

## Boroume in the Kitchen: An experiential initiative to reduce food waste



Colleagues from Fourlis Group and its brands participated in the experiential awareness initiative “Boroume in the Kitchen”, organized by the Group’s Sustainability and Corporate Social Responsibility Department in collaboration with the non-profit organization Boroume.

Through a warm and creative cooking experience, participants had the opportunity to learn more about the important issue of food waste and discover practical ways to make the most of raw ingredients in order to minimize waste during meal preparation. Guided by experienced chefs, they cooked together, exchanged ideas, and explored how small changes in everyday cooking habits can create a meaningful social and environmental impact.

This initiative is part of Fourlis Group ongoing commitment to promoting sustainable development, responsible consumption, and social contribution. For IKEA in particular, reducing food waste has long been a strategic priority: since 2012, IKEA

## Fourlis

has been collaborating with Boroume by donating daily meals that have not been distributed through IKEA store restaurants to organizations and institutions supporting people in need. By the end of 2025, IKEA had donated more than 833,000 meal portions.

In addition, since 2022 IKEA has been a member of the Alliance Against Food Waste, while in 2025 it achieved a reduction of 37 t of food waste across its store restaurants, corresponding to 165 t of CO<sub>2</sub>e emissions and 95,356 meals worth €209,758 (baseline year: 2021).

Through initiatives such as “Boroume in the Kitchen”, the Group continues to strengthen awareness and encourage the active participation of its people, proving that sustainability starts with everyday actions.