

Sustainable partnerships

On this page, you will find a selection of our sustainable partners and initiatives. Click on the images for more information and be inspired by the impact we create together.

WE CAN TEEN



InStock
Vegetables and fruit that are saved from being wasted.



Bocca Koffie
Sustainable coffee made with care for people and nature.



Groveko
Ecological cleaning products.



Fruit Op Je Werk
Fruit that is unsuitable for retail goes to Artis; the rest goes to the food bank.



Pons Koek en Bonbons
Local pastry chefs and chocolatiers.



Meubelwerf
Woodwork made by people distanced from the labour market.



Yespers
Using everything, wasting nothing: A true Total Value Factory.



GRO Together
Circular producers that grow oyster mushrooms on coffee grounds.



Lekker Brood
Organic artisanal bread, made with social impact.



Max & Bien
100% allergen-free spreads and cheeses.



Van Eigen Deeg
Cookies made entirely from residual streams.



Too Good To Go
Offering surplus meals via an app.



Cordaan
Employing people who are distant from the labor market.



Green Business Club
Local collaboration on sustainable projects.



Bureau de Wit
Digital HACCP registration and advice on allergen legislation.



Bunzl
As many plastic-free disposables as possible.



Vytal
Reusable takeaway packaging.



Save The Last Bite
Products left over from lunch are offered at a discount.



Charity
All our bottle deposits are donated to charity, such as KiKa.

THIS IS WHERE...

We execute our sustainable food MISSION

With We Canteen, we are building sustainable food impact in office environments. In doing so, even if it is a small difference, we make an impact on the planet, people, and animals, while continuously taking on the role of catalyst to drive change. We do this by making choices. Choices for responsible, locally sourced products. For reducing our CO₂ footprint. For making our procurement flows more sustainable. For entering into ambitious partnerships. And the choice to tell impactful stories to our guests and clients. Not only to inspire them, but above all to activate them. Only in this way can we ensure, together, a future-proof world that remains healthy and liveable for future generations.

THIS IS WHERE...

We achieve our sustainable food GOALS by 2030

- We believe in strengthening short supply chains and the local economy. 65% of our products are locally sourced and come from the Netherlands and Belgium.
- We want to contribute to a healthier environment and therefore aim for 60% plant-based proteins and 40% animal-based proteins in order to reduce our CO₂ footprint.
- We believe in products that are proven to be good for people, animals, and the planet. That is why we aim for 50% of our fresh products to carry a sustainability certification.
- We consider food waste unnecessary and believe it does not contribute to a healthy living environment. That is why we limit food waste to a maximum of 5%.
- We work with seasonal products as much as possible. In doing so, we reduce unnecessary energy consumption for cultivation, storage, and transport, and we work with fresh and flavourful seasonal ingredients.

WE CAN TEEN

