

Committing to Cage-Free Eggs and Sustainable Seafood

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We have announced our pledge to commit to sourcing our seafood from sustainable sources and eggs from cage-free hens.

Doing business responsibly is ingrained in everything we do. Through our offices and our more than 5000 hotels worldwide, we are able to have a huge, positive impact on the communities around us.

Our Restaurants & Bars (R&B) are an integral part of the service and experience which we offer, with a wide variety of dining options available across our hotels. We feed huge numbers of guests every day. So, ensuring that we are sourcing our produce sustainably and ethically, and that we are meeting our guests' expectations in this area too, is vitally important.

With these priorities in mind, we have made a commitment to more sustainable and ethical ways of sourcing some of our frequently-used food items, namely cage-free eggs and sustainable seafood.

Cage-free Eggs

Our Pledge: We have committed to sourcing 100% cage-free eggs throughout our US, Canadian and European no later than 2022. We also pledge to source 100% cage-free eggs at all our hotels globally, both franchised and managed, by 2025. We will do this by working closely with our partners, keeping in mind availability and affordability.

What are cage-free eggs and why is this important? A cage-free egg has come from a hen which is able to stretch its wings and move around freely, rather than living in a battery cage. In a battery cage, a cage-laying hen has only minimal space – usually the size of an A4 piece of a paper - from where she lives her entire life. A cage-free system provides significantly improved animal welfare and the hens are spared the cruelty which is inherent in a battery cage system.

Sustainable Seafood

Our Pledge: We have committed to ensuring that 90% of our top ten seafood products are sourced sustainably in the Americas, Europe and Greater China by 2020, unless otherwise impracticable. In AMEA, where there is broad diversity in supply chains and operations, we will continue a focus on sustainable sourcing of seafood and relate successes when we achieve them.

What is sustainable seafood and why is it important? Certain types of seafood are overfished, which has led to a decline in some fish stocks. To ensure the health of our oceans, we should do what we can to avoid putting pressure on seafood populations. A seafood species is defined as sustainable depending on how healthy its population is deemed and how in-destructive the method used to catch the seafood.

Whilst our sustainable seafood pledge is made on behalf of just managed estate of hotels, our commitment to cage-free eggs is made on behalf of all our hotels, both franchised and managed. Franchised hotels are welcome to participate and contribute to our sustainable seafood ambition per their interest. All hotels and their R&B teams will be provided with the necessary tools and training in order to achieve both these pledges.

Paul Snyder, VP Corporate Responsibility commented: “The caging of chickens is increasingly being recognised as inhumane and cruel, whilst doing what we can to procure our seafood from sustainable sources is imperative for the long-term vitality of our oceans. These pledges are the right thing to do.”