specialises in propagating regional plants for localised habitat restoration. Te Kākano works with school groups, schools, organisations and businesses to promote hands-on community care.

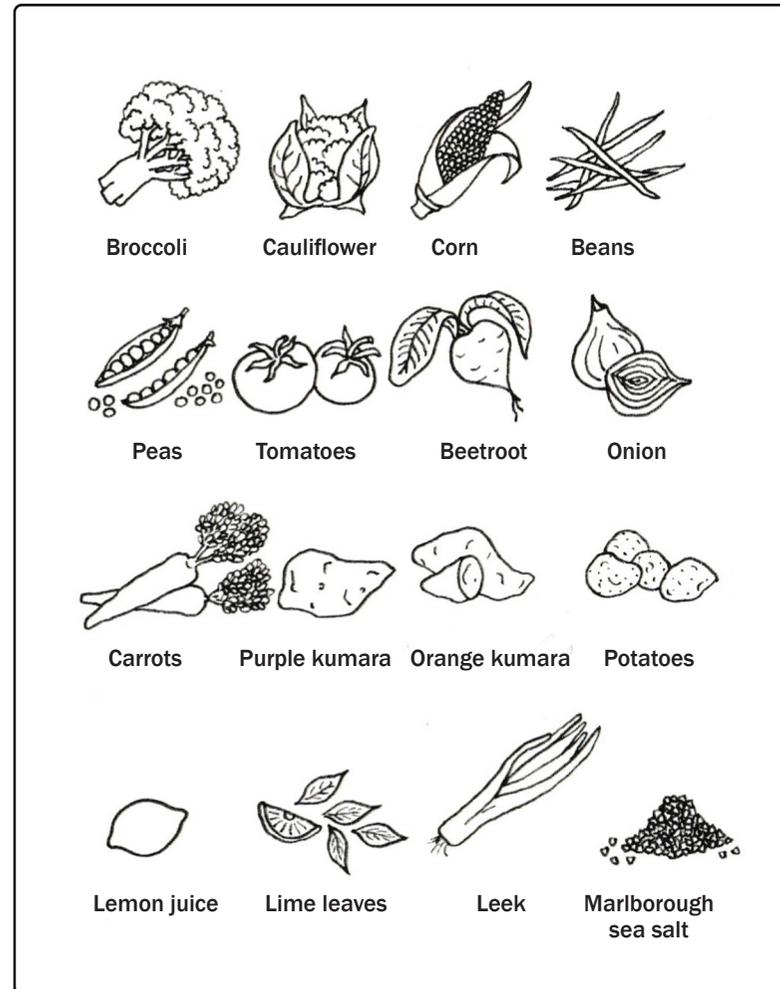
We will donate \$1.50 to the trust for every ZipTop or Hydro Flask reusable container we sell.



We also reinvest in our local economy by prioritising working with Wānaka-based companies on our accounting, marketing, distribution and graphic design.



We are committed to sourcing as much New Zealand-grown produce as we can, reducing the food miles and carbon footprint of our meals.



Local produce

We are committed to sourcing as much New Zealand-grown produce as we can, reducing the food miles and carbon footprint of our meals, while also supporting local farmers and Kiwi businesses, putting money back into our New Zealand economy.

We currently source these products from New Zealand: broccoli, cauliflower, corn, beans, peas, tomato, beetroot, onions, carrots, purple kumara, orange kumara, potato, lemon juice, lime leaves, leeks, Marlborough sea salt and oats. We are always on the hunt to replace our international food with New Zealand produce as it becomes available and viable.

Local oats



We have moved away from using organic oats in our porridge range, as while they are processed by New Zealand companies they are imported from overseas. In an effort to reduce our carbon footprint we have decided to switch to non-organic New Zealand-grown oats.

A concern with non-organic oats is the practice of using glyphosate to control weeds. However, Harraways Oats in Dunedin guarantees that their growers do not use glyphosate on their crops.

We believe that exchanging the organic imported oats for NZ-grown oats with fewer transport miles is a sustainable choice.