



Go
Mama

ESG Catering



Discover our purposes:

Go Mama[®] produces
homemade and healthy
meals with environmental
and social purposes

ECOSYSTEM @gomamafood



Realixo
@eurealixo



eccaplan
Consultoria em Sustentabilidade
@eccaplan_sustentabilidade



@trasix
Trasix
SOLUÇÕES AMBIENTAIS

@pennoflores
flores
PENNO

@saveadd
Saveadd



WE COOK WITH CLEAN ENERGY

We have solar panels installed in our central kitchen.



WE PRODUCE OUR OWN COMPOST

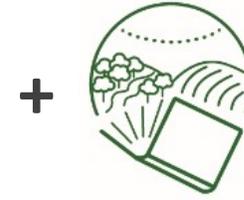


"The organic waste from the WCCF event will be sent to our **Trasix** automatic compost machine and will become compost in just 24 hours. This compost is supplied to the urban farm **Sítio Sampa**, where we grow our own organic greens and herbs.

Go Mama work with the concept of community supporting agriculture, which provides security for the producer and allows **Sítio Sampa** to implement more urban farms in the city.



FOREST REGENERATION



ATLAS
FLORESTAL
sustentabilidade criativa

A portion of our profits is invested in the production and planting of native seedlings in the Atlantic Forest.

In partnership with **ATLAS Florestal®**, we are achieving the goal of planting **2,000** seedlings by December 2023.



2030 REFORESTATION GOAL



+



ATLAS
FLORESTAL
sustentabilidade criativa

Our goal for 2030 is to plant **100,000 tree seedlings**, an area equivalent to 100 soccer fields.
(equivalent to **1 tree per resident in our neighborhood**).

This project requires an **investment of US\$600,000**, and we intend to reach this goal through fundraising via public and private partnerships, in addition to corporate dinners prepared by Go Mama® in support of the preservation of the Atlantic Forest and the Amazon.



WE INVEST IN THE EDUCATION OF APPRENTICE COOKS

We recently graduated 21 apprentice cooks.

The next class will start in March 2024





Our curriculum consists of a fast-paced immersion of 12 practical sessions with chefs and industry experts in the culinary market. Our goal is for our students to quickly develop the basic skills to work in professional kitchens and generate income for their families.

WASTE REDUCTION



Saveadd® software assists Go Mama® in reducing food waste in the food chain, by creating inclusive initiatives and partnerships to sell and donate food that would otherwise go to waste.



Outcomes Achieved (2023)

♡ **1.860** *Saved meals*

♡ **1.030Kg** *food saved from becoming waste*

♡ **6.250Kg** *CO² not emitted*

THIS IS A CARBON-NEUTRAL EVENT



Quantification and carbon offset for the food preparation (**GO MAMA** central kitchen), and the entire operation of the **WCCF** event.



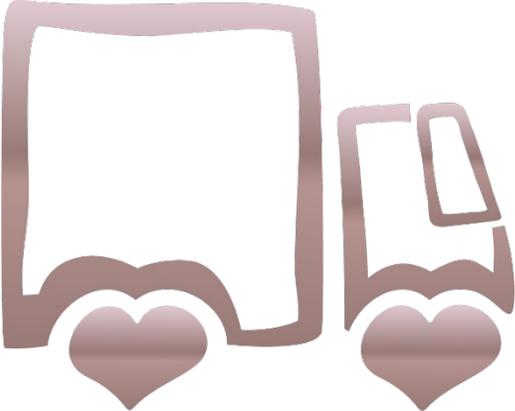
Carbon offset through support for certified Brazilian environmental projects..



WASTE MANAGEMENT



Realixo® organizes the waste management for **Go Mama®** at events – donating recyclables to a waste pickers' cooperative and sending organic waste for composting.



WASTE MANAGEMENT & REVERSE LOGISTICS



Grupo Muda® contributes to Go Mama's sustainability efforts on two fronts :

1) Waste Management

Through the **Grupo Muda**® all recyclables generated are collected and donated to low-income

2) Reverse Logistics (packings)

Go Mama® has achieved the **Selo Muda Recicla**®, a sustainable seal from the Grupo Muda, as 100% of its packaging is offset, neutralizing the environmental impacts of its production.





GO MAMA IS AN AFFECTIONATE AND CONSCIOUS KITCHEN

It was awarded the **Selo CSR®** (Cozinha Saudável Responsável | **Healthy & Responsible Kitchen**)
Program TOP LEVEL! (October / 2023)

Download the E-Book Of Ana Rita Cohen

5 Fundamental Environmental Practices for Your Kitchen



SUSTAINABLE DECORATION



Penno Flores contributes to making our event more beautiful by using and reusing sustainable materials, pots, plants, and herbs.





ESG Catering



Go
Mama

Food, Love &
Transformation

Go
Mama

ESG Catering

Raja
GASTRONOMIA