



Issue 8 - September

*Our assortment of*  
**Seriously  
Sustainable  
Stuff...**

This pack is an assortment of stuff we have spotted this month that we feel is worth reading about! So take a look at our top five and get in touch if you want to join the sustainable conversation!

**man**



*Number five*

# Larry's Coffee

Founded in 1994 by Larry Larson, Larry's Coffee was a founding member of Cooperative Coffees, a group of independent coffee roasters importing coffee directly from farmers with the goal of defining a higher standard of partnership and fairness.

They thrive to run their business sustainably from end to end:

- They only having natural daylight in the factory and with the addition of reflective flooring, light bounces throughout. This saves in energy costs and the need for many lightbulbs.
- The factory is uses state of the art insulation and zone heating.
- All coffee beans are organic.
- The packaging is biodegradable.
- Worms take care of food waste, so that it's not going into landfill.

Larry's Coffee have attained B-Corp status for amazing work in the coffee world.



*Number four*

# Discarded Spirits

Discarded believe that our consumption attitudes need to change, to change the outlook for the environment and society. Discarded's mission is simple to reverse needless food waste. It is deeply concerning that approximately 70% of food and drink waste is avoidable.

Discarded is a range of unique and sustainably thought through spirits that use traditionally 'discarded' food items as a part of the production process.

The vodka uses grape skins, seeds and stems all residue that would usually be thrown away, from the wine making process. This coupled with 100% recyclable packaging makes this a very sustainable vodka.

The rum uses discarded banana peels, to add a sweet note to the flavour. It is not only the banana peel that is discarded, the rum itself is also a discarded ingredient, astonishingly the aged Caribbean Rum was discarded after seasoning Single Malt Whisky casks.

The vermouth uses the extract of cascara or coffee bean husks to add to the extra depth to a fortified wine. Literally billions of these husks are discarded every year by the coffee industry Discarded repurposes these to create a cocktail friendly Vermouth.



*Number three*

# Drop Bear Beer

Wales' first B-Corp beer brewery and it's all alcohol free, vegan friendly, gluten free and low calorie!

Drop Bear Beer are pioneers in sustainable alcohol-free Brewing. They measure their environmental impact on everything they do, from their offices and factories to ingredients, packaging, transport and even their employees commuting! They have measured this from day 1 of their existence.

At a minimum they offset all their carbon as well as strive to deliver the most impactful changes in how they operate to minimise environmental impact.

Their efforts to carbon offset include supporting VCS certified clean wind energy projects in Brazil and tree planting in Mozambique, Madagascar and Nicaragua.

They are powered by electric vehicles, only provide electric company cars and offer staff incentives for colleagues to use public transport to reduce the environmental impact of travelling to work. – Did we mention the beer tastes great too!



*Number two*

# Enroot Tea

Founded by friends Brad Pitt, Cristina Patwa and John Fogelman, Enroot Tea are a range of organic, sparkling Cold Brew Teas, which are an alternative to alcoholic beverages.

The product draws inspiration from the Philippines, putting respect for the land and earth as a core value.

They are produced in small batches in the US. All ingredients are sourced carefully and responsibly. They always adhere to agricultural principles that support the protection of natural resources, biodiversity, soil and water health.

Enroot is the first food and beverage start up to work with SGS on its responsible sourcing policy and backs this up with recyclable glass, aluminium caps and cardboard and actively manage the carbon footprint of their entire supply chain.



*Number one*

# Mirabeau Wines

Mirabeau create beautiful wines from nature which drives their passion to take care of it. They tread lightly for tomorrow's generations by re-wilding their vineyards, regenerating the soil, rebuilding biodiversity and driving best practice in the industry as a whole.

Mirabeau is moving beyond organic and implementing regenerative farming practices. Putting soil health at the centre of everything they do reducing the degenerative impact of wine production on the earth and its local ecosystems.

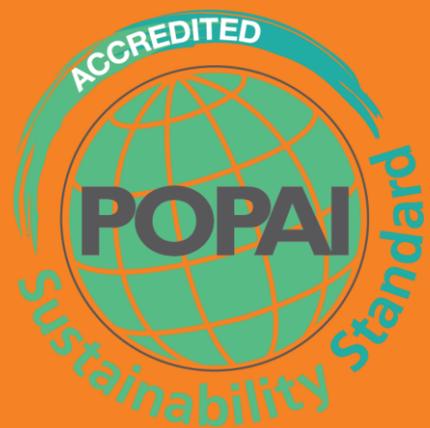
They are more than just sustainable, they are conservationists that look to rehabilitate the land that produces their wine.

Hope you  
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the read &  
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