



SUSTAINABILITY REPORT 2021

Hotel

GOLD by Marina

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March 2022



Feel Vintage, live modern... Gold By Marina is an exclusive hotel for adults located in Playa del Inglés and designed to live every minute of your vacation to the limit. This adults-only hotel invites you to immerse yourself in an oasis of peace, relaxation and fun.

We believe in social progress, economic development and environmental balance. We are committed to sustainability and we want to raise awareness so that we can all be part of the challenge that lies ahead: contribute to the achievement of the Sustainable Development Goals (SDGs).

The objective of this report is to make public our performance on aspects of environmental sustainability in the year 2021.

We compare our performance of this last year with our objectives, policies and the evolution of previous years.

Finally, we conclude this report with a summary of our performance, possible improvements for the future and new objectives for the coming year 2022.



INDEX

ENVIRONMENTAL POLICY	5
WATER ASSESSMENT	7
WATER CONSUMPTION EVOLUTIVE	7
EVALUATION OF WATER CONSUMPTION	8
POSSIBLE ACTIONS FOR IMPROVEMENT FOR THE NEXT 2 YEARS (2022-...	10
ENERGY ASSESSMENT	11
ENERGY CONSUMPTION EVOLUTIVE	11
ENERGY CONSUMPTION EVALUATION	12
POSSIBLE ACTIONS FOR IMPROVEMENT FOR THE NEXT 2 YEARS (2022-...	14
RECYCLING POLICY	15
OBJECTIVES IN WASTE RECYCLING	15
CLASSIFICATION OF OUR WASTE	15
WASTE GENERATED EVOLUTIVE	19
ASSESSMENT OF WASTE GENERATION	21



ENVIRONMENT



ENVIRONMENTAL POLICY

GOLD recognizes the environmental impact of hotel operations, and is willing to work in a more efficient and sustainable way to reduce and minimize that impact. We focus on reducing energy, water and waste. This policy is implemented across our operations and is relevant to all hotel stakeholders, including our customers. Not only do we want to reduce our impacts, but it also helps us stay focused and save unnecessary costs.

To ensure this, we:

- We installed equipment to reduce water and energy consumption in our hotel.
- We make sure we don't waste water by carefully controlling the flow of water throughout the hotel, including our gardens.
- We use a drip system to irrigate our gardens.
- We communicate and promote water saving practices to all employees.
- We actively monitor our energy consumption and ensure that we keep our consumption to a minimum.
- We consider energy-efficient and other sustainable equipment when purchasing new equipment.
- We actively promote the separation of different waste streams and provide guests and employees with easy access to the appropriate recycling containers.
- We participate in the local recycling waste program where local authorities provide central recycling bins to separate glass, paper, cardboard, aluminum and plastic.
- We make a continuous effort to reduce the use of plastic (elimination of plastic water bottles, refillable amenities, elimination of plastic straws, etc.) with the aim of eliminating the total consumption of plastic in our operations as much as possible.
- We have installed low consumption lighting (LED) in almost all the hotel facilities.
- We use twilight sensors and movement sensors to reduce energy consumption.
- We have a heat recovery system to heat the water in our pools.
- We train our employees at the beginning of each season about our environmental goals and how they can contribute.
- We encourage our guests to support us in our environmental goals through sustainability communication.



- We have green areas in all our hotels.
- We promote the endemic Canarian flora.
- We have nurseries for flora regeneration.
- We comply with all applicable environmental legislation.

Our objectives:

- Recycle 80% of all waste produced in the hotel by the end of 2021. -> **Achieved.** We recycle all waste generated through suppliers specialized in each type of waste.
- Eliminate plastic (80%) from our operations by the end of 2021. -> **Achieved.** We do not have single-use plastics.
- Reduce our consumption of energy used per guest night by 5% by the end of 2021. -> **Achieved.** We have reduced the ratio by 15%.
- Reduce our consumption of water used per guest night by 5% by the end of 2021. -> **Achieved.** We have reduced the ratio by 11%.
- Reduce the amount of printed paper in our offices by 80% by the end of 2021. -> **Achieved.** We faithfully pursue the challenge of "Paper 0". There are only a few administrative tasks that have not been possible to eliminate, as they depend on third parties, outside the company.

Objective 2022/23:

- Reduce the energy consumption ratio per guest/night to 15Kwh.
- Reduce the ratio of water consumption per guest/night until reaching min. 0.30.
- Water meters by sections to be able to control to a greater extent and better.
- Installation of digital thermostats in the rooms.
- Expand LED lighting to reach 100% of the hotel facilities.
- Have the propane/butane gas consumption of the hotel well differentiated from the consumption of the La Palmera Sur kitchen.

Below we detail the consumption and its evolution with a final evaluation in terms of energy and water consumption.

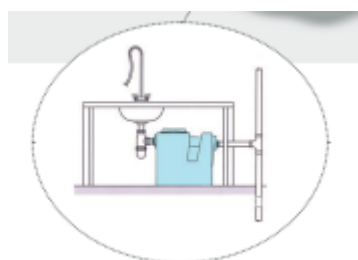


WATER ASSESSMENT

Water supplier: [Canaragua](#), committed to Sustainable Development

Wastewater manager: [Canaragua, EDAR EL Tablero](#)

53% of the discarded water is reused, [thanks to the purification carried out at our supplier's facilities](#). In the central kitchen of the hotel, before discharging the water through the pipe, it passes through a filter that separates the fats.



We guarantee good water quality by taking daily data from H&S and Limpide (external providers). A cistern collects all the water and from there it is distributed throughout the hotel, with the same quality.

The cleaning of the hotel's flat and plush linen is carried out by an outsourced company, which has a "Textile Biocontamination Control System" certificate (TEX-2018/0001), in accordance with the UNE-EN- 14065:2017, which guarantees us an adequate use of the natural resource.

WATER CONSUMPTION | EVOLUTIONARY

	2020		
	M3	PAX	RATIO/m3
JANUARY	1.327	6.983	0,19
FEBRUARY	1.407	5.277	0,27
MARCH	700	2.816	0,25
APRIL	334	0	0,00
MAY	338	0	0,00
JUNE	871	0	0,00
JULY	1.068	3.232	0,33
AUGUST	1.298	2.952	0,44
SEPTEMBER	799	807	0,99
OCTOBER	440	1.072	0,41
NOVEMBER	594	1.368	0,43
DECEMBER	522	1.904	0,27
	9.698	26.411	0,37

	2021		
	M3	PAX	RATIO/m3
	215	1.249	0,17
	1.076	695	1,55
	848	1.133	0,75
	954	1.185	0,81
	818	1.692	0,48
	871	1.562	0,56
	1.088	3.619	0,30
	1.299	3.619	0,36
	1.253	5.110	0,25
	1.285	6.012	0,21
	1.453	5.909	0,25
	1.195	5.542	0,22
	12.355	37.327	0,33

Total M3 2019	DIFFERENTIAL 2019 / 2020		
	M3	%	% Ratio
15326	-5.628	-36,72%	104%

DIFFERENTIAL 2020 / 2021			
M3	%	% f	
2.657	27,40%	-9	



WATER CONSUMPTION ASSESSMENT

The management of water resources continues to be one of the main objectives and commitments of GOLD by Marina, a scarce resource worldwide that is affected by climate change, and is also essential in the development of our activity. For this reason, and in line with our environmental policy and sustainable development objectives, we work permanently to reduce water consumption.

With low occupancy and the hotel closed for 3 months in 2020, the ratio of water consumption per guest/night is higher than in 2019. It is explained by linear expenses, such as cleaning common areas, swimming pool, irrigation of plants, among others that are maintained, even if the hotel is closed or with low occupancies.

This is proof that in 2021 the occupation increases and with it consumption, but nevertheless the ratio decreases.

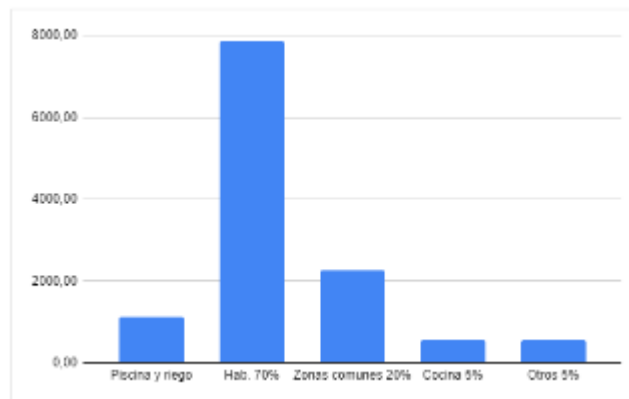
We can conclude: The higher the hotel occupancy, the more water consumption, but the ratio per guest/night drops. In short, water is used more responsibly and efficiently.

Currently we do not have meters by area, so we can only make an estimate of the percentage of consumption in each area. To do this, the volumes of the pool vessels are taken as the main reference, deducting this amount from the annual consumption, weighting the remaining sum to the rest of the consumption points within the hotel.

	Capacity	m3 Filtering	Frequency/ year	m3 Annual filtering	Total m3
Cabana Pool	58,23	2,62	26	68,1291	68,1291
Main Pool	275	12,38	26	321,75	321,75
Jacuzzi	2,5	0,11	26	2,925	2,925
					392,80
Automatic watering	730000 litre				
	730 m3				
Total m3 pools & watering		1122,80			

		Weighted consumption	
Total consumption 2021:	12.355	Rooms 70%	7862,54
Pools & watering:	1122,80	Common areas 20%	2246,44
Dif.	11.232	Kitchen 5%	561,61
		Others 5%	561,61





Efficient measures that have been used in water management during the last 3 years:

- Hotel management:

- We change the sheets every 3 days.
- Initial provision of plush according to planned occupation.
- Purchase of a new dishwasher in the central kitchen, with water savings and energy efficiency.
- Jacuzzi in operation when the client activates it.
- Automatic irrigation in gardening, optimizing the amount of water used.
- Economizers at the terminal points of the rooms, ensure a lower water flow rate.
- In the kitchen we use automatic taps, which turn off when not in use.
- Double flow tanks.
- We follow preventive, corrective and conductive maintenance to detect water leaks in time and thus avoid losing large quantities.
- We wash full loads in our own linens to optimize each wash program, pre-treating stains for shorter wash cycles.
- By incorporating the cleaning robot in the pools, we prevent more water from having to go through the pool filters, which is why we reduce their use and thus energy expenditure.
- For cleaning common areas we use a floor cleaning machine, which reduces water consumption.

- Motivations for customers:

- Through a sticker in the bathroom we remind our customers of the importance of reusing towels.
- With our "GOLD & Earth" program, customers can waive daily cleaning, with which they are given a €4 voucher in F&B or they can donate this same amount to the Junguel Sanjuan Foundation.
- We have a "Green book" at the reception for tourist information, where we describe all the actions we carry out, the importance of caring for and respecting the environment, among others.



- Raising awareness and training our staff:

- Informative posters that remind you to turn off the taps when lathering up.
- Supervision and continuous training of the Gardening Technician for correct irrigation, without wasting water.
- In our Swimming Pool Manual, employees have a detailed procedure on the correct cleaning of swimming pools, without wasting chemical products or water.

POSSIBLE IMPROVEMENT ACTIONS FOR THE NEXT 2 YEARS (2022-2023)

Water meters by sections to be able to control to a greater extent and better. To determine where we are spending water and where we have room for improvement. In this way we will be able to identify immediately and in advance possible breakages, leaks or a waste of the resource.

In addition, we will work on higher occupancies, which translates into more annual stays, which reduces the ratio per guest/night, by having water consumption points that are linear, such as pool water or plant watering. .

We will study the possibility of automating the operation of our facilities, by digitizing them. This includes the installation of 16 cold water meters, 12 hot water meters and all with their corresponding pulse sensor (1 liter - 1 pulse). Through automation we will also control the maximum and minimum level of the supply cistern and the maximum level in the fecal and rainwater wells.

Objective 2022: Reduce the ratio of water consumption per guest/night to 0.30, min.



ENERGY ASSESSMENT

At GOLD by Marina, within the environmental principles and policies, specific actions are implemented aimed at promoting energy saving and improving energy efficiency. We actively monitor our energy consumption and ensure that we keep our consumption to a minimum. The use of energy, be it electricity or butane, our only sources of energy consumption, entails an emission of CO2 gases into the atmosphere.

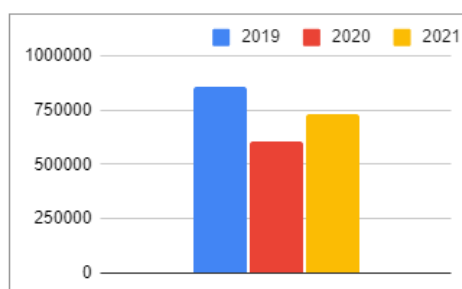
ENERGY CONSUMPTION | EVOLUTIONARY

	2020		
	Kwh	PAX	RATIO Kwh
JANUARY	76.912	6.983	11,01
FEBRUARY	67.018	5.277	12,70
MARCH	43.935	2.816	15,60
APRIL	20.766	0	0,00
MAY	21.314	0	0,00
JUNE	19.853	0	0,00
JULY	64.378	3.232	19,92
AUGUST	66.213	2.952	22,43
SEPTEMBER	50.400	807	62,45
OCTOBER	56.928	1.072	53,10
NOVEMBER	60.816	1.368	44,46
DECEMBER	59.376	1.904	31,18
	607.909	26.411	23,02

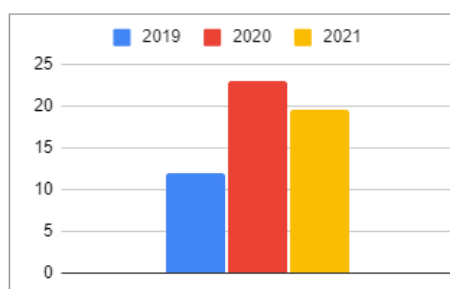
	2021		
	Kwh	PAX	RATIO Kwh
JANUARY	56.434	1.249	45,18
FEBRUARY	52.645	695	75,75
MARCH	55.780	1.133	49,23
APRIL	51.982	1.185	43,87
MAY	54.762	1.692	32,37
JUNE	55.534	1.562	35,55
JULY	64.541	3.619	17,83
AUGUST	70.775	3.619	19,56
SEPTEMBER	67.870	5.110	13,28
OCTOBER	69.861	6.012	11,62
NOVEMBER	65.204	5.909	11,03
DECEMBER	65.782	5.542	11,87
	731.170	37.327	19,59

Total Kwh 2019	DIFFERENTIAL 2019 / 2020	
	KW	%
856078	-248.169	-28,99%

DIFFERENTIAL 2020 / 2021	
KW	%
123.261	20,28%



Evolutionary energy consumption in kWh.



Evolutionary energy consumption ratio in kWh per guest per night.



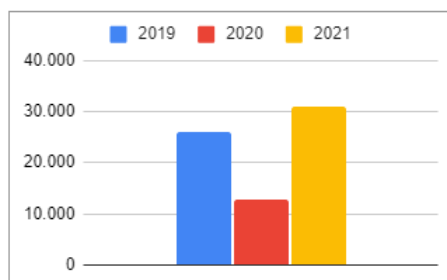
PROPANE

2020	
Kwh	Ratio Kwh / client
12.649	0,48

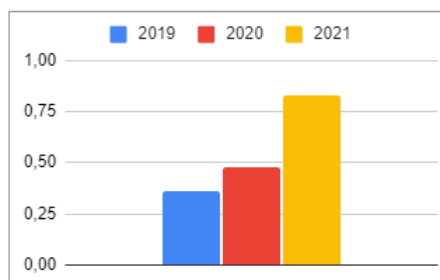
2021	
Kwh	Ratio Kwh / client
30.866	0,83

Total Kwh 2019	DIFFERENTIAL 2019 / 2020	
	Kwh	%
25.887	-13.238	-51,14%

DIFFERENTIAL 2020 / 2021	
Kwh	%
18.217	144,02%



Evolution of butane consumption in kWh.

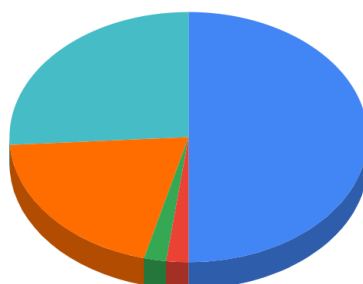


Evolutionary ratio of butane consumption in kWh per guest per night.

ENERGY CONSUMPTION ASSESSMENT

Currently we do not have differentiated energy meters, so we can only estimate where most of the energy expenditure comes from. We believe that most of the energy consumption is for the hotel's air conditioning (approx. 50%), while the smallest part of the annual consumption in kWh is for the lighting of the facilities (2%). The rest of the consumption is distributed in: Office automation (2%), ACS (20%) and other consumers (26%). We base our estimate on an energy assessment report carried out by the Endesa company in 2020 and since then the facilities have not changed.

- Air Conditioning
- Illumination
- Offices
- DHW
- Clients



Energy expenditure on electricity:

In 2021 the hotel has been open throughout the year, as opposed to 2020, which was closed for 3 months, due to the Covid-19 pandemic. This has meant that in 2020 the average expense ratio per guest per night has been higher, as there are linear expenses, which cannot be avoided, such as e.g. pumps, chillers, refrigerators, swimming pool, common areas, etc.). Therefore, our energy expenditure ratio per customer has been better in 2019. However, we already see a higher energy consumption in 2021, although the energy expenditure ratio measured in Kwh per guest/night has been lower, due to the effect of expenses. lines mentioned above. In any case, the ratio continues to be higher in 2021, due to the low occupancies in the months of January to August.

Energy expenditure in propane:

Contrary to energy expenditure, butane/propane does not have a linear expenditure, since we use this resource only in the central kitchen and we make the purchase for our partner at the La Palmera Sur external restaurant. This means that both the consumption and the ratio are higher in 2019 and 2021 than in 2020, where there has been less occupancy, therefore less food preparation for guests. But it is true that the consumption ratio per guest/night will rise a lot in 2021, due to the high consumption of gas in La Palmera Sur. Currently we do not have differentiated the purchase between the hotel and the external restaurant, we have it in consideration for a better one for next year.

Efficient measures that have been used in the management of electrical energy during the last 3 years:

The building has a centralized control system for the air conditioning and DHW production installation that provides information on the energy consumption of each part of the system.

The Jacuzzi works by activation by the client. It is not in automatic operation.

In addition, with the different levels of alert due to the pandemic and due to compliance with local regulations, it has even been out of operation, as well as for the sauna.

Almost the entire hotel now has LED lighting (approx. 95%), twilight clocks and motion sensors.

Automatic opening and closing of the main entrance door to prevent the cold from escaping from the air conditioning in the summer months.

We take advantage of the heat generated by air conditioners to convert it into hot



water, either for the pool or for drinking water.

The water savers that are installed at the terminal points of the rooms cause us to reduce the flow of water, which in turn has an effect on energy consumption, since less water has to be heated.

By incorporating the cleaning robot in the pools, we prevent more dirt from having to go through the pool filters, thus reducing filter washing, avoiding throwing chemical products into the street, which in turn consume less electricity.

We carry out conductive and preventive control and maintenance of all the machinery to detect possible breakdowns in advance, solve them and prevent them.

At the **housekeeping** we have a policy of changing sheets every 3 days. This has many implications, not only in terms of energy and water savings (in the case of outsourced laundry), but also internally, since the maid spends less time in the room, so less light.

We encourage customers to reuse their towels, through a poster in the bathroom. This energy and water saving is attributed to the outsourced laundry.

We have also incorporated an incentive program for our "Gold & Earth" clients, through which the client has the option of refusing daily cleaning and thereby contributing to energy savings (the vacuum cleaner is not used, the lighting is not used during cleaning, nor hot water).

The initial endowment of the plush with the arrival of a new client, is according to the number of people who occupy the room (single occupancy, we only put one towel of each type, instead of two). With this we contribute to less amount of clothes to be washed and consequently to energy and water savings.

In the **central kitchen** of the hotel we have made an investment in a new dishwasher, with greater energy efficiency and water savings.

Customers cannot use the air conditioning in the rooms if the balcony door is open, since they have a sensor.

We make sure that there are no electronic devices left on when the client leaves the room, if he removes the key from the card holder, which prevents operation.

We have charging points for electric cars, as well as a bike station for more sustainable transport.

POSSIBLE IMPROVEMENT ACTIONS FOR THE NEXT 2 YEARS (2022-2023)

Installation of digital thermostats in the rooms to digitize temperature control and have greater efficiency.



Study of photovoltaic panels in parking spaces for clean energy self-sufficiency.

A volumetric sensor for the rooms is being studied, with which we will save a lot of energy, since the lights are turned on as needed. There is no possibility for customers to leave the keys in the card slots.

Expand LED lighting to reach 100% of the hotel facilities.

Smart plugs could be installed in the office area to control equipment that spends many hours on standby.

Have a clear distinction between the consumption of propane/butane gas in the hotel and the consumption in the kitchen of La Palmera Sur, in order to have greater control over consumption in the hotel itself.

In addition, we will work on higher occupancies, which translates into more annual stays, which reduces the ratio per guest/night, as it has linear energy values, such as lighting in common areas.

Objective 2022: With some of these proposed measures, we want to reduce the ratio per guest/night and reach min. 15Kwh.

RECYCLING POLICY

GOLD by Marina recognizes the environmental impact of its hotel and golf course operations, and is willing to work in a more efficient and sustainable way to reduce and minimize that impact. To meet all these commitments, we have established a recycling policy that details our objectives and daily operations in terms of waste segregation. This policy will be the one that guides our way of working in the daily operations of the different units.

OBJECTIVES IN WASTE RECYCLING

Below we detail the objectives that guide the work system and that will contribute to the achievement of the general objectives of the division in environmental matters. For the definition of these objectives we will establish 2 areas of work.

- **Prevention:** It is the preventive process through which, before a material becomes waste, the greatest number of dangerous substances is eliminated, avoiding a greater impact on the environment.



- Contribution of value: It is the process whose objective is that the waste be reused, recycled or used to, for example, obtain energy (Energy Industry...)

CLASSIFICATION OF OUR WASTE

A residue, according to the law of any country, refers to any material that is considered waste and that it is necessary to eliminate. This elimination aims to avoid health or environmental problems, among others. Although we try to make our work practices sustainable, we generate waste derived directly from the activities we carry out. Our commitment is based on the reduction of this waste and its classification to help eliminate it in the most sustainable way possible. All our work units generate waste and taking into account its origin and the impact that it can generate due to its nature, we can classify it into ORGANIC WASTE, NON-HAZARDOUS WASTE AND HAZARDOUS WASTE.

Organic waste

Organic waste or domestic bio-waste is biodegradable waste of plant or animal origin, susceptible to biological degradation generated in the home and commercial environment.

Types of organic waste we generate:

- Leftovers
- Fruit and vegetable peels
- Animal Bones
- Natural cork stoppers
- Chopsticks
- Peels or bags of infusions

Non-hazardous waste

These residues are those that do not undergo significant physical, chemical or biological transformations; NON-hazardous or inert waste is not combustible, does not react physically or chemically in any other way, is not biodegradable, nor does it negatively affect other materials with which it comes into contact in such a way that it can lead to environmental pollution or harm to human health. Types of non-hazardous waste that we generate:

- Paper and paperboard
- Plastic bottles and containers



- Juice and milk bricks
- cans
- Glass bottles
- Napkins and paper cups
- Remains of crockery and broken kitchenware
- Remains of sanitary waste
- Furniture - Scrap metal - Used oil
- Pruning

Dangerous residues

They are those residues that, due to their characteristics, pose a risk to living beings and the general environment. They are the waste that appears on the list of hazardous waste approved in Royal Decree 952/1997, of June 20, as well as the containers and packaging that have contained them. Types of hazardous waste we generate:

- Fluorescent and light bulbs
- Toner
- Batteries and batteries
- Contaminated plastic containers
- Contaminated metal containers
- Various contaminated packaging
- Machinery oil
- Oil filters and other cars
- Aerosol sprays
- Used mineral or synthetic oils
- Contaminated paper, rags and other absorbents

Waste containers and areas

For the correct segregation of waste, we have distinguished the following collection areas and types of containers.

Organic and non-hazardous waste

They are distributed in the internal common areas of the staff, as well as in the client areas and rooms. The containers are marked with the following colors to distinguish the type of waste to be stored.



TYPE OF WASTE	CONTAINER COLOR	CONTENTS
Organic and miscellaneous non-hazardous waste	Gray + black bag	Leftovers Fruit and vegetable peels animal bones Natural cork stoppers Chopsticks and wooden sticks Peels or bags of infusions Napkins Remains of crockery and broken kitchenware Remains of sanitary waste
Paper and paperboard	Blue + blue bag	Cardboard boxes Folio and discarded documents Books and magazines, flyers
Glass	Green	Glass bottles Cosmetic and cologne bottles Jars of jams and preserves without lid
Used edible oil	It will depend on the waste manager. It is usually in blue plastic drums	Used oil for food use
Packaging	Yellow + yellow bag	Plastic bottles and jugs Bricks of juice, milk, wine, broths Preserve and beverage cans aluminum tray Aerosol sprays metal bottle caps jar lids Bath gel, shampoo containers frozen bags Butter and yoghurt tubs White cork trays Plastic wrappers and bags
Pruning	It will depend on the waste manager	Garden and golf course trimming
Palm tree pruning	It will depend on the waste manager	Palm tree pruning

Dangerous residues

Hazardous waste containers are located in areas away from customers, duly delimited and with the signs required by environmental regulations. These areas are closed and well ventilated, they have containers marked according to the type of waste, in which the code of each one is identified. As the collection is managed by an authorized external supplier, we have a maximum storage of 6 months. After the date the containers must always be emptied. We generate different types of hazardous waste that vary depending on the work unit. All units are registered as Small Producers of Hazardous Waste and have specified the waste they generate.



TYPE OF WASTE	CONTAINER COLOR	CONTENTS
Batteries	It will depend on the waste manager	Used batteries and small machinery batteries
Toner		Used printer toner cartridges
Fluorescent and light bulbs		Fluorescent and light bulbs
Contaminated plastic containers		Plastic jugs and bottles of phytosanitary products, pool acids and chlorine, detergents, cleaning products
Contaminated metal containers	It will depend on the waste manager	Paint and varnish cans
Used mineral or synthetic oil		Machinery oil
Paper, rags and other absorbents		Contaminated rags, wood contaminated with corrosive products, any material that has been exposed to a product that could put the ecosystem at risk

WASTE GENERATED | EVOLUTIONARY

2020

LER CODE	WEIGHT SUM (KG)
15 01 01 Paper and cardboard containers.	1.300
15 01 02 Plastic containers.	710
15 01 07 Glass containers.	3.030
15 01 10 Containers that contain traces of dangerous substances or are contaminated by them.	280
15 02 02 Absorbents, filtering materials [including oil filters not otherwise specified], cleaning cloths and protective clothing contaminated with dangerous substances.	286
16 02 15 Hazardous components removed from discarded equipment.	30
16 05 04 Gases in pressurized containers [including halons] containing dangerous substances.	17
16021423 Fabrics. Edible oils and fats.	8
16021442 Fabrics. Edible oils and fats.	22
16021452 Small appliances	4
20 01 35 Waste electrical and electronic equipment, other than that specified in 21 01 21 and 20 01 23, containing	55
20 01 40 Metals.	151



20 02 01 Biodegradable waste.	1.260
20013561. Small computer and telecommunications devices	42
Total amount	7195

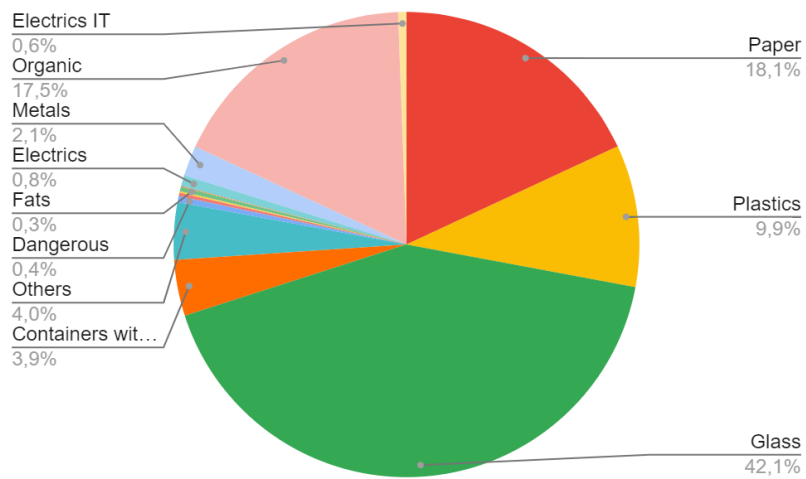
2021

LER CODE	WEIGHT SUM (KG)
08 01 11 Waste paint and varnish containing organic solvents or other dangerous substances.	32
08 03 17 Waste printing toner containing dangerous substances.	6
15 01 01 Paper and cardboard containers.	4.187
15 01 02 Plastic containers.	3.715
15 01 07 Glass containers.	4810
15 01 10 Containers that contain traces of dangerous substances or are contaminated by them.	231
15 02 02 Absorbents, filtering materials [including oil filters not otherwise specified], cleaning cloths and protective clothing contaminated with dangerous substances.	200
16 02 14 Discarded equipment other than those specified in codes 16 02 09 to 16 02 13.	49
20 01 21 Fluorescent tubes and other waste containing mercury.	46
Total amount	13.276

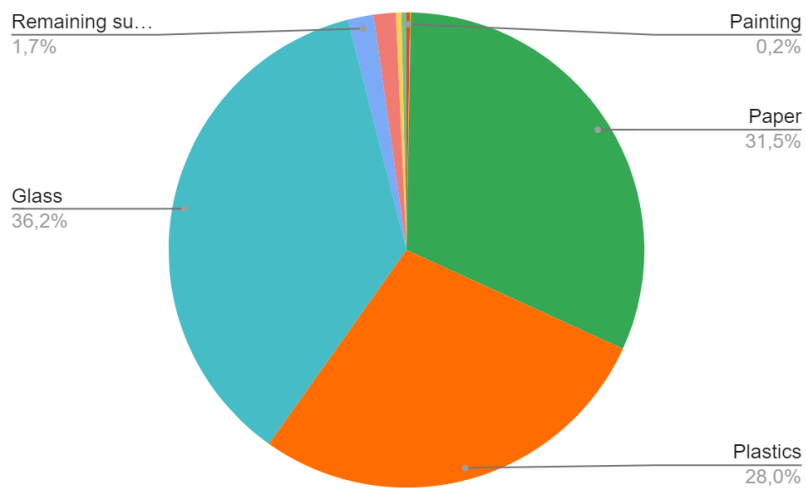
	Stays	KG	Ratio
2020	26.411	7.195	0,27
2021	37.327	13.276	0,36

2021 vs 2020	Paper, glass, plastics	On total waste of the year
184,52% KG	2021 12.712	252,22%
141,33% Stays	2020 5.040	39,65%





2020



2021

ASSESSMENT OF WASTE GENERATION

Due to the closure of the hotel for three months in 2020, the waste generated by the hotel has been considerably less than that generated in 2021. This is reflected if we go into detail of the type of waste that has been generated: In 2021 a 150% more glass, plastic and paper than in 2020. We can consider that this waste is mainly generated by hotel guests and the production derived from the services we provide to them (food, cleaning, maintenance). In fact, it has accounted for 95.75% in 2021 and 70.05% in 2020 of the total waste.



Therefore we can conclude that the greater the occupation, the greater the amount of waste generated.

But we definitely want to improve this figure and reduce the amount of waste generated during the next period. For this we will try:

- Buy more local, km0 and fresh products that come unpackaged.
- Encourage bulk and compacted purchase.
- Study the possibility of eliminating the bottles of water that we offer as a courtesy and replacing them with osmosis water sources and bottled water in the establishment.
- Produce our own osmosis water in restaurants and bars to eliminate the glass that is generated with each sale of a bottle of water.
- Study a circular economy project, which reinserts our organic waste into the hotel through the use of renewable resources, such as fertilizers, Bio Methane to heat DHW, green electricity and recycled water to irrigate the gardens.
- Alternatively, study the feasibility of a composter for all biodegradable waste.

