



## **Eni gas e luce and Eataly present “Sustainable Paths for a New Energy”: a partnership for energy efficiency and food excellence**

*Rome, 6 October 2020* - The “Sustainable Paths for a New Energy” partnership was launched this morning at Eataly Rome, in the presence of Nicola Farinetti, Eataly CEO, and Alberto Chiarini, Eni gas e luce CEO.

This partnership is based on a shared vision of values that the two companies brought together to create an energy efficiency path for Eataly and its supply chain, promoting an energy efficiency culture among its customers. The partnership will allow Eataly stores to further optimise their energy consumption and reduce their environmental impact. In addition, from January 2021, Eni gas e luce will supply Eataly stores with certified green energy generated by plants powered by renewable sources. However, the partnership is not limited to the stores, but aims to extend itself across the entire value chain. Eni gas e luce experts will be available to put their technical expertise at disposal to Eataly and its suppliers in order to upgrade the energy systems of the production plants.

Eni gas e luce and Eataly also want to encourage people to make better use of energy and resources. For this reason, the companies are working together on an Education programme that will include an extensive calendar of classes. The workshops will be held by Eni gas e luce experts working alongside Eataly chefs to demonstrate how energy can be used efficiently also in the kitchen.

“Eataly has contributed to spread awareness about quality food and conscious consumption in Italy. In Eni gas e luce, our mission is to help our customers to make better use of energy and to use less of it. We share the same vision as Eataly, consume better and reduce waste. For this reason, we are proud to be here today with



Eataly to officially launch a partnership that is not a simple commercial collaboration, but an alliance based on a shared vision of values, to join forces to contribute to spreading the culture of sustainability and highlighting the importance of energy efficiency”, said Alberto Chiarini, Eni gas e luce CEO.

Nicola Farinetti, CEO of Eataly, commented “We chose Eni gas e luce as our partner on this journey because it has the right attitude and skills for us. With them we can build our path towards energy saving. This is an exciting challenge because it will lead to lifestyle changes for all of us, in all areas. Each sector of the economy and society must identify its own sustainable path. This path may start off quite narrowly but will widen as the number, quality and potential of contributors increases. A path that has already changed Eataly Rome into a smarter place to visit”.

More information is available at [enigaseluce.com/eataly](http://enigaseluce.com/eataly) and [www.eataly.it](http://www.eataly.it)

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### **Details of the “Sustainable Paths for a New Energy” partnership:**

The Eataly Rome store was the first one of the stores to be energy improved. With the help of monitoring tools, an up-to-date energy diagnosis was carried out jointly by Eataly technicians and experts from the Energy Services division (ESCO) of Eni gas e luce. It was identified that the main sources of energy consumption were heating, cooling and ventilation activities. Thanks to this information, it was therefore decided to work on reducing the amount of energy used for air conditioning, whilst ensuring the



same excellent levels of comfort and air quality performance, both for people and Eataly products.

In the areas of Eataly Rome where the efficiency measures were put in place, energy use was also optimised through the installation of an advanced system that allows the optimal temperature to be maintained in any season and in each area of the store. The system put in place by Eni gas e luce allows the dynamic management and optimisation of the heating, cooling, ventilation and air conditioning systems and helps to prevent the emission of 150 tonnes of CO<sub>2</sub> per year as a result of the store's entire operations. The air flows are constantly monitored and the air conditioning systems managed in an intelligent manner, continuing to ensure the wholesomeness and comfort of the environments as well as the quality of the products. In addition to Eataly Rome, further energy efficiency measures have been carried out in the Piacenza store and will soon also be put in place in the stores in Milan and Turin. These activities will reduce energy consumption and, at the same time, guarantee the air quality values required in an environment with a potentially high footfall.

Eni gas e luce will also oversee the correct management of all the other systems already in use in the various Eataly stores, with targeted maintenance, monitoring and analysis of consumption and the study of behavioural activities related to consumption. Possible areas for system improvement will then be identified, suggesting investments in innovative technologies, energy recovery solutions and energy self-production.

In relation to educational activities, from today it will be possible to sign up for the "Sustainable Paths" online courses on Eataly website. The courses will be held in eight Eataly stores in Italy and will provide a calendar of lessons hosted by Eataly chefs and Eni gas e luce energy experts. Each lesson will be an opportunity to learn how to use top quality ingredients, good from the organoleptic point of view and clean from the environmental one, with a focus on seasonal products and minimum packaging, as well as recipes that encourage energy saving in the kitchen.



The recipes that will be showed in the courses meet four criteria:

- a focus on seasonal ingredients, with a preference for those produced locally;
- the use of ingredients that use low levels of water in the cooking process;
- cooking methods with low energy impact;
- the reuse of kitchen waste and leftovers.

All the recipes featured in the courses will be collected into a “Sustainability Recipe Book” by Eni gas e luce and Eataly, which will be published on the websites of both partners.

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#### **About Eataly**

Eataly was founded in 2007 by Oscar Farinetti and today has 40 points of sale across the world offering a selection of the finest small artisan producer products at sustainable prices. It reduces the number of distribution chain steps to the lowest possible, creating a direct point of contact between producer and consumer. Eataly's main objective is to increase the percentage of those who eat consciously, by choosing high quality Italian products, with a particular focus on the origin and processing of raw ingredients. Its philosophy is twofold. On one hand, to offer the distribution of products for sale to the public and restaurants where the products are used. On the other, to provide cooking classes, tasting sessions and the chance to meet top chefs, the best vineyards and artisan produces, with free courses for children and the elderly. This final point sums up Eataly's true originality and is the starting point for educating the consumer to be able to identify quality and cultivate high levels of taste and enjoyment, which can help to make each of us happier and more satisfied.



For more information please visit [www.eataly.it](http://www.eataly.it)

### **About Eni gas e luce**

Eni gas e luce, a wholly owned subsidiary of Eni SpA, provides gas, power and energy solutions for both the retail and business markets. The Company operates in four European countries with 1,600 employees. With 9 million customers in Italy, Eni gas e luce is the leading supplier of natural gas to families, apartment buildings and small businesses and it is the second operator in the free market for the supply of electricity for domestic use. Eni gas e luce also has a network of Energy Stores in Italy made up of 150 stores that offer personalized advice to clients.

Eni gas e luce has been present in the energy solution market in partnership with leading companies in their respective markets, with the aim of offering a range of high energy efficiency products and a number of services for houses and apartment buildings going beyond the supply of gas and electricity. Recently Eni gas e luce has also finalised the acquisition of Evolvere SpA, becoming the Italian market leader in the distribution of energy generated by solar power systems, and the 20% of Tate srl, innovative start-up active since 2019 in the sale of electricity and gas exclusively online, thanks to its app.

For more information please visit [www.enigaseluce.com](http://www.enigaseluce.com)

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