

Q&A | Eco Series Green Whip & Pro Chargers



Q: How does Sustainability fit into the iSi Culture?

-Sustainability is one of the three core elements (besides "independence" and "integrity") of our corporate vision. (iSi Group: www.isi.com) It is anchored in all areas of the company through intergroup sustainability management and is continually developed in a goal-oriented manner.

-Climate change is the central challenge of our time. As a global, family-run company, we are aware of our responsibility to make an active contribution to reduce global warming. In order to emphasize the special importance of the topic, Allegra Pochtler, member of the owning family and Vice President of the Group, took charge of the control and management of the sustainability agenda in 2020. From the very beginning, sustainability has been the guiding theme of our entrepreneurial activity. We have been developing and producing products for 4 generations.

-With our sustainability measures, we want to achieve the greatest possible impact on our environment, our society, and our company. For us, creating effective holistic sustainability management means concrete fields of action, defining ambitions, and pressing ahead with implementation.

Q: Has Sustainability been a corporate topic at iSi for some time?

-The target sustainability goals and our strategy for achieving them are based on a well-founded materiality analysis with internal and external stakeholders. A group-wide monitoring accompanies the implementation of the sustainability goals in each business area, i.e., iSi Culinary, iSi Automotive and iSi Components.

-We have developed our sustainability strategy on the basis of a sound analysis of our corporate carbon footprint and product carbon footprints supported by external institutes.

-To this end, we are gradually reducing our climate-impacting emissions. Where emissions cannot (yet) be reduced due to current technologies, we also invest in emission compensation projects as an alternative.

Q: Why is Nitrous Oxide so beneficial to whipping fresh whipped cream?

-The quick, easy, and efficient whipping of cream has made iSi the market leader for many years. The N₂O gas, which has essential properties such as high fat solubility, suitability for food, neutral taste, and occurrence in sufficient quantity, renders this possible. We are aware that N₂O is also a climate-damaging greenhouse gas, which is why we have been consistently researching climate-friendlier alternatives for years. Even extensive analyses (including those in cooperation with universities) have not yet provided a climate-neutral, N₂O-free solution with comparable advantages. We continue to research strenuously on more sustainable solutions for our customers and the planet.

Q: How can I reduce my restaurant's climate footprint and still serve whipped cream?

-Thanks to the high whipping volume, the iSi system yields more servings out of the cream used, thus reducing the amount of cream needed for each portion, the cost of goods used, and the emissions caused by cream that act on the climate. As a global, family-owned business and world market leader in our industry, we consider it our responsibility to invest in the development of technological innovations that reduce the carbon footprint per serving of cream to a minimum.

-With the development of the iSi Green Whip, we reached an important milestone on our mission in 2022: the technically optimized whipper gets 12%* more servings at the same cost of goods. This reduces the carbon footprint per serving of cream by 10% and lowers the cost per serving by 10%. The iSi Green Whip also lowers the calories per serving of cream by 10%.

-The most climate friendly cream toppings are plant-based. These immediately reduce the climate footprint per serving by 20%**. Since plant-based cream has a reduced fat content, it also saves calories per serving. However, the reduced fat content hampers the whipped volume. This naturally leads to fewer servings of cream than from the same amount of dairy cream. The iSi Green Whip is specially designed to neutralize this effect. Thanks to essential, technical optimizations, plant-based toppings of reliable quality are possible for the first time with the iSi Green Whip – serving for serving.

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Q: Is the iSi Eco Series System more sustainable AND less expensive than a can of aerosol whipped cream?

-Ask our experts to create side by side comparison test with your exact ingredients. Many customers are saving thousands of dollars per store by kicking the can out and replacing it with the Eco Series Green Whip and Pro chargers. Our research shows an average of more than 10% in savings, your actual results will vary based on your specific ingredients.

-Our products consist of durable materials of high quality for a long service life. We produce according to the highest safety standards, and always use high-quality and durable materials, such as stainless steel, for our products. In contrast to disposable products and one-use aerosol cans, iSi devices are developed for sustainable use for many years and are accordingly used worldwide day after day in coffee shops and restaurants.

Q: What is the overall cost of moving from the Aerosol can or another whipping siphon system?

-It always depends upon which type of whipped cream you choose, and from which type of system you are changing. Our experts are delighted to share our cost calculator with you. We will also be able to share a real-time snapshot of your investment costs and your ROI based on the savings due to switching systems.

Q: Do I have to use Eco Series Chargers in the Eco Series Whipper? Do Eco Series chargers work in other whippers?

-iSi Eco Series chargers are recommended for use in the Eco Series Green Whip to garner the most savings AND deliver the most impact in reducing climate footprint. Our Pro Chargers (Purple) will also work in the Eco Series Green Whip however the best possible climate footprint reduction will not be realized.

-Eco Series Professional Chargers cannot be used in the iSi Nitro System because the Nitro System requires Nitrogen gas, delivered with our Nitro Chargers®.

-We always recommend that iSi chargers be only used in iSi whippers.

Q. When will the Eco Series Green Whip and Eco Series Professional Chargers be available in the USA?

-Eco Series will be introduced at a world-wide launch during the National Restaurant Show in May 2022 and will be available in stock from September 2022.

Q: Is the Eco Series Green whip for use with Cold applications?

-Yes, the Green whip is designed for use with cold applications only.

Q: Are iSi Chargers made from recyclable materials?

-We are part of a global cycle: all iSi chargers are 100% recyclable and consist of up to 30% recycled steel. All iSi Chargers are made in Austria of European steel, which has a climate impact 40% smaller than Asian steel.

-The expansion of the circular economy is a key element in achieving the goals of the Paris Climate Accords. The steel supply chain is already adopting this: due to their properties, steel and ferrous metals have long been recycled in many countries. The circular economy model of steel is efficient and established. Unlike other materials, steel can be recycled repeatedly without any loss of quality, which also contributes to reducing greenhouse gas emissions.

-All iSi chargers (soda, cream, nitro) are made of steel and are therefore 100% recyclable.

-Following the international circular economy of steel, the steel used by iSi contains up to 30% of recycled steel. After use, the iSi Charger can be returned to the steel reclamation cycle, thus supporting the global reduction in greenhouse gas emissions, and reducing resources and waste in landfills.

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Q: Can I save costs AND help the environment with the new iSi Eco Series Green Whip and Pro Chargers?

-With the development of the iSi Green Whip, we reached an important milestone on our mission in 2022: the technically optimized iSi Green Whip dispenses up to 15% more servings using the same amount of ingredients. This reduces the carbon footprint per serving of cream and lowers the cost per serving by more than 10%. The iSi Green Whip also lowers the calories per serving of cream by 10%.

-Developing products that reduce food waste is a declared goal in the development of our devices. The most effective factors for this are the extension of the shelf life of the cream and the complete removal of the whipped cream from the iSi bottle. We fulfill both, because the iSi system is airtight and gives the cream a shelf life of up to 10 days. Even if these are already very important steps towards "food waste" reduction, we are continuously researching and developing other solutions to prevent food waste within our system.

Q: Are All iSi Chargers manufactured carbon neutral?

-One clear sustainability goal is to reduce our company's production-related greenhouse gas emissions (CCF, Scope 1+2) to the lowest possible level. We have already been successfully implementing this in production for 10 years with the use of 100% green electricity.

-Since 2022 - thanks to technical upgrades of our production facilities - we reduce the remaining GHG emissions of production by another 93% and compensate the remaining 7% of not yet avoidable emissions by supporting climate protection projects registered with the United Nations (project numbers: [CDM#0490](#), [CDM#1229](#), [CDM#5393](#)), which avoid N2O emissions in the chemical industry.

-This means that from spring 2022, all available iSi Chargers (cream, soda, nitro) will be produced in a 100% climate-neutral manner. This was calculated by [denkstatt](#) and verified and certified by TÜV Austria.

Q: Tell me more about the Climate Emissions Projects used to offset the Eco Series Professional Chargers.

-When selecting suitable projects, one thing was and is clear to us: we want to neutralize N2O in a targeted manner in order to protect our planet's climate. We therefore sought a solution that would enable us to reliably and verifiably neutralize the same amount of N2O that we emit into the atmosphere within the framework of internationally monitored climate protection projects.

-We finally chose suitable projects in agriculture: N2O is an unintentional by-product of fertilizer production in the chemical industry. By purchasing emission certificates, we provide targeted support to climate protection projects in Africa and South America to finance and operate plants for the catalytic neutralization of N2O. These best available technology plants split climate-damaging N2O with an efficiency of more than 99% into N2 and O, which are non-climate-damaging components of our atmosphere. We use the emission certificates generated in these projects to offer our customers worldwide another climate-friendly solution for whipping cream with the 100% climate-neutral iSi Professional Charger - Eco Series. (project numbers: ([CDM#0490](#), [CDM#1229](#), [CDM#5393](#)).

-iSi Eco Series Pro Chargers are produced climate neutrally and the remaining carbon footprint of the product is compensated 100% by neutralizing N2O emissions within the framework of climate protection projects approved and monitored by the United Nations (United Nations Framework Convention on Climate Change UNFCCC - Clean Development Mechanism Executive Board CDM EB). This was audited and certified by TÜV Austria.

Q: Do you have more sustainability plans for the future?

-iSi is a progressive company that is always looking to the future. We continue to invest in Research and Development to create more sustainable products, improvements to processes and manufacturing. To this end, we are gradually reducing our climate-impacting emissions. Where emissions cannot yet be reduced due to current technologies, we also invest in emission compensation projects as an alternative

**Average values. Actual increase depends on the cream product used.*

*** When using Cream Profi Whip, dairy cream vs. Green Whip, plant-based cream.*