



International
Olympic
Committee

SUSTAINABLE SOURCING FACT SHEET - CATERING SERVICES

NOVEMBER 2025



In collaboration with



CATERING SERVICES

Background

This Sustainable Sourcing Fact Sheet has been developed to provide core and recommended criteria and guidance to sport organisations to be considered in sourcing and procurement decisions related to key categories of products and services

Individuals responsible for sourcing / procuring decisions and activities should review this Sustainable Sourcing Fact Sheet alongside the ‘Sustainability Essentials’ guide: [‘Sustainable Sourcing in Sport’](#).

Scope

This Sustainable Sourcing Fact Sheet covers Catering Services. Catering Services relates to the preparation, storage and, where appropriate, delivery of food and drinks for consumption by the consumer/client at the place of preparation, at a satellite unit or at the premises/venue of the client. Food & Beverage Services may also be used to describe these activities.

This document should be read alongside the Sustainable Sourcing Fact Sheet on Wood and Wood-Based Products (e.g., for packaging and consumables) and Textiles and Textile-Based Products (e.g., for uniforms).

Sustainability fundamentals

Our food systems are integral to the health of people and the planet. However, instead of supporting both human health and environmental sustainability, current food systems are threatening both. Although global agriculture produces more than enough calories to feed the world, Food and Agriculture Organisation (FAO) estimates that about 9% of the world population (between 713 and 757 million people) face hunger ([IUCN, Agriculture and Conservation report, 2024](#)).





Therefore, developing inclusive, sustainable, efficient, nutritious and healthy food systems is essential to achieve the [UN Sustainable Development Goals](#).

When considering the environmental impacts of agricultural production, the impacts vary considerably between different ways of producing the same product but also between different products. In the latter category, one of the most striking findings is that the environmental consequences of even the lowest-impact animal products exceed those of vegetable substitutes, even when considering the vastly different production systems found around the globe. For example, beef has about 10 times the emissions as pork, poultry, and dairy products, and they are about an order of magnitude greater in emissions than plant-based foods. ([IUCN, Agriculture and Conservation report, 2024](#)). Therefore, the promotion of a more plant-based and healthy diet also reduces the environmental footprint of food consumption globally.

Relying on local food systems, which are often referred to as the preferred option for sustainability, may also not always be the solution. Research does not support the notion that ‘food miles’ provide a meaningful indicator of the environmental footprint for a product; instead, this footprint depends primarily on land use, food waste management, resource efficiency of production, economies of scale in transportation, and whether the product is plant-based, rather than the distance it travelled. Nevertheless, improving the local systems remains vital to not only the environmental but also economic and social aspects of sustainability, especially at the local level.

An increase in wealthier middle classes globally will further impact the dynamic as a more western diet is sought around the globe. Competition for land, water and energy will intensify, compounded by the impacts of climate change which will become increasingly apparent with greater volatility in weather resulting in unreliable crop yields.

Exploitative conditions continue to be found in the food industry, potentially giving rise to so-called modern slavery such as instances of bonded and forced labour. These can include document confiscation, debt bondage, verbal and physical abuse, unauthorised wage deductions and underage work. Workers, many of whom are women, can face unsafe conditions, low wages and discrimination, but often are unable to raise concerns.

Alongside social pressures, food producers are expected to respect the welfare of people, uphold high animal welfare standards, minimise environmental impacts of their supply chains, such as preventing destruction of natural habitats and promoting biodiversity in existing food systems.

The world is also at a critical moment in the fight against food loss and waste, with momentum building to address the fact that one-fifth of food produced for human consumption is lost or wasted globally each year ([World Food Programme, 2024](#)). Estimates suggest that successfully halving food loss and waste would close the gap between food needed in 2050 and food available in 2010 by more than 20 percent.

Global policy context

The case for urgent action in the global food system is now very compelling. National and regional policy and legislative context on food is highly complex. Food systems of different countries are now so linked at all levels, from trade in raw materials through to processed products.

Policy makers globally are increasingly recognising that they need to think differently, and in the years ahead, to ensure that a global population rising to 9 billion or more can be fed in a fair and sustainable way, while at the same time addressing the rise of diet-related diseases such as obesity, diabetes, hypertension, osteoarthritis and cancer. In many markets, for example, there is a move to restrict the availability or promotion of food and drink products high in fat, salt and sugar.

Businesses and NGOs, too, are engaged in a wide variety of initiatives - primarily focused on climate change, nutrition, smallholder productivity and livelihoods, and consumption.

Projects focussed on smallholder productivity and livelihoods tend to take place in Africa and Asia. European initiatives have an emphasis on sustainable consumption, climate change and food waste.

Few initiatives focus on the whole value chain or on supporting food system governance and implementation of sustainable food systems. Examples include the [Sustainable Food Systems Programme](#) and the [Protein Challenge 2040](#) and [The FReSH project](#).

Certification

Food production is one of the biggest threats to biodiversity and ecosystems. There are myriad sustainability standards of relevance to food with a focus on animal welfare or broader environmental and social issues as part of their scope.

Sustainability standards aim to make food production more sustainable. Credible standards allow organisations to develop sustainable sourcing policies and commitments by providing a transparent and impartial assurance system. Standard systems with developed chain of custody models also allow companies to better understand where their products come from.

Common sustainability standards include [B Corporation](#), [Fairtrade](#), [Rainforest Alliance](#), [Marine Stewardship Council \(MSC\)](#), [Aquaculture Stewardship Council \(ASC\)](#), [LEAF – Linking Environment and Farming](#), [Roundtable on Sustainable Palm Oil \(RSPO\)](#), [Organic](#) & [Forest Stewardship Council \(FSC\)](#).

The label may not always represent what's in the product. Some standards take a mass balance approach. This is where certified ingredients (e.g., cocoa) are sourced, but not physically separated from conventional ingredients throughout the whole supply chain. This means if you see a certified label on a food product, you know enough certified ingredient has been sourced for the product – even though the certified ingredient might not be in that specific food or drink product.

Mass balance is generally not used for whole/fresh products (e.g., fish, fruit, vegetables). It tends to be for mixed or highly commoditised ingredients such as cocoa, tea, sugar and so on.



While the end product bought may not contain the certified ingredient, it's important to remember that the farmer or producer is still getting the benefit from the certified ingredient, such as a fixed price or improved working and environmental conditions.

[The Standards Map database](#) has information on over 300 standards, codes of conduct and audit protocols addressing sustainability issues in global supply chains. It aims to help organisations to review and compare a wide range of standards and their requirements through user-friendly online navigation and searching.

Marketing and labelling

The use of third-party logos (e.g., [Organic](#), [MSC](#), [FSC](#), [Fairtrade](#)) is strictly controlled so the necessary licenses or permissions must be obtained from the corresponding certification or licensing body prior to their use for communications or promotional purposes.

Further guidance on claims and declarations is provided on p. 54-55 of the 'Sustainability Essentials' guide: ['Sustainable Sourcing in Sport'](#).

Sustainable Sourcing Criteria and Sustainable Supplier Questionnaire

The core and recommended criteria for Catering Services are set out below. There are two levels of sustainability performance:

- **Core criteria** – refers to minimum sustainability requirements that are advised to be met
- **Recommended criteria** – refers to criteria that goes beyond minimum sustainability requirements to promote higher levels of environmental and social responsibility and advance sports' sustainability vision and goals

Criteria is intended to be jurisdictionally neutral and therefore should be able to be applied in any country or region. In the unlikely event of a conflict with national or regional legislation, the law shall always be complied with and prevail. Individuals tasked with sourcing/procurement should seek to meet the most demanding requirements wherever possible.

Sustainable Supplier Questionnaire

In addition to the Sustainable Sourcing Criteria, a Sustainable Supplier Questionnaire & Scorecard has been developed to be sent to suppliers during the RFP process. [Refer to these within the IOC sustainability library.](#)

This supplementary questionnaire is designed to be launched during tender processes, providing deeper insights into suppliers' sustainability objectives, priorities, and performance. The questions related to the criteria are outlined in the table below. Detailed guidance for each criterion is available to assist in assessing the responses, as part of the evaluation scorecard.

Sustainability Categories

Key: Climate Nature People Pollution

	Core Criteria	Additional Guidance	RFP Question Reference
	<p>Suppliers of catering services must:</p> <ol style="list-style-type: none"> take all reasonable steps to ensure that items are produced and / or services supplied are in accordance with all International Labour Organisation (ILO) conventions (e.g., labour standards, working conditions and the use of child labour) and internationally recognised human rights standards as defined by the UN Guiding Principles on Business and Human Rights; disclose primary or first tier supply chain (e.g., concessionaires, providers of contracted labour, food preparation sites, wholesale/packaging/consumables supplies, warehousing etc); and provide an appropriate level of evidence that such sites meet the standards set out in (a) including its approach to conducting human rights due diligence. 	<p>The 'Sustainability Essentials' guide: 'Sustainable Sourcing in Sport' provides further guidance on this topic (e.g., template Sustainable Sourcing Code and how compliance might be assessed).</p> <p>For example, it might be appropriate to require suppliers to register on the Supplier Ethical Data Exchange (Sedex) and ensure that at least the final finishing and assembly locations are disclosed, all Self-Assessment Questionnaire modules are completed and made accessible/visible. Self-Assessment Questionnaire modules cover the following topics: Labour Standards, Business Integrity, Health and Safety and the Environment.</p>	<p>(a) I. Standard Questionnaire: Question 11</p> <p>(b) V. Catering services: Question 1</p> <p>(c) I. Standard Questionnaire: Question 12</p>

	<p>Direct suppliers of catering services are required to have appropriate independently certified management systems in place which meet internationally recognised standards which covers the scope of their service provision.</p>	<p>Independently certified systems are preferred – if suppliers do not have this, they need to demonstrate how they meet the standards. Certification to ISO 20121 is preferred for caterers which specialise in events. FSSC 22000 Food Safety System Certification (or equivalent) is an expectation. Other acceptable standards include ISO 9001 and ISO 14001. Industry specific schemes may also be acceptable.</p>	<p>I. Standard Questionnaire: Question 10</p>
	<p>Suppliers using contracted labour to support the delivery of catering services must subscribe to the Employer Pays Principle ensure that no recruitment fees are paid directly or indirectly in whole or in part by workers used to support catering services and only legally approved or certified recruitment agencies are used.</p>	<p>Fees and costs associated with recruitment and employment should be paid by the employer, not the employee. Fair Recruitment initiative Fair recruitment initiative: General principles and operational guidelines for fair recruitment and definition of recruitment fees and related costs (ilo.org)</p>	<p>I. Standard Questionnaire: Question 13</p>
	<p>Suppliers must be able to ensure the complete end to end traceability of fresh, chilled and frozen protein and produce (e.g., meat, fish/shellfish, dairy, eggs, fruit, vegetables and salad crops) in accordance with prevailing legislation or industry practice.</p>	<p>Industry accepted best practice is that the country-of-origin information should be indicated on menus or accompanying literature. If this is not possible it should be readily available if requested.</p>	<p>V. Catering services: Question 2</p>
	<p>Suppliers must have systems in place to enable it to check the authenticity of food/ beverage supplied.</p>		<p>V. Catering services: Question 3</p>

Recommended Criteria		Additional Guidance	RFP Question Reference
	Suppliers are expected to have measured their full scope Carbon Footprint in accordance with an internationally recognised methodology and provide evidence of this calculation to upon request.	As a minimum a Carbon Footprint is expected to have been completed. However, a Life Cycle Assessment (LCA) which meets ISO 14040 is advised.	I. Standard Questionnaire: Question 33
	Preference should be given to suppliers that have or are committed to get carbon reduction targets approved by the Science Based Targets Initiative (SBTi) as being in line with the level of reduction needed to limit global warming to 1.5oC within a realistic timescale and provide evidence of carbon reductions upon request.	Further information on approved Science-based Targets (i.e. a reduction target to cut emissions in line with climate science covering Scope 1, 2 and 3 emissions) is here: https://sciencebasedtargets.org/ . There is a streamlined process for smaller businesses.	I. Standard Questionnaire: Question 16
 	Preference should be given to suppliers that have formally committed to supporting the goals of the Global Plastics Pact (or one of its official national networks).	This does not necessarily mean that suppliers are formal Plastics Pact signatories – but have at least made a public commitment to support the goals	V. Catering services: Question 4
 	Suppliers are encouraged to demonstrate their broader commitment to sustainability and the steps they are taking to become more purposeful.	This can be demonstrated in several ways – from being a signatory to the UN Global Compact , agreeing to sector level voluntary commitments (e.g., UK Courtauld Commitment 2030), through to either holding or working towards becoming a certified B Corporation .	I. Standard Questionnaire: Question 5

Food and Food Ingredients

Core Criteria		Additional Guidance	RFP Question Reference
	No threatened or endangered species must be used in any food and beverage products as defined in CITES (the Convention on International Trade in Endangered Species of Wild Fauna and Flora) Appendices I, II and III or IUCN Red List of Threatened Species	It is acknowledged that there may be a market expectation to have certain items on the menu that some might consider exotic. It is important such ingredients do not come from threatened, endangered or protected sources.	V. Catering services: Question 5
	Suppliers are expected to have an animal health and welfare policy and all ingredients of animal origin must be from animals reared in accordance with the internationally recognised ' Five Freedoms '.	Suppliers are expected to demonstrate how they will meet this requirement through a combination of food ingredient standards and approach to supply chain assurance. The Business Benchmark on Farm Animal Welfare is a global benchmark and may be useful for assessing information supplied.	V. Catering services: Question 6
   	Suppliers will only source ingredients of animal origin and fruit, vegetables and salad crops from producers that adhere to current legislative requirements and meet at least one National or Industry Farm Assurance Scheme standard (e.g., Bord Bia , QS , UK Red Tractor or Global GAP).	Global GAP is understood to be the world's most widely implemented farm assurance scheme. However, individual countries/territories often have their own national farm assurance schemes and may differ in scope and approach. For example, Bord Bia also includes progressive sustainability criteria.	
	As a minimum, suppliers who source ingredients of animal origin must demonstrate and ensure: <ul style="list-style-type: none"> All animals must be maintained in good health and those that are sick or injured receive prompt treatment. All producers must implement an animal health plan in conjunction with their veterinary surgeon that is regularly reviewed and updated. Use of production systems and confinement systems that can never fulfil an animal's welfare needs must not be used Routine behavioural mutilation of animals and farmed fish (including tail docking and teeth clipping in pigs) is prohibited unless veterinary advice deems it strictly necessary to protect the animals from subsequent loss of welfare due to injury. Appropriate species-specific environmental enrichment must be provided. Genetic engineering or cloning of livestock is not permitted. Responsible antimicrobial usage should be adopted where routine use of antimicrobials and use of growth promoting antibiotics and hormones is prohibited and use of growth promoters are banned. All meat and poultry must, without exception, come from animals that have been humanely slaughtered and animals must be pre-slaughtered stunned. Live animal transportation must be kept to a minimum and not exceed 8 hours. 	Further guidance and information is available from Compassion in World Farming . The Business Benchmark on Farm Animal Welfare is another useful resource. NOTE: All animals should be stunned before slaughter, and this is a legal requirement in many countries. There may be exemptions to meet the demand of local religious communities. However, global animal rights organisations are campaigning against such exemptions. Several countries, including Sweden, Norway and New Zealand, have prohibited religious slaughter in the sense that they require all animals to be stunned.	

	All shell eggs and eggs used as an ingredient are expected to be 100% cage free.	All shell eggs and eggs used as an ingredient are expected to be 100% cage free.	V. Catering services: Question 7
 	All tea, coffee and sugar supplied must come from sources certified as more sustainable.	In the case of tea, coffee, cocoa and sugar Fairtrade and Rainforest Alliance certified sources are acceptable. Sugar certified to Proterra and Bonsucro Standards are also acceptable.	V. Catering services: Question 8
	All palm oil (including palm kernel oil and products derived from palm oil) used for cooking and as an ingredient in food must come from Roundtable on Sustainable Palm Oil (RSPO) certified sources.	Preference should be given to RSPO Segregated or Mass Balance certified sources. Use of RSPO Credits should be minimised. NOTE: It may be appropriate to expect the supplier to be a RSPO member.	V. Catering services: Question 9
 	All beef supplied must not come from locations where virgin rainforest has been cleared to make way for pasture (e.g., Amazon biome).	NOTE: Core criteria set out in the Sustainable Sourcing Sheet: Wood and Wood-Based Products should be used to mitigate potential deforestation risks.	V. Catering services: Question 9
	Filtered tap water where it is safe to drink must be visible and freely available. Use of bottled water should only be provided where there are safety concerns.	Where bottled water is provided it should be provided in reusable cups and bottles with provisions for attendees to refill their own containers.	

	Recommended Criteria	Additional Guidance	RFP Question Reference
	All meat and dairy products should be produced to higher animal welfare standards (where schemes or labels exist).	Certifications aligned with higher animal welfare standards are in the main regional/territory and species specific. Animal Welfare Approved (AWA) in the US, Organic in the EU, Red Tractor Enhanced Welfare or RSPCA Assured in the UK are examples of higher welfare standards. CIWF has compared various schemes with criteria for higher welfare on a species specific basis . NOTE: Suppliers working in partnership with a recognised animal welfare organisation to progress higher animal welfare within their supply chain may also be acceptable.	

	<p>As a minimum whole/fresh produce of agricultural origin should come from more sustainable sources, with priority given to certified sources (where schemes or labels exist).</p>	<p>Suppliers should be expected to achieve at least 50% of produce sourced from more sustainable sources. Examples of standards may include Organic, LEAF, Rainforest Alliance and Fairtrade.</p> <p>Other schemes or producer developed schemes that have been benchmarked against the Farm Sustainability Assessment of the Sustainable Agriculture Initiative to at least Silver level may also be appropriate to consider.</p>	
	<p>All wild-caught and farmed fish and shellfish should come from demonstrably more sustainable sources.</p>	<p>This includes all fish/shellfish where it is an ingredient in a composite food product. All wild-caught and farmed fish/shellfish must as a minimum meet the FAO Code of Conduct for Responsible Fisheries. In the case of wild-caught fish/shellfish specifying MSC certified sources with full chain of custody throughout the supply chain is likely to be the simplest way to confirm this. Farmed fish standards are more problematic because the industry is still maturing. The closest global standard is the ASC standard. Other standards which may also be appropriate to consider are: RSPCA Assured, Best Aquaculture Practice and Global GAP Aquaculture Standard.</p> <p>NOTE: In some markets this might form a 'core' / minimum expectation.</p>	<p>V. Catering services: Question 10</p>
	<p>Foie-gras or its by-products should not be supplied.</p>	<p>Several territories have either banned or restricted foie gras due to major concerns over animal welfare including India, Australia, Argentina, Austria, Czech Republic, Denmark, Finland, Germany, Italy, Luxembourg, Norway, Poland, Turkey, the UK and the US states of New York and California.</p>	
	<p>Provision of snacks, confectionery and ice cream are only available in the smallest standard single serve portion size available in the market and should not exceed 250 calories.</p>		
	<p>Suppliers are encouraged to take steps to ensure all soy used for its products (directly as an ingredient and indirectly in its supply chain) is sourced through approved or recognised sustainable soy schemes</p>	<p>Soy is widely used in animal feed because it's fast-growing and protein-rich but can be linked to deforestation. The core criteria set out in the Sustainable Sourcing Sheet: Wood and Wood-Based Products can be used to ensure that there are no deforestation risks. Approved or recognised schemes for more sustainable soy are Round Table for Responsible Soy (RTRS) and Proterra.</p>	
	<p>Preference should be given to supply of alcoholic beverages from more sustainable sources</p>	<p>Examples include Organic, craft/artisanal sources or specific standards such as Biodynamic or regional sustainability standards for wine</p>	

Services Provision

Core Criteria		Additional Guidance	RFP Question Reference
	Use of catering equipment which is highly energy efficient and water efficient is expected.	Wherever possible recognised standards should be used, where not possible supplier must benchmark equipment against equivalent competitor products.	V. Catering services: Question 11
	Use of refrigeration systems for food storage or vending do not use ozone depleting substances.	Use of ozone depleting substances is prohibited in most territories, legacy systems may be in use.	
	Catering facilities must be inclusive by design and fully accessible for wide range of individual needs.		
	Menus must be diverse, healthy, nutritious and balanced and respect the religious or cultural dietary requirements of the customers.		V. Catering services: Question 12
	Menus favouring plant-based options including plant-based alternatives to fresh milk are expected.		
	Supply of uniforms and table linen which are specific to the contract (e.g., branded) must meet the core criteria set out in the Textiles and Textiles-Based Products Sustainable Sourcing Fact Sheet.		V. Catering services: Question 13
	All products to be used for hand washing, dishwashing and routine cleaning products must not have been tested on animals and meet requirements of a recognised standard for the product or equivalent.	It is advisable to request that cleaning products are Leaping Bunny approved by Cruelty Free International . Other standards includes EU Ecolabel or similar.	V. Catering services: Question 13
	All catering staff are provided with appropriate training in key policies and practices including systems to minimise waste and maximise recycling and / or other waste to ensure appropriate disposal.		
	Suppliers must minimise greenhouse gas and air pollutant emissions of vehicles used, taking account of route optimisation, load transported, last mile, and, if economically feasible, low emission technologies.		

Recommended Criteria		Additional Guidance	RFP Question Reference
 	Origin and sustainability credentials of catering offer strongly encouraged to be clearly indicated.		
	Menus reflect the natural growing or production period for the location where the food is being served.	In season items should be highlighted on menus wherever possible.	
	Opportunities to include micro or small and medium sized enterprises, social enterprises and other business local to the service delivery are encouraged.		
	Preference is given to temporary power solutions which utilise low/zero emission technologies.	Low/zero emission energy technologies focus on both limiting impacts to local air quality as well as limiting emissions of greenhouse gas emissions	
	Use of refrigeration systems for food storage or vending containing low or zero Global Warming Potential substances is strongly preferred.	Low GWP substances are substances with a GWP of less than 150	
 	Use of reusable tableware including cups and crockery is encouraged	This might include deposit based 'rent a cup' type systems.	
	Use of reusable microfibre cloths and other dry/non-chemical cleaning techniques on cleaning surfaces are preferred wherever practicable.		

Waste, Packaging And Consumables

	Core Criteria	Additional Guidance	RFP Question Reference
  	The supplier must adhere to, and proactively support, arrangements which have put in place to reduce and manage waste in accordance with the waste hierarchy.	The supplier is expected to outline how they will aspire to operate in a zero/low waste manner NOTE: The waste hierarchy gives top priority to preventing waste in first place. When waste is created, it gives priority to preparing it for reuse, then recycling, then recovery, and last of all disposal (e.g., landfill)	I. Standard Questionnaire: Question 35
  	Use of paper products (e.g., kitchen paper, napkins), packaging and other consumables must be minimised and not compromise any waste management arrangements that are in place. NOTE: Suppliers must meet criteria set out in the Sustainable Sourcing Fact Sheet for Wood and Wood-Based Products.	See above on reusables. If single-use items are necessary, they must be recyclable by attendees. If food contamination is an issue explore compostable options. NOTE: Compostable materials are only to be used where facilities are widely available to enable the items to be composted or specific arrangements have been put in place. Compostable materials may be ‘industrially’ compostable (i.e. EN 13432 certified) or ‘home’ compostable (i.e. OK Compost HOME). ‘Industrially’ compostable are unlikely to compost in a domestic environment and may not compost in an industrial facility – this will need to be confirmed.	I. Standard Questionnaire: Question 35
  	Unless otherwise agreed the use and / or supply of single-use plastics packaging or consumables is not permitted.	Single-use plastics are intended to only be used once before they are thrown away or recycled (e.g., carrier bags, straws, cutlery, packaging etc). NOTE: Some territories have legally enforced bans in place for certain single-use plastics items such as cups, lids, straws, stirrers and cutlery.	I. Standard Questionnaire: Question 36
  	All other single-use packaging and consumables is expected to be able to be reused or recycled by customers.	Specific arrangements may be required to be in put in place if [the infrastructure is not currently in place	I. Standard Questionnaire: Question 36
	Use of biodegradable and oxo-degradable products, components or materials (including film wrapping) are not permitted to be supplied.	Some materials (e.g., plastics) contain an additive which is intended to make them (bio)degrade over a period of time (which could be several years). These materials (known as [oxo, oxy or oxobio] degradable are suitable inputs into composting systems. These are also generally not compatible with recycling with other materials and wider environmental impacts are uncertain	

Recommended Criteria		Additional Guidance	RFP Question Reference
   	Steps should be taken to minimise food waste by creating a food waste management plan. Where possible unavoidable food surplus fit for human consumption must be redistributed through food donation programmes wherever available and practicable.	Possible solutions to reduce food waste include confirming the exact number of guests, creative design and menus and optimisation of portion sizes. Animal feed & anaerobic digestion permitted only if redistribution not possible.	V. Catering services: Question 14
 	Use of reused or recycled content in products, components and materials in encouraged	Sources must be post-consumer in origin, be food grade and be independently verified by a qualified third party or through a recognised scheme. The only exception to this is where technical constraints limit the % content or a lower level is considered to be above the marketplace norms.	I. Standard Questionnaire: Question 35

NOTE: Suppliers should ideally be publicly supportive of the goals of the Global Plastics Pact (or one of its official national networks). It should be noted that as part of its Sustainability Essentials Series the IOC has developed the [‘Plastic Game Plan for Sport’](#) which aims to help sports organisations eliminate single-use plastic items, reduce the amount of plastic used and recycle as much as possible.