

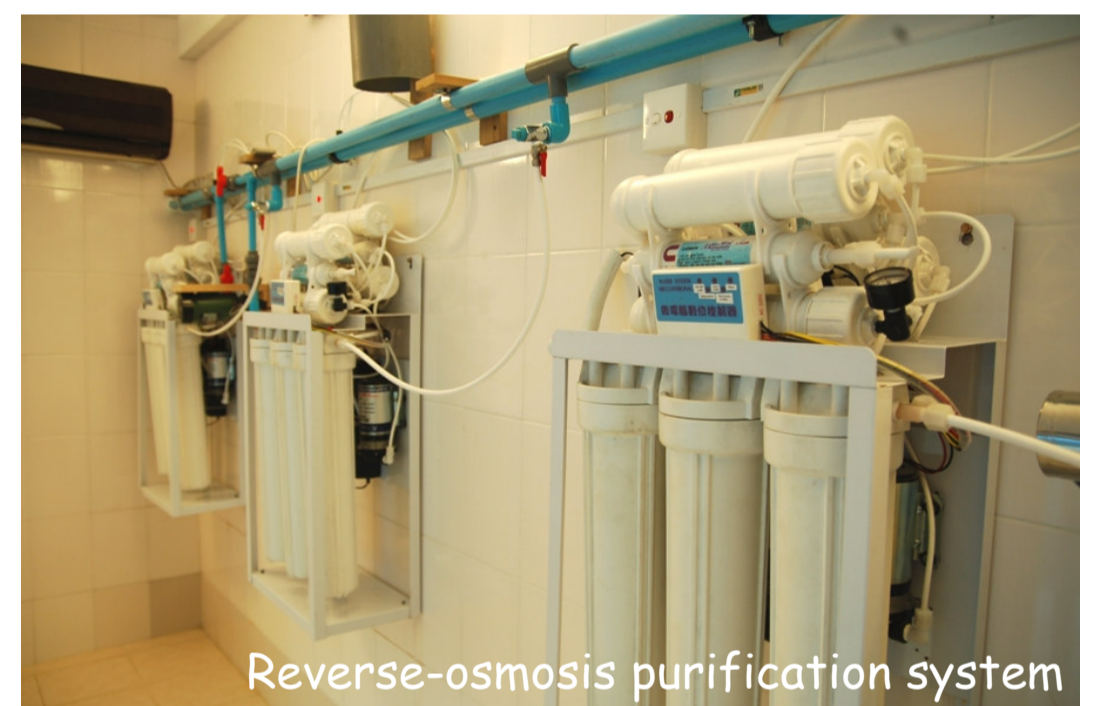
Six Senses Drinking Water

Background

Bottled drinking water — twice as expensive as petrol, three times the price of milk, and 10,000 times more expensive than tap water. Branded water is not only costly for the wallet but also for the environment. Though most water bottles are recyclable, the majority of water bottles end up in the trash (or in landfill in the case of the Maldives) instead of the recycle box. Shipping the water uses tons of fuel and contributes to climate change. Enough reasons for Soneva Fushi and all other Six Senses resorts to take a groundbreaking stand: We have stopped offering branded water.

Concept

Instead of unnecessarily importing water, we produce our own water: "Six Senses Still Water" and "Six Senses Sparkling Water". It is produced on site from desalinated seawater using the Classic Crystal system and corresponds to the highest international drinking water standards. Following stringent filtration, the initial step is reverse osmosis, followed by further ultraviolet purification. The water is then remineralised, with aeration being added to the sparkling style. Bottling is in glass only, sealed with an airtight ceramic stopper clipped in place with a metal clasp. Although use of glass may be the costlier alternative, its use avoids the potential for cross-over contamination recently identified with some plastic bottles and reduces our waste.



Reverse-osmosis purification system



Ultraviolet sterilisation system



Remineralisation system