

## CHEFFELO INTRODUCES CLIMATE IMPACT INFORMATION ON ALL RECIPES, GIVING CUSTOMERS CLEARER, EASIER CLIMATE CHOICES AT DINNERTIME

**Cheffelo, a leading Scandinavian mealkit provider, is rolling out climate impact information on all of its recipes across Sweden, Norway and Denmark. The new labels show climate impact per portion, helping customers make more informed choices without compromising on taste, convenience or variety.**

Globally, food production is responsible for roughly a third of all greenhouse gas emissions and for Cheffelo, mealkit ingredients account for 84% of the company's Scope 3 emissions. The fact that mealkits is a way to solve dinner with minimal foodwaste, is still the most important factor, but increasing transparency and enabling more climate-conscious choices is a concrete way to involve customers while respecting their freedom of choice and preferences.

"Our customers will always decide what they want to eat. We don't judge or punish anyone's food choices," says Peter Bodor, Head of Communications and Sustainability at Cheffelo. "What we can do is making it easier to understand the climate impact of food, at the moment when families are choosing what to cook next week. Over time, millions of those small, voluntary choices can add up to positive change."

Contrary to common perception, Cheffelo's analysis shows that low-impact meals are not limited to vegetarian dishes. Many chicken and fish recipes also fall into the low-emission category when designed with climate impact in mind, while still meeting customers' expectations on taste, portion size and convenience.

The new climate labels are being introduced alongside the most extensive recipe range on the mealkit market, with up to 150 recipes per week available in portion sizes for 2, 3, 4, 5 and 6 people. This flexibility allows households to tailor their menu to their own preferences.

The climate calculations are based on life-cycle assessments using the RISE Food Database and follow a clear, science-based standard for what qualifies as a low-emission dish ( $\leq 0.9$  kg CO<sub>2</sub>e per portion). In 2025, the average climate impact of Cheffelo's dishes was 1.3 kg CO<sub>2</sub>e per portion, and 61% of all recipes offered were classified as low-impact according to this standard. Cheffelo's climate impact work is guided by the Greenhouse Gas Protocol and the UN Sustainable Development Goals. More information can be found here: <https://cheffelo.com/en/sustainability/>

**For further information, please contact:**

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## About Cheffelo

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Cheffelo is a leading, profitable Scandinavian mealkit provider that helps people eat well without the hassle of planning and shopping. Since 2006, Cheffelo has made it easier to enjoy varied, nutritious homecooked meals by delivering personalized meal kits with minimal food waste. With nearly 400 highly engaged employees, the company manages its own production facilities, integrating customer-unique packing processes and proprietary technology infrastructure to streamline operations and enable epic customer experiences. The company operates under the brands Linas in Sweden, Godtlevvert in Norway, and RetNemt in Denmark. In 2025, Cheffelo generated SEK 1.2 billion in revenue and delivered approximately 17 million meals. Cheffelo is listed on Nasdaq First North Premier Growth Market (ticker: CHEF).

[www.cheffelo.com](http://www.cheffelo.com)

[www.linkedin.com/company/cheffelo](https://www.linkedin.com/company/cheffelo)

## Image Attachments

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**Cooking Mealkit Recipe With Child**

## Attachments

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