

**Transport**

**Packaging**

**Seasonality**

**Mileage**

**Sustainability**

**Serving**

**methods**



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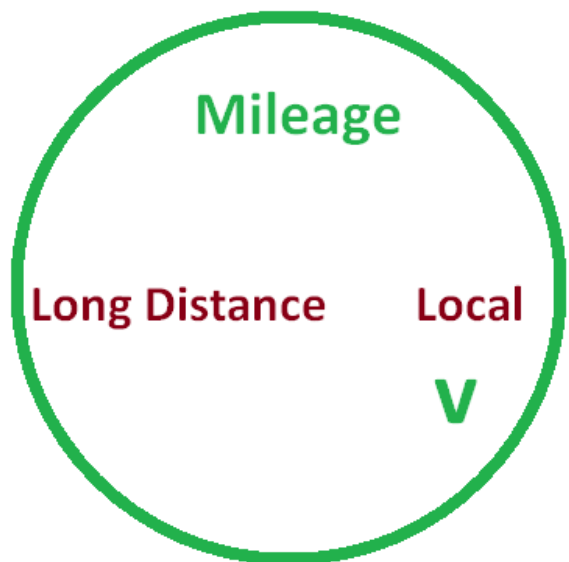
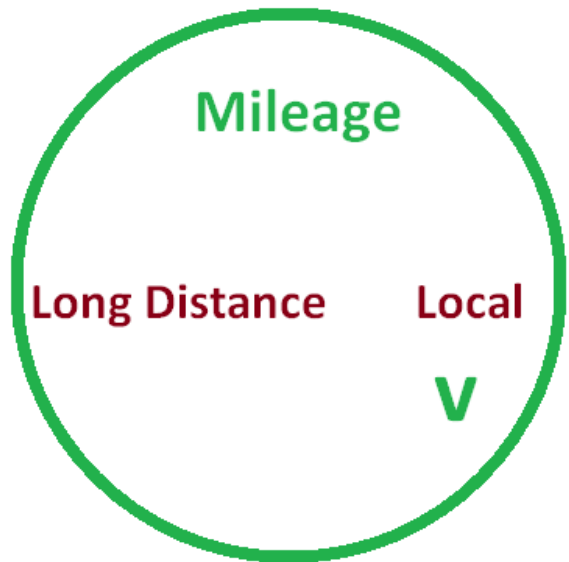
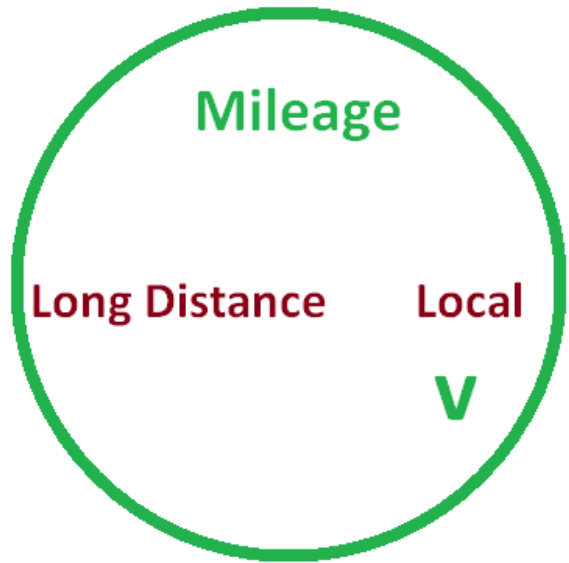


A solution to becoming more eco-friendly could be to produce cakes and biscuits in the OJC kitchen. This would reduce mileage and ensure choice of wholesome ingredients and prevent the need for packaging. Could you volunteer once every couple of months to come in to the OJC for a couple of hours to help cook. If so contact



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## Packaging

Recycle    None  
Plastic

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Recycle    None  
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## Seasonality

In season    Imported    Out of  
                  season

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In season    Imported    Out of  
                  season

V

## Seasonality

In season   Imported   Out of  
season

V

## Packaging

Recycle   None  
Plastic

## Transportation

Air   Road transport  
Local

## Transportation

Air    Road transport  
Local

## Transportation

Air    Road transport  
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## Sustainability

Organic    Non-  
organic

## Sustainability

Organic    Non-  
organic



## Serving

China/ Disposable  
Disposable  
Glass Biodegradable



## Serving

China/ Disposable  
Disposable  
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China/ Disposable  
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