

CENTRALRETAIL

FOOD LOSS & WASTE REDUCTION GUIDELINES

Central Retail Corporation Public Company Limited

(1 July 2022)

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 2030, comparing to the 2021 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
- To collaborate with upstream and downstream stakeholders, especially business partners and suppliers, to reduce food loss and waste throughout the value chain

3. Guidelines

- **Adaptation of circular economy principles to food loss & waste management:** Prioritize food loss prevention, food waste reduction, and encourage upcycling model to manage the waste with maximizing benefits.

- **Food loss prevention:** Develop programs to prevent food loss during storage, transportation, processing and other supply chain activities before retail. Examples of food loss prevention can be utilizing food that would otherwise be disposed for other benefits such as fertilizer, animal feed, or energy production.
- **Food waste reduction:** Develop programs to reduce food waste during retail and consumption. Examples of food waste reduction programs are donating food wastes that are discarded during sorting or that are still edible but go beyond the best before date, and converting leftover foods for fertilizers and energy production.
- **Development of action plan and target:** Identify the problems of food loss and waste.
 - The Company is committed to reduce total weight of food loss and wastes by 30% within 2030, as part of the group-wide Sustainability Goals 2030.
 - 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.
 - Expand the measurement system and record to monitor the total weight of 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 programs to measure the amount of food loss and waste including direct weighing, daily logs and other methods, which will allow for comprehensive collection of the amount of food loss and waste in terms of weight (kg) and value (baht). This will help establish baseline in order to report a performance for analyzing and improving the action plan to achieve the target. In addition, food loss and waste data that are collected will be categorized by food category (E.g. Meat, Fruits and Vegetables, Dairy products, etc.) and/or lifecycle stage. This will allow for a more in-depth analysis of food loss and waste, and for more effective identification of critical areas for improvement.
- **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. Engagement and partnership with upstream and downstream business partners and

suppliers are especially important to ensure that food loss and waste are being tackled and reduced throughout the value chain. This can be done through collaborations with local or international partners.

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.

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