Naked Jam is a home based business and uses locally sourced ingredients to produce its products. Transport and travel costs are kept to a minimum by SMART working practices and linking with other local traders to share distribution costs using courier services.

Naked Jam's starting point was to reduce daily consumption of all utility services by installing utility meters in 2013. The benefit of putting these measures in place helped them to monitor use and make decisions about adapting working practices. A resulting factor was not to use a dishwasher for washing pans.

Naked Jam implemented a green policy to ensure sustainable and environmental issues where taken into consideration. Crucially, the evaluation of green issues hasn't stopped once the green policy was written, it is reviewed and new ideas looked at quarterly. Naked Jam is a member of the Sustainable Restaurant Association and of the Guardian Sustainable Business Network Group.

All electrical equipment has been serviced, replaced and updated where appropriate. For example, the old water heater was replaced with a variable water heater to allow tasks to be done using less heat energy where possible.

Over this coming 12 month period whilst production is increasing Jennifer is monitoring the energy use closely, to assess if their energy practices need changing.