

EU CODE OF CONDUCT ON RESPONSIBLE FOOD BUSINESS AND MARKETING PRACTICES

TEMPLATE FOR COMPANIES

NAME OF COMPANY

REPORT SUBMITTED ON 31 JULY 2025

Type of business/sector <i>(E.g. retail, dairy)</i>	Sustainability dimension	Code aspirational objective <i>(1-7)</i>	Individual commitments with baseline	Progress on KPIs and goals (qualitative and/or quantitative)	Additional information (optional)	Comments (optional)
Peskesi Restaurant & Organic Farm	Environmental, Economic	1	<i>Promote authentic Cretan cuisine in our restaurant, using ingredients sourced directly from our certified organic and biodynamic farm.</i>	During the summer, 80% of all vegetables, fruits, and eggs served at the restaurant come from our farm.	x	x
	Social, Environmental, Economic,	1, 6,7	Launch of new farm-based experiences in 2025, such as olive oil tastings and cooking classes, promoting food education and sustainable diets.	Our farm experiences were launched online in May 2025, promoting healthy and sustainable diets for all. In winter, we aim to bring similar experiences into the restaurant setting.	x	x

Environmental, Economic	2,3	Using regenerative agriculture.	<i>On-site composting in place. 100% of raw materials are sourced within 160 km. Travel distance of each ingredient is indicated on the menu to enhance transparency. Certification process underway for Regenerative Organic.</i>	x	x
Environmental, Economic,	2,3	<i>Adopt agricultural and operational practices to reduce carbon emissions and enhance carbon sequestration.</i>	<i>Under certification for Carbon Credit. Member of the EU FUTOURISME G30K project (Creta Food). Participating in the EU Carbon Emission Measurement process.</i>	x	x
Social	7	<i>Ensure accessibility and inclusivity in marketing & communication services.</i>	Our website will be fully accessible for everyone by the end of 2026 to promote healthy and sustainable diets.	x	x