

# CENTRALRETAIL

## FOOD LOSS & WASTE REDUCTION GUIDELINES

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Central Retail Corporation Public Company Limited

# FOOD LOSS & WASTE REDUCTION GUIDELINES

## 1. Objectives

Food loss and waste reduction guidelines are established for food businesses within Central Retail Public Company Limited (“CRC”) to adopt and to develop its own action plan to reduce food loss and waste within the supply chain, including food waste generated from consumption, to manage waste appropriately, to use resources effectively, and to collectively contribute to the greenhouse gas emissions reduction target. CRC has set a target for the food businesses to reduce food loss and waste by 30% in 2023, comparing to the 2020 baseline.

## 2. Key Stakeholders

The guidelines aim to engage the following two key stakeholder groups as follows,

### *Business units (BUs) and its employees*

- To develop and implement action plan of food loss and waste reduction as contribution to the target.
- To prepare effective practices and food management system with facilities, equipment and operation procedures, focusing on preventing food waste generation from upstream.
- To communicate and engage all employees in the participation of food loss and waste reduction program.

### *CRC’s stakeholders and general public*

- To prepare a waste management system for food production and consumption, throughout the value chain, and in public areas.
- To communicate and engage with customers, business partners and the general public in the participation of food loss and waste reduction practices.
- To encourage business partners in the food chain in compliance with the principles of circular economy

## 3. Guidelines

- **Adaptation of circular economy principles to food loss & waste management:** Prioritize food loss prevention, reduce food waste, and encourage upcycling model to manage the waste with maximizing benefits.
- **Development of action plan and target:** Identify the problems of food loss and food waste.
  - Consider how to effectively reduce food loss and waste throughout the value chain, from production, transportation, and consumption in order to develop process improvement.
  - Establish an implementation framework for both qualitative and quantitative operations as well as providing separated bins for food waste that must be separated from other types of waste.

- Set an appropriate target, create action plans, and identify key issues for food loss and waste reduction.
  - Expand the measurement system and record to monitor the amount food loss and waste.
  - Integrate food waste data with sales data, number of customers visiting store and other operational data for analysis and operational decision-making.
- **Data collection and follow-up:** Develop measurement method to record the amount of food loss and waste. Collect the amount of food loss and waste in terms of weight (kg) and/or value (baht) in order to report a performance for analyzing and improving the action plan to achieve the target.
  - **Tracking investment impact:** Track the results of investment in technology, equipment, or management system both financial and non-financial through various indicators such as reduction of greenhouse gas emissions, water use, and relevant resources for investigation.
  - **Stakeholder engagement:** Interact with employees, stakeholders, and business partners to increase awareness on food waste management through channels for communicating, sharing information, receiving feedback, and distributing public useful information.

This food loss and waste reduction guidelines are recommendations for management and employees to fulfil the goals in the Journey to Zero campaign, and food loss and waste reduction target. It will be reviewed by management and relevant business units annually and communicated to employees of every level as well as stakeholders of CRC for continuous improvement of environmental performance.