



Sustainable Plan 2025 - Aago/Bulsikdang

Our journey began in 2024 with the launch of Aago, our first Nepali food stall, and we are thrilled to announce the introduction of Bulsikdang, a Korean food stall, in 2025. We are inspired by and actively support social and environmental causes. In line with the International Grand Market's Sustainable, Responsible, and Carbon-Wise Plan, both Aago and Bulsikdang are dedicated to achieving eco-friendly targets and becoming responsible traders during the 2025 IGM tour. We are committed to following environmental guidelines and have identified key measures to reduce carbon emissions for the upcoming event.



Biodegradable and plant-based cutleries & tableware

Aago/Bulsikdang will use Areca plant-based tableware and cutlery made by marginalized women in Nepal. These eco-friendly products support employment and women's empowerment while providing a sustainable alternative to plastic. Distribution in Scandinavia is handled by Lapteybota, a Finnish company that ensures compliance with international standards. We also promote awareness through a QR code linking to Lapteybota resources, emphasizing that sustainability should be a shared conversation.





Carbon-wise plan

Following our analysis of last year's tour with IGM, we concluded that we can either eliminate or replace certain pieces of equipment to reduce our carbon emissions and minimize our environmental impact. We are replacing heavy usage of gas burner for Momo station with electric induction. It is the most used station during last IGM tour. **"Researchers calculated that gas stoves pump 2.6 million tons of methane into the atmosphere each year, or the equivalent of 500,000 cars."**

We are disposing of the large refrigerator, reducing approximately 2 tons of CO2 emissions. **"Some of these refrigerant are classified as chlorofluorocarbons (CFCs), which can damage the ozone layer. 1 kg (2.20 lbs.) of refrigerant can produce 2 tons of carbon dioxide—the same as running your vehicle for six months straight."** Additionally, we will reduce our vehicle usage by 50% to mitigate carbon emissions. We have two stalls in 2025 tour but we will use truck and van equivalent to one stall as before in 2024.



Waste Management

We are committed to reducing waste management challenges within the kitchen while streamlining waste disposal for our customers. Currently, we are in discussions with a highly experienced carpenter to design an automated bin disposal station, complete with visible labels for each type of waste to enhance customer awareness. Our goal is to set a positive example for our fellow traders, promoting sustainable practices to the greatest extent possible.



As we are committed to implementing the necessary steps for sustainability and a carbon-conscious plan, we remain optimistic that the International Grand Market will support our initiatives. We aim to collaborate in educating and motivating others to engage in social and environmental causes. Let us work together to make this vision a reality!