

Premier Foods Enriching Life Plan

Sustainable Accounting Standards Board disclosure 2022/23

Disclosure against the Sustainable Accounting Standards Board standard for Processed Foods. www.sasb.org

Topic	Accounting metric	Code	Response
Energy Management	(1) Total energy consumed, (2) Percentage grid electricity, (3) Percentage renewable	FB-PF-130a.1	Premier Foods used 259,555 MWh of energy in the reporting year, of which 30% was electricity purchased from the grid. Using the market-based accounting approach 12% of total electricity usage was renewable.
Water Management	(1) Total water withdrawn, (2) Total water consumed, percentage of each in regions with High or Extremely High Baseline Water Stress	FB-PF-140a.1	Premier Foods' nine UK manufacturing sites withdrew 708,774 cubic metres of water in the reporting year. Of this, it is estimated that 85,628 cubic metres of water were consumed through incorporation into our products. None of our sites are in locations with High or Extremely High Baseline Water Stress as classified by the World Resources Institute's (WRI) Water Risk Atlas tool, Aqueduct. The company completes the CDP Water Security disclosure annually.
	Number of incidents of non-compliance associated with water quantity and/or quality permits, standards, and regulations	FB-PF-140a.2	Premier Foods has had no incidents of non-compliance associated with water quantity and/or quality in the reporting year.
	Description of water management risks and discussion of strategies and practices to mitigate those risks	FB-PF-140a.3	<p>Water availability and quality risk As a food business fresh water is used an ingredient within a variety of our products, in our manufacturing processes and to maintain hygiene. Water usage and quality are monitored, and non-ingredient water usage reduction targets are set for each manufacturing site on an annual basis. Performance is monitored monthly at a corporate level and targets are revised annually.</p> <p>Water pollution risk Wastewater discharge quality is monitored across all nine manufacturing sites to assess compliance against trade effluent discharge consents, discharge consents and environmental permits. Primary and, where required, secondary containment systems are used to reduce the risk of spills of ingredients, fuels or engineering oil; for example, the Lifton creamery's milk tanks are set within secondary bunds. These are inspected and maintained on a set schedule. Spill kits are provided, and we run emergency response exercises.</p> <p>Extreme weather events We have assessed flood risk at our sites and have made specific investments to protect our Lifton site from the risk associated with flooding from a river bordering the site. We have experienced heavy localised rainfall at other sites with some leading to operational disruption. We have strengthened our site extreme weather protocols and crisis management processes to improve operational resilience.</p>

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Topic	Accounting metric	Code	Response
Food Safety	Global Food Safety Initiative (GFSI) audit (1) non-conformance rate and (2) associated corrective action rate for (a) major and (b) minor non-conformances	FB-PF-250a.1	Our manufacturing sites had zero major non-conformances raised against any site audited within the financial year, and an average of 5.1 minor non-conformances per site with action plans to address. All of our manufacturing sites are located in the UK and are subject to BRCGS Global Food Safety Standard audits (a GFSI-recognised scheme), with the exception of our Charnwood site. This site is subject to the Yum! brands food safety standards required by the principal customer of the site.
	Percentage of ingredients sourced from Tier 1 supplier facilities certified to a Global Food Safety Initiative (GFSI) recognized food safety certification program	FB-PF-250a.2	93% of our Tier 1 (direct) ingredients suppliers supply to us from facilities certified to Global Food Safety Standard. A further 6% of suppliers have management systems at least meeting the requirements of ISO9001. For the remainder, Premier Foods operates a formal approval process which we consider equivalent to BRC on material food safety issues.
	(1) Total number of notices of food safety violation received, (2) percentage corrected	FB-PF-250a.3	We did not receive any notices of food safety violations in the reporting year.
	(1) Number of recalls issued and (2) total amount of food product recalled	FB-PF-250a.4	No recalls were issued in the reporting year.
Health & Nutrition	Revenue from products labelled and/or marketed to promote health and nutrition attributes	FB-PF-260a.1	We have a target to more than double sales of our products that meet high nutrition standards by 2030. In the reporting year £355m of total company branded sales were of food products scoring less than 4, and drinks scoring less than 1, on the UK Department of Health's Nutrient Profiling Model. 43% of our products also meet the requirements for regulated health or nutrition claims.
	Discussion of the process to identify and manage products and ingredients related to nutritional and health concerns among consumers	FB-PF-260a.2	There is significant societal focus on health and obesity issues, particularly childhood obesity, with the UK introducing regulation on the sales and marketing of products high in fat, salt or sugar (HFSS products). Our consumer research and our knowledge of food trends has also demonstrated increasing interest in healthier options and plant-based foods. This presents both a risk and an opportunity for Premier Foods. Demand for some ranges could decline, and there is the risk of additional complexity and cost as a result of any reformulation efforts. There is also a huge opportunity; for example, we aim to more than double sales of products meeting high nutritional standards, ensure more than half of our products provide health or nutrition benefits. We aim to have a plant-based alternative in each of our core ranges and to grow our sales of plant-based products to more than £250m per year by 2030. This insight helps drive our commercial, innovation and marketing programmes.

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Topic	Accounting metric	Code	Response
Product Labelling & Marketing	Percentage of advertising impressions (1) made on children and (2) made on children promoting products that meet dietary guidelines	FB-PF-270a.1	Premier Foods does not engage in direct marketing to children (under 16s) for any of its products, in accordance with our Marketing to Children Policy available at our website.
	Revenue from products labelled as (1) containing genetically modified organisms (GMOs) and (2) non-GMO	FB-PF-270a.2	Premier Foods has a policy of not using any GMO ingredients, as stated in our product specifications, although we did not label any individual products as GMO-free in the reporting year.
	Number of incidents of non-compliance with industry or regulatory labelling and/or marketing codes	FB-PF-270a.3	The company had no incidents of non-compliance with labelling or marketing codes.
	Total amount of monetary losses as a result of legal proceedings associated with labelling and/or marketing practices	FB-PF-270a.4	The company did not incur any losses in relation to legal proceedings associated with its labelling or marketing practices.
Packaging Lifecycle Management	(1) Total weight of packaging, (2) percentage made from recycled and/or renewable materials, and (3) percentage that is recyclable, reusable, and/or compostable	FB-PF-410a.1	To align with our reporting to the UK Plastics Pact our disclosed packaging data covers the calendar year of 2022. We used 58,036 tonnes of primary and secondary packaging, of which 46% was estimated to be made from recycled/renewable materials and 96 % was recyclable, reusable or compostable.
	Discussion of strategies to reduce the environmental impact of packaging throughout its lifecycle	FB-PF-410a.2	<p>We engage with industry partners and the Government to tackle unnecessary plastic packaging and support household recycling rates. Premier Foods was a founding member of the UK Plastics Pact, and an early adopter of the Food and Drink Federation's (FDF) Ambition 2025 and the Waste and Resource Action Programme's (WRAP) Courtauld 2025. In addition to consumer demand for more sustainable packaging, the UK Government has also introduced a new tax on non-recycled plastic packaging, which came into effect in 2022. Our commitment is to meet these expectations whilst ensuring our packaging continues to maintain the highest levels of product safety and prevent food waste.</p> <p>We have a target that 100% of our packaging will be reusable, recyclable or compostable by 2025. We will also reduce the carbon impact of our packaging by 25% by 2030. All the corrugated paper and carton board we use in our packaging is Forest Stewardship Council (FSC) or Programme for the Endorsement of Forest Certification (PEFC) certified. We also work to include more recycled material in our packaging to reduce the need for virgin material. All of our consumer packaging will continue to carry OPRL (On Pack Recycling Labels) to help our consumers recycle correctly. We support industry engagement with policy makers developing reforms to the UK's Packaging Producer Responsibility regulations and changes to the Household Recycling Collection schemes.</p>

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Topic	Accounting metric	Code	Response
Environmental and Social Impacts of Ingredient Supply Chain	Percentage of food ingredients sourced that are certified to third-party environmental and/or social standards, and percentages by standard	FB-PF-430a.1	<p>100% of palm purchased are RSPO Certified. 67% of palm products directly purchased are RSPO certified, segregated, 33% of palm directly purchased are RSPO certified, mass balance.</p> <p>93% of beef products directly and indirectly purchased are from low-risk origins or deforestation free certified.</p> <p>100% of soy products directly purchased are from a low-risk origin or certified schemes. 100% of soy purchased as part of our ingredients are sourced through certified credit schemes. 100% of soy sourced as animal feed for our products is through certified credit schemes.</p> <p>96% of sugar purchased directly is from areas of low-risk origin or is certified.</p> <p>47% of cocoa powder and chocolate purchased directly is from areas of low-risk origin or is certified. Following the adoption of Rainforest Alliance certification on all directly purchased cocoa and chocolate powders this will increase to 100% by the end of 2023.</p> <p>100% of paper and board purchased directly is from low-risk origins or is PEFC or FSC certified.</p>
	Suppliers' social and environmental responsibility audit (1) non-conformance rate and (2) associated corrective action rate for (a) major and (b) minor non-conformances	FB-PF-430a.2	<p>As of March 2023, 93% of all of our direct suppliers of ingredients and packaging are Sedex registered and have shared their ethical data with Premier Foods. This equates to 97% of our total direct annual spend.</p> <p>463 supplier audits were completed over the last year (96 physical audits at supplier sites and 367 were low risk suppliers audited through a remote self-assessment audit process)</p> <p>Of the 96 physical audits completed, 70 related to suppliers who provide ingredients or packaging, and 26 covered our co-manufacturers. Where a non-conformance is raised, we would expect the supplier to provide a time-bound corrective action plan.</p> <p>We achieved a 92% close-out rate on all non-conformances relating to ingredients and packaging along with a 98% close-out rate on co-manufacturers.</p> <p>In terms of our 367 remote self-assessment audits of low-risk suppliers, 65% had minor non-conformances raised. 100% of these non-conformances were closed out by executing a 'corrective' action plan, of which 60% of these required the supplier to develop a route cause 'preventative' action plan as requested - all non-conformances were closed out within the agreed boundary date of 28 days.</p> <p>We categorise non-conformances raised via the physical and remote audits as 'major' or 'minor' and by way of an example, across our co-manufacturing audits (26), we raised 10 major non-conformance issues, along with 194 minor non-conformances.</p>
	Percentage of food ingredients sourced from regions with High or Extremely High Baseline Water Stress	FB-PF-440a.1	<p>Through the reporting year we have assessed the resilience to climate change of 10 key ingredients representing 54% of purchased ingredients by spend. The approach considered future local water stress. We have developed procurement strategies to support local resilience and consider diversifying supply regions in order to improve our ability to reliably source key ingredients.</p>

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Topic	Accounting metric	Code	Response
Environmental and Social Impacts of Ingredient Supply Chain continued	List of priority food ingredients and discussion of sourcing risks due to environmental and social considerations	FB-PF-440a.2	<p>We have identified palm, beef, soy, sugar and cocoa as key ingredients whose supply chains pose the highest environmental and social risks. The potential impacts are interconnected and include deforestation, soil degradation, biodiversity loss, higher climate emission and labour rights violations.</p> <p>We work with the certification bodies to drive the supply of sustainable commodities. We have a target to deliver deforestation free and conversion free in palm oil and beef supply by 2025, and deforestation and conversion free across our entire supply chain by 2030.</p> <p>In addition to existing certifications with the Roundtable on Sustainable Palm Oil (RSPO) and Roundtable on Responsible Soy (RTRS), we have adopted Rainforest Alliance certification for our directly sourced cocoa.</p> <p>Recognising the importance of collaboration we have also joined the UK Roundtable on Responsible Soy.</p> <p>We have a target to champion regenerative agricultural practices for key ingredients, helping to reduce carbon emissions and prevent biodiversity loss.</p> <p>We are delighted to have recently joined the Sustainable Agriculture Initiative Platform (SAI Platform) which was created by the food industry to actively promote the worldwide development of sustainable agriculture, and this involved a wide range of stakeholders across the total food supply chain. Being a member of the SAI Platform will help us shape our approach to dealing with some of the fundamental agricultural issues we face today. We disclose the proportion of key suppliers who are supporting a recognised sustainable agriculture certification scheme</p> <p>Food waste remains a key issue across the agricultural industry. We have a target to halve food waste and support suppliers to do the same by 2030. We disclose the proportion of key suppliers who have targets aligned to the Champions 12.3 or UK food waste reduction roadmap programmes.</p> <p>The agricultural industry is a major source of global carbon emissions. We have surveyed our largest 64 suppliers by carbon footprint (e.g. dairy, cocoa, wheat, palm oil, sugar, paper and pulp) to identify which third-party environmental or social certifications they hold. We have also commissioned a study to understand how the supply of key ingredients may be affected by climate change.</p> <p>Our Ethical Trading Policy sets out the minimum requirements we expect from suppliers in terms of labour standards and can be found on our website.</p> <p>We have open and constructive relationships with suppliers through regular meetings. Feedback from suppliers is also provided via feedback surveys.</p>
General	Weight of products sold (in metric tons)	FB-PF-000.A	305,449
	Number of production facilities	FB-PF-000.	9