

To consultative bodies

Your ref. Our ref. Date

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Consultation Proposal for the Revision of Environmental Requirements for the Ecolabelling of Hotels, restaurants, and conference facilities

The proposal for a new, revised criteria document for the ecolabelling of "Hotels, restaurants and conference facilities" has been published on www.svanemerket.no.

The proposed criteria has been prepared by representatives from the Nordic Ecolabelling offices under the leadership of Vivian Grønhaug Ottemo. Please contact the Norwegian office if you wish to receive a hard copy of the documents and/or a list of the bodies consulted.

The most important issues and changes:

Product group change

It is proposed that one-day conferences should be included in the product group, in view of growing interest from the industry and the considerable potential for environmental improvements.

Structural changes

The structure has been changed to make the criteria more intuitive. The product group definition includes different combinations of businesses. It should be clear which requirements apply to whom. The number of requirements has been reduced considerably.

Environmental Management

Requirements for «continuous improvement» are added as mandatory as well as optional (point) requirements for "resource saving measures". Annual follow-up has been adjusted with a greater focus on follow-up of the requirements and dialogue with the licensee.

Energy

An absolute upper limit value for the use of energy is proposed. Fossil oil is not allowed for heating. Businesses that are energy efficient and have a low energy consumption already meet the energy requirement and do not need to document their energy efficiency further. Businesses with mediumhigh energy consumption must carry out energy-reducing measures.

New and separate energy requirements have been developed for restaurants with or without conferences.

Water

The limit value for water is proposed mandatory for everyone. New and separate requirements for water consumption have been developed for restaurants with or without conferences.

Waste

The limit value for residual waste is proposed mandatory. The proposal contains a new and comprehensive requirement for food waste, and the requirements for disposable items have been tightened.







Sustainable food and drink

New requirements have been introduced for palm oil and Genetically Modified Organisms (GMO), for organic food and drinks, and vegetarian food. Locally produced food is rewarded to a greater extent than before.

Chemicals

100% of the products for general cleaning, dishwashing and laundry must be Ecolabelled.

Purchasing

A 100% of the tissue paper and the copy paper must be Ecolabelled. The business is rewarded with points for purchasing other Ecolabelled products and services.

We would very much appreciate your comments on the proposed requirements. We kindly ask you to send your comments to us no later than **November 8th**, **2020**, via the submission form on our website, by mail or by e-mail to **post@svanemerket.no**.

For further questions, please contact Katharina Vassaas, kv@svanemerket.no.
A summary of all consultation responses will be available at Ecolabelling Norway.

Best regards

Ecolabelling Norway

Auita Winones

Anita Winsnes, Managing director

