

# Green Event Information

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The aim is to organize the event according to the criteria of the Austrian Eco-label for Green Meetings/Events. We take many visible and invisible measures to achieve this. We therefore ask you to also adhere to waste reduction and waste separation measures.

## Arrival & Transportation

Use public transportation ([ÖBB](#), [Wiener Linien](#)), rent a bike or walk.

Use environmentally compatible, public means of transportation to travel to the event location, or share a car.

If you cannot or do not want to do without your car, or if you travel by plane, you can offset your CO<sub>2</sub> emissions by means of compensation payments:

- <https://www.myclimate.org/>
- <https://www.teamclimate.com/en/mindfulflights>
- <https://www.climateaustria.at/en/>

We are happy to provide you with a 10 % discount code by Wiener Linien. Buy your tickets through this link:

[https://shop.wienerlinien.at/index.php/special\\_customer/3544/join/a82bfbe842c34c4abbb0307adc08b222/0](https://shop.wienerlinien.at/index.php/special_customer/3544/join/a82bfbe842c34c4abbb0307adc08b222/0)

## Accommodation

Choose an eco-labelled hotel (Austrian Eco-label, European Ecolabel, EMAS or others). A list of eco-labelled hotels with excellent public transport connection to the venue can be found here: [www.austriatech.at/en/isfo2023-venue/](http://www.austriatech.at/en/isfo2023-venue/)

Make use of the environmentally benign offers of your hotel (change of towels and bedlinen only when needed or the like).

Turn off all lights, electronic equipment (TV, air condition system, heating, computer etc.) when you leave the hotel room for some time.

Reusability = environmental protection: Give preference to drinks served by the glass, meals served on crockery, milk and sugar without individual packaging etc.

Dispose of your waste (PET, glass, paper, metal, batteries, etc.) via the separate collection systems provided at the hotel and at the event venue.

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## Event location and other

The venue has a waste management policy and provides appropriate trash bins in each room to separate waste. More information about waste separation can be found on the website of [Austria's digital government agency](#).

Return your name badges at the information desk after the event!

If possible, use online registration and/or digital materials instead of paper copies / handouts.

If you print, may we kindly ask you to print on environmentally friendly and recyclable paper. Use your own writing utensils.

Do not produce more than is needed to avoid waste. Dispose of your waste through the separate collection provided at the event. The waste garbage cans for waste separation are located in every besides the entry door. Pay attention to waste separation.

Reduce packaging and use degradable materials.

For recycling questions concerning food and beverages, please contact directly the catering partner on site.

Do not use bags made of plastic or other non-recyclable materials.

If you have any questions about waste reduction or waste separation, please feel free to contact Nicole Grubeck, BA ([nicole.grubeck@austriatech.at](mailto:nicole.grubeck@austriatech.at)).

## Our contribution

### Catering

The food offered at TRB ISFO 2023 is:

- **Regional:** The main production of the food is within a distance of about 150 km from the venue. A regional bottling, sales outlet or distribution branch alone is not sufficient. The origin can be proven.
- **Saisonal:** The product grows in the region where the event takes place in its typical season.
- **Organic:** At least one main ingredient is certified organic.
- **Vegan/vegetarian:** At the event there will be a meal offer for vegans and vegetarians.

**We pay attention to animal welfare:** Fresh eggs are from free range farming. Seafood or sea fish are certified with organic aquaculture or with MSC seal of approval. No endangered fish or animal species (e.g. bluefin tuna, shark, whale, turtle, etc.). No foods that are harmful to animal welfare (e.g.: caviar, foie gras, frog legs).

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Beverages are bio-certified. Only reusable containers will be used for beverages. Therefore bulk containers will be the main packaging. Single-portion disposable packaging is dispensed for coffee and tea. Coffee and tea are fair trade.

## Wastemanagement

Batches will be collected after the event and disposed accordingly.

Every room is equipped with a suitable waste garbage can, guests are requested to dispose of appropriate waste in the bin and to separate waste.

We exclusively use reusable tableware (incl. glasses/cups, cutlery), reusable tablecloths and we renounce decoration.

Beverages are only dispensed from bulk containers or in reusable containers. No disposable tableware/cutlery and no disposable decorations are used. The food offer is calculated in such a way that food waste is avoided.

No new equipment will be purchased.

We confirm that we keep the resource consumption for paper and printing as low as possible. The paper used is ISO type 1, 100% recycled paper. We don't use conference folders and conference bags.

We refrain from giveaways that create large amounts of waste or waste that is harmful to the environment.

Colleagues and guests are advised to avoid waste and, if necessary, to separate it properly.

## Location

When choosing the location, attention was paid to good public transport connections.

To make the use of public transport more attractive, we offer 10% off the ticket during the conference by buying the ticket via the link

[https://shop.wienerlinien.at/index.php/special\\_customer/3544/join/a82bfbe842c34c4abbb0307adc08b222/0](https://shop.wienerlinien.at/index.php/special_customer/3544/join/a82bfbe842c34c4abbb0307adc08b222/0) (Discount can not be granted after buying a regular ticket)

To reduce transport, the technician as well as the caterer of the event location is booked.

The venue meets minimum requirements of barrier-free equipment according to ÖNORM B1600. The barrier-free equipment of relevant areas of the venue meets the minimum requirements or basic requirements of ÖNORM B1603.

**Contact person for accessibility at the location:**

Marion Haas: [marion.haas@the-stage.at](mailto:marion.haas@the-stage.at)

For more information about the Green Event measures, please contact Nicole Grubeck, BA: [nicole.grubeck@austriatech.at](mailto:nicole.grubeck@austriatech.at)