



Responsible Procurement Policy | Operations

By taking into consideration that procurement decisions reflect the Resorts' environmental and social responsibilities, and play an essential role to people's wellbeing, Neptune Luxury Resort's Administration is committed to the gradual application of the following:


1. To check that its suppliers and service providers are compliant with the national and international regulations, taking actions for the minimization of their business environmental & social impact, and treat their employees fair, morally right and with dignity.
2. Every purchase must cover a real need of the Resort whilst considering its hotel category and respective budgeting.
3. Priority will be given to products from the local markets (on regional and state level), provided that they meet the requirements of the Resort.
4. Wherever possible, preference is given to the purchase of products in bulk and in re-useable, returnable, and recycled or/and recyclable packaging. Single-use plastic, polystyrene and not home-compostable bioplastic items are to be avoided.
5. Cleaning agents must be free of chemical substances prohibited by EU legislation (**EC|648|2004, prohibited allergens No 1223|2009 EC regulation & MSDS according to REACH regulation 1907|2006**). Their selection is made with a preference towards concentrated and ecologically certified products. The packaging must be recyclable or made of at least partially recycled materials.
6. With any chemical product purchase, **MSDS according to REACH regulation** is required (for gardening, pest control, maintenance, etc.). Close cooperation with suppliers shall be required to select the best possible materials to safeguard the health of the guests and the environment and achieve their safe use & disposal.
7. Objects and materials from tropical forests (Amazon, non-renewable forests), as well as souvenirs and other products made of animals protected by the CITIES international treaty (e.g., turtles, elephants, crocodiles, etc.) are to be avoided. Preference will be given to paper and wood products from sustainably managed forests (FSC or PEFC), textiles Öko-tex standard 100, etc.
8. **Effort will be put into applying a sustainable F&B policy, by:**
 - a. Preferring quality Greek and local products throughout the Resort's operations (beverages, fruits & vegetables, eggs, dairy products, legumes, etc.), wherever possible.
 - b. Increasing the use of locally produced fresh/seasonal fruits and vegetables against frozen and imported ones.
 - c. Banning the most endangered wild fish species from all menu's, such as blue fin tuna, beluga sturgeon caviar, European eel, wild grouper, etc. (IUCN's-**International Union for Conservation of Nature and Natural Resources**-red list of endangered species).

- d. Avoid food products that have been produced by using palm oil which is not certified by the RSPO (sustainable palm oil).
- e. Whenever possible, favouring products from responsible sources like fisheries accredited by the Marine Stewardship Council (MSC) or ASC certification (farmed responsible), tea & coffee guaranteed by the Rainforest Alliance, Fairtrade label, organic/BIO olive oil, wine, and other sustainable certified products.
- f. Increasing vegetarian and vegan options to balance the reduction of beef/meat dishes which favours climate crisis.
- g. Working to minimise food waste in all the restaurants of the Resort starting from ordering to storing and raw/first ingredients treatment as well as leftovers use. Quantitative results will be recorded annually by applying an overall monitoring system.

This policy statement will be updated annually to comply with relative implementations and evolutions. Effort will be put into improving annual results, creating mutual beneficial synergies with responsible key suppliers and subcontractors, and to empower small/mid-scale local producers.



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