

## HOW WE REDUCE OUR ENVIRONMENTAL IMPACT EVERY DAY

The CTICC continues to provide the following services in order to mitigate its own environmental impact across all its products and services. We:

- Provide recycled/green conference smalls (notepads and pens);
- Provide Fairtrade coffee, locally produced food and fish only from the SASSI-approved green list;
- Provide a multi-bin system to encourage recycling with separation at source;
- Provide water that is bottled on-site by means of the Vivreau system in reusable glass bottles or jugs of water;
- Use natural light in venues, whenever practical;
- Contribute R5.00 per delegate to the NOW Fund for each full conference, half conference, full English or continental breakfast package purchased. These funds are used to support the CTICC's local community partners;
- Discuss ways to offset their carbon footprint with our clients;
- Include a green events checklist with our marketing material to raise awareness about event greening. This checklist is also on our website along with frequently asked sustainability questions;
- Print only on Forest Stewardship Council (FSC) approved paper;
- Provide much of the above as part of our sustainable day conference package.

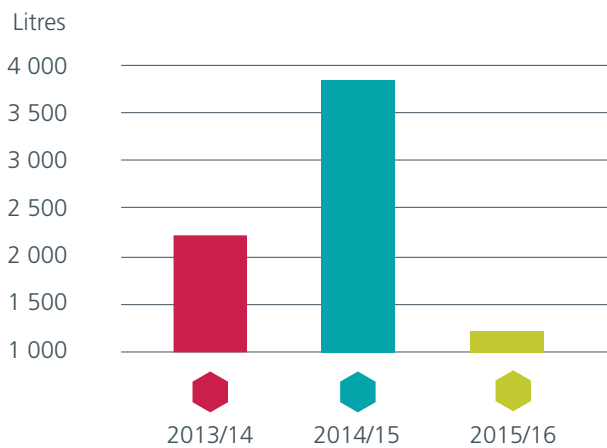
### CONTINUOUSLY STRIVING TO SAVE ENERGY

During the 12 months under review, the CTICC used a total of 33 161.8 gigajoules of energy from primary sources (fuel) and electricity generation.



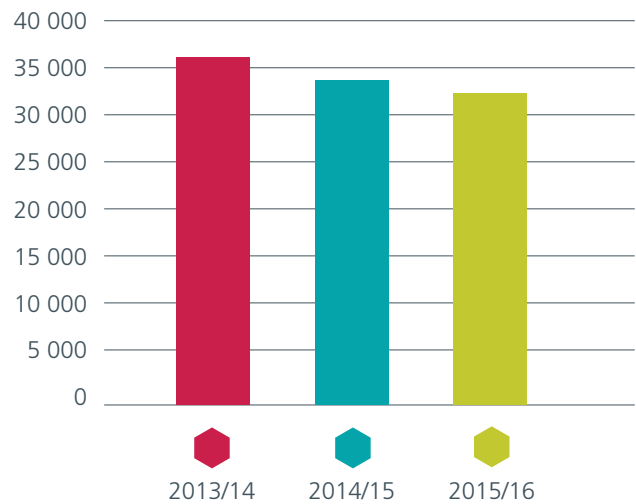
**3.16%**  
Reduction of energy usage in 2015/16

#### Year-on-year fuel consumption



There has been a significant decrease in use of fuel as CTICC previously contracted and managed all staff transport, including that of labour broker staff. As of the 2015/16 financial year, staff transport has been included in the labour broker contracts, which accounts for the reduction in fuel usage.

#### Gigajoules per annum





AfricaCom 2015

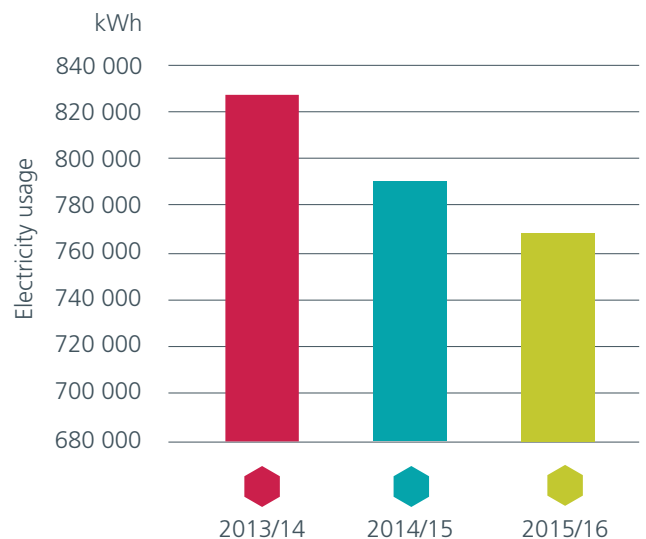
### Reduction of electricity consumption

The CTICC's electricity consumption average consists of two factors: kVA (kilo Volt Amps, peak demand) and kWh (kilo Watt hours, power consumption). This is the average usage per month over the 12-month financial year. A reduction in monthly usage was shown when compared to the previous financial year (12-month average).

The figures for electricity use shown below demonstrate a saving of 22 722kWh, which equates to a saving of 2.88% in electricity consumption. Also efforts were made to reduce the kVA (kilo Volt Amps) peak consumption average per month by alarming and monitoring high kVA usage. These efforts achieved a reduction of 4.74% from the previous year.

	kVA	kWh
2013/14	2 283	824 558
2014/15	2 325	789 322
2015/16	2 215	766 600
	<b>-4.74%</b>	<b>-2.88%</b>

### Three-year comparison of CTICC's annual electricity usage



## CONTINUING TO REDUCE WASTE AND CONTRIBUTING TO SAFEGUARDING OUR PLANET

We remain committed to waste reduction and diversion from landfill. Indeed, our year-on-year records show an extraordinary path from just 25% diversion in the 2010/11 financial year to our equal best year ever in 2015/16 at 85% diversion of waste from landfill. In other words, in a business that uses a lot of disposable resources, we are managing to recycle 85% of the resources we use. As ever, this starts at the beginning of the supply line with eco-procurement. To this end, we select suppliers who provide reusable and recyclable products rather than disposable items.

On-site recycling is another critical aspect of our waste management process, with separation into three categories taking place at source as far as possible. These brightly coloured bins divide recyclables (plastic, paper, cardboard, glass, metals and other recyclable items) from organic produce (leftover

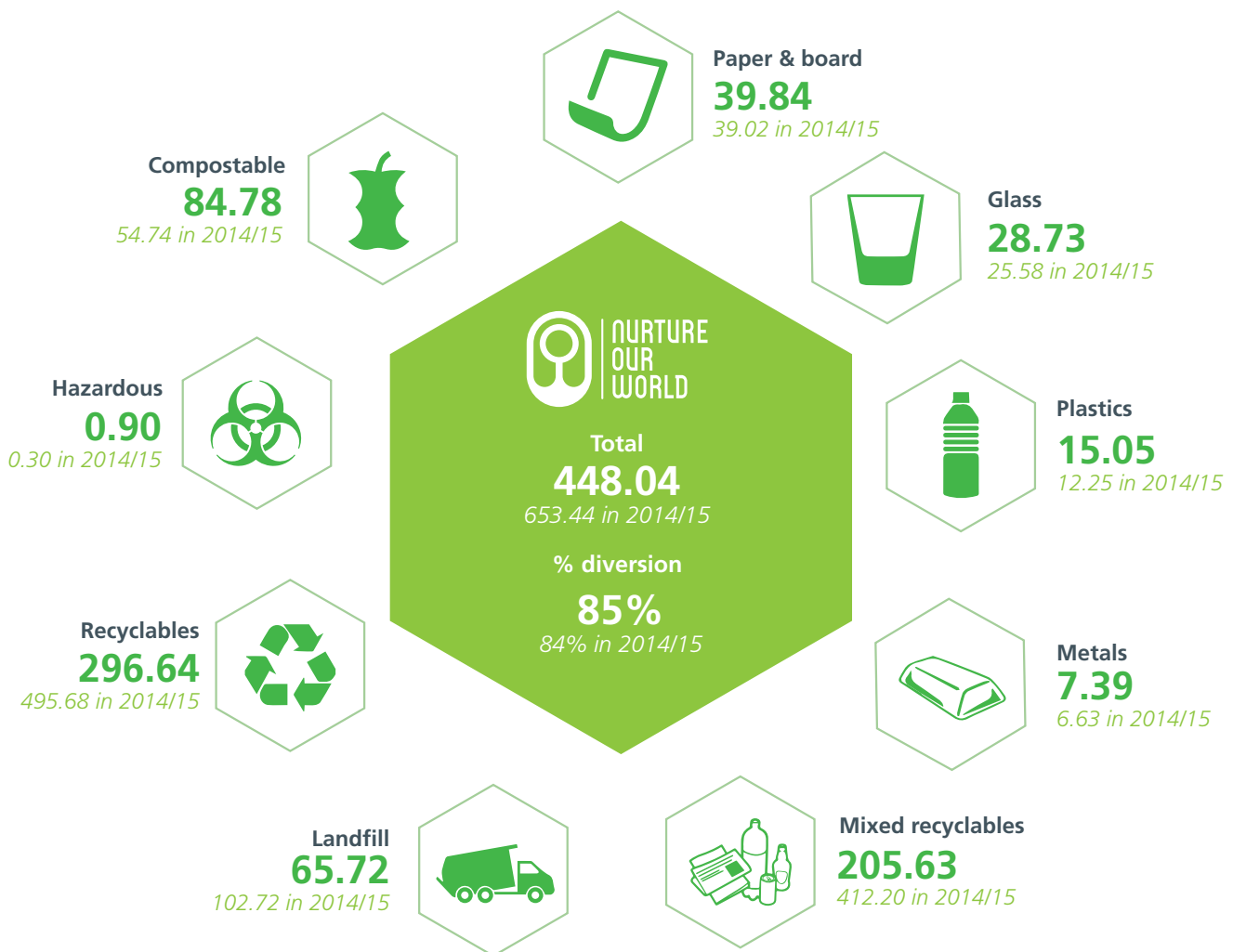
food) and waste to landfill. They are now, quite literally, part of our furniture.

Elsewhere, both hazardous and non-hazardous waste streams are monitored by type, volume and disposal method and disposed of at certified waste disposal facilities. This is to ensure consistency, compliance and comparability.

In the 2015/16 financial year, the CTICC diverted 85% of waste from city landfill – much of it as a result of various recycling initiatives. This is 1% up on the figure achieved in the previous financial year and significantly up on the 30% achieved in the 2012/13 financial period, at which time we had not yet instituted our composting initiative for wet waste.

The infographic below shows the total amount of waste generated in metric tonnes, in comparison to the previous years. The steady increase in waste-to-landfill diversion is clear over the first three years, while this year in particular compostable waste has increased, which is largely to the benefit of one of our four key community partners, Abalimi Bezekhaya, which is involved with community gardens.

### Total weight and diversion of waste by type and disposal method (in metric tonnes)



## CAPE WINE SETS THE RECYCLING BAR HIGH FOR BOTH GLASS AND PLASTIC



### Cape Wine 2015

**Dates:** 15 – 17 September 2015

**Sector:** Agro-processing

Cape Wine is the flagship business showcase of the South African wine industry attended by over 1 500 delegates. Presented at the CTICC every three years by Wines of South Africa (WOSA), it is the most successful international wine trade show in the southern hemisphere.

It is a trade show that brings together the best of the Cape wine industry with international as well as local buyers. Over 300 exhibitors take stands, the majority of them wine brands. In addition to this, the event aims to be environmentally friendly, with most of the exhibition stands made out of recyclable Xanita board. There is also a strong emphasis on recycling glass and plastic.

The CTICC, in collaboration with Cape Wine and the GreenCape Western Cape Industrial Symbiosis Programme (WISP), ran a project to divert as much waste as possible from landfill during the event. Despite some challenges, the event achieved an admirable 75% diversion from landfill. This provides a useful baseline measurement for the event going forward.

### How the Cape Wine event made the waste management grade

#### What the CTICC did

Although the CTICC already has a functioning system to divert waste from landfill, the CTICC took the following additional steps to divert waste during the week of Cape Wine:

- Additional briefing of the Waste Champions Team (multi-stakeholder body at the CTICC who champion event waste management).

- Briefing of relevant service providers, namely:
  - Staffing Direct/Workforce (waitrons and facilities staff who deal with waste)
  - Servest (cleaning staff who deal with waste)
  - Wasteman (waste service provider and in control of waste room)
  - Ywaste (organic waste service provider)
- Using a Waste Champions WhatsApp group to identify and solve potential waste issues quickly.

#### What WISP/GreenCape did

WISP is a free facilitation service that is funded by the Western Cape Department of Economic Development and Tourism and is delivered by the sector development agency, GreenCape. The programme helps companies identify business opportunities arising from exchanging unused or residual resources (waste materials, energy, water, assets, logistics, expertise) between companies and thereby enhancing business profitability and sustainability. WISP identified MPact, a cardboard recycler, to assist with the recycling of Xanita board.

*“Sustainability across the board is an integral part of WOSA’s corporate mandate. So, from the vineyards right through to the exhibition hall, we strive to always maintain a meaningful level of both environmental and social sustainability.”*

**Julia Moore,**

Acting Communications Manager, Cape Wine

## How we measured our success with Cape Wine

In order to keep accurate records of waste, the CTICC employs the following techniques:

1. Wheelie bins, which are positioned at various waste-collection areas at the CTICC, are bar-coded and are weighed and scanned when returned to the waste room.
2. At the waste room, waste is further separated into the various bins. Organic waste is sealed in drums with bokashi powder, which breaks down food waste.
3. Skip volumes are recorded through their pro-forma invoices presented upon collection.
4. In addition to this, WISP coordinates the records of waste removed by its various solution providers.

## What the Cape Wine client did

The client’s involvement was crucial in that they requested two additional skips, one for PET/plastic bottles and one for glass. The skips were an essential part of the waste diversion process.

Due to the nature of the Cape Wine event, a large amount of glass and PET waste was expected. As such, separate and dedicated skips were provided for each material. The resultant diversion from landfill was excellent, with a 74.6% diversion rate for the event, as shown by the pie chart below. This

equates to over 10 metric tonnes of diverted waste, nearly three-quarters of which was glass and PET collected in the skips.

The use of separate skips for glass and PET was essential to the diversion of waste.

## Carbon footprint reduction

Based on the waste figures, the diversion not only reduces landfill volumes but also carbon footprint. Using a calculator developed by the consultancy firm The Green House, WISP was able to work out the amount of life cycle greenhouse gas savings associated with industrial symbiosis material exchanges. Emissions savings are calculated from user input and emissions factors drawn predominantly from “ecoinvent v3” (adapted in part for a South African context). Based on this calculator, the emissions savings are as follows: 2 743kg CO<sub>2</sub> equivalent.

## Conclusion: what we learned at Cape Wine

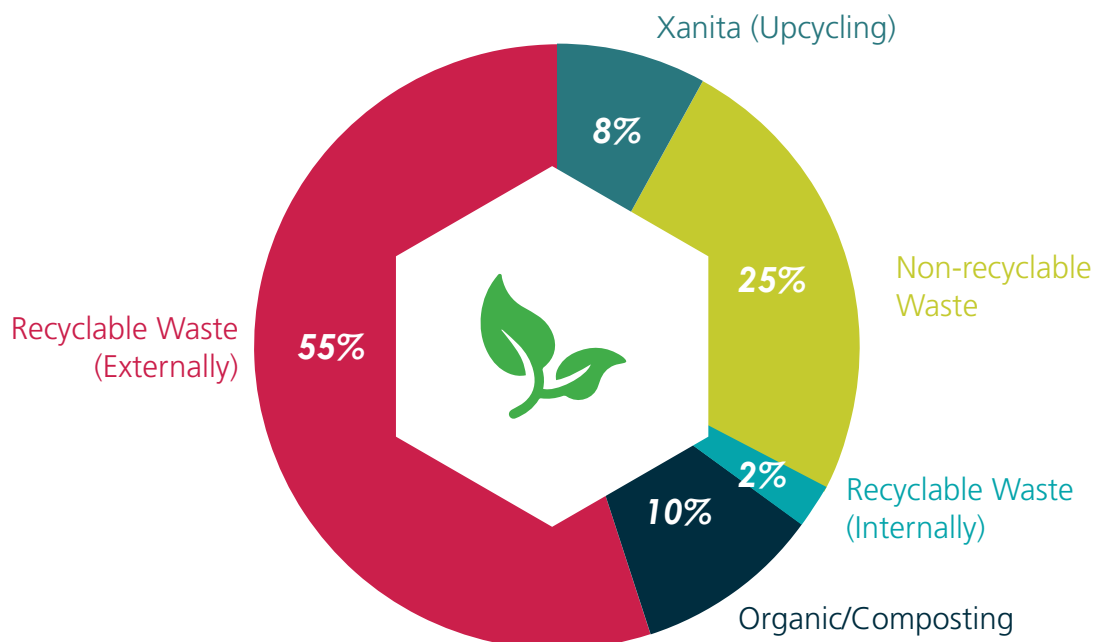
The above report provides a useful baseline regarding waste management at the Cape Wine (and, by association, similar wine events). Achieving a 75% diversion rate, the event was an example how client buy-in – particularly through the provision of additional skips – can assist in achieving environmental goals.

*“We are thrilled by this achievement. Intricate planning was needed to reach our sustainability targets, e.g. separating glass and paper waste, liaising with all the roleplayers, such as cork suppliers and stand manufacturers, to ensure our sustainability targets were met. Next time we will focus on offsetting the carbon footprint created by the significant air travel involved.”*

**Julia Moore,**

Acting Communications Manager, Cape Wine

## Waste-to-landfill diversion



## ENVIRONMENTAL AWARENESS TAKES CENTRE STAGE AT CONSUMER GOODS FORUM'S GLOBAL SUMMIT



### 60th Global Summit of the Consumer Goods Forum

**Dates:** 15 – 17 June 2016

**Sector:** Retail

For its 60th anniversary, the Consumer Goods Forum's (CGF) Global Summit was hosted in Africa for the first time in its history. The CGF Global Summit brings together the CEOs from the world's most successful retailers, manufacturers and service providers to set the global agenda for the consumer goods sector.

Giants of the retail industry have made implementing socially and environmentally sustainable business solutions a priority. At the Summit, global brand names like Walmart, Tesco, Pepsico and Nestlé, together with local consumer brands like Pick n Pay, discussed a range of international trends and case studies that support the forum's commitment to help preserve the earth and help people live better lives.

Striving for a more sustainable consumer goods industry is, in fact, one of the CGF's primary objectives. It has dedicated one of its strategic pillars to social and environmental sustainability, which includes the event management supply chain.

With regard to the 60th Global Summit itself, the CGF started implementing several concrete and measurable actions, in partnership with the CTICC, related to solid and food waste management, the use of sustainable products and the use of energy. Their commitment to sustainability is clear and their objective is to gradually green all CGF events around the world.

*"The Summit has been hosted all over the world and this was the first time it has been on the African continent. Thank you to you and your team for showcasing Cape Town, South Africa and Africa in such a positive way! Our team found it to be one of the most user-friendly venues that they have used in the past 30 years."*

**Gareth Ackerman,**  
Co-Chair of the CGF Board



## How the CTICC partnered with the CGF to take sustainable action

### The CGF waste management commitment

The CGF commitment was to collect detailed data on solid and food waste, as well as overproduction of merchandising, and use it as a benchmark for future CGF events.

They further wished to ensure that all materials used in the exhibition area were recycled. This was supported by the CTICC's three-bin, colour-coded waste system, which operates in all areas of the CTICC.

The CGF also decided to serve plated food to delegates rather than offer a buffet service, as this significantly reduces the amount of food waste.

Finally, the CGF chose to donate packed and unprepared food to local community projects and served excess prepared food to the CTICC staff canteen.

### The CGF sustainable product commitment

The CGF's commitment is to source suitable venues for their meetings that are both practical and sustainable. At the CTICC they also coordinated the donation of stand materials

to local community projects, as well as ensuring all menus and materials used for the Zero Luncheon were recyclable (see below).

### Serving a "zero waste" feast

The Global Summit included several spin-off events hosted by CGF sponsors. In keeping with the sustainability focus, sponsor Pepsico hosted a "zero waste" luncheon on 16 June 2016. The CTICC catering team was eager to collaborate on this project to further their knowledge of sustainability practices.

The CTICC and CGF achieved the zero waste luncheon, which included Franschoek salmon trout belly as a starter, seared flank steak as main course and fruit pulp biscuit with a berry and chai compote as dessert, in a number of ways. Firstly, all compostable food waste was returned to the fresh food supplier, Moya we Khaya farm, to be composted, thus preventing any food waste. Secondly, the wine selection included a range of wine that benefits environmental sustainability and social development in farming communities. Thirdly, the table centrepieces were made from herbs and local fresh produce, which were then used for other events later that week. Fourthly, all materials used for the luncheon, such as bottles and cans, were recycled, and event equipment such as display counters and beverage stands were reused or shared to maximise their use. Finally, the CGF chose to have the luncheon menu printed on seed paper, which was then planted to provide fresh food for future CTICC events.



*Bottling water on-site to reduce environmental impact*

## CONTINUING TO SAVE WATER IN A DROUGHT-STRICKEN WORLD

The CTICC's water supply is provided by the City of Cape Town as part of its municipal water supply. During the period under review, the CTICC used a total of 39 388m<sup>3</sup>, representing a good further reduction of 5% over the previous year's usage.

Saving water is a particular concern in the Western Cape and, indeed, southern Africa as a whole. Drought has affected almost all the main agricultural areas in South Africa, reducing the availability of both potable and irrigation water. Crops have been affected and food prices have risen. Water restrictions are in place throughout the country, including the traditionally winter-wet Western Cape. In this scenario, it is incumbent on business to save as much water as we can. The graph below shows the CTICC's reduction record over the last three years.

As a result of its water-saving initiatives, the CTICC now uses 10 million litres less water per year than it had five years ago. This significant saving was achieved by replacing both bulk geysers in 2011 and, over the past financial year, concentrating on the following areas:

- We have reduced the toilet cistern water-holding capacity by 20% in all ablution facilities.
- All showerheads have been replaced with water-saving shower heads.
- All butterfly shut-down valves were replaced to reduce the water supply to the cooling towers by 20%.
- All water leaks are now treated as an emergency to minimise water consumption.
- We replaced the leaking and corroded main water supply.
- Water taps in public ablution areas were replaced with sensor taps to avoid water wastage.

