

Radisson Hotel Group commitments and progress towards cage free eggs

28 April 2026

At Radisson Hotel Group (RHG), the welfare of animals raised for food is a high priority, as it relates to food served in its hotels worldwide.

Commitment

RHG is committed to working towards sourcing all its eggs from cage free sources globally. This includes eggs and the use of egg products. This commitment applies at a portfolio level, reflecting the RHG’s global sourcing strategy rather than a market-by-market or individual hotel approach. RHG remains committed to transparency and accuracy in reporting progress on our transition towards this goal since our initial commitment taken in 2019.

Cage free egg status

Based on the full year reporting of 2025, 72% of hotels in RHG’s global portfolio reporting their progress are now aligned to RHG’s cage free egg sourcing commitment, as 291 RHG properties reported offering eggs from cage-free systems. This represents 40% of the entire portfolio, considering non-reporting hotels as non-compliant. This represents increase of 14%. Among responding hotels, 75% of leased hotels reported offering only cage-free eggs; 72% of managed hotels and 70% of franchised hotels also reported offering cage-free eggs.

Progress varies by geography, influenced by local supply availability, regulatory frameworks, and the maturity of cage-free markets. In several areas, including parts of Europe and Oceania, implementation is more advanced, while other markets remain in earlier stages of transition.

2025 Results - Percentage of hotels stating that they offer cage-free eggs (self-reported, unless otherwise evidenced through available procurement data)

Area	% of compliant hotels (among responding hotels)	Number of hotels which responded	Number of compliant hotels	Total hotels
Europe	79%	247	196	423
Middle East	65%	31	20	63
Africa	82%	33	27	62
South Asia	47%	60	28	129
Southeast Asia Pacific	71%	21	15	38
China ¹	45%	11	5	18
Total	72%	403	291	733

¹ Excluding China Franchised hotels



Education and training

RHG is providing its hotels with comprehensive educational resources, including cage-free egg directories to support procurement activities where available. In addition to internal materials, RHG leverages training content and guidance developed by external animal welfare organizations. These collaborations offer access to best practice frameworks, webinars, and targeted training modules, designed to enhance hotel teams understanding of cage-free sourcing and implementation strategies.

Furthermore, RHG encourages hotels to participate in locally organized training sessions and workshops, ensuring that teams across all regions can build relevant knowledge and skills tailored to their specific market context and operational needs. This multifaceted approach ensures that both centralized and decentralized teams are equipped to effectively advance RHG's cage-free commitment.

Industry research

As a member of the World Sustainable Hospitality Alliance, RHG is actively involved in the World Sustainable Hospitality Alliance's joint industry response to the transition to cage free eggs by exploring research and viable solutions. RHG has been supporting the industry research, completed by the Food Choice & Policy Lab of Michigan State University, which will inform further implementation steps.

Engagement with external stakeholders

During 2025, RHG engaged with external animal welfare organizations, including Global Food Partners and the Humane World for Animals, to discuss progress and expectations related to its cage free commitment.

As a result of this engagement, RHG is working towards improving clarity of public disclosure, strengthening data coverage across areas, enhancing transparency around the mechanisms through which remaining gaps will need to be addressed and articulating a credible pathway to full implementation over time.

RHG remains in direct contact with these organizations.

Current and forward-looking actions

For RHG, clear, portfolio-level reporting remains a priority to demonstrate accountability, support constructive engagement with stakeholders, and track progress against RHG's responsible sourcing commitments. This approach reflects RHG's broader Responsible Business strategy and its commitment to continuous improvement, transparency, and alignment with internationally recognized animal welfare standards.

RHG is taking several proactive steps. Procurement teams will continue to prioritize the physical supply of cage-free eggs, while also implementing a blend of operational and market-based strategies. These include engaging suppliers and aligning contracts, particularly in regions where cage-free supply is still emerging and developing phased transition plans that take local market readiness into account. Actions are structured around the availability to ensure momentum towards full compliance, all while maintaining operational feasibility across diverse markets.

Operational priorities currently center on onboarding compliant suppliers, supporting hotels without centralized procurement offices, training local teams, and facilitating phased transitions. In addition, some hotels are exploring strategies to reduce overall egg usage, including menu redesign and egg-reduction initiatives as part of the Food & Beverage transformation, focused on organic, plant-based, fresh and local produce.

In markets with stable supply chains, RHG is focusing on continuing educational efforts and enhancing reporting mechanisms to further accelerate adoption. In less mature markets, supply constraints, fragmented market development, and price premiums can be significant barriers. RHG recognizes that these factors may affect the pace at which cage-free sourcing can be scaled in certain geographies, and that market readiness over the coming years is uncertain. RHG will continue to focus on practical implementation actions and transparent progress updates rather than setting additional time-bound public targets where credible pathways are not yet clear.

Looking ahead, RHG plans to identify internal solutions, benefit from industry research and participation, and upstream practices to support supply development and regulatory alignment at the area level. By tailoring strategies to the specific context of each market, RHG aims to overcome existing barriers and drive progress towards its cage-free sourcing goals.

Reporting

For hotels that share data across our portfolio, including a significant number of franchisees, RHG continues working toward the most comprehensive and accurate data possible. RHG continuously works on clear, consistent, and transparent portfolio-wide reporting to accurately reflect progress and avoid misrepresentation of local implementation.

RHG's global sustainability KPIs and results are updated annually and published in RHG's Responsible Business Report. RHG has increased its efforts to establish more accurate reporting, using information from on-site visits of the corporate Food & Beverage team, procurement data of hotels using RHG's Global Procurement Platform and the RHG's year-end sustainability survey. The Group will continue to improve its reporting efforts.

This statement is provided for transparency purposes and summarizes information available to RHG for the 2025 reporting year. Unless stated otherwise, figures and descriptions reflect hotel self-reporting and/or available procurement information and have not been independently verified for every property as RHG operates through a mix of leased, managed and franchised hotels and practices and data availability may vary by market and by hotel.

For more information on Radisson Hotel Group's Responsible Business, visit radissonhotels.com/cares