Nordic Ecolabelling for

Venues and conference facilities

Version 1.0 • date – date

CONSULTATION

Nordic Ecolabelling

Contents

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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

1 Summary

In June 2025 Nordic Ecolabelling decided to initiate the development of the new criteria for Nordic Swan Ecolabel Venues. The decision included the start of a Nordic project to develop the new criteria set.

As the first generation of new criteria within Nordic Swan Ecolabel Venue and conference facilities, the product development has focused on creating mandatory requirement with high environmental relevance for the operation of the venue. The criteria are designed to be applicable to many different types of venues and includes requirements for reducing environmental impact through various measures emphasizing environmental sustainability.

The proposal for criteria for consultation includes 38 mandatory requirements, distributed across 9 different chapters:

- General
- Environmental management and communication
- Energy use and operation
- Water
- Food and beverage
- Cleaning
- Waste and resource efficiency
- Biodiversity
- Purchase of ecolabelled products and services

2 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.
- Serve 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 meets 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 and suppliers 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.

3 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
- 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 - such as facilities within a hotel, shopping centres, or university - it can still qualify for the Nordic Swan Ecolabel venue as long as:

- The business operating the venue will be the owner of the licence 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 if they're operated by the venue. 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 may encompass multiple types of activities, including food and beverage services and limited accommodation. However, only venues whose primary purpose is to provide facilities for events are eligible for ecolabelling under these criteria. The primary purpose is understood to mean that venue-related activities constitute more than two-thirds of their operations (time, number of guests, or revenue).

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.

4 What cannot carry the Nordic Swan Ecolabel?

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 Ecolabelled according to criteria 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.

5 Justification of the product group definition

The product group Venues and conference facilities is defined to ensure that the Nordic Swan Ecolabel applies to businesses where event- and conference hosting is the primary activity and where environmental performance can be measured. Venues typically have significant environmental impacts through energy use, water use, transportation, waste generation, purchasing and food services. Targeting businesses dedicated to events ensures that the Nordic Swan Ecolabel drives improvements in the sector.

To maintain credibility and avoid overlap with other existing product group criteria, the criteria exclude operations where event activities are secondary, such as hotels, offices, malls, or educational buildings with occasional meeting rooms. Only venues with event-related activities constituting more than two-thirds of their operations (time, guests or revenue) are eligible.

Permanent, stationary venues are required so that environmental performance can be tracked over time. Temporary or pop-up venues, for example outdoor festival areas, are excluded because they lack stable operations and measurable data.

When venues are located inside or next to other businesses, they must have a distinct identity and be able to document separate environmental data (energy, waste, chemicals, purchasing, guests). This ensures that the certification reflects the venue's actual environmental footprint and does not blend with surrounding operations. If the venue does not have its own name, signage, or branding that differentiates it from the surrounding operations, its excluded.

Overall, these requirements are focusing on venues that can document and improve their environmental impact.

6 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

Before a licence is issued, the Nordic Ecolabelling organization will normally pay an inspection visit to the applicant and/or the manufacturer. 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.

7 Requirements and justification of these

This chapter presents the requirements and explains the motivation for them. The referenced appendices are those included in the criteria document "Nordic Swan Ecolabelling of venues and conference facilities".

The 38 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 to food and beverage services, both operated by the venue and those operated by suppliers. 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 and the suppliers. If a cleaning or a food and beverage service is certified with the Nordic Swan Ecolabel (NSE), some requirements are already fulfilled. These requirements are marked with a NSE in the table.

	Venue	Cleaning service	Restaurants, operated by the venue	Restaurants, operated by a supplier	Food booth, operated by the venue	Food booth, operated by a supplier	Bars, only beverage, operated by the venue	Bars, only beverage operated by a supplier
General								
O1 Description of the venue	x							
Environmental management and communication								
O2 Annual follow-up	x		x	x				
O3 Customer complaints	x							
O4 Communication with staff	X							
O5 Communication with temporary staff and suppliers	x							
O6 Communication of public transport	x							
Energy use and operation								
O7 Ban on fossil fuel	x							
O8 Energy consumption and sources	x							
O9 Energy devices and equipment	x		x					
O10 Heating, cooling and ventilation	x							
O11 Purchase of energy-intensive equipment	x		x					
O12 Measures for reduction of energy use and CO2 emissions	x							
O13 Operation of ice rink arenas	x							
O14 Grass and artificial grass care	x							

Water								
O15 Water operation routines	x							
O16 Purchasing of sanitary fixtures	x							
Food and beverage								
O17 Organic food			x	x	Danish services: x	Danish services: x		
O18 Organic beverage			x	x	x	x	x	x
O19 Vegetarian dish			x	x	x	x		
O20 Prohibited and restricted fish and seafood			X		x			
O21 Certified coffee and tea			x		x		x	
O22 Palm oil in frying oil			x		x			
O23 Table serving of water			x					
Cleaning								
O24 General cleaning of the venue	x	x NSE						
O25 Ecolabelled cleaning, dishwashing and laundry products	x	x NSE	x		x		x	
O26 Air fresheners	x	x NSE	x					
O27 Disinfection	x	x NSE	x					
Waste and resource efficiency								
O28 Waste sorting for guests	x		x					
O29 Waste sorting for staff etc.	x							
O30 Food waste	x		x	x NSE	x	x NSE		
O31 Ban on small and single use packaging	x		x	x NSE	x	x NSE	x	x NSE
O32 Reusable tableware for food and beverages	x		x	x NSE	x	x NSE	x	x NSE
O33 Serving of takeaway	x		x	x NSE	x	x NSE	x	x NSE
O34 Decorations, giveaway, confetti	x		x					
O35 Repair and reuse	x							
Biodiversity								
O36 Biodiversity on outdoor areas	x							
Purchase of ecolabelled products and services								
O37 Purchase of ecolabelled products	x	x NSE						
O38 Measures to increase ecolabelled purchasing	x							

7.1 Definitions

Table 2 Definitions on terms used in this document

Terms	Definition
General Cleaning chemicals	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 is 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.
Dishwashing chemicals	All detergents and drying agents used in dishwashers and for manual dishwashing. Soaking agents and descalers are excluded from the requirements.
Internal laundry chemicals	All laundry chemicals including fabric softeners, wash booster, bleach and stain remover used to launder textiles internally.
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.
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, furniture polish, and chewing gum remover. Special cleaning products are exempt and not covered by these requirements.
Dish	A dish is a prepared food item that can either be part of a meal or 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.
Snack	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 are exempted from the requirement to organic food.
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. [1] Finland: National list of alien species.[2] Norway: Regulation on alien organisms Appendix 1.[3] 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.[4] This may be changed when the authorities have prepared new lists. Iceland: Law 583/2000.[5] All countries: Regulation EU 2016/1141.[6]
Ecolabelled	Product and services licenced with the Nordic Swan Ecolabel, EU Ecolabel, and Good Environmental Choice. For textiles GOTS (Global Organic Textile Standard) is also accepted.

[1] https://mst.dk/natur-vand/natur/national-naturbeskyttelse/invasive-arter/de-invasive-arter/
[2] https://vieraslajit.fi/lajit?EuList=false&FiList=true&invasiveSpeciesMainGroups=HBE.MG2
[3] https://www.miljodirektoratet.no/globalassets/publikasjoner/m777/m777.pdf
https://lovdata.no/dokument/SF/forskrift/2015-06-19-716?q=forskrift%20om%20fremmede%20arter
[4] https://www.naturvardsverket.se/Sa-mar-miljon/Vaxter-och-djur/Frammande-arter/Invasiva-frammande-arter/#ej-reglerade
[5] https://en.ni.is/flora-funga/invasive-plant-species
[6] https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1417443504720&uri=CELEX:32014R1143

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.
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.
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.
Certified coffee and tea	Approved certification schemes for coffee and tea in these criteria are in accordance with Regulation (EC) 2018/848, i.e. with KRAV, Luomu, Nyckelpigan, Debio’s Ø-merke, Statskontrollert økologisk (Ø-merket), Demeter or Tún-lífrænt, Rainforest Alliance, Fairtrade, Smithsonian Bird Friendly. (UTZ Certification is part of the Rainforest Alliance.) 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”.
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 2023: https://fairtradeanz.org/stories/new-fairtrade-minimumprice-for-coffee-qa)
Restaurant	A restaurant is here defined 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.
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".

7.2 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 stationary 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.
- Cleaning services: List all cleaning services. Include names, descriptions/task they perform, and ecolabels if applicable. 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).
- 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.

Background to O1 Description of the venue

Nordic Ecolabelling requires a detailed description of the venue. The information provides the basis for the right advice and guidance in the application process.

An overview of suppliers ensures that the right requirements are set for the right suppliers. If some of the service providers are already Nordic Swan Ecolabelled, this will make the application process easier, and several requirements may already be met.

7.3 Environmental management and communication

O2 Annual follow-up

This requirement applies to the venue.

To ensure compliance with the Nordic Swan Ecolabel requirements throughout the licence period, the licensee must submit the information listed in Table 3 annually. Nordic Ecolabelling may review all requirements or a selection of them as part of the annual control.

Table 3 Requirements that need to be reported annually

Requirement	Explanation
O8 Energy consumption and sources	Annual Energy consumption, kWh/year.
O15 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 years; submit a variance analysis describing possible reasons for the increase and measure taken to return consumption to the previous levels.
O17 Organic Food	Annual report of organic share or products.
Only for stadiums and arenas	
O14 Grass and artificial grass care	Annual water consumption per m^2 grass, m^3/m^2.
O13 Operation of ice rink arenas	Annual energy consumption per m^2 ice, kWh/m^2, securing fulfilment of the limit value.

- Confirmation that the licensee conducts annual follow-up of the requirements.

Background to O2 Annual follow-up

The venue is responsible for complying with all requirements in the criteria during the validity period of the licence. However, certain changes of the operation evolve over time, necessitating ongoing follow-up to ensure that the progress and development upon which the licence was granted continue to be maintained. This requirement is therefore included to ensure that the venue complies with the requirements in the criteria document during the validity period of the Nordic Swan Ecolabel licence. Nordic Ecolabelling may review and control all requirements, or selected ones. It is always the latest version of the annual report that forms the basis for ensuring that the criteria are met. If the annual report reveals that circumstances have changed, Nordic Ecolabelling must be informed of this. Nordic Ecolabelling will inform about the control and deadline for submitting documentation in advance of an annual follow-up.

O3 Customer complaints

This requirement applies to the venue.

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

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

- Upload your company’s routine for handling and archiving customer complaints.

Background to O3 Customer complaints

The licensee must guarantee that the quality of the Nordic Swan Ecolabel product or service does not deteriorate during the validity period of the licence. Nordic Ecolabelling requires that your company has implemented a customer complaint handling system. To document your company's customer complaint handling, you must upload your company's routine describing these activities. The routine should be dated and signed and will normally be part of your company's quality management system.

If your company does not have a routine for customer complaint handling, it is possible to upload a description of how your company perform these activities. During the on-site visit, Nordic Ecolabelling will check that the customer complaint handling is implemented in your company as described. The customer complaints archive will also be checked during the visit.

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 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 Communication with temporary staff and suppliers

This requirement applies to the venue.

- **Suppliers:** The venue must inform temporary staff and suppliers about the Nordic Swan Ecolabel certification and about the requirements relevant for the staff/supplier. The suppliers must fulfil relevant requirements and inform their staff. See Table 1.
- **Exhibitors**: The venue must inform the exhibitors about the Nordic Swan Ecolabel certification. Exhibitors shall be encouraged to sustainable behaviour.

- Copy of the information suppliers receives regarding the Nordic Ecolabelling process and fulfilment of the requirements.
- Copy of the information exhibitors receive.

Background to O4 Communication with staff and O5 Communication with temporary staff and suppliers

Information to staff, temporary staff and suppliers regarding the ecolabelling of the venue is useful to give a broad insight in the environmental aspects, and how the venue works to limit the environmental impact from the operation. The venue must provide staff with basic information on the venues environmental work to achieve the Nordic Swan Ecolabel. To ensure staff engagement and compliance with the Nordic Swan Ecolabel's requirements, it is essential that staff is informed about the specific requirements set by Nordic Ecolabelling for the venue regarding the different suppliers.

O6 Communication of public transport

This requirement applies to the venue.

The venue must inform all guests, staff, suppliers, artist/speakers about the following:

- Long-distance transport: Connection to public long-distance transport services to the destination city/place.
- Local Transport: Connection to public transportation services to the venue.
- Distances: Distances between public transport stops and the venue.
- Accessibility: Accessible travel options to the venue and accessible entrance for participants with disabilities.
- Possibilities for shuttle-bus services if the venue is located outside the public transport network.

ī Copy of information e.g. screenshots from web pages, letter, mail info etc. showing the fulfilment of the requirement.

Background to O6 Communication of public transport

When large numbers of people travel to a venue, it results in significant environmental and climate impacts due to energy consumption, fossil fuel use, and particulate pollution, particularly when traveling individually by car. These impacts can be greatly reduced if participants have the option to use public transportation.

Informing all guests, staff, suppliers, and artists/speakers about the connections to public long-distance transport services to the destination city or place is essential for ensuring smooth and efficient travel arrangements. This information helps attendees plan their journeys in advance, and providing details about connections to public transportation services to the venue further enhances convenience and accessibility. It encourages the use of more sustainable transport options, thereby reducing the venue's carbon footprint and promoting sustainable practices.

Highlighting the distances between public transport stops and the venue is crucial to nudge the guests to use public transport instead of private cars.

Ensuring accessible travel options and entrances for participants with disabilities is a fundamental aspect of inclusivity. By accommodating the needs of all attendees, the venue becomes more welcoming and accessible, fostering a positive and supportive environment for everyone.

7.4 Energy use and operation

O7 Ban on fossil fuel

This requirement applies to the venue.

The venue must meet the following requirement for fossil fuel:

- **Primary 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.

  Exemption: Gas (e.g. LPG) is permitted for cooking and as peak load/top load.
- **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).

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.
- Information if gas is used for cooking or peak load/top load.
- Information on any alternative energy supply, including documentation showing the use of different energy sources, such as batteries or biofuel.

Background to O7 Ban on fossil fuel

Nordic Ecolabelling sees significant potential for emission reductions and long-term environmental benefits by transitioning away from fossil-based energy sources. For venues currently relying on natural gas for heating and hot water, replacing fossil gas with renewable alternatives such as biogas, biogas oil, or other renewable energy sources represents an important opportunity to reduce climate impact and support the transition to fossil-free operations.

Fossil fuels are also sometimes used for generators and outdoor heating, for example in outdoor cafés. It should be noted that the requirement applies equally to the use of all generators, patio heaters and similar equipment.

The use of gas for in kitchens for cooking and peak-load/top-load purposes is permitted. Peak or top load may be used whenever the temporary demand exceeds the venue’s normal/base-load energy capacity. These are typical situations 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 as many systems require more power when they start up than during regular operation.

The requirement does not apply to district heating produced using fossil fuels, as the venue cannot influence the fuel composition of the district heating supply.

O8 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's included in the measurements, and the measuring must be divided between energy for property electricity, heating, gas for cooking, fuel for generators and cooling (if not a part of property electricity).

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.

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 be electricity used for vehicle charging.

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

Background to O8 Energy consumption and sources

To measure is to know, and a well-established metering structure is crucial for monitoring individual energy categories to quickly identify and rectify errors.[7] Continuous monitoring of energy consumption allows for prompt troubleshooting, enabling immediate corrections and energy savings. Additionally, compiling annual usage is essential for accurate operational statistics, aiding in the planning of technical measures to reduce energy consumption. By maintaining operational statistics, we gain insights into the specific venue building.

Energy consumption figures vary depending on what is included in the measurements. For example, the number of food and beverage services can significantly affect the total, as kitchens typically use a large amount of energy. Vehicle charging stations also contribute to higher energy use. Most venues outsource their laundry (except for mops and cloths) to external providers. However, some operate their own laundry facilities, which results in higher energy consumption compared with venues that outsource.

It is permitted to deduct certain types of energy use from the total annual purchased energy, provided that the consumption can be documented with separate meter readings, independent third-party estimates, or other reliable data. Examples may be electricity used

[7] Kempe, Vidareutveckling av metoder för idrifttagning och driftuppföljning av installationssystem i flerbostadshus, 2014. Mall BeBo (bebostad.se)

for vehicle charging. It is therefore important to describe what's included in the measurements.

O9 Energy devices and equipment

This requirement applies to the venue.

The following must be fulfilled:

- **Outdoor heating:** No gas heaters, such as umbrella or other, infrared heaters or other electricity heaters are used anywhere in outdoor areas. Exemption for special areas essential for the venue, e.g. staff areas including the backstage, artist area, bench area in sport venues and VIP area.
- **Coolers and refrigerators**: All coolers and refrigerators in food and beverage services operated by the venue must be closable.
- **Batteries on stage:** No single-use (disposable) batteries are used in the venue's own microphones, monitors, wireless transmitters etc. on stage. Exemption if speaker or artist bring their own equipment.

  It's accepted to have spare single-use batteries as backup.

Description/documentation of how the requirement is fulfilled.

Checked on site.

Background to O9 Energy devices and equipment

Operating a venue requires a significant amount of energy for lighting, sound, heating, and other needs.[8] Various smaller components consume energy at different types of venues. This requirement targets some of the most common elements, which can either be eliminated or replaced with more energy-efficient alternatives.

Heating outdoor air is highly resource-intensive[9], and Nordic Ecolabelling aim to prevent such energy usage at a Nordic Swan Ecolabelled venue. Outdoor heating is relatively common at hospitality venues with restaurants, cafés, and terraces, especially in colder climates. At large venues such as arenas, stadiums, event venues it is typically limited to specific zones, not general spectator areas.

With outdoor areas means spaces located outside buildings/structures/tents. Staff areas including backstage areas for artists, bench areas in for example football matches (the bench area refers to the seating area where players and coaches sit during a game when they are not actively participating. It's typically located near the playing field or court. Not seating areas for the audience.) and VIP areas for special guests, are exempt from this requirement.

The use of coolers and refrigerators without lids or doors is relatively common in venues and restaurants, particularly in bar areas and temporary event setups, but is increasingly recognized as inefficient and avoidable through improved equipment design and operational routines. Keeping coolers and refrigerators covered when not in active use has significant potential to reduce unnecessary energy consumption. By preventing heat exchange with the surrounding environment, covered units operate more efficiently, resulting in lower electricity

[8] 2022, A Net Zero Roadmap for the Events Industry: NZCE_Roadmap2022_Full-Report-1.pdf
[9] Propertytalk (2025, 6. January) Outdoor Heating: What's Best For The Home, Gas or Infrared?

demand, reduced wear on equipment, and decreased climate impact. Coolers and refrigerators shall therefore have lids, doors, or be kept covered with an alternative solution.

A significant number of disposable batteries are consumed when the batteries in microphones and mice are replaced each time a new person uses them on stage.[10] Therefore, rechargeable batteries or rechargeable devices must be used by the Nordic Swan Ecolabelled venue. The requirement is intended to be applicable for the venue, and not external artists or event organisers that brings their own equipment. It is accepted to have spare single-use batteries as backup.

O10 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 and heat systems are sensor/CO_2 controlled and automatically adapt the thermal comfort to the number of people in the premises.

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

Background to O10 Heating, cooling and ventilation

Different venues have different needs when it comes to heat consumption, depending on the age of the building, windows, location, season and occupancy. It is desirable for a company to have demand control or time-controlled procedures for heating its facilities in the most efficient way, despite the differing circumstances.

Ventilation systems in large buildings with many rooms are particularly energy intensive. It is therefore important that the ventilation system is properly controlled according to demand, depending on how many guests are on the premises. Ventilation may, for example, be controlled by CO_2 sensors, or occupancy sensors. Timer controls are not as effective, so if these are used, it is particularly important to have good and detailed timer controls for the best possible effect.

O11 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 energy-intensive equipment. Lighting systems, sound and audio equipment, video and projection systems and white goods must at least be on pair with table Table 4. If another party is responsible for purchasing or renting equipment, the venue must actively require them to request energy-efficient equipment.

[10] 2022: Kulturrom: Farvel til engangsbatteriene, Oppladbare batterier – Sluttrapport (1)

Table 4 Requirements for energy-intensive equipment

Product type	Energy minimum, standard or labelling
Lighting systems	Lighting systems that utilize LED technology. Exemption for strong spotlights, if not available as LED, and 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 be laser projection technology or be LED display technology or be OLED technology.
Freezers, and combined freezer/refrigerator cabinets for internal kitchens at the venue.	Energy level C or corresponding to the best-performing products available on the market at the time of purchase, according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase.
Refrigerators purchased for internal kitchens at the venue.	Energy level C or corresponding to the best-performing products available on the market at the time of purchase, according to Regulation (EU) 2017/1369 and its delegated regulations applicable at the time of purchase.
Other energy-intensive equipment used in the venue, e.g., kitchen appliances such as dishwashers, hobs, and ovens, and maintenance equipment such as floor-cleaning machines, lawn mowers, and ice machines.	Energy consumption must be considered and assessed.

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

Background to O11 Purchase and leasing of energy-intensive equipment

Operating a venue requires significant energy for lighting, sound, heating, kitchen appliances, restaurant equipment, and other needs[11],[12]. There is considerable potential to reduce energy consumption by selecting high-performing equipment. However, to maintain resource efficiency, both in terms of raw materials and waste, it is important not to replace well-functioning equipment before necessary. Therefore, this requirement applies only to new purchases.

LED lighting is a leading energy-efficient solution widely adopted across industries, including event management. LEDs consume significantly less energy compared to older technologies like fluorescent or incandescent lighting. LED retrofits in lighting systems contribute to better luminaire efficacy and long-term sustainability. The use of LED technology also enables advanced control systems, reducing overall energy consumption at events.[13]

Class D amplifiers are recognized for their energy efficiency, particularly in high-demand audio settings for example events. These amplifiers can convert up to 90% of electrical energy into sound, significantly reducing energy compared to traditional Class A or Class AB

[11] Event Energy Impacts | Event Impacts outdoor events https://www.eventimpacts.com/impact-types/environmental/content/energy
[12] Baker J. 2022: Embrace Battery Power for Eco-Friendly Outdoor Events
https://www.joulecase.com/blog/energy-and-carbon-impact-of-various-
[13] Circular Economy Aspects Regarding LED Lighting Retrofit—from Case Studies to Vision (mdpi.com)

amplifiers. In events where audio equipment is used extensively, Class D amplifiers reduce the energy footprint of large-scale sound systems.[14]

Laser projectors are recognized for their high energy efficiency and longevity compared to traditional lamp-based projectors. These systems are ideal for large-scale events due to their brighter images, lower maintenance, and significantly lower power consumption, making them a sustainable choice for event venues. Research on sustainable lighting and projection systems highlights their energy efficiency, longer lifespan, and lower environmental impact.[15]

The requirement on energy efficiency to kitchen appliances is based on Energy Labelling Regulation 2017/1369 with later supplements. The specific requirement concerning the energy label for each product group is set on the best performing appliances in their class.

O12 Measures for reduction of energy use and carbon emissions

This requirement applies to the venue.

The venue must achieve a minimum of 4 points from the table below.

Table 5 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 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. 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 PPAs and physical off-site greenfield PPAs established within the same electricity market region.*	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 the 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 project	The venue's own video and projection systems use laser projection technology, LED display technology or OLED technology.	1

[14] The Class D Audio Power Amplifier: A Review (mdpi.com)
[15] external_content.pdf (oapen.org)

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 maintenance machines	All machines used for garden maintenance are electric or powered by fossil-free fuel. Relevant for venues with gardens/outdoor areas larger than 1000 m^2.	1
Vehicle routines	The venue must have routines demonstrating that all future vehicle purchases and leases 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 newly purchased or leased by the venue, regardless of whether the vehicles are newly produced or pre-owned. This requirement only applies if the venue purchases and/or leases at least 15 vehicles per year.	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.

Background to O12 Measures for reduction of energy use and carbon emissions

Renewable electricity production: The venue can achieve points by producing its own energy for the operation. For example, by using solar energy via solar panels or solar cells. To achieve points, the energy must go into the operation of the venue. At least 10% or 5% of the total annual electricity consumption must originate from renewable electricity generation. Renewable electricity generation includes for example solar PV, wind power, or other renewable energy sources.

Acceptable alternatives include physical on-site Power purchase agreement (PPA) and physical off-site greenfield PPA established within the same electricity market region.

Calculation of the share of renewable electricity must be done as follows:

$$Share\ of\ renewable\ electricity = \frac{Total\ annual\ renewable\ electricity\ generation}{Total\ annual\ electricity\ consumption}$$

Energy audit: An energy audit identifies where and how a venue uses energy, including areas with unnecessary consumption or inefficiencies. By mapping the actual energy performance of the building and its systems, the venue can detect avoidable energy waste and switch to more efficient or renewable solutions. This leads to reduced energy use and, in turn, lower climate and environmental impact.

Energy action plan: An energy action plan translates the findings from the energy audit into concrete, measurable energy-saving actions. By setting specific targets and defining how improvements will be implemented, the venue ensures systematic reductions in energy consumption over time. This supports long-term emission reductions and more sustainable operation.

Energy class: The total energy consumption of a venue is often closely connected to the building that it is situated in. On the other hand, the steerability of the venue is not always so high in relation to the building, as it e.g. can be rented or be heritage listed.

The national legislation in all EU countries is based on the Energy performance of buildings directive 2024/1275. In May 2026 this is implemented in all Union countries meaning that all countries must implement a uniform concept for the energy performance certificates. The scale has a range from G to A (or A0 for zero emission building). Legislation level for new buildings corresponds to energy class A. As calculations are not performed similarly in the Nordic countries the scales are not directly comparable. Nordic Ecolabelling has therefore chosen to set energy requirements based on national legislation. An Energy Performance Certificate (EPC) remains valid for 10 years across all Nordic countries from the date of issuance and is therefore accepted as documentation.

The Energy Performance of Buildings Directive (EU/2024/1275) sets the ambition that all public and commercial buildings must as a minimum have energy label F in 2027 and E in 2030. Nordic countries, except from Norway, are expected to implement no later than May 2026. Based on this the requirement we award buildings with minimum C and B (only for Denmark) in this requirement.

Sound and audio equipment, and video and project: See background to O11 (Purchase and leasing of energy-intensive equipment).

Lighting: Automatic demand-control of lighting, as sensor control with motion sensors, is the most efficient way to save energy from lighting. To achieve points, over 90% of the venue must have demand-controlled lighting in public areas.

Energy-efficient light fittings: Energy efficient light sources have significantly higher light output and longer life than other light sources.

Fossil free garden maintenance machines: Nordic Ecolabelling promotes fossil-free fuels, and modern maintenance machines are often electric. The machines may be powered by electricity, batteries, hydrogen, or other biofuels such as biodiesel or biogas.

Leasing and purchase of vehicles: Fuel consumption from transports may be a significant source of the climate impact from a venue. To reduce emissions, it is necessary to shift to more energy-efficient transports and move away from fossil fuels. The steerability of vehicle types is greatest when new leasing contracts are established, or vehicles are purchased.

Biofuels, HVO100, RME100, FAME100, are renewable fuels and it is a good transitional solution for existing vehicles before all vehicles are converted to other engines, but when we set requirements for new purchases, we believe that they must be the most sustainable vehicles. HVO, RME, FAME have more disadvantages than electricity and gas, among other things related to the raw materials, and usually have a higher climate impact over the life cycle.

Electric cars have become increasingly available in recent years, especially among private cars and light goods vehicles. All Nordic countries have a high enough availability of electric

cars for Nordic Ecolabelling to set this requirement. Depending on the country, as much as 18–90 percent of newly registered private cars are electric.[16],[17]

Nordic Ecolabelling considers long-term sustainable vehicles to primarily refer to electrified vehicles. However, natural gas/biogas (CNG/CBG) and hydrogen are also considered good alternatives at this moment. This is in line with the Swedish procurement agency's most advanced sustainability requirements for personal cars and light goods vehicles.[18],[19]

Some companies have challenges related to electric vehicle infrastructure, especially in rural areas. Nordic Ecolabel therefore allows plug-in hybrid vehicles as a solution for newly purchased and newly leased vehicles.

Both electric and biofuel-powered heavy industrial vehicles are available and offer significant environmental benefits, but each technology faces unique challenges that need to be addressed to achieve widespread adoption[20],[21], which is why these vehicles are exempt from the requirement.

Other, own measures: The venue is rewarded with points by implementing energy-saving measures. These measures must be measurable and show a 5% reduction in total energy use. A theoretical calculation can be used as proof. Approved measures include those introduced in the past or planned to be introduced.

Examples of such measures include replacing old, energy-intensive equipment like heat pumps, air conditioning units, kitchen appliances, or light fixtures, replacing old windows or adding insulation, installing a centrally controlled system for heating and ventilation, installing automatic shut-off systems for heating and air conditioning when windows are opened, etc.

O13 Operation of ice rink arenas

This requirement only applies to permanent ice skating 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.

  Ice rink arenas with capacity of more than 2000 people must not use more than 400 kWh/operational hour.

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

[16] Carlier m., 2024: Share of electric cars in the fleet of Nordic countries | Statista https://www.statista.com/statistics/1538278/fleet-share-plug-in-hybrid-battery-electric-cars-nordics/
[17] Ritcher F. 2024: Which countries sell the most electric cars? | World Economic Forum https://www.weforum.org/stories/2021/02/electric-vehicles-europe-percentage-sales/
[18] Hållbarhetskrav för Energi/koldioxidkrav på lätta lastbilar | Upphandlingsmyndigheten
[19] Hållbarhetskrav för Energi/koldioxidkrav för fordon med maximalt fyra sittplatser utöver förarplatsen | Upphandlingsmyndigheten
[20] Alanazi A., 2023: Electric Vehicles: Benefits, Challenges, and Potential Solutions for Widespread Adaptation
[21] Reddy V. J. et al, 2024: Sustainable Vehicles for Decarbonizing the Transport Sector: A Comparison of Biofuel, Electric, Fuel Cell and Solar-Powered Vehicles

- **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 maintenance machines:**

  All machines used for maintenance of the ice skating arena must be electric or powered by fossil-free fuel.

  This means that machines currently using diesel or gasoline must switch to fossil-free fuels such as 100% biodiesel or other verified fossil-free alternatives.

- **Heat recovery**:

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

- **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.
- Confirmation that all ice maintenance machines of the ice rink arena are electric or powered by fossil-free fuel.
- Description of the heat recovery system.
- Description of at least one water reduction measure.

Background to O13 Operation of ice rink arenas

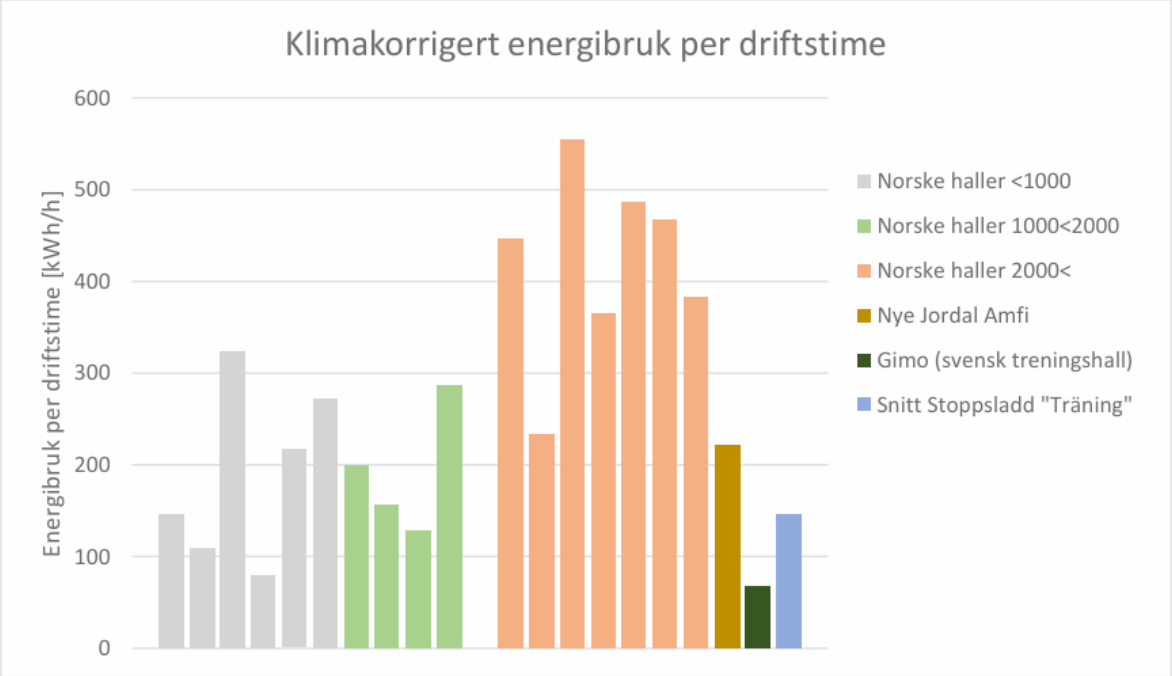
Nordic Ecolabelling wants Nordic Swan Ecolabelled ice rink arenas to be among the environmentally best in the industry and therefore sets comprehensive requirements for the operation of the arena.

Refrigerants: HFC refrigerants have very high GWP and are no longer allowed in new installations in the EU. Traditional refrigerants such as ammonia (NH_3) and CO_2-based

systems (R744) are highly efficient and environmentally friendly (GWP =0). Both Ammonia and CO_2 can be used in effective systems. However, in cold climate CO_2 is typically preferred and CO_2 is increasingly used in Swedish ice rinks, with multiple studies documenting strong energy-efficiency gains and widespread adoption in recent years.[22]

Energy consumption limit: Permanent ice rink arenas have a high energy consumption. The variation in energy consumption is described in a Norwegian study that shows energy consumption varying from 75 - 550 kWh/operation hour[23]. The data show large variations that also depend on the capacity of the ice skating arena. Based on the data in this study a level is defined to rule out the least energy efficient arenas.

Figure: Climate-corrected energy consumption per operating hour from Norwegian ice rink arenas with different capacity.



Energy efficiency - operation optimization:

The energy consumption in an ice rink arena can be reduced significantly simply by optimizing daily operations. Therefore, it is important that the arena has routines in place to ensure regular monitoring of technical systems and equipment.[24,25]

Energy use can be reduced by lowering the indoor arena temperature (when outdoor temperature is low), since a lower temperature decreases the cooling demand. When doing this, it is essential to ensure that the dehumidifiers are also functioning correctly.

[22] Rogstam J. Evolution of CO_2 as refrigerant in ice rink applications. Available at: 57ce8da25bae01473154466o40H9.pdf
[23] NTNU Senter for idrettsanlegg og teknologi, notat ishall.pdf
[24] Sänk energinotan för din ishall idag - utan investeringar | EKA Finland
[25] Reports | EKA Sweden

It is also important to monitor the regulation and performance of the cooling system. Temperatures that are set too low result in higher operational costs, and if the arena is able to increase the ice temperature, this can provide significant energy savings for each degree Celsius.

Correct operation of the cooling pump system can also reduce energy consumption substantially. Therefore, it is crucial that the frequency control (VFD) functions properly.[24]

Electric or fossil free ice maintenance machines:

Nordic Ecolabelling promotes fossil-free fuels, and modern maintenance machines are often electric. We therefore require that machines used in an ecolabelled arena are fossil-free. The machines may be powered by electricity, batteries, hydrogen, or other biofuels such as biodiesel or biogas.

Heat recovery: Modern ice rink arenas use the heat generated from the refrigeration system efficiently. It could be used for heating of locker rooms and public areas, hot water for showers or resurfaces or for heating of the ground/frost protection. Some rinks may be connected to the district heating network so excess heat is fed into the energy system and used in other buildings.[26,27]

Water reduction measures: An ice rink arena uses a significant amount of water in the process of making and maintaining the ice. There are several measures an arena can implement to reduce the consumption. Water savings can also be a result of energy savings.[28]

O14 Grass and artificial grass care

This requirement applies to stadiums with grass or artificial grass.

- **Maintenance; mowing:**

  All machines used for mowing of the grass must be electric or powered by fossil-free fuel.

  This means that machines currently using diesel or gasoline must switch to fossil-free fuels such as 100% biodiesel or other verified fossil-free alternatives.

- **Energy source for heating of the grass**:

  If the grass is heated, the grass must be heated from beneath using either district heating, 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 total annual water consumption (m^3/m^2 grass).

[26] Reclaiming waste heat from ice rinks' refrigeration... | 2023/10/23
[27] Various waste heat recoveries and potential energy savings in an ice hall in Finland: Various waste heat recoveries and potential energy savings in an ice hall in Finland
[28] ICE RINK ENERGY & WATER SAVINGS; IF SCS ISU Ice Rink Energy Water Savings.pdf

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.

Water reduction measures can for example be installing spoil-moisture sensor, use a smart irrigation controller which adjust the watering based on rain, temperature etc, watering at night or early morning, efficient sprinkler system that provide even coverage help avoid over watering any part of the pitch, adjusting irrigation to fields condition, 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 used on weeds on the grass**.**

  This means all, including glyphosate: CAS 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 annexes 15 and 16 in regulation EU 2023/2025.

- **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 description of how the material is handled.

- Confirmation that all maintenance machines are electric or fossil free.
- Description of the heating system for the grass.
- Documentation of the total annual water consumption.
- 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.
- Confirmation that the station will not purchase rubber granule from 15 October 2029, and description of approved infill.
- Copy of the routines regarding recycling of the grass including description of how the material is handled.

Background to O14 Grass and artificial grass care

Nordic Ecolabelling wants ecolabelled arenas with grass to be among the environmentally best in the industry and therefore sets comprehensive requirements for the operation of the arena.

Mowing: The environmental impact from the operation of the grass is significant due to its use and maintenance phase, where significant amount of fuel may be used for maintenance of the grass.[29] By using electric or fossil-free mowing machines, the impact will be reduced. Nordic Ecolabelling therefore require that machines used in an ecolabelled arenas must be electric or fossil-free. The machines may be powered by electricity, batteries, hydrogen, or other biofuels such as biodiesel or biogas.

Energy source for heating of the grass: Stadium grass is typically heated using under-soil heating pipes installed 20–30 cm below the pitch. Warm water circulating through these pipes and the heat sources are usually district heating, heat pumps, gas boilers, or electricity. Nordic Ecolabelling aims for ecolabelled stadiums to use the most environmentally friendly heating solutions. Therefore, only district heating and heat pumps are accepted as heat sources for pitch heating, while the use of gas and inefficient electric heating is not permitted in this context.

Water reduction measures: A football stadium both with grass and artificial grass uses a significant amount of water in the maintenance process. To measure is to know, and a well-established metering structure is crucial for monitoring and to quickly identify and rectify errors. Continuous monitoring of the water consumption enabling immediate corrections and water savings. There are several measures a stadium can implement to reduce the consumption.

Herbicides: Several herbicides can have negative effects on the environment, and historically, several toxic agents have been used, but the industry has developed, and herbicides now degrade more quickly and do not have long-term effects on the environment. Nevertheless, some can have negative effects on the environment, and it is unclear how their use over time will affect different ecosystems. Nordic Ecolabelling therefore prohibits the use of herbicides since weeds can be easily removed mechanically without the use of chemicals. Glyphosate (CAS 1071-83-6) is one herbicide widely used known for its effectiveness in weed control[30], and is therefore specially mentioned in the requirement. Its use has raised concerns due to negative impacts on the environment and biodiversity. Studies and regulatory assessments have highlighted risks such as contamination of soil and water, harm to non-target plant species, and possible long-term ecological effects. To

[29] Life cycle assessment of football fields in Nordic climates: Comparing artificial and natural turf systems
[30] Glyphosate | EFSA

promote safer practices and reduce environmental burden, the use of all herbicides including glyphosate is therefore not permitted.[31]

Artificial grass infill: 42,000 tons of microplastics added to products end up in the environment every year, with granules used in artificial turf making up 16,000 tons.[32] Microplastics[33] are very small fragments of plastic material, less than 5 mm. They can be harmful to health and the environment due to their size, surface properties, resistance to degradation and because they can carry harmful chemicals. In nature, microplastics come from pellets, paint, tires, textiles, personal care products and various plastic items. They have been found all over the world, at sea, in freshwater, sediments, sludge from wastewater treatment plants and agricultural soil. Microplastics have been detected in various aquatic organisms across the food chain, from zooplankton to vertebrates and in human tissues and organs such as blood and placenta. Nordic Ecolabelling uses the precautionary principle and strives to limit the use and release of microplastics wherever possible.

From 15 October 2031, it will be illegal to sell or distribute rubber granulate and other microplastic-based infill materials for artificial turf pitches in the EU/EEA. This applies to both new and existing products that can currently be sold. Operators may still use existing pitches with rubber granulate. The ban only applies to sales and distribution, meaning you cannot purchase new granulate once the ban enters into force.[34] Operators of football pitches must plan for future fields and maintenance, and new infill materials must be documented as compliant after 2031. In other words, after 2031 pitch owners will only be able to obtain infill that is not considered microplastic, and document that the material is biodegradable-, or is water-soluble in accordance with the approved and standardized test methods (OECD/ISO) specified in Annexes 15 and 16 to the regulation. The tests must be listed in the correct group (1–5) in the annexes.[34]

Nordic Ecolabelling wants Nordic Swan Ecolabelled football stadiums to be among the front-runners in replacing plastic granulate and switching to biodegradable or water-soluble alternatives and therefore requires that ecolabelled stadiums are two years ahead of the regulation. By making the requirement valid from 2029, the industry has time to prepare and test.

Rubber granulate has traditionally been used to give artificial turf football pitches properties similar to natural grass in terms of ball bounce, to provide a softer surface that reduces injuries, and because it withstands the Nordic climate and frequent use. In addition, it has been a cheap and readily available material. New materials that can replace rubber granules has been tested on different fields in the Nordic countries, and the granules includes wood-based infill, bio-based/bioplastics that meet biodegradability requirements, and natural materials such as olive pits, cork, coconut, and sand blends. [35]

Norway has introduced specific national regulations governing the design and operation of artificial turf pitches with plastic-containing infill, set out in the Pollution Control Regulations,

[31] Substance Information - ECHA
[32] Granules and mulches on sports pitches and playgrounds - ECHA
[33] https://www.nordic-swan-ecolabel.org/nordic-ecolabelling/environmental-aspects/chemicals-nano-and-microplastics/microplastics/
[34] Regulation - 2023/2055 - EN - EUR-Lex
[35] Bærekraftig granulat for kunstgressbaner - Norges Fotballforbund

Chapter 23a.[36] The regulations include, among other things, requirements relating to measures to prevent the spread of infill material, edge zones and physical barriers, cleaning zones, drainage solutions, and routines for operation and maintenance.

The other Nordic countries and the EU do not have equivalent national regulations governing the design and operation of artificial turf pitches. Instead, requirements may be imposed at local or municipal level in different countries. To help prevent the release of plastic infill from artificial turf pitches, Nordic Ecolabelling sets specific requirements for outdoor pitches based on the Norwegian regulation. This means that Norwegian applicants are already required to comply with this requirement.

Grass and artificial grass recycling: Grass and artificial grass have different lifetime, depending on climate, how its maintained and how much it is used etc. The grass needs to be renewed from time to time, and when it is done it is important that its recycled or reused to reduce the environmental impact.[29]

7.5 Water

O15 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).
- 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 years; submit a variance analysis describing possible reasons for the increase and measure 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 that requirements for water reduction measures for stadiums with grass or ice must fulfil additional water requirements in O14 and O13.

- 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 measure 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 on the system.

[36] https://lovdata.no/dokument/SF/forskrift/2004-06-01-931?q=forurensningsforskrifen

Background to O15 Water operation routines

While clean water is not currently a scarce resource in the Nordic countries, it remains a vital and finite resource that must be used carefully due to its essential role in sustaining life.[37] Additionally, the environmental impact of clean water usage underscores the importance of its wise and efficient utilization.

To measure is to know, and a well-established metering structure is crucial for monitoring and to quickly identify and rectify errors and leaks. Not all venues have implemented measures to reduce the water consumption, and not all have meters to monitor consumption.[38] It is common for venues in connection to multiple buildings to share the same meter within the same property, making it challenging to pinpoint leakages. Having submeters for the venue and each individual building is important to monitor water usage. Submeters provide a more precise and accurate measurement of water consumption at the individual building. This accuracy is crucial for identifying specific patterns, detecting leaks, and optimizing water use. With submeters, it becomes easier to identify and locate leaks within a specific building. Rapid detection of leaks allows for prompt repairs, minimizing water wastage and potential damage to the building.

Monitoring water consumption also helps in understanding usage patterns and optimizing water management strategies. This information is valuable for implementing water-saving measures and promoting sustainable practices. Submeters allow for evaluating of the water performance of each building independently. This information can be used to set targets, measure improvements over time, and implement targeted conservation measures. Within a Nordic Swan Ecolabelled venue, it is essential to receive information about the water consumption. The actions will directly influence the water consumption. The venues awareness contributes to overall water conservation.

O16 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. Documentation must be obtained from the producer or supplier, and each equipment purchase must meet at least one of the listed requirements in Table 6.

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

[37] European Environment Agency, Water resources across Europe – confronting water scarcity and drought, 2009. Water resources across Europe — confronting water scarcity and drought (europa.eu)
[38] Warfvinge, Wahlström, Klimatstegen för drift och förvaltning av befintliga byggnader, E2B2, 2022. Klimatstegen (e2b2.se)

Table 6 Efficiency requirements for purchasing of sanitary fixtures

Water demanding equipment	Requirement
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.
Kitchen taps/faucets purchased for internal kitchens at the venue	• Energy class B according to energy classification of kitchen 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 energy-efficient equipment.

Background to O16 Purchasing of sanitary fixtures

Energy and water classification of appliances is an important tool for reducing water and energy use during the use phase of a venue building. However, it is important that well-functioning equipment are not changed until it is needed to ensure resource efficiency both in terms of raw material and waste. Therefore, this requirement only applies to new purchases. The purpose is to reduce water and energy use by either selecting energy efficient taps or taps with a limited water flow. Touchless taps save both energy and water by ensuring that taps are never left on. Relevant water flows are defined according to the technical specifications for water appliances.

7.6 Food and beverage

Stationary 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".

The terms used in this chapter:

Food and beverage services: Restaurants, food booths, bars (and everything in-between).

Restaurants: 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 takeaway.

Food booths: A smaller stand 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".

Bars: Serving beverage, hot, cold, non-alcoholic and alcoholic.

See more details in chapter 7.1 Definitions.

The requirements in this chapter apply to each restaurant, food booth and bar and they differ depending on whether the operation is operated by the venue itself (internal operation) or operated by an external supplier. See Table 7.

Table 7 Requirements relevant for the different food and beverage services are marked with an x.

Requirements	Restaurants, operated by the venue	Restaurants, operated by a supplier	Food booth, operated by the venue	Food booth, operated by a supplier	Bars, only beverage, operated by the venue	Bars, only beverage operated by a supplier
O17 Organic food	x	x	FI, NO, SWE, IS: na DK: x	FI, NO, SWE, IS: na DK: x	na	na
O18 Organic beverage	x	x	x	x	x	x
O19 Vegetarian dish	x	x	x	x	na	na
O20 Prohibited and restricted fish and seafood	x	na	x	na	na	na
O21 Certified coffee and tea	x	na	x	na	x	na
O22 Palm oil in frying oil	x	na	x	na	na	na
O23 Table serving of water	x	na	na	na	na	na

Clarifications on exemptions that are not covered by the requirements in this chapter:

- Pre-packed food such as sandwiches and food sold from vendor machines are exempted.
- Easy grab and go food, bake-off/frozen food including buns, sausage rolls, hot dogs and pizza slices, sold from food booths are exempt from requirement O17.
- Snacks including fruit, cake, muffins, candy, ice cream and popcorn sold from food booths are exempted.
- Food and beverage for staff and speakers/artists/athletes are exempted.
- 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.
- Temporary external food and beverage services, such as food trucks used for specific events, are not covered by these requirements. However, if the venue only offers temporary food and beverage services, the three largest suppliers must comply with the requirements.

O17 Organic food

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

For Denmark: The requirement applies to restaurants and food booths. If only external suppliers: then the three largest external restaurants and food booths must meet the requirement.

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

Minimum requirements for 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 event area:

  The venue must ensure that at least 50% of the services with long-term contracts 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 service: 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.

It is optional to include beverage in the calculation. Note that the Dansk Økologisk Spisemærke requires to include beverage in the calculation.

As a minimum, purchasing data from three months of operation can be used. Alternative planned future purchase can be documented.

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

Finnish 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. Purchases from smaller suppliers may be excluded.

Icelandic food services must report the number of products.

If the service only serves one type of food typically built around one main dish or product, it is exempt from this requirement.

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 (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 suppliers.

O18 Organic beverage

This requirement applies to all food and beverage services that serve beverages, including bars, food booths, and restaurants.

Food services that include beverage in the calculation, are exempt from this requirement.

Food and beverage services must comply with the requirements for organic beverage in the table below.

Table 8 Organic beverage requirements per country

Food and beverage services	Requirement level for Finnish, Icelandic and Norwegian services	Requirement level for Danish and Swedish services
Serving only 1 type of beverage, beer or wine, or non-alcoholic	No organic requirement	No organic requirement
Serving more than 1 type of beverage of beer or wine	Minimum 1 organic beverage	Minimum 1 organic beverage
Serving more than 1 type of non-alcoholic beverage	No organic requirement	Minimum 1 organic beverage

Type refers to products within the same beverage category. E.g., two different beers = more than 1 type.

- Describe all beverages served (types and quantities) and demonstrate how the selection meets the organic beverage requirements.
- Checked on site.

Background to O17 Organic food and O18 Organic beverage

Achieving the UN Sustainable Development Goals requires a transition to more sustainable food and farming systems that maintain ecosystems, are better adapted to climate change, and improve soil quality[39]. Organic farming is one way to achieve this[40]. Therefore, Nordic Ecolabelling is working to increase the proportion of organic food. See Nordic Ecolabelling webpage for more info[41].

Organic farming places an emphasis on ecological balance, local eco-cycles and ecological, economic and social sustainability over the long term[42]. Organic methods increase biodiversity and thus help to maintain the ecosystem services on which agriculture

[39] UN, 'UN Sustainable Development Goals' www.FN.no/Om-FN/FNs-baerekraftsmaal (07.12.2022)
[40] Eyhorn F, Muller A, Reganold JP, Frison E, Herren HR, Luttikholt L, Mueller A, Sanders J, Scialabba NEH, Seufert V, Smith P (2019) Sustainability in global agriculture driven by organic farming. Nature Sustainability 2:253–255. https://doi.org/10.1038/s41893-019-0266-6
[41] https://www.nordic-swan-ecolabel.org/nordic-ecolabelling/environmental-aspects/sustainable-raw-materials-biodiversity/organic-farming/
[42] Arbenz M, Gould D, Stopes C (2016) Organic 3.0 – for truly sustainable farming and consumption, IFOAM Organics International, Bonn and SOAAN, Bonn. www.ifoam.bio/sites/default/files/organic3.0_v.2_web_0.pdf

depends[43]. The UN's nature panel IPBES also advocates organic farming as a system for promoting biodiversity and ecosystem functions[44]. The UN's climate panel IPCC points out that organic farming can contribute to sustainable land management[45].

Price sensitivity has reduced organic demand, and the market is currently stagnating. However, there are major differences between the countries due to e.g., various political strategic initiatives, trends and demand, plus price versus profitability. Finland and Norway have seen a strong percentage growth in organic food in recent years but are still a long way behind Sweden and Denmark. Denmark has led the way in organic sales per person[46,] while Sweden has led the way in switching to organic farming and is also the best in the Nordic region at public sector procurement.[47] Therefore due to different access to organic goods in the Nordic countries, the limit values are differentiated according to country. Food and beverage services with a higher proportion of organic food and drink are rewarded in requirement O23.

Denmark has as the only Nordic country a specific legislation for organic food at large-scale kitchens and occasional events. Due to this legislation the requirement for organic food and the documentation are different for food and beverage services in Denmark.

Finland, Iceland and Norway: If a food and beverage service serves beer or wine, they must provide at least one organic option with or without alcohol. Beer and wine are widely offered in food and beverage services, and organic alternatives are readily available on the Nordic market. By requiring at least one organic option, the requirement can influence procurement choices without limiting customer choice or increasing food waste.

Denmark and Sweden: If a food and beverage service serves beer or wine, they must provide a minimum of one alcoholic organic beverage. In addition, if the service serves non-alcoholic beverage, they must provide a minimum of one non-alcoholic organic beverage. Beer, wine and non-alcoholic beverages are commonly served in food and beverage services, and organic alternatives are widely available on the Danish and Swedish markets. By requiring a minimum of one organic option in both alcoholic and non-alcoholic categories, the requirement aims to influence procurement practices and increase demand for organic beverages without significantly affecting customer choice, operations or costs.

The measure supports increased demand for organic production and contributes to reduced use of synthetic pesticides and fertilizers, while maintaining low implementation burden for venues.

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[43] Dainese M et al. (2019) A global synthesis reveals biodiversity-mediated benefits for crop production. Science Advances 5(10) eaax0121. https://doi.org/10.1126/sciadv.aax0121

[44] IPBES (2019) Summary for policy makers of the global assessment report on biodiversity and ecosystem services of the Intergovernmental Science-Policy Platform on Biodiversity and Ecosystem Services. https://ipbes.net/sites/default/files/inline/files/ipbes_global_assessment_report_summary_for_policymakers.pdf

[45] IPCC (2020) Summary for policy makers. In: Climate Change and Land: an IPCC special report on climate change, desertification, land degradation, sustainable land management, food security, and greenhouse gas fluxes in terrestrial ecosystems. www.ipcc.ch/site/assets/uploads/sites/4/2020/02/SPM_Updated-Jan20.pdf

[46] Bioforsk Report Vol. 9 Nr.139 2014 Økologisk mat i de nordiske landene - tilgang på råvarer og faktorer som påvirker omsetning av økologisk mat, 2014, HYPERLINK {https://orgprints.org/id/eprint/30184/1/BIOFORSK%20RAPPORT_9_139_2014%20%C3%98kologisk%20mat%20i%20de%20nordiske%20landene.pdf}

[47] EKOMATCENTRUM MARKNADSRAPPORT Ekologiskt i offentlig sektor 2019, http://ekomatcentrum.se/wp-content/uploads/2019/06/Rapport-Marknadsrapport-EMC-2019-2.pdf

Exemptions: If only one type of beverage (e.g. orange juice) is served, the service is exempt from the requirement for organic beverage. Services only serving non-alcoholic beverage are exempted from the requirement.

If one service at the venue only serves non-organic beverages, this can be compensated by additionally having one service with a wide selection of organic beverages. These cases must be evaluated in consultation with Nordic Ecolabelling.

O19 Vegetarian dish

This requirement applies to all restaurants and food booths.

All food services must at least offer 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.

Background to O19 Vegetarian dish

Vegetarian products generally have a lower climate footprint and require significantly less energy and land to generate the same amount of protein and energy, compared to meat production[48].

Agriculture and forestry account for almost a quarter of the world's greenhouse gas emissions and cause a great amount of damage to and depletion of the planet's resources. A new report[49] from the UN's climate panel states that we need to implement radical changes to make agriculture more sustainable. They recommend, for example, that we change how we produce food, manage land and eat. The recommendation is to switch to a more plant-based diet, which will also reduce greenhouse gas emissions. Nordic Ecolabelling wishes to see Nordic Swan Ecolabelled venues offering guests vegetarian meals, as well as the food and beverage services contributing to the demand for plant-based food. To accommodate guests' wishes and needs, it is beneficial to have clear communication about what vegetarian food is being served, so that guests can make their choice on an informed basis and appetite.

O20 Prohibited and restricted fish and seafood

This requirement applies to restaurants and food booths operated by the venue.

Nordic Swan Ecolabelled food services already fulfil the requirement.

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

[48] Lagerberg-Fogelberg. 2008. På väg mot miljöanpassade kostråd- vetenskapligt underlag inför miljökonsekvensanalysen av Livsmedelsverkets kostråd. Report, 2008:9. Swedish National Food Agency, and Röös. 2012. Köttguiden 2012 – kloka val för miljö och djurvälfärd Utkast 2012-10-10. Swedish University of Agricultural Sciences (SLU).
[49] IPCC Special Report on Climate Change, Desertification, Land Degradation, Sustainable Land Management, Food Security, and Greenhouse gas fluxes in Terrestrial Ecosystems. 2019. Chapter 5.

Table 9 Prohibited and restricted fish and seafood

Species	Reason for prohibition
Tropical prawns, i.e. scampi	Linked to mangrove deforestation
All species of skate	International endangered species[50]
Atlantic bluefin tuna	International endangered species
Eel	International endangered species
Shark*	International endangered species
Weil-cougt sturgeon	International endangered species
Catfish (caught in Sweden)	National endangered[51] 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
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. 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.

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

Background to O20 Prohibited and restricted fish and seafood

Marine ecosystems are threatened by overfishing, eutrophication, pollution and climate change. The fact that many fish stocks are overfished affects not only the individual stocks, but whole ecosystems. According to the UN's nature panel IPBES, overfishing is the key cause of diversity loss in the oceans.[52] This is followed by changes to land use. In freshwater, the order is reversed. To avoid use of the most endangered species of fish and shellfish and species that are produced in a not particularly eco-friendly way, Nordic Ecolabelling has drawn up a list of species that cannot be served:

Tropical prawns. These are not on the IUCN's list but must not be served because their fishing and farming causes major environmental problems, such as destruction of mangrove forests.[53,54] Mangrove forests are highly productive ecosystems that are home to a huge number of species of fish, shellfish and other animals. They also protect the coasts against flooding and erosion.

Species categorised as critically endangered (CR) or endangered (EN) on the red list of the International Union for Conservation of Nature (IUCN)[55]. Several of the species are also on the OSPAR list of threatened and/or declining species. There is a ban on serving any species of shark or skate, even though not all of them are endangered, since there is a great deal of incorrect labelling.

Species categorised as critically endangered (CR) or endangered (EN) on the official red list of the country in which they are fished. Finland, Norway and Sweden have national red lists for both saltwater and freshwater fish, Denmark has a red list only for freshwater fish, and Iceland has no red list.

Fish and shellfish may in some cases come from sustainable fisheries or farms. For these species to be served, their sustainable production must be documented. They must therefore be certified with standards that meet Nordic Ecolabelling's Guidelines for assessing sustainability labelling of fish and shellfish. Nordic Ecolabelling currently approves the MSC standard, but not ASC.

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, because these are traditional dishes served on one day of the year. The shark is served in February and the skate on 23 December. In total, 8 tonnes of the shark species, 145 tonnes of the skate species Raja batis and 614 tonnes of the species Raja amblyraja radiata are caught each year.[56]

[52] IPBES (2019) Summary for policymakers of the global assessment report on biodiversity and ecosystem services. www.ipbes.net/global-assessment-report-biodiversity-ecosystem-services (15.08.2019)
[53] Thomas N, Lucas R, Bunting P, Hardy A, Rosenqvist A, Simard M (2017) Distribution and drivers of global mangrove forest change, 1996–2010. PLoSONE 12(6): e0179302. https://doi.org/10.1371/journal.pone.0179302
[54] Richards DR, Friess DA (2016) Rates and drivers of mangrove deforestation in Southeast Asia, 2000–2012. PNAS 113(2):344–349. https://doi.org/10.1073/pnas.1510272113
[55] https://www.iucnredlist.org/
[56] Statistics Iceland: https://statice.is/statistics/business-sectors/fisheries/catch/

O21 Certified coffee and tea

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

80% of all coffee, and tea served must be certified or purchased through direct trade.

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

- A calculation demonstrating that at least 80% of the coffee and tea fulfil 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.

Background to O21 Certified coffee and tea

The cultivation and production of coffee and tea have a huge effect the environment and nature, and coffee is among the most climate-impacting food raw materials by weight. E.g., coffee is ranked as number five on the list of the most climate-impacting raw materials in our food system per kg, after steak, chocolate, and lamb, and significantly higher than most other plant-based foods when assessed per kilogram of product.[57] Coffee is also number six on the list of raw materials that require the most farmland[58]. In addition, coffee production is one of the leading (7–8) reasons for deforestation worldwide[59], and therefore regulated by the EU deforestation regulation[60].

Achieving the UN Sustainable Development Goals requires a transition to more sustainable food and farming systems that maintain ecosystems, are better adapted to climate change, and improve soil quality[61]. Third-party certification of raw materials and organic farming[62] is therefore important for documenting more sustainable production. There are several different certification schemes for coffee and tea, each of which focuses on one or more factors during the cultivation and production of the raw materials. Some impose a ban on synthetic pesticides and fertilisers, and/or have requirements concerning the introduction of sustainable agricultural practices, working conditions, procedures, monitoring, improvements, prices, and so on.

Nordic Ecolabelling promotes organic labelling, as such labelling schemes prohibit synthetic pesticides and fertilisers, and organic farming practices increase biodiversity. Rainforest Alliance and Fairtrade standards are not as strict in their environmental requirements as the

[57] Poore & Nemecek (2018): Greenhouse gas emissions per kilogram of food product
[58] PLATFORM ON SUSTAINABLE FINANCE: TECHNICAL WORKING GROUP PART B – Annex: Technical Screening Criteria, March 2022
[59] Wedeux B, Schulmeister-Oldenhove A (2021): STEPPING UP? THE CONTINUING IMPACT OF EU CONSUMPTION ON NATURE WORLDWIDE
[60] https://green-business.ec.europa.eu/deforestation-regulation-implementation_en
[61] 8 UN, 'UN Sustainable Development Goals' www.FN.no/Om-FN/FNs-baerekraftsmaal (07.12.2022)
[62] 2 Eyhorn F, Muller A, Reganold JP, Frison E, Herren HR, Luttikholt L, Mueller A, Sanders J, Scialabba NEH, Seufert V, Smith P (2019) Sustainability in global agriculture driven by organic farming. Nature Sustainability 2:253–255. https://doi.org/10.1038/s41893-019-0266-6

organic labelling schemes. However, since coffee is a special commodity in terms of production locations and climate and social challenges, we also support the Rainforest Alliance and Fairtrade certification schemes, which contribute positively to the improvement of the coffee industry in general via several important social and environmental requirements. Organic labelling refers to the labelling schemes that mainly drive production in the desired direction from an environmental perspective.

Nordic Ecolabelling wishes to set an exemption from the requirement concerning certification if coffee and tea is purchased through direct trade. Direct trade involves purchasing raw materials directly from the farmer/coffee farm. The purchaser must ensure the traceability of the raw materials back to the farmer. By trading directly with the farmers, the purchaser can help to ensure that social and environmental conditions are controlled, managed and taken care of by the farmers.

The Nordics represent one of the most certification-dense coffee markets globally. Organic certification dominates in value growth, with strong national label recognition. Rainforest Alliance and Fairtrade are common among medium and large roasters. Niche certifications like Bird Friendly and Demeter are not that common but attract environmentally conscious premium buyers.

The certification requirement is set to 80% to ensure flexibility. Nordic Ecolabelling often get question about how the requirements ensure fulfilment of the EU Regulation on Deforestation-free Products (EUDR) legislation. Nordic Ecolabelling is closely following the implementation of the EUDR legislation and the different certification schemes work in adapting their standards to secure EUDR alignment. Since implementation of the legislation is not yet fully in place, Nordic Ecolabelling has not yet decided on how handle the issue, since it is a general mandatory requirement for all licensees to follow legislation, including EUDR. Certification schemes could be used as an important tool in the risk assessment procedure of EUDR, but certification alone does not ensure compliance with the EUDR legislation.

Due to the limited ability to influence or steer external food services, combined with their lower relevance to the defined scope, this requirement will be imposed solely on the food services operated by the venue.

O22 Palm oil in frying oil

This requirement applies to restaurants and food booths operated by the venue.

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.

Background to O22 Palm oil in frying oil

The establishment of palm oil plantations is one of the main causes of rainforest destruction, which threatens the living conditions of indigenous people, plants and animals. The

rainforests are particular important for biodiversity, since they are the most species-rich ecosystems on the planet. Cutting down rainforest is also a serious threat to Earth's climate. Other environmental problems relating to palm oil are the use of toxic substances in production, air pollution when burning native forest, soil erosion and sedimentation in rivers and watercourses, and discharges of wastewater from the palm oil mills. Palm oil production is also associated with social issues, including the risk of workers' rights being violated.

Frying oil is a product that food services often use in large quantities. It is common for the food industry to use palm oil in frying oils, especially in large-scale industrial frying restaurant and fast-food operations, because of the palm oil's heat stability, long fryer life, and low cost. To reduce the use of palm oil, Nordic Ecolabelling prohibits the content of palm oil in frying oil.

Nordic Ecolabelling has assessed the Roundtable on Sustainable Palm Oil's (RSPO) standard for sustainable palm oil production and judges that it does currently not fully satisfy our requirements concerning sustainability standards, since it does not give sufficient protection to biological areas and biodiversity. Nordic Ecolabelling therefore wishes to set as strict a requirement as possible concerning palm oil, where there are alternatives to its use.

Due to the limited ability to influence or steer external food services, combined with their lower relevance to the defined scope, this requirement will be imposed solely on the food services operated by the venue.

O23 Table serving of water

This requirement applies to restaurants operated by the venue who has permanent services with their own seating areas where food and/or beverage is consumed on-site (i.e., no takeaway service).

The serving of bottled still water is prohibited.

Restaurants that sell both takeaway and have seating, may sell bottled water in connection with takeaway sales. The requirement does not apply to carbonated water.

- Confirmation that the restaurant fulfils the requirement.
- Checked on site.

Background to O23 Table serving of water

Water bottled off-site has a significantly higher climate and environmental footprint than the same amount of tap water.[63] Choosing tap water reduces the need for packaging materials, bottling, and the energy and emissions associated with production and transport. Since the Nordic region provides safe, fresh, and high-quality tap water, buying bottled water is generally unnecessary when tap water is available. This requirement does not apply to carbonated water, as prohibiting bottled still water primarily relates to avoiding unnecessary packaging and transport where high-quality tap water is available. This is less directly applicable to carbonated water, which is not typically available from the tap.

[63] Barcelona Institute for Global Health (ISGlobal). (2021). Environmental impact of bottled water up to 3,500 times higher than tap water. https://www.sciencedaily.com/releases/2021/07/210729122145.htm

Restaurants that provide both table service and takeaway, may sell bottled water in connection with takeaway sales. Due to the limited ability to influence or steer external restaurants, combined with their lower relevance to the defined scope, this requirement will be imposed solely on the restaurants operated by the venue.

7.7 Cleaning

O24 General cleaning of the venue

This requirement applies to the cleaning of the venue's permanent premises only. Cleaning of temporary premises are exempt from this requirement. General cleaning covers cleaning of flooring and surfaces in public areas and conference rooms, venue area, restaurant area, kitchens, glass, mirrors, toilets and staff offices.

Special cleaning products are exempt and not covered by this requirement.

The venue shall comply with Alternative A, Alternative B, or both, depending on how general cleaning is organized.

Alternative A: **in-house general cleaning:**

If the general cleaning is carried out by the venue's own staff, the venue shall comply with the requirements O25, O26 and O27.

Alternative B: **outsourced general cleaning:**

If the general cleaning is outsourced, the cleaning service provider must be ecolabelled.

Exemption:

- Finnish venues are exempted from "Alternative B to outsourced general cleaning". Outsourced Finnish cleaning services must comply with requirements O25, O26 and O27.
- If the venue is bound by a long-term contract with a non-ecolabelled cleaning service, the following applies:
    - The cleaning service must comply with requirements O25, O26 and O27.
    - The venue must provide written confirmation that it will request a Nordic Swan Ecolabelled cleaning service once the current contract expires.
    - Provide information about when the current contract expires.

Alternative A:

- Documentation according to the requirements O25, O26 and O27.

Alternative B:

- Documentation showing that the cleaning service is certified with the Nordic Swan Ecolabel, such as contract including the provider's name and licence number.

Or

Finnish services:

- Documentation according to the requirements O25, O26 and O27.

Venue bounded by a long-term contract:

- Documentation according to the requirements O25, O26 and O27.
- Confirmation from the venue that a Nordic Swan Ecolabelled cleaning service will be requested when the current contract expires.
- Information about when the current contract expires.

O25 Ecolabelled cleaning, dishwashing and laundry products

This requirement applies to the whole venue area, including food and beverage services operated by the venue. The requirement also applies to internal cleaning services as well as external services meeting Alternative B in O24 General cleaning of the venue. Nordic Swan Ecolabelled cleaning 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, handtowels, 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 chemicals 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 1 may be used for documentation.

- Cleaning products: Documentation showing that the cleaning service is ecolabelled, alternative overview of all the cleaning products used for general cleaning. State product name, supplier/manufacturer, function and ecolabel. Appendix 1 may be used for documentation.
- Internal laundry products: Documentation showing that the cleaning service performing internal laundry at the venue is certified Nordic Swan Ecolabelled, alternative overview of all the cleaning products used for internal laundry. State

product name, supplier/manufacturer, function and ecolabel. Appendix 1 may be used for documentation.

- Dishwashing products: Documentation showing that the food service is certified Nordic Swan Ecolabelled, alternative overview of all the cleaning products used for dishwashing. State product name, supplier/manufacturer, function and ecolabel. Appendix 1 may be used for documentation.
- Dosing: Documentation showing that the services is certified Nordic Swan Ecolabelled alternative confirmation that all chemicals used are dosed automatically or manually with dosing equipment. Appendix 1 may be used for documentation.
- SDS: Documentation showing that the services are certified Nordic Swan Ecolabelled, alternative confirmation that user information and safety data sheets are available for the relevant users. Appendix 1 may be used for documentation.
- Checked on site.

Background to O24 General cleaning of the venue and O25 Ecolabelled cleaning, dishwashing and laundry products

A significant number of chemical products are used in the daily cleaning of the venue, exposing both workers and tenants to these chemicals regularly.

Nordic Ecolabelling requires the company to use a Nordic Swan Ecolabelled or an EU Ecolabelled cleaning service, if an external cleaning service is going to be used. This is because a Nordic Swan Ecolabelled cleaning service uses chemicals that meet strict chemical and health requirements, and a large proportion of them are ecolabelled. They also minimize the use of unnecessary chemicals, and the staff is trained in both the environment and cleaning methods. Choosing an ecolabelled cleaning has also an impact on the energy used since it minimizes the environmental impact from transport. Besides, it has a quality system that ensures a high-quality cleaning. Outsourced cleaning services in Finland are exempt from this requirement, as there are currently not enough ecolabelled service providers on the Finnish market.

Nordic Ecolabelling requires that, if the company does not use an external cleaning service, all of the products used for the general cleaning are ecolabelled certified. This is to ensure the use of products among the best in terms of environmental profile, where the whole life cycle of the product is considered, and strict requirements are set concerning the environment and health effects of the constituent substances. The environmental requirements include strict requirements as to the content of environmentally harmful substances and substances not readily degradable in aquatic environments.

The overview of all the chemicals used by the company is demanded to guarantee that there is control over the chemicals used and to ensure that chemicals that do not meet Nordic Ecolabelling’s requirements are not used.

O26 Air fresheners

This requirement applies to the venue, including food and beverage services operated by the venue.

Air fresheners must not be classified according to CLP Regulation (EC) No 1272/2008.

Air fresheners include fragrance diffuser, 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.

Background to O26 Air fresheners

Many perfumes contain substances that may have negative effects on human health. To prevent individuals from being exposed to these perfumes involuntarily, Nordic Ecolabelling requires control of fragranced products, and the use of air fresheners that are classified as hazardous under the CLP Regulation is prohibited. This ensures a safer indoor environment for guests and staff and supports the broader aim of reducing unnecessary exposure to potentially harmful chemicals.

O27 ECA water, Ozone water and other disinfection

This requirement applies to the venue, including food and beverage services operated by the venue. The requirement also applies to internal cleaning services as well as external services meeting alternative B in O24 General cleaning of the venue. 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 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.

This prohibition includes general cleaning used in floor cleaning machines.

- Confirmation that no disinfectants will be used for ordinary cleaning.
- A description of the authority requirements and specification of which product(s) will be used.

Background to O27 ECA water, Ozone water and other disinfection

The use of disinfectant and alternatives to chemical disinfectant for ordinary cleaning, as well as “chemical-free cleaning" has also increased in recent years. The use of disinfectants in areas where there is no real need for disinfection can contribute to the development of resistance in microorganisms. Nordic Ecolabelling therefore does not allow the use of desinfectants in ordinary cleaning at Nordic Swan Ecolabelled venues.

New products have appeared on the market and among the alternatives to “chemical-free cleaning" and chemical disinfectants are ozone water and electrochemically activated water (ECA water). Ozone water is produced by adding ozone to water. Ozone itself is a toxic gas and dangerous to humans even at low concentrations. According to the 23rd ATP (Adaptation to Technical Progress) to the CLP Regulation1Ox. Gas 1 H270 may cause or intensify fire, oxidizer, Carc. 2 H351 suspected of causing cancer, Muta. 2 H341 Suspected of causing genetic defects, Acute Tox 2 H330 fatal if inhaled, STOT SE 2 H370 causes damage to organs (nervous system). The new classification will enter into force on 1st February 2027. Nordic Swan Ecolabelling has decided to ban the use of ozone water, due to this classification.

Electrochemically activated water (ECA water) is often marketed as harmless and consists only of water and salt. This is not correct. The product is produced at the user site by sending electricity through salted water, which causes the formation of hypochlorite and hypochlorous acid. Hypochlorite and other reactive chlorine compounds are ingredients used in disinfectants and antibacterial products. The ingredients can form organic chlorine compounds, which are harmful to the user. Nordic Ecolabelling therefore does not allow the use of ECA water in ordinary cleaning at Nordic Swan Ecolabelled venues.

7.8 Waste and resource efficiency

O28 Waste sorting for guests

This requirement applies to the venue.

- **Routines**:
  The venue shall work with reduction of waste in general and ensure material recycling of the fractions that arises to reduce residual waste. This includes that the venue, together with all food and beverage service providers, must have a system in place to ensure that all takeaway packaging is sorted into the correct waste fraction. This system must support proper collection, reuse, and recycling of the various packaging materials**.**
- **Waste sorting availability for guests:**

  The sorting options must be clearly visible to guests.
- **Public area, lobby, foyer and reception arrival area**:

  At least four waste fractions must be available for the venue guests, unless the venue can document that fewer waste fractions are relevant. If food is served, food waste must be a fraction.
- **Conference/meeting rooms**:

  Guests must, at a minimum, have the option to sort paper and residual waste in 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 how the venue works to reduce waste, as well as its collaboration with food and beverage services to ensure a collection system that secures the collection and reuse/recycling of take-away packaging.
- 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.

O29 Waste sorting for staff and suppliers

This requirement applies to the venue.

- The venue must sort all waste generated into relevant fractions. Relevant waste-sorting fractions shall be accessible to staff and suppliers' staff such as artists, cleaning- and food and beverage service personnel.
- Organic waste shall be sent for degradation or biological treatment, such as biogas production or composting.

Hazardous waste shall be sorted and managed in compliance with applicable legislation.

Examples of waste fractions that may be relevant and shall be considered:

- Organic waste for degradation or composting
- Paper
- Cardboard packaging
- Glass, coloured and clear
- Plastics, soft and rigid
- PET
- Deposit (deposit system for cans and bottles, where relevant)
- Metal
- Electronic waste such as batteries and lightbulbs
- Residual waste
- Reuseable items
- Textiles
- Cooking fat/oil
- Ceramics
- Garden waste

- Documentation demonstrating the handling and treatment of organic waste, e.g. contract with waste contractor.
- Confirmation of which waste-sorting fractions that are accessible to staff, artists, cleaning- and food and beverage service personnel.

🔑 Checked on site.

Background to requirement O28 Waste sorting for guests and O29 Waste sorting for staff

Operation of a venue generates a lot of waste, and sorting is crucial as it helps reduce resource consumption by enabling the recycling of materials.

It must be possible to sort all waste generated by the operation of the venue into appropriate fractions. This also includes all waste arising from the serving of food, beverages, and snacks. This often requires close cooperation between the venue and the kiosk, food and beverage suppliers to ensure that guests are properly informed about which types of waste belong in each fraction.

Nordic Ecolabelling sets strict requirements for the availability of waste sorting fractions to staff, artists, suppliers and cleaning services to ensure that the companies focus on recycling. The aim is to encourage correct sorting of the fractions that are generated, to ensure the highest possible degree of recycling and reuse.

There are considerable national, and regional differences in the fractions that the different waste management contractors accept.

O30 Food waste

This requirement applies to food and beverage services.

Nordic Swan Ecolabelled food services already fulfil the requirement.

All food and beverage services shall have a food waste reduction policy. The policy shall have preventive measures including 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, optimising 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.

🗎 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.

Background O30 Food waste

Food waste that is fit for human consumption is a significant problem all over the world, with around a third of all the food produced ending up in the bin.[64] Food waste presents a challenge to the climate and the environment, commercial profitability and social ethics.

[64] Food and Agriculture Organization of the United Nations, FOA: http://www.fao.org/savefood/resources/keyfindings/en/

Food waste has moved further into the spotlight in recent years, and relevance and potential are high, with medium steerability, all depending on the type of food being served.

Food waste is ethically indefensible, bad for the environment and makes little financial sense for business. The aim of reducing food waste is incorporated in the UN Sustainable Development Goals (SDG), with Goal 12.3 expressing a target to halve food waste per person by 2030. All the Nordic countries are committed to this target. Food waste is already a priority theme in the food and beverage service industry. Nordic Ecolabelling therefore requires a food waste reduction policy.

The potential for reducing food waste in the food and beverage service sector is high, as a significant share of waste arises from planning, purchasing, portioning, storage and serving practices that can be actively influenced by the venue. Steerability is considered medium, as the reduction potential depends on the type of food service (e.g. restaurants, food booth, buffets versus à-la-carte etc), but effective planning and routines, monitoring and staff awareness can significantly reduce avoidable food waste in most operations.

O31 Ban on small single-use portion packaging

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

The use of small single-use portion packaging for food and beverages is not permitted. This includes:

- Individual food portions such as butter, jam, milk, sugar, ketchup, condiments and similar items.
- Coffee capsules of all types intended for use in capsule machines.

T̄ Confirmation that no single-use portion packaging is used in the serving of food and beverages.

Background to O31 Ban on small single-use portion packaging

The aim of the requirement is to reduce the consumption of single-use portion packaging and thereby save resources. Single portion-sized and small food packages also contribute to food waste. Venues with restaurants and kiosks have good alternatives to single-use portion packaging in serving situations, and Nordic Swan Ecolabelling therefore prohibits their use. The ban is in line with the objectives of the recently published Packaging and Packaging Waste Regulation (PPWR)[65] and preparing actors for future legislation. According to the Article 25 in the PPWR, single use plastic packaging for condiments, preserves, sauces, coffee creamer, sugar in HORECA sector shall be restricted from January 2030 (Annex V).

Background to the ban on coffee capsules:

Nordic Ecolabelling has assessed the use of coffee capsules in hotels, restaurants, canteens, and conference facilities as a part of an overall evaluation of environmental impact, evolving EU regulations, and Nordic Swan Ecolabel principles. Based on this assessment, coffee capsules are not recommended for use in these settings.

[65] Regulation - EU - 2025/40 - EN - EUR-Lex: https://eur-lex.europa.eu/eli/reg/2025/40/oj/eng

Life cycle assessments (LCAs) that focus primarily on the coffee content per cup indicate that capsule-based systems can have a relatively low climate impact, as capsules often contain a precisely dosed amount of coffee.[66,67] However, such LCAs do not fully capture the broader environmental considerations, and Nordic Ecolabelling's assessment therefore also considers additional factors related to production, resource use, and the waste phase, which are not fully reflected in such LCAs.

Packaging legislation[68] within the EU and the Nordic countries is guided by a fundamental objective: to prevent waste generation and reduce the use of disposable products wherever possible. Single-serve coffee capsules are explicitly treated as packaging under the regulation and are designed to be used once per beverage. This functional single-use design poses challenges in relation to the preventive principles of packaging legislation. In professional, high-volume environments such as restaurants and conference facilities, capsule systems also risk encouraging unnecessary consumption of packaging per serving, especially when compared to bulk solutions.

A key principle of the Nordic Swan Ecolabel is to promote efficient resource use and material recycling.[69] Coffee capsules are often made of aluminium, plastic, or composite materials,[70] and despite the existence of take-back or recycling schemes, actual collection and recycling rates remain limited in practice.[71,72] This creates a risk that capsules are treated as residual waste, which is inconsistent with circular economy objectives.

For hotels, restaurants and conference facilities, there are already well-functioning and environmentally preferable alternatives to capsule systems, such as professional machines using whole coffee beans or ground coffee in bulk. Compared to capsule-based systems, these solutions significantly reduce packaging per cup[71], are well suited for high-volume use, and offer greater control over both resource efficiency and waste management.

In addition, maintaining flexibility in coffee delivery solutions is important, particularly in view of future Nordic Swan Ecolabel requirements, where e.g. the use of certified coffee will be introduced. Bean-based systems are better adapted to such requirements, as they allow easier substitution without relying on system-specific capsule formats.

As there is clear potential to reduce the use of coffee capsules by switching to bean-based or bulk coffee solutions, and these are well suited for high-volume use and significantly

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[66] Nespresso (2025). *Life cycle assessment of a cup of coffee made from a Nespresso Professional capsule compared with other coffee systems (France).*
Executive summary. Study conducted by Quantis for Nestlé Nespresso

[67] Nespresso (2019). *Comparative life cycle assessment of coffee systems – Original (B2C), Switzerland.*
Executive summary, Quantis

[68] EU Packaging and Packaging Waste Regulation: Regulation - EU - 2025/40 - EN - PPWR - EUR-Lex

[69] Nordic Swan Ecolabel. *How the Nordic Swan Ecolabel contributes to a circular economy.* https://www.svanemaerket.dk/en/business/about-nordic-swan-ecolabel/circular-economy

[70] Nespresso. *FAQ – What are the capsules made of?* https://www.contact.nespresso.com/faq-3/czp/en

[71] Moresi, M., & Cimini, A. (2025). Streamlined life cycle assessment of packaging waste in coffee preparation and consumption. *Italian Journal of Food Science*, *37*(4), 436-477. https://doi.org/10.15586/ijfs.v37i4.3256

[72] European Bioplastics (2023). *Coffee capsules and the Packaging and Packaging Waste Regulation (PPWR).* https://docs.european-bioplastics.org/publications/pp/EUBP_PP_Compostable_Coffee_Capsules.pdf

reduce packaging waste, Nordic Ecolabelling excludes coffee capsules in hotel, restaurants and conference facilities.

O32 Reusable tableware for food and beverages

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

Nordic Swan Ecolabelled food services already fulfil the requirement.

Table ware: All tableware used for food and beverage service must be reusable if the venue hosts less than 500 guests.

- Confirmation that only reusable tableware is used when serving less than 500 guests.

Alternatively

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

Background to O32 Reusable tableware for food and beverages

The aim of the requirement is to reduce the consumption of disposable items and save resources as disposable items are often unnecessary, and often only used a few minutes. The conference industry has made significant progress in reducing the use of disposable service items. This shift is not only positive for the environment but also economically beneficial. However, some venues still rely on disposable products, some because of the investment cost, and in part due to old habits. To address this, Nordic Ecolabelling aims to establish a mandatory requirement that ensures no ecolabelled venues use disposable items unnecessarily.

Venues with services with seating, where guests don't take away the food and beverages have good alternatives to the use of disposable items in serving situations[73], and Nordic Ecolabelling therefore requires all tableware to be reusable in this context where the venue host less than 500 guests.

O33 Serving of takeaway

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

- takeaway food and beverage, and

- has permanent services with their own seating areas serving more than 500 guests at the same time.

Nordic Swan Ecolabelled food services already fulfil the requirement.

Beverage: All beverages must be served in one or more of the following:

- Reusable cups, and/or
- Nordic Swan Ecolabelled cups, and/or
- r-PET cups, and/or

[73] Sinkko, T., Amadei, A., Venturelli, S., Ardente, F. 2024; Exploring the environmental performance of alternative food packaging products in the European Union, Life cycle impacts of single-use and multiple-use packaging JRC136771_01.pdf

- Bio-based plastic that can be recycled in current recycling systems.
- Bottles or cans in deposit return system.

r-PET is recycled polyethylene terephthalate. It is a type of plastic made by 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 close loop. Nordic Ecolabelling is following delegated acts in the PPWR and reserve the right to change the requirement for PLA when delegated acts are validated. An appropriate transition period would be granted.

Food: All food must be served in one or more of the following:

- Reusable tableware and/or
- Nordic Swan Ecolabelled tableware and/or
- Tableware made from renewable raw materials such as paper, cardboard and palm leave etc.

Exemptions from the requirement:

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

T̄ 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:

T̄ 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.

T̄ Alternatively

T̄ Copy of the agreement with a Nordic Swan Ecolabelled food service.

🔑 Checked on site.

Background to O33 Serving of takeaway

Nordic Ecolabelling wishes to promote use of reusables in serving of beverages and food for takeaway because reusable systems often show environmental benefits over single-use systems[74]. Environmental impact of reusables is mainly related to number of rotations,

[74] European Commission: Directorate-General for Environment, Gionfra, S., Pollitt, H., Stenning, J., Fazekas, D. et al., *Links between production, the environment and environmental policy*, Publications Office,

transport, production and end-of life[75]. Reusables are currently evolving on the market, due to the reuse and refill obligations set in the recently published Packaging and Packaging Waste Regulation (PPWR). By setting requirements for reusables, Nordic Ecolabelling prepares licensees for future legislation.

However, the use of reusables cups is not the best option for every venue, due to the limited number of market players who distribute and wash reusables. Logistical challenges may arise, and the environmental benefits diminish with increased transport distances. Life-cycle analysis comparing single-use contra multiple use is not always unambiguous[76]. Nordic Ecolabelling therefore permits use of disposable items made of selected raw materials. Hence, Nordic Ecolabelling allows the use of rPET when serving beverages, bio-based plastic that can be recycled in current recycling systems, Nordic Swan Ecolabelled cups and bottles/cans in deposit return systems.

PET is made from raw materials like oil and natural gas, which are non-renewable resources. rPET is produced by recycling PET products and reduces the need for new raw materials. The production of rPET generally requires less energy compared to producing new PET from raw materials.[77]

Products made of bio-based plastics that can be recycled in current recycling systems in Nordics are permitted. Bioplastics like PLA, which can be compostable or degradable, cannot always be recycled with current recycling systems. EN 13432 ensures that packaging products can break down under industrial composting conditions. Therefore, composting facilities must have controlled temperature, humidity, and air supply to ensure effective composting of these materials. PLA is allowed to use if it is broken down under industrial composting conditions, and if the venue have an agreement with a partner to reuse the compost for soil improvement. This is required because in some cases PLA causes issues with existing recycling processes degrading the quality of the recycled plastic. Most biogas facilities do not want bioplastics in their systems because they cause problems and end up being sorted out of the process as reject. There are a few industrial compost facilities that can handle these products, but not enough to cover the Nordic market. PLA can be recycled, but only through specialized processes, and there are some challenges associated with it. So, to be allowed to use in ecolabelled venues it alternatively must be documented that it can be recycled in a closed loop.[78]

For both bio-based and compostable packaging, requirements are set in the PPWR. Commission will study technical and environmental performance of bio-based plastics in the future (Article 8). For compostable packaging there are principles and compostable is restricted to certain product types such as tea bags etc. (Article 9). According to Article 9, the use of packaging from biodegradable materials shall be designed for material recycling in accordance with Article 6, without affecting the recyclability of other waste streams, by 12 February 2028. Nordic Ecolabelling is following delegated acts in the PPWR and reserve the

[75] Resuable vs single-use packaging – A review of environmental impacts" Coelho M. P, et al 2020. Reloop Platform & Zero Waste. Europe.zwe_reloop_report_reusable-vs-single-use-packaging-a-review-of-environmental-impact_en.pdf.pdf_v2.pdf
[76] Sinkko, T., Amadei, A., Venturelli, S., Ardente, F. 2024; Exploring the environmental performance of alternative food packaging products in the European Union, Life cycle impacts of single-use and multiple-use packaging JRC136771_01.pdf
[77] Understanding the Differences Between PET& rPET Plastic
[78] Is PLA Actually Recyclable? - greenprint

right to change the requirement for PLA when delegated acts are validated. An appropriate transition period would be granted.

When serving food, use of reusable tableware, Nordic Swan Ecolabelled products, and tableware made from renewable sources such as paper, cardboard, bagasse and palm leaves etc is allowed. There are many suitable products available on the market for serving food made of renewable materials.

The venue shall have routines for ensuring a collection system, securing collection, reuse and recycling of all the different takeaway packaging materials.

There are several exceptions to the requirement to make it practically feasible. Lids used on prepacked food and beverages e.g. a salat bowl are exempted to make the content visible to the customers. Also, small cups under 25 ml since the selection of rPET products are limited in this size. Plastic may also be used in cardboard/paper products as a laminate or plastic windows, for example in a baguette bag as a film. In such cases the plastic will still be sorted and sent for incineration, as the situation is today. Products with plastic windows are, however, relevant for use where the food should be visible.

Single-use plastic plates, single-use plastic cutlery, plastic straws, plastic stirrers, plastic balloon sticks, cups and containers for food and drinks made of expanded polystyrene (EPS), all products made of oxo-degradable plastic are banned due to EU rules on single-use plastics[79], and are therefore not mentioned in the requirement. The EU Directive on the reduction of the impact of certain plastic products on the environment entered into force on 3 July 2021, and the requirement concerning cutlery, drinking straws, cocktail sticks and toothpicks in plastic is governed by the directive (Article 5, part B of the Annex).

O34 Decorations, giveaways and confetti

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

The venue shall have a routine to ensure that its 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.
- Decorations, such as 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 event, 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 venues own events must not be made of plastic or metal.

[79] EU restrictions on certain single-use plastics - European Commission

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

Background O34 Decorations, giveaways and confetti

Nordic Ecolabelling requires a strict routine to ensure that its own events are planned and executed in a way that minimizes waste from decorations, giveaways and confetti. This is because single use products and disposable items are used for a very short period of time, and production of these items consumes valuable resources and energy, exacerbating their environmental footprint. Decorations that must be reused or upcycled includes floral arrangements (besides cut flowers), tablecloths, decorative pieces, LED candles and furniture. Other decorations must be reused, upcycled or recycled.

Confetti are nearly impossible to clean up completely. This may result in confetti ending up in waterways, where it can be ingested by marine life. To reduce the environmental impact, it is important to consider more sustainable alternatives than plastics and metal. Biodegradable confetti made from materials like paper or dried leaves offers a festive option without the environmental harm that metal and plastics do.[80] The Nordics are moving steadily toward reducing or phasing out environmentally harmful confetti, especially for outdoor events.

O35 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:

- Reuse of own materials like textiles, decorations, scenography, carpets, walls and/or different installations.
- Offer used materials to external parties via a system or physical space where 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.

Background to O35 Repair and reuse

Promoting repair and reuse is important for responsible venues that construct scenery. Repair and reuse contribute to resource conservation by extending the lifespan of products and materials. This helps reduce the demand for new resources, promoting a more sustainable and circular economy. Encouraging to repair and reuse items helps minimize waste generation. It redirects items away from incineration or landfills, reducing the environmental impact associated with waste disposal. Further, repairing, and reusing items result in lower environmental impact compared to the production of new goods. Engaging in

[80] Balloons and Confetti: Hidden Threats to Nature

repair and reuse practices can lead to a mindset shift encouraging to be more mindful of consumption habits. It contributes to an educational aspect of sustainable living. There is a great potential to increase repair and reuse in many types of venue industries, especially within theatres, museums and exhibition halls. Repair at a workspace and reuse of own materials are the most widespread, but there is still potential for more. Offer used materials are less widespread. Some have a few agreements on selected items. Others are more random. The agreements are often offered through networks, Facebook groups, personal connections etc. Some industry organizations are working towards shared industry physical spaces, so more venues can both offer, buy or receive. In general, there is an increased focus on this in many of the venue industries.

To promote the adoption of such incentives, the Nordic Swan Ecolabel has incorporated specific measures that facilitate making environmentally responsible choices.

7.9 Biodiversity

O36 Biodiversity impact on outdoor areas

This requirement applies to venues with outdoor areas/gardens. For stadiums requirement O14 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 that document alternative methods must be considered before resorting to the use of insecticides/fungicides/rodenticides in the property garden/outdoor area.
- Routines to ensure that documentation (datasheet or product label) is collected from the producer/supplier, and that the requirement is considered and assessed when purchasing de-icers.

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

- Routines that document the activities related to identification of foreign invasive species and maintaining records of planted species.

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

Background to O36 Biodiversity impact on outdoor areas

Biodiversity deteriorates rapidly, and changes in land use result in limited habitats, overexploitation of plants and animals, climate change, pollution and foreign, invasive species.[81] The UN's Sustainable Development Goal 15.5 deals specifically with biological diversity and states that the world must reduce the deterioration of habitats, stop the loss of biodiversity, and prevent the extinction of endangered species.[82]

While both pesticides and herbicides are used to manage unwanted organisms, pesticides target a broader range of pests, including insects (insecticides), rodents (rodenticides), and fungi (fungicides), while herbicides specifically target unwanted plants or weeds.[83],[84],[85] Historically, several toxic agents have been used, but the industry has developed, and herbicides now degrade more quickly and do not have long-term effects on the environment. Nevertheless, several herbicides and pesticides can have negative effects on the environment, and it is unclear how their use over time will affect different ecosystems. Nordic Ecolabelling therefore prohibits the use of herbicides since weeds can be easily removed mechanically without the use of chemicals.

Foreign invasive species are one of the five biggest causes of biodiversity loss.[86] Nordic Ecolabelling therefore wants these species to be removed, and if they return, they must be removed again. In this way, the species are controlled. Removing these species in favour of local species is good for biodiversity. Objectives to prevent the spread and removal of invasive foreign species are found both in the UN's Sustainable Development Goals and under the UN Convention on Biological Diversity. These are plant and animal species that can change the living conditions of species that are found naturally in one place or displace the local species. They can crossbreed with local species, and they can carry diseases. Many alien species of trees and ornamental plants have been imported for horticulture, and have since spread with the wind, with animals or via garden waste. The species that are most at risk of spreading and damaging biodiversity are usually banned from being imported and traded today but are still found in many gardens and parks. It is not illegal to keep them, but you have a duty to prevent them from spreading. The way that this is followed up varies greatly.

Features of high natural value, such as old trees and watercourses, should be preserved and maintained. In some cases, they are mapped by the municipality because they are protected by law. This applies, for example, to old oaks. Nevertheless, the degree of mapping varies between municipalities. There are also features of high value that are not legally protected, including other large trees, such as beech and birch. Nordic Ecolabelling

[81] Biodiversity — European Environment Agency (europa.eu)
[82] Goal 15 | Department of Economic and Social Affairs (un.org)
[83] Förordning - 528/2012 - EN - EUR-Lex (europa.eu)
[84] CCOHS: Pesticides - General
[85] Chemical safety: Pesticides (who.int)
[86] Biodiversity: new IPBES report finds invasive alien species a growing and costly threat worldwide - European Commission (europa.eu)

wants the building operator to take responsibility and ensure that trees that are over 50 years old and natural watercourses are protected as far as possible.

7.10 Purchase of ecolabelled products and services

O37 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, or hand towels roll in Finland
  - Napkins
  - Hand soap
  - Flipchart and whiteboard markers for conference facilities
  - Indoor wall painting

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.

Background to O37 Purchase of ecolabelled products

All copy paper, toilet paper, kitchen rolls and paper towels, used at the venue shall be ecolabelled, as these have a lower environmental impact compared with non-ecolabelled purchases.[87] Nordic Ecolabelling's environmental requirements for paper, including tissue paper, napkins and kitchen towels, cover everything from forestry and the choice of raw materials to low energy consumption and low carbon emissions, emissions to air and water and control of the use of chemicals and eutrophying and acidifying substances such as sulphur and nitrogen oxides. Labelling only with the PEFC or FSC logo is not sufficient, however, as these labels only cover the forest raw material. Paper labelled with the Nordic Swan Ecolabel, or the EU Ecolabel ensures that, as well as the forest raw material being sustainable, the manufacturing process has low emissions to air and water. It is manufactured with efficient energy use and a limited amount of chemicals. "Tissue paper" in this requirement includes toilet paper, kitchen rolls and paper towels. In Finland ecolabelled towel rolls are commonly used instead of paper towels.

Hand soap and hand detergents are used in large quantities, which means the venue effectively reduces the release of unwanted chemicals into the sewage system by using

[87] https://environment.ec.europa.eu/topics/circular-economy/eu-ecolabel/about-eu-ecolabel_en

ecolabelled hand soap. Ecolabelled hand soaps meet strict requirements related to both environmental and health considerations, including limits on allergenic and bioaccumulative substances. Since there is a wide range of suitable products available on the market, the use of ecolabelled hand soap is required.

O38 Measures to increase eco-labelled purchasing

The venue must focus on ecolabelled purchase. A minimum of 5 points must be achieved from the following table with measures for resource efficiency.

Table 10 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. table cloths, napkins, towels	100% of one category textiles, such as napkins, towels, table cloths etc.	2 per category
Ecolabelled printed matter, e.g. banners posters, brochures	100% of one category such as banners, posters, brochures, notebooks. Ecolabelled printing company are mandatory in O37. 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
Only relevant for Finland: 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 purchase other ecolabelled products and/or services; microfiber cloths and mops, outdoor painting, car wash system, flooring, carpets, indoor or outdoor furniture.	1 per category

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

Background to O38 Measures to increase eco-labelled purchasing

Nordic Ecolabelling wants to encourage good environmental practices and purchases of Ecolabelled products. Venues are responsible for procuring a wide range of products in both large and small quantities. Choosing ecolabelled products is therefore highly impactful: the sheer volume and variety of these purchases mean that their overall environmental significance becomes substantial. In combination, these choices contribute to reducing pressure on the environment and promoting more sustainable resource use, as ecolabelled products and services have documented a lower environmental impact compared to non-ecolabelled products and services[88].

[88] https://environment.ec.europa.eu/topics/circular-economy/eu-ecolabel/about-eu-ecolabel_en

8 Environmental impact of venues and conference facilities

The relevant environmental impacts found in the life cycle of venues and conference facilities are set out in a MECO scheme. A MECO describes the key areas that have impact on the environment and health throughout the life cycle of the product – including consumption of materials/resources (M), energy (E), chemicals (C) and other impact areas (O).

Nordic Ecolabelling sets requirements concerning the topics and processes in the life cycle that have a high environmental impact – also called hotspots. Based on the MECO analysis, an RPS tool is used to identify where ecolabelling can have the greatest effect. R represents the environmental relevance. P is the potential to reduce the environmental impact, and S is the steerability on how compliance with a requirement can be documented and followed up. The criteria contain requirements in those areas in the life cycle that have been found to have high RPS, since there is potential to achieve positive environmental gains.

Table 11 Venue RPS

Overall priority	Area	Comments
HIGH	Energy use and CO_2 emissions from operation and maintenance (other than kitchen) R: high P: high S: medium overall prio: high	See **Energy consumption related to the operation of building** Table 12-Table 14 for a more detailed RPS analysis for energy and CO_2 emissions. Relevance: Operation and maintenance of the venue include heating, refrigeration, hot water, ventilation, lighting/sound systems for theatre and shows, and so on. Energy use and CO_2 emissions are high, and increasing due to energy intensive events held at the venue. Also, if the venue for example is used for ice sports, the energy demand of freezing the ice is big. Same go for open stadiums, if the audience stand or grass area is heated during cold weather. Having a building which uses less energy or is operated in an optimal way ensures a reduced environmental impact. The energy labelling regulations also apply to venues. Potential to decrease the environmental impact is also considered high. Usual measures to lower the energy use can be used also on venues (LED and automatic lightning, energy reducing renovations, etc). A literature screening shows that a lot of consideration can be made in design and maintenance to lower the environmental burden of large stadiums.[89] Steerability of energy use and CO_2 impact is medium to high, depending on the type of venue and the venue operator's possibility to lower the impact. If the venue is old or owned by another party, the operator can have small possibilities to lower the energy use and CO_2 emissions, unless major renovations are performed. Potential and steerability in different types of venues: Here some examples: Conference centres: Information is included in the background for NSE conferences. Theatres, culture and opera houses: The venue can invest in energy effective equipment for audio playback, lighting, streaming etc. Also, there are energy-efficient solutions for events with high energy demands, such as during a stage show. Ice rink arenas: Energy-efficient refrigeration systems can be used for ice rinks. Upgrading to more efficient systems, such as those using CO_2 or ammonia as refrigerants, can also significantly reduce energy consumption. Implementing heat recovery systems can capture waste heat from the refrigeration process and reuse it for heating other parts of the facility, such as locker rooms or spectator areas. It is also of importance, how the ice is cowered if the rink area is temporarily used for other kind of events.[90] [91] [92] Football arenas: To keep the grass green during cold periods, can undersoil heating systems be used; these systems use heated water circulated through pipes beneath the

[89] https://www.mdpi.com/2255132
[90] How to enhance energy efficiency in arenas and ice rinks | Municipal Climate Change Action Centre
[91] https://kth.diva-portal.org/smash/get/diva2:1829289/FULLTEXT01.pdf
[92] 230519_iihf_sustainable-ice-rink_guide.pdf

		grass. They are more energy-efficient than electric heating systems because they operate at lower temperatures and can be integrated with renewable energy sources like heat pumps. Lawn mowers can be electric, which lower the CO_2 emissions. The grass can also be replaced with artificial grass - but this can lead to environmental burden shift.[93] Potential and steerability are low in protected buildings.
	Food (venue restaurants) R: high P: high S: medium-low overall prio: high	The RPS of food is documented in NSE criteria for restaurants. Here a short summary of R and P: Relevance: The environmental burden of food is considerable and well documented. For example, more red meat in the diet gives bigger environmental impact. Potential: Ecological food and food based on vegetarian ingredients has a smaller environmental impact than meat and, to a lesser extent, fish. Also, aspects as avoidance of bottled water and minimizing food waste are significant. Food waste is described in detail below. Steerability Steerability is medium, since there are major local and Nordic differences in the availability of for example ecological food. In venues that hosts permanent restaurants, the possibility to influence them is quite low. The restaurants usually have contracts with the venue, and this limits the steerability. To get the restaurants to lower their environmental footprint is a long process, but ecolabelling of venue might over time influence also the restaurants to improvements. There is a possibility to pitch venues to Ecolabel their restaurants, which gives even more environmental benefits.
	Disposables R: high P: high S: medium overall prio: high	Relevance of disposable items is high, and the use of disposables is not in line with circular economy. Disposable items are widely used in venues, and this create a large amount of waste, naturally depending on the amount of people and their need for food and drinks during the event, so the relevance highly increases with the size of the event. The industry is increasingly focusing on the reuse of scenography. Potential to decrease the use of disposables is high. Some venues can easily use washable cups and cutlery in the dining area, and items can easily be collected for washing up. Reusable drinking cups as pant glass is often a clever solution. Steerability to reduce the use of disposables is considered medium. At some venues there is high possibilities to use no disposables, but on other venues there are more challenges. For example, bottled water causes a lot of waste, which in most events in the Nordics could be avoided by providing easy access to tap water and encouraging visitors to bring their own fillable water bottles. There are, however, local/national rules which might restrict possibilities to bring own bottles to the venue. If disposables cannot be avoided, there is still potential for improvement in using ecolabelled disposables.
	Waste R: high P: high S: medium to high overall prio: high	Relevance of waste is considered to be high, since many guests generate large amounts of waste. This is especially highlighted in venues that use disposable items. The ordinary maintenance of the venue generates a fair amount of waste as well, like other building operations. Potential of reducing the waste is also high, since it is possible to reduce quantities of waste, and on sorting the waste to be recycled. For example, introducing pant system for reusable items can replace disposables. Steerability is medium to high, depending on how well the venue can control the waste generation and sorting.
	Chemicals (other than dishwashing) R: high P: high S: high overall prio: high	Relevance: Please check the NSE criteria for chemicals and cleaning service. The relevance is high, since daily cleaning is one of the major maintenance operations at a venue. Potential: The potential is also set high, since the supply of ecolabelled cleaning products on the market is good. There are also many dosing solutions on the market, with lower chemical consumption as a result. Chemical-free cleaning methods and effective microfiber cloths can also reduce consumption. Steerability: The venues usually have their own cleaning and kitchen services, or they are operated by contractors, so the steerability is high. In best cases, the venue can use an ecolabelled cleaning service or at least use ecolabelled cleaning chemicals.

[93] Dirty_tackle_The_growing_carbon_footprint_of_football.pdf

		Ice rink arenas - Ice rinks can have harmful chemical impacts due to pollutants from ice resurfacing machines and the use of traditional refrigerants like HFCs, which affect air quality and climate. The steerability is high to medium, as safer alternatives like ammonia and improved ventilation systems can be chosen to mitigate these risks.[94] Switching systems have a cost. Football arenas: - The maintenance of the pitch often requires pesticides[95], or in case artificial grass is used, there can be leaks of microplastic and harmful chemicals[96],[97].
MEDIUM	Water R: medium P: medium S: low/medium overall prio: medium	Relevance: There are variations across different businesses, and therefore the relevance is set to medium due to different type of venues. Potential: The potential is also medium, since water consumption has seen considerable reductions in recent years due to new water-saving technologies. To integrate water-saving fixtures during major renovations can significantly enhance water conservation efforts. Steerability: The steerability to install new water saving fixtures at venues is low, since such installations are more cost-effective and practical when done as part of comprehensive renovation projects98, and these are seldom done. Ice rink arenas: a typical ice rink uses about 1 million litres of water per year and ice sheet, for resurfacing to maintain the ice quality. By recycling the resurfacing water from the melting pit, the water management of an ice arena can be significantly improved.[99] Football arenas: Using smart irrigation systems with moisture sensors and weather-based controllers can optimize water use for pitch maintenance.
	Chemicals: dishwashing R: high P: medium S: medium overall prio: medium	Relevance and Potential Dishwashing is usually done only in venues that have permanent restaurants. Large dishwashers have automatic dosing, and most facilities use these. If a big event is held on the venue, the dishwashing capacity might not be sufficient, and disposable products are used. Focus should therefore be set on minimizing the disposables. Steerability: It is easy to choose ecolabelled dishwashing chemicals for the professional kitchen as venues, if reusable cups are used. If disposables are used, the steerability is set to low. Please check for more background in the NSE criteria for dishwashing agents (110).
	Food waste R: high P: high to medium S: medium overall prio: medium	Relevance: Food waste presents a challenge to the climate and the environment, commercial profitability and social ethics. Food waste has moved further into the spotlight in recent years, and relevance is high. Potential: the potential to decrease the impact of food in events is high to medium, by for example serving smaller portions with less left-over. Steerability: There are simple ways to reduce food waste within the venue's food services and restaurants. The venue can often predict the amount of food needed based on sold tickets. Also, the portion sizes can be determined by the type of the event held at the venue. Optimizing the portion sizes and the food options are some means to lower the food waste, in some cases as well selling remaining dishes cheaper after hours.
	Transports (visitors) R: high P: medium S: low overall prio: medium	Relevance: Since venues usually host events with a lot of visitors, the demand for visitor transportation is big, which in the worst cases can mean driving with own cars to the venue. Potential: The venue's location is crucial. If public transportation is nearby, visitors are more likely to use it instead of driving. Easy accessibility and bicycle parking can also reduce transportation impact. However, the potential is limited if the venue is far from public transport hubs. Steerability: Transport requirements should be tailored to the size of the venue and its geographical location. Different types of venues must be assessed within their broader context in regard to the steerability to transportation requirements.

[94] Could Hockey Players Be Exposed to More Than Just Hard Hits? | Pro Hockey News
[95] The unhealthy link between football and pesticides
[96] Health-risk-artificial turf pitches-oct-06
[97] Synthetic Turf — Research — Department of Plant Science
[98] https://www.eea.europa.eu/publications/performance-of-water-utilities-beyond-compliance/download
[99] 230519_iihf_sustainable-ice-rink_guide.pdf

		Some venue can reduce transportation impact by promoting public transport use, offering free public transport with tickets, organizing event buses, and encouraging biking.
LOW	Ecolabelled products / Furniture, merchandises, handouts R: medium P: low S: low overall prio: low	Relevance and Potential: This is described in respective NSE criteria backgrounds. The relevance is medium, since merchandises and handouts seldom are focus on events. There are however many products related to the events, that in theory could get an ecolabel, but the actual possibility to access them is not good. The highest potential to lower the environmental impact is often to avoid merchandises and handouts. Steerability: There could for example be ecolabelled furniture used in the venues. Merchandises as T-shirts, hoodies and tote bags could be ecolabelled - but the actual ecolabelled options in the markets are not that many. Venues can possibly be encouraged to reuse more materials, like nametags etc. Printed paper products that could be easily ecolabelled, but these are nowadays seldom used. Possible sponsors can lower the steerability, if they demand merchandises which does not fulfil environmental criteria.
	Sponsorship R: medium P: low S: low overall prio: low	Relevance: The environmental impact of sponsoring can be considerable. Depending on the sponsoring company's carbon footprint, a sponsorship deal can generate up to 100 kg of CO2e per sponsored euro.[100] Sports being used as an advertising billboard for polluting businesses that promote goods and services that cause disproportionate harm to the climate and environment. Whether it is fossil fuel companies, car manufacturers, or airlines, high-carbon advertising and sponsorships have become standard at every level of sport -from sponsorship deals with individual athletes, to elite-level international federations and tournaments. Potential: The venue can screen possible sponsors to assess their climate impact. This can be done by robust due diligence tests and screening, setting guiding principles for prospective commercial partners to reduce any risk of partnering with polluters. An easy step can be to screen out highly polluting commercial partners such as oil and gas companies, car manufacturers and airlines. Sustainability has been identified as nr 1 trend in the sponsorship community, according to the European Sponsorship Association[101], who also has drawn up best practice guidelines. Steerability: Many venues (and events held on the venue) are dependent on sponsoring and there are therefore limited possibilities to say "no" to tempting sponsoring offers. A report from put sponsorships above ticket sales as the largest single revenue source for events and forecasted further growth[102]. For the sponsor, a venue provides an opportunity for year-round exposure.[103]

Additionally, the energy and climate related impacts related to venues can overall be grouped as follows:

- Energy consumption related to the operation of building, e.g. heating, cooling, hot water and ventilation.
- Energy consumption related to the activities hosted at the venue; light, sound systems, heating of grass area at stadiums, ice freezing for ice sports etc.
- Related services, e.g. transport of people and goods, food etc.

[100] https://www.newweather.org/wp-content/uploads/2024/03/Dirty-Snow-why-we-need-to-drop-polluter-sports-sponsors.pdf
[101] Sustainable Sponsorship – European Sponsorship Association
[102] Events Industry Market Size, Share, Trends | Forecast 2035
[103] The Ultimate Guide to Venue Sponsorship (Insights & Advice)

Table 12 Energy consumption related to the operation of building

Area and RPS	Related NSE requirements	Evaluation/Comments
Energy performance of the building R = high P = medium/high S = medium Total: Medium	Building operation: O8 Energy action plan Hotels O9 Energy consumption O10 Limit values for energy consumption	There is medium RPS for setting energy requirements for the buildings related to the venue. The existing energy performance (EPC) certificate system can most likely be used in many cases. However, some of the building types in the product group definition are not covered by mandatory legislation rules of EPC's. Many building types can however make EPC's on a voluntary basis. Other building types, e.g. ice skating arenas and stadiums will need alternative energy requirements, e.g. energy audits+action plan and process related requirements on the most energy intensive equipment.
Energy measurement R = high P = medium/high S = medium/low Total: Medium	Building operation: O9 Energy metering	Making the building owner aware of the actual energy consumption is important. RPS is found to be medium. The requirement from building operation can probably be used directly in many cases. However, in very large buildings, e.g. stadiums, it must be assessed if the detailed level is reasonable.
Ventilation R = high P = medium/high S = medium/high Total: Medium	Events: O8 Energy and CO_2-reducing measures for venues (section on demand controlled ventilation)	Venues will often gather very many people, meaning that the need for ventilation can be intense. Demand control should be required if it is not already standard in the industry. The overall idea in O8 events can be used as a basis for setting the requirement.
Cooling systems R = high P = medium/high S = medium/low Total: Medium		Many people close together can result in high needs for cooling. It should be evaluated in more detail during the revision to what extent the buildings in question are using this measure. Both the cooling agents used and the type of demand control used can be considered to set requirements for.
White goods R = low/medium P = low/medium S = medium Total: low/Medium	Building operation: O12 Purchasing of white goods	Easy to implement for new purchases but not possible for old white goods. Can have an effect in the long run but limited effect in a short perspective. O12 in building operation can be used as a basis, but it must be assessed if all relevant professional white goods are covered.
Operation optimization R = high P = medium S = low/medium Total: Medium	Building operation: O10 Energy efficiency – continuous operation optimisation O11 Routines/system for energy savings	Medium RPS is found but the question is if it becomes too detailed in a criteria focusing on venues and not the building itself. The extent of the requirement in building operation should probably be limited significantly to focus on specific hotspots. Alternatively, a requirement can be made that only relates to the most energy consuming activities of the venues. If these are covered by other specific requirement then this can become irrelevant.
Fossil free energy supply R = high P = medium S = low Total: low/medium	Events O5 Fossil free energy supply Hotels O8 Fossil fuel	The main issue is venues that have natural gas as their main energy source. Low/medium RPS is found as the venues cannot change energy source until the distribution network is changed. However, the decisions previously taken in the hotel criteria must be taken into account in this case. Based on this, it must be evaluated if properties connected to the natural gas network should be excluded as it is the case in the criteria for hotels.

Lighting management R = medium P = medium S = medium Total: low/medium	New Buildings O4 Lighting management	Outdoor Demand control can be required relatively easily. Medium RPS. Indoor demand control can be more difficult as most areas of a venue are most likely used for activities that require that light can be controlled. Low RPS.
Locally produced electricity R = medium P = low/medium S = low/medium Total: low/medium		RPS is low/medium as it strongly depends on the location and type of venue in question. Often there can be restrictions from the authorities in the cities regarding placement of solar PV. Can only be considered as a point requirement or requirement with other options to choose from. If implemented the production required should be in correspondence with the energy use of the building. The best option is to ask for simulations of this.

Table 13 Energy consumption related to the activities hosted at the venue

Area and RPS	Related NSE requirements	Comments
Light, video and sound systems R = high P = medium S = medium/low Total : Medium	Events O7 New purchases	Medium RPS for setting requirements for all new purchases. Existing equipment cannot be controlled. O7 New purchases in Events can be used directly.
Energy devices and equipment (outdoor heaters, open coolers/freezers, disposable batteries) R = high P = medium S = medium Total: Medium	Events O6 Energy devices and equipment	Medium RPS for setting requirements. The requirement O6 Energy devices and equipment in Events can be used directly. It restricts heaters, open coolers/freezers and disposable batteries.
Heating of grass areas in stadiums R = high P = medium S = medium Total : medium	IR	Medium RPS for heating of grass in stadiums. If this type of venue is implemented in the criteria then this is a “most have requirement”. Stadiums can be heated by direct working electricity[104] or water pipes where heat can be supplied by district heating, heat pumps etc.[105] In general it seems more environmentally beneficial to heat with water based system as e.g. district heating or heat pumps can be implemented. However, as the systems are working in the wintertime (where heat pump efficiency is lower) the overall efficiency must be evaluated more in detail before making final conclusions. Restrictions must be considered for the efficiency of the system, choice of technology, heating season and type of energy supply. If the energy system is electricity-based the possibility to require solar PV could be considered. However, as the need for heating is in the winter months the potential is most likely limited.

[104] https://devi.com/dk/om-devi/case-historier/spillets-succes-begynder-med-banen
[105] https://saltex.eu/da/varmeanlaeg-til-kunstgraesbaner

Cooling/freezing of ice skating arenas R = high P = medium S = medium Total : medium	IR	Medium RPS for ice freezing in ice skating arenas. If this type of venue is implemented in the criteria then this is a "most have requirement". Refrigerants HFC refrigerants like R404A are being phased out due to their high greenhouse gas potential. Traditional refrigerants such as ammonia (NH_3), which is highly efficient and environmentally friendly (GWP =0). CO_2-based systems (R744), which are gaining popularity due to their low environmental impact ((GWP =0). HFC refrigerants and similar must as a minimum be excluded. Both Ammonia and CO_2 can be used in effective systems. However, in cold climate CO_2 is typically preferred and 4 out of 5 new ice arenas in Sweden are build using CO_2. The variation in energy consumption is described in a study that shows energy consumption varying from 290 - 1100 kWh/m^2 ice.[106] Two of the best performing ice rinks, Gimo and new Jordal have in common that they are very energy efficient, but also that no new technology has been used. All the subsystems included in thermal energy (dehumidification, ventilation, tap water, cooling system) are put together in a way that makes the excess heat to be utilized to the maximum.[107] There is definitely a potential for setting requirements and thereby ruling out the worst performing arenas, probably by setting a kWh/m2 threshold limit and setting restrictions on cooling agents. A principal discussion must be taken on to what extent NSE only wishes to label the newest and best performing arenas.

Table 14 Related services

Area and RPS	Related NSE requirements	Comments
Transport and accessibility R = medium P = low S = low Total: low	Events O9 Transportation and accessibility O10 Public transport information	Requirements similar to Events, O9/O10 can in principle be set, but not recommended due to low RPS.
Transport of employees and goods R = medium P = medium S = medium Total: Medium	Events O11 Leasing, and purchase of vehicles	The requirement from events can be used directly. Since a venue will most likely have their own cars the RPS is probably higher here than in events in many cases.

[106] https://www.godeidrettsanlegg.no/sites/default/files/bilder/notat%20ishall.pdf
[107] https://www.godeidrettsanlegg.no/sites/default/files/bilder/notat%20ishall.pdf

9 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 conduct 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 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 and conference facilities

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

Appendix 1 Supplier overview

Overview over suppliers

The venues shall list all suppliers and sub-suppliers who must meet one or more requirements (food and beverage service, cleaning service). Include names, descriptions, and ecolabels if applicable.

_____

Venue: _____

Date of (start/end): _____

The venue must ensure that all supplier and sub-supplier requirements are met, as summarized in the criteria document.

List of suppliers and sub-suppliers, and verification that all the relevant requirements are met.

Supplier/sub-supplier (name)	Contact person (name, email)	Type of service	Ecolabel and licence number, if relevant	Relevant req. fulfilled	
				YES	NO

Place and date	Venue
Responsible person	Signature of responsible person
Telephone	Email

Appendix 2 Energy conversion factors

If several energy sources are used, the total fuel consumption must be converted to energy (kWh), by multiplying the consumption (litres or kg), to be able to summarise 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.

Fuel consumption conversion factors

Fuel	Unit of consumption	Conversion factor / Energy value[108]
LPG	Kg	12,78 kWh/year
Natural gas	m3-N	11 kWh/m3-N
HVO100	litre	9,4 kWh/litre|
E85	Litre	6,4 kWh/litre
Biogas / Natural gas (CNG/CBG/LNG/LBG)	Kg	13,5 kWh/kg
B100	Litre	9,2 kWh/litre
Biogas (m^3/year)	6,39	kWh/m^3
Biodiesel HVO (m^3/year)	9,44	kWh/litres
Biodiesel FAME (m^3/year)	9,17	kWh/litres

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

Appendix 3 Ecolabelled cleaning, dishwashing and laundry products

This appendix may be used for documentation of O25 Ecolabelled cleaning, dishwashing and laundry products. The requirement applies to the venue, food services and cleaning services. One appendix per supplier may be submitted.

Requirement (see full text in O25 Ecolabelled cleaning, dishwashing and laundry products):

- 100% of the cleaning products used, and expected to be used, for general cleaning, internal laundry detergents and dishwashing, must be ecolabelled. Product information: For each cleaning, dishwashing and laundry product, used and expected to be used, state the name, supplier/manufacturer, function, and ecolabel.
- 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 chemicals are used, in accordance with Annex II to REACH, Regulation (EC) 1907/2006).

Responsible venue, food services or cleaning services:

_____

List of all cleaning, dishwashing and laundry products used, state name, supplier/manufacturer, function, and ecolabel.

Product name	Cleaning, dishwashing or laundry product	Product function	Supplier/ manufacturer	Ecolabel

Requirement	Relevant req. fulfilled	
	YES	NO
All products used 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) 1907/2006).		

Further information:

I hereby confirm that the requirements in O25 Ecolabelled cleaning, dishwashing and laundry products are met.

Place and date	Company
Responsible person	Signature of responsible person
Telephone	Email

Appendix 4 Calculate and document organic food and beverage

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.

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 tree 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 beverages served with meals, such as soft drinks, juices, wine, beer and sides, 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.

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.

Calculating the proportion of organic products for Iceland and Finland:

- 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 vareties 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.