

Growing a **greener** **planet** together

FARM FRITES
**SUSTAINABILITY
REPORT**

.....
2023



Farm Frites

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serving **happiness**

Welcome to the seventh edition

of the annual Farm Frites sustainability report, published in July 2024. This publication reports on our commitment and strides towards achieving our sustainability goals and promoting sustainable development throughout the value chain, from field to plate.

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01

About the report



1.1 ABOUT THE REPORT

This report conforms to the Global Reporting Initiative (GRI) guidelines to guarantee all topics relevant to sustainability are addressed.

The data presented in the report ranges from 1 January 2023 to 31 December 2023. This report is based on the sustainability materialities we reviewed and updated in 2019. Changes were made to the structure of the report in 2021 with a number of topics being grouped together to form new chapters, as well as introducing a new People & Community chapter. The United Nations' Sustainable Development Goals were referenced throughout the report to align with the EU sustainability guidelines. After receiving positive feedback, we have maintained those changes in this publication. As in previous reports, we follow the guidelines set by the Global Reporting Initiative (GRI) to ensure we cover all the topics relevant to sustainability. The latest generation of the framework has been used: GRI Standards, core level. No external audit of the report has been performed. However, our company is regularly audited by external auditors through our participation in environmental, social, quality and food safety certification programs. The scope of the report includes Holding Farm Frites BV and its five production locations such as Farm Frites International in the Netherlands and Belgium and the joint ventures in Egypt and Poland. For the purpose of this report, we only include data from

the production locations. We have included the data of the joint ventures in this report using our ownership share as the weighting factor. The data was collected through an internal questionnaire, distributed to the relevant departments in our organisation. All figures presented refer to the Farm Frites Group, unless it is explicitly mentioned that they refer to Farm Frites International instead. The business activities of Holding Farm Frites BV as far as the report is concerned, are similar to those in the previous reporting year. All abbreviations are explained in the glossary. References to the relevant GRI codes are made throughout the report. The GRI index can be found at the end of the report.

Let us know what you think!

Contact us at:
sustainability@farmfrites.com
with any enquiries or comments.

1.2 BOARD STATEMENT

With 2023 behind us, the importance of sustainability has only become more evident. Volatile energy prices, extreme weather events, and increasing droughts highlight the urgent need for the world to transition to a future-proof economy.

Gijs Muilenburg
Chief Financial Officer

At Farm Frites, we are acutely aware that our choices today have profound effects on the world and determine what we pass on to future generations. This makes it our responsibility to ensure that every aspect of our operations, from water and agriculture to energy and packaging, aligns with our vision of growing a better future together.

Our approach is holistic and driven by a deep motivation to do business right. It's about doing better every day. About creating value that is not just economic, but also social and environmental. I believe this is the only way to do business in today's world. Our customers and partners expect it and our employees are proud of it.

The journey towards greater sustainability presents complex challenges, especially considering our scale. But that large scale also provides us with an opportunity to make an outsized impact. By working together with all our partners throughout the value chain, we can create stable and sustainable food systems that will feed the world for years to come. That is our commitment, our responsibility, and our promise to future generations.




About Gijs Muilenburg

Gijs Muilenburg joined Farm Frites in 2003 as a finance manager. He oversaw financial operations in various parts of our organisation before becoming Chief Financial Officer of the Farm Frites Group in 2010.

2023 in review


2023 was a year of achievements and learning for us at Farm Frites, as we celebrated significant advances and navigated challenges. We made notable progress in several areas, despite the growth conditions for potatoes were suboptimal. Overall, this year's results have only intensified our drive to meet our sustainable targets. We remain steadfast in our goal of becoming a fully sustainable organisation and are ready to tackle challenges.


 Farm Frites is well on track to reach its climate change and energy goals for 2025. Although 2023 presented a challenge with the diminished quality of the year's potato harvest, we recorded an energy intensity that was just short of our 2025 target of achieving a 5% reduction. As our overall production grew, our share of renewable energy decreased slightly, underscoring the need to expand our sustainable energy capacity. Our CO2 emission intensity is calculated based on our energy intensity and renewable energy share and consequently rose slightly as well, but still remained 6.7% lower than 2018.

 Sustainable and food-safe potato cultivation is at the heart of our organisation. In 2023, as our raw potato intake and production of potato products grew significantly, we maintained full traceability of our potatoes back to their farms of origin. We are happy to report that the percentage of potatoes covered by a food safety scheme grew to 99%, while 92% achieved at least the bronze level of the Farm Sustainability Assessment (FSA). Our goal is to ensure that all our potatoes reach or surpass this bronze standard by 2025.


Relentlessly pursuing a more sustainable, inclusive, and greener future.


 Farm Frites' approach to packaging is driven by a commitment to minimal environmental impact. This year, we achieved a notable milestone by increasing the product quantity in our bags, which led to a sharp 8.4% reduction in packaging intensity compared to 2018. This achievement marks a significant advancement in our efforts to reduce our environmental footprint. As in previous years, all our cardboard packaging was recyclable, and 91% of our plastic film met recycling standards. We continue to work closely with our suppliers to find a solution to increase this percentage to 100% in the near future.

 Farm Frites is dedicated to decreasing its fresh water usage to alleviate pressure on this essential resource. In 2023, we recorded a water intake intensity reduction of 6%, compared to our 2018 levels. This was a slight increase compared to the previous year, caused by the reduced quality of the 2023 potato harvest. With our current water purification systems at capacity, it will be a priority to install additional systems in order to reach our 2025 target of a 15% reduction.

 Every product that leaves our factories adheres to strict standards. We stand for exceptional taste and quality, as well as uncompromising food safety. Moreover, we market our products ethically and with transparency, earning and keeping the trust of customers all over the

world. As our global population grows and we transition to a more sustainable economy, the reduction of food waste continues to be a key priority. It both increases food availability for the most vulnerable and lessens pressure on the environment.

 Decreasing food waste helps lower greenhouse gas emissions and saves energy and resources, which are crucial steps in our collective fight against climate change. That is why all our processes, from field to plate, have been designed and are constantly optimised to minimise food waste. As in previous years, over 99% of our potatoes are used or reused.

 At Farm Frites, we are dedicated to making our people thrive. We work hard to create a diverse, inclusive, and positive workplace where everyone feels valued, comfortable, and empowered to achieve their full potential. We are also committed to being a good neighbour by supporting the communities in which we operate. It is only with the dedication of our many hundreds of passionate, hard-working, and talented team members that we can create change that matters and drive sustainable success.

We believe in a greener future



Product

Farm Frites is committed to producing high quality, food safe products in a responsible manner.



People and community

Farm Frites believes in doing business in a way that promotes the health and well-being of people both in our company and in the communities we are a part of.



Climate change and energy

Energy intensity

BY 2025

✓ 5%

Energy intensity will be at least 5% lower than in 2018 (kWh/t).

BY 2030

✓ 10%

Energy intensity will be at least 10% lower than in 2018 (kWh/t).

Renewable energy

BY 2025

15%

At least 15% of our energy will be from renewable sources.

BY 2030

30%

At least 30% of our energy will be from renewable sources.

CO₂ emissions

BY 2030

50%

The CO₂ emissions intensity (scope 1&2) in kg CO₂ eq/t will be 50% lower than 2018.

BY 2050

100%

Farm Frites will be carbon neutral.



Sustainable agriculture

Food safety

BY 2025

100%

All our potatoes will fall under a certified safety scheme by 2025.

Traceability

BY 2025

100%

All our potatoes will be fully traceable by 2025.

Sustainability

BY 2025

100%

All our potatoes will perform at least at the bronze level of the Farm Sustainability Assessment (FSA) or higher.

BY 2025

50%

At least 50% of our potatoes will perform at the FSA gold level.



Food waste

Farm Frites is committed to minimising food waste, in order to increase the availability of food for the most vulnerable, reduce pressure on environmental resources, and counter climate change.



Sustainable packaging

Packaging intensity

BY 2023

✓ 10%

We will use 10% less packaging material per ton of product. Compared to 2018.

Recyclable packaging

BY 2023

100%

The packaging of our entire portfolio will be recyclable.

CO₂ footprint

Farm Frites will reduce its CO₂ footprint by optimising its packaging for efficient transport.



Water management

Water intake intensity

BY 2025

✓ 15%

Water intake intensity will be reduced by 15%, compared to 2018 (m³/t).

BY 2030

✓ 30%

Water intake intensity will be reduced by 30%, compared to 2018 (m³/t).

02

Our company



50+
years experience



1,500,000+
processing tons of potatoes p/y



100+
exporting countries



5
production units



1,600+
employees



43
sales offices

About our company

For over half a century, Farm Frites has dedicated itself to the development, cultivation, selection, processing, and packaging of potato products, in collaboration with a robust network of partners.

2.1 ORGANISATION PROFILE

Founded in 1971 as an independent family company in Oudenhorn, our team has now grown to over 1600 colleagues working across five manufacturing facilities and forty global sales offices. United in our efforts, we strive to efficiently serve the international market. We supply foodservice entrepreneurs in over 100 countries with a diverse assortment of more than 80 types of Farm Frites fries, potato specialties and appetizers.

We are proud of our global expertise and are constantly working to continue our growth in the potato world. Naturally, sustainability plays a key role in that pursuit. We are committed to growing, processing and distributing food while minimising and compensating the environmental impact of our business operations. That commitment involves a continuous process of researching, pioneering, following the latest developments and inventing new solutions. We are constantly asking how we can make our operations more sustainable. Together, we are working towards a greener, more sustainable world.

Vision, mission & culture



Our vision
To grow a better future together, serving happiness from field to plate.

Our mission
We are committed to fulfilling our customers' long-term needs by serving the tastiest potato products and solutions tailored to the global foodservice market.

Our culture
We are an independent family business with farmers' roots and clear family values. We work closely together and share an adaptive, entrepreneurial drive to do better every single day. We are ambitious for the future, dedicated to our customers and committed to making a difference to the world.

Our values

We can only be successful if we value each other. The Farm Frites values (the 4 F-values) are what unites us as a proud family company.

- Family**
Guided by the principles of a caring family, we foster a culture founded on trust, open communication, and strong mutual support.
- Forward**
With an ambitious, forward-thinking mindset, we take decisive steps towards lasting success, embracing change and seeking new opportunities.
- Flexible**
Combining agility and a solutions-driven mindset, we continually adapt to meet the evolving needs of our stakeholders.
- Fair**
We collaborate honestly, striving for lasting partnerships and equal opportunities for all, while actively playing our part in creating a fairer and better world.



From field to plate

Agriculture

We work with more than 700 farmers worldwide to sustainably grow high-quality potatoes.

People

Every day, our team of over 1600 professionals work on serving the global potato product market to the best of their abilities.

Processing

We process our potatoes into delicious potato products in 5 high-quality production locations.

Packaging

Our smart packaging ensures our products reach our customers in the best possible condition.

Distribution

After arrival at a cold store, our products are delivered to distributors or customers worldwide through road or water transport.

2.2 VALUE CREATION MODEL

We pursue an increasingly holistic approach to sustainability. Our strategy focuses on the entire value chain 'From field to plate'. This value chain includes many forms of capital, from vital natural resources needed to make our products, through to financial capital from the sale of our products.



Community

We believe in promoting the health and well-being of our employees and helping communities to thrive by being a good neighbour.



Customers

We take every effort to understand our customers and partners and to help them drive their business forward.



Consumers

Our tasty products are served in more than 100 countries. That's how we realise our vision.

TASTY!

Meet our family of products

2.3 BRANDS AND MARKETS

Our extensive product portfolio comprises fries, appetizers and potato specialties in both frozen and chilled varieties. Our offerings are primarily marketed under the Farm Frites brand, but also under our own proprietary brands, private labels, and white labels. These diverse brands and products all cater to the global foodservice market.


Our core markets

Europe
United Kingdom & Ireland
Latin America
Middle East & Africa
Asia Pacific

Farm Frites Branded ranges

Farm Frites

Our standard range with a wide variety of potato specialties (cut, mashed, shredded) and fries. Timeless potato products with a consistent quality throughout the year, to meet high customer expectations. Both frozen and chilled options are available.

 Both frozen and chilled options are available.





Chef's Specials

This range is all about food service kitchen solutions that help in terms of speed, flexibility and preparation methods and delivery time. First available offer in this range; Crispy Coated Fries. These fries stand out because of their crispy coating, which keeps them warm and crispy for a longer time. Ideal for takeout and delivery. Available as frozen product.

Available as frozen product.



Sweet Potato Fries

Sweet Potato Fries are perfect for chefs looking to offer the variety and flavour that guests expect. These fries are gluten-free, longer than your average fry, skin-on and boast a crispy coating that keeps them warm and enjoyable for an extended time. Plus, they're incredibly quick to prepare, taking only 1.5 to 2 minutes to be ready to serve.

Available as frozen product.

Finest

Farm Frites Finest is all about perfection. These products enable foodservice operators to stand out from the crowd when it comes to quality and yield. The main product drivers are specially selected potato varieties for outstanding appearance and taste, increased portion yield due to the exceptional length of the fries, and a conscious choice to pre-fry in sunflower oil.

Available as frozen product.



Home-Style

Home-Style fries are the answer to today's guests: authentic fries, with a rustic appearance. Farm Frites Home-Style products have a robust, rustic look with an irregular cut.

Both frozen and chilled options are available.

Quick Oven Fries

Quick Oven Fries help food operators offer quality fries anywhere, anytime. Our Quick Oven Fries are easy to prepare, ready in no time and they do not require any fat or oil. It is the ideal solution for foodservice outlets that want to serve great fries in a short time; prepared in the oven.

Available as frozen product.



Appetizers

Farm Frites offers a wide variety of delicious appetizers. Delicious vegetable and cheese finger foods. The quality of Farm Frites Appetizers meets the highest standards of professional kitchens.

Available as frozen product.

Fast Fry

Fast Fry is the ultimate solution for dealing with peak moments in orders. Fast Fry is ready in half of the normal cooking time, saving chefs time, while maintaining quality.

Both frozen and chilled options are available.



Farm Frites owned brands

Alongside our Farm Frites brand, we have three Farm Frites-owned brands available. These brands are produced to meet specific market requirements in selected geographic regions.

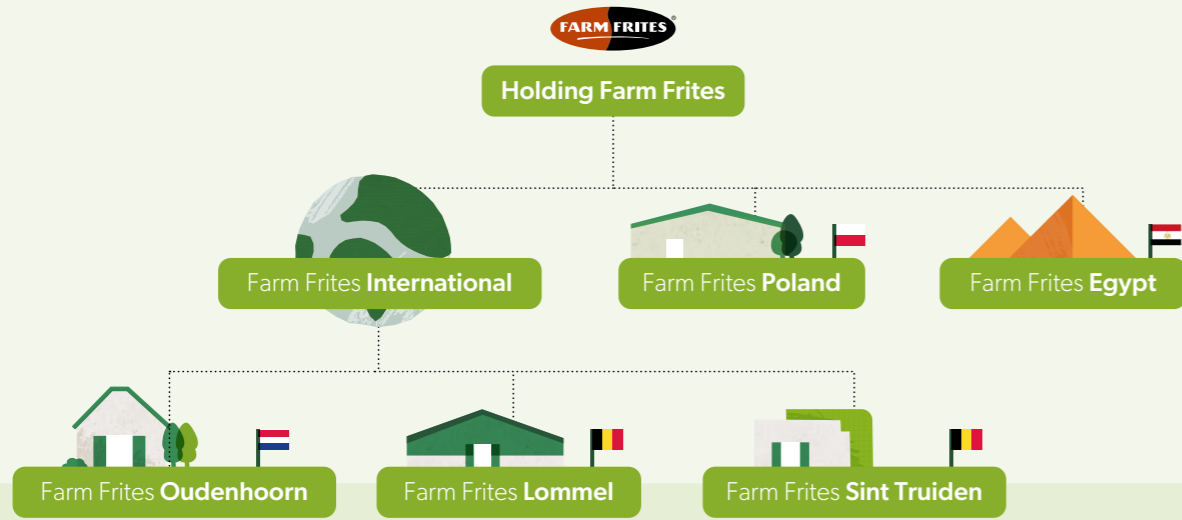




Just complying with rules and regulations is not enough. We should actively contribute to a better world.

Warden Zuketto
CEO Farm Frites International

FARM FRITES ORGANISATIONAL CHART



2.4 GOVERNANCE

Shaping our sustainable journey

Our Leadership Team consists of the Holding Farm Frites Board, CEOs of local entities, and the Supervisory Board.

Holding Farm Frites consists of Farm Frites International and our joint ventures: Farm Frites Poland (Łębork) and Farm Frites Egypt (Cairo). Subsidiaries of Farm Frites International are our production sites in the Netherlands (Oudenhorn) and Belgium (Lommel and Sint-Truiden).

| Holding Farm Frites | CEOs of local entities | Supervisory Board |
|------------------------------------|--|---|
| Piet de Bruijne <i>Chairman</i> | Adam Klasa <i>CEO Farm Frites Poland</i> | Herman Verstraeten <i>Chairman</i> |
| Gijs Muilenburg <i>CFO</i> | Mohamed Safwat <i>CEO Farm Frites Egypt</i> | Frank van Oers Herman van Herterijck |
| | Warden Zuketto <i>CEO Farm Frites International</i> | |

2.5 STAKEHOLDER ENGAGEMENT

Fostering win-win relationships

Farm Frites maintains regular contact with major stakeholders to remain informed about stakeholder expectations, as well as all current and relevant developments.

The most important stakeholders have been identified during our materiality analysis. They include our employees, customers, potato growers, key suppliers, governments, joint venture partners, consumers, labour unions, local communities, NGOs, and universities and research institutes. By engaging with stakeholders, we identify the topics to which they attach the greatest importance. This list of key topics guides us during decision making and when company policies need to be changed or updated. The management of our various business entities is ultimately responsible for maintaining contact with our stakeholders.

OUR APPROACH TO STAKEHOLDER ENGAGEMENT INCLUDES:



01
Establishing processes for meaningful and effective engagement



02
Identification of issues that are most important to our stakeholders



03
Benchmarking our performance within and outside our industry

The table below lists Farm Frites' stakeholders, engagement methods, and the topics that are discussed and reviewed with a particular stakeholder:

| | STAKEHOLDERS | ENGAGEMENT METHODS | TOPICS |
|----------|---|--|--|
| DIRECT | Employees | FarmNet (intranet) Works council Satisfaction survey Direct meetings Notice board Quarterly updates | Diversity & inclusion Occupational health & safety Equitable compensation & benefits Talent management Succession planning |
| | Customers | Dedicated customer teams Top-to-top meetings Customer surveys Company website Social media | Transparency Social accountability Sales support & service Health, wellness & nutrition Food safety & quality |
| | Potato growers | Direct meetings Industry trainings Dedicated teams | Sustainable agriculture Health, wellness & nutrition Business trends Traceability |
| | Key suppliers | Responsible sourcing Face-to-face meetings Assessments and audits | Food safety & quality Human rights Ingredient traceability Cost saving opportunities |
| | Governments | Monitoring of regulatory activities Industry trading associations Direct engagement with local authorities Annual reports | Food safety & quality Product labelling Health, wellness & nutrition Policy Environmental policy Trade policy implications |
| | Joint venture partners | Meetings board level Focus team meetings | Food safety & quality Investments Sharing knowledge (Focus teams) |
| INDIRECT | Consumers | Company website Social media | Packaging information Food safety & quality Environmental practices Social initiatives |
| | Local communities | Direct on-the-ground relationships Sponsorships Employee volunteering Networking events | Environmental initiatives Local social issues Health, wellness & nutrition |
| | Labour unions | Periodical consultations and negotiations Ratings, rankings and indices | Equitable compensation & benefits Occupational health & safety |
| | NGOs | Industry trading associations Conferences Workshops Sustainability reports Company website | Trade policy implications Health, wellness & nutrition Environmental policy Food safety & quality |
| | Universities and research institutes | Internship assignments Graduation assignment Workplace work-learn courses Guest lectures Participation in company days | Training students Implementing new knowledge Sharing knowledge |



Farm Frites is a member of numerous external initiatives and associations, both nationally and internationally. Many of these associations are focused on the promotion of sustainable practices in our industry.



Commitment external initiatives & memberships



EUPPA
European Potato Processing Association
> www.euppa.eu



VAVI
Dutch Potato Processing Association
> www.vavi.nl



Belgapom
Belgian potato trade & processing industry association
> www.belgapom.be



BICEPS network
Network of shippers joining forces to accelerate the transition in the global shipping sector towards more sustainability.
> www.bicepsnetwork.org



The Association of Sustainable Agriculture in Poland (ASAP)
Non-commercial initiative of companies and representatives of various branches in the food responsibility chain.
> www.rolnictwozrownowazone.pl



FNLI
Dutch Food Industry Federation
> www.fnli.nl



CropXR
An institute based in the Netherlands dedicated to developing more resilient crops through innovative 'smart breeding'.
> www.cropxr.org



RSPO
Roundtable on Sustainable Palm Oil
> www.rspo.org



Groene Cirkels
Partnership to work towards sustainable solutions.
> www.groenecirkels.nl



Carbon Disclosure Project (CDP)
Not-for-profit charity that runs the global disclosure system.
> www.cdp.net/en



SEDEX
Membership organisation that provides one of the world's leading online platforms for companies to manage and improve working conditions in global supply chains.
> www.sedex.com



SAI platform
Sustainable Agriculture Initiative Platform
> www.saipatform.org



Holland Innovative Potato (HIP)
A consortium of companies from the potato chain who aim to further strengthen the competitive capacity of the potato chain through collective pre-competitive research.
> www.hollandinnovativepotato.nl



Farm Frites has identified and analysed the following risks

- > Operational risk on a large scale with implications to continue operations
- > Food safety risk
- > Loss of financial liquidity
- > Non-conformity with legislation
- > Raw material issues
- > Impact of war on continuity of operations and sales
- > Impact of pandemic outbreaks on continuity of operations and sales

Two categories of risk deserve further elaboration. The availability of raw materials and commodities has been determined as being the largest risk for our organisation, while financial and operational risks are also of critical importance.

2.6 RISK MANAGEMENT

Keeping risks in check

As a food manufacturer, Farm Frites must properly mitigate all risks that may occur within our company to ensure the food safety of our products and to safeguard the health of our employees, in line with recognised international standards.

Raw material and commodity risk



Potatoes

Potatoes are the main raw material for our production process. We have implemented a risk management tool with regard to potatoes to ensure business stability and continuity. Farm Frites limits price risk by entering into commodity contracts with suppliers for the majority of our planned production volume.



Other raw materials

Farm Frites uses raw materials such as cardboard and film for packaging, as well as oil and batter for production. We have a Commodity Risk Management approach in place to secure our supply of these materials and to hedge related risks. We use more than one supplier for every commodity and sign long-term supply contracts to initiate TCO (total cost of ownership) projects.



Energy

The price of gas, electricity and CO₂ certificates make up a significant part of the total cost price of our potato products. We source these utilities on medium-to-long term contracts (1 to 4 years) with our energy partners, or hedge them on financial commodity markets to mitigate financial risks.

Financial and operational risk

Interest rate risk and cash-flow risk

The interest rate risk to the fixed rated debt is limited to possible changes in the fair value of loans taken up and granted. The interest rate for this debt is fixed over the entire term and the debt is held to maturity. Farm Frites' policy is therefore not to use derivative financial instruments to control interim or other interest fluctuations on this debt.

Liquidity risk

Farm Frites monitors its cash position by using successive liquidity budgets. Our management ensures that the cash position is sufficient to meet Farm Frites' financial obligations towards creditors and to stay within the limits of the loan covenants as agreed upon with the banks.

Currency

A substantial part of Farm Frites sales are outside the eurozone. The most important foreign currencies are the British pound, Polish zloty and United States dollar. We manage the currency risk on the British pound through currency forward contracts that hedge outstanding trade receivables and expected sales for a period of one year. Our currency risk in Poland is managed through our Polish subsidiaries, which allow us to produce and sell our products in the same currency. The currency risk for outstanding trade receivables in US dollars is hedged by purchases in the same currency.

Health and safety issues and non-conformity with food legislation

These risks are covered by HACCP, GMP and Quality policy. A crisis management manual is available and has been tested. The Quality department is responsible for food law requirements. In addition, we work together closely with an external expert company and legal professionals.

The Global Crisis Management Team consists of the senior management of our company.



Crisis management

The first step in the crisis management process is to establish a Crisis Management Team (CMT). The Global Crisis Management Team consists of the senior management of our company. Farm Frites Global Risk and Crisis Management is based on a risk assessment that is defined by the impact and probability of the specific risk. The approach is used globally within the company.

03

Corporate social responsibility

3.1

Our strategy

Growing a greener planet together



3.1.1 STRATEGY

Potatoes are packed with nutrients and play an essential role in feeding our ever-growing global population. As a leading company in the industry, Farm Frites is committed to promoting sustainable practices in the cultivation and processing of potatoes. With determination, creative thinking, and a collaborative spirit, we work tirelessly to make sure everyone can enjoy delicious potato products now and in the future, as we come together to shape a brighter, more equitable and greener world.

3.1.2 OUR SUSTAINABILITY MISSION

Farm Frites is a recognised accelerator of sustainability in the potato chain. We are feeding the world with our top-quality, tasty potato products by working closely with our farmers, suppliers, customers, consumers and other stakeholders.

A blueprint for a better planet

The framework below shows the objectives of our seven sustainability focus areas.



Climate change & energy

By improving our energy efficiency and using more renewable energy, Farm Frites will reduce carbon emissions and contribute to the global effort to combat climate change.



Sustainable agriculture

To ensure we can provide food for a growing world population, Farm Frites will increase the sustainability of potato cultivation.



Sustainable packaging

Farm Frites is developing fully recyclable packaging that uses as little material as possible, while fully retaining all packaging functionalities and product quality.



Food waste

Farm Frites is committed to minimising food waste, aiming to increase food availability for the most vulnerable, reduce environmental pressure, and counteract climate change.



Product

Farm Frites is committed to producing high quality, food safe products in a responsible manner.



Water management

As the planet becomes warmer, water is becoming an increasingly limited resource. By minimising our fresh water intake, we will reduce pressure on this limited resource.



People and community

Farm Frites believes in doing business in a way that promotes the health and well-being of people both in our company and in the communities we are a part of.



3.2

Our commitments

3.2.1 COMMITMENTS

Farm Frites is committed to making a positive impact on the world. We have set concrete goals in several focus areas to guide us in our sustainability journey. These goals reflect our dedication to being a responsible corporate citizen and a sustainable leader in our sector.



Climate change & energy

BY 2025

✓ **5%**

less energy usage per tonne product

15%

of energy is from renewable sources

BY 2030

✓ **10%**

less energy usage per tonne product

30%

of energy is from renewable sources

50%

less GHG emissions per tonne product



Sustainable agriculture

BY 2025

100%

food safe, audited potato supply

50%

at least 50% of potato supply on FSA gold level



Sustainable packaging

BY 2023

100%

of packaging is recyclable

✓ **10%**

less packaging material per tonne product



No litter or landfill from our packaging



Water management

BY 2025

✓ **15%**

less water consumption per tonne product

BY 2030

✓ **30%**

less water consumption per tonne product

Baseline year 2018

3.3

How we contribute to a better, greener world



3.3.1 ALIGNMENT TO SUSTAINABLE DEVELOPMENT GOALS

As we strive to achieve a sustainable future, it is essential to have a roadmap that guides our collective efforts. That's where the United Nations' Sustainable Development Goals come into play. These 17 goals, set to be accomplished by 2030, play a crucial role in creating a more equitable and sustainable world.

SOURCE CHECK
 > [The 17 sustainability goals](#)

OUR CONTRIBUTION

Farm Frites is committed to contributing to the Sustainable Development Goals, to help protect our planet and increase the well-being of people around the globe. By achieving the targets as described in this report, we will contribute most to nine of the seventeen goals.

- | | | |
|--------------------------------------|--|--|
| 02 Zero Hunger | 07 Affordable and Clean Energy | 13 Climate Action |
| 03 Good Health and Well-being | 08 Decent Work and Economic Growth | 15 Life on land |
| 06 Clean Water and Sanitation | 12 Responsible Consumption and Production | 17 Partnerships to achieve the Goal |

3.4

Pinpointing our priorities

3.4.1 MATERIALITY ASSESSMENT

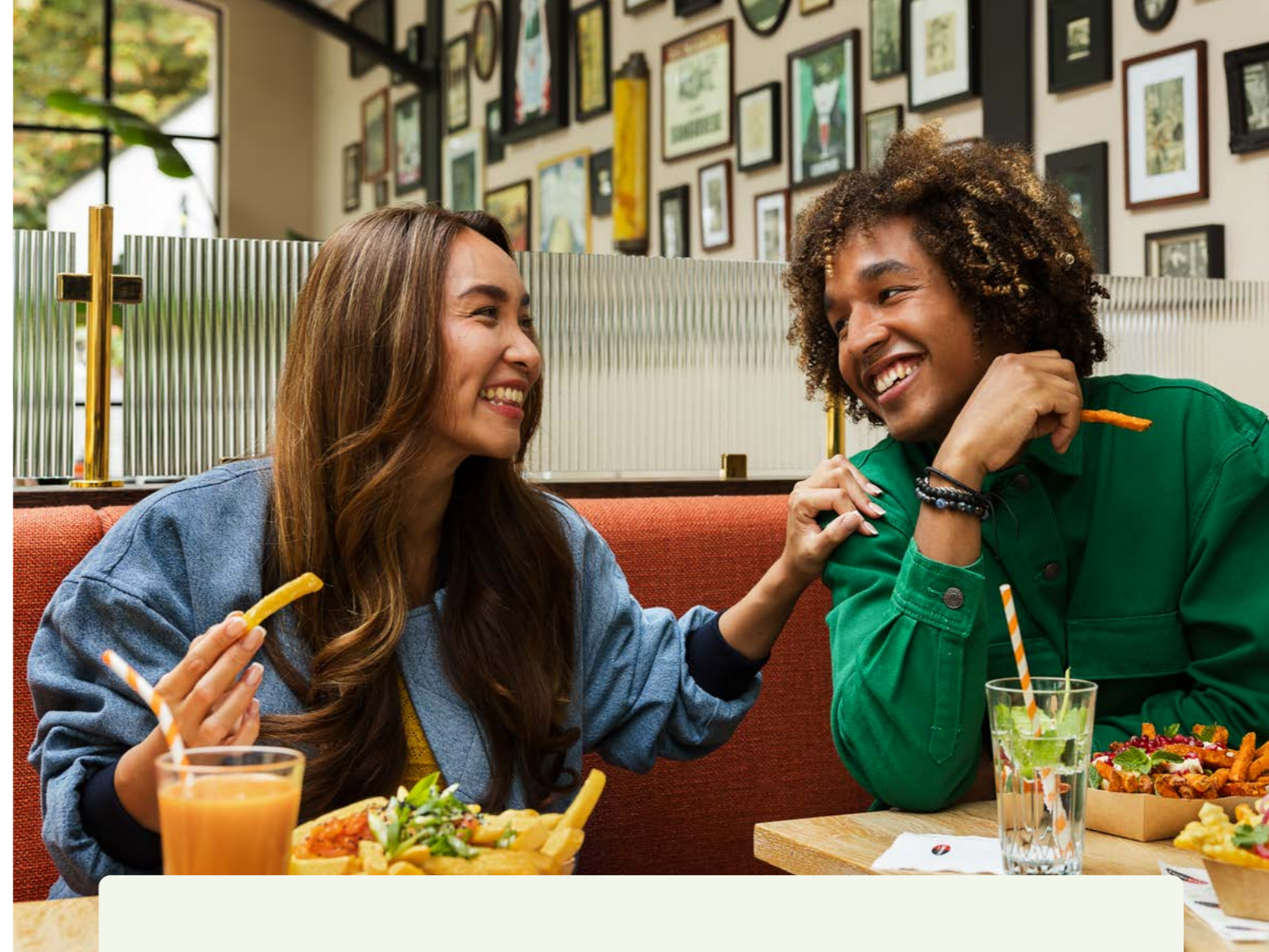
The goal of a materiality assessment is to identify the areas where we can make the biggest impact. Our materiality matrix was last updated in 2019. With the help of an external agency, we carried out the assessment as follows.

A longlist of topics was created by reviewing internal documentation, analysing significant topics in the food industry, and examining the material issues covered in existing standards and ratings, such as the Dow Jones Sustainability Index (DJSI), the Sustainability Accounting Standards Board (SASB), and CDP.

To draft the final shortlist, we considered Farm Frites' environmental, social or economic impact on each of these topics. In an interactive workshop, managers from different departments,

including finance, marketing, operations and sustainability, assessed whether our company's impact on these topics was high, medium, low or non-existent.

Finally, the materiality matrix was created based on the quantitative stakeholder rankings of material issues and the business impact of these issues. We will update the matrix soon, when the European Union announces the exact requirements for sustainability reports.



04

Our focus areas

ABOUT THIS CHAPTER

The following chapters discuss Farm Frites' performance across the seven focus areas that were outlined in Chapter 3.1 (Our strategy and commitments). Each chapter features five sections. The 'Background' section paints the context and underscores the primary concerns for each focus area. The 'Boundaries' section indicates which parts of the supply chain the focus area applies to. We then detail our overarching strategy for the focus area in the 'Management Approach' section. The 'Risk Management' section covers potential threats that each focus area may pose. This includes risks from both a global perspective and those specifically relevant to our company. It also outlines the steps that Farm Frites is taking to mitigate these risks. Finally, the 'Goals and results' section provides an in-depth review of our performance in each focus area.

4.1

Climate change and energy

Combating climate change

4.1.1 BACKGROUND

Climate change is impacting ecosystems, causing sea levels to rise, and exacerbating extreme weather events.

Our climate is changing at an unprecedented rate. Human activities have led to rising average temperatures, which profoundly impact the atmosphere, oceans, and biosphere. These shifts are impacting ecosystems, causing sea levels to rise, and exacerbating extreme weather events such as heatwaves, heavy precipitation, droughts, and powerful storms.

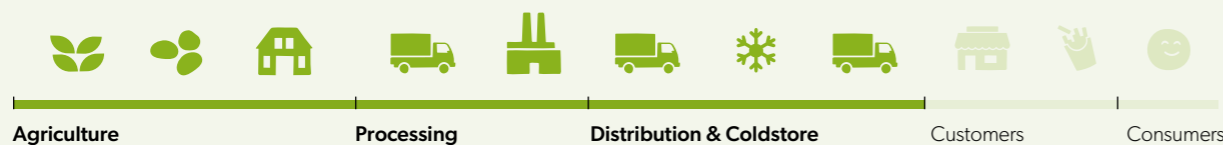
According to the Paris Climate Agreement, global warming must be limited to 2 degrees Celsius and preferably be kept below 1.5 degrees to avoid the worst effects of climate change, such as biodiversity loss, extreme weather events, and food and water scarcity. As of 2021, global temperatures have already risen by approximately 1.1 degrees Celsius since pre-industrial times, emphasising the need for urgent action.

Meeting these targets requires a comprehensive and collaborative approach on a global scale. Nations must work together to reduce greenhouse gas emissions, promote the use of renewable energy sources, and implement sustainable practices across various sectors. We must transition to a carbon-neutral economy, which requires us to look for ways to minimise greenhouse gas emissions across every part of life, in every country, and across every industry. A crucial step in this direction is reducing reliance on fossil fuels and increasing the use of renewable energy sources, such as solar, wind, and hydropower.

SOURCE CHECK

- > [Our climate is changing](#)
- > [Paris Climate Agreement](#)
- > [Climate change 2023](#)

BOUNDARIES



Cutting carbon emissions

4.1.2 MANAGEMENT APPROACH

Farm Frites is committed to reducing its carbon emissions. In 2019, we pledged to implement decarbonisation strategies in line with the Paris Climate Agreement.

Our production process requires energy to blanch, dry, fry, and freeze our products. By improving energy efficiency and embracing the 'reduce, re-use, renew' model, we can reduce our energy consumption as well as related greenhouse gas emissions. Our goal is to improve energy efficiency by 5% by 2025 compared to our 2018 baseline.

To achieve this, all our production facilities have systems to measure, monitor and record energy usage in the different parts of production processes. We share energy consumption benchmarks across our production facilities. Moreover, an internal energy audit team regularly reviews each facility's practices and equipment in order to identify opportunities for improvement. For example, several facilities have implemented heat recovery techniques, where heat generated during the frying process is re-used to blanch or dry our potatoes. Naturally, energy efficiency is also investigated as part of external audits. We use the results to monitor and potentially improve our performance.

Researching cleaner, greener solutions



4.1.3 RISK MANAGEMENT

Our production process uses fossil fuels, mostly natural gas. There are several reasons why Farm Frites must reduce its dependence on non-renewable fuel sources. Most importantly, the use of fossil fuels contributes to climate change. Moreover, the availability of fossil resources will be limited in the future. Laws and regulations will increasingly disincentivize the use of non-sustainable energy. Our organisation is constantly researching technical solutions to further reduce our use of fossil fuels. To reach carbon neutrality, we will have to change our production processes and generate heat using sustainable energy sources.

Goals and results

Climate change and energy



Goal 1 Energy Intensity

The reduction of energy consumption is crucial in limiting carbon emissions. For Farm Frites, this involves increasing the energy efficiency of our production process. We measure this goal in energy intensity: the amount of energy required to produce a tonne of our product.

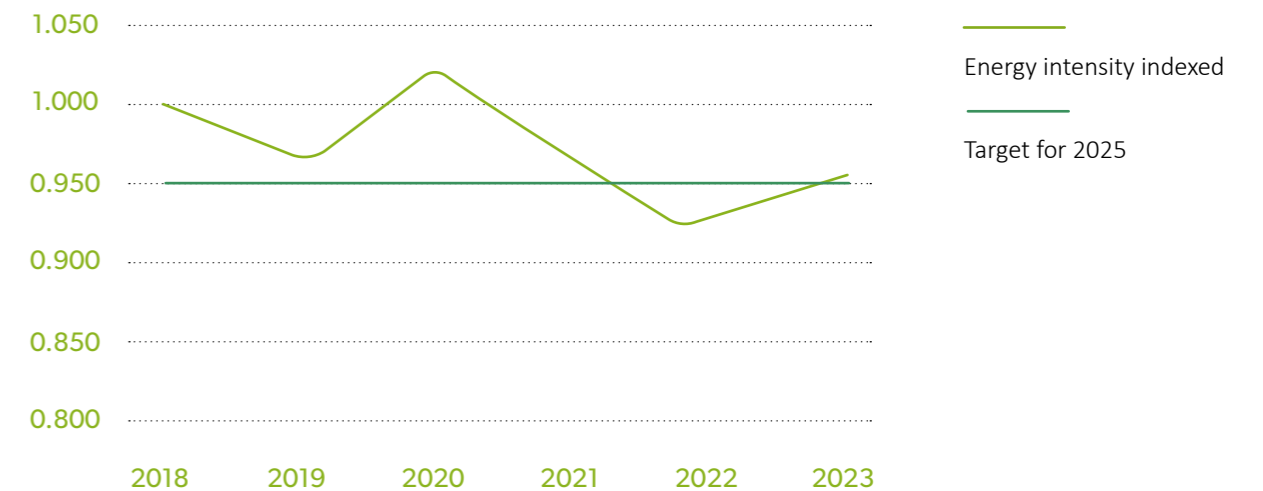
✓ 5%

By 2025, energy intensity in kWh/t will be at least 5% lower than in 2018.

✓ 10%

By 2030, energy intensity in kWh/t will be at least 10% lower than in 2018.

ENERGY INTENSITY FARM FRITES GROUP



RESULTS

In 2023, we recorded an increase in energy intensity relative to the prior year.

The primary driver behind this rise was the diminished quality of the 2023 potato harvest, which directly impacted the efficiency of our production processes. Additionally, since 2018 our organisation has made a strategic shift towards greater production of AAA-quality fries. It is more difficult to produce these high-quality products with optimal efficiency, especially when dealing with lower-quality crop yields. These factors combined challenged our efforts to further reduce our energy intensity in 2023 and left us just short of our target to achieve a 5% reduction by 2025.

Goal 2 Renewable energy

Using renewable energy instead of energy generated from fossil fuels reduces carbon emissions. Farm Frites wants to increase its share of sustainable energy, such as bio-energy, wind, hydro and solar.

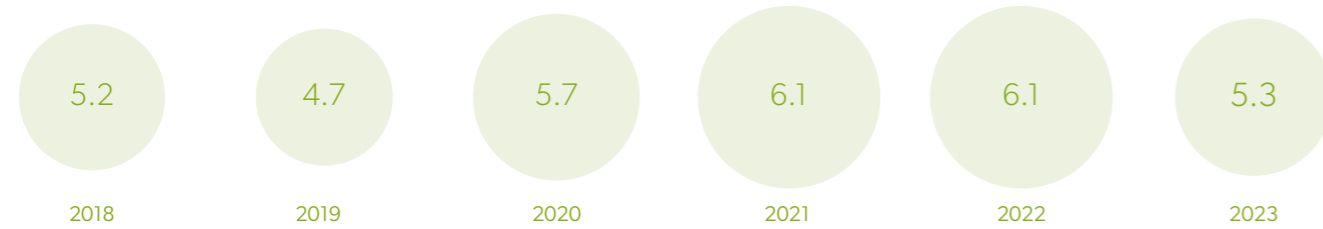
✓ 15%

By 2025, at least 15% of our energy will be from renewable sources.

✓ 30%

By 2030, at least 30% of our energy will be from renewable sources.

SHARE OF RENEWABLE ENERGY %



RESULTS

In 2023, our renewable energy share dropped to just above our 2018 level at 5.3%.



This stagnation reflects the fact that our existing renewable installations have reached their maximum capacity and were unable to mirror the significant growth of our production. It is a trend that underscores the pressing need to expand our renewable energy capacity, especially considering our ambitious growth projections.

Goal 3 CO₂ emissions

Farm Frites has set the goal to minimise carbon emissions in scope 1 (emissions directly related to our own activities) and scope 2 (emissions related to the energy we purchase) by 50% (compared to 2018) by 2030. Moreover, Farm Frites aims to achieve carbon neutrality by 2050.

✓ 50%

By 2030, the CO₂ emissions intensity (scope 1&2) in kg CO₂eq/t will be 50% lower than 2018.

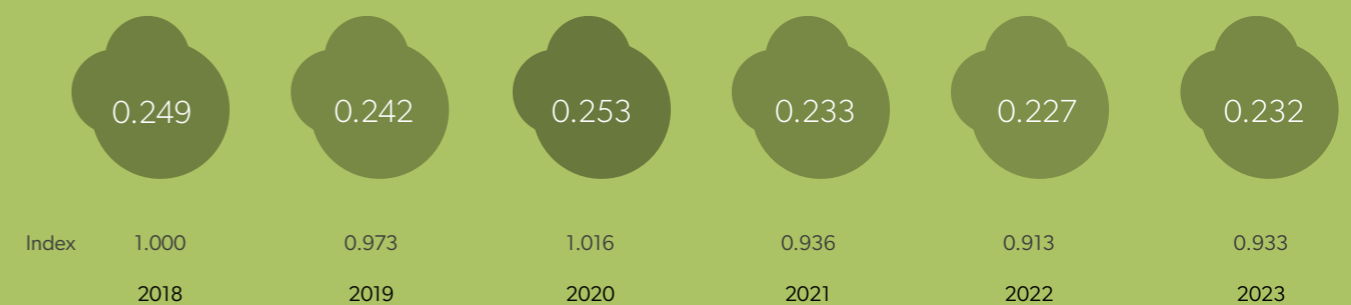
100%

By 2050, Farm Frites will be carbon neutral.

RESULTS

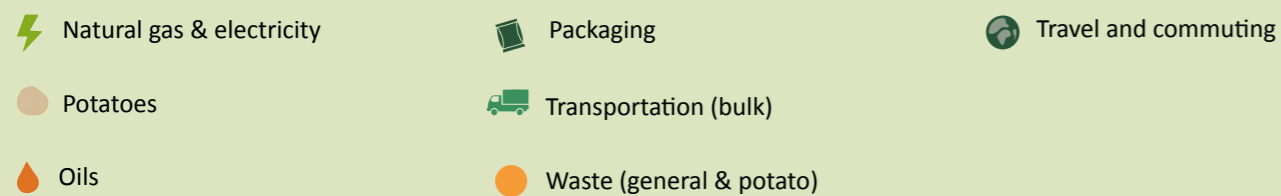
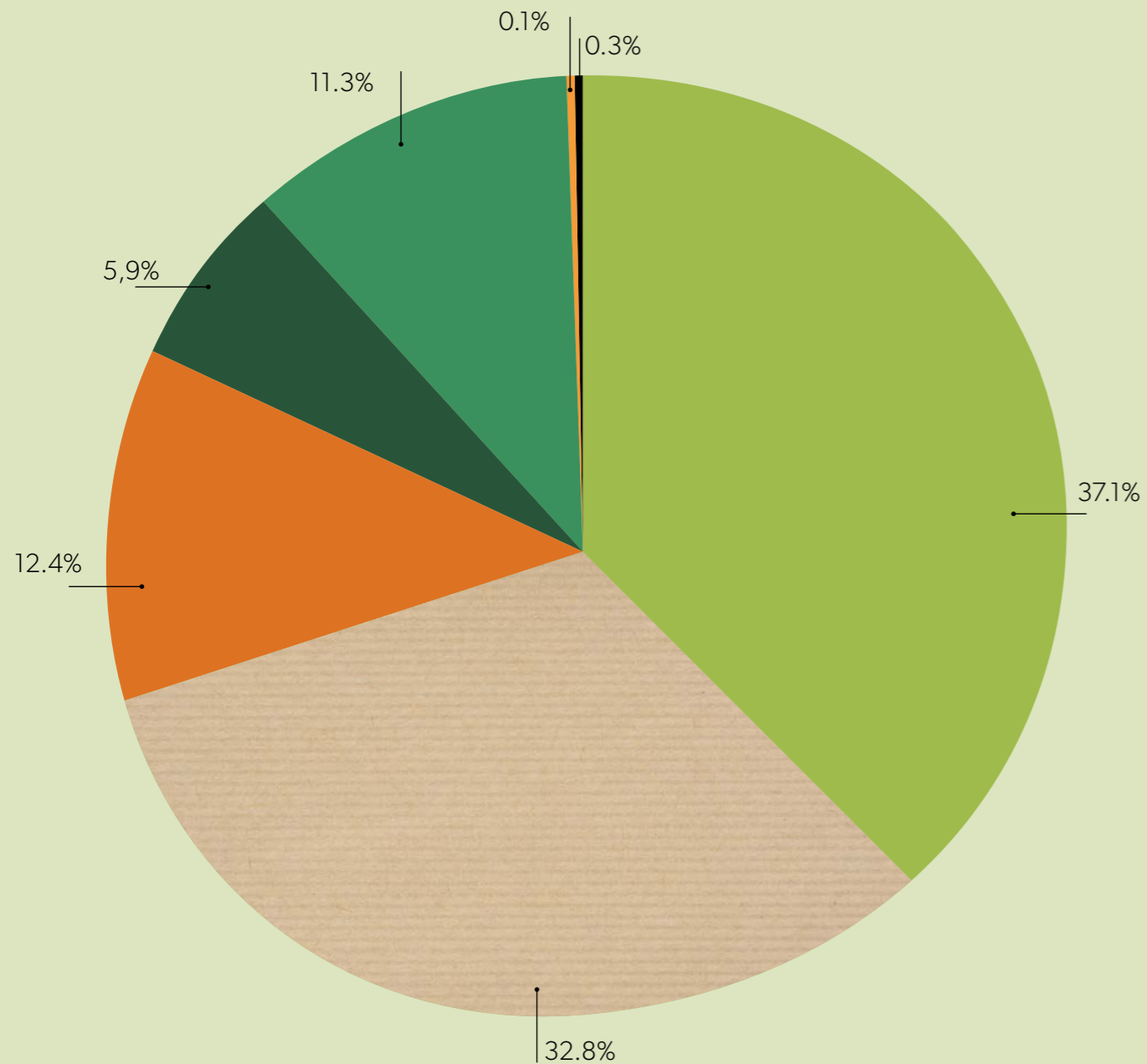
In 2023, our CO₂ emissions intensity increased slightly, aligning with our energy intensity and renewable energy results. The same factors that challenged our energy efficiency also influenced our CO₂ emissions.

CO₂ INTENSITY KGCO₂/TONNE SCOPE 1&2



The emissions are calculated per tonne of product.

CO₂ BREAKDOWN BY CATEGORY



Mapping our emissions footprint

To track and measure emissions more effectively, the Greenhouse Gas Protocol divides emissions into three scopes.

Scope 1

Direct emissions

Scope 1 covers emissions from sources that Farm Frites owns or controls directly. For example, it includes fossil fuels used in company cars, or emissions resulting from production processes in factories.

Scope 2

Indirect emissions from purchased electricity

Scope 2 covers emissions related to purchased electricity. Emissions in this scope can be reduced by using less energy, purchasing more sustainable energy, or generating our own renewable energy.

Scope 3

All other indirect emissions

Scope 3 covers all emissions not included in scope 1 and 2. These are emissions related to products and services of which we do not own or control the source, but that our organisation is indirectly responsible for. Examples include logistics, business travel and use of purchased products, such as potatoes, oils and machines.

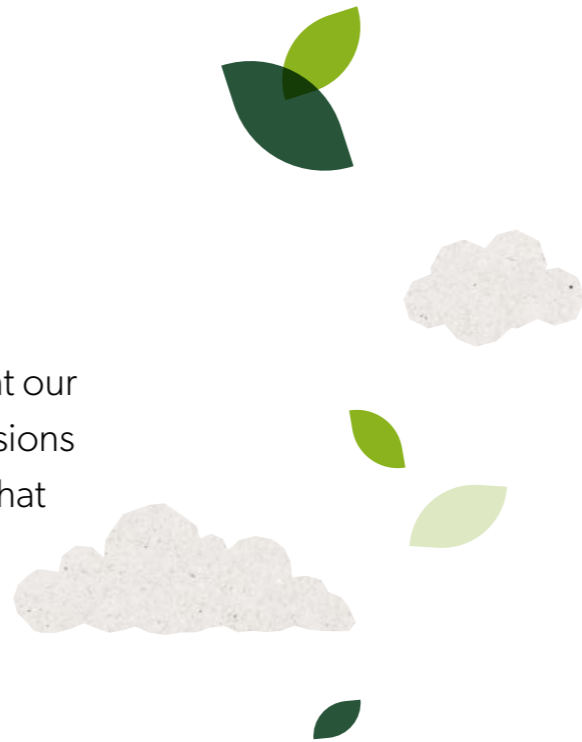
To take effective action, it is essential to have a clear picture of which activities account for the most greenhouse gas emissions. Farm Frites has calculated the carbon footprint of its product broken down into these three scopes. The calculation conforms with the GHG Protocol Corporate Standard for scope 1 and scope 2. The calculation does not reflect a full scope 3 inventory. However, we have made significant progress in measuring emissions in this scope and aim to add the remaining scope 3 categories in our 2024 report.

Our total emissions footprint, up to the point of cold storage, stands at 732 kg CO₂-eq per tonne of product. Emissions we directly own or control, which fall under Scopes 1 and 2, account for 37% of the total carbon footprint of our products. We are taking decisive action to cut these emissions by 50% by 2030 (baseline year: 2018).

Scope 3, which encompasses all other indirect emissions that we don't directly control but for which we are still responsible, accounts for the remaining 63% of our products' emissions footprint. We are actively collaborating with our suppliers to ensure progress and minimise these scope 3 emissions as well.

Creating a cleaner chain together

Our responsibility to sustainability does not stop at our own operations. Mitigating greenhouse gas emissions requires collective action, a shared commitment that extends to our supply chain partners.



Transport and logistics, which make up 11% of our Scope 3 emissions, represent a significant area where we need to join forces to effect change. Consider the journey of our potatoes: they are harvested and transported from the farm to the factory, then to a cold storage facility, and eventually make their way to our customers worldwide. In our pursuit of lowering our collective environmental impact, we must work together with all our partners.

Our factories in Europe supply European customers by road, rail, and sea shipping. Latin America, Asia, and the Pacific are reached by sea, mainly from the Netherlands and Belgium. Our Egyptian factory provides products to the Middle East and Africa, relying on road transportation for 10% of deliveries and shipping for the remaining 90%. Logistics involves a long chain that can be affected by many

external factors. Traffic jams, road work, and problems in the harbour can all impact the delivery of our products to our customers. Together with our logistical partners, we carefully monitor all these factors. This allows us to respond to events quickly, and ensures we can keep delivering our products in accordance with our clients' requirements.

Transport also influences its immediate environment through noise, air pollution and traffic load. Moreover, current transportation methods rely on fossil fuels, the use of which leads to CO₂ emissions. Farm Frites is working with its logistical partners to further optimise how we get products from our farms to our customers. By increasing load efficiency, optimising planning, and avoiding empty truck and container movements, we can reduce nuisance and air pollution and minimise carbon emissions.

REDUCTION 2023

~ 1,042
less freights

~ 432,730
less kilometres

~ 1,966,983
reduction in CO₂ kg / tkm

~ 13%
reduction of total internal transport

Over 80% of Farm Frites International's truck transport (potatoes and final products) is handled by Farm Trans, an innovative company in the sustainable transportation of food. They continuously invest in the reduction of their ecological footprint, for example through more climate-friendly vehicles and advanced IT systems for efficient logistical planning. Farm Trans has a clear goal: to become climate-neutral by 2030. The company is committed to reducing its ecological footprint and minimising its impact on the environment. To achieve carbon neutrality by 2030 (scope 1 emissions), they require a fleet of zero-emission trucks based on battery and fuel cell technology. This transition will not only minimise carbon emissions but also prevent air pollution and reduce noise. Farm Trans is currently exploring the most feasible way of transitioning its fleet to zero-emission vehicles in the

future. In the shorter term, Farm Trans is working to reduce carbon emissions through greater efficiency. In 2023, the company set up a program to optimise internal transport between freezer warehouses located in different countries by simulating and modelling their supply network. By planning trips more efficiently, consolidating loads, and adjusting production planning, they achieve significant cost savings and also reduce over 1,000 internal transport trips. Farm Trans is dedicated to achieving these goals and has documented them in their first sustainability report.

Farm Frites' global container shipments are handled by Kien Logistics Management. Kien Logistics Management is a non-asset based service provider, founded to boost logistics cost-saving initiatives and coordinate the delivery of Farm

Frites' global container shipments. The company stands for sustainable, future-proof global logistics.

In 2023, the carbon footprint of container shipping was 0.1228kg/km, a minimal increase (0.0001 kg/km) compared to the previous year. This stagnation is a reflection of several factors, including a higher average speed for container ships, port delays and the increased use of low-sulfur fuel, which is required by law by 2024 and results in higher CO₂ emissions.

SOURCE CHECK

> Farm Trans: become climate neutral by 2030



Powering green change

“Ideally, my job won’t exist in another five years,” says Hens Gunneman. It’s a reflection of our Sustainability Manager’s belief that sustainability is not an extracurricular activity, but at the core of everything we do, for everyone in our organisation. We talk to Hens about why sustainability is crucial for any business, our new solar park in Oudenhorn, and what he enjoys most about his work.

Hens Gunneman
Sustainability
Manager

How did you become Sustainability Manager at Farm Frites?

“I started at Farm Frites in 2000 as a field manager and worked with farmers directly to guide their potato cultivation for over a decade. After a few years at another company, I returned to Farm Frites in 2017 as an agronomist specialised in sustainability, until I became Sustainability Manager in 2020.”

What are your goals as Sustainability Manager?

“I’m focused on realising the sustainability targets in this report! Put simply, that means my goals are to reduce emissions in our factories, use less water, and ensure we grow our potatoes in the most sustainable manner possible.”

What do you enjoy most about your work?

“I love continuously exploring and discovering new opportunities. I’m a naturally curious person, so I thrive on the process of delving into and learning about a range of different subjects. Next, I act as a connector, bringing together the right mix of people: from public officials and researchers to project managers and technical specialists. I enjoy getting people excited and putting initiatives into motion that make us more sustainable.”

Why is sustainability important?

“At its core, I believe it goes to any organisation’s right to exist. You simply need to ensure your activities are viable in the long term. I often emphasise that sustainability isn’t about ticking boxes on a checklist. It’s about an ongoing commitment to keep improving. Beyond that, it’s also simply a fact that companies that don’t take action on sustainability now, will paint themselves into a corner.

Those that continue to rely solely on purchasing European emission rights instead of investing in carbon reduction measures will soon find their operations financially unsustainable. The increasing scarcity and cost of emission rights will drain resources and investors will be hesitant to fund companies that are harming the environment, making it very hard to transition to more sustainable practices at a later stage. In short, sustainability is critical for the long-term health of any business.”

What was your highlight in 2023?

“The biggest project was the construction of a new solar park next to our plant in Oudenhorn. The park features 46,500 solar panels and, together with the solar panels on the roof of the factory, this new facility will generate 25 MW. That’s the equivalent of roughly 8000 Dutch households. This will provide 50% of the plant’s energy requirements: a huge step forward for Farm Frites. We also worked hard on the solar facility’s landscape integration to promote biodiversity and enhance local nature. Around the park, we established over four hectares of ‘new nature’ to promote biodiversity. We planted over 14,000 trees, plants and shrubs and realised 2700 metres of new waterways in the area. Under the panels, we’ve sown a biodiverse mix of species and installed ground profiles that enhance the ground’s capacity to retain water after heavy rainfall. Altogether, this has also transformed the park from a standard field of solar panels into a beautiful vista for the local community. Seeing this project come to fruition has been very rewarding and has only inspired me to tackle even more ambitious goals going forward!”



4.2

Sustainable agriculture

Fertile soil for a green future

4.2.1 BACKGROUND

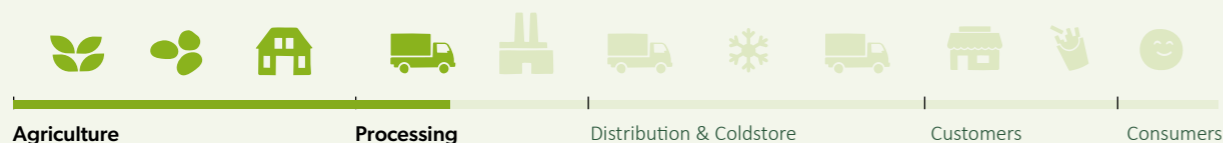
The time for sustainable agriculture is now

In 2022, the world's population surpassed eight billion people. The United Nations project that this number will rise to 8.5 billion in 2030 and 9.7 billion in 2050. To provide food for this ever-growing population, global food production must increase by an estimated 60% compared to current levels.

It is a massive challenge that is complicated further by several factors. The available agricultural land is decreasing, as fields are being converted into urban areas, industrial zones, and recreational spaces. Soil degradation and erosion pose significant threats to the long-term productivity of our agricultural lands. And the loss of biodiversity also negatively impacts agricultural systems, by reducing pollinators and natural predators of pests.

Now, more than ever, it is critical for the agricultural sector to operate with great care. We must employ sustainable agricultural practices to ensure global food security. This involves cultivating food within balanced ecosystems, not overtaxing our soil, minimising pesticide and fertiliser use, and seeking alternative methods when possible. By adopting environmentally responsible farming practices that prioritise the long-term health of our planet, we can help ensure that people worldwide have access to sufficient food in the decades to come.

BOUNDARIES



Improving potato cultivation together

4.2.2 MANAGEMENT APPROACH

Over 700 farmers provide Farm Frites with our most important raw material: the potato. We do everything to support our growers during cultivation. Our team of 26 agronomists, trained in-house, allows our growers to take advantage of Farm Frites' decades of experience in potato production. These potato specialists help our growers with innovation, the implementation of new cultivation techniques, and growing new varieties. They also support our growers in dealing with diseases and defects, and achieving the best possible yield and quality in the most sustainable way.

Naturally, food safety is a top priority in our organisation. All our farmers employ strict food safety standards. One of our sustainable agriculture goals is to certify 100% of our potatoes under a safety scheme such as Global G.A.P, VVAK or Vegaplan. Moreover, we have various processes in place to safeguard the quality of our product. For example, during the pre-sampling process, we test our crops on over fifty metrics, such as defects, colour, length, and starch content. Farm Frites also employs a system to ensure potatoes can be traced back to the farm they were grown on.

SOURCE CHECK

> [World population Prospects 2022](#)

Growing potatoes in a changing world

4.2.3 RISK MANAGEMENT

The potato is a natural product. That means that quality and yield of the potato harvest will be different from year to year, as factors such as temperature and rainfall fluctuate. Moreover, regulations on the use of fertiliser and pesticides are becoming stricter and climate change is making weather conditions more erratic and harder to predict. In short, the cultivation of potatoes is changing. The risk of defects or loss of crops is increasing, and it is becoming more challenging to ensure the quality and quantity of the harvest.

Through our expertise and experience, Farm Frites is working constantly to make its harvest as consistent as possible every single year. Our agronomists monitor weather conditions closely and work with our experienced growers to take appropriate

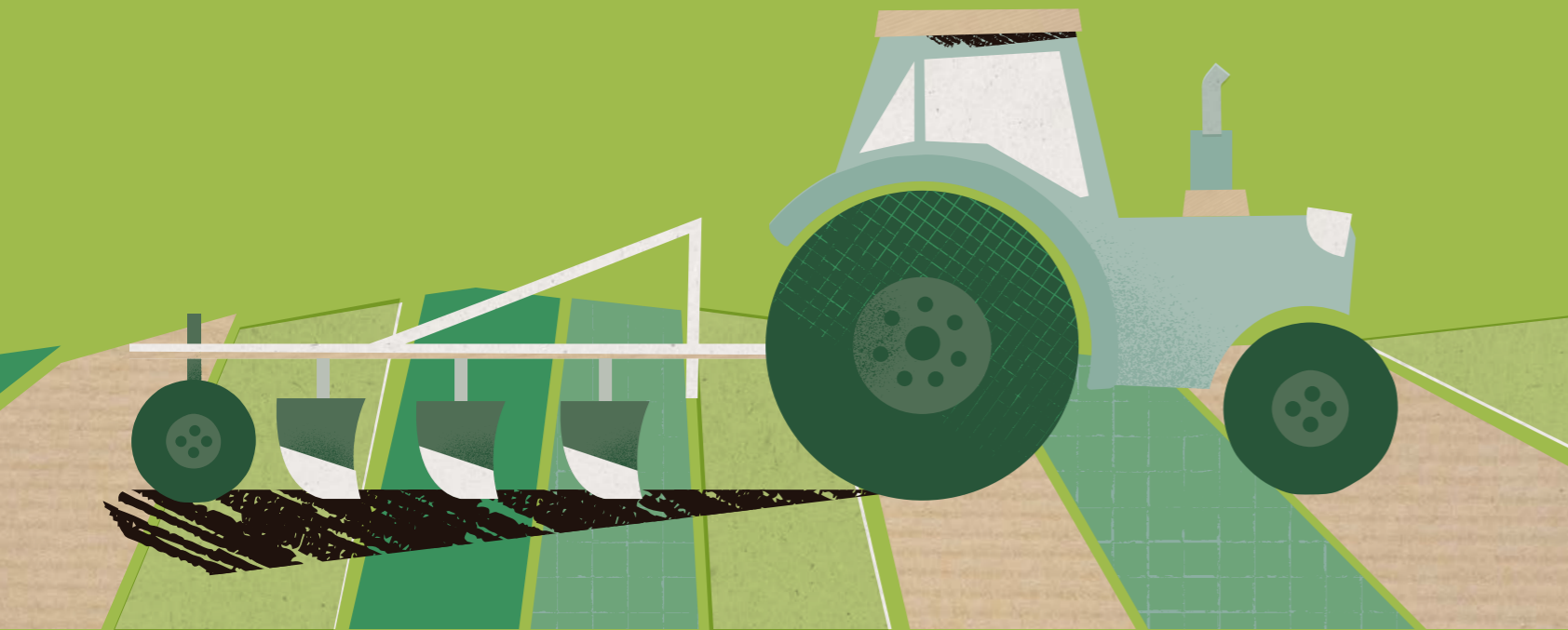
action when needed. Moreover, the development of new varieties helps us by introducing new types of potatoes that are more nutrient efficient, less susceptible to disease, and more resilient to changing weather conditions. Finally, by growing potatoes in different countries, we reduce the impact of unexpected events in any one location.

Of course, the cultivation of potatoes also has an impact on our environment and the climate. We are taking action to make potato cultivation sustainable and to minimise our environmental impact on ecosystems and biodiversity. This also includes the reduction of carbon emissions, using water as efficiently as possible, and limiting the use of pesticides and fertilisers. Our agronomists support our growers in achieving these goals

as they implement sustainable farming methods. Farm Frites also organises events where growers meet to share their knowledge and experience with each other. For example, we held 'Tour de Farm' events in Belgium, Poland, and the Netherlands, which involved workshops for farmers to learn about sustainable cultivation techniques. Farm Frites also organised the Farmer Knowledge Events to share specialist knowledge on sprout inhibition. And during the pandemic, we ran webinars on sustainable farming.

Goals and results

Sustainable agriculture



Goal 1 Traceability

Traceability enables us to identify the specific farm or even the field where potatoes were grown. This capability allows us to effectively handle situations involving contamination or foodborne illness. By tracing the origins of crops and where they were processed, the source of any issue can be quickly found and resolved.

100%

All our potatoes will be fully traceable by 2025.

RESULTS

When Farm Frites set this target in 2018, approximately 95% of our crops were traceable.

In 2023, despite the growth in potato volume and the number of farmers, our potatoes remained 100% traceable at the farm level.

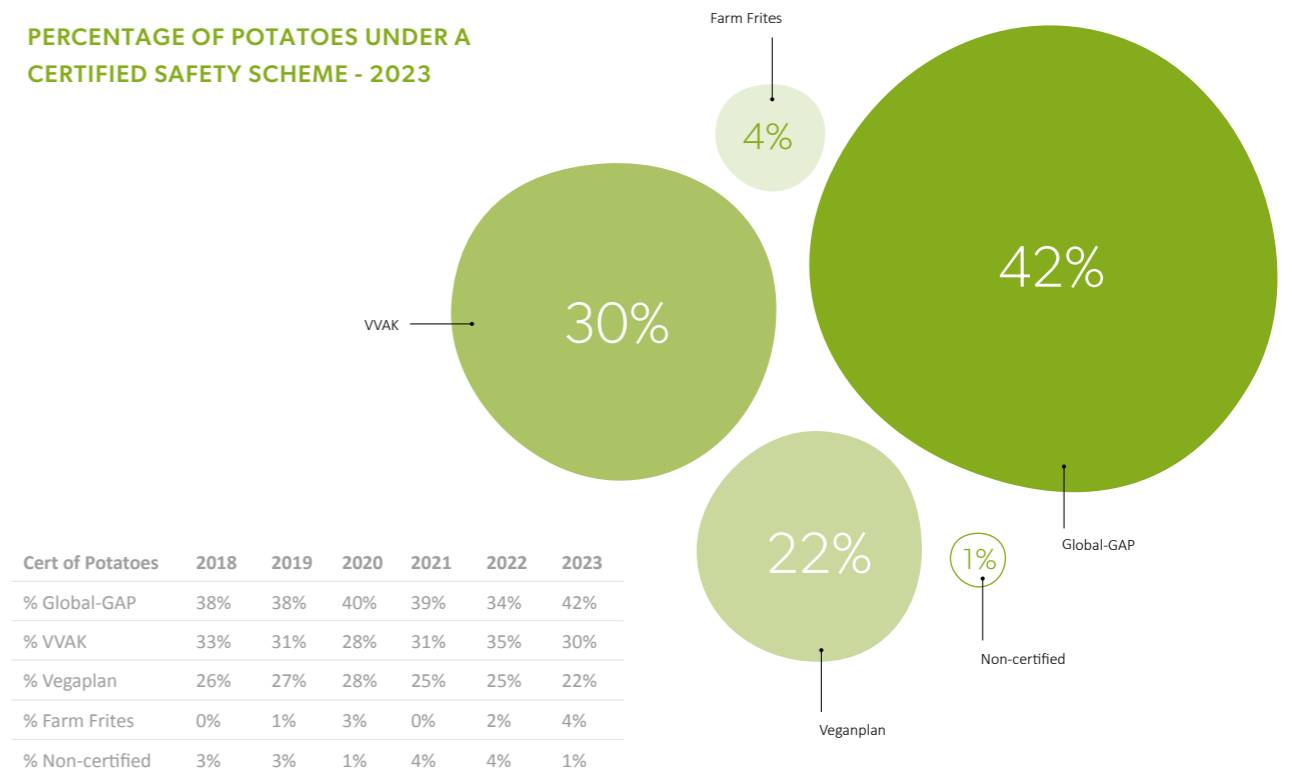
Goal 2 Food safety

Food safety is of the utmost importance at Farm Frites. That is why we aim for all our potatoes to be certified. Through food safety certifications, we verify that growers have the required processes in place to ensure our potatoes are safe for consumption.

100%

All our potatoes will fall under a certified safety scheme by 2025.

PERCENTAGE OF POTATOES UNDER A CERTIFIED SAFETY SCHEME - 2023



RESULTS

In 2023, we achieved a significant milestone with 99% of our potatoes now falling under a recognised food safety certification, marking an increase of three percentage points from the previous year.

This progress was mostly due to concerted efforts made by our team in Egypt to introduce food safety schemes to new farmers. The vast majority of these farmers successfully adopted a food safety certification, contributing to our overall improvement. The remaining 1% of non-certified potatoes are new farmers in Egypt. Given the challenges of arranging external audits in Egypt, our priority is the certification of these new farmers according to Farm Frites' own food safety scheme. This scheme is based on Global G.A.P. and incorporates additional aspects of the Dutch VVAK certification.

Goal 3 Sustainability

The Farm Self-Assessment (FSA) allows us to evaluate the sustainability of our potato cultivation. Farm Frites aims for 100% of its potatoes to meet the FSA Bronze level requirements. Furthermore, we strive for 50% of our potatoes to achieve the FSA gold level by 2025.

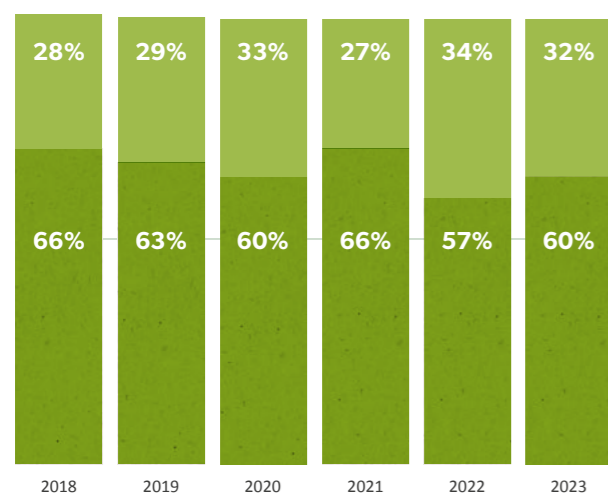
100%

By 2025, all our potatoes will perform at the bronze level of the Farm Sustainability Assessment (FSA) or higher.

50%

By 2025, at least 50% of our potatoes will perform at the FSA gold level.

■ Share FSA Gold ■ Share FSA Silver



Share FSA Farm Frites Group

| Potato Certification (Food safety) | Quantity | | | | | |
|------------------------------------|----------|------|------|------|------|------|
| | 2018 | 2019 | 2020 | 2021 | 2022 | 2023 |
| FSA-Gold (%) | 28% | 29% | 33% | 27% | 34% | 32% |
| FSA-Silver (%) | 66% | 63% | 60% | 66% | 57% | 60% |
| FSA-Bronze (%) | 0% | 0% | 0% | 0% | 1% | 0% |
| FSA-not yet Bronze (%) | 7% | 7% | 7% | 7% | 8% | 8% |

RESULTS

In 2023, the distribution of our potato certifications under the Farm Sustainability Assessment (FSA) remained stable, with only minor fluctuations

Notably, 8% of all potatoes did not achieve the bronze level. These were primarily potatoes sourced from Egypt. These potatoes cannot be assessed through a benchmark and must be evaluated by an external auditor. Additionally, a slight adjustment in the proportion of

FSA-Gold certified potatoes was recorded this year, resulting from a small variation in our sourcing in 2023. We processed fewer potatoes from Belgium, which are typically certified under the Belgium Vegaplan and automatically qualify for Gold status.

The farm self-assessment (FSA) explained

The FSA was designed by the Sustainable Agriculture Initiative (SAI) platform. It is a recognised tool across the food and beverage industry to indicate the sustainability levels of farms.

The FSA consists of 112 questions, divided into three levels with increasingly complex requirements: 'Essential', 'Basic' and 'Advanced'. The 'Essential' questions are concerned with decent citizenship (e.g. prohibiting forced or bonded labour) and should be easy to comply with for any farmer working towards sustainability. The 'Basic' questions identify the fundamental elements of sustainable farming, and the 'Advanced' questions address additional sustainable farming practices.

The FSA is organised by topic (e.g. crop protection), in phases (e.g. assess, plan, store), and by

focus areas (i.e. people, planet, profit). After the FSA is filled in, a performance score is automatically generated. The performance levels are determined as follows:

Bronze: compliance with 100% of the 'Essential' questions and at least 75% of the 'Basic' questions
Silver: compliance with 100% of the 'Essential' and 'Basic' questions.

Gold: compliance with 100% of the 'Essential' and 'Basic' questions, and over 75% of the 'Advanced' questions.

There are two ways to achieve an FSA score. Farmers can of

course fill in the assessment, but it is also possible to reach an FSA level by complying with a different sustainability scheme that has been benchmarked on the FSA. For example, compliance with EU food safety legislation has been benchmarked as to be equal to the FSA Silver level. This system of benchmarking increases the reach of FSA and prevents unnecessary efforts for farmers and companies. Naturally, the benchmark audits are carried out by accredited control authorities.

Future Farming Program



Our ambition for sustainable agriculture goes beyond the FSA. The next step is our Future Farming Program, which focuses on regenerative agriculture. This approach is aimed at restoring, enhancing, and improving the health of soil, water, biodiversity, and entire agro-ecosystems. By strengthening agricultural natural resources rather than depleting them, we can create a more resilient, sustainable, and equitable food system.

Farming for the future

She's driven by facts, not just words. Sustainable agriculture specialist Alina Menżyńska believes it's not enough to say you're sustainable, you need to prove it. Only by carefully measuring your progress can you ensure that you are really making a difference. We speak to her about recent milestones, the importance of collaborating closely with farmers and what the future holds.

Alina Menżyńska
Sustainable
Agriculture Specialist

What was your primary focus in 2023?

“Over the last two years, we have increased the number of farmers we work with in Poland from approximately 100 to over 200. A large focus was guiding new farmers through their first Farm Sustainability Assessment (FSA), which usually takes a year of preparation. We select new farmers carefully, taking a close look at their farms, fields, and equipment before training them on sustainable practices. We take a holistic view and even offer assistance for certifying their other crops. We are involved throughout the production process and conduct site visits during planting, vegetation, harvesting and storage. We also analyse crop samples at key points to confirm their quality. Our farmers are serious about making a difference, so it's really a team effort.”

Why is sustainability so important for growing potatoes?

“I have seen first-hand the effects of climate change in the sector. In Poland, like many places, the rainy seasons have become unpredictable. Last year we had heavy rains in November, during harvesting, which had a negative impact on potato production. We stress the importance of looking for new ways to decrease our farms' CO2 emissions, from modern equipment to greener fertilisers. We also ensure our farming methods themselves are sustainable. If a farm has poor crop rotation, for example, it won't be able to produce potatoes in the quality or quantity we need. We must shift towards an approach in which we produce quality food while also preserving and restoring the planet. This is a huge challenge, but for agriculture to have a positive impact on the environment, sustainability must remain at the heart of what we do.”

How are you researching new sustainable agriculture techniques?

“Farm Frites Poland has a 2,500-hectare farm that we use as a generator for trialling innovative ideas, like advanced irrigation systems or analysing crops through satellite imaging. We can then introduce these new techniques directly to our farmers. It's a great place for discussion and bringing people together. There is something special about illustrating the impact of these initiatives in a very tangible way.”

What are the best parts of your job?

“At the end of the year, it's a wonderful feeling to see our new farmers achieve their FSA certification. They often become as enthusiastic as we are about working sustainably. Creating lasting change is extremely rewarding and makes all the work worthwhile. Our farmers don't just tick a box, they change their entire way of farming. I also enjoy the opportunity to attend conferences and engage with colleagues from around the world. I'm passionate about sharing best practices and learning from other companies in the industry, because it's only by working together that we can create a sustainable and planet-positive approach.”

4.3

Sustainable packaging

Smarter, sustainable packaging



4.3.1 BACKGROUND

Packaging plays a vital role in protecting products during storage and transportation, ensuring that they reach the customers' hands safe for consumption and in excellent condition.

However, the production of packaging materials has a significant impact on the environment through carbon emissions and the depletion of natural resources, such as wood. Furthermore, packaging waste poses additional harm to the environment. A sustainable approach to packaging is needed. An approach that emphasises waste prevention, recycling, and efficient material usage.

BOUNDARIES



4.3.2 MANAGEMENT APPROACH

Developing optimal packaging options

Packaging is the first point of contact for customers with our product. It's the representation of our brand. It also protects the quality and food safety of our product during transport. Farm Frites is committed to minimising the environmental impact caused by its packaging. We have adopted a three-pronged approach: prevention, recycling, and recovery. Key initiatives include reducing the thickness

of packaging film, standardising film width for frozen products, and transitioning to fully recyclable film for chilled products. Farm Frites is continuously working to optimise its packaging in order to minimise its environmental impact. Taking into account laws, regulations and our clients' requirements, our packaging specialists are focused on five areas:

1 Optimising the amount of material used
 We are working closely with our suppliers to reduce the amount of plastic used for packaging by making the film both stronger and thinner. By using less plastic, we reduce carbon emissions associated with the production of the packaging material and minimise both waste and material to be processed after use. Product loss has a larger environmental impact than reductions in packaging material can make up for. A balance must be struck between minimising packaging material and guaranteeing the shelf life and food safety of a product.

2 Using recycled material
 Our cardboard boxes are made out of 88% recycled fibres. Packaging requires a mix of recycled material and fresh fibres, to ensure sufficient strength. Our aim is to use the mix of recycled and virgin fibres that has the smallest environmental impact.

3 Making all our packaging material recyclable
 All the packaging for our frozen portfolio is made of recyclable film. An intensive project is currently ongoing to develop recyclable packaging for our chilled portfolio.

4 Increasing transport efficiency
 As our company serves multiple markets, we need to account for a wide range of customer demands in our packaging. We are continuously optimising the size and shape of our boxes to meet all customer demands and to improve loading efficiency in trucks and containers. A smart box design reduces carbon emissions per tonne of product.

5 Using renewable materials
 Farm Frites is currently researching what role renewable materials can play in our packaging portfolio going forward.



4.3.3. RISK MANAGEMENT

Planet-friendly packaging

Our packaging is made using fossil fuels and natural resources. The availability of fossil resources is limited, which can lead to scarcity and increased prices in the future. By constantly developing and improving our packaging as described above, we will become less dependent on these non-renewable resources and minimise our environmental impact.



Goals and results

Sustainable packaging



Goal 1 Packaging intensity

✓ 10%

Farm Frites will use 10% less packaging material per tonne of product by 2025. Compared to 2018.

Packaging intensity indicates how much packaging is used per tonne of product. It involves the sum of all plastic bags, stretch film and cardboard. By improving our packaging intensity, we reduce associated carbon emissions, use less natural resources, and prevent waste. Farm Frites' objective is to reduce packaging intensity by 10%, while retaining product quality and avoiding product loss.

| Packaging intensity (tonne/tonne) | 2018 | 2019 | 2020 | 2021 | 2022 | 2023 |
|-----------------------------------|-------|-------|-------|-------|-------|-------|
| Packaging intensity index | 1.000 | 1.041 | 1.033 | 1.043 | 1.043 | 0.942 |

RESULTS

In 2023, Farm Frites achieved a significant reduction in packaging intensity, reversing the previous upward trend.

This accomplishment was achieved by increasing the quantity of product in each bag, while also introducing slightly larger boxes that allow for more bags. Together, this resulted in a lower ratio of packaging per tonne of product. The reduction of cardboard had the biggest effect on our overall packaging footprint.

| Plastic (bags+film) | 2018 | 2019 | 2020 | 2021 | 2022 | 2023 |
|---------------------|-------|-------|-------|-------|-------|-------|
| Plastic/tonne index | 1.000 | 0.986 | 1.014 | 0.985 | 0.913 | 0.888 |

| Cardboard | 2018 | 2019 | 2020 | 2021 | 2022 | 2023 |
|-----------------------|-------|-------|-------|-------|-------|-------|
| Cardboard/tonne index | 1.000 | 1.052 | 1.036 | 1.054 | 1.054 | 0.946 |

Goal 2 Share of recyclable packaging

Recycled materials help lower carbon emissions, reduce the need to harvest raw materials and prevent waste. By making our packaging recyclable, we contribute to the transition towards a circular economy.

100%

The packaging of our complete portfolio must be recyclable by 2025.

NOTE

This goal was set for 2023, but the target year has been changed to 2025.

Our boxes are



100%
recyclable

Our plastic films are



91%
recyclable

RESULTS

All of our boxes are suitable for recycling and 91% of our film is recyclable.

NOTE

This percentage applies to Farm Frites International.

The remaining 9% concerns our chilled products, for which we have not yet found a suitable recyclable packaging solution, despite conducting numerous tests throughout 2022 and 2023. However, we are actively collaborating with our film suppliers to overcome these challenges and to reach 100% in the near future.



Goal 3 CO₂ footprint

To reduce carbon emissions, Farm Frites is optimising its boxes to allow for greater loading efficiency during transport. For example, our team has developed a box with dimensions optimised for containers. This new box design allows us to fill containers up to 10% more efficiently, which reduces shipments and associated greenhouse gas emissions.

Farm Frites will reduce its CO₂ footprint by optimising its packaging for efficient transport.

Pursuing packaging perfection

When it comes to packaging, every square inch counts. Our packaging specialists are constantly researching new ways to refine and optimise our approach to packaging. The goal: to achieve maximum efficiency with minimal environmental impact. Our efforts span several innovative practices to pack more with less.

It all starts by choosing thin but strong materials that allow for optimal recyclability. Next, we try to use as little material as possible per ton of product by minimising the amount of air in our bags and boxes. Fine-tuning our packaging machines to waste little to no material is also critical in reducing the usage of plastic and cardboard.

In 2023, we made significant progress in cutting our cardboard usage by carefully rethinking our packaging configuration. By adjusting the sizes of our bags, we managed to fit more of them into each box. This seemingly simple change

led to impressive results. It not only reduced the number of boxes we needed, but also cut down on the consumption of tape, printing inks, wax for inline prints, labels, and packaging taxes. We used almost 10% less cardboard per ton of fries in 2023 than in the previous year, marking a major step towards our sustainable packaging targets. Moreover, packing more bags in each box improves our line efficiency, meaning we can pack more potato products with less energy.



4.4

Water management

A source of life

4.4.1 BACKGROUND

Today, over two billion people reside in water-stressed countries. As climate change continues, this situation is only expected to worsen.

The water systems at the heart of our ecosystems face mounting pressure. Wetlands, which play a critical role in biodiversity and water purification, are vanishing at a concerning rate. Rivers and lakes are increasingly contaminated, becoming unfit for use. Extreme weather events such as droughts and floods disrupt water availability in more and more regions. It is crucial to recognise the value of water as a limited resource and to prioritise sustainable water management.

SOURCE CHECK

> [Drinking water](#)

BOUNDARIES



Keeping a watch on water

4.4.2 MANAGEMENT APPROACH

Water is a crucial resource for Farm Frites' operational processes. It is used to clean and blanch our fries, but also to move our fries through our factories. Of course, the availability of clean drinking water is highly limited in many parts of the world. As such, Farm Frites believes water needs to be treated as an essential and precious resource.

Our main goal in our factories is to reduce our fresh water intake. Progress can be made by making production processes more water efficient, but the greatest improvements can be realised by increasing the amount of water we can reuse. For example, three of our production locations employ reverse osmosis. This technique purifies water to a very high degree, which allows us to reuse a greater percentage of our water.

Never waste water

4.4.3 RISK MANAGEMENT

Water is essential to manufacture our products. The availability of clean water is becoming increasingly limited worldwide, which makes responsible use of water critical. Farm Frites aims to minimise fresh water intake and increase the amount of water we can reuse. To minimise any environmental impact, Farm Frites also only discharges waste water after purification and in accordance with all applicable laws and regulations in the country of operation. Depending on the production site, we either clean the water in our own wastewater purification plants, or we utilise the municipal plants that have sufficient capacity to organise wastewater treatment. In our own plants, we purify water using sedimentation tanks, as well as anaerobic and aerobic digestion.



Goals and results

Water management



Goal Water intake intensity

Water intake intensity indicates how much fresh water intake is required for the production of our potato products. The intake of fresh water impacts the environment and should be reduced as much as possible. There are two ways to achieve this. First, the production's water intensity can be improved, meaning that less water is required for the production process as a whole. Second, the percentage of reused water can be increased. By increasing the share of reused water in production, less fresh water is required.

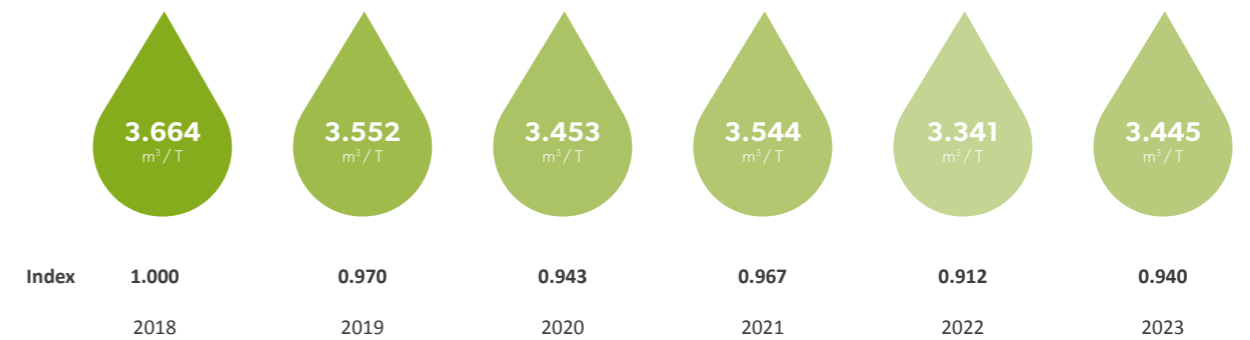
✓ 15%

By 2025, water intake intensity in m³/t will be reduced by 15%, compared to 2018.

✓ 30%

By 2030, water intake intensity in m³/t will be reduced by 30%, compared to 2018.

WATER INTAKE INTENSITY



RESULTS

In 2023, we achieved a 6.0% reduction in water intake intensity compared to 2018 levels, though this did mark an increase from the figures recorded in 2022.

This fluctuation in water usage efficiency is attributed to the quality of the 2023 potato harvest, mirroring the challenges we faced in energy efficiency. The amount of reused water currently stands at 21%. This is slightly less than the 22% recorded in 2022, but still represents progress over the 19% reuse rate in 2018.

The primary challenge in the way of making further progress is the fact that our water purification systems are at capacity. So as our production volume grows, the percentage of reused water decreases. To overcome this challenge and achieve our goals, we will need to grow our water purification capacity faster than our production volume in the coming years.

The wisdom of water management

Water is one of the most critical and valuable natural resources on Earth, according to Moatassim Elhagrassy. It is one of the reasons why the Production Manager at Farm Frites Egypt is constantly working to optimise the production lines in our North-African factory. Moatassim tells us about his background in engineering, why water management is crucial, and its symbiotic relationship with enhanced productivity and sustainability.

Moatassim Elhagrassy
Production Manager

What is your background and how did you end up in your current position?

“My interest in engineering is rooted in my childhood. I was always intrigued by the way things worked and loved to fix anything that was broken. This interest led me to pursue a degree in electrical engineering. After graduating, I transitioned into production in 2014, so I now have over a decade of experience in the field. I joined Farm Frites in 2018 as a production engineer, became section head in 2022, and took on the role of production manager for Farm Frites Egypt in 2023. Every day brings new challenges that allow me to continually learn and grow, which is truly what I’m passionate about.”

Why is sustainable water management important?

“With the impact of climate change, water availability is becoming increasingly limited in many regions, heightening the risk of agricultural droughts that can adversely affect crops. Droughts can also lead to severe dust storms, moving billions of tons of sand across countries and contributing to the expansion of deserts, thereby reducing land available for agriculture. Given these challenges, sustainable water management is all about making sure we have enough clean water. Not just for today, but to ensure that future generations have access to enough water to consume and grow food.”

How do you realise better water management?

“It all starts with awareness and a culture of responsible water management. It’s a team effort: everyone in our factory needs to contribute for us to succeed. Next, it’s important to measure how we do, which is why water consumption is a key performance indicator for everyone in

our team. We save water in many different ways. For example, we recycle water used in our facility through closed circuits, allowing reuse across different stages of production. We’re also about to replace our traditional preheaters with ‘pulse electric field’ technology, saving both gas and a lot of water. And by implementing several best practices, we will increase productivity and improve production yield. In short, through these measures, we aim to not only conserve water but also boost our overall efficiency and sustainability.”

What do you enjoy most about your work?

“The best part of my job is the team here at Farm Frites Egypt. We work incredibly well together, whether it’s in production, quality, or food safety. Everyone is committed to becoming the best in the industry. I also thrive on the daily challenges of my role. There’s always something new to figure out and new skills to learn. For me, the challenges make my work fun!”

4.5

Product

Products we're passionate about

4.5.1 BACKGROUND

Today, the food industry has been entrusted with the responsibility of providing sustenance to billions of people worldwide. Consumers have placed their trust in companies and expect them to produce safe, nutritious food in a fair and responsible manner. Transparency is also a key factor, with consumers demanding to know how these organisations operate. People are also increasingly aware of the impact of their dietary choices and seek products that fit into a balanced, healthy diet. For these reasons, food manufacturers must prioritise quality, safety, and responsible production of their products. As consumer preferences and expectations continue to evolve, companies must continuously innovate and develop their product portfolio to meet changing demands.

BOUNDARIES



4.5.2 MANAGEMENT APPROACH

Food safety and quality first

Our products are the result of the passion, knowledge and skills of the Farm Frites team.

They form a source of nutrition for people across the globe, placing the responsibility on us to uphold strict standards of food safety and quality. Our entire operation has been set up to safeguard this at every step along the way.

We believe that transparency is key in establishing trust with customers and clients. It's why we share detailed information about how our products are cultivated and processed, as well as the raw materials we use.



4.5.3 RISK MANAGEMENT

Serving consumers with transparency

People should be able to consume food products without the slightest doubt as to the safety of our products. In addition to the many measures in place to guarantee food safety, it is important that Farm Frites continues to communicate its steadfast commitment to food safety in an open and transparent manner.

Everything we do is to better serve consumers. Consumer demand is moving towards healthier and more sustainable food, with more vegetable oils, less

salt, and an increasing number of vegetarian and gluten-free options. We must continue to develop our products to meet demand as it evolves, and provide easy insight into what our products contain through nutrient labels. Transparency is key to credibility.

Goals and results

Product



RESULTS

The results in this chapter are divided into three topics: food safety and quality, transparency & responsible marketing, and nutrition.

We have not defined goals in this chapter, because we view these topics not as targets to work towards, but as essential conditions for our operation that must be guaranteed at all times.

Food safety and quality

The quality and food safety of our products is a top priority within our organisation, as reflected in our materiality matrix. Food safety is part of our code of conduct, which applies to all our employees as well as suppliers and other business partners. Farm Frites also has procedures in place to safeguard food safety at every stage of the production process. From our fields to the moment our products reach our customers.

Our potatoes are cultivated under one or more food safety schemes. Our Agronomy department determines the quality of our potatoes and ensures they are safe to consume. An independent third party also carries out food safety checks at this stage. Our potatoes then reach one of our factories, all of which have a QESH department: Quality, Environment, Safety and Health. These departments are working constantly to implement and improve quality systems.

Finally, the corporate quality department is concerned with quality in our entire organisation. They handle customer inquiries related to quality and make sure that the quality of our final product is within predefined parameters.

In 2023, there were no public product recalls in any of our five production locations, in Cairo, Lębork, Lommel, Oudenhorn or Sint-Truiden.

Complaints

Farm Frites carefully keeps track of the number of complaints received per tonne of product. These complaints concern topics such as product quality and packaging. We strive to keep complaints to a minimum, but at least under 1.8 complaints per 1,000 tonnes of product. This is an internal norm based on all complaints received. This norm applies to our frozen fries, which makes up the vast majority of our production. All complaints are handled through an internal procedure aimed at preventing similar issues going forward.

The frequency of complaints rose marginally from the previous year, primarily due to issues related to potato quality. The 2023 potato harvest yielded lower quality raw materials, leading to increased discoloration and subsequently, a higher number of complaints. While the rate of complaints remained well below our internal benchmark of 1.8 per 1,000 tonnes, we will work hard to reduce this number going forward, demonstrating our continued commitment to product excellence and customer satisfaction.

Complaints Frozen

Quality compl (FRZN)/1,000T



This table indicates the complaints regarding frozen fries. The numbers are of the Farm Frites Group.

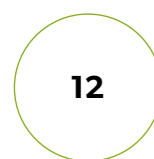
Audits

Every year, Farm Frites is audited by various organisations. These audits cover a range of topics, including safety, social economy, finances, food safety, and product-specific concerns. Their purpose is to ensure our organisation adheres to both internal and external standards to which we have committed. Additionally, they can help us find opportunities for improvement and identify possible problems and risks in an early stage, thus preventing incidents. In 2023, Farm Frites successfully completed all 47 audits conducted. A number of these audits were

unannounced, with auditors arriving at our facilities and requesting a tour within 30 minutes of their arrival. After every audit, we receive a report with all findings, including any improvement opportunities. Based on the report, we create an action plan including a time schedule. This is shared with the auditor and is part of the next audit. We strive to improve our performance every year, and we work together closely with our partners to ensure we are aware of any risks, changes in laws and regulations, and evolving customer requirements.



Lommel (BE)



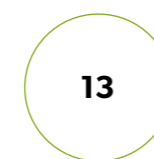
Sint-Truiden (BE)



Cairo (EG)



Oudendoorn (NL)



Leborg (PL)



Transparency & responsible marketing

Every day, thousands of consumers all over the world enjoy Farm Frites products. Through sustainability reports and nutrient labels on our packaging, we share information with our customers about how our products are produced, what our products contain, the materials we use for packaging, and our marketing materials. We strictly follow the General Data Protection Regulation (GDPR) in everything we do, including our marketing activities.

We believe that by being transparent about how we conduct our business with suppliers and customers, we can all benefit from the knowledge and insights necessary to safeguard our supply chain. By sharing information,

parties can operate effectively and find solutions to any challenges that might come their way. For example, early in the growth season, Farm Frites communicates with internal stakeholders and customers about the expected harvest in terms of quantity and quality, through a crop update. Throughout the year, we also regularly distribute a *Farm Potato Market Update (FPMU)* in which we provide information about the potato market. Finally, we have an FAQ file for customers to address their most common questions and concerns.

Transparency is also covered in the Farm Frites Code of Conduct, with regard to topics such as record keeping, political contributions

and conflicts of interest. Our code of conduct covers a wide range of business practices and procedures. It sets out the basic principles that guide our company and our people in all business matters. All employees must conduct themselves according to these principles, and strive to avoid even the appearance of improper behaviour. We also expect agents, distributors, suppliers and any representatives of Farm Frites to follow the code of conduct.

Product

As the world learns more about the relationship between food, health and well-being, consumer preferences change. In recent years, there has been a shift towards reduced sodium, more vegetable oils and gluten-free options. Farm Frites is constantly working to develop its products and meet the needs of today's consumer.

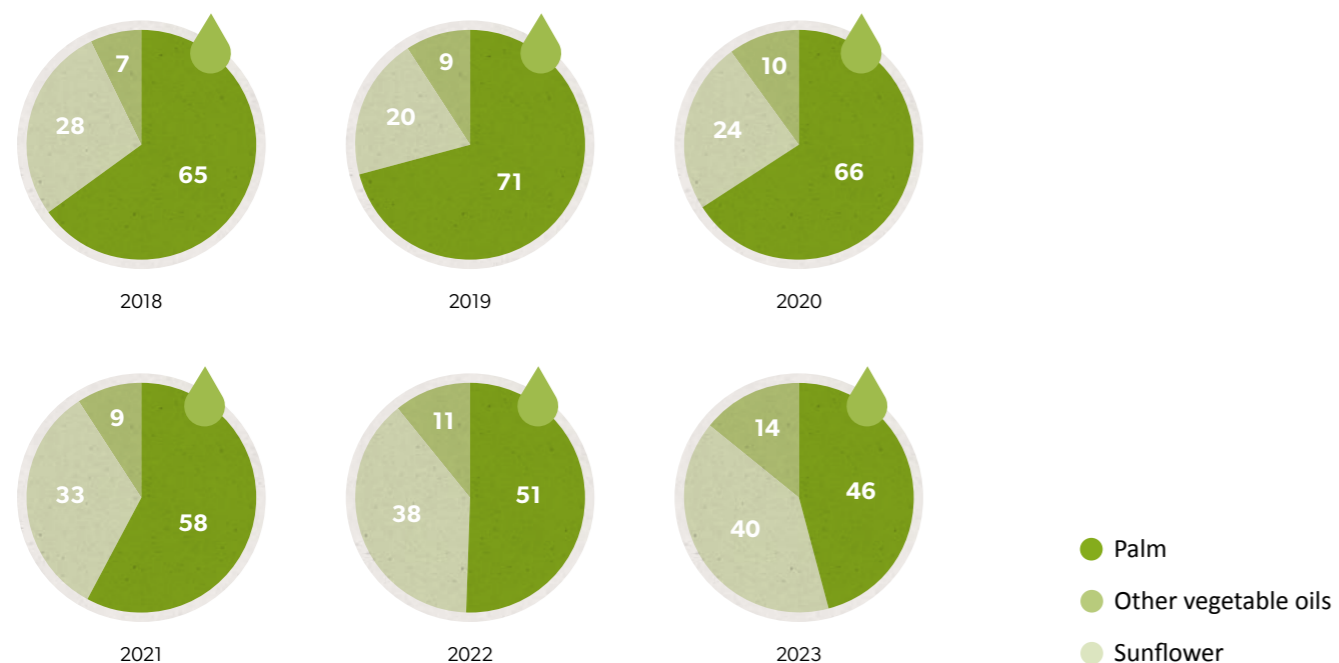
From palm to sunflower oil

The market is increasingly moving away from palm oil towards sunflower and other vegetable oils. This trend continued in 2023, despite the war in Ukraine. All the oils we use are fully certified, ensuring responsible sourcing across our range. Despite our palm oil being RSPO-certified, based on a mass-balance approach, the consistent trend within Farm Frites towards reduced palm oil usage continued in 2023. This shift is driven by customer preferences leaning increasingly towards sunflower oil, alongside demands from specific clients for bespoke oil blends, predominantly combining rapeseed and sunflower oils.

Nutritional developments

In response to the increasing consumer demand for healthy, nutritious food, Farm Frites is developing several new products and concepts. For example, more and more of our products are 'skin on', where we do not peel the potato but leave the skin on the final product. In addition to saving energy and making products visually appealing, this preserves the most nutrients for consumers. To serve consumers with specific dietary requirements, the vast majority of our products are gluten free and vegetarian. Finally, we are closely following the developments in the different ways our products can be prepared, such as in an oven or air fryer, to ensure our product portfolio aligns with market demands.

OIL DISTRIBUTION (IN PERCENTAGE)



Farm Frites is constantly working to further develop its products and meet the needs of today's consumer.

Cultivating a culture of quality

What are drugs and medicines made from and how do the various ingredients affect our body? Already at a young age, these questions fascinated Heidi Faissal, Quality Manager at Farm Frites Egypt. It led her to train as a pharmacist and work in the industry for years, before she made the shift to the food sector when she joined our company in 2017. She found her training in product quality translated well to our industry, but also began exploring a new question: what are the ingredients of a culture of quality?

Heidi Faissal
Quality Manager

What are your main responsibilities as quality manager?

“My main responsibilities encompass three critical areas. Starting with quality control, I ensure that our products consistently meet customer specifications. Quality assurance is about making sure we operate in line with existing standards and implement new regulations. In food safety, my role involves stringent oversight of our production to guarantee adherence to the highest standards of cleanliness, hygiene, and manufacturing practices, ensuring consumer health is never at risk. Additionally, I handle the external audits, which are crucial for verifying that our systems effectively uphold quality, food safety as well as health and safety management standards.”

What do you enjoy about your work the most?

“I love the daily challenges we face, whether it’s related to our raw materials, the manufacturing lines or employee culture. I enjoy the process of getting all these areas to comply with the constantly developing quality and food safety standards. Every day, I’m eager to dive in and handle whatever comes our way.”

What challenge are you focused on most in your work?

“The biggest challenge revolves around cultivating a culture where employees are constantly focused on quality, food safety and sustainability. Simply getting the job done is not enough: we need to work safely, efficiently and ensure minimal waste on our production lines. By reducing waste and optimising resource use in our production processes, we not only uphold our high quality standards but also make

our factory more sustainable. We promote this culture in many ways, such as training sessions and face-to-face meetings. We’ve also implemented a system using QR codes, where people can easily report anything in the factory that can lead to dangerous situations or food safety issues, or to suggest ideas to improve how we work. Overall, the goal is to embed the practices of safety and sustainability into the day-to-day behaviour of our entire team, not just at work but also in their personal lives, such as reducing food waste and conserving water at home.”

How would you describe the culture at Farm Frites more broadly?

“There is a deeply cooperative atmosphere within Farm Frites, which has only been improved over the past years. This collaborative spirit extends across all departments within Farm Frites Egypt, but also to our sister facilities internationally. We share knowledge and best practices and even report mistakes and successes made in one location across all facilities. This allows us to learn and continuously improve our quality and safety systems. Such a positive work atmosphere not only fosters growth but also makes it a joy to come to work every day!”

4.6

Food waste

Great taste, zero waste

4.6.1 BACKGROUND

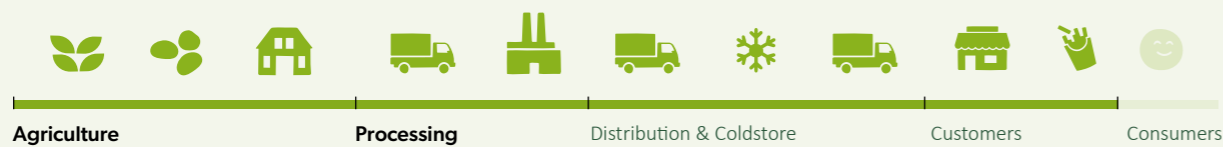
Food waste must be minimised

From farms to factories and from restaurants to the consumer. Throughout the value chain edible food is lost. The U.N. Food and Agriculture Organization reports that over 30% of edible food goes unconsumed. This means that 30% of the world's agricultural land is being used to produce food that is never consumed. Moreover, food loss and waste contribute to approximately 7% of global greenhouse gas (GHG) emissions. In short, it is critical to reduce food waste. It can not only alleviate poverty and hunger, but also combats climate change and eases the pressure on land and water resources.

SOURCE CHECK

- > Unconsumed edible food
- > Food loss and global greenhouse gas emissions

BOUNDARIES



4.6.2 MANAGEMENT APPROACH

Protecting a crop that feeds the world

Potatoes are a remarkable crop. They are not only nutritious and adaptable but also incredibly cost-effective and the third most abundant food crop globally.

Furthermore, in terms of greenhouse gas emissions and water usage, their ecological impact is more modest than that of rice or pasta. Consequently, potatoes play a crucial role in feeding our ever-growing global population. The significance of minimising food waste within our industry cannot be overstated.

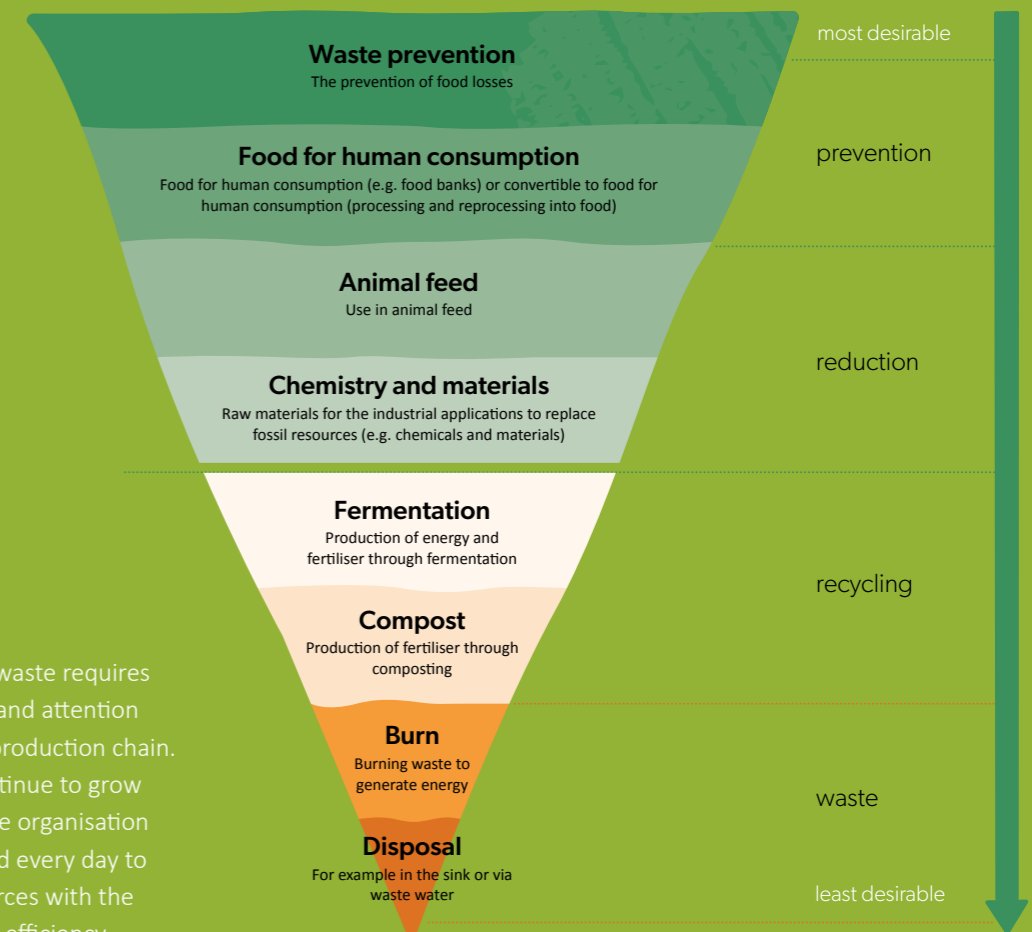
Farm Frites' efforts to minimise food waste can be summarised as prevent and reuse. We prevent food waste by using as much of the potato as possible. This starts by matching the quality and specifications of our raw material with the requirements of suitable products. During production, the automatic defect removal systems allow us to remove small imperfections from our products with minimal potato going to waste. Pieces of the potato that are too small to be made into fries are used in various potato specialty products, while starch is collected and forms a resource for non-potato products. Our responsibility does not end however after our products leave our facilities. We need to minimise food waste together, which is why we share knowledge with our customers on how they can best store and prepare our products.

Our production processes have been set up to minimise residue streams. Still, it is critical to reuse any part of the potato that cannot be made into a potato product. For example, we might repurpose them for animal feed or to generate energy. Currently, over 99% of our potatoes are used or reused.

4.6.3 RISK MANAGEMENT

Preventing food waste throughout the chain

Moerman's Ladder



Preventing food waste requires continuous care and attention throughout the production chain. As resources continue to grow scarcer, our entire organisation must stay focused every day to use all our resources with the greatest possible efficiency.

SOURCE CHECK

> Food waste measurement



4.6.4 BEST PRACTICE

Cutting carbon by generating biogas

Almost every factory process has hidden opportunities for greater sustainability. Our water purification systems allow us to do more with less and reduce our fresh water intake. But that's not where the advantages end. The water purification process also generates organic matter, which we convert into biogas. This renewable energy source powers our afterburner and helps us further reduce our environmental footprint.

The impact of using biogas is significant. For every cubic metre of biogas we use, we cut our natural gas intake by 0.7 cubic metres, thus reducing our carbon emissions. And thanks to a series of optimisations to our biogas compressor and quicker responses to malfunctions, we achieve better results year after year. In 2023, we more than doubled our biogas usage

compared to 2020. We expect to continue this upward trend and replace more and more natural gas with biogas. This will cut operational costs, reduce our dependence on conventional energy sources, and lower our greenhouse gas emissions. In short, by being mindful in all our processes we can find smart solutions that continue to make our operation greener.

4.7

People and community

Our people, our pride



4.7.1 BACKGROUND

Perspectives on work are evolving. Increasingly, people are seeking careers that offer more than just a pay check. They want opportunities to develop their skills, engage in a larger purpose, and make a positive impact on the world. Today, employees expect to be part of organisations that prioritise diversity, sustainability, a healthy work-life balance and the overall well-being of their workforce. The feeling that our personal values align with our workplace is crucial for staying engaged and connected to our daily tasks.

In today's world, it is essential for companies to create an inclusive social atmosphere where everyone feels appreciated, engaged, and at home. A workplace that values and respects different perspectives, backgrounds, and experiences. Employers must prioritise mental health by providing resources, support, and policies that promote a healthy work environment, whether people are in the office or working remotely. Additionally, companies should offer continuous learning and professional growth opportunities, allowing people to explore their full potential. As the job market becomes more competitive and skill requirements change, investing in both workforce development and an inclusive, diverse workplace is key to attracting and retaining top talent.

BOUNDARIES



Empowering our people

4.7.2 MANAGEMENT APPROACH

Farm Frites' success depends on its people. As a family-owned company, this has been a central tenet of our operation since we were founded.

Only with our people's skills, commitment, passion and expertise, can we ensure we deliver safe, high-quality and delicious potato products for millions of people all around the world. It's why we believe in a workplace where everyone feels safe, comfortable and has ample opportunity to grow. We have worked hard to create this work environment and are committed to realising an even more diverse and inclusive organisation that inspires and empowers employees to discover everything they are capable of.

Farm Frites strives to be a 'good neighbour' to local communities. Aside from minimising any nuisance, we contribute to communities through employment opportunities and by sponsoring local charities and events.

A safe place to get the best out of yourself

4.7.3 RISK MANAGEMENT

As an employer, we must make sure that our people feel safe, comfortable and heard. It is the cornerstone of a healthy working environment, which allows people to work together and perform at the best of their ability. A failure to maintain a healthy working climate will result in an unhappy workforce with poor performance. It will cause people to seek employment elsewhere, and make it difficult to attract new talent. Our people are at the core of everything we do, making

it critical to maintain a safe, healthy and attractive working environment for everyone.

Our daily operation has an effect on local communities. It is vital that our neighbours support our activities and feel that our presence helps their community to thrive. By positively impacting the places we operate and maintaining regular contact with stakeholders, we can retain their trust and support.

Goals and results

People and community

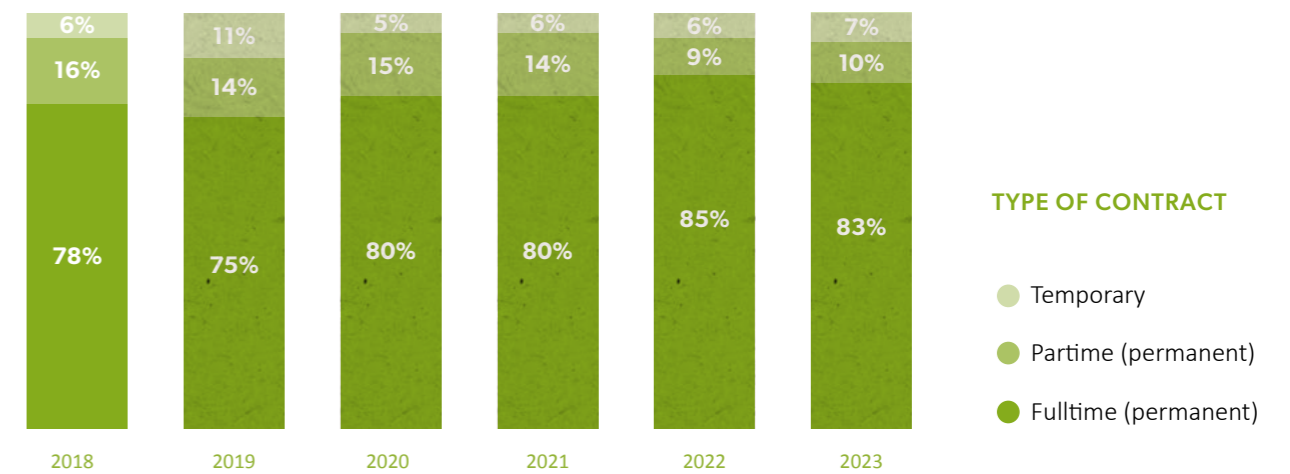


Goal Our people

Following the COVID-19 pandemic, demand for Farm Frites products surged — a positive development after a challenging period. This strong increase in demand coupled with Farm Frites’ targeted growth have led to an increased need for new personnel. Consequently, we actively recruited new team members in an already tight labour market. To attract the right people in this competitive environment, we organised job fairs.

This allowed us to provide potential candidates with a comprehensive understanding of what Farm Frites has to offer and to introduce them to our company in an informal way.

In 2023, over 1,600 people worked at Farm Frites worldwide, 83% of which had a permanent, fulltime contract.



In 2023, Farm Frites saw a significant increase in our workforce, aligning with our ambitions for growth and enabling us to meet the rising global demand for our products. This strategic buildup of our organisation was a proactive move to ensure we were well-positioned for future growth.

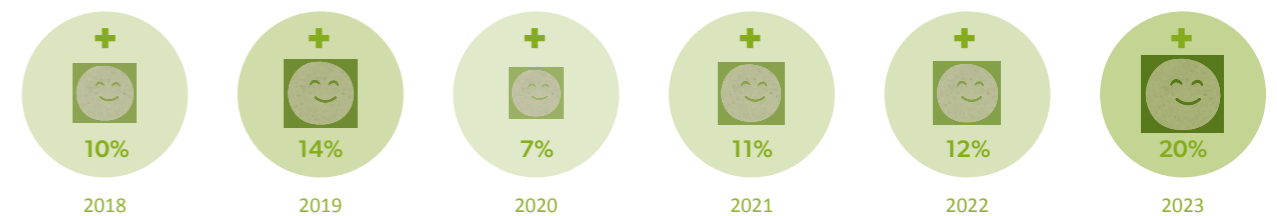
environment that allows people to thrive, which is why we will discuss the following four topics in more detail.

It requires constant effort and attention to create a healthy, inclusive and overall positive work



1. Inclusion and diversity
2. Employee satisfaction
3. Health and safety
4. Learning and development

NEW EMPLOYEE RATE IN PERCENTAGE



Inclusion and diversity

Farm Frites believes in a diverse, equal and inclusive workplace where people of all backgrounds feel safe and at home. Principle 6 of our Code of Conduct states:

Farm Frites will provide equal opportunities to all its employees and all qualified applicants for employment without regard to their race, caste, religion, colour, ancestry, marital status, gender, sexual orientation, age, nationality, ethnic origin or disability.

Several confidential counsellors are available in our organisation. Employees can contact these counsellors with any issues, including work, working rights, inappropriate behaviour, intimidation and discrimination.

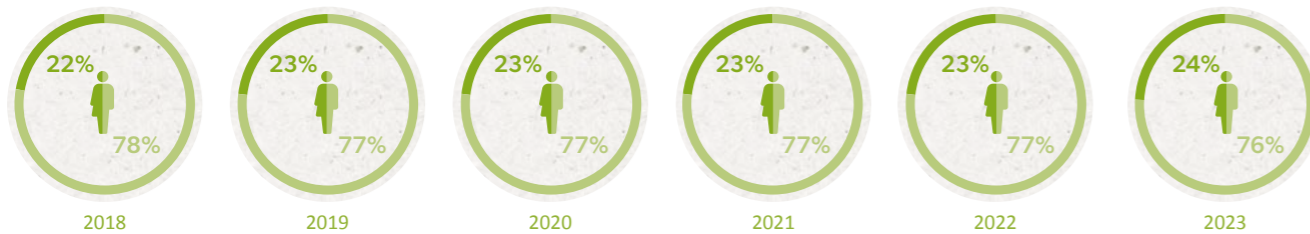
Diversity and inclusion makes workplaces not only fairer, but better. Different backgrounds, perspectives and talents

contribute to a positive working climate in which people can develop themselves and productivity grows. Moreover, a diverse and inclusive working environment allows our company to attract a wider range of talents and to keep them with our company for a longer time.

Traditionally, men make up a large percentage of the work force in our industry. We are proud that 24% of our colleagues are women, a slight increase compared to previous years. But moving forward, we are committed to further enhancing the representation of women, particularly in leadership roles, as part of our ongoing efforts to promote gender diversity and equality.

WOMEN / MEN EMPLOYED (%)

● Women ● Men



Diversity in age also contributes to a better workplace. Older generations can share their expertise and experience, while younger generations contribute with new insights, knowledge, and critical questions on why things are done the way they are done. A noticeable trend is that the influx

of employees under 30 years old is insufficient, prompting our HR department to prioritise this issue and take necessary actions.

| Age (%) | 2018 | 2019 | 2020 | 2021 | 2022 | 2023 |
|---------------|------|------|------|------|------|------|
| >50 years | 27% | 32% | 28% | 30% | 32% | 33% |
| >30- 50 years | 59% | 52% | 57% | 56% | 56% | 53% |
| 30-years | 15% | 16% | 15% | 14% | 12% | 14% |



Employee satisfaction

Farm Frites believes that happy employees are the key to our organisation's success. High employee satisfaction leads to greater productivity, better work and a more positive work culture overall. We carefully monitor our turnover rate, as an increase can signal problems within our company such

as low morale or inadequate training and support. In 2023, our turnover rate stood at 10%, reflecting the alignment of company growth with employee expectations.

TURNOVER RATE (%)



Health and safety

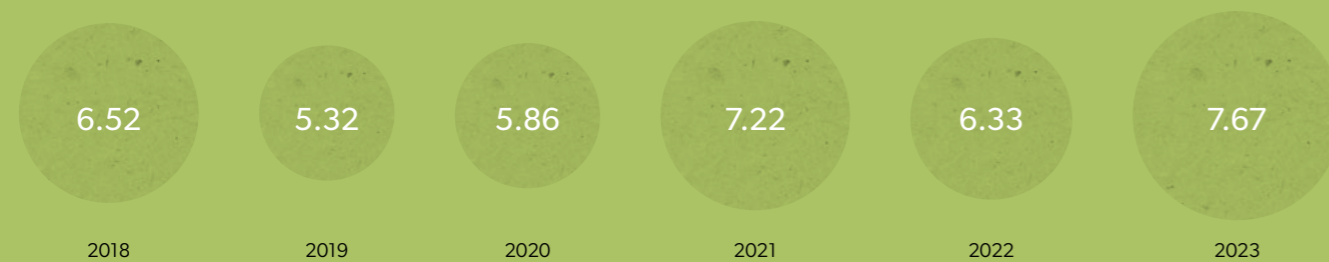
At the end of the day, nothing is more important than the health and safety of people. Farm Frites is constantly working to maintain and improve the safety of our workplaces and to safeguard the health of our employees. As an employer, it is our responsibility to ensure people can do their work safely.

While we fully comply with all applicable laws and regulations as a basic standard, our commitment extends well beyond these requirements. All our production plants are certified to multiple internationally recognised safety management systems, including the ISO 45001 standard for occupational health and safety. It is also critical to maintain a culture of constant health and safety awareness,

which starts with clear communication and visible leadership. Moreover, our factory Health & Safety managers work together closely with labour unions and employee representatives to ensure safety on the job.

The overall rate of absenteeism at Farm Frites has remained at relatively low levels for many years, compared to industry standards. In 2023, we observed a slight increase in our absenteeism rate to 7.67% from the previous year, even amidst a significant decrease in workplace accidents. This rise was mainly caused by an increase in long-term absences of more than one year. The causes of these long-term absences cannot be registered due to privacy regulations, but are typically due to serious health issues.

ABSENTEEISM RATE (FARM FRITES INTERNATIONAL) RATE %



In recent years, Farm Frites has invested a significant amount of effort in accident prevention measures, such as training sessions, factory modifications, and adapting hazardous areas. These collective efforts have resulted in a significant decrease in LTIs, visible in 2022. We continued these efforts in 2023 and are proud to have recorded the lowest figures since 2018. Of course, every incident is one too many, and we will continue our efforts to make our workplace as safe as possible.

LTIF - FARM FRITES GROUP RATE (LTIFR) 200.000H

| | |
|------|------|
| 2018 | 2.72 |
| 2019 | 3.97 |
| 2020 | 3.07 |
| 2021 | 4.49 |
| 2022 | 2.26 |
| 2023 | 1.44 |

Training and development

Work is not just a way to make a living. It is an opportunity to grow and develop new skills.

Learning not only keeps us engaged in our jobs, but also makes for a stronger workforce. We invest in the development of our people through the internal training programs of our Farm Frites Academy. Every employee has a user profile in the Academy. Depending on their position, they have mandatory courses, such as a forklift certificate or yearly refresher training on work safety, food safety, and the environment.

New colleagues are welcomed at our company through an extensive onboarding program. This program covers a range of topics, including our company's history, culture and values, the structure of our organisation, and the core tasks of each department.

In addition to our Academy, we have a large number of training programs that we organise periodically. For example, we might run a company-wide campaign to increase safety awareness among all employees and ensure a safe workplace.



Community

In addition to our role as an employer, we are very aware of the effect we have on local communities. We are committed to being a 'good neighbour' and having a positive impact wherever we are active. This starts with economic and social effects by providing employment opportunities, business for suppliers, and paying taxes. But it also includes minimising nuisance and reducing our impact on, or even promoting, the local natural environment.

Farm Frites also promotes local initiatives by sponsoring sports clubs, charities, and events that contribute to the flourishing of the community. We believe that we can achieve the best results in community engagement when these activities are initiated and implemented at the local level. By concentrating our activities locally, we can better focus on critical community needs and circumstances to maximise positive impact.

Running through the streets of Cairo

42,195 metres and thousands of running shoes. Those are the ingredients for an event that brings together the capital of Egypt every year: the Cairo Marathon. Farm Frites Egypt proudly sponsors this race that both promotes physical health and mental well-being.

The Cairo Marathon draws in runners from all over the world to compete. But with races ranging from one kilometre to a full marathon, the race caters to runners of all ages and ability levels. The route for the marathon changes every year, but always features large cheering crowds and beautiful sights. From the river Nile to stunning architectural highlights and lively

neighbourhoods. Every year, Farm Frites Egypt happily sponsors and participates in this race that promotes wellness, kindness and humanity.



Appendix

Glossary & definitions used

| TERM | DEFINITION/EXPLANATION |
|--|--|
| Greenhouse gas emissions intensity scope 1 & 2 | <p>GHG protocol scope 1 are direct emissions from sources that are owned or controlled by Farm Fries or a joint venture, such as:</p> <ul style="list-style-type: none"> > Stationary combustion (natural gas, fuel oil) > Mobile combustion (owned company vehicles) <p>GHG protocol scope 2 are the indirect emissions:</p> <ul style="list-style-type: none"> > Emissions from purchased electricity, steam, or other sources of energy |
| Share of potatoes sourced following SAI platform FSA list | <p>The amount of raw potatoes supply cultivated following SAI platform FSA list is a checklist with principles (non-FSA, bronze, silver and gold). The SAI platform FSA list is a checklist with principles on sustainable agriculture. Upon completion of the checklist, a level of sustainable agriculture can be determined.</p> |
| Energy consumption of product | <p>The amount of energy needed in the factory (natural gas, biogas & electricity, plus other sources of energy) to produce one tonne of product.</p> |
| Share of renewable energy | <p>Share of the energy used that is renewable (solar, wind, bio-energy, geothermal, or other form of renewables).</p> |
| Water consumption | <p>The amount of water needed in the factory (total fresh water intake in the facility, excluding internally reused water, divided by the total amount of finished product. Reported in cubic metres per tonne of product.</p> |
| Water reuse | <p>The amount of water internally reused versus the total fresh water intake.</p> |
| Base year | <p>2015 (or oldest available)</p> |
| Employee | <p>A person with a contract from Farm Frites or a joint venture.</p> |
| Consumption | <p>The KPI specific unit per tonne product.</p> |
| KPI | <p>Key performance indicator</p> |
| Finished product | <p>The potato product (frozen/chilled fries, specialties and flakes) that has been completely processed.</p> |

GRI Content Index Farm Frites

Statement of use

Farm Frites has reported the information cited in this GRI content index for the period 1 January 2019 to 31 December 2021 with reference to the GRI Standards.

GRI 1 used | GRI 1: Foundation 2021

GRI 2: General disclosures 2021

1. The organisation and its reporting practices

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|--|--|--------------------|
| Disclosure 2-1 Organisational details | 2-1a Legal name | Farm Frites | |
| | 2-1b Nature of ownership and legal form | Private company | No changes to 2019 |
| | 2-1c Location of headquarters | Molendijk 108, 3227CD Oudendoorn, | No changes to 2019 |
| | 2-1d Countries of operation | Belgium, Egypt, the Netherlands, Poland | No changes to 2019 |
| Disclosure 2-2 Entities included in the organisation's sustainability reporting | 2-2a List of all entities included in sustainability reporting | Lommel, Belgium, Oudendoorn, The Netherlands Sint-Truiden, Belgium, Łębork Poland, Cairo Egypt | No changes to 2019 |
| | 2-2b Differences between the list of entities included in its financial reporting and the list included in its sustainability reporting | No differences | No changes to 2019 |
| | 2-2c Approach used for consolidating the information, in case the organisation consists of multiple entities | Consolidation according to equity share | No changes to 2019 |

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|--|--|--|----------|
| Disclosure 2-3 Reporting period, frequency and contact point | 2-3a Reporting period for, and the frequency of, sustainability reporting | 1 January – 31 December 2023 annually | |
| | 2-3b Reporting period for financial reporting and reason for dealignment with period for its sustainability reporting, if applicable | Financial report is published annually. Farm Frites publishes a sustainability report annually since 2013. | |
| | 2-3c Publication date of the report or reported information | July 2024 | |
| | 2-3d Contact point for questions about the report or reported information | sustainability@farmfrites.com | |
| Disclosure 2-4 Restatements of information | 2-4a Restatements of information made from previous reporting periods, including explanation of reasons and effect | No restatements from previous reporting periods | |
| Disclosure 2-5 External assurance | 2-5a Policy and practice for seeking external assurance, including whether and how the highest governance body and senior executives are involved | For the 2023 report, Farm Frites has chosen not to seek external assurance | |
| | 2-5b Details on external assurance of the organisation's sustainability reporting | For the 2023 report, Farm Frites has chosen not to seek external assurance | |

2. Activities and workers

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|--|---|----------|
| Disclosure 2-6 Activities, value chain and other business relationships | 2-6a Report the sector(s) in which the organisation is active | Potato processing industry (frozen and chilled) | |
| | 2-6b Description of the value chain | Details in value creation model | |
| | 2-6c Other relevant business relationships | Not applicable | |
| | 2-6d Significant changes in 2-6-a, 2-6-b, and 2-6-c compared to the previous reporting period | No significant changes in reporting period | |
| Disclosure 2-7 Employees | 2-7a Total number of employees, and a breakdown of total by gender and by region | People and community chapter | |
| | 2-7b Total number of: <ul style="list-style-type: none"> > permanent employees, and a breakdown by gender and by region; > temporary employees, and a breakdown by gender and by region; > non-guaranteed hours employees, and a breakdown by gender and by region; > full-time employees, and a breakdown by gender and by region; > part-time employees, and a breakdown by gender and by region. | People and community chapter | |
| | 2-7c Methodologies and assumptions used to compile the data | Consolidation according to equity share | |
| | 2-7d Contextual information necessary to understand the data reported under 2-7-a and 2-7-b | Not applicable | |
| | 2-7e Significant fluctuations in the number of employees during the reporting period and between reporting periods | People and community chapter | |
| | | | |

3. Governance

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|--|-----------------------------------|-------------|
| Disclosure 2-9 Governance structure and composition | 2-9a Governance structure, including committees of the highest governance body | Our company – Governance section | |
| | 2-9b Committees of the highest governance body that are responsible for decision-making on and overseeing the management of the organisation's impacts on the economy, environment, and people | Our company – Governance section | |
| | 2-9c Composition of the highest governance body and its committees | Our company – Governance section | |
| Disclosure 2-10 Nomination and selection of the highest governance body | 2-10a Nomination and selection processes for the highest governance body and its committees | | Not present |
| | 2-10b Criteria used for nominating and selecting highest governance body members | | Not present |
| Disclosure 2-12 Role of the highest governance body in overseeing the management of impacts | 2-12a Role of the highest governance body and of senior executives in developing, approving, and updating the organisation's purpose, value or mission statements, strategies, policies, and goals related to sustainable development | Our company – Governance section | |
| | 2-12b Role of the highest governance body in overseeing the organisation's due diligence and other processes to identify and manage the organisation's impacts on the economy, environment, and people | Our company – Governance section | |
| | 2-12c Role of the highest governance body in reviewing the effectiveness of the organisation's processes as described in 2-12-b, and report the frequency of this review | Management approach to each topic | |

4. Strategy, policies and practices

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|--|---|----------|
| Disclosure 2-22 Statement on sustainable development strategy | 2-22a Statement from the highest governance body or most senior executive of the organisation about the relevance of sustainable development to the organisation and its strategy for contributing to sustainable development | Board statement | |
| Disclosure 2-23 Policy commitments | 2-23a Policy commitments for responsible business conduct | Board statement | |
| | 2-23b Specific policy commitment to respect human rights | Management approach section of People and community chapter | |
| Disclosure 2-28 Membership associations | 2-28a Industry associations, other membership associations, and national or international advocacy organisations in which it participates in a significant role | Our company – Stakeholder engagement section | |

5. Stakeholder engagement

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|--|--|--|----------|
| Disclosure 2-29 Approach to stakeholder engagement | 2-29a Approach to engaging with stakeholders | Our company – Stakeholder engagement section | |
| Disclosure 2-30 Collective bargaining agreements | 2-30a Percentage of total employees covered by collective bargaining agreements | In the Netherlands & Belgium, more than 90% of employees have a collective bargaining agreement, except for the higher management. | |
| | 2-30b For employees not covered by collective bargaining agreements, description of whether the organisation determines their working conditions and terms of employment based on collective bargaining agreements that cover its other employees or based on collective bargaining agreements from other organisations | | |

GRI 3: Material topics 2021

Disclosure on material topics

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|--|--|----------|
| Disclosure 3-1 Process to determine material topics | 3-1a Describe the process followed to determine the material topics | Materiality assessment | |
| | 3-1b Specify the stakeholders and experts whose views have informed the process of determining its material topics | Materiality assessment | |
| Disclosure 3-2 List of material topics | 3-2a List its material topics | Materiality assessment | |
| | 3-2b Report changes to the list of material topics compared to the previous reporting period | Materiality assessment | |
| Disclosure 3-3 Management of material topics | 3-3a Describe the actual and potential, negative and positive impacts on the economy, environment, and people, including impacts on their human rights | Materiality assessment, management approach of each focus area | |
| | 3-3b Report whether the organisation is involved with the negative impacts through its activities or as a result of its business relationships, and describe the activities or business relationships | Not applicable | |

Sustainability chapters



Climate change and energy

GRI 302: Energy 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|---|-----------------------------------|----------|
| Disclosure 302-1 Energy consumption within the organisation | 302-1a Total fuel consumption within the organisation from non-renewable sources, in joules or multiples, and including fuel types used. | Climate change and energy chapter | |
| | 302-1b Total fuel consumption within the organisation from renewable sources, in MW or multiples, and including fuel types used. | Climate change and energy chapter | |
| Disclosure 302-3 Energy intensity | 302-3a Energy intensity ratio for the organisation. | Climate change and energy chapter | |
| | 302-3b Organisation-specific metric (the denominator) chosen to calculate the ratio. | Not applicable | |
| | 302-3c Types of energy included in the intensity ratio; whether fuel, electricity, heating, cooling, steam, or all. | Climate change and energy chapter | |
| Disclosure 302-4 Reduction of energy consumption | Amount of reductions in energy consumption achieved as a direct result of conservation and efficiency initiatives, in joules or multiples. | Not present | |
| | Types of energy included in the reductions; whether fuel, electricity, heating, cooling, steam, or all. | Not present | |

GRI 302: Emissions 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|--|------------|-----------------------------------|----------|
| Disclosure 305-1 Direct (Scope 1) GHG emissions | | Climate change and energy chapter | |
| Disclosure 305-2 Energy indirect (Scope 2) GHG emissions | | Climate change and energy chapter | |
| Disclosure 305-3 Other indirect (Scope 3) GHG emissions | | Climate change and energy chapter | |
| Disclosure 305-4 GHG emissions intensity | | Climate change and energy chapter | |
| Disclosure 305-5 Reduction of GHG emissions | | Not present | |



Sustainable agriculture

GRI 308: Supplier Environmental Assessment 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|--|------------|---------------------------------|----------|
| Disclosure 308-1 Suppliers were audited on sustainability and environmental criteria | | Sustainable agriculture chapter | |



Sustainable packaging

GRI 301: Materials 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|------------|---------------------------------|----------|
| Disclosure 301-1 Materials used by weight or volume | | Sustainable agriculture chapter | |
| Disclosure 301-2 Recycled input materials used | | Not present | |
| Disclosure 301-3 Reclaimed products and their packaging materials | | Sustainable packaging chapter | |



Water management

GRI 303: Water and effluents 2018

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|--|------------|---------------|----------|
| Disclosure 303-3 Water withdrawal | | Water chapter | |
| Disclosure 303-4 Water discharge | | Water chapter | |
| Disclosure 303-5 Water consumption | | Water chapter | |



Health, safety and well-being

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|------------|------------------------------|----------|
| Disclosure 403-1 Occupational health and safety management system | | People and community chapter | |
| Disclosure 403-9 Work-related injuries | | People and community chapter | |



Responsible marketing & transparency

GRI 417: Marketing and labeling 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|------------|-----------------|----------|
| Disclosure 417-1 Requirements for product and service information and labelling | | Product chapter | |



Food waste

GRI 306: Waste 2020

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|------------|--------------------|----------|
| Disclosure 306-2 Waste generated | | Food waste chapter | |
| Disclosure 306-4 Waste diverted from disposal | | Food waste chapter | |
| Disclosure 306-5 Waste directed to disposal | | Food waste chapter | |



Employees & social

GRI 401: Employment 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|------------|------------------------------|----------|
| Disclosure 401-1 New employee hires and employee turnover | | People and community chapter | |

GRI 404: Training and education 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|--|------------|-------------|----------|
| Disclosure 404-1 Average hours of training per year per employee | | Not present | |
| Disclosure 404-2 Programs for upgrading employee skills and transition assistance programs | | Not present | |

GRI 405: Diversity and equal opportunity 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|-------------------------|------------------------|------------------------------|----------|
| Disclosure 405-1 | Diversity on employees | People and community chapter | |



Society: local communities

GRI 413: Local communities 2016

| GRI STANDARD | DISCLOSURE | LOCATION | COMMENTS |
|---|---------------------------------|------------------------------|----------|
| Disclosure 413-1 Operations with local community engagement, impact assessments, and development programs | Social projects and initiatives | People and community chapter | |

Disclaimer for Farm Frites to be included in the public GHG emission report 2023

- > This GHG emissions inventory is in conformance with the GHG Protocol Corporate Standard (for scope 1 and scope 2) and the GHG Protocol Corporate Value Chain (Scope 3) Accounting and Reporting Standard.
- > Emissions from upstream transportation and distribution (scope 3.4) cover the supply chain of Farm Frites from farm to cold storage of the finished product.
- > This inventory covers some of the most important entities of the Holding Farm Frites B.V., including the three production locations of Farm Frites International B.V. (Oudenhorn, Netherlands; Lommel, Belgium; and Sint-Truiden, Belgium) and two joint ventures: Farm Frites Poland with its production location in Lebork (Poland) and Farm Frites Egypt with its production location in Cairo (Egypt).
- > Emissions from downstream transport from cold storage to the final customer (scope 3.9) covers the transport of finished products to coldstores, the electricity used by coldstores to store products before further transport, transportation between coldstores, and the transportation from coldstores to final customers via road and sea.
- > Farm Frites applies the equity share consolidation approach. This implies that Farm Frites accounts for all emissions of Farm Frites International and accounts for the emissions of the two joint ventures according to its share of equity.
- > The transportation from coldstores to ports (i.e. before transport by sea) and from destination countries' entry points to final consumers (both scope 3.9), as well as the use of the sold product by consumers (scope 3.11) is not included in this inventory, mostly due to lack of data.
- > Biogenic GHG emissions and GHG emissions from land-use change do occur in the value chain of Farm Frites. However, they have not yet been included in the 2023 inventory. Farm Frites aims to calculate biogenic GHG emissions and potentially GHG emissions from land-use change in the 2024 inventory.
- > It is the ambition of Farm Frites to add the remaining scope 3 categories and to move to a full GHG inventory in the coming year.
- > This inventory includes the following value chain emission (scope 3) categories: 3.1 Purchased goods and services, 3.3 Fuel- and energy-related activities, 3.4 Upstream transport and distribution, 3.5 Waste generated in operations, 3.6 Business travel, 3.7 Employee commuting, and 3.9 Downstream transport and distribution.

Colophon

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For any enquiries about the report

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