SUNPRIME DOGAN SIDE BEACH
2026 SUSTAINABILITY REPORT

Employees

Our employees are provided with a safe, secure and comfortable working environment. At the beginning of the season, our staff receive occupational health and safety training from Yaşam Zinciri, the company providing this service (10 July 2026).

To raise our employees' environmental awareness and help them apply what they learn in the hotel, environmental awareness training was provided by our environmental consultant, Onat Çevre (10 June 2026–20 July 2026).

Manavgat Municipality Fire Department provided training, with our participation, on precautions to take before and after a fire (5 June 2026).

We encourage activities organised by our employees to improve motivation, such as five-a-side football matches and boat trips.

During the season, we celebrate the birthdays of employees in small groups.

Our employees receive equal rights and benefits, without discrimination based on human rights, religion, language or race.

Employees who wish to do so are offered employment at our business's Zeytin Yağı factory during the winter months after the season ends. This provides an opportunity for seasonal hotel employees to work during winter.

Our Guests

One of the main topics of our weekly meetings is reviewing feedback from our guests. Where possible, problems are resolved as quickly as possible and feedback is provided to guests.

- We increased our Wi-Fi speed.
- We increased the number of new umbrellas and sun loungers at the poolside and on the beach.
- A Turkish Food Night is organised once a week for our guests.
- Following a recommendation from the previous travelife auditor, signs showing the English and Latin names of the trees in our garden have been installed.
- Two meat dishes that were not popular with guests have been removed from the menu and replaced with local vegetable dishes (testi kebab and lamb tandoori).

Respect for the Environment

To raise environmental awareness, our staff receive training from the company providing each service. Visual reminders encouraging guests to save water and energy are displayed in the common areas.

Energy Consumption and Improvements

We continue to record our energy consumption in the coming seasons. The two refrigerators in the kitchen have been replaced with new, energy-efficient models. In addition, the air conditioners in the staff accommodation have been replaced with 20 A+ energy-efficient air conditioners.

We have two measures planned to reduce water consumption:

• Garden irrigation will continue according to a schedule rather than using uncontrolled watering. If senior management approves, we plan to switch to an automatic irrigation system for the garden.
• Before the coming season, the bathroom and washbasin taps in all rooms will be replaced, with an expected saving of 3–5%. Two different types of toilet cisterns are in use in guest rooms and common areas, with flush volumes of 2–4 litres.

The following table compares our energy consumption in 2025 and 2026.

ENERGY TYPE	2025 AMOUNT	2025 PER-CAPITA CONSUMPTION	2026 AMOUNT	2026 PER-CAPITA CONSUMPTION
Electricity	426,769 kWh	14.32 kWh	368,694 kWh	15.06 kWh
Water	7,145 m³	0.23 m³	6,467 m³	0.26 m³
LPG	912 kg	0.03 kg	552 kg	0.02 kg
LNG	3,426 kg	0.11 kg	2,882 kg	0.11 kg
Firewood	13,000 kg	0.43 kg	6,500 kg	0.26 kg
Diesel	3,022 L	0.10 L	1,906 L	0.07 L

2025 data: 27,555 overnight stays. 2026 data: 24,477 overnight stays.

There are no October figures in the 2026 data. Some figures have decreased while others have increased. The main reason is the lower occupancy rate at the beginning of the season. Although energy and water use in common areas remained similar, the number of guests was lower. We will continue recording energy consumption in future seasons.

High-Emission Food Consumption

The table below compares the consumption of foods with higher emissions in 2025 and 2026.

FOOD TYPE	2025 AMOUNT (kg/L)	2025 PER-CAPITA	2026 AMOUNT (kg/L)	2026 PER-CAPITA
Red meat	3,499 kg	0.12 kg	2,399.38 kg	0.10 kg
Lamb	127.4 kg	0.004 kg	95.09 kg	0.003 kg
Chicken	3,416.25 kg	0.12 kg	3,119.29 kg	0.12 kg
Turkey	1,257 kg	0.04 kg	698.25 kg	0.03 kg
Fish	938.44 kg	0.03 kg	773.06 kg	0.03 kg
Shrimp	269 kg	0.009 kg	98 kg	0.004 kg
Squid	731 kg	0.026 kg	110.50 kg	0.004 kg
Mussels	40.42 kg	0.001 kg	10 kg	0.0004 kg
Milk	3,100 L	0.11 L	3,386 L	0.13 L
Butter	403 kg	0.01 kg	530 kg	0.02 kg
Cheese	2,408.5 kg	0.09 kg	3,115.36 kg	0.12 kg
Yoghurt	3,450 kg	0.12 kg	3,200.75 kg	0.13 kg

2025 data: 27,555 overnight stays. 2026 data: 24,477 overnight stays.

According to the data above, purchases of some food items have decreased, while the quantities of milk and dairy products have increased. We will continue recording these purchases in the coming seasons and discuss at meetings how these figures can be reduced further.

This season, we have removed two meat dishes from our menu and are offering local vegetable or legume dishes instead.

Food Safety

Our hotel is inspected regularly every month in terms of hygiene and microbiology by two companies. Samples are taken and analysed. To date, we have not encountered any food-related problems such as food poisoning. If hygiene inspection results identify an area requiring attention, the relevant department manager is informed in writing.

Supporting the Local Economy

All products purchased are sourced from our region. To support sustainable tourism, we strive to purchase environmentally friendly products that consume less energy and water and generate less waste.

We also give some of the metal and plastic containers collected in our recycling storage areas to women in a neighbouring flower-growing business.

In addition, plastic crates other than deposit-return crates are provided free of charge to people in our area who grow tropical fruit, so that the crates can be reused.

We collect the plastic bottle caps generated by our hotel and donate them to a nearby school, which then delivers them to an association supporting people with disabilities.

Purchasing and Waste Reduction

When purchasing products, larger packaging is preferred. A large proportion of our beer and soft drinks is supplied in glass bottles and returnable crates.

We sort our waste to enable recycling. A recycling station is also available inside the hotel for our guests.

The recycling results recorded up to 1 October 2026 are listed below:

- 1,204 kg of cardboard packaging prevented the cutting of 13.4 trees.
- Recycling 1,854 kg of glass waste reduced carbon dioxide emissions by 337 kg.
- 1,046 kg of plastic waste saved 14,884 kWh of energy.
- 854 kg of metal waste saved 1,107 kg of raw materials.

In addition to recyclable waste, hazardous waste that may harm the environment is collected separately in a dedicated storage area. Quantities and types are recorded. The waste is disposed of by licensed companies at the end of the season. The types and quantities of hazardous materials currently recorded are as follows:

HAZARDOUS WASTE TYPE	INSPECTION DATE	QUANTITY
Toner	14 Oct 2026	17.844 kg
Ampoule	14 Oct 2026	4.80 kg
Electronic waste	14 Oct 2026	6.675 kg
Contaminated packaging waste	14 Oct 2026	29.851 kg
Batteries	14 Oct 2026	7.548 kg
Generator oil	14 Oct 2026	31.38 kg
Accumulator / battery	14 Oct 2026	7.525 kg
Generator diesel filter	14 Oct 2026	2.519 kg

Energy Saving

Our hotel's hot-water needs are met by solar panels. Twenty A+ energy-efficient air conditioners have been installed in our hotel. Department heads provide our staff with training on energy saving.

Local Sourcing and Reuse

All purchased products are sourced from our region. For sustainable tourism, we make an effort to buy environmentally friendly products that consume less energy and water and generate less waste.

Some of the metal and plastic containers collected in our recycling storage areas are given to women working in a neighbouring flower-growing business.

Plastic crates, excluding deposit-return crates, are also given free of charge to local tropical-fruit growers to ensure their reuse.

Plastic bottle caps generated by the hotel are collected and given to a nearby school, which delivers them to an association supporting people with disabilities.

Korhan Poyraz
Hotel Manager