



## *Recipes for sustainability*

Whether it's cake, Austrian Krautfleckerl, or falafel, cooking at *magdas* ESSEN is done with solar power generated on-site. This is possible because solar panels of a powerful photovoltaic system (27.88 kWp — 54.1 kWp) extend over the flat and green roof of the *magdas* HEARTQUARTER.

Sustainability was a key consideration during the construction of the kitchen in Vienna–Liesing. With 961 out of a possible 1,000 points in the ÖGNB\* sustainability certification, this building is the highest-scoring ÖGNB commercial project. Heat recovery ventilation systems ensure that the heat generated during cooking is used to heat the office and meeting rooms.

Instead of a large parking lot, a garden was planted on the property, which also houses beehives. Employees benefit from the good public transport connection provided by the nearby Liesing train station.

Since 2023, *magdas* ESSEN has also been awarded the Austrian Ecolabel. During a months-long certification process, all sustainability measures were carefully reviewed. In addition to the building and operations, the social business impressed with a regional main supplier, regional organic potatoes, the collaboration with a nearby logistics partner, and optimized delivery routes. Ongoing projects continuously work towards further optimizing the ecological footprint.

\*ÖGNB is the Austrian sustainable building council.



**>26t**

organic potatoes are cooked by the kitchen team each year.



**0kg**

of CO<sub>2</sub> *magdas* KUECHE emits during the preparation of food.



**2023**

*magdas* ESSEN received the Austrian Ecolabel.