

Food & Beverage Procurement Standard



April 2026

1 Summary

Travers Smith LLP ("We", "Our") committed to providing high-quality food and beverages that uphold Environmental, Social, and Governance ("ESG") standards. We strive to source products that meet high ethical, welfare, and sustainability principles. Our Food & Beverage Standard is designed to ensure procurement practices that enhance local businesses, promote animal welfare, preserve the environment, improve dietary standards, foster inclusivity and preserve and restore natural habitats and ecosystems.

All staff involved in food and beverage procurement will receive training on the social and environmental aspects of responsible sourcing, supply chain risks, and our sustainability and grievance policies. Such training will be completed at induction and at least every two years thereafter.

2 Local and seasonal produce

Where possible, we are committed to buying local, seasonal produce from local suppliers within the UK. To support regional farmers and reduce transport emissions. We will follow the guidelines set by the UK Department for Environment, Food & Rural Affairs (DEFRA) on promoting local food systems.

We are committed to reducing our carbon footprint, maximising traceability of produce, supporting UK food heritage and maximise our ecological footprint, such as by purchasing fish and seafoods based on spawning seasonality.

All suppliers are required to provide comprehensive traceability records for supplied products, evidencing country/region of origin and details of the supply chain up to farm or producer where feasible.

We design our menus around seasonal produce to maintain freshness and support local agricultural cycles. We consider life cycle assessments on energy consumption and associated emissions during the winter to ensure our practices are sustainable when produce is sourced.

We look to partner with local suppliers who can provide transparency in sourcing and be able to measure and evidence the provenance of goods in terms of country/region of origin and farm/produce.

3 Ethical standards

We give preference to products with Fair Trade certification to ensure fair wages and working conditions for farmers and workers.

We seek to work with suppliers who offer full supply chain traceability, adhering to the UK's Modern Slavery Act 2015, and expect suppliers can track product origins and operations.

Where possible, we are committed to avoiding the use of Genetically Modified ("GM") and Ultra-Processed Foods ("UPF") foods unless no realistic or commercially viable alternatives are available.

We are committed to partnering with specialist independent food retailers to ensure cultural, minority and ethical cuisine is appropriately represented in our ingredients.

4 Welfare standards

We look to purchase high-quality products that have been produced with demonstrably high animal welfare standards such as the Five Freedoms of Animal Welfare, responsible antibiotic use and humane methods of transport, production and capture.

We are committed to avoiding all illegal or unethical methods of production and capture in our supply chain. We require our suppliers to ensure animal products are free from antibiotics, growth hormones, and unnecessary additives.

We prioritise and look to source produce with the following characteristics or equivalent standards:

Meat and poultry	Organic/Biodynamic Free Range/Pasture for life Certified Humane RSPCA Assured (outdoor reared) QMS, FAWL, Bord Bia UK heritage or rare breed meats
Fish and seafoods	Wild and farmed seafood rated 1 to 3 in the Good Fish Guide Avoids red rated species Aquaculture Stewardship Council (ASC) Marine Stewardship Council (MSC) Organic Best Aquaculture Practices (BAP) 2- Star+ GlobalG.A.P
Milk and dairy	Organic/Biodynamic Free range Pasture promise Pasture for life
Eggs	Organic/Biodynamic RSPCA free range or barn raised British Lion Quality Mark
Fruit and veg	Organic/Biodynamic Leaf Marque: Imperfect & surplus: Global G.A.P UK Heritage varieties

5 Societal impact

We are committed to linking our kitchen to the local community and working with suppliers who want to support their local communities.

We support global sustainable farming initiatives and source tea, coffee, sugar, chocolate, and exotic fruits from suppliers involved in Fairtrade, Rainforest Alliance, and Organic schemes. These certifications guarantee fair wages, decent working conditions, biodiversity conservation, and sustainable agricultural practices. By choosing such suppliers, we ensure our procurement aligns with ethical standards, environmental stewardship, and community welfare.

6 Environmental impact

We are committed to minimising the environmental impact of our food procurement practices. To achieve this, we work closely with suppliers who support eco-friendly initiatives and demonstrate sustainable approaches throughout their operations.

We give preference to suppliers who use biodegradable or recyclable packaging and aim to minimise overall packaging waste. We also encourage our suppliers to reduce carbon emissions in production and transport by adopting local sourcing, electric vehicles, and low-emission methods.

Suppliers are expected to implement sustainable farming practices that promote environmental health, enhance biodiversity, support long-term agricultural sustainability, and prevent overfishing by using sustainable practices to manage fish stocks for long-term ecological balance and industry livelihood. These include organic farming, reduced pesticide use, soil conservation techniques, ocean health, and alternatives to soy animal feed.

We seek innovative approaches that support sustainability, such as utilising unconventional cuts of meat that are typically overlooked or discarded, to reduce food waste.

We avoid sourcing from suppliers whose production methods are environmentally damaging or unsustainable, whether in fishing, land management, or other agricultural activities.

Finally, we value natural resources and are committed to reducing energy and water usage within our operations. Where possible, we use clean energy and energy-efficient processes and encourage our suppliers to adopt energy and water-efficient practices.

7 Labelling

We mandate that all food products have clear and transparent labelling of all nutritional content, ingredients, allergen warnings and in relation to welfare standards. Any products with organic and non-GMO certifications should also be labelled appropriately.

All appropriate food, to include meat, poultry, fish, and seafoods must be appropriately dated and, wherever possible, exceed statutory labelling obligations.

8 Certification

Preference will be given to certified products and produce (e.g. Fairtrade, Organic, Rainforest Alliance, MSC).

9 Promoting healthy, nutritious food

We are committed to providing our staff and visitors with healthy, nutritious food that caters for dietary and other requirements. We design seasonal menus that balance nutrients to support overall health and wellness.

We limit the use of processed foods high in sugar, salt, and unhealthy fats, complying with Public Health England guidelines.

We encourage our suppliers to help us in promoting healthy foods and good food knowledge.

10 Beverage standard

We seek to source coffee and tea from suppliers with Fair Trade and organic certifications.

We provide low-sugar and no artificial additive beverage options to support healthy options.

We aim to minimise overall alcohol consumption and prioritise sourcing beverages from local UK producers and wine growers.

11 Religious dietary requirements

We are committed to respecting employees' religious dietary practices and offer Halal and Kosher food options in our client dining rooms and staff canteen.

12 Training

It is mandatory for all Travers Smith's purchasing staff to complete training on responsible procurement. This includes specific content on the themes social, environmental, provenance and governance.

13 Document review and control

This document will be reviewed at least annually. Our Head of Procurement is accountable for our procurement programme as a whole. The General Manager Food & Beverage and Workplace ESG Manager are responsible for the management of the review process and updating the policy.

Version	Author	Description	Date
1	Connor Keown	Establishment of standard	1 April 2025
2	Paul Mullis & Tony Hayns	Edited and update with new content.	1 April 2026

14 Supplier Acknowledgement

The Supplier acknowledges the commitment to abide by The Travers Smith Food & Beverage Policy Standard as set forth in this document.

Suppliers may raise concerns or grievances related to their business relationship with Travers Smith. These include but are not limited to unfair treatment, unethical conducts, or other relevant concerns via a dedicated email address provided below to one of the Travers Smith contacts. For more information, please refer to Travers Smith grievance process.

FURTHER INFORMATION, PLEASE CONTACT



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