Nordic Ecolabelling for

Venues and conference facilities



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Nordic Ecolabelling

Contents

1 Environmental communication guideline for Nordic Swan Ecolabel venues and conference facilities 4
2 What can carry the Nordic Swan Ecolabel? 4
3 What cannot carry the Nordic Swan Ecolabel? 7
4 How to read this criteria document 7
5 Requirements 8
5.1 General 10
5.2 Environmental management and communication 11
5.3 Energy use and operation 12
5.4 Water 20
5.5 Food and beverage 21
5.6 Cleaning 26
5.7 Waste and resource efficiency 28
5.8 Biodiversity 33
5.9 Purchase of ecolabelled products and services 34
6 Definitions 36
7 How to apply and regulations for the Nordic Ecolabelling 39
8 Future criteria 40
9 Criteria version history 40

Appendix 1 Supplier overview
Appendix 2 Applicant declarations
Appendix 3 Energy conversion factors
Appendix 4 Calculate and document organic food and beverage
Appendix 5 Guidelines for assessing sustainability labelling of fish and shellfish
Appendix 6 Cleaning requirements
Appendix 7 Requirement relevant for Food and beverage services
Appendix 8 Declaration of compliance for Restaurants
Appendix 9 Declaration of compliance for Food booths
Appendix 10 Declaration of compliance for Bars

Contact information

In 1989, the Nordic Council of Ministers decided to introduce a voluntary official ecolabel, the Nordic Swan Ecolabel. These organisations/companies operate the Nordic Ecolabelling system on behalf of their own country's government. For more information, see the websites:

Denmark

Ecolabelling Denmark

www.svanemaerket.dk

Iceland

Ecolabelling Iceland

www.svanurinn.is

Finland

Ecolabelling Finland

https://joutsenmerkki.fi/

Norway

Ecolabelling Norway

www.svanemerket.no

Sweden

Ecolabelling Sweden

www.svanen.se

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It may be quoted from provided that Nordic Ecolabelling is stated as the source.

1 Environmental communication guideline for Nordic Swan Ecolabel venues and conference facilities

Nordic Swan Ecolabel venues and conference facilities are a better choice for both the environment and the climate. These venues meet strict operational requirements and take a holistic approach to environmental management across areas such as energy, water, food and beverage, waste, biodiversity, chemicals, and procurement.

Nordic Swan Ecolabel venues and conference facilities work actively and systematically to reduce overall consumption, optimize daily operations, and engage their employees and suppliers in environmental improvements. Overall, the requirements promote lower climate impact and improved resource efficiency.

Nordic Swan Ecolabel venues and conference facilities:

- Operate efficiently through energy-saving measures, which reduce their climate impact.
- Do not use fossil fuels in daily operations.
- Serve a wide range of food and beverages with a reduced environmental footprint, including a variety of organic and vegetarian options.
- Use cups with reduced environmental impact, e.g. reusable or ecolabelled cups, and meet strict requirements for other disposables.
- Ensure efficient waste management.
- Encourage reuse and repair of materials for scenery and decorations.
- Limit harmful and unwanted chemicals in general cleaning and dishwashing by using ecolabelled cleaning products.
- Involve staff in the environmental work.
- Stadiums use water reducing methods for grass care.
- Do not use chemical herbicides in grass care.
- Ice rinks are operated with optimized water use and high energy efficiency.

2 What can carry the Nordic Swan Ecolabel?

Product group definition

The name of the product group is Venues and Conference Facilities. Throughout this document, the term "venues" is used as a collective designation for all types of venues and conference-related operations that can be Nordic Swan Ecolabelled.

The primary purpose of the business must be to provide and operate venues for events, including conferences, arenas, museums, concerts, and exhibitions, either by hosting events

or by renting out space. The primary purpose is understood to mean that venue-related activities constitute more than two-thirds (2/3) of the venue's operational time, number of guests, or revenue. The venue must be in a stationary building.

The following operations are included in the product group for venues and conference facilities:

- Concert halls/buildings
- Conference facilities
- Theatres
- Museums and experience centres
- Culture centres
- Exhibition centres
- Arenas and stadiums, both indoor and outdoor with a fixed building. The arena/stadium shall be designed to host events, e.g. sports events like soccer, handball, ice skating, or gatherings like concerts, shows, parties and B2B events.

Clarifications:

Events hosted at the venue cannot claim to be Nordic Swan Ecolabelled unless they are certified under "117 Events".

If a venue or conference facility is inside or next to another business and has its own operation - such as facilities within a hotel, shopping centre, or university - it can still qualify for the Nordic Swan Ecolabel venue as long as:

- The business operating the venue is the licensee and is authorized to communicate the venue's certification with the Nordic Swan Ecolabel.
- The venue's primary purpose is to host events - not just have an extra meeting room in a restaurant or hotel.
- The Nordic Swan Ecolabel licence will only cover the venue's own services and facilities - not the hotel or mall or any other business it's connected to.
- Shared areas, shared between the venue and another business, must meet the requirements. For example, toilets and bar areas.
- The venue must have its own identity - like a unique name or signage, so people can differentiate it from the other operations.
- Its environmental impact can be measured separately from the surrounding business. For example, track the number of guests and revenue, track energy use, purchase, use of chemicals etc. for the venue alone.

Combination of services at the venue

A venue often includes one or several restaurants that are marketed together as one business offering. In such cases, the restaurant(s) both internally and externally operated shall be included in the venue's application for the Nordic Swan Ecolabel. All restaurants included in the application shall comply with the applicable requirements and be covered by the licence. Restaurants covered by the licence may market themselves as Nordic Swan Ecolabelled restaurants.

Restaurants, pubs, and similar establishments may be excluded if they operate as independent business units, are accessible from the outside of the venue and/or remain open beyond the venue’s event-related opening hours. In such cases they are not solely dedicated to serving the venue’s visitors during events. These cases must be evaluated in consultation with Nordic Ecolabelling.

A venue may encompass multiple types of activities, including food and beverage services and limited accommodation. However, only venues whose primary purpose is to provide and operate venues are eligible for ecolabelling under these criteria. The primary purpose is understood to mean that venue-related activities constitute more than two-thirds (2/3) of the venue’s operational time, number of guests, or revenue. The venue must be in a stationary building.

If the primary purpose of the business is instead to provide accommodation or to serve food and beverages, the company may apply for ecolabelling under the corresponding criteria for those business types:

055 Hotels and other accommodations

110 Food services

Events and Nordic Swan Ecolabelled suppliers

If a Nordic Swan Ecolabelled venue wishes to organize a Nordic Swan Ecolabelled event themselves, they need to apply for a separate Event licence according to the criteria for Events. However, only a limited number of additional requirements apply, as the venue already complies with the majority of the Event criteria via the Venue licence. Further information about the application process is available on our website.

A Nordic Swan Ecolabelled venue may also offer external event organizers to conduct Nordic Swan Ecolabelled events. Also in this case, the event must have a separate Event licence to be able to market the event as ecolabelled. In most cases, the venue will already fulfil a substantial share of the applicable requirements. The exact extent depends on how comprehensively the organizer makes use of the venue’s services and facilities. For example, if the organizer purchases food and beverages from the venue, several requirements will automatically be met.

More detailed guidance can be found in the criteria for Events.

3 What cannot carry the Nordic Swan Ecolabel?

A business is ineligible for certification if event hosting or space rental is not the primary purpose of the business. In addition, venues cannot be certified if separate environmental data cannot be provided, or if they operate within shared or mixed-use areas without a distinct identity, not connected to a stationary building or if they are temporary or pop-up venues.

Examples of operations not included:

- Outdoor event areas, e.g. for temporary festivals, concerts, markets etc. These can be Nordic Swan Ecolabelled according to criteria 117 for Events.
- Hotel with conference facilities. These can be Nordic Swan Ecolabelled according to criteria 055 for Hotels and other accommodation.
- Office buildings with conference rooms, where the main purpose is office operations. These can be Nordic Swan Ecolabelled according to criteria 116 for Building operations.
- Operation of educational buildings, such as schools and universities: The operation of such building can be Nordic Swan Ecolabelled according to criteria 116 for Building operations. However, a venue in an educational building/complex can be ecolabelled if the main business of this venue is hosting events, and the owner can document for the venue-specific operations and service (see more under What can carry the Nordic Swan Ecolabel, Clarification).
- Permanent swimming arenas and aquatic centres.
- Shopping centres.
- Outdoor tents, inflatable dome or bubble halls.
- Amusement parks.
- Animal exhibition facilities, such as zoos or aquariums.
- Libraries.

4 How to read this criteria document

Each requirement is marked with the letter O (obligatory requirement) and a number. All requirements must be fulfilled to be awarded a licence.

The text describes how the applicant shall demonstrate fulfilment of each requirement. There are also icons in the text to make this clearer. These icons are:

- Upload
- Checked on site

Throughout this document, terms displayed in blue and underlined text are linked to definitions intended to clarify the meaning and interpretation of the requirement.

Before a licence is issued, the Nordic Ecolabelling organization will normally pay an inspection visit to the applicant. If necessary, multiple inspection visits can be made.

All information submitted to Nordic Ecolabelling is treated confidentially. Suppliers can send documentation directly to Nordic Ecolabelling, and this will also be treated confidentially.

5 Requirements

This chapter presents the requirements. The 36 mandatory requirements are organized into 9 main chapters, and a complete overview is provided in Table 1.

Benefits of using Nordic Swan Ecolabelled suppliers

There are specific requirements for food and beverage services. It is highly advantageous to use Nordic Swan Ecolabelled suppliers whenever possible. If the venue engages suppliers certified with the Nordic Swan Ecolabel, certain requirements are automatically fulfilled, see Table 1. The agreement between the venue and the certified supplier can be verified, and documentation for the relevant requirements does not need to be submitted, as these requirements are already met.

The venue remains responsible for ensuring that non-ecolabelled suppliers comply with the applicable requirements. Independent business activities that operate separately from the venue are not considered part of the venue and are therefore not subject to these requirements.

Table 1

Overview of requirements relevant to the venues, food and beverage and cleaning services. If a cleaning or a food and beverage service is certified with the Nordic Swan Ecolabel (NSE), some requirements are already fulfilled, see details in notes.

Requirement	Requirement applies to	Notes
General		
O1 Description of the venue	All venues	
Environmental management and communication		
O2 Annual follow-up	All venues and restaurants	
O3 Customer complaints	All venues	
O4 Communication with staff	All venues	
O5 Public transport	All venues	
Energy use and operation		
O6 Ban on fossil fuel	All venues	
O7 Energy consumption and sources	All venues	
O8 Energy devices and equipment	All venues, restaurants, food booths and bars	
O9 Heating, cooling and ventilation	All venues	
O10 Purchase and leasing of energy-intensive equipment	All venues	
O11 Measures for reduction of energy use and carbon emissions	All venues	

O12 Operation of ice rink arenas	Ice rink arenas only	
O13 Grass and artificial grass care	Stadiums with grass, hybrid grass or artificial grass	
Water		
O14 Water operation routines	All venues	
O15 Purchasing of sanitary fixtures	All venues responsible for purchasing sanitary fixtures	
Food and beverage		
O16 Organic food	Restaurants and Danish food booths	NSE services fulfil the requirement
O17 Organic beverage	Restaurants, food booths and bars serving beer or wine	NSE services fulfil the requirement
O18 Vegetarian dish	Restaurants and food booths	NSE services fulfil the requirement
O19 Prohibited and restricted fish and seafood	Restaurants	NSE services fulfil the requirement
O20 Certified coffee and tea	All venues, restaurants, food booths and bars	
O21 Palm oil in frying oil	Restaurants and food booths	NSE services fulfil the requirement
O22 Serving of drinking water	Conference facilities and restaurants	NSE services fulfil the requirement
Cleaning		
O23 Purchase of Nordic Swan Ecolabelled cleaning service	All venues with outsourced cleaning	
O24 Ecolabelled cleaning, dishwashing and laundry products	All venues, restaurants, food booths, bars and cleaning services	NSE services fulfil the requirement
O25 Air fresheners	All venues, restaurants, food booths, bars and cleaning services	NSE services fulfil the requirement
O26 ECA water, Ozone water and other disinfection	All venues, restaurants, food booths, bars and cleaning services	NSE services fulfil the requirement
Waste and resource efficiency		
O27 Waste sorting for guests	All venues	
O28 Food waste	Restaurants and food booths	NSE services fulfil the requirement
O29 Ban on single-use portion packaging	All venues, restaurants, food booths and bars	NSE services fulfil the requirement
O30 Reusable tableware	All venues with restaurants, food booths and bars with seating capacity less than 500 guests	NSE services fulfil the requirement
O31 Serving solutions for takeaway	All venues, restaurants, food booths and bars	NSE services fulfil the requirement
O32 Decorations, giveaways and confetti	All venues and restaurants	
O33 Repair and reuse	Venues that construct scenery, such as theatres, museums and exhibition halls	
Biodiversity		
O34 Biodiversity impact on outdoor areas	Venues with outdoor areas/gardens	

Purchase of ecolabelled products and services		
O35 Purchase of ecolabelled products	All venues, cleaning services and restaurants	
O36 Measures to increase ecolabelled purchasing	All venues	

5.1 General

O1 Description of the venue

The applicant must provide the following information about the venue:

- The location and address of the venue.
- Venue type and its core functions (e.g., conference centre, stadium, arena, food and beverage services, museum, office space).
- Food and beverage services: List all food and beverage services. Include names, type of each service (restaurant, food booth, bar, etc.), and whether each service is operated by the venue or operated by an external supplier. Appendix 1 may be used as a template for listing the suppliers/sub-suppliers of the service.

  One-time event specific services are exempted from the requirement, such as a food truck that visits the venue only once for a specific event.
- Cleaning services: List all cleaning services. Include names, descriptions/task they perform, and ecolabels if applicable, and whether the service is operated by the venue or operated by an external supplier. Appendix 1 may be used as a template for listing the suppliers/sub-suppliers of the service.
- Number of venue guests per year (not including artists, athletes, speakers, and staff), if available.
- Maximum venue guest capacity.
- Proportion of operational days / days with activity.
- Area of the venue.

  Area is defined as the internal space in the building that is heated to more than 10°C.
- Total cubic metres of all the venue halls, if available.
- Description of the outdoor area: Specify whether the venue has an outdoor area, what it includes (e.g., garden, terrace, parking lot), and who operates/manages it (the venue or an external operator).
- Public transportation options for guests on how to reach the venue.

- Detailed description in relation to the requirement. Pictures, a website, etc. can also be used as documentation.
- Appendix 1 may be used as a template for listing the suppliers.

5.2 Environmental management and communication

O2 Annual follow-up

This requirement applies to the venue and restaurants.

The licensee must submit the information listed in Table 2 annually.

Nordic Ecolabelling may review all requirements or a selection of them as part of the annual control.

Table 2 Requirements that must be reported annually

Requirement	Annually report
O7 Energy consumption and sources	Annual energy consumption, kWh/year.
O14 Water operation routines	Annual water consumption, m^3/year. Compare the total annual water consumption with the previous three years. If the annual consumption has increased by more than 10% compared to the previous three years; submit a variance analysis describing possible reasons for the increase. If the increase cannot be explained by change in operations, corrective measures must be taken to reduce consumption to previous levels.
O16 Organic Food	Annual report of organic share or number of organic products.
O28 Food waste	Annual evaluation of the effectiveness of the food waste prevention measures. The policy shall be revised when needed.
Only for stadiums and arenas	
O12 Operation of ice rink arenas	Annual energy consumption per operational hour, kWh/hour, securing fulfilment of the limit value.
O13 Grass and artificial grass care	Annual water consumption per m^2 grass, m^3/m^2 grass.

T̄ Confirmation that the licensee conducts annual follow-up of the requirements. Appendix 2 may be used for documentation.

O3 Customer complaints

This requirement applies to the venue.

The licensee must keep an archive of customer complaints and have a routine for handling the complaints.

Note that the original routine must be in one Nordic language or in English.

T̄ Upload your company's routine for handling and archiving customer complaints.

O4 Communication with staff

This requirement applies to the venue.

All permanent staff involved in the daily operation must have knowledge about the Nordic Swan Ecolabel certification, and the venue must provide basic training that includes, at a minimum:

- Information about the venue's environmental work.

- An explanation of what the Nordic Swan Ecolabel means for the venue and its operation.
- Guidance on what employees must and can do to support the environmental work.

The training must take place no later than two months after licensing. New employees must receive the necessary training within two months. All employees must receive an annual repetition of the basic training.

Nordic Ecolabelling can provide training material on request.

- Description of basic training – how the venue trains staff in the environmental work according to the requirement.
- Description or routines showing that the staff receive training within two months of licensing, new employees receive training within two months and that the staff receives annual repetition of the basic training.

O5 Public transport information

This requirement applies to the venue.

The venue must have the following general information about public transport available on its website:

- Long-distance transport: Information on connection to public long-distance transport services to the destination city/place.
- Local transport: Information on connection to public transportation services to the venue.
- Distances: Information on distances between public transport stops and the venue.
- Accessibility: Information on accessible travel options to the venue and accessible entrance for participants with disabilities.

- Copy of information e.g. screenshots from web page showing the fulfilment of the requirement.

5.3 Energy use and operation

O6 Ban on fossil fuel

This requirement applies to the venue.

The venue must meet the following requirement for fossil fuel:

- Energy supply: The venue must not use fossil fuel to heat its premises, to produce hot water, in patio heaters or as fuel in power generators.
- Alternative energy supply: If the public electricity grid cannot provide sufficient power, the venue may use an electric power generator that is powered by a battery, or biofuels (HVO100, RME100, FAME100, ED95 and bio-propane).

Exemptions:

Fossil fuel is permitted for:

- Backup power generators in arenas and stadiums when required by international or national sports federations (e.g. UEFA and FIFA) or equivalent event organizers as a condition for hosting a specific event. The requirement must be documented.
- Cooking (e.g. LPG).
- Peak load/top load.

If the requirement is not met at the time of application, an 18-month transition period is given so that the venue can change the heating source. In these cases, the licence is granted with a remark, and Nordic Ecolabelling checks the requirement after 18 months.

The use of biogas is permitted.

- Confirmation that the venue does not use fossil fuel for heating premises, hot-water production, in patio heaters or as fuel in power generators. Appendix 2 may be used for documentation.
- Information on any alternative energy supply, including documentation showing the use of different energy sources, such as batteries or biofuel.
- Information if fossil fuel is used for back-up power, cooking or peak load/top load. If used for back-up power, requirement from the external parties must be documented.

O7 Energy consumption and sources

This requirement applies to the venue.

The venue must measure and document the annual energy consumption (kWh).

The venue must describe what is included in the measurements and report energy consumption separately for property electricity, indoor and outdoor heating, cooling, cooking gas and generator fuel. If heating, cooling or another energy use is included in the property electricity and cannot be reported separately, this must be stated. The same consumption must not be reported under more than one category.

Energy consumption is to be documented based on purchased energy, such as electricity, district heating, district cooling, gas and fuel, such as gas for cooking and energy for outdoor heating. Self-generated renewable energy does not count as purchased energy.

Where energy infrastructure is shared between the venue and other buildings or operations, energy consumption may be determined using reasonable allocation methodologies, engineering estimates, or other documented calculation methods. The venue must document how the infrastructure is shared and explain the methodology used to allocate energy consumption to the venue.

It is permitted to deduct certain types of energy, provided that the consumption can be documented with separate meter readings, independent third-party estimates, or other reliable data. Examples may include electricity used for vehicle charging, energy used for separately metered tenant activities, external commercial operations located within the venue, or other energy uses that are not directly related to the venue's core operations.

The energy consumption shall be documented in kWh per year/12 months. However, if the operations have been abnormal, data from a previous normal operation year, or as a minimum, data from three months of operation, can be used.

Icelandic companies can report their district heating in cubic metres.

If several energy sources are used, the total fuel consumption must be converted to energy (kWh). Conversion factors may be found in "Energy conversion factors", Appendix 2.

- Documentation of energy consumption over the past 12 months, or from a representative period of operation. For example, an invoice, confirmation from suppliers, or documented estimates.
- Describe what's included in the measured and purchased energy.
- Calculation of total annual energy consumption in kWh.

O8 Energy devices and equipment

This requirement applies to the venue and food and beverage services.

The following must be fulfilled:

- Coolers and refrigerators: All coolers and refrigerators in food and beverage services must be closable.
- Batteries on stage: The venue shall not use single-use (disposable) batteries as the standard solution for its own microphones, monitors, wireless transmitters, and other stage equipment.

  The requirement does not apply to equipment brought by speakers, performers, or other external users.

  Single-use batteries are accepted as backup.

- Description/documentation of how the requirement is fulfilled.
- Checked on site.

O9 Heating, cooling and ventilation

This requirement applies to the venue.

The ventilation, cooling and heat systems for the venue public area must be demand controlled or time controlled.

Demand-controlled ventilation, cooling and heat systems are sensor/CO_2 controlled and automatically adapt the thermal comfort to the number of people in the premises.

Time-controlled ventilation, cooling and heat systems may be automatically operated according to a predefined time schedule, or it may be manually operated according to a time schedule, ensuring ventilation is provided only when needed.

- Description/documentation of the ventilation -, cooling - and heat systems.

O10 Purchase and leasing of energy-intensive equipment

The requirement applies to venues that are responsible for their own purchase of energy-intensive equipment relevant in this requirement. In this context purchase means purchasing, leasing or rental of equipment.

The venue must have routines to ensure that documentation is collected from the producer/supplier, and that energy consumption is considered and assessed when purchasing all new energy-intensive equipment.

Lighting systems, sound and audio equipment, video and projection systems and white goods must at least be on par with Table 3. If another party is responsible for purchasing or renting equipment, the venue must actively require them to request energy-efficient equipment.

Note: The venue is not required to replace existing equipment before the end of its useful life.

Table 3 Requirements for energy-intensive equipment

Product type	Energy minimum, standard or labelling
Lighting systems	Lighting systems that utilize LED technology. Exemption applies if it compromises artistic intent, for high intensity spotlights if LED alternatives are unavailable, and for artificial grow lights.
Sound and audio equipment	Sound and audio equipment that convert a minimum of 90% of the electrical energy into sound (for example class D amplifiers) and must include automatic sleep modes.
Video and projection systems	Video and projection systems that use laser projection technology, LED display technology or OLED technology.
Freezers for internal kitchens at the venue	Household white goods: At least energy label C according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase (Commission Delegated Regulation (EU) 2019/2016). Professional white goods: At least energy label C according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase (Commission Delegated Regulation (EU) 2015/1094).
Combined freezer/refrigerator cabinets for internal kitchens at the venue	Household white goods: At least energy label C according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase (Commission Delegated Regulation (EU) 2019/2016). Professional white goods: At least energy label C according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase (Commission Delegated Regulation (EU) 2015/1094).
Refrigerators purchased for internal kitchens at the venue or direct sales function	Household white goods: At least energy label C according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase (Commission Delegated Regulation (EU) 2019/2016). Professional white goods: At least energy label B according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase (Commission Delegated Regulation (EU) 2015/1094 or (EU) 2019/2018).

- Copy of the routine for new purchase of energy intensive equipment, showing that the requirement is fulfilled.

O11 Measures for reduction of energy use and carbon emissions

This requirement applies to the venue.

The venue must achieve a minimum of 3 points from Table 4 below.

Table 4 Measures for reduction of energy use and carbon emissions

Theme	Measure	Points
Renewable electricity production, 10%	The venue has its own renewable electricity production in connection to the building that covers at least 10% of the venue's annual property electricity demand. The theoretical demand can be documented using the electricity invoice. Renewable energy production may be estimated based on theoretical production. *Renewable electricity includes, for example, solar PV and wind power. Acceptable alternatives include physical on-site power purchase agreements (PPAs) and physical off-site greenfield PPAs established within the same electricity market region.*	2
Renewable electricity production	The venue has its own renewable electricity production in connection to the building. *Renewable electricity includes, for example, solar PV and wind power. Acceptable alternatives include physical on-site PPAs and physical off-site greenfield PPAs established within the same electricity market region.* *The two renewable electricity measures cannot be combined.*	1
Energy-controlling system	The venue uses a central management system for energy-control that continuously monitors and optimizes energy use across the operation. The system can collect energy data, identify inefficiencies, and automatically control technical installations to improve energy performance.	1
Energy audit	The venue has conducted an energy audit according to EN 16247-2:2022 or similar. The energy audit must be conducted by an accredited independent expert or company. The requirement can alternatively be fulfilled with a certification according to ISO 50001.	1
Energy action plan	Based on the energy audit the venue has conducted an energy action plan with specific energy saving targets.	1
Energy class	The building where the venue is located meets at least energy class C for Sweden, Finland and Norway, and at least energy class B for Denmark according to the Energy performance of Buildings Directive.	2
Sound and audio equipment	The venue's own sound and audio equipment convert a minimum of 90% of the electrical energy into sound (for example class D amplifiers) and include automatic sleep modes.	1
Video and projection systems	The venue's own video and projection systems use laser projection technology, LED display technology or OLED technology.	1
Lighting	A minimum of 90% of lighting (counted per lightbulb), including outdoor lighting, is equipped with control systems, for example demand- or time controls, so they turn off automatically when the venue area is unoccupied.	1
Energy-efficient light fittings	All permanent light sources in the public area use LED technology or light sources with the best possible energy class.	1
Fossil-free garden/outdoor maintenance machines	This applies only to venues with gardens/outdoor areas larger than 1000 m^2: All machines used for garden maintenance are electric or powered by fossil-free fuel.	1
Vehicle routines	This measure applies only to venues that rent, lease or purchase at least 15 vehicles per year: The venue has routines demonstrating that all future vehicle rents, leases and purchases are requested as plug in hybrid cars or vehicles powered by biogas/natural gas (CNG/CBG, LNG/LBG), electricity, or hydrogen. The requirement concerns all vehicles rented, leased or purchased by the venue in the future, regardless of whether the vehicles are newly produced or pre-owned. Heavy industrial vehicles are exempted from the requirement.	1

Other, own measures	Own measures for reduction of carbon emissions may be accepted after consideration by Nordic Ecolabelling. 1 point per measure. The measures must be ones that have not been awarded previously.	1

Description and documentation of the measures implemented.

Checked on site.

O12 Operation of ice rink arenas

This requirement applies only to ice rink arenas.

- Refrigerants:

  HFC refrigerants are not allowed in the cooling system.

- Energy consumption limit:

  Ice rink arenas with capacity up to 2000 people must not use more than 200 kWh/operational hour in the active use period of the ice.

  Ice rink arenas with capacity between 2001 and 5000 people must not use more than 400 kWh/operational hour in the active use period of the ice.

  Ice rink arenas with capacity of more than 5000 people must not use more than 500 kWh/operational hour in the active use period of the ice.

  It is the total purchased energy in the active use period of the ice that must be used for the calculation.

- Energy efficiency - operation optimization:

  The ice rink arena must have routines ensuring monthly follow-up on energy efficiency and system optimization, including at least the following:

  - Evaluate the possibility for lowering the overall arena temperature to reduce the cooling demand.
  - Control the regulation and performance of the cooling system by checking the evaporation temperature and performance (e.g., the need for cleaning and fan operation).
  - Optimize cooling pump operation by confirming that frequency regulation is functioning correctly.
  - All observations, adjustments and deviations must be documented as part of an energy monitoring system.

- Electric or fossil-free ice rink maintenance machines:
  - The ice rink arena must have procurement routines ensuring that ice rink maintenance machines powered by electricity or fossil-free fuel are requested in all new procurements.
  - Existing diesel-powered ice rink maintenance machines must switch to biodiesel where technically feasible. If biodiesel cannot be used, the technical reasons must be documented.
  - Existing gas-powered ice rink maintenance machines must switch to biogas where technically feasible. If biogas cannot be used, the technical reasons must be documented.

Note: The venue is not required to replace existing equipment before the end of its useful life. Existing machines using gasoline are permitted.

- Heat recovery:

  The ice rink arena must have a heat recovery system for the heat generated in the cooling process. The heat must be used for internal purposes or district heating.

  District cooling is considered to fulfil the requirement.

- Water reduction measures:

  Ice rink arenas must implement at least one water reduction measure to ensure that unnecessary use of water does not occur. E.g., the operator may reduce the frequency in ice resurfacing or the amount of water used in the process. Measures may be accepted after consideration by Nordic Ecolabelling.

- Documentation of refrigerants used in the cooling systems, e.g. safety data sheet.
- Calculation of annual energy consumption per operational hour. This includes documentation of purchased energy.
- Copy of the routines showing that the requirement for energy efficiency and optimization is fulfilled.
- Copy of the procurement routines for ice rink maintenance machines showing the requirement is fulfilled.
- Confirmation that all existing gas and diesel-powered ice rink maintenance machines fulfil the requirement. Appendix 2 may be used for documentation.
- Description of the heat recovery system.
- Description of at least one water reduction measure.

O13 Grass and artificial grass care

This requirement applies to stadiums with grass, hybrid grass or artificial grass.

- Mowing:
- The venue must have procurement routines ensuring that maintenance machines powered by electricity or fossil-free fuel are requested in all new procurements.
- Existing diesel-powered mowing machines must switch to biodiesel where technically feasible. If biodiesel cannot be used, the technical reasons must be documented.

  Note: The venue is not required to replace existing equipment before the end of its useful life. Existing machines using gasoline are permitted.

- Energy source for heating of the grass:

  If the grass is heated, the grass must be heated from below using either district heating, recovered waste heat from the property, own produced electricity or heat pumps.

  Artificial grow lights powered by electricity, used to simulate sunlight and support photosynthesis, are allowed.

- Water reduction measures:

  The stadium must measure and document the annual water consumption (m^3/m^2 grass).

  Stadiums with natural or artificial grass must measure and internally conduct a monthly follow-up of water consumption on the pitch, by reading and logging the consumption.

  The operator must implement at least one water reduction measure to ensure that unnecessary watering does not occur.

  Approved water reduction measures can be installing soil-moisture sensor, use a smart irrigation controller which adjusts the watering based on rain, temperature etc., watering at night or early morning, efficient sprinkler system that provides even coverage that avoid over watering any part of the pitch, adjusting irrigation to fields conditions, depending on wear/shade/soil, reuse of rainwater, train groundkeepers in water efficient practices, or other own measures which may be accepted after consideration by Nordic Ecolabelling.

- Herbicides: No chemical herbicides may be used on weeds on the grass.

  This means all, including glyphosate, CAS No. 1071-83-6.

- Artificial grass infill:
  - The stadium shall have a physical barrier around the sports field that prevents plastic-containing loose fill material from spreading outside the field.
  - The stadium is required to establish drainage solutions that effectively collect loose infill materials containing plastic, preventing their dispersion beyond the field's perimeter.
  - Measures must be in place to ensure that plastic-containing loose infill material does not migrate outside the field. E.g. through construction machinery or other equipment utilized for maintenance and snow removal.
  - Snow removed from the sports field should be placed in a designated storage area either on or adjacent to the field. It must be ensured that any plastic-containing loose infill material within the snow remains confined to this area until it is reused on the same field or transferred to an authorized waste facility.
  - From 15 October 2029, the stadium is prohibited from purchasing rubber granule or other microplastic-based infill materials for artificial turf pitches.

    The approved infill must be biodegradable or water-soluble in accordance with the test methods listed in group (1–5) specified in appendices 15 and 16 to Annex XVII to REACH, as amended by Commission Regulation (EU) 2023/2055.

- Grass and artificial grass recycling:

  The stadium must have routines that ensure that grass or artificial grass is recycled or reused at the end of its lifetime. The routine must include a description of how the material is handled.

T̄ Copy of the procurement routines for maintenance machines showing the requirement is fulfilled.

- Confirmation that all existing diesel-powered mowing machines fulfil the requirement. Appendix 2 may be used for documentation.
- Description of the heating system for the grass.
- Documentation of the annual water consumption per m^2 grass.
- Procedure showing that stadiums with natural or artificial grass measure and conduct a monthly follow-up of water consumption, by reading, and logging the consumption.
- Description of at least one water reduction measure.
- Description of how the stadium complies with the requirement for artificial grass infill.
- Copy of the routines regarding recycling of the grass including description of how the material is handled.

5.4 Water

O14 Water operation routines

This requirement applies to the venue.

The venue must establish water operation routines. As a minimum the venue must:

- Measure and document the total annual water consumption (m^3/year).

  Where water infrastructure is shared between the venue and other buildings or operations, consumption may be determined using reasonable allocation methodologies, engineering estimates, or other documented calculation methods. The venue must document how the infrastructure is shared and explain the methodology used to allocate water consumption to the venue.
- Compare the total annual water consumption with the previous three years.
  - If the annual consumption has increased by more than 10% compared to the previous three years; submit a variance analysis describing possible reasons for the increase. If the increase cannot be explained by change in operations, corrective measures must be taken to return consumption to the previous levels, when reporting annually according to O2 Annual follow-up.
- Monthly follow-up of the water consumption by monitoring, reading and logging the consumption.
- Ensure that there are no leaks, such as running toilets or leaking faucets.

  Note stadiums with grass and ice rink arenas must also fulfil the water requirements in O13 and O12.

- Document the annual water consumption m^3/year.
- If the consumption has increased more than 10%; a variance analysis describing possible reasons for the increase and measures taken to return consumption to the previous levels.
- Routines describing how the venue follow up the water consumption monthly and how they ensure that there are no leaks in the system.

O15 Purchasing of sanitary fixtures

The requirement applies to venues that are responsible for their own purchase of sanitary fixtures.

The venue must have routines to ensure that water consumption is considered and assessed when purchasing sanitary fixtures. The routine must at a minimum require that:

- Documentation on water efficiency must be obtained from the producer or supplier.
- All new purchases of sanitary fixtures must comply with at least one of the listed requirements in Table 5.

If another party is responsible for purchasing equipment, the venue must actively request them to purchase water-efficient equipment.

Table 5 Efficiency requirements for purchasing of sanitary fixtures

Water demanding equipment	Requirements, at least one of the alternatives
Toilets	• Dual-flush toilet with a maximum flush of 3 litres for small flush and 6 litres for large flush.
Washbasin and mixer taps	• Energy class A according to energy classification of bathroom faucets, for example SS 820000, SS 820001 or similar. • A maximum water flow of 6 litres/min. • Touchless taps.
Showers	• Energy class B according to energy classification of thermostatic shower faucets, for example SS 820000, SS 820001 or similar. • A maximum water flow of 8 litres/min.
Urinals	• A maximum of 2 litres/bowl/hour. • Flushing urinals have a maximum full flush volume of 1 litre.

- Copy of routines that ensure water consumption is considered and assessed according to the requirement when purchasing sanitary fixtures.
- If another party is responsible for purchasing or renting equipment, describe how the venue requires them to request water-efficient equipment.

5.5 Food and beverage

Restaurants, food booths, kiosks, cafés, catering services, food-service outlets, and bars all contribute to the venue's food and beverage operation. Throughout this chapter, these entities are collectively defined as "food and beverage services".

For the purpose of this chapter food and beverage services includes restaurants, food booths and bars.

See Table 6 for an overview of which requirements apply to restaurants, food booths and bars in this chapter (several requirements are relevant also in other chapters, see full list in Appendix 7, "Requirement relevant for Food and beverage services"). Appendix 8, Appendix 9 or Appendix 10 may be used for declarations for compliance of restaurants, food booths and bars.

Table 6 Requirements in the Food and beverage chapter that are relevant for the different food and beverage services are marked with an X. Requirements that are not applicable are marked with N/A.

Requirements	Restaurants	Food booths	Bars
O16 Organic food	X	Finnish, Icelandic, Norwegian and Swedish food booths: N/A Danish food booths: X	N/A
O17 Organic beverage	X	X	X
O18 Vegetarian dish	X	X	N/A
O19 Prohibited and restricted fish and seafood	X	N/A	N/A
O20 Certified coffee and tea	X	X	X
O21 Palm oil in frying oil	X	X	N/A
O22 Serving of drinking water	X	N/A	N/A

Note: Nordic Swan Ecolabelled food services fulfil the requirement.

Clarifications on exemptions from the requirements in this chapter

The following are exempt from the requirements in this chapter:

- Pre-packed food, such as sandwiches.
- Food and beverage sold through vending machines.
- Food and beverage provided for staff and speakers/artists/athletes.
- One-time event-specific food and beverage services are exempted from the requirements, such as a food truck that visits the venue only once for a specific event.

O16 Organic food

For Finland, Iceland, Norway and Sweden: This requirement is applicable to restaurants.

For Denmark: The requirement applies to restaurants and food booths.

Food and beverages from Nordic Swan Ecolabelled food services already fulfil the requirement.

Minimum requirements for total purchased organic food and beverage are:

- Danish food and beverage services that produce all food at the venue: 30%.
- Danish food and beverage services that produce some of the food outside the venue:

  The venue must ensure that at least 50% of the services are certified with “The Organic Cuisine Label at occasional events” showing a minimum of 30% organic food and beverages. Read more about application and requirements here: Økologi i storkøkkener - Fødevarestyrelsen.
- Swedish food and beverage services: 10%.
- Norwegian food and beverage services: 5% or 20 products that are regular products in daily serving.

- Finnish food and beverage services: 5% or 20 products that are regular products in daily serving.
- Icelandic food and beverage services: 15 products that are regular products in daily serving.

Exemption (for all countries):

- This requirement does not apply to services that offer only one type of food, where the menu is primarily built around a single dish or product.

It is optional to include beverage in the calculation. Note that the Danish label Det Økologiske Spisemærke requires beverages to be included in the calculation.

As a minimum, purchasing data from three months of operation can be used. Alternatively, planned future purchases from the date of licensing can be documented.

Swedish and Danish food services must report the purchasing volume in percent (%), either in terms of money or kilos.

Finnish and Norwegian food services can choose whether they report the purchasing volume in percent, or the number of products.

Swedish, Norwegian, and Finnish food services may base the calculation of the proportion of organic food and beverage on data from the three largest suppliers, based on purchase in money or kilos. Purchases from smaller suppliers may be excluded.

Icelandic food services must report the number of products.

See more details in Appendix 4 on how to calculate and document organic food and beverage.

- Finland, Iceland, Norway and Sweden: Documentation/calculation showing the limit value is met.
- Denmark: Documentation/calculation of the estimated purchase of food, showing that the limit value is met. The documentation for the purchases of all food and beverages (both organic and non-organic foods) must be available in case of inspection from Fødevarestyrelsen.
- Denmark: If only external suppliers: Documentation showing 30% organic food and beverage from the three largest external restaurants and food booths.

O17 Organic beverage

This requirement applies to all serving points selling beer or wine.

All serving points offering beer or wine, must as a standard solution, offer at least one organic option. The organic beverage may be either alcoholic or non-alcoholic.

Exemptions:

- Beverage serving points offering only one beverage product are exempt. Different products within the same beverage category (e.g. two different beers) are considered separate products.

- For Finland, Iceland, Norway and Sweden: In venues with many serving points, the requirement only needs to be fulfilled at the three largest beverage serving points, based on sales volume, turnover, or visitor capacity. If the food service has fewer than three serving points, the requirement applies to all.

Documentation showing the organic option at all serving points selling beer or wine.

Documentation supporting the use of any exemption, if relevant.

Checked on site.

O18 Vegetarian dish

This requirement applies to all restaurants and food booths.

Nordic Swan Ecolabelled food services already fulfil the requirement.

All food services must offer at least one vegetarian dish on the menu.

Information on menus must communicate the elements of the vegetarian dishes.

Copy of the planned menu, or description from the venue how the requirement is met.

Checked on site.

O19 Prohibited and restricted fish and seafood

This requirement applies to restaurants.

Nordic Swan Ecolabelled food services already fulfil the requirement.

Fish and seafood species listed in Table 7 below may only be served by the services if they are MSC certified.

Table 7 Prohibited and restricted fish and seafood

Species	Reason for restriction
Tropical prawns, i.e. scampi	Linked to mangrove deforestation
All species of skate	International endangered species[1]
Atlantic bluefin tuna	International endangered species
Eel	International endangered species
Shark*	International endangered species
Wild-caught sturgeon	International endangered species
Catfish (caught in Sweden)	National endangered[2] species
Halibut (caught in Sweden)	National endangered species
Rabbit fish (caught in Sweden)	National endangered species
Roundnose grenadier (caught in Sweden)	National endangered species
White ling (caught in Sweden)	National endangered species
Pollack (caught in Sweden)	National endangered species
Redfish (caught in Norway)	National endangered species

[1] Species categorised as critically endangered (CR) or endangered (EN) on the red list of the International Union for Conservation of Nature (IUCN)
[2] Species categorised as critically endangered (CR) or endangered (EN) on the official red list of the country in which they are fished.

Blue ling (caught in Norway)	National endangered species
European weather loach / Misgurnus fossilis (caught in Denmark)	National endangered species
Lumpfish and lumpfish roe (caught in Denmark)	National endangered species
Sea trout (caught in Finland)	National endangered species
Brown trout (caught in Finland)	National endangered species
European whitefish (caught in Finland)	National endangered species
Landlocked salmon (caught in Finland)	National endangered species
Arctic char (caught in Finland)	National endangered species
Grayling (caught in Finland)	National endangered species

**An exception is made in Iceland for traditional serving of the shark species Somniosus microcephalus and the skate species Dipturus batis/Raja batis and Raja Amblyraja radiata.*

Labels for standards other than MSC may be used if Nordic Ecolabelling has approved them. The standards must meet Nordic Ecolabelling's guidelines for assessing sustainability labelling of fish and shellfish, see Appendix 5. ASC is currently not approved.

The list of non-sustainable seafood may be revised if new information is received.

- Copy of procedures that the food service(s) has in place to ensure fulfilment of the requirement. Serving of endangered fish requires full traceability back to the fishery.

Alternatively

- Copy of the agreement with a Nordic Swan Ecolabelled food service.
- Checked on site.

O20 Certified coffee and tea

This requirement applies to the venue, restaurants, food booths and bars.

At all serving points offering coffee and tea, at least 80% of all coffee and tea offered must be certified or purchased through direct trade.

Approved certification schemes: Organic products certified in accordance with Regulation (EU) 2018/848, KRAV, Luomu, Nyckelpigan, Debio's Ø-merke, Statskontrollert økologisk (Ø-merket), Demeter, Tún-lífrænt, Rainforest Alliance, Fairtrade, Smithsonian Bird Friendly.

- A calculation demonstrating that at least 80% of the total coffee and tea purchase volume (in percent (%), either in terms of money or kilos) fulfils the requirement, as well as documentation regarding certification.
- If the venue buys raw materials through direct trade, please upload documentation/information showing compliance with the requirement.

Alternatively

- Copy of the agreement with a Nordic Swan Ecolabelled coffee service.

O21 Palm oil in frying oil

This requirement applies to restaurants and food booths.

Nordic Swan Ecolabelled food services already fulfil the requirement.

Palm oil (including RSPO certified) must not make up any part of the frying oil used by the service.

- Documentation showing the compliance with the requirement.

Alternatively

- Copy of the agreement with a Nordic Swan Ecolabelled food service.
- Checked on site.

O22 Serving of drinking water

This requirement applies to conference facilities and restaurants that have permanent services with their own seating areas where food and/or beverage is consumed on-site (i.e., no takeaway service). Nordic Swan Ecolabelled food services already fulfil the requirement.

Non-packaged drinking water must be easily available to restaurant and conference guests.

The requirement does not apply to carbonated water.

- Description of how the requirement is fulfilled.
- Checked on site.

5.6 Cleaning

O23 Purchase of Nordic Swan Ecolabelled cleaning service

This requirement applies to venues with outsourced cleaning.

The venue must have routines in place to ensure that a Nordic Swan Ecolabelled cleaning service is requested when the current contract expires.

- Confirmation that the venue will request a Nordic Swan Ecolabelled cleaning service once the current contract expires.
- Checked on site.

O24 Ecolabelled cleaning, dishwashing and laundry products

This requirement applies to all venues' cleaning services (in-house and outsourced cleaning) and food and beverage services. Nordic Swan Ecolabelled services fulfil the requirement.

- Cleaning products: 100% of the cleaning products used for general cleaning at the venue must be ecolabelled.

  The requirement applies to all general cleaning products used of flooring and surfaces in public areas, conference rooms, venue area, restaurant area, kitchens, glass, mirrors, toilets and staff offices.

  Special cleaning products are exempt and not covered by this requirement.
- Internal laundry products: 100% of the laundry detergents used for internal laundry of mops, cloths, hand towels, tablecloths and work wear at the venue must be ecolabelled. Laundry of sportswear is exempt from the requirement.

The requirement applies to all internal laundry chemicals such as laundry detergents, fabric softeners, wash booster, and stain removers.

- Dishwashing products: 100% of the dishwashing products used at the venue must be ecolabelled.

  The requirement applies to all detergents and drying agents used in dishwashers and for manual dishwashing. Soaking agents and descalers are excluded.

- Dosing: All products used for general daily cleaning, dishwashing and laundry must be dosed either automatically or manually using dosing equipment.
- Safety Data Sheets (SDS): SDS and user information must be available wherever the products are used, in accordance with Annex II to REACH, (Regulation (EC) 1907/2006).
- Product information: For each cleaning, dishwashing and laundry product, used and expected to be used, state the name, supplier/manufacturer, function, and ecolabel.

Appendix 6 may be used for documentation.

- Documentation showing that the service used is certified with the Nordic Swan Ecolabel.

Alternatively

- Cleaning products: Overview of all the cleaning products used for general cleaning. State product name, supplier/manufacturer, function and ecolabel. Appendix 6 may be used for documentation.
- Internal laundry products: Overview of all the laundry products used for internal laundry. State product name, supplier/manufacturer, function and ecolabel. Appendix 6 may be used for documentation.
- Dishwashing products: Overview of all the dishwashing products used. State product name, supplier/manufacturer, function and ecolabel. Appendix 6 may be used for documentation.
- Dosing: Confirmation that all products used are dosed automatically or manually with dosing equipment. Appendix 6 may be used for documentation.
- SDS: Confirmation that user information and safety data sheets are available for the relevant users. Appendix 6 may be used for documentation.
- Checked on site.

O25 Air fresheners

This requirement applies to the venue, including food and beverage services and cleaning services. Nordic Swan Ecolabelled services fulfil the requirement.

Air fresheners must not be classified according to any hazard class or hazard category according to CLP Regulation (EC) No 1272/2008.

Air fresheners include fragrance diffusers, fragrance sprays, and any fragrances used in scent machines, intended to disperse into indoor areas.

- Safety Data Sheet for all air fresheners used, showing that the products are not classified under CLP.

- Confirmation that no CLP-classified air fresheners will be used. Appendix 6 may be used for documentation.
- Checked on site.

O26 ECA water, Ozone water and other disinfection

This requirement applies to the venue, including food and beverage services and cleaning services. Nordic Swan Ecolabelled cleaning services fulfil the requirement.

The use of disinfectants in general cleaning is not permitted.

Electrochemically activated water (ECA water), ozonated water and other disinfection shall not be used as any part of daily or periodic cleaning unless a specific need for disinfection has been defined. This prohibition includes among others, the use of products containing reactive and organic chlorinated compounds.

Chlorinated compounds required by the authorities, as well as disinfectants used for food safety purposes, are permitted. Hand disinfectant is permitted, as it is not used for general cleaning.

The prohibition also applies to cleaning with floor cleaning machines.

- Confirmation that no disinfectants will be used for general cleaning. Appendix 6 may be used for documentation.
- A description of the authority requirements and specification of which product(s) will be used.
- Checked on site.

5.7 Waste and resource efficiency

O27 Waste reduction and sorting

This requirement applies to the venue.

Note: Venues are required to comply with all applicable waste management legislation. The Nordic Swan Ecolabel requirements are additional to these legal obligations.

- Routines:
  The venue must facilitate the sorting of all waste fractions generated by guests to reduce residual waste. This includes that the venue, together with all food and beverage service providers, must have a system in place that enables all takeaway packaging to be sorted into the correct waste fraction. The venue must ensure proper collection, reuse, and recycling of the various packaging materials.
- Waste sorting availability for staff:

  All staff shall sort generated waste. Relevant waste-sorting fractions shall be available and clearly identified with pictograms and/or text shall be informed and made accessible to staff and supplier personnel, such as cleaning- and food and beverage service personnel.
- Waste sorting availability for guests:

The sorting options must be clearly visible to guests with relevant waste sorting pictograms and/or text. The following applies to the different areas of the venue:

- Public area, lobby, foyer and reception arrival area:

  At least four waste fractions must be available for guests at the venue, unless the venue can document that fewer waste fractions are relevant. If food is served, food waste must be included as a waste fraction. If beverages are sold in deposit-return bottles/cans, a separate fraction for deposit must be available.

- Conference/meeting rooms:

  Guests must, at a minimum, have access to sort paper and residual waste in, or near all meeting rooms. If food is served in meeting rooms, food waste must be sorted by staff, or a dedicated food-waste bin must be provided.

- Food service:

  Where the guests clear their own plates and cutlery, they must at a minimum have the option to sort food waste and residual waste.

- Copy of the routines describing the waste fractions generated by guests and how the venue facilitates their sorting. The documentation must also describe how the venue collaborates with the food services and the collection system used to collect and sort take-away packaging to ensure reuse and recycling.
- A description of the different sorting options and their availability to staff and supplier personnel.
- A description of the different sorting options and their availability to guests in the different areas of the venue.
- An overview of the available waste-sorting fractions in the different areas of the venue, including pictures or a description of how these waste-sorting options are clearly visible to guests.
- Checked on site.

O28 Food waste

This requirement applies to restaurants and food booths.

Nordic Swan Ecolabelled food services already fulfil the requirement.

All restaurants and food booths shall have a food waste reduction policy. The policy shall have preventive measures that at least include the following:

- Food is planned, calculated and prepared in a way that food waste is prevented.
- If buffet: food is served in a way that food waste is prevented.

  E.g. smaller plates, reducing the selection on the buffet, overview of which dishes in the buffet belong together, reducing the size of serving dishes, optimizing procedures for refilling, pricing by weight or size, having a good idea of the number of visitors, etc.
- Prevent food waste by selling or donating surplus food.
- The effectiveness of the food waste prevention measures shall be evaluated annually, and the policy shall be revised when needed.

- Copy of the food waste reduction policy showing that the requirement is met.

Alternatively

- Copy of the agreement with a Nordic Swan Ecolabelled food service.
- Checked on site.

O29 Ban on single-use portion packaging

This requirement applies to the venue and food and beverage services.

Nordic Swan Ecolabelled food services already fulfil the requirement.

The use of the following single-use portion packaging for food and beverages is not permitted:

- Individual portions of food products such as butter, jam, milk, sugar, ketchup, condiments and similar items.

  Exemption: Portion packaging of milk and cream may be used where the venue can document that bulk serving is not compatible with food safety requirements, or other documented hygiene risks.

  The use of tea in portion packs is permitted.
- Coffee capsules of any type intended for use in capsule machines.

- Confirmation that no single-use portion packaging is used in the serving of food and beverages. Appendix 2 may be used for documentation.
- Documentation supporting the use of any exemption, if relevant.

O30 Reusable tableware

This requirement applies to the venue and food and beverage services.

Nordic Swan Ecolabelled food services already fulfil the requirement.

For serving solutions for takeaway food and beverages, see O31.

Tableware: All tableware used at permanent service areas must be reusable if the seating capacity is less than 500 guests.

- Confirmation that only reusable tableware is used at permanent service areas when seating capacity is less than 500 guests. Appendix 2 may be used for documentation.

Alternatively

- Copy of the agreement with a Nordic Swan Ecolabelled food service.
- Checked on site.

O31 Serving solutions for takeaway

This requirement applies to the venue and food and beverage services that provides:

- takeaway food and beverage, and

- permanent service areas with seating capacity for 500 guests or more.

Nordic Swan Ecolabelled food services already fulfil the requirement.

All takeaway food and beverages, including those served in permanent food and beverage service areas with seating capacity for 500 guests or more, shall be served in approved serving solutions.

Approved beverage serving solutions are:

- Reusable cups;
- Nordic Swan Ecolabelled cups;
- rPET cups;
- Cups made of bio-based plastic that can be recycled in current recycling systems; or
- Bottles or cans in a deposit return system.

Approved food serving solutions are:

- Reusable tableware;
- Nordic Swan Ecolabelled tableware;
- Tableware made from renewable raw materials such as paper, cardboard and palm leaves;
- Food containers made of rPET; or
- Food containers made of bio-based plastic that can be recycled in current recycling systems.

rPET stands for recycled polyethylene terephthalate. rPET products are wholly or partly made from recycled PET products.

Bio-based plastic is a plastic that is based on renewable raw materials, for example bio-based polyethylene (PE). Nordic Ecolabelling only approves bio-based plastic that can be recycled in current recycling systems for plastics.

Compostable packaging, like PLA is allowed only if it is certified according to DIN EN 13432, and if it is broken down under industrial composting conditions. Additionally, the event organizer or supplier must have an agreement with a partner to reuse the compost for soil improvement. Alternatively, it is allowed to use if it can be recycled in a closed loop. Nordic Ecolabelling is following delegated acts in the PPWR and reserves the right to change the requirement for PLA when delegated acts are validated. An appropriate transition period would be granted.

Exemptions from the requirement:

- Lids used on prepacked food and beverages;
- Small cups under 25 ml; and/or
- Laminate and plastic coatings or as ”windows” are allowed on paper and cardboard-based products.

- Description of the reusable food-serving products used, including how they are collected, cleaned, stored, and reused.

- Overview of all the disposable items that will be used for serving takeaway food and beverage, with information about the ingoing materials, and the Nordic Swan Ecolabel

licence number, if relevant. Exempted disposable items purchased must also be shown in the overview.

If PLA disposables are used:

- Declaration of certification according to DIN EN 13432, and an agreement with an industrial composting facility. Additionally, an agreement with a partner to reuse the compost for soil improvement.

Alternatively

- Copy of the agreement with a Nordic Swan Ecolabelled food service.
- Checked on site.

O32 Decorations, giveaways and confetti

This requirement applies to the venue and to restaurants.

A routine shall be in place to ensure that the venue's own events are planned and executed in a way that minimizes waste from decorations, giveaways and confetti. The routine shall include the following elements:

- When purchasing decorations and giveaways, the focus shall be on reducing single-use items and waste. This includes considering purchase versus rental, reuse and upcycling, as well as quality and durability. Preference shall be given to generic, non-seasonal decorations that can be reused across multiple events.
- Floral arrangements, tablecloths, decorative pieces, LED candles and furniture shall be reused or upcycled. Other decorative materials shall be reused where possible or otherwise recycled.
- Disposable items and single-use products shall not be used as giveaways at the venue's own events, unless the products are designed for recycling.

  Hygiene items are exempt from this requirement. Sales of merchandising products are permitted and are not considered as giveaways.
- Purchased confetti for the venue's own events must not be made of plastic or metal.

- A copy of the routine demonstrating how the venue's own events are planned and executed in compliance with this requirement.
- Checked on site.

O33 Repair and reuse

This requirement applies to all venues that construct scenery, such as museums, theatres, and exhibition halls.

To promote the reuse of materials and components for users, the venue must implement one of the following measures:

- Routines for reuse of materials like textiles, decorations, scenography, carpets, walls and/or different installations, e.g. reused materials from previous productions, second-hand materials, borrowed or rented items, materials sourced from recycling streams.

- Routines to offer used materials to external parties via a system or physical space for items, for example furniture, costumes, textiles, decorations, scenography, carpets, walls and/or different installations.
- A workspace which is conditioned for upcycling, restoring and repairing.

Description of the measure implemented by the venue.

Checked on site.

5.8 Biodiversity

O34 Biodiversity impact on outdoor areas

This requirement applies to venues with outdoor areas/gardens. The requirement is not relevant for stadiums, here requirement O13 Grass and artificial grass care is relevant.

The venue must have routines that ensure the fulfilment of the following:

- Herbicides: No chemical herbicides are used on weeds on the properties (garden/outdoor area).
- De-icers with the purpose of removing ice and snow must be ecolabelled.

  Sand and grit are exempted.

For properties with gardens/outdoor areas larger than 1000 m^2 the following further applies:

- Foreign invasive species found on the property must be removed and controlled. Such species shall also not be planted.
- Features of high natural value must be protected, including at least:
  - Trees that are over 50 years old
  - Large trees with a trunk circumference over 90 cm 1 meter above ground level
  - Natural watercourses, such as natural streams and ponds

  Exemptions from the requirement are granted if trees and streams pose a danger to their surroundings.

Routines that document that no chemical herbicides are purchased or used.

Routines to ensure that de-icers are purchased as ecolabelled.

Additional documentation for properties with gardens/outdoor areas larger than 1000 m^2:

Routines that document the activities related to identification, removal and control of foreign invasive species, and ensuring that such species are not planted.

Routines that document the activities related to the protection of trees and watercourses.

5.9 Purchase of ecolabelled products and services

O35 Purchase of ecolabelled products

This requirement applies to the venue and the cleaning service if the service provides such products to the venue.

- All purchased paper-based printed matter must be from a Nordic Swan Ecolabelled printing company or be certified with the EU Ecolabel. Printed paper-based matter means e.g. posters, brochures, advertising etc.
- All of the following products must be purchased as ecolabelled products:
    - Copy paper, standard A4
    - Toilet paper
    - Paper towels, kitchen rolls
    - Hand towels rolls (Finland only)
    - Napkins
    - Hand soap
    - Flipchart and whiteboard markers for conference facilities
    - Indoor wall paint

Declaration of the ecolabelled printing company used, or documentation demonstrating that the printed materials procured are ecolabelled.

Copy of purchasing routines securing purchase of ecolabelled products.

Checked on site.

O36 Measures to increase ecolabelled purchasing

The venue must focus on ecolabelled purchase. A minimum of 5 points must be achieved from the following Table 8 with ecolabelled purchase possibilities.

Table 8 Ecolabelled purchase possibilities

Theme	Measure	Max points
Ecolabelled workwear or shoes	100% of the workwear in one category purchased for staff is ecolabelled. Ecolabelled in this instance means products that carry the Nordic Swan Ecolabel, the EU Ecolabel or GOTS (Global Organic Textile Standard). Applies when the venue purchases ecolabelled workwear categories such as piquet shirts, t-shirts, pants, hoodies, jackets, shoes etc.	2 per category
Nordic Swan Ecolabelled candles	100% of one category/size.	1 per category, max 2 p
Ecolabelled textiles, e.g. tablecloths, napkins, towels	100% of one category textiles, such as napkins, towels, tablecloths etc.	2 per category
Ecolabelled printed matter, e.g. banners posters, brochures	100% of one category such as banners, posters, brochures, notebooks. *An ecolabelled printing company is mandatory in O35. This requirement promotes ecolabel printed matter.*	1 per category, max 2 p
Nordic Swan Ecolabelled textile service	100% of the external laundry service is ecolabelled. Minimum 75% of the external laundry service is ecolabelled. Minimum 50% of the external laundry service is ecolabelled.	3 2 1
Nordic Swan Ecolabelled food service	Minimum one service used at the venue.	3
Nordic Swan Ecolabelled coffee service	Minimum one service used at the venue.	2
Nordic Swan Ecolabelled cleaning service	Minimum one service used at the venue.	2
Ecolabelled shower gel, shampoo, lotion	100% of one product type category. Ecolabelled in this instance means products that carry the Nordic Swan Ecolabel or the EU Ecolabel. Only relevant for venues with locker rooms.	1 per category, max 2
Ecolabelled rechargeable batteries	100% of one category/size. Ecolabelled in this instance means products that carry the Nordic Swan Ecolabel.	1
Ecolabelled accommodation to staff	The venue has purchasing routines securing Nordic Swan Ecolabelled or EU Ecolabelled hotel accommodation to own staff.	1
Ecolabelled accommodation to guests	The venue informs guests regarding Nordic Swan Ecolabelled or EU Ecolabelled accommodation options that are available nearby the venue destination, max 10 km by public transportation.	1
Other ecolabelled products or services	The venue purchases other ecolabelled products and/or services; microfiber cloths, mops, outdoor painting, car wash system, flooring, carpets, indoor or outdoor furniture. 100% of the product or service must be ecolabelled to achieve points.	1 per category

Planned future purchase from the date of licensing can be documented.

Declaration of the ecolabelled service/services used, and documentation or confirmation verifying that the products procured are ecolabelled.

Checked on site.

6 Definitions

Table 9 Definitions on terms used in this document

Terms	Definition
Bar	Serving hot-, cold-, non-alcoholic- and alcoholic beverage. Relevant in O1 and chapter regarding Food and beverage.
Certified - coffee and tea	Approved certification schemes for coffee and tea in these criteria are in accordance with Regulation (EU) 2018/848, i.e. with KRAV, Luomu, Nyckelpigan, Debio's Ø-merke, Statskontrollert økologisk (Ø-merket), Demeter or Túnlífrænt, Rainforest Alliance (UTZ Certification is part of the Rainforest Alliance.), Fairtrade, Smithsonian Bird Friendly. Alternative labelling schemes can be used if Nordic Ecolabelling's "renewable raw material requirement" is met. If relevant, please download Nordic Ecolabelling's appendix: "Requirement concerning standards for renewable raw materials". Relevant in O20.
Direct trade	Direct trade here means raw materials bought directly from the farmer/coffee farm, or from a local co-operative in the producing country, that has a direct connection to the farmer/coffee farm. Nordic Ecolabelling requires full traceability of the coffee supply chain, and the price paid for the coffee must be the minimum Fairtrade price at the current time of purchase. Reports must be made on targets and efforts carried out to take care of environmental and social conditions in direct trade. (Fairtrade prices updated 2026: Fairtrade coffee price update 2026-FAQ.pdf) Relevant in O20.
Dish	A dish is a prepared food item that can either be part of a meal or be a meal on its own. It is made from one or more ingredients and is generally more substantial than a snack. Examples include hamburgers, pasta bowls, a pizza, salads, soups, various stews, and cooked portions of fish or meat. Relevant in O16 and O18. A snack is a small, quick and light food item. It is typically a ready-to-eat, small portion, that is not intended to serve as a complete dish. Examples include bake-off/frozen food such as buns, sausage rolls, hot dogs and pizza slices, fruit, cake, muffins, candy, ice cream and popcorn. Snacks are exempted from the requirement to organic food.
Dishwashing products	All detergents and drying agents used in dishwashers and for manual dishwashing. Soaking agents and descalers are excluded from the requirements. Relevant in O24.
Ecolabelled	Product and services licenced with the Nordic Swan Ecolabel, EU Ecolabel, or Good Environmental Choice. For textiles GOTS (Global Organic Textile Standard) is also accepted. Relevant in O24, O35 and O36.
Food and beverage services	Restaurants, food booths, bars and everything in-between, like, kiosks, cafés, catering services, food-service outlets etc. Relevant in O1 and chapter regarding Food and beverage.
Food booth	A food booth is here defined as smaller, temporary or semi-permanent stands where food and beverages are prepared, sold to the venue guests, typically a café with limited menus and quick-serve items as "grab and go". Relevant in O1 and chapter regarding Food and beverage.
Food waste	By food waste we here mean edible food waste, covering all food that is produced for human consumption, but that are either discarded or removed from the food chain for purposes other than human food, from the point when animals and plants are slaughtered or harvested. We do not mean inedible food waste, food that is unfit for human consumption, i.e. the parts that are inedible, such as bone remnants, shells, peelings, cores, etc. Relevant in O28.
Foreign invasive species	This applies to species for which importing and trading are prohibited. They are found in the following documents: Denmark: The Danish Environmental Protection Agency's list of invasive species.[3]

[3] https://mst.dk/natur-vand/natur/national-naturbeskyttelse/invasive-arter/de-invasive-arter/

	Finland: National list of alien species.[4] Norway: Regulation on alien organisms Appendix 1.[5] Sweden: Currently, the requirement applies to species on the EU list and the list of most problematic species that have not yet been regulated by law.[6] This may be changed when the authorities have prepared new lists. Iceland: Law 583/2000.[7] All countries: Regulation EU 2016/1141.[8] Relevant in O34.
General Cleaning products	Products used for general cleaning, on all flooring and surfaces, conference rooms, kitchens, glass, mirrors, toilets, public areas and staff offices. The following do not fall into the general cleaning category in these requirements and are considered special cleaning: Floor treatments, descalers, dishwasher and coffee machine cleaners, drain cleaner, metal polish, freezer room cleaners, furniture polish, stainless steel polish, oven cleaner, grill cleaner, steel cleaner, chewing gum remover, stain remover for carpets and interiors. Relevant in O24.
Internal laundry products	All laundry chemicals including fabric softeners, wash booster, bleach and stain remover used to launder textiles internally. Relevant in O24.
Organic certification	Organic certification is related to food and beverage labelled in accordance with (EU) 2018/848, i.e. with KRAV, Luomu, Nyckelpigan, Debio's Ø-merke, Statskontrollert økologisk (Ø-merket), Demeter or Tún-lífrænt. Relevant in O16 and O17.
Peak/top load energy	Peak or top load (also called top-up energy) is sometimes needed to operate large buildings such as arenas, venues. It is used whenever the temporary demand exceeds the building's normal/base-load energy capacity. These are typical, well-known situations in building operations and energy management, such as during extremely cold weather, during large events or occupancy spikes, when cooling demand suddenly increases (e.g. in ice rink arenas), when ventilation systems run at maximum capacity, during simultaneous use of many energy-intensive systems and during equipment start-up phases. Relevant in O6.
Permanent service area	A designated area within the venue where food and beverages are regularly sold or served and where guests have access to seating or consumption areas. The term does not include temporary or mobile service points established solely for individual events or takeaway. Relevant in O30 and O31.
PPA: Power Purchase Agreement	A Power Purchase Agreement (PPA) is a long-term electricity purchase contract between an electricity producer and a buyer. The contract specifies the terms of electricity purchase, often including a fixed price over a longer period. Physical PPA: The electricity produced by the generating facility is sold to the consumer and included in their consumption. Physical PPAs are often divided into on-site and off-site. - On-site: Electricity is produced and delivered directly to the site. It does not pass through the grid. This differs from self-generated since it is the producer that owns and operates the system, and the buyer purchases the electricity at a fixed price. - Off-site: The producer delivers renewable electricity to the consumer via the grid. When electricity is purchased through an off-site PPA, the corresponding Guarantees of Origin are typically transferred to the buyer. Greenfield PPA: A PPA is considered "greenfield" when the electricity sales contract is linked to a new renewable energy asset, facilitating the financing and construction of the production facility. These contracts are typically signed prior to the start of project construction, thereby directly supporting the addition of new renewable energy capacity. Brownfield PPA: A PPA is considered "brownfield" when the electricity sales contract is linked to an existing renewable energy asset. These contracts typically do not contribute to the development of new renewable energy capacity. Virtual/Financial PPA: This type of PPA is solely financial, meaning no physical delivery of electricity occurs, unlike in physical PPAs. Relevant in O11.

[4] https://vieraslajit.fi/lajit?EuList=false&FiList=true&invasiveSpeciesMainGroups=HBE.MG2
[5] Forskrift om fremmede organismer - Vedlegg I – organismer som det er forbudt å innføre, sette ut og omsette, jf. § 5 og § 9 - Lovdata
[6] https://www.naturvardsverket.se/Sa-mar-miljon/Vaxter-och-djur/Frammande-arter/Invasiva-frammande-arter/#ej-reglerade
[7] https://en.ni.is/flora-funga/invasive-plant-species
[8] https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1417443504720&uri=CELEX:32014R1143

Primary purpose	Primary purpose refers to the venue’s main, most important and defining service function. In this context "main" means that the activity accounts for more than two-thirds (2/3) of the venue’s operational time, number of guests, or revenue. Relevant in chapter regarding "What can carry the Nordic Swan Ecolabel".
Restaurant	A restaurant is here defined as an establishment that prepares, cooks and serves dishes and beverages to the venue guests, either for consumption on-site with table service or as catering and take-away. Relevant in chapter regarding Food and beverage.
Special cleaning	Cleaning that is not a part of the general cleaning, like floor treatments, cleaning of dishwasher and coffee machines and different other machine cleaners, descalers for machines, cleaners for drains, freezer rooms, ovens and grills, metal polish, stainless steel cleaner and polish, stain remover for carpets and interiors, cleaning agent for handball courts, furniture polish, and chewing gum remover. Special cleaning products are exempt and not covered by these requirements. Relevant in O24.
Standard solution (batteries)	Standard solution refers to the battery type normally used in routine operation and in the venue's own equipment. Batteries kept only as backup or for emergency use are not considered the standard solution. Relevant in O8.
Tableware	All items used for serving, consuming, and handling food and beverages, including plates, bowls, cups, glasses, mugs, cutlery, serving utensils, trays, and similar products. Relevant in O30.
Venue-related activities	Venue-related activities are activities where the venue is used primarily for organized events such as conferences, meetings, seminars, lectures, exhibitions, or gatherings, including associated services necessary for hosting these events. Relevant in chapter "What can carry the Nordic Swan Ecolabel?".

7 How to apply and regulations for the Nordic Ecolabelling

Application and costs

For information about the application process and fees for this product group, please refer to the respective national website. For contact information see the beginning of this document.

The application consists of an application form/web form and documentation showing that the requirements are fulfilled.

Licence validity

The Nordic Swan Ecolabel licence is valid providing the criteria are fulfilled and until the criteria expire. The validity period of the criteria may be prolonged or adjusted, in which case the licence is automatically prolonged, and the licensee informed.

Revised criteria shall be published at least one year prior to the expiry of the present criteria. The licensee is then offered the opportunity to renew their licence.

Responsibility for Compliance with Applicable Legislation

When applying for the Nordic Swan Ecolabel, the applicant/licensee confirms compliance with all current regulatory requirements related to both the exterior and interior environment in connection with the production and handling of the product(s) covered by the application. Furthermore, the applicant declares that all applicable regulatory requirements within the Nordic region are met for the product(s). Compliance with these regulations is a prerequisite for obtaining a licence.

On-site inspection

In connection with handling of the application, Nordic Ecolabelling normally conducts on-site inspection visit/-s to ensure adherence to the requirements. Scope and timing of on-site inspection is evaluated per product group and adapted to the specific application situation.

Queries

Please contact Nordic Ecolabelling if you have any queries or require further information. See contact info in the beginning of this document. Further information and assistance (such as calculation sheets or electronic application help) is available. Visit the relevant national website for further information.

Follow-up inspections

Nordic Ecolabelling may decide to check whether the venue fulfils Nordic Ecolabelling requirements during the licence period. This may involve a site visit, random sampling, or similar test.

The licence may be revoked if it is evident that the venue does not meet the requirements.

Regulations for the Nordic Swan Ecolabelling of services

To easily identify Nordic Swan Ecolabel services, the licence number and a descriptive sub text shall always accompany the Nordic Swan Ecolabel.

The descriptive sub text for 119 Venues and conference facilities is:

Venue / Venue with restaurant / Conference facility / Conference facility with restaurant

More information on graphical guidelines, regulations and fees can be found at http://www.nordic-swan-ecolabel.org/regulations

8 Future criteria

Nordic Ecolabelling would, in the next generation of the criteria, like to further explore opportunities to strengthen the requirements related to single-use items, and the serving of food and beverages. We also aim to assess the feasibility of introducing energy performance thresholds for the operation. These areas have been identified as having significant environmental potential and may contribute to further reducing the environmental impact of certified operations.

9 Criteria version history

Nordic Ecolabelling adopted version 1.0 of the criteria for Venues and conference facilities on 20 November 2026. The criteria are valid until 31 August 2031.

Appendix 1 Supplier overview

Overview of food and beverage services and cleaning services suppliers.

1. Instructions:

Completed by the venue applicant. Use this appendix to list all food and beverage services and all cleaning services covered by the application.

- Include services operated by the venue and services operated by external suppliers. Where an external supplier uses sub-suppliers to deliver the service at the venue, list those sub-suppliers as separate entries.
- One-time event-specific food and beverage services, such as a food truck visiting only once for a specific event, are not included.
- If more rows are needed, copy the relevant table or attach an equivalent overview containing the same information.

2. Applicant information

Applicant: _____

Date: _____

3. Food and Beverage services

List all food and beverage services at the venue. Food and beverage services may include restaurants, food booths, bars, kiosks, cafés, catering services, food-service outlets and similar services. State whether each service is operated by the venue or by an external supplier.

Name of Food and beverage service	**Operated by** (external supplier or the venue)	**Contact person (name, email)**	**Type of service** (Restaurant, food booth, bar, kiosk, café, catering, other)	**Ecolabel and licence number, if relevant**	**Comments**

4. Cleaning services

List all cleaning services used at the venue. Include the name of the service provider, responsible operator, contact person, description of the cleaning tasks performed, and the ecolabel and licence number if applicable.

List internal cleaning as a separate service where relevant.

Name of Cleaning service	**Operated by** (external supplier or the venue)	**Contact person (name, email)**	**Description of tasks performed / areas covered**	**Ecolabel and licence number, if relevant**	**Comments**

5. Declaration

Declaration	**Yes**	**No**	**N/A**	**Comments**
The overview includes all food and beverage services used at the venue.				
The overview includes all cleaning services used at the venue.				
External suppliers and their sub-suppliers involved in delivering the listed services have been identified where applicable.				
The undersigned confirms that the information provided in this appendix is complete and correct to the best of their knowledge.				

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email

Appendix 2 Applicant declarations

1. Instructions:

- This appendix is completed and signed by the applicant or licensee. It may be used where the documentation requirement asks for a confirmation that a requirement is fulfilled.
- Read the complete requirement, including conditions and exemptions, before completing the declaration. Tick "Yes", "No" or "Not applicable" for each declaration point.
- Only select "Not applicable" where the requirement itself does not apply to the venue or the relevant activity. State the reason in the "Comments" column.
- Enclose any additional documentation explicitly required by the criteria. This appendix replaces only the requested confirmation, not separately required routines, descriptions, calculations, product lists, safety data sheets, agreements or other supporting documentation.
- If a declaration is completed by an external service or supplier, identify the service or supplier in Section 2 and submit one signed appendix per declaring party.

2. Applicant information

Applicant: _____

Date: _____

3. Declarations

Req.	Declaration	Yes	No	N/A	Comments
O2	The licensee conducts annual follow-up of the requirements.				
O6	The venue does not use fossil fuel for heating premises, hot-water production, in patio heaters or as fuel in power generators.				
O12	All existing gas- and diesel-powered ice rink maintenance machines fulfil the requirement.				
O13	All existing diesel-powered mowing machines fulfil the requirement.				
O29	No single-use portion packaging is used in the serving of food and beverages.				
O30	Only reusable tableware is used at permanent service areas when the seating capacity is less than 500 guests.				

4. Additional information and exemptions

Use this section only where clarification is needed or where an explicit exemption in the criteria is used. Supporting documentation required by the relevant requirement must be enclosed.

Requirement	Exemption / clarification	Relevant for	Supporting document enclosed

5. Signature

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email

Appendix 3 Energy conversion factors

1. Instructions

If several energy sources are used, the total fuel consumption must be converted to energy (kWh), by multiplying the consumption (litres or kg) by the conversion factor in the table below, to be able to sum up the total energy consumption.

Nordic Ecolabelling can approve other conversion factors based on lower value for other types of fuel (e.g. gas), if these can be documented by product datasheets.

Natural gas can be specifically documented by e.g. datasheet as the composition varies significantly from region to region.

Fuel consumption conversion factors (as stated in Directive (EU) 2023/2413 annex III and (EU) 2018/2066)

Fuel	Unit of consumption	Conversion factor / Energy value[9]
LPG	kg	13,1 kWh/kg
HVO100	Litre	9,4 kWh/litre
E85	Litre	6,3 kWh/litre
Biogas / Natural gas (CNG/CBG/LNG/LBG)	kg	13,3 kWh/kg
Biodiesel FAME	Litre	9,17 kWh/litres

[9] «Drivmedel 2022», Energimyndigheten 2023, ER 2023:19. https://energimyndigheten.aw2m.se/Home.mvc?ResourceId=216291

Appendix 4 Calculate and document organic food and beverage

1. National organic labelling in Denmark, Sweden and Norway

Denmark: If the company is approved by Det Økologiske Spisemærke as gold, silver or bronze, the approval can be used as documentation.

Sweden: If the company is KRAV-certified to level 1 (in accordance with KRAV's percentage alternative), level 2 or level 3, the certification can be used as documentation.

Norway: If the company has Debio bronze approval (according to Debio's percentage alternative), or Debio silver or gold, the approval can be used as documentation.

2. How to calculate the organic share

It is optional whether the calculation of the percentage share is based on money or kilograms. The same basis (money or kilograms) must also be used to determine the three largest suppliers.

It is optional if you want to include beverages in the calculation. However, it is recommended to include beverages in the calculation if this is appropriate for the company.

Beverages include all beverages served with meals, such as soft drinks, juices, wine, beer and ciders, with and without alcohol, as well as spirits.

Examples of cases where it is not appropriate to include beverages in the calculation may be places with a large bar turnover, where much of what is sold is not organic.

Note: Det Økologiske Spisemærke requires the inclusion of beverages in the calculation.

Mineral water and other products that cannot be labelled as organic can be excluded from the calculation.

3. Special product rules

MSC-labelled fish and shellfish cannot be labelled as organic but can be included in the calculation if the company wishes but must not exceed 50% of the calculated share. (Det Økologiske Spisemærke does not approve the inclusion of MSC-labelled fish.). Wild-caught fish without MSC labelling cannot be considered organic.

If the company buys in wild game meat, this can be deducted from the total purchase value. Deer, wild boar, reindeer and other animals that are farmed/reared do not count as wild game.

4. Calculating the proportion of organic products for Finland, Iceland and Norway

An organic product must be a regular part of the daily service in order to count as one product.

It is acceptable to count multiple organic items within the same product category (e.g., two types of organic cheese, juice, bread, wine, etc.).

Different flavours of herbs and spices, as well as varieties of tea count as one product.

Different types of milk, such as oat milk, skimmed milk, high fat milk and almond milk, count as separate products.

MSC-labelled fish and shellfish cannot be labelled organic but may be included in the calculation. However, it must not exceed 50% of the total number of products.

Seasonal produce that is only available at certain times of the year must be replaced with other organic products in order to count.

Appendix 5 Guidelines for assessing sustainability labelling of fish and shellfish

1. Instruction

Nordic Ecolabelling sets requirements regarding standards for certified fish and shellfish. The requirements are summarised in this document, which is updated on an ongoing basis. Each individual standard and certification system is examined by Nordic Ecolabelling to ensure that all the requirements are met.

2. General requirements regarding standards for sustainability labelling of fish and shellfish

The following requirements apply for both wild-caught and farmed fish:

- The standard must follow all relevant laws and agreements and comply with the conventions and guidelines of the FAO and the UN:
  - 1982 UN Convention on the Law of the Sea
  - 1995 UN Fish Stocks Agreement
  - FAO Guidelines for the ecolabelling of fish and fishery products from marine
  - capture fisheries
  - FAO Guidelines for aquaculture certification
  - FAO Code of Conduct for Responsible Fisheries
- The standard must balance economic and environmental interests. The standard must be drawn up in an open process in which environmental, economic and social stakeholders have been invited to take part. This means that, as a minimum, there must be a public consultation about the standard.
- The standard and documents related to the standard must be public.
- The standard is evaluated and revised on a regular basis so that the process is developed and the environmental impact reduced on an ongoing basis.
- Nordic Ecolabelling places particular emphasis on the standard having absolute criteria that protect against illegal fishing and depletion of natural biodiversity.

3. Requirements regarding standards for wild-caught fish and shellfish:

- The standard must have criteria stating that the fished stocks must not be overfished and that they are to be maintained at a level that promotes the objective of optimal utilisation over the long term.
- Assessment of fish stock status and trends and of the impact of the fishing on surrounding ecosystems is to be based on adequate and scientifically relevant data/information.

- The standard must require consideration of ecosystems, i.e. assessment of the negative effects of the fishing.
- The standard must have criteria aimed at minimising bycatch/discards. This can be fulfilled for instance by conducting a risk assessment.

4. Requirements regarding farmed fish and shellfish:

- The standard must contain criteria concerning environmental aspects that ensure sustainable farming, which includes requirements on fishing for feed purposes.
- Animal health and welfare.
- Food safety.
- Requirements on certification systems and certification bodies.
- The certification system must be transparent, have major national or international credibility and be able to verify that the requirements of the standard are met.
- The certification body must be impartial and trustworthy, i.e. certification must be carried out by an accredited, competent third party.
- The certification system must be suitable to verify that the requirements of the standard have been met. The methods used in certification must be replicable and applicable for fishing/farming. Certification must primarily take place in accordance with a specific standard.
- Checks must be carried out of the standard of the fishing/farming before the certificate is issued.
- The certified fishing/farming must be checked/audited on a regular basis.

5. Requirement regarding CoC (Chain of Custody) certification:

- A requirement for CoC may be evaluated if the requirements laid down by authorities require supplementing:
- The products must be traceable throughout the production chain with at least the catch zone, trade name (scientific name) and production method (farmed/wild) (ref.: Regulation (EU) No 1379/2013 which only applies to non-processed products).
- Chain of Custody certification is to be carried out by an accredited competent third party, as is the requirement for certification of the fishing.
- The system must set requirements for the CoC chain guaranteeing traceability, documentation and checks throughout the production chain.

6. Documentation:

- Copy of standard.
- Contact information (name, address and telephone number) for the organisation that developed the standard and audit report.
- Details of stakeholder representatives who have been invited to participate in the standard development.

Please note that Nordic Ecolabelling may request further documentation to examine whether the requirements of the standard and certification system in question can be approved.

Appendix 6 Cleaning requirements

Documentation for:

- O24 Ecolabelled cleaning, dishwashing and laundry products
- O25 Air fresheners
- O26 ECA water, Ozone water and other disinfection
- O35 Purchase of ecolabelled products

1. Instructions:

- This appendix may be completed by the venue, food service or cleaning service.
- One appendix may be submitted per responsible service or supplier.
- Use Alternative A where the relevant service is certified with the Nordic Swan Ecolabel. State the service name and licence number and enclose documentation showing the certification.
- Use Alternative B where the relevant service is not certified with the Nordic Swan Ecolabel. List all cleaning, dishwashing and internal laundry products used and expected to be used. Complete the dosing and safety data sheet declarations.
- The product overview must include product name, supplier/manufacturer, function and ecolabel.
- See full criteria text in O24 Ecolabelled cleaning, dishwashing and laundry products.

2. Applicant or responsible service information

Name of applicant or responsible service (venue, food services or cleaning services):

_____

Date: _____

3. Documentation alternative

Documentation alternative		
	Yes	**No**
Alternative A: The relevant service is certified with the Nordic Swan Ecolabel. Complete Sections 4 and 11. Sections 5 to 10 are not required for the activities covered by the certification.		
Alternative B: The relevant service is not certified with the Nordic Swan Ecolabel. Complete Sections 5, 6, 7, 8, 9, 10 and 11.		

4. Alternative A: Relevant when using a Nordic Swan Ecolabelled service:

Name of certified service: _____

Nordic Swan Ecolabel licence number: _____

Comments: _____

5. Alternative B: Product overview, O24

List all products used and expected to be used for general cleaning, dishwashing and internal laundry within the scope of O24 Ecolabelled cleaning, dishwashing and laundry products. Add rows or attach an equivalent overview if needed.

Product name	Supplier / manufacturer	Product function Cleaning, dishwashing or laundry product	Dosing Manual or automatic	Ecolabel and licence number

6. Alternative B. Declarations, O24

Declarations	Yes	No	N/A	Comments
All products used for general daily cleaning, dishwashing and laundry are ecolabelled.				
All products used for general daily cleaning, dishwashing and laundry are dosed either automatically or manually using dosing equipment.				
Safety Data Sheets and user information are available wherever the chemicals are used, in accordance with Annex II to REACH (Regulation (EC) No 1907/2006).				
The undersigned confirms that the information provided in this appendix is complete and correct to the best of their knowledge.				

7. Alternative B: Declarations, O25 Air fresheners

List all air fresheners used, with a link to the Safety Data Sheet for each, showing that the products are not classified under CLP:

Air freshener, Product name	Link to Safety Data Sheet

Declarations	Yes	No	N/A	Comments
Can you confirm that no CLP-classified air fresheners will be used?				

8. Alternative B: O26 ECA water, Ozone water and other disinfection

Declarations	Yes	No	N/A	Comments
Can you confirm that no disinfectants will be used for general cleaning?				

Chlorinated compounds required by authorities, as well as disinfectants used for food safety purposes, are permitted.
If such products are used, all products must be listed, together with a description of the relevant authority requirements and identification of the product(s) used to meet these requirements.

Disinfectant, Product name	Link to Safety Data Sheet	Description of the relevant authority requirements

9. Alternative B: O35 Purchase of ecolabelled products

Declarations	Yes	No	N/A	Comments
Relevant for services responsible for purchases: Can you confirm that all future purchase of the following products will be ecolabelled: Copy paper (standard A4), toilet paper, paper towels, kitchen rolls or hand towels roll (in Finland only), napkins, hand soap, flipchart and whiteboard markers for conference facilities, indoor wall paint.				

10. Additional information

Use this section only where clarification is needed.

11. Signature

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email

Appendix 7 Requirement relevant for Food and beverage services

Overview of requirements relevant for food services; restaurants, food booths and bars.

Requirements	Restaurants	Food booths	Bars
O2 Annual follow-up	X	N/A	N/A
O8 Energy devices and equipment	X	X	X
O16 Organic food	X	Finnish, Icelandic, Norwegian and Swedish food booths: N/A Danish food booths: X	N/A
O17 Organic beverage	X	X	X
O18 Vegetarian dish	X	X	N/A
O19 Prohibited and restricted fish and seafood	X	N/A	N/A
O20 Certified coffee and tea	X	X	X
O21 Palm oil in frying oil	X	X	N/A
O22 Serving of drinking water	X	N/A	N/A
O24 Ecolabelled cleaning, dishwashing and laundry products	X	X	X
O25 Air fresheners	X	X	X
O26 ECA water, Ozone water and other disinfection	X	X	X
O28 Food waste	X	X	N/A
O29 Ban on single-use portion packaging	X	X	X
O30 Reusable tableware	X	X	X
O31 Serving solutions for takeaway	X	X	X
O32 Decorations, giveaways and confetti	X	N/A	N/A
O35 Purchase of ecolabelled products	X	N/A	N/A

Appendix 8 Declaration of compliance for Restaurants

1. Instructions:

- This appendix shall be completed by each restaurant service covered by the venue application. A restaurant is here defined as an establishment that prepares, cooks and serves dishes and beverages to the venue guest, either for consumption on-site with table service or as catering and take-away.
- One appendix shall be completed for each restaurant service supplier.
- The purpose of this appendix is to document compliance with the requirements applicable to food and beverage services operating at the venue.
- The completed appendix shall be signed by an authorised representative of the service.
- Where a requirement specifies that additional documentation must be provided, such documentation shall be enclosed together with this appendix.
- If the restaurant service is certified with the Nordic Swan Ecolabel and the requirement text states that Nordic Swan Ecolabelled food services fulfil the requirement, a copy of the licence or licence number may be provided instead of further documentation.

2. Applicant or responsible service information

Name of the restaurant: _____

Type of service/restaurant (description): _____

Operated by (venue or external supplier): _____

Date: _____

3. Declarations

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O2	O2 Annual follow-up Confirmation that the licensee conducts annual follow-up of the requirements O16 Organic food and O28 Food waste.					
O8	O8 Energy devices and equipment: Confirmation that all refrigerators and coolers used by the food service are closable.					

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O16	O16 Organic food Finland, Iceland, Norway and Sweden: Documentation/calculation showing the limit value is met. Denmark: Documentation/calculation of the estimated purchase of food, showing that the limit value is met. The documentation for the purchases of all food and beverages (both organic and non-organic foods) must be available in case of inspection from Fødevarestyrelsen. Denmark: If only external suppliers: Documentation showing 30% organic food and beverage from the three largest external restaurants and food booths.					
O17	O17 Organic beverage: Documentation showing at least one organic option at all serving points offering beer or wine.					
O18	O18 Vegetarian dish: Copy of the planned menu, or a description of how the requirement to offer at least one vegetarian dish is fulfilled.					
O19	O19 Prohibited and restricted fish and seafood: Copy of procedures that the food service(s) has in place to ensure fulfilment of the restrictions regarding fish and seafood. Serving of endangered fish requires full traceability back to the fishery.					
O20	O20 Certified coffee and tea: A calculation demonstrating that at least 80% of the total coffee and tea purchase fulfils the requirement, as well as documentation regarding certification. If the venue buys raw materials through direct trade, please upload documentation/information showing compliance with the requirement.					
O21	O21 Palm oil in frying oil: Documentation showing that palm oil is not used in frying oils.					

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O22	O22 Serving of drinking water: Description of how non-packaged drinking water is made easily available to guests.					
O24	O24 Ecolabelled cleaning, dishwashing and laundry products, and O25 Air fresheners, and O26 ECA water, ozone water and other disinfection: Completed and signed Appendix 6.Appendix 6					
O28	O28 Food waste Copy of the food waste policy showing the requirement is met.					
O29	O29 Ban on single-use portion packaging: Confirmation that no single-use portion packaging is used in the serving of food and beverages. Documentation supporting the use of any exemption, if relevant.					
O30	O30 Reusable tableware Confirmation that only reusable tableware is used at permanent service areas when seating capacity is less than 500 guests.					
O31	O31 Serving solutions for takeaway Overview of all the disposable items that will be used for serving takeaway food and beverage, with information about the ingoing materials, and the Nordic Swan Ecolabel licence number, if relevant. Exempted disposable items purchased must also be shown in the overview. If PLA disposables are used: Declaration of certification according to DIN EN 13432, and an agreement with an industrial composting facility. Additionally, an agreement with a partner to reuse the compost for soil improvement.					
O32	O32 Decorations, giveaways and confetti: A copy of the routine demonstrating that decorations like floral arrangements, tablecloths, decorative pieces, LED candles and furniture used, shall be reused or upcycled. Other decorative materials shall be reused where possible or otherwise recycled.					

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O35	O35 Purchase of ecolabelled products If the restaurant is responsible for purchase for the following products, they must confirm that the purchase will be ecolabelled: Copy paper, standard A4 Toilet paper Paper towels, kitchen rolls or Hand towels roll in Finland only Napkins Hand soap					

4. Additional information and exemptions

Use this section only where clarification is needed or where an explicit exemption in the criteria is used. Supporting documentation required by the relevant requirement must be enclosed.

Requirement	Exemption / clarification	Relevant for	Supporting document enclosed

5. Signature

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email

Appendix 9 Declaration of compliance for Food booths

1. Instructions:

- This appendix shall be completed by each **food booth.**
  A food booth is here defined as smaller, temporary or semi-permanent stands where food and beverages are prepared, sold to the venue guests, typically a café with limited menus and quick-serve items as "grab and go".
- One appendix shall be completed for each food booth service supplier.
- The purpose of this appendix is to document compliance with the requirements applicable to food and beverage services operating at the venue.
- The completed appendix shall be signed by an authorised representative of the service.
- Where a requirement specifies that additional documentation must be provided, such documentation shall be enclosed together with this appendix.
- If the food booth service is certified with the Nordic Swan Ecolabel and the requirement text states that Nordic Swan Ecolabelled food services fulfil the requirement, a copy of the licence or licence number may be provided instead of further documentation.

2. Applicant or responsible service information

Name of the food booth: _____

Type of service/food booth (description): _____

Operated by (venue or external supplier): _____

Date: _____

3. Declarations

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O8	O8 Energy devices and equipment: Confirmation that all refrigerators and coolers used by the food service are closable.					

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O16	O16 Organic food Finland, Iceland, Norway and Sweden: Documentation/calculation showing the limit value is met. Denmark: Documentation/calculation of the estimated purchase of food, showing that the limit value is met. The documentation for the purchases of all food and beverages (both organic and non-organic foods) must be available in case of inspection from Fødevarestyrelsen. Denmark: If only external suppliers: Documentation showing 30% organic food and beverage from the three largest external restaurants and food booths.					
O17	O17 Organic beverage : Documentation showing at least one organic option at all serving points offering beer or wine.					
O18	O18 Vegetarian dish: Copy of the planned menu, or a description of how the requirement to offer at least one vegetarian dish is fulfilled.					
O20	O20 Certified coffee and tea: A calculation demonstrating that at least 80% of the total coffee and tea purchase fulfils the requirement, as well as documentation regarding certification. If the venue buys raw materials through direct trade, please upload documentation/information showing compliance with the requirement.					
O21	O21 Palm oil in frying oil: Documentation showing that palm oil is not used in frying oils.					
O24 O25 O26	O24 Ecolabelled cleaning, dishwashing and laundry products, and O25 Air fresheners, and O26 ECA water, ozone water and other disinfection: Completed and signed Appendix 6.Appendix 6					

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O28	O28 Food waste Copy of the food waste policy showing the requirement is met.					
O29	O29 Ban on single-use portion packaging: Confirmation that no single-use portion packaging is used in the serving of food and beverages. Documentation supporting the use of any exemption, if relevant.					
O30	O30 Reusable tableware Confirmation that only reusable tableware is used at permanent service areas when seating capacity is less than 500 guests.					
O31	O31 Serving solutions for takeaway Overview of all the disposable items that will be used for serving takeaway food and beverage, with information about the ingoing materials, and the Nordic Swan Ecolabel licence number, if relevant. Exempted disposable items purchased must also be shown in the overview. If PLA disposables are used: Declaration of certification according to DIN EN 13432, and an agreement with an industrial composting facility. Additionally, an agreement with a partner to reuse the compost for soil improvement.					

4. Additional information and exemptions

Use this section only where clarification is needed or where an explicit exemption in the criteria is used. Supporting documentation required by the relevant requirement must be enclosed.

Requirement	Exemption / clarification	Relevant for	Supporting document enclosed

5. Signature

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email

Appendix 10 Declaration of compliance for Bars

1. Instructions:

- This appendix shall be completed by each **bar.**
  A bar is here defined as a place serving hot-, cold-, non-alcoholic- and alcoholic beverage.
- One appendix shall be completed for each bar service supplier.
- The purpose of this appendix is to document compliance with the requirements applicable to food and beverage services operating at the venue.
- The completed appendix shall be signed by an authorised representative of the service.
- Where a requirement specifies that additional documentation must be provided, such documentation shall be enclosed together with this appendix.
- If the bar service is certified with the Nordic Swan Ecolabel and the requirement text states that Nordic Swan Ecolabelled food services fulfil the requirement, a copy of the licence or licence number may be provided instead of further documentation.

2. Applicant or responsible service information

Name of the bar: _____

Type of service/bar (description): _____

Operated by (venue or external supplier): _____

Date: _____

3. Declarations

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O8	O8 Energy devices and equipment: Confirmation that all refrigerators and coolers used by the food service are closable.					
O17	O17 Organic beverage : Documentation showing at least one organic option at all serving points offering beer or wine.					

Req.	Declaration and documentation requirement	Yes	No	N/A	Supporting documentation enclosed	Descriptions and comments
O20	O20 Certified coffee and tea: A calculation demonstrating that at least 80% of the total coffee and tea purchase fulfils the requirement, as well as documentation regarding certification. If the venue buys raw materials through direct trade, please upload documentation/information showing compliance with the requirement.					
O24 O25 O26	O24 Ecolabelled cleaning, dishwashing and laundry products, and O25 Air fresheners, and O26 ECA water, ozone water and other disinfection: Completed and signed Appendix 6.Appendix 6					
O29	O29 Ban on single-use portion packaging: Confirmation that no single-use portion packaging is used in the serving of food and beverages. Documentation supporting the use of any exemption, if relevant.					
O30	O30 Reusable tableware Confirmation that only reusable tableware is used at permanent service areas when seating capacity is less than 500 guests.					
O31	O31 Serving solutions for takeaway Overview of all the disposable items that will be used for serving takeaway food and beverage, with information about the ingoing materials, and the Nordic Swan Ecolabel licence number, if relevant. Exempted disposable items purchased must also be shown in the overview. If PLA disposables are used: Declaration of certification according to DIN EN 13432, and an agreement with an industrial composting facility. Additionally, an agreement with a partner to reuse the compost for soil improvement.					

4. Additional information and exemptions

Use this section only where clarification is needed or where an explicit exemption in the criteria is used. Supporting documentation required by the relevant requirement must be enclosed.

Requirement	Exemption / clarification	Relevant for	Supporting document enclosed

5. Signature

Place and date	Company
Responsible person, job title	Signature of responsible person
Telephone	Email