

# NET ZERO CASE STUDY # 4

Lemon & Jinja

Unit 11 Belbins Business Park

Romsey, SO51 7JF



**Industry:** Retail and Hospitality

**Location:** Hampshire, UK

**Established:** 2021

**Employees:** 15

Lemon & Jinja is a pioneering sustainable refill shop and plant-based café. As the UK's largest independent refill store, the business is committed to offering packaging-free solutions for everyday shopping. Lemon & Jinja also serves the community through workshops, events and by promoting eco-friendly living. Their café serves plant-based, minimal-waste meals and they've earned numerous accolades, including Best Sustainable Business in Hampshire & IOW for '22 & '23.

## THE CHALLENGE

### BECOMING NET ZERO

Despite Lemon and Jinja's already strong sustainability practices, there were areas where improvement was still needed. The business was committed to reducing its carbon footprint, minimising food waste and becoming a zero-waste operation.

#### Key challenges included:

- **Energy Efficiency:** The café's kitchen had halogen lightbulbs that consumed excessive energy, which could easily be replaced with more efficient LED lights.
- **Water Waste:** The kitchen was hand washing dishes before sending them to a commercial dishwasher, leading to unnecessary water use.
- **Food and Coffee Waste:** The café generated food waste from kitchen operations and customer leftovers. Additionally, coffee grounds and dishcloths contributed to the waste.
- **Storage for Reusable Packaging:** The business received large quantities of cardboard and packaging from deliveries but lacked adequate storage space to keep these materials organised and prevent unnecessary waste.

UKSPF  
GRANT RECEIVED  
**£3,750**

# NET ZERO CASE STUDY # 4

Lemon & Jinja

## THE SOLUTION

With the aim of further reducing its environmental impact, Lemon and Jinja applied for a £3,750 UKSPF grant to help fund several projects focused on sustainability.

**Replacing Halogen Bulbs with LED Lights:** To improve energy efficiency, the business used part of the grant to replace all halogen lightbulbs in the café and shop with energy-saving LED lights. This would significantly reduce electricity consumption, lower energy bills, and contribute to a more eco-friendly environment.

**Introducing Industrial Dishwasher:** The café's kitchen used to wash dishes manually before sending them through a commercial dishwasher, which wasted water and increased operational costs. The grant was used to upgrade to an industrial dishwasher that reduces water usage, as it can wash dishes more efficiently in one cycle.

**Food Waste Reduction with Lomi Composters:** Lemon and Jinja also invested in two Lomi composters. These devices convert food waste, including coffee grounds and dishcloths, into fertile soil in just a few hours with minimal energy consumption. This solution helps close the loop on waste by turning waste into a resource, eliminating the need for costly and unsustainable disposal methods.

**Lean-to for Reusable Packaging Storage:** A portion of the grant was used to build a lean-to for permanent storage of cardboard and reusable packaging materials. The lean-to ensures that the packaging can be kept clean, organised, and ready for redistribution to customers, thereby reducing the overall waste sent to landfill.

# NET ZERO CASE STUDY # 4

Lemon & Jinja

## THE IMPACT

The £3,750 UKSPF grant has helped Lemon and Jinja achieve a number of impactful outcomes:

- **Energy Efficiency:** Replacing halogen bulbs with LED lights has already led to a noticeable reduction in electricity consumption and is expected to further reduce energy costs over time.
- **Water Conservation:** By switching to an industrial dishwasher, water usage has been dramatically reduced, which not only lowers utility bills but also aligns with the business's sustainability goals.
- **Waste Reduction:** The introduction of Lomi composters has enabled Lemon and Jinja to reduce food waste, including coffee grounds and kitchen scraps. The composting process converts waste into usable soil, which is a key step in the company's transition to zero waste.
- **Improved Storage and Waste Management:** The lean-to has provided much-needed storage for reusable packaging, helping the business manage waste more efficiently and reduce the amount of packaging sent to landfills.

In total, the business has made significant strides toward reducing its carbon footprint and operational waste, with the long-term goal of achieving a fully sustainable, zero-waste operation.

# NET ZERO CASE STUDY # 4

Lemon & Jinja

## CONCLUSION

The £3,750 UKSPF grant has allowed Lemon and Jinja to address key environmental challenges while staying true to its mission of sustainability. By upgrading their lighting, reducing water and food waste, and improving storage solutions, they have enhanced both their operational efficiency and their environmental impact. This grant has not only supported their immediate goals but will also have lasting benefits as the business continues to lead by example in promoting sustainability and reducing waste.



“ The Net Zero Grant has honestly been a game changer for us. Food waste was our biggest form of waste, so getting the LOMI composter has been incredible. Now, instead of throwing food scraps away, we’re turning them into compost that our customers can take home for their gardens. We even add in any compostable packaging we use, too. Switching to LED lighting has cut our energy use, and the new eco-friendly dishwasher means we’re using far less water every day. Sustainability has always been at the heart of what we do, but this grant has helped us push things even further and make real, lasting changes. ”

JESSE DUGDALE  
FOUNDER