Pro*Economy* |orca

Environmental Policy

ProEconomy Ltd is a provider of a copper and silver ionisation system for the control of Legionella in water systems to ensure regulatory and legal compliance are met. We employ over 20 staff and operate from one site.

ProEconomy Ltd has been providing cost-effective Legionella, Pseudomonas and other pathogens control in over 200 sites in the UK and Europe, including hospitals and other buildings for over 30 years.

ProEconomy Ltd ensures that all activities carried out by the organisation comply with all relevant environmental legislation.

The organisation is committed to the prevention of pollution; we aim to continuously improve our environmental performance through the support and involvement of all employees, suppliers and any other interested parties. In recognition of this, we have implemented an environmental management system (EMS).

We aim to:

- 1. Actively reduce waste through our resource efficiency policy, which describes our principle of preventing, re-using and recycling all our product (the Orca system) and office waste;
- Maximise efficient use of natural resources through business 2. and office best practice guidelines;
- 3. Continue to operate a purchasing policy to ensure as much material as possible is sourced from recycled / recyclable material;
- 4. Reduce the amount of energy consumed during office hours by efficiently using equipment and operating our 'switch off when not in use' policy;
- 5. Continue to encourage our clients, suppliers and stakeholders to adopt our environmental principles and develop an environmental management system in their own organisations: and
- 6. Showcase our solutions and increase awareness of the environmental harm caused by purposely elevating hot water temperatures (see PDF entitled Legionella Control at Low Temperatures - available on our website).
- Review our EMS including this policy and publish an 7. Environmental Statement annually.

Byron Bedford

Signed:

CEO

Pro*Economy* | Orca Copper and Silver Water Treatment

proven Legionella control