



Roskilde Festival 2025

Food Emission Report



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Executive summary

1

There was sold 993,132 dishes at Roskilde Festival in 2025 with 923,836 dishes sold being included in the CO₂e analysis. Food-related emissions from included dishes totaled 1,170 tons CO₂e, averaging 1.27 kg CO₂e per dish.

2

The ten highest-emitting stalls account for 64% of total CO₂e and 41% of dishes sold. Several of the ten are also among the top sellers, with burger stalls standing out. Only one of the ten lowest-emitting stalls ranks among them.

3

27% of food stalls had an average CO₂e per dish within the One Planet Plate target of 0.5 kg CO₂e per dish.

4

Familiarity, perception and name clarity drive sales of low-carbon dishes. For example, 'Pasta Pesto' being a well-known dish perceived as comforting and filling while clearly communicating what guests can expect.

5

Restricting red meat remains the most impactful step to reduce food emissions. Pork emits ~10 times less CO₂e than beef mince, and six of the ten best-selling dishes are pork-based - flæskestegssandwich being the clear favourite

There was sold 993,132 dishes at Roskilde Festival in 2025 and 91% of all food stalls are included in the CO₂e accounts

	2023	2024	2025
Total number of food stalls	90	90	74
Food stalls included in CO ₂ e accounts <i>(% of food stalls included in the analysis)</i>	88 (98%)	79 (87%)	67 (91%)
- Unique sold dishes	425	407	479
- Total dishes sold	1,100,000	962,137	993,132

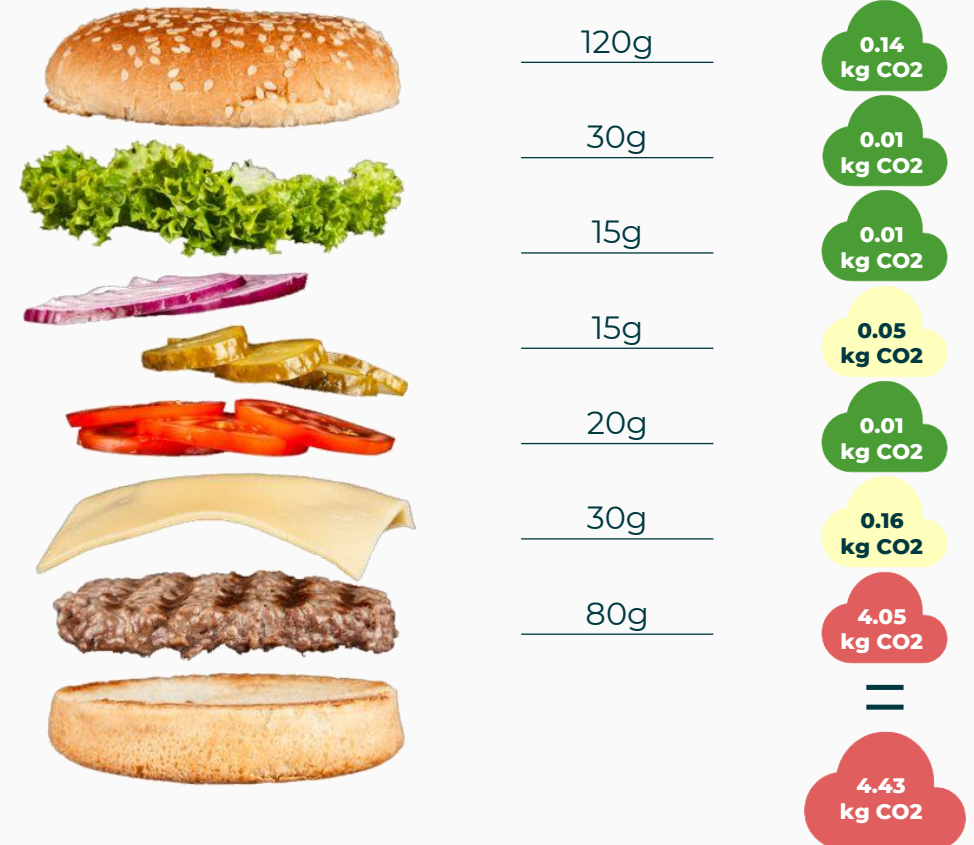
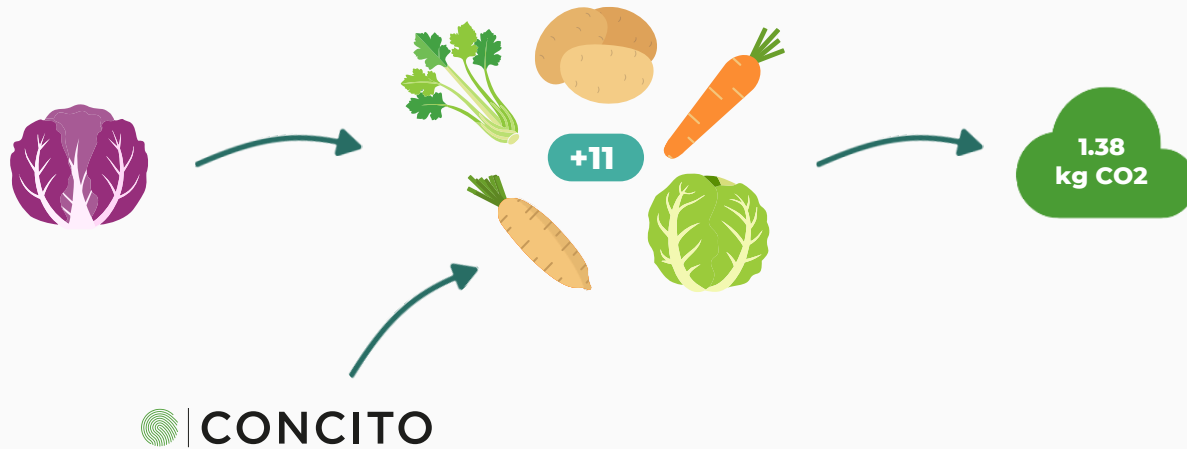
Sources: Emission report 2024, Roskilde Festival sales data, Concito and FoodOp recipe data.

CO₂e estimates in this report are derived from FoodOps' proprietary CO₂e matching model, which is informed by the Concito LCA database

Our AI-model ensures that all ingredients get a CO₂e estimate

Recipe example

Median of ingredients with the same GPC category




Emissions are based on sales data and CO₂e per dish, and these data have been triangulated with CO₂e estimates on procurement data

Methodology


Dish sales data × **CO₂e per dish¹⁾** = **Total CO₂e**

Example calculations

Veggie Burger 	2,316 dishes	×	0.4 kg	=	926 kg CO₂e
Pulled Pork Burger	12,836 dishes	×	0.5 kg	=	6,418 kg CO₂e
Chicken Burger	2,705 dishes	×	0.6 kg	=	1,515 kg CO₂e
Total CO₂e	17,857 dishes		0.49 kg		8,859 kg CO₂e

Sources: Emission report 2024, Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data.

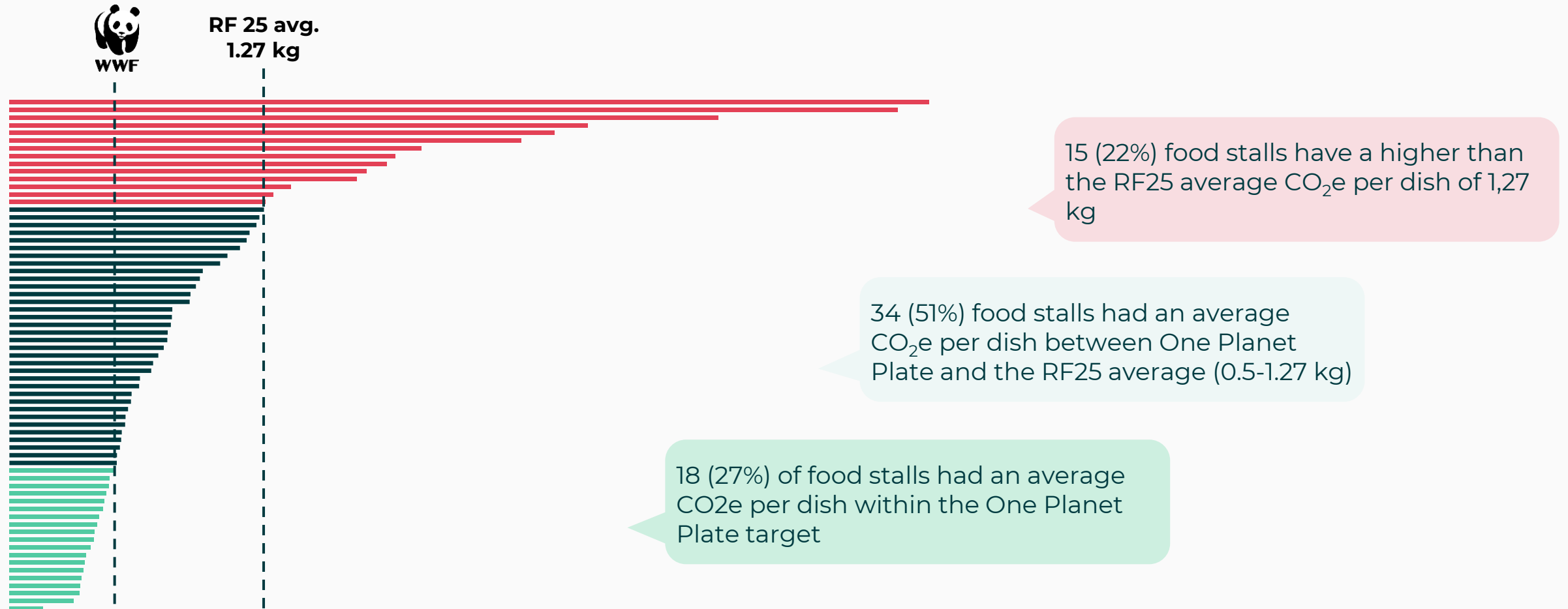
Food-related emissions totaled 1,170 tons CO₂e, averaging 1.27 kg CO₂e per dish

	 One Planet Plate	Other dishes	Total
<i>Number of sold dishes with CO₂e</i>	88,766	835,070	923,836
<i>Average CO₂e pr. kg</i>	1.37 kg	3.82 kg	3.62 kg
<i>Average CO₂e pr. dishes</i>	0.48 kg	1.34 kg	1.27 kg
Total CO₂e	43,698 kg	1,126,749 kg	1,170,448 kg

Note: 93% of all dishes sold are accounted for in the report
 Sources: Roskilde Festival sales data, Concito and FoodOp recipe data.

27% of food stalls had an average CO₂e per dish within the One Planet Plate target

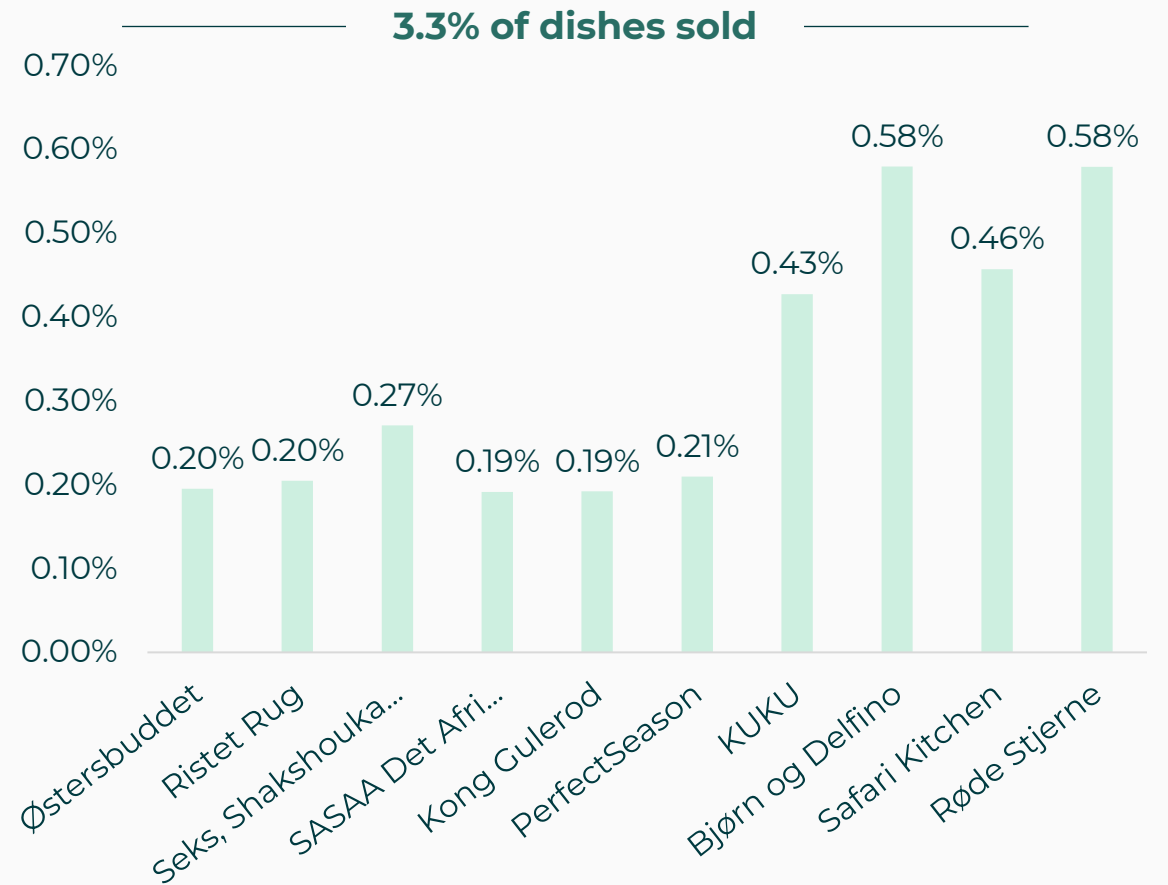
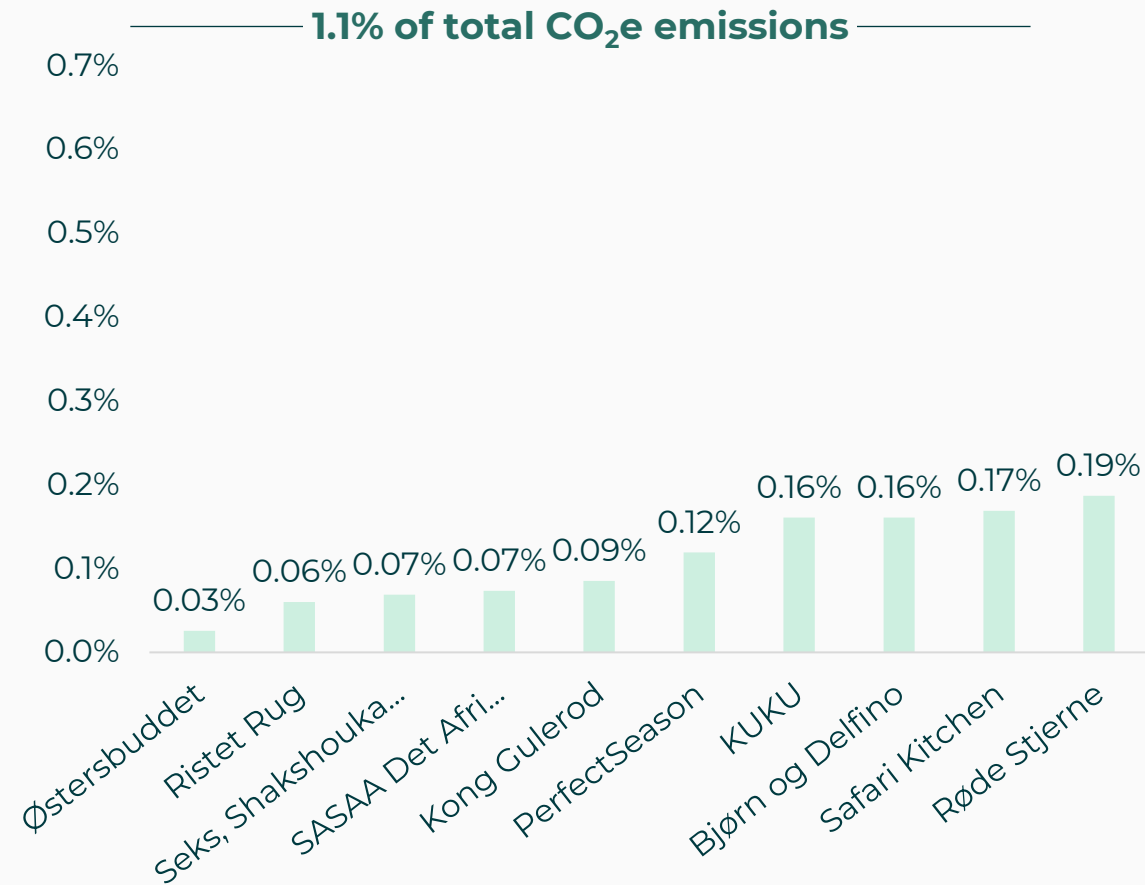
Average CO₂e per dish by food stall, kg



Sources: Concito and FoodOp recipe data.

The ten lowest emitting food stalls accounted for 1.1% of CO₂e emissions and 3.3% of dishes sold

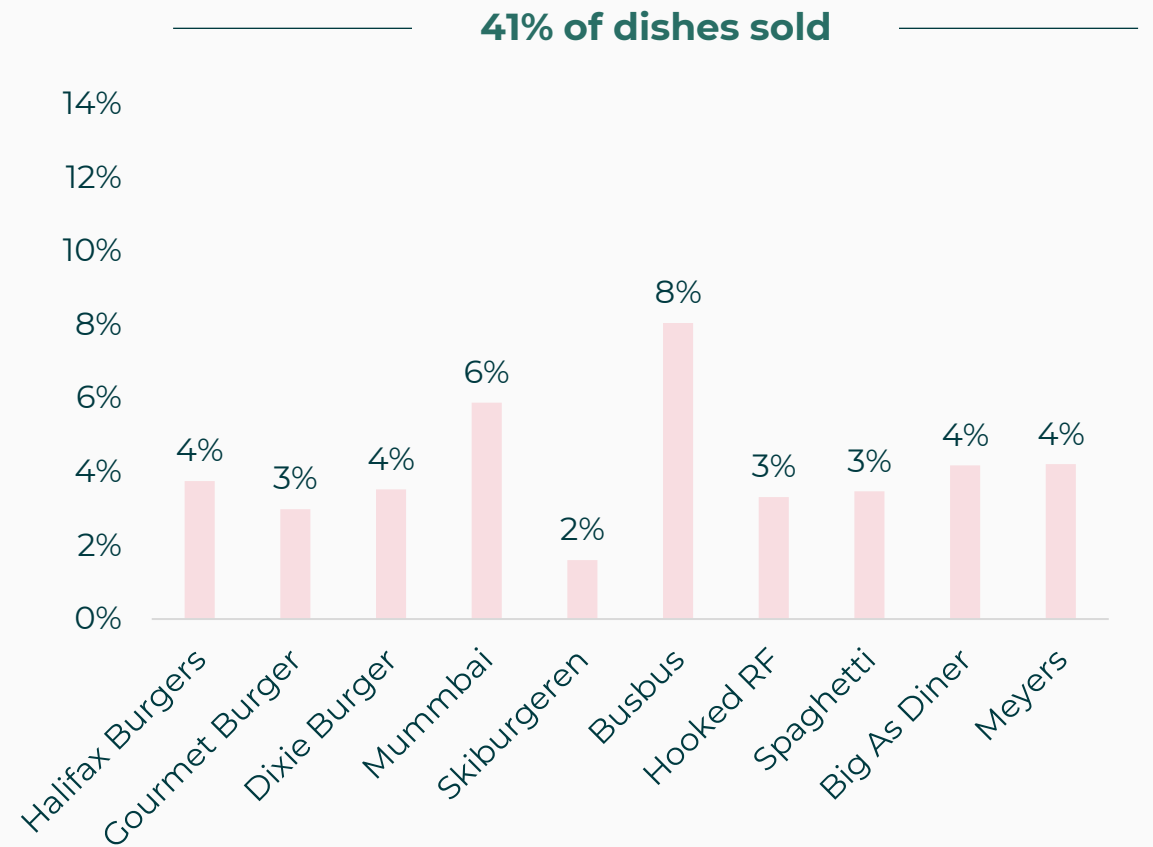
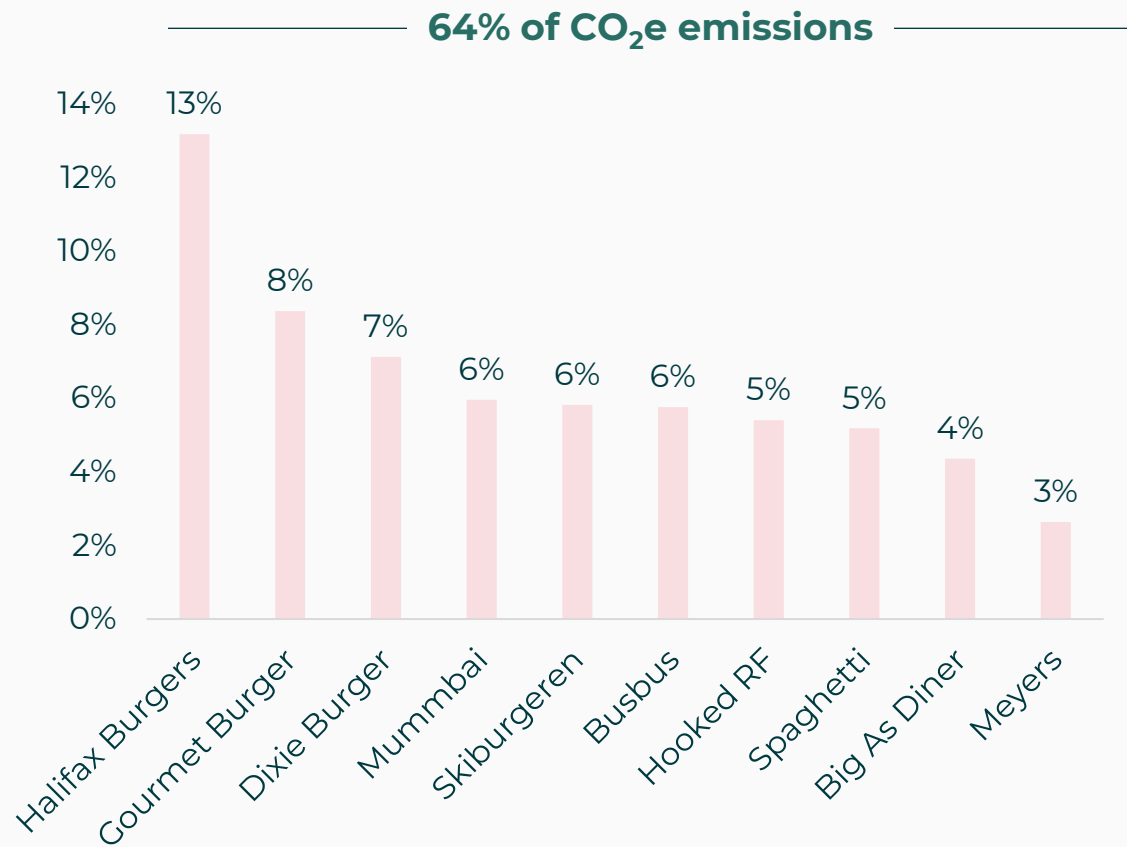
Share of total CO₂e and dishes sold by food stall, %



Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data.

The ten highest emitting food stalls accounted for 64% of CO₂e emissions and 41% of dishes sold

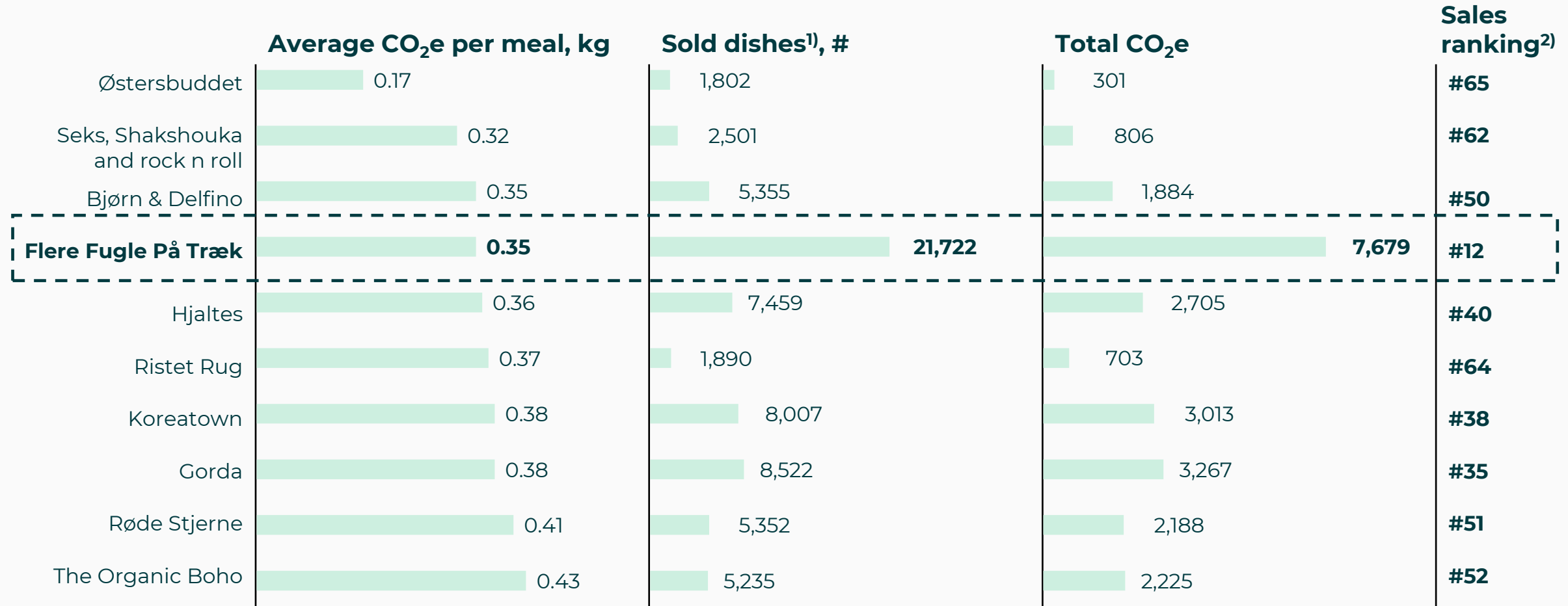
Share of total CO₂e and dishes sold by food stall, %



Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data.

Only one of the ten lowest emitting food stalls ranked among the top sellers

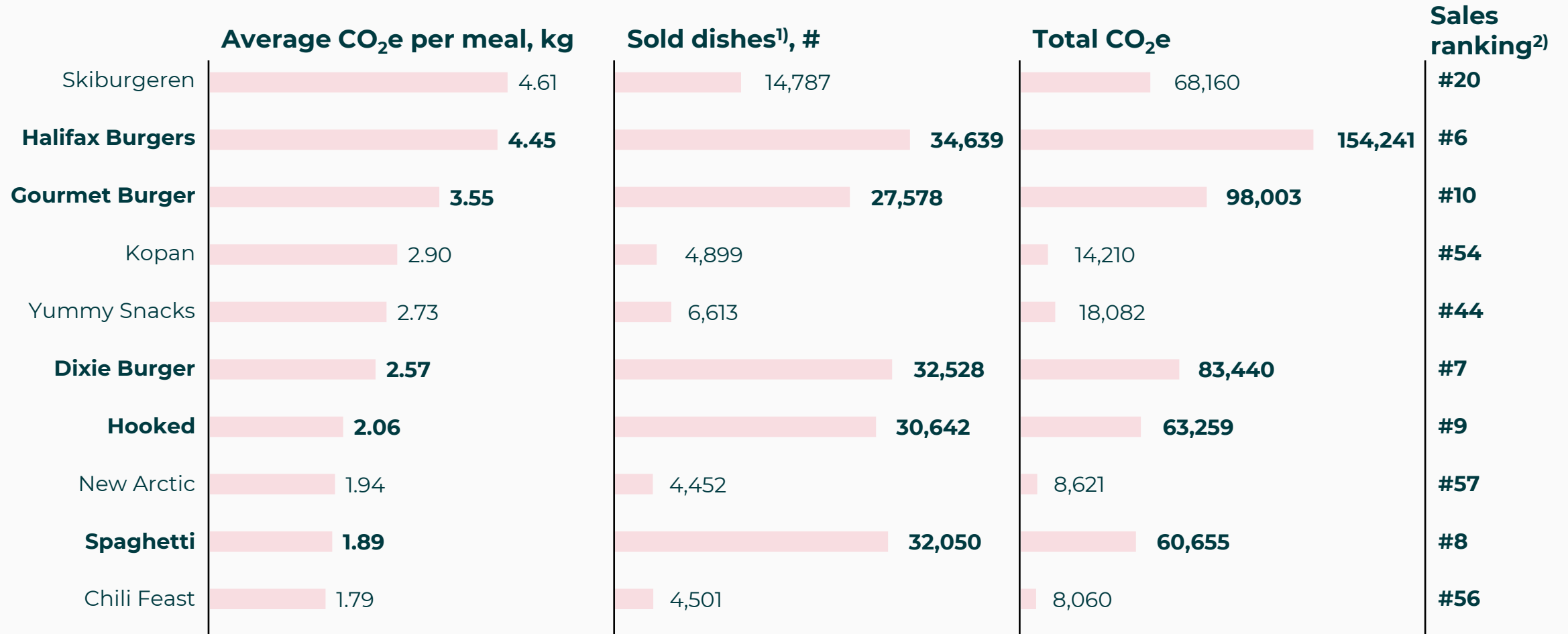
The ten lowest emitting food stalls, CO₂e per dish



1) Based on dishes included in CO₂e calculations; 2) Relative ranking on total number of sold dishes per food stall
Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

Several of the highest-emitting food stalls were also among the top sellers, with burger stalls standing out in particular

The ten highest emitting food stalls, CO₂e per dish



1) Based on dishes included in CO₂e calculations; 2) Relative ranking on total number of sold dishes per food stall
Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

When it comes to low-carbon dishes, guests choose what they know, understand, and expect to satisfy them

The ten best selling OPP dishes

	Sold dishes ¹⁾ , #
Pasta Pesto , Badeklubben af 1990	6,750
Beluga Bolognese , Spaghetti	4,331
Burger , Mikuna	3,610
Chana Masala , A Wicked Rabbit	3,374
Tomato/Vodka Pasta , Bjørn og Delfino	3,329
Wrap , Vex Mex	3,199
Dahl Plantbased , A Wicked Rabbit	3,118
Mushroom Burger , Halifax	3,051
Carbonara , Yummy Snacks	2,946
Gnocchi w. tomato , Flere Fugle på Træk	2,833

1) Based on dishes included in CO₂e calculations
Sources: Roskilde Festival sales data

Key characteristics of top 10

- **Familiarity:** Several of the 10 best selling dishes are well-known dishes
Examples: Carbonara, Burger & Dahl
- **Perception:** 5 of the 10 are pasta-dishes, often perceived as comforting and filling
Examples: Pasta Pesto, Tomato/Vodka pasta, Carbonara
- **Name of dish:** Dishes describing the actual food tend to sell better,
Examples: Gnocchi with Tomato, Beluga Bolognese, Mushroom Burger

The ten dishes with the lowest carbon footprint contribute very little to the total CO₂e, partly explained by relatively low sales volumes

The ten dishes with the lowest CO₂e per kg¹⁾

Ranking on sold dishes ²⁾	Dish	CO ₂ e per kg food	Total CO ₂ e ²⁾
#344	Kartoffel/porre suppe, <i>Food for Sixty</i>	0.1 kg	10.8 kg
#175	Fish'n Chips, <i>New Arctic</i>	0.3 kg	240 kg
#236/218	Ramen Mushroom (Small/Large), <i>K-Town</i>	0.4 kg	446 kg
#469/468	Ramen Vegetar (Small/Large), <i>K-Town</i>	0.4 kg	2.2 kg
#231	Panino Italiano, <i>La Trinacria</i>	0.4 kg	106 kg
#130	Boho Bowl, <i>The Organic Boho</i>	0.5 kg	436 kg
#181	Boho Burger, <i>The Organic Boho</i>	0.7 kg	295 kg
#141	Sekshouka, <i>Seks, Shakshouka and rock n roll</i>	0.7 kg	570 kg
#426	Øko Havregrød, <i>Brazil</i>	0.8 kg	22 kg
#286/256	Veganerburger (rødkål/salat), <i>Frikadiller</i>	0.9 kg	175 kg

2.3 tonnes CO₂e (0.2% of total)

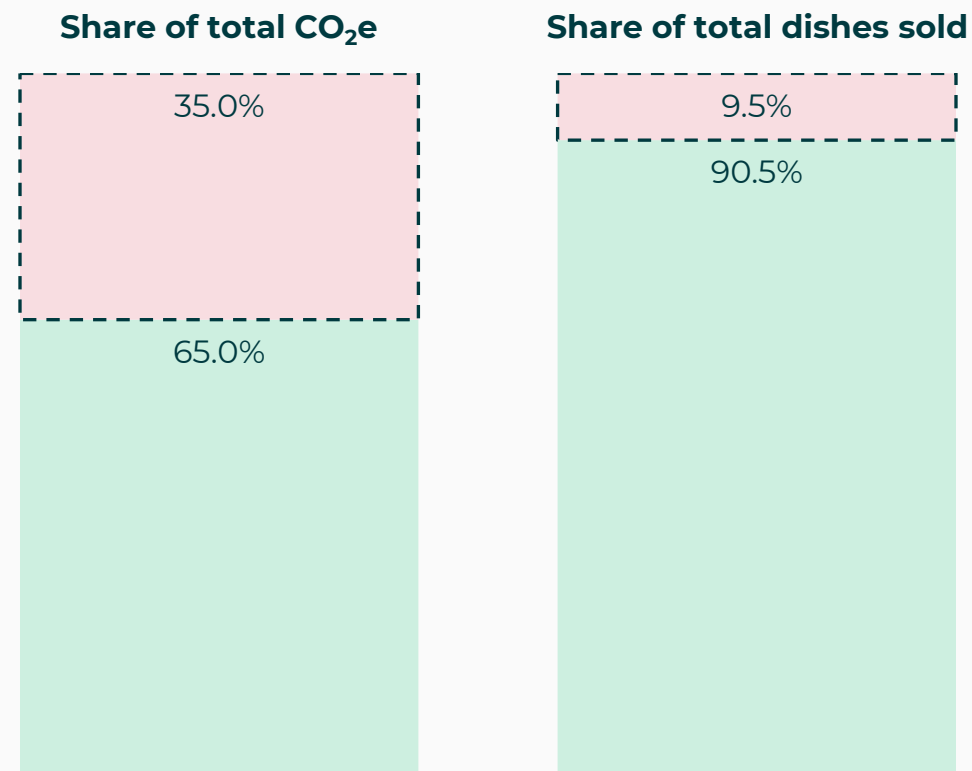
1) Only including full meals of at least 300g per portion; 2) Relative rank out of 479 unique dishes
Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

The ten dishes with the highest carbon footprint account for 35% of the total CO₂e emission with nine of these being burgers

The ten dishes with the highest CO₂e per kg food¹



	CO ₂ e per kg food	Total CO ₂ e ²⁾
Burger m. ost, <i>Badesøens Madbod</i>	16, Kg	7.3 t
Spicy Burger, <i>Halifax Burgers</i>	15.8 kg	35.1 t
BUL-KIM, <i>Kopan</i>	15.4 kg	13.3 t
Skiburger, <i>Skiburgeren</i>	15.1 kg	36.5 t
Snowboardburger, <i>Skiburgeren</i>	14.9 kg	17.5 t
Classix OX burger, <i>New Arctic</i>	14.7 kg	8.2 t
Classic Burger, <i>Halifax Burgers</i>	14.7 kg	108.5 t
Bacon Cheese Burger, <i>Gourmet Burger</i>	14.0 kg	94.6 t
360 Burger, <i>Skiburgeren</i>	13.1 kg	13.3 t
Dixie Burger, <i>Dixie Burger</i>	10.6 kg	75.4 t



1) Only including full meals of at least 300g per portion; 2) Based on total dishes sold, i.e., including number of combos sold.
Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

High emitting dishes do not seem to sell better than lower emitting dishes as five of the ten most sold dishes are below the RF25 average

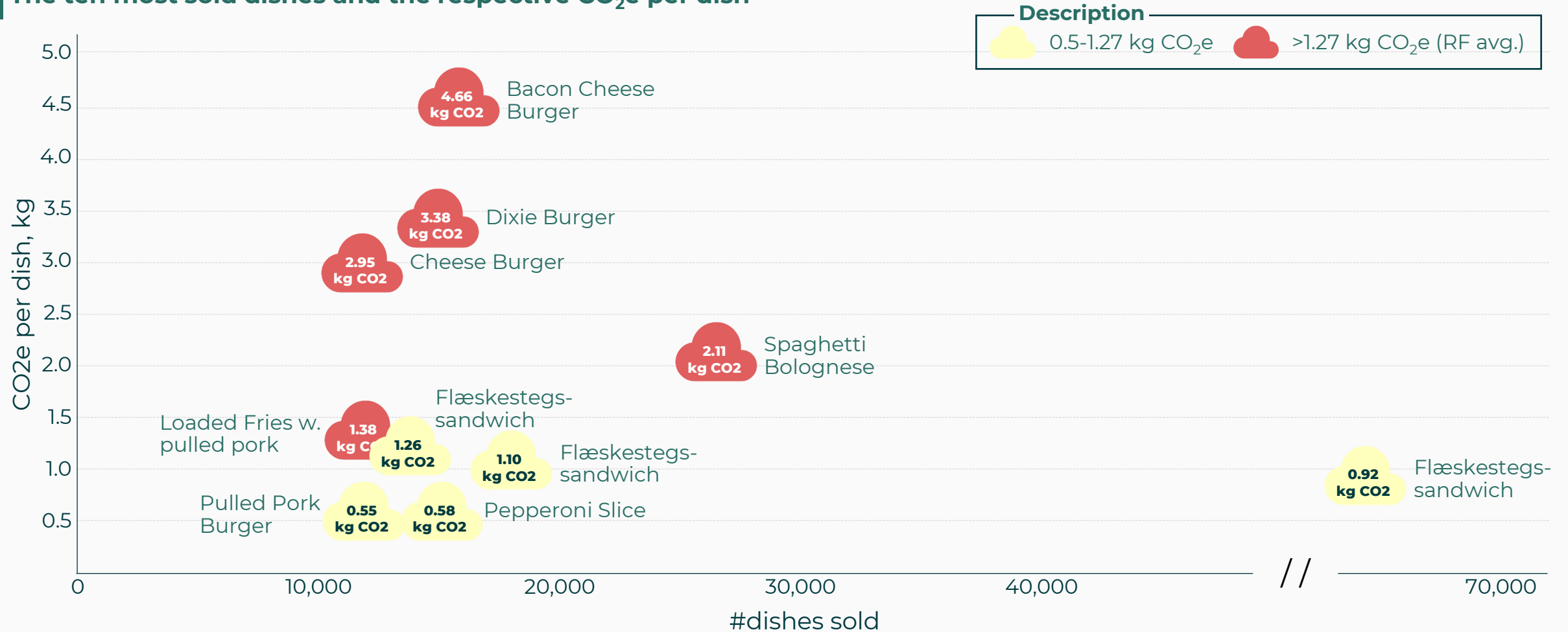
The ten most sold dishes and relative ranking on CO₂e per dish

	Sold dishes ¹⁾ , #	Average CO ₂ e per dish, kg	Ranking on CO ₂ e per dish
Flæskestegssandwich , Busbus	63,844	0.92	#111
Spaghetti Bolognese , Spaghetti	27,539	2.11	#42
Flæskestegssandwich , Meyers	18,878	1.10	#90
Bacon Cheese Burger , Gourmet Burger	16,863	4.66	#24
Pepperoni Slice , Diamond Slice	15,079	0.58	#194
Dixie Burger , Dixie Burger	14,718	3.38	#27
Flæskestegssandwich , Gynthers Corner	13,710	1.26	#79
Loaded Fries w. Pulled Pork , Mummbai	12,942	1.38	#74
Pulled Pork Burger , Brazil	12,836	0.55	#205
Cheese Burger , Hooked/Burgerbaren	12,769	2.95	#34

1) For this analysis, combos have been separated from individual dishes
Sources: Emission report 2024, Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

Six of the ten most sold dishes are pork-based with flæskestegssandwich being a festival favourite among guests

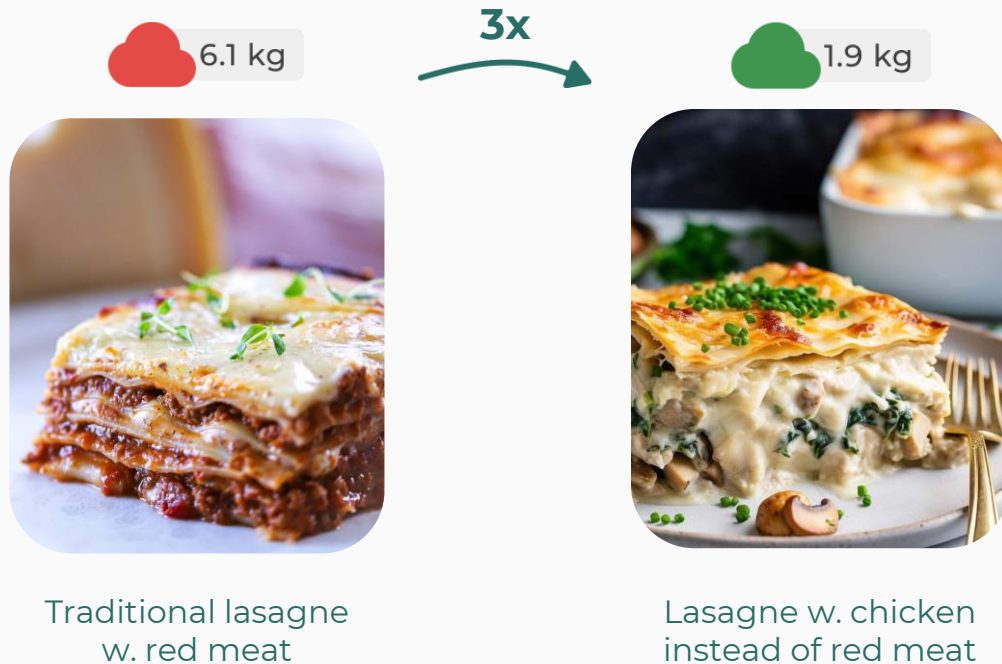
The ten most sold dishes and the respective CO₂e per dish



Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

Reducing red meat is the single most effective way to lower the total food emission on Roskilde Festival

Recommendation 1: Regulate or restrict red meat



- Replacing beef can reduce the CO₂e of a dish by up to 70%
- Burger is the most emitting dish type this year
- Pork- and poultry-based dishes are generally popular
- **Recommendation:** Restrict red meat to max 50g per dish

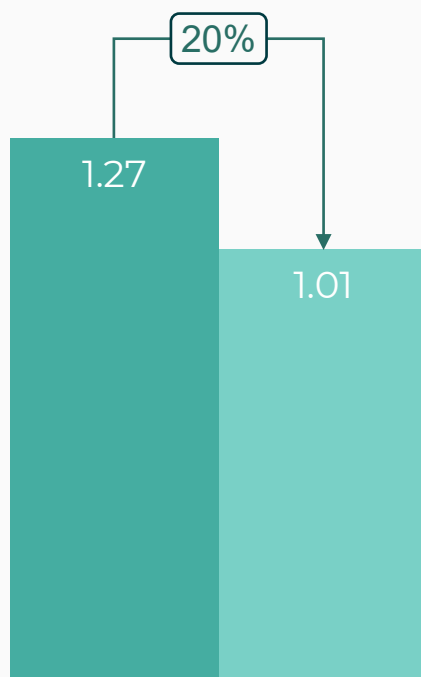
Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

Introducing a max. allowed CO₂e per dish would restrict many of the highest emitting dishes and result in significant reductions

Recommendation 2: Introduce ceiling for CO₂e per dish

Expected effect of 2.5 kg CO₂e per dish limit¹⁾

Expected CO₂e reduction, %



Examples of dishes within 2.5 kg CO₂e recommendation

Chili feast:

Chili con carne med brune ris, spidskålssalat og tortilla chips

Estimeret CO₂-aftryk: 2.542 g CO₂ / portion

NAM-NAM:

Pasta Bolognese

Estimeret CO₂-aftryk: 2.496 g CO₂ / portion

Grab n' Go Burger:

Korean Fried Chicken Burger Combo

Estimeret CO₂-aftryk: 1.981 g CO₂ / portion

District Tonkin

Caramelized Pork w. Rice

Estimeret CO₂-aftryk: 1.689 g CO₂ / portion

Examples of dishes below 1,5 kg CO₂e per dish

Yummy Snacks:

Carbonara

Estimeret CO₂-aftryk: 611 g CO₂ / portion

Namaste:

Butterchicken

Estimeret CO₂-aftryk: 1.525 g CO₂ / portion

¹⁾ Estimated by changing the CO₂e of dishes above recommended ceiling to 2.5 kg CO₂e per dish, all other variables kept constant
Sources: Roskilde Festival sales data, Concito and FoodOp recipe and CO₂e data

Requiring food stall to display CO₂e of all dishes is a high value, low-cost initiative that would reinforce Roskilde's commitment to sustainability

Recommendation 3: Visible carbon clouds on all menus

Providing visible CO₂e labels for each dish enables guests to understand the impact of their choices and make more sustainable decisions while keeping menu diversity intact.

Potential outcomes of this initiative


1. Enables guests to compare dishes and make more climate-conscious food choices.
2. Reinforces Roskilde Festival's commitment to sustainability and strengthens the festival's environmental credibility.
3. Incentivizes food stalls to offer lower-carbon dishes, fostering creativity in menu design aligned with targets.
4. Provides strong signalling effect at a relatively low cost

Mock-up of how CO₂e could be displayed on menus





| Thank you

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