

GREEN GLOBE CERTIFICATION

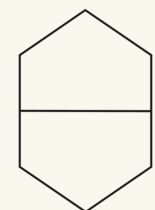
DE
DURGERDAM

Green Globe is the global certification for sustainable tourism. Membership is reserved for companies and organizations who are committed to making positive contributions to people and planet. Criteria vary from reducing waste, energy and water to supporting good causes, sustainability training for employees, awareness among suppliers and much more.

To guarantee compliance to the highest international standards, a third-party independent auditor is appointed. We are guided to the certification process by Duurzame Hotels NL who are experts in sustainable hospitality and tourism industry.

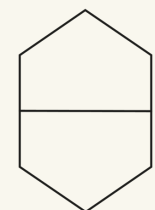
We are happy to inform you about the measures we have taken to operate more sustainable. Our Sustainability Management Plan consists of these topics:

- **Environmental Impact**
- **Social Commitment**
 - **Health & Safety**



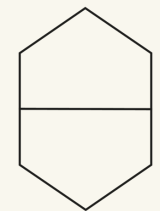
ENERGY CONSUMPTION AND GREENHOUSE GAS EMISSION

- We monitor our consumption of gas, electricity and greenhouse gas emissions monthly to gain more insight and to set reduction goals.
- We have 32 PV Solar panels that produce approximately 11.000 kWh per year.
- We are a gasless heritage building and instead, installed air sourced heat pumps to heat the building, with which we save more than 100.000kg of CO2 emissions per year.
- All equipment is AAA, lights are exclusively LED, heat recovery installation and energy saving detecting devices.
- Windows are fitted with Fineo glass which has the appearance of monumental, single glass, but the quality of isolated, triple glass.
- Achieved energy label A+ in a listed building, which was previously G-label.
- We carry out preventive maintenance, to ensure proper and long-lasting functioning of electrical appliances.
- Automatic temperature for controlled energy consumption with thermal comfort function
- We encourage our guests to use public transport and we have rental bikes available for our guests.



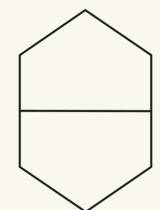
WATER CONSUMPTION

- To achieve water savings, we carry out monthly monitoring of our consumption.
- An innovative Hydraloop system cares for the recycling of 150 thousand L of water per year which is used for flushing toilets in the building.
- The toilets are dual flush.
- We aim for the perfect balance between comfort and water use of our showers.



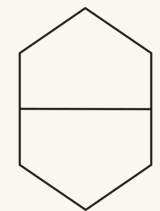
REDUCING WASTE

- We separate all waste for recycling or re-usage
- We re-use all salvageable materials during construction. From facade cladding and window frames, to bricks and roof tiles.
- Floor is made from reclaimed wood, and re-used wood from the building itself in some areas.
- Reduced use of virgin materials.
- Compost machine which composts waste from De Mark and generates fertilizer for our herb garden. It is also more than we need in our own garden, so we share with it with our neighbours.
- Paperless Express check-out is offered (reducing the number of paper bills).
- Our waste partner Renewi uses all waste to generate energy
- We work towards a zero-waste operation and aim to be 80% zero waste by the end of 2024.



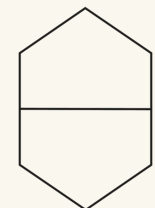
FOOD & BEVERAGE

- Menus include local and seasonal products.
- We offer several fairtrade products
- The complimentary water in our guestrooms as well as in our public spaces and restaurant is bottled on location.



TRAINING

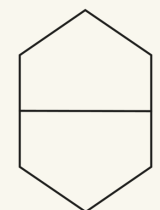
Our employees benefit from training opportunities throughout their careers. This enables everyone to develop and improve their professional skills. Sustainability training is one of the mandatory trainings that all employees have to attend and all new employees receive this training during their first week by their manager.



HEALTH & SAFETY

De Durgerdam takes health and safety very seriously. We take precautionary measures to guarantee a safe working environment for employees, and a safe place to stay for our guests. In order to ensure this, we follow strict policies.

- Evacuation exercises are held 4-5 times per year.
- During the introduction period, new employees are informed about the safety procedures.
- We adhere to the food hygiene rules of HACCP and are checked on regular basis.
- Fire equipment is checked every year.
- Several employees are trained to give first aid.



THANK YOU!

For questions, please reach out to info@deduregrdam.com

