

GOOD LIFE. MODERN ORGANIC PIZZA

“We have a much better understanding of where our GHG emissions come from and are really excited about working with BalanceCarbon over the long term in being a leader in greening the hospitality industry”

Jake Greenrod
Owner GoodLife Modern Organic Pizza

Background

At GoodLife Pizza restaurants, they place enormous importance on sourcing produce that's organic, fresh, in season and from regional South Australia. When they do have to go further afield, it is only in a continual pursuit of quality and flavour. That means they spend a lot of time at local farms, markets and with organic growers. So when you tuck into your GoodLife organic pizza, know that the burst of flavour you experience is as nature intended it.

Project Scope

GoodLife have realised that an unhealthy environment results in deprived produce which



in turn means a poor tasting pizza. For this very reason, GoodLife decided to team up with

BalanceCarbon to not only understand their carbon footprint, but manage and mitigate their GHG emissions.

The Outcome

GoodLife now have a GHG emissions management plan and are working towards GHG emission reductions. GoodLife have also gone a step further by offsetting their unavoidable emissions by purchasing certified carbon offsets with BalanceCarbon. The decision to mitigate their unavoidable emissions means that GoodLife are now operating with zero net emissions or as more commonly referred as 'carbon neutral' granting GoodLife BalanceCarbon's ZeroC/business label.