

REDUCE & REUSE

We support a circular economy model in our business, one which aims to manage natural resources efficiently and focuses on keeping products and materials in use as long as possible through reuse, recycling, refurbishment and maintenance.

Some examples of how we work to reduce our environmental impact and continuously improve our sustainability practices include:



SINGLE-USE ITEMS & PLASTIC REDUCTION

- We are eliminating and reducing single-use items and plastics from our daily operations and replacing them with more sustainable alternatives throughout the fleet when possible.
- To date, we have eliminated over 500 million individual single-use items fleetwide and continue to find new opportunities to cut and replace items with more eco-friendly alternatives.
- Among the plastic items we have eliminated or replaced are straws, cutlery, stir sticks, cocktail and garnish picks, and chopsticks, and we continue to make progress eliminating plastic cups and lids. Where possible, we have replaced these items with more sustainable and non-plastic compostable options such as paper, wood or bamboo.
- We also shifted from individual or single-use packets and containers of products like butter, sauces, yogurts and personal care amenities to bulk-purchased items served in reusable sustainable containers.



WATER MANAGEMENT

- We manage water responsibly by producing almost 90% of the water we use on board our ships from seawater using desalinization and reverse osmosis equipment.
- We train our crew members on water efficiency practices as part of our environmental training program.
- We also encourage our guests to assist us in our water conservation efforts by making them aware of ways to help conserve water such as reusing towels and sheets.
- Our water use rate is approximately 38% less than the U.S. national average of 82 gallons per person per day.



FOOD WASTE REDUCTION & MANAGEMENT

- We have put in place several practical, technological and educational initiatives designed to creatively cut food waste while continuing to deliver exceptional dining experiences for our guests.
- We evaluate every aspect of food management across our organization — from how we purchase food, to its preparation and consumption on board our ships, to responsibly processing and managing remaining food waste in sustainable ways.
- We continuously identify areas where we can reduce food waste without impacting the guest experience, such as preparing and serving smaller initial portions in our buffet and main dining room while still giving guests the option to take as much or as little as they want to eat.
- Most food waste generated onboard is processed through a food waste biodigester, which is used to naturally digest and efficiently break down food waste before sustainably releasing it to nature. We also use dehydrators onboard many of our ships to process food waste using heat to remove water content from food waste, reducing waste volume by up to 90%.
- Through these efforts, we achieved our 2025 target one year ahead of schedule, reducing food waste per passenger by 40+% in 2024 (vs. 2019), and we are working toward our 50% reduction goal by 2030.



CARNIVAL
CORPORATION & PLC.