



Global Cooksafe Coalition Media Release

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New 'Global Cooksafe Coalition' calls time on gas in our kitchens

Leading chefs and multi-billion dollar property companies in first ever gas exit pledge

Tuesday 22 November will mark the launch of the Global Cooksafe Coalition - an unprecedented new alliance of public health, climate, aid and development organisations, multi-billion dollar property companies and leading chefs, joining forces to call for universal access to safe, sustainable cooking, including the phase-out of gas from our kitchens.

The Global Cooksafe Coalition (GCC) will launch with a sizzling all-electric cooking demonstration by leading chefs **Darren Robertson and Palisa Anderson** in Sydney restaurant, Automata, and the release of a new report, *The Future of Cooking is Electric*.

As part of the launch, **Lendlease, a global investment, development and construction company, and real estate investment trust, The GPT Group (GPT)**, will commit to an end to gas in kitchens of new developments in OECD countries by 2030 and all-electric retrofits of existing properties by 2040. This is the most ambitious commitment currently in place in Australia.

Lendlease has a global portfolio of AU\$44.4 billion in funds and AU\$30 billion in assets under management, with GPT managing a AU\$26.9 billion portfolio of Australian office, logistics and retail assets.

“As recognised leaders in sustainability, GPT is committed to being a positive contributor to the environment while improving our resilience to environmental changes,” said **GPT’s Head of Sustainability and Energy, Steve Ford**. “Our actions to reduce energy consumption and emissions in our portfolio are driven by GPT’s Energy Master Plan and commitment to operate a carbon neutral portfolio of assets within our ownership control by 2024. The electrification of kitchens in our assets reduces the use of fossil fuels by our tenants, and subsequently their customers, which plays a role in bringing us all closer to a 100 per cent renewable energy future.”

“In line with our target to reach absolute zero carbon by 2040, electrification across our global investments, development and construction operations is essential,” said **Lendlease Global Head of Sustainability, Cate Harris**. “While the transition to electric cooking powered by renewables will take time, it’s already underway at our new commercial development Victoria Cross Tower in Sydney and we’re looking forward to working alongside our Coalition partners to drive and accelerate industry change.”

The Global Cooksafe Coalition enjoys the support of some of the world’s leading chefs, from one of Australia’s most influential chefs, Neil Perry, to Gordon Ramsay’s Development Chef Rob Roy Cameron, trailblazing induction chef William Gleave from Bright Restaurant in London, Chat Thai’s Palisa Anderson and James Edward Henry of Le Doyenné in France.

“Electric is definitely the future of cooking in the home and in commercial kitchens. It’s just cleaner, it’s more efficient and it’s definitely more beneficial for the environment. Everything tends to be neater and cleaner without gas,” said **Australian chef, restaurateur, author and television presenter, Neil Perry**.

“Food tastes better in a restaurant because we control the heat very precisely. Good induction means you can replicate this in the home kitchen and get very high heat, very low heat and excellent control. For example, most home gas stoves don’t get hot enough to cook a stir fry, and good induction is a step up,” said **Palisa Anderson, Chat Thai/Boon Luck Farm**.

The accelerating shift to electric cooking is being driven by a number of factors, ranging from health and climate impacts, to cost.

“Electricity access has expanded rapidly over the last five years in many emerging markets, yet electricity is still rarely used for cooking. Electricity has the power to transform safe cooking for communities in low- to middle-income countries where 3.2 million people per year are dying from illnesses related to indoor air pollution from cooking with solid fuels and kerosene,” said **Nyamolo Abagi, Senior Manager at CLASP East Africa**.

While the contribution of burning fossil fuels, like coal and gas, to the climate crisis is well understood, experts are focused on increasing awareness of the health impacts of using gas in kitchens.

[Research](#) shows that children living in a home with gas stoves have a 42% increased risk of having current asthma, and a 24% greater chance of being diagnosed with asthma at some point in life. [A 2018 study](#) estimated that cooking with gas is responsible for up to 12% of the burden of childhood asthma in Australia.

Gas stoves [leak](#) methane and other air pollutants even when they’re not being used. A [new study](#) released in October 2022, found that unburned gas contains harmful air pollutants including toluene, hexene, xylenes, and benzene. Benzene has been linked to anaemia, reproductive disorders, and various forms of cancer.

"Parents would be shocked to learn that a child living with gas cooking in the home faces a comparable risk of asthma to a child living with household cigarette smoke. In fact, cooking

with gas is estimated to be responsible for up to 12 percent of the childhood asthma burden in Australia," said **Dr Kate Charlesworth, public health physician and Climate Councillor**. "Gas - just like coal - is a fossil fuel that's driving the climate crisis. It has no place in our homes. We need to be doing everything possible to improve health outcomes for our children, and that means getting gas out of our homes as well as out of our energy mix to protect future generations from worsening climate impacts."

Quotes from Coalition members and partners

"If you were to take a tour around some of the most forward thinking chefs' kitchens in the world right now you'd be hard pressed to find a gas stove. People are moving toward induction for its precision, its ease of cleaning, and potential to limit fossil fuel consumption. There's nothing you can't do on induction that you can do on gas," said **James Edward Henry, Le Doyenné**.

"Gas stoves release toxic pollutants, including nitrogen dioxide, directly into our kitchens and homes. With decades of research documenting the risk that these substances pose to our health, governments have a responsibility to support the transition to clean, safe electric cooking," said **Director General of the European Public Health Alliance, Dr Milka Sokolović**.

About the Global Cooksafe Coalition

Coalition members support universal access to safe and sustainable cooking in new kitchens by at least 2030 and existing kitchens by 2040 in the OECD and by 2035 and 2045 worldwide.

Founder members of the Global Cooksafe Coalition include the [European Public Health Alliance](#), [Asthma Australia](#), [the Climate Council](#), the [International WELL Building Institute](#), [the World Green Building Council](#), [the Australian Green Building Council](#), clean energy advocates, [CLASP](#), and [Modern Energy Cooking Services](#), which partners with UK Aid to advance the affordability of electric cooking in low and middle income countries. Secretariat support for the Coalition is provided via the European Climate Foundation.

Founding corporate partners include the GPT Property Group and Lendlease.

These global experts are backed by dozens of leading chefs, including trailblazing London chef William Gleave from Bright Restaurant, Le Doyenné's James Edward Henry, Chat Thai's Palisa Anderson, author and chef, Cynthia Shanmugalingam, Lankan Filling Station's O Tama Carey and chef, author and television presenter, Neil Perry.

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