



PRESS RELEASE

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CSR

Within the framework of its partnership with Too Good To Go, Elior aims to save 40,000 meals per month

One year after forging its partnership with the French leading application in the fight against food waste, Too Good To Go, Elior extends the service already available in the Group's corporate restaurants and is carrying out a first trial on the higher education segment at the site of Télécom Paris as of October 12, 2020.

Since 2019, corporate guests have the possibility to order on the Too Good To Go application their surprise basket made up of surplus lunch food at a reduced price, and collect it at the end of the day. Thanks to conclusive results following the implementation of the first tests in the Carrefour corporate restaurant, then in 10 other corporate restaurants, Elior is now accelerating its fight against food waste and deploying the service more widely in its corporate company restaurants. In 2021, Elior's objective is to engage 400 corporate company restaurants in this action with the ambition to save 40,000 meals per month, i.e. an average of 5 meals per day per restaurant.

To go further in the fight against food waste, Elior is now looking to raise the awareness of its guests in the higher education segment as of October 12, 2020. The application has been launched initially in test phase at the restaurant of the Télécom Paris higher education institution and will subsequently be proposed in the cafeteria in early November.

Internationally, where the device is also available in Spain by the Group's Serunion subsidiary, 1,250 meals have been saved thanks to Too Good To Go since October 2019. After carrying out successful tests in 9 hospital restaurants, the application is now being deployed more widely throughout the country.



"With this deployment, which supports the application of the measures required by the French EGalim law, Elior reaffirms its commitment to a more responsible mode of consumption and is banking on a concrete and accessible solution designed to redistribute unsold food to our guests. Our ambitious goal of saving 40,000 meals per month, i.e. an average of 5 meals per day and per restaurant, demonstrates our determination to fight against food waste on a daily basis."

Elior Group CEO, Philippe Guillemot

About Elior Group

Founded in 1991, Elior Group is one of the world's leading operators in contract catering and support services in the corporate, education, healthcare and leisure sectors. With strong positions in 6 countries, the Group generated €4,923 million in revenue in FY 2018-2019. Every day, the Group's 110,000 employees feed over 5 million people in 23,500 restaurants on three continents, and offer services at 2,300 sites in France.





Innovation and social responsibility are at the core of the Group's business model. Elior Group has been a member of the United Nations Global Compact since 2004 and reached GC Advanced Level in 2015.

For further information: www.eliorgroup.com - Elior Group on Twitter @Elior_GroupFR

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About Too Good to Go

B-Corp certified, the Too Good to Go movement is the leader in the fight against food waste. Downloaded by more than 7 million people in France, the Too Good to Go application has saved 18 million food baskets since its launch, thanks to its network of 14,000 merchant partners with varied profiles. Founded in June 2016 by Ecole Centrale engineering graduate, Lucie Basch, Too Good to Go France now employs 90 passionate "waste warriors", and is committed on all fronts in the fight against food waste. In January 2020, Too Good to Go launched the Consumption Dates Pact to reduce food waste, which has been signed by 51 players in the food chain, and in October 2019 published its first book, the "Anti-Gaspi Guide" which provides consumers guidelines on how to reduce waste in the home.

For further information: www.toogoodtogo.fr - Press kit available here (visuals and past press releases).

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