



**REAL FOOD, FULL OF**

# Natural Flavours

## **SUPER GREEN**

Verde Kitchen is also committed to reducing food waste through team training on waste and resource efficiency. Food surplus and food waste are diverted for the most appropriate purposes according to food waste hierarchy. Verde Kitchen uses only recycled and recyclable packaging and is part of a segregated commercial food waste collection scheme.

### **VERDE KITCHEN 'NO' LIST:**

- ✓ No man-made fertilizers, pesticides such as growth regulators and livestock feed additives.
- ✓ No genetically modified organisms (GMOs) or products produced from or by GMOs.
- ✓ No processed food, food additives, hormones, antibiotics, sweeteners, food colors or flavorings that were not originally in the food.
- ✓ No heavy use of sugar, salt and saturated fat.

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