



Scandinavia newsletter

JUNE 2025

newrest



Copenhagen, 2025

Congratulations to our employees of the Month!



Team Production are happy to announce **Anwar Muhammad** as Employee of the month. **Anwar** has been working with us for over a year, and during this time, he has consistently demonstrated dedication and a positive attitude. **Anwar** is a highly motivated individual who is always willing to support his colleagues. He is flexible, dependable, and never hesitates to go the extra mile when needed. We truly appreciate his hard work and commitment.

/Abdulla Aljairoudi, PRD Manager



We're proud to recognise **Tawan** as our **Employee of the Month!**

In their role as Fridge Checker, he consistently demonstrates attention to detail, reliability, and a strong work ethic. Their commitment ensures the smooth operation of our cold storage and helps maintain top-quality standards every day. Thank you for your outstanding work – it doesn't go unnoticed!



We are proud to recognize **Abraham Sandy** as our Employee of the Month for June. Abraham has consistently gone above and beyond in his role, a positive attitude, and a strong work ethic! Abraham has demonstrated exceptional reliability and initiative. In times when the team lacked managerial guidance, he stepped up without hesitation—offering support, direction, and a steady presence that helped keep everything running smoothly.

Some other winners...



A big **congratulations** to our Dock Coordinator **Mikael Lingebrant** who has diligently followed all our rules and ensured the unit is **clean, organized** and **safe**. Your commitment to **Quality, Health, Safety** and **Environment** sets a strong example for the entire team and shows true professionalism. Your hard work and attention to details make a real difference daily.

/Christian Fauseit, Deputy Transport Manager



Harchand Singh Jawanda started as a driver in April 2025 and has done a fantastic job from the beginning. He prioritises safety and always follows all procedures. He has a total of 24 audits from April to June 2025 and has no failed audits. No non-conformities either. He respects the safety rules and driving rules and is always careful when he is out on the ramp. We greatly appreciate his work!

Welcome to our new Deputy Unit Manager!



We are excited to announce that **Mr. David Afonso** has joined Newrest Norway as our new **Deputy Unit Manager**.

David comes to us from France, bringing over 8 years of experience in operations management, along with a strong background in Production and QHSE (Quality, Health, Safety, and Environment).

His expertise and enthusiasm will be a valuable addition to our team as we work to enhance our operational excellence and maintain high standards.

David will collaborate closely with the unit management team to support daily operations, drive continuous improvement, and foster team collaboration.

Welcome aboard, David!

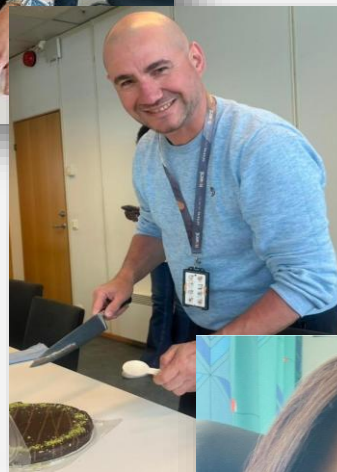
Birthday Season in OSL Unit!



Michel Montoya
(Maintenance Mechanic)



**Mariana Zucchi
Arauzo**(QHSE
Manager)



**Stefan
Anghelina** (PP
Manager)



**Varsha Dua
Grover** (HR
Payroll)

Every birthday comes with a celebration, and we are celebrating the birthdays of our four team members. Newrest extends heartfelt wishes for happiness to each of you in life.

HAPPY BIRTHDAY!

World Safety Day – Science in Action!

Newrest Oslo's QHSE team hosted a fun and educational event at Oslo Airport to celebrate Food Safety Day. We organised a thrilling game called "Who Killed the QHSE Manager?" inspired by Clue. Participants answered questions about best practices in food safety to gather clues about the "murderer," the "weapon," and the "crime scene" within our unit (like the kitchen, production area, or involving the chef). The game was a hit, with winners receiving exciting prizes and delicious treats. It was a fantastic way to reinforce the importance of food safety while having a great time together.



Pride Month Celebrations!

Newrest OSL celebrates Pride week with SAS KO, 907 and 923
with cakes and muffins.

Our transport team visited SAS to spread love and care, as we believe in love. SAS appreciated Newrest's gesture and extended special thanks to the production team for the delicious treats.



First Aid and CPR Training!



Newrest Norway organised **FIRST AID Training** for its employees, covering essential information on responding to various health emergencies and who to contact for assistance.



We encourage all employees at Newrest OSL to download the **113 app** for emergencies.

Additionally, we were informed about the **ABC rule** and **CPR** and how to use a **heart starter** in case of emergencies.



Fire Safety Training



On the same day as the First Aid training, we also received instruction on **Fire Safety**.

During this training, we learned how to extinguish a fire quickly and how to work as a team to manage a fire situation.

We were taught how to use the **fire extinguisher, fire blanket, and hose reel**.

We were reminded not to panic, to evacuate promptly to a safe location, and to try to help our teammates when it is safe to do so.



Greenland, Here we come!

This summer, history takes flight again! SAS has officially launched its first direct route from Copenhagen to Nuuk in over 20 years—and we at Newrest are proud to be part of the journey. From the first coffee brewed at sunrise to the final tray loaded with care, our team is thrilled to help bring Greenland a little closer to the world. As Nuuk welcomes travellers through its brand-new international airport, this route isn't just a flight—it's a bridge between cultures, landscapes, and people. With Greenland topping National Geographic's "Best of the World" list for 2025, we're honoured to be fuelling discovery, one meal at a time.



A Taste of Tuscany, up in the Clouds!

This August, love takes flight—and we're honoured to play a small (but delicious) part in it. Ahead of a very special VIP wedding, we recently welcomed the couple onboard for a private menu tasting with our Head of Menu Design, Morten Ottesen. Crafted with elegance and emotion, the menu draws inspiration from the rolling hills of Tuscany, where the celebration will soon continue. A delicate Italian refined dishes were designed to reflect both the spirit of the destination and the joy of the occasion. The verdict? *Amore at first bite.*



World Food Safety Day!

In June, we fired up the grill and our brains for World Food Safety Day! This year's global theme focused on science, health, and quality—so we brought it to life the best way we know how: with food and fun. Our teams came together for a sunny BBQ, lively quizzes, and lots of laughter. From safety facts to science-inspired trivia, everyone had a chance to win small prizes and reconnect with what QHSE really means in our daily work. Because at Newrest, great meals start with great practice, and we're proud to make safety part of the recipe.



CSR in Action: Banana CPH

This year, our Banana CPH initiative was proudly shortlisted in Newrest's global CSR contest as one of the standout projects across all units! With over 115,000 single-use plastic items replaced in CPH alone between March and June, and even more across Scandinavia, the impact spoke for itself—and impressed the entire jury. While we didn't make it to the final round this time, being recognized was both motivating and inspiring. Let's keep the momentum going: CSR is not just a project—it's a mindset. We encourage everyone to live by Newrest's 9 CSR pillars each day. And if you've got a green idea or an impactful action in motion, don't hesitate to reach out. Let's build it together.



**We save bananas.
A circular banana life.**

From this
Overripe / 'ugly' bananas.



To this
Plant-based products.



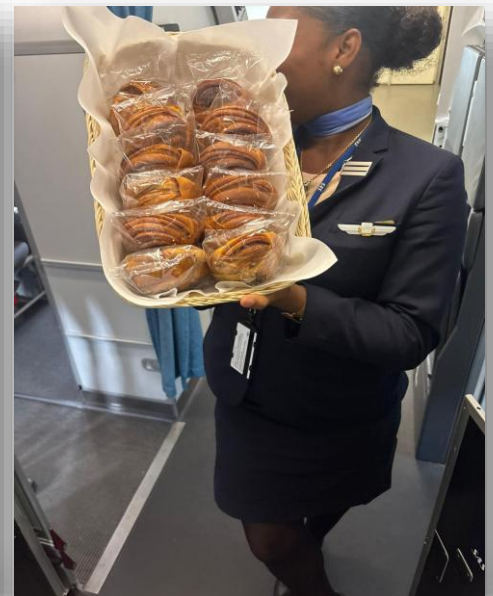
✈️ Special Operation: Goodie Bags for Visby Flights

From **June 23rd to 27th** our unit supported **Almedalsveckan** in Visby – Sweden’s major political event – by delivering **custom Goodie Bags** for **Plus Class passengers** on all SAS flights to and from the island. In total, we handled **85 flights** and served **6,313 meals**, ensuring top-quality service during this high-profile week.

💬 Positive Feedback from SAS:

“I want to sincerely thank all of you at Newrest that has contributed to this enhanced service to and from VBY this week! Wishing you all a great summer!”

👏 A **Big thank you** to the whole team for your commitment and professionalism!



Success for our BBQ-Lunch!

On Thursday, June 26th, we finally got to enjoy our long-awaited BBQ lunch — and it couldn't have been a better day for it! With blue skies overhead and the smell of the grill in the air, the courtyard quickly filled with laughter, conversation, and the clinking of plates.

Our grill master served up juicy chicken and perfectly grilled halloumi, with plenty of tasty sides like corn on the cob, garlic bread, and roasted potatoes. And yes — dessert was very much a thing (because what's a BBQ without cake?). We had both chocolate and carrot cake to round things off.

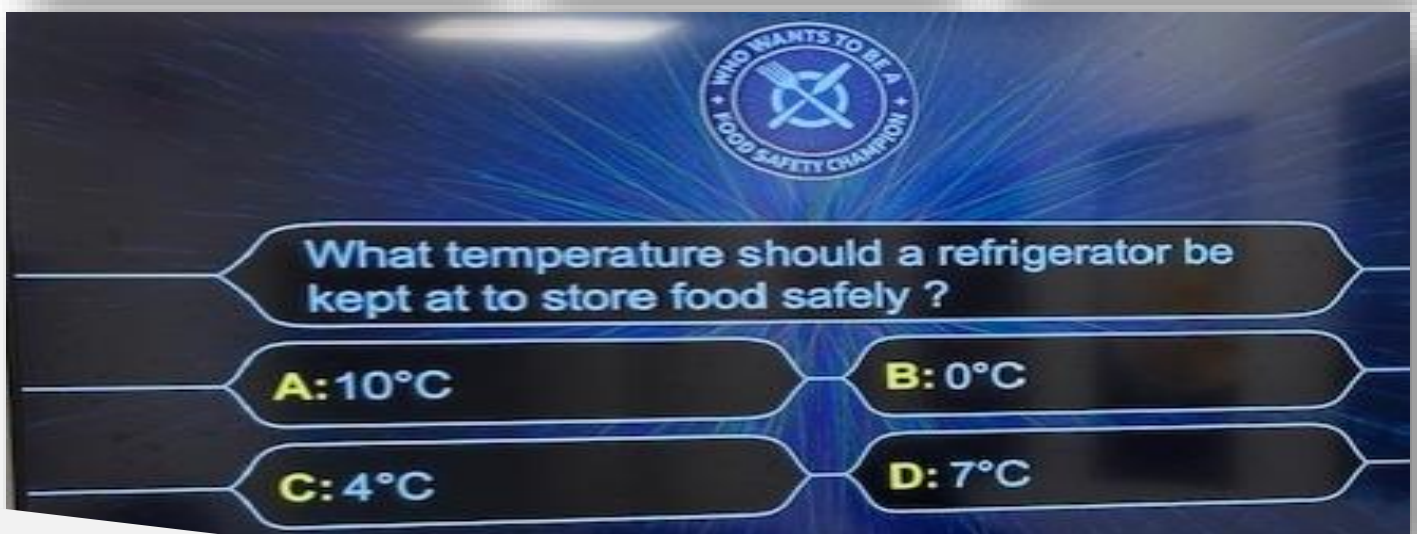
A huge shoutout to **Team Production** for organizing everything and manning the grill — and to everyone who joined in and made it such a fun and relaxed break in the middle of the workday.

Here's to more sunny lunches like this one!



World Food Safety Day!

As part of World Food Safety Day, the Newrest Arlanda organized a series of activities across all departments, involving teams of five participants. The event included food safety-focused tasks such as segregating allergens, identifying deviations in storage areas, and assembling drawers in pick-and-pack while avoiding the use of expired or damaged items. The two best teams concluded the day with a food safety quiz. This was a great initiative to engage teams and promote awareness of food safety practices in a practical and collaborative way.



ISO 22000

We are proud to announce that Newrest Arlanda has officially received the ISO 22000 certification, effective from 17 June 2025. This achievement marks a significant milestone in our journey and serves as a testament to the dedication and commitment of our teams across all departments. It reflects our ongoing efforts to uphold the highest standards in food safety management and reinforces our commitment to delivering safe and high-quality products.



Flies... A Major Risk in the Food Industry!

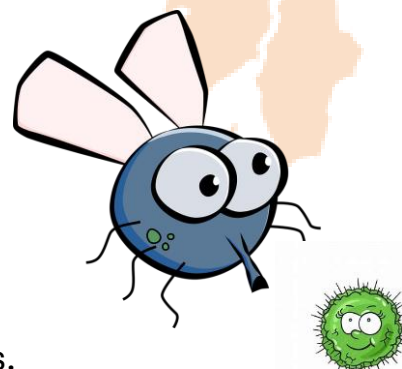
Why are they a concern?

Disease vectors:

A single fly can have 2 million bacteria like *Salmonella*, *E. coli*, cholera, typhoid fever, dysentery,...

Contamination:

Flies deposit pathogens on food, surfaces, and utensils.



How do they multiply?

Flies are attracted by organic waste, exposed food, moisture, and warmth. They lay eggs on food or in unsanitary areas, promoting rapid spread.



Consequences for the company

Economic losses:

Contaminated products, extra cleaning costs, stock losses, damaged brand image.

Non-compliance:

15% of food safety audit non-conformities are due to poor fly management.



Prevention and best practices

To avoid this risk, you need a strict:

HYGIENE with regular cleaning, prompt waste management or airtight storage;

MONITORING with the frequent inspections or control of entry points;

INTEGRATE PEST MANAGEMENT with the identification, the treatment, monitoring and documentation of actions.



Be careful not to leave the windows open even if the weather is nice



Recipe Of the Month: Suleman's Hotpot with Corn Noodles & Shredded Chicken

Serves: 4–6 Time: ~2.5 hrs Difficulty: Medium

Ingredients:

- 1 whole chicken
- 3L water
- 4 onions, chopped
- 250g mushrooms, sliced
- 2–3 tbsp oil
- 1–2 tbsp grated ginger
- 1–2 stalks lemongrass, chopped & crushed
- 100g alfalfa sprouts
- Fresh parsley, chopped
- Juice of 2 limes
- Salt & pepper to taste
- 200–250g corn noodles



Instructions:

1. **Boil Chicken:** Simmer chicken in water with 2 onions & salt for 1.5–2 hrs. Skim foam.
2. **Shred Meat:** Remove chicken, cool, shred meat, discard bones/skin. Strain and save broth.
3. **Hotpot Base:** Sauté remaining onions in oil, add mushrooms, ginger, lemongrass. Cook 5 mins. Add broth, lime juice, salt & pepper. Simmer 10–15 mins.
4. **Noodles :** Cook, rinse with cold water, portion into bowls.
5. **Serve:** Top noodles with shredded chicken, ladle hot broth. Garnish with sprouts, parsley, lime. **Tip:** Add chili or extra veggies (e.g. carrots, bok choy) for more heat or texture.

