

Sustainability at BSG LIVE'25

23rd – 26th June 2025 | SEC Glasgow



Policies / initiatives for 2025

Minimal conference material produced with a non-plastic recyclable badge, lanyards and foldout guide made from recycled materials that are also recyclable, and enhanced use of technology to help attendees navigate the event.

Encouraged minimal use of international speakers and any that did attend were given multiple roles.

City centre location with good public transport links. Social event venue within walking distance.

Section added to the Exhibitor Manual to encourage exhibitors to think about the materials on their stand including giveaways.

Delegates encouraged to bring their own water bottle to fill up from the water stations. No single use plastic throughout the venue.

Questions on travel distances and modes in the registration form to help track impact of the event.

Only vegetarian food served on two days of the event.

Carpet used throughout the congress was either recycled, reused, repurposed.

On-demand content library. Opportunity to view content without travelling and attending in person. Also, gives delegates who did attend in person the option to catch up on sessions they couldn't attend.

Virtual attendance. Three streams broadcast live so that delegates could experience the conference live without travelling.

Sustainability zone stand in the exhibition to educate, innovate and inspire delegates. The stand was created using materials recycled from conferences.

Partnership with Event Cycle who redistributed the items purchased for the family room to a local charity and will upcycle and redistribute the materials created for branding and directional signage.

E-poster screens switched off between poster sessions to save on power usage.

Partnership with Event Cycle



Partnership with Event Cycle to help minimise the environmental impact of the event.

The graphics from the BSG LIVE'25 conference were made from stretch fabric, a high-quality material that's not so easy to recycle. Rather than bin it, Event Cycle collected it to give it a second life instead. Working with Calluna Upcycling, a social enterprise supporting women with barriers to employment, 60 square metres of graphics were turned into 25 standard tote bags, 26 XL totes, and 15 laptop sleeves. Each one was handmade and ethically produced.

These new products were donated to community organisations across Glasgow including Glasgow Caring City, Amma Birth Companions and The Pyramid at Anderston Trust. For some, the bags are being used in skills academies and community shops to reduce reliance on single-use packaging. For others, they are providing a simple solution to vulnerable people navigating early parenthood or poverty.

This project also connected with a charity that empowers people through woodworking and reuse, ensuring that any wood leftover from the conference was repurposed rather than recycled.

Sustainability zone stand art piece

In collaboration with Healy Arts, a Glasgow-based charity led by sculptor Siobhan Healy, who is known for her work using reclaimed materials, an art piece was created for the sustainability zone in the exhibition. Working with donated tubing, expired gastroenterology equipment, and supplies from the skip of the neighbouring enterprises to the charity, Healy created a striking freestanding plinth and sculpture, called “Waves of Waste” that visually interpreted the magnitude of endoscopic waste the event audience sees within their work. Every coil, curve, and component came from real-world discarded medical materials.

The sculpture formed the centrepiece of the sustainability stand, created using recycled event carpet transformed into modular exhibition tiles to construct a bold, reusable stand frame, creating a cohesive environment of circular design.

Delegates could walk around the sculpture installation, reflecting on their own role in the system while surrounded by statistics brought to life: 546kg of waste generated in just five days at a single endoscopy centre. Enough waste each year to fill 173 football fields to a depth of one metre. A process that relies on single-use tools, water-intensive sterilisation, and complex recycling logistics.

After the conference, the sculpture was donated to Beyond Limits, a rural charity in County Durham supporting mental health and social inclusion through creative therapy. They plan to adapt elements of the sculpture into tactile sensory projects and group sessions, giving it a second life as part of their Makers' Table programme.

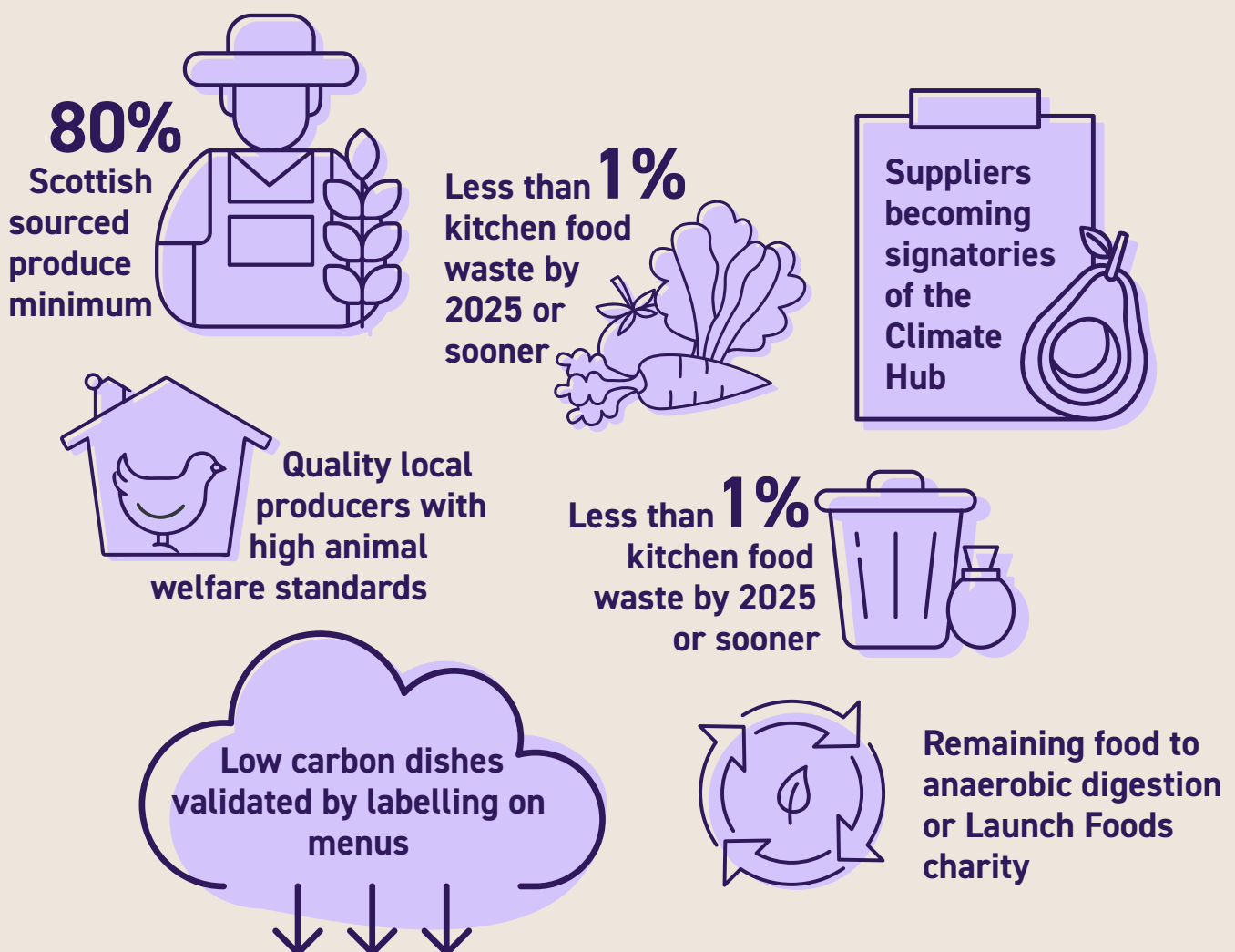


Venue caterer

Scottish, Seasonal and Sustainable

The SEC believes that good food is good for your event and good for our planet. That's why they have been working with Levy UK+I to create amazing food direct from Scotland's natural larder. They are committed to using a minimum of 80% Scottish-sourced, seasonal food, grown by producers using sustainable and responsible agriculture processes, offering healthier choices for us and our planet.

Key pillars



Reducing and Re-using

The SEC are making strides in the fight against food waste. They donate surplus non-perishable food to local charity Launch Foods and in 2020, around 10,000 food items were distributed through local community organisations and schools.

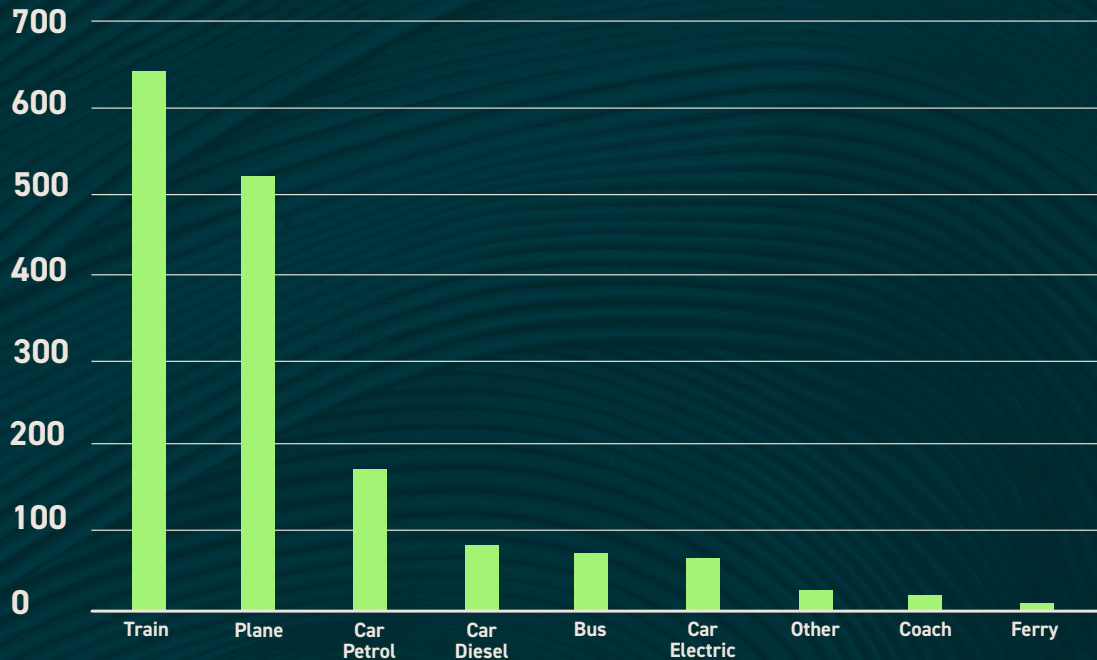
They aim to have reduced kitchen food waste to under 1% of food purchases by 2025 or sooner. Food waste will continue to be diverted from landfill to anaerobic digestion processing.

Their strategy also includes a plan for the packaging necessary for producing and delivering their food. They are committed to ensuring that all packaging will be reusable or recyclable by 2023.



Data from the registration

Mode of transport



Country of residence as indicated on the registration form (excludes virtual only attendees).



Recommendations for 2026

Further work with Event Cycle, to focus on items currently outside of the BSG's control, such as exhibition build.

Thorough review of all areas of the event, for example, e-posters vs paper posters printed by a sustainable printer.

Maintain only vegetarian food being served on the Monday and Thursday of the event.

BSG will continue to feature a dedicated Sustainability session in the main scientific programme, and will highlight sustainability abstracts, and any new sustainability initiatives and research on the BSG stand.

Stronger messaging to exhibitors earlier on in the process to get them to think about the materials on their stands including giveaways.

BSG will provide recommendations to industry on how they can contribute to a more sustainable BSG LIVE.

Check and discuss sustainability policies with any potential venue and supplier.

Consider carbon offsetting.

Work with the venue, ACC Liverpool, to track food waste, power usage, and water usage.