

BIODIVERSITY AND CATERING

THE ELIOR FRANCE COMMITMENT

RESPONSIBLE SOURCING FOR RESPONSIBLE COOKING

Dietary diversity requires a varied range of ingredients. Elior chooses from a broad spectrum of produce to create and deliver variety on a plate.



CERTIFIED PRODUCE

Quality, tradition and taste accreditation (AOC, AOP and IGC) and a commitment to responsible agriculture (Bleu-Blanc-Coeur).



ORGANIC AND LOCAL PRODUCE

Ensuring eco-friendly production methods and short supply lines.



PRODUITS SÉLECTION ELIOR

GP-certified clementines from Corsica, French melons, Golden Delicious apples from eco-responsible orchards, AOP-certified Cantal Entre-Deux cheese...
The best of French produce selected for its taste, origin and producer good practices.

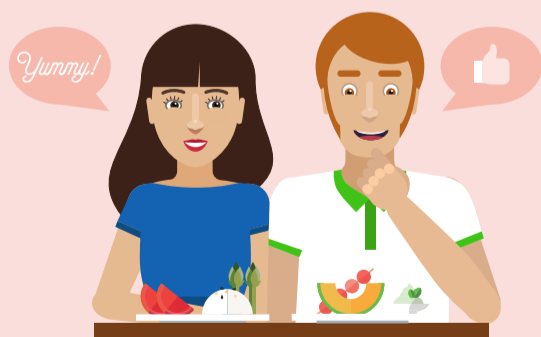


PRODUCTS WE REFUSE TO USE

No palm oil - no GMO-labeled products - no threatened fish species

DOING THE RIGHT THING

THE BETTER IT IS, THE LESS WE WASTE



- Meals our guests love
- The right quantities
- Efficient management of unsold meals

TO COMBAT FOOD WASTE

MORE ECONOMICAL COOKING



- Low-consumption meals
- Training in responsible practices
- Raising awareness of eco-habits

TO MANAGE OUR RESOURCES BETTER