

# Management Approach

The Company has announced its plan to create zero waste with the “Journey to Zero” initiative, which will become principal guidelines in environmental issues, waste management, reduction of greenhouse gases, and using resources effectively. This will be achieved by decreasing food waste in the supply chain management in the year 2030 by half compared to today, which will follow United Nations’ Sustainable Development Goals (SDG12.3)

## Guidelines for Solving Food Waste and Reducing Food Waste

5-step Food Recovery Hierarchy process, which the company hopes to implement throughout the retail value chain from the sourcing to the consumer's home.

**01. Prevention**

- Prevent excess (Food Surplus) by providing an order system to meet the needs

**02. Optimization**

- Allocate new uses for food that can still be consumed
- Donate to the needy and employees, sell in a special store at a lower price or as animal feed and support organizations that act as intermediaries in the distribution of food

**03. Recycle**

- Biogas production by fermentation
- Used to produce fertilizers for agriculture

**04. Recovery**

- Low moisture food waste is incinerated to produce heat energy

**05. Disposal**

- Waste that can no longer be used To be disposed of by incineration or landfill

# Evaluation

The company pays attention to information regarding the collection of food waste by using automatic equipment connected to the information system to track excess food intake and food waste, producing an advanced analysis that can be used in the performance report.

