



## VEGANOK REGULATIONS - FOOD AND BEVERAGE

**To be filled in by the representative of the company requesting the use of the VEGANOK brand**

The undersigned: \_\_\_\_\_ (name and surname)  
as: \_\_\_\_\_ (job, position in the company)  
of the company: \_\_\_\_\_ (name of the Company and name of the premises)  
address: \_\_\_\_\_ (street, post code, town)  
contacts: \_\_\_\_\_ (website, e-mail, telephone)

### ACKNOWLEDGED THAT:

#### PURPOSES:

VEGANOK was founded to promote and spread a culture that respects life and the environment, also to the benefit of those who are not Vegan or Vegetarian, as such values may and shall be considered a common heritage.

#### TYPE:

The company that decides to self-declare its vegan services and products through the VEGANOK standard, does so in compliance with the European regulation UNI EN ISO 14021, type II environmental labelling, carried out without independent third parties verification, by manufacturers, importers, distributors, retailers, certifications, without prejudice to the autonomy of the VeganOK team to carry out independent random checks on the company's products and procedures. This regulation does not replace or intends to intervene in current legislation, but aims at setting up a further specific reference to the Ethic/Environmental aspect that VEGANOK is involved in. Therefore, the current Laws are to be applied to each and every aspect or field of application, without any exclusion whatsoever. The labelling of the product shall meet the requirements as described in the current Laws and Regulations. The VEGANOK Ethical Regulations shall be considered as constantly evolving guidelines, subject to improvements and always available for public consultation at [www.veganok.com](http://www.veganok.com)

#### ON ITS OWN RESPONSIBILITY HEREBY DECLARES THAT:

##### TYPE OF INGREDIENTS/COMPONENTS:

No ingredient/material used for the realization/presentation of VEGANOK dishes has animal origin or needs directly for its extraction/processing the exploitation of animals.

Please find hereunder some examples (not limited to) of ingredients/materials that are not compatible with the VEGANOK standard: meat, fish, shellfish, casein and caseinates, yogurt, milk, whey, butter, cheese, other products derived from milk or eggs, non-vegan margarine, meringue, egg pasta, non-vegan puff pastry, non-vegan wafer, pollen, royal jelly, honey, other products of apiarian derivatives, carbons of animal origin, snails, animal fats and oils, animal jellies, shells, bones, Abomasum, Cochineal ( E120 ) and other animal additives ( E631, E901, E904, etc . ).

In particular, in order to use additives at all which may have animal, vegetable, mineral or synthesis origins, it is required to prove, with appropriate documentation, their non-animal origin.

Vegan products that bear on the label the possibility of contamination with animal allergens comply with the VEGANOK Ethical Regulations.

The use of raw materials / ingredients already compliant with the VEGANOK standard or equivalent is highly recommended, while any other "vegetarian" certifications shall not be considered valid.

As far as the ceramics used for preparing and serving the vegan dishes, those containing animal carbons (bone china, fine bone china and similar) are to be excluded. Should the establishment possess bone china plates, vegan food shall be served in different plates.

If the plates are not identifiable in the composition of the ceramics used, the caterer shall be authorized to use them while they last. Each new plate intended for vegan food shall be animal carbon free.

##### PRODUCTION/LAB/KITCHEN:

All the vegan food and beverages processing shall be kept separate from non-vegan ones, within reason. The use of the same grids, plates, griddles, salamanders, fryers and any other tool or container for the

vegan food shall not be allowed, except the possibility, with ordinary cleaning, of totally eliminating the residues of NON-vegan food, even if only carbon residues. Wherever possible, utensils such as pots, pans, kettles for heating, knives, mixers, and other electrical and non-electrical tools used at different stages of preparation, shall be different and kept separate from those used for animal products. Vegan pasta shall be cooked in separate water from non-vegan pasta (egg pasta). As far as the bar service, particular care shall be paid to the preparation of the vegetable drinks (for example cappuccino). Kettles, steam lances, and any other utensil or machine used to heat and whip vegetable drinks, if the use of separate utensils is not possible, shall be accurately cleaned before use. Any other reasonable procedure shall be observed to respect the principle of non-promiscuity between vegan and non-vegan foods and drinks.

#### **NOTES FOR THE CUSTOMER:**

Outside the premises, the availability of vegan options shall be displayed using the VEGANOK trademark window sticker. Inside the premises the VEGANOK accreditation certificate shall be affixed in a prominent position to be always and easily consulted by customers. Official sticker and accreditation certificate will be provided by VEGANOK and must be compulsorily affixed. The menus available to the customers, shall contain a separate and independent section entirely dedicated to vegan dishes. This section shall be updated and reviewed with new options with the same frequency as the remaining menu. This section shall be identified by the VEGANOK brand and shall include a variety of vegan dishes to guarantee a minimum of 2 choices for each course. A classic restaurant shall provide at least 2 starters, 2 first courses, 2 main courses, 2 side dishes and 2 desserts. Pizzerias shall ensure adequate variety of vegan pizzas and focaccia and a minimum of 2 side dishes or desserts, should they be included in the service. The ice cream shops shall ensure a sufficient variety of ice creams without milk, eggs or other ingredients of animal origin, both for the water-based flavours (fruit ice creams, sorbets, ice lollies) as well as for the creamy non-dairy flavours. They shall also ensure the availability of vegan cones or waffles (such as those for celiacs without milk, eggs and animal fats). The accommodation facilities (hotels, farmhouses, b&b, etc.) and bars using the VEGANOK brand for breakfasts shall ensure an appropriate and sufficient service in quantity and variety. The takeaway pizzerias, delicatessens, ice cream shops, bars and all catering services that do not provide a menu, shall identify the vegan options with the VeganOK brand and shall display them on a counter / fridge counter, or a part of it, adequately separated and identified by the VEGANOK brand. All this so that the customer shall not be obliged to seek assurances on each dish. The staff shall be properly aware of the characteristics of the vegan dishes and beverages to properly answer the customer's enquiries. At discretion of the caterer the VeganOK brand shall be used for other food on the menu to identify the dishes complying with the VEGANOK Ethical Regulations (for example it may be possible to find some vegan options among the side dishes or the first courses), so as to offer an even more complete service.

#### **USE AND PROMOTION OF THE VEGANOK BRAND:**

In any form of communication or promotion (website, flyers, brochures, invitations, business cards, letterheads, audio and video recordings, etc. ) the VeganOK brand will be avoided if said material includes images, dishes or concepts non complying with the Vegan ethical choice. The undersigned acknowledges that the following rules are aimed to ensure the customer respect and its accurate information and agrees to entirely comply with them. The colour appearance or proportions of the VEGANOK logo shall not be changed. If objectively unable to use this brand in its entirety, any adaptation of the logo shall be agreed in writing with VEGANOK. Free accreditation refers only to the catering service, in order to use the VEGANOK trademark on the labels of the packages products you must write to [info@veganok.com](mailto:info@veganok.com) and ask the official documentation. It is possible to use stickers of VEGANOK logo for the packaging of the take-away products.

#### **ASSUMPTION OF RESPONSIBILITY:**

Aware that false declarations and self-certifications are governed by the Law, I hereby sign this declaration of suitability as per VEGANOK Ethical Regulations.

#### **COST:**

The use of the VEGANOK brand for food and beverage services is provided free of charge thanks to the network of volunteers of the Associazione Vegani Italiani Onlus (Non-profit Italian Vegan Association) who, with their effort, contribute to spread the ethical reasons for the Vegan choice.