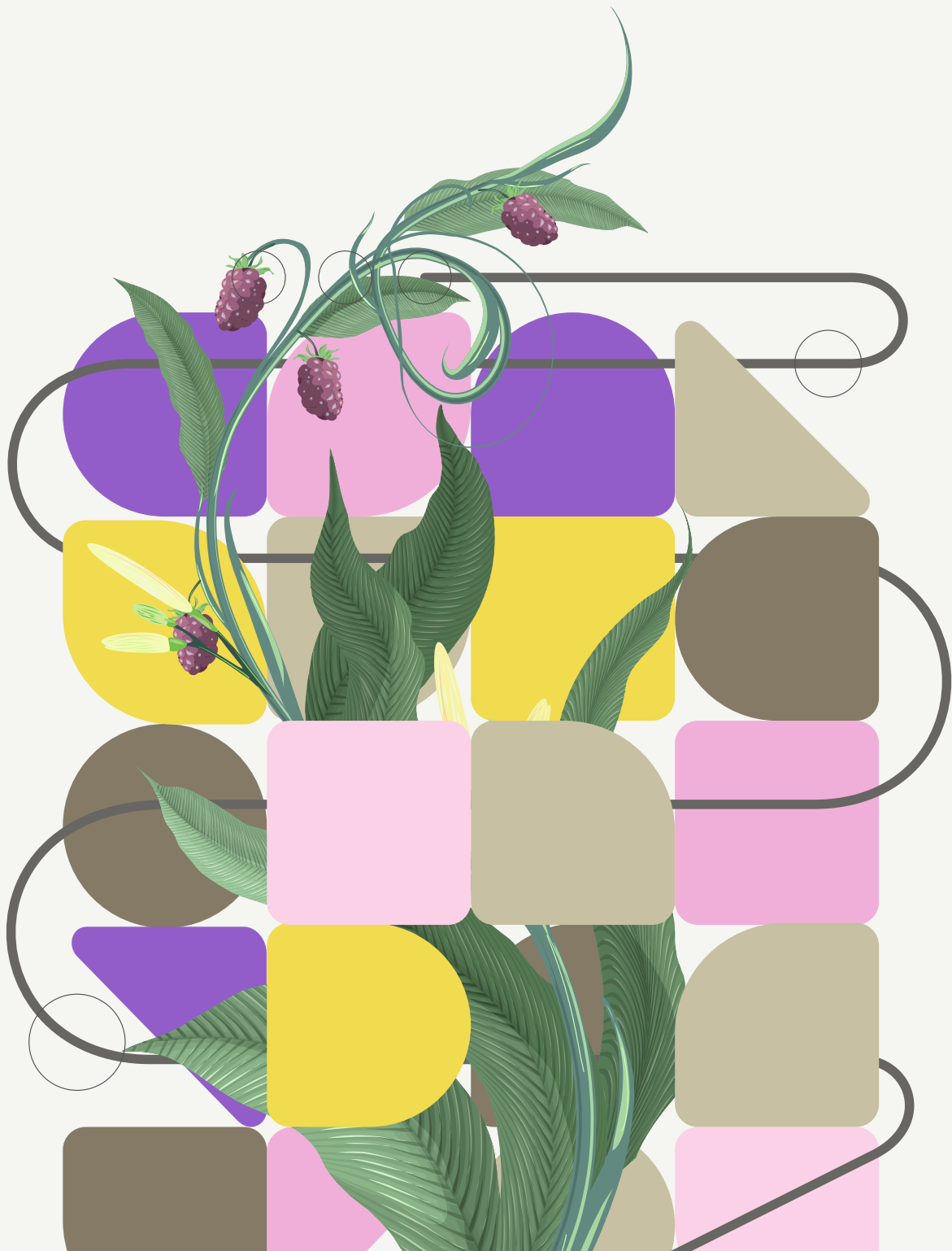


BERMAR™

# Stop the waste, enjoy the taste

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Caring for your wine and the earth



## What is wine waste?

Initially, when you open a bottle of wine or Champagne, it embodies freshness, deliciousness, and the precise characteristics envisioned by the winemaker. However, if the wine is not adequately cared for or preserved over time, it undergoes oxidation and **deteriorates to the point where it becomes unfit for serving**, contributing to a large carbon footprint and financial wastage over time.



## Did you know?

The carbon footprint of an average bottle of wine is 2.71 lb of carbon dioxide per bottle (resulting in approximately 0.54 lb per glass).\*

\*based off of a 750 ml bottle of wine (Greenly, 2023)





## Why use Bermar Preservation?

Upon opening, the quality of wine begins to degrade, an issue that has significant implications for the sustainability and financial efficiency of hospitality venues.

**The Bermar wine and Champagne preservation system addresses this problem, ensuring that no wine becomes unfit for service and subsequently wasted thanks to the system preserving any bottle of still or sparkling wine for 21 days.** By integrating this system, venues can substantially enhance the sustainability of their wine service.

This, in turn, provides an opportunity to communicate a stronger commitment to environmental responsibility to your customers. Furthermore, the financial benefits are substantial, as eliminating waste also translates to reducing costs associated with discarded wine. As such, the Bermar preservation system represents a significant stride towards a more sustainable and cost-effective wine service.

# Your wastage can add up!

**150**

glasses of wine  
per week

Using a basic model of 150 glasses of wine sold per week (around 30 bottles)...

**8%**  
wastage

...and an average percentage of waste across your wine service at 8% per bottle,

Wastage  
Carbon footprint  
**338 lb**

in one year, your venue's wine waste will be equivalent to 338 lb of carbon dioxide.



This is the carbon footprint equivalent of 125 bottles **(or 625 glasses)**!





A Berman wine & Champagne Preservation system can *reduce waste,* **BOOST PROFITS** & **delight customers.**

Rarely does making sustainable choices allow you to not only save money, but also increase profits.

A Berman Preservation system does exactly that.



## Introducing LE VERRE DE VIN+

Bermar's LE VERRE DE VIN+ systems are the world's only 'dual' preservation devices meaning you can reseal an unlimited selection of still and sparkling wines with one system.



2 in 1 still & sparkling wine preservation



21 days of perfect preservation



Any bottle, anywhere



Works in 1-5 seconds

# Bermar: A sustainable investment for your business

## Waste Reduction

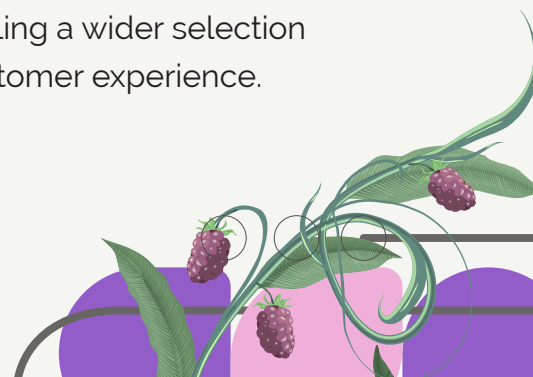
Bermar's preservation systems significantly enhance sustainability by reducing wine waste. The system preserves an opened bottle of wine in prime condition for 21 days, curtailing waste from oxidized, unconsumed wine.

## Efficiency and Speed

Bermar's ePreserve technology ensures rapid preservation of wine or Champagne in 1-5 seconds. These systems also use 70% less power in standby mode compared to traditional models, contributing to reduced energy consumption and carbon footprint.

## Increased Variety Without Increased Waste

Bermar's systems allow businesses to offer diverse and premium wines without the fear of waste. They eliminate the risk of spoilage, enabling a wider selection of wines, thus supporting sustainability and enhancing customer experience.



# ODETTE

At Odette, we believe very much in creating experiences and opening up possibilities, and Bermar's Le Verre de Vin+ system which has been with us since day one has allowed us to do just that. With 5 Champagnes, and up to 20 wines available by the glass at any point of time, having an effective and reliable preservation system is key to keeping our program sustainable financially and qualitatively.

## Vincent Tan

Wine Director



## Join a global family of Bermar Preservation users

**55,000**  
users

**90+**  
countries



Beyond the system, Bermar is committed to reducing the environmental impact of its operations.

We are dedicated to eliminating plastic from all our packaging materials. In our efforts to be more sustainable, we diligently source FSC (Forest Stewardship Council) Accredited cardboard with at least 75% recycled waste.

All our boxes are made with fully recyclable pulp and board.



**BERMAR™**

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