

Maxim's Cakes Integrating Sustainability into Business

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Maxim's Group Background

Founded in 1956, Maxim's Caterers Limited is one of Asia's leading food and beverage companies comprised of Chinese, Asian and Western restaurants, quick service restaurants, bakery shops, coffee shops, Japanese chain restaurants and institutional catering, while providing a range of festive products, including the award-winning HONG KONG MX Mooncakes.



































































































































































Maxim's Sustainability Mission & 5 Focus Areas

Mission

Cherish & Nourish Our People, Our Business & Our Planet

攜手同心共創更好未來



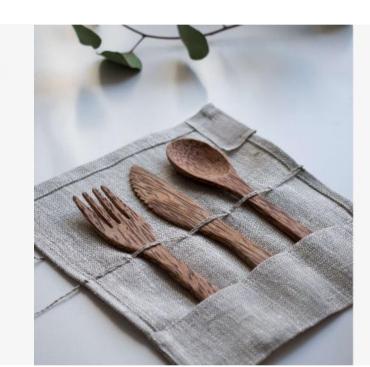
Let's Taste

We actively source more highquality and diversified local ingredients, and promote plant-based and low carbon menus.



Let's Reduce Waste

We actively work with our partners to identify waste reduction solutions and explore circular economy models.



Let's Reduce Plastic

We promote plastic reduction in phases, and gradually adopt alternatives to reduce impact on the environment.



Let's Reduce Carbon

We speed up the implementation of carbon reduction measures, promoting green operations and minimizing carbon emissions.



Let's Care

We provide food assistance and encourage employees and the public to serve the community.











Circular Economy Transformation













Sustainability Applications of 4 CBD brands









Circular Economy – Craft Beer Upcycled From Surplus Bread





Group approached HKUST- Sino One Million Dollar **Entrepreneurship Competition winning** team to give waste a second life.



Breer collects surplus, unused bread from Maxim's Group and upcycles to craft beer.





For every 6 bottles sold, we will plant a tree through EcoMatcher - a social enterprise that's certified as a B Corporation which addresses climate crisis by sequestering carbon.



EcoMatcher plants trees around the world and every tree can be virtually visited.



Maxim's Group shares F&B management, branding and marketing expertise, and provides city-wide distribution channel at around 100 restaurants.





Take a look of The Birth of BOB







Caring – Love Bread Donation



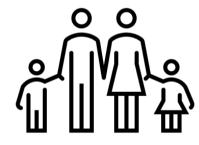
First bakery chain launching this programme since 2009



Maxim's Cakes full chain making regular donations



To ~100 charitable organizations and food banks every day



NGO will then distribute to the needy



To date, donated over 5.8M surplus bread



Take a look of our Love Bread Journey!







Circular Economy - Regenerative Farming Pilot Project

#FarmToTable #FoodWaste
#CircularEconomy #ZeroPesticides
#ZeroChemicalFertilizers











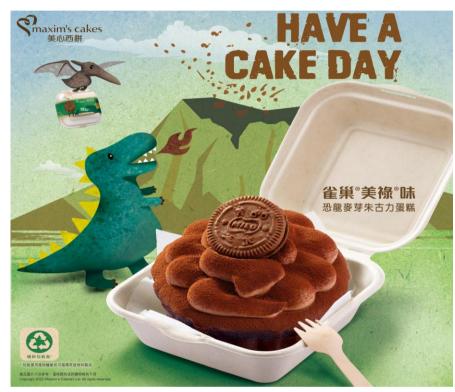
Enzyme made from mango peel can reduce the usage of peanut pulp





Sustainability Applications of Maxim's Bakery brands

#PlasticsAlternatives #WasteReduction





#HealthyEating
#SustainableChoice
#NaturalIngredients















Innovative collaboration of Maxim's Bakery brands





1.
Reduce Paper
POSM & Digitalize
POSM – starting
from Q2 for new
store opening or
renovation

Food Waste
Separation &
Recycling – EPD
Food Waste Collection
Pilot Program

Waste Reduction
& Explore
collaboration
with Food
Matching App
"Chomp"

3.

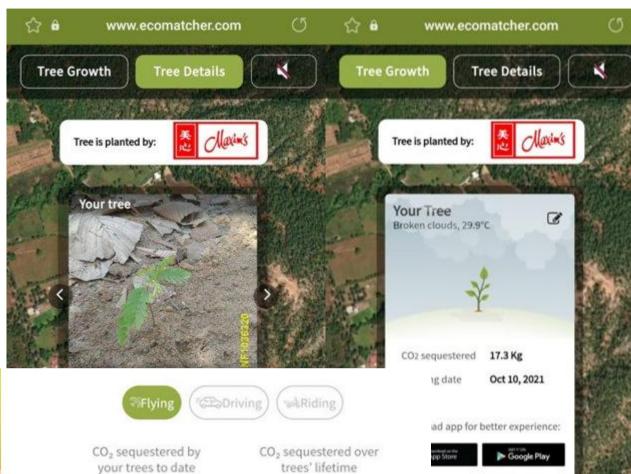








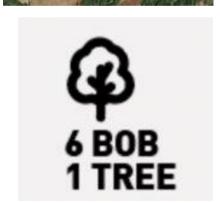




250K Kg CO₂



7,359 Kg CO₂



1000 Hours of Flying

Based on trees' CO2 sequestered over lifetime

1 Hour flying time per person = 250 Kg CO₂ produced. *









www.savouringourfuture.com.hk









Instagram



Get in Touch with us. Scan this QR Code and leave your contact.



