

Premier Foods Enriching Life Plan

Sustainable Accounting Standards Board disclosure 2023/24

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 889,625 GJ of energy in the reporting year, of which 30.1% was electricity purchased from the grid. Using the market-based accounting approach 11.0% of total energy 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| Water Management | (1) Total water withdrawn, (2) Total water consumed; percentage of each in regions with High or Extremely High Baseline Water Stress | FB-PF-140a.1 | <p>Premier Foods' UK manufacturing sites withdrew 682,327 cubic metres of water in the reporting year. Of this, it is estimated that 40,397 cubic metres of water were consumed through incorporation into our products.</p> <p>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.</p> <p>The company completes the CDP Water Security disclosure annually.</p> |
| | Number of incidents of non-compliance associated with water quality permits, standards and regulations | FB-PF-140a.2 | Premier Foods has had no incidents of non-compliance associated with water 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</p> <p>As a food business fresh water is used as 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. Performance is monitored monthly at a corporate level and targets are revised annually.</p> <p>Water pollution risk</p> <p>Wastewater discharge quality is monitored across all 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. A Dissolved Air Flotation (DAF) water treatment plant has been introduced at our Worksop site.</p> <p>Extreme weather events</p> <p>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.</p> <p>In 2022 we experienced heavy localised rainfall at other sites with some leading to operational disruption. We have made investments in drainage, strengthened our site extreme weather protocols and crisis management processes to improve operational resilience.</p> |

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| Food Safety | Global Food Safety Initiative (GFSI) audit (1) non-conformance rate and (2) associated corrective action rates 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 4.7 minor non-conformances per site with action plans to address. All 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) recognised food safety certification program | FB-PF-250a.2 | 98.6% of our Tier 1 (direct) ingredients suppliers supply to us from facilities certified to Global Food Safety Standard. A further 1% 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 BRCGS 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 | 2 recalls were issued in the reporting year: June 2023 – Sharwood's Balti Cooking Sauce 420g – due to an undeclared milk allergen – 3,984 jars recalled (~1.6 tonnes) February 2024 - Ambrosia My Mini Pots (6 x 55g) – due to the possible presence of plastic pieces – 1,778,415 packs recalled (~ 586.9 tonnes) |
| Health & Nutrition | Revenue from products labelled 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 £397M 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. 44% of our products also meet the local 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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| 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 on 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 or marketing codes | FB-PF-270a.3 | The company had no incidents of non-compliance with marketing codes. The company had one incident of non-compliance with labelling codes due to an undeclared milk allergen which triggered the recall of Sharwood's Balti Cooking Sauce 420g as described in FB-PF-250a.4 |
| | Total amount of monetary losses as a result of legal proceedings associated with labelling 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 or renewable materials, and (3) percentage that is recyclable, reusable, 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 2023. We used 52,309 tonnes of primary and secondary packaging, of which 45% 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 | 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. We have a target that 100% of our packaging will be reusable, recyclable or compostable by 2025. Our fibre-based packaging (corrugated and carton board) is Forest Stewardship Council (FSC) or Programme for the Endorsement of Forest Certification (PEFC) certified. We are working on including more recycled content across our full packaging portfolio to support the reduction of virgin materials and a circular economy. Our packaging will continue to carry, on pack recycling labels (OPRL) to help our consumers to 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. |

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| Environmental and Social Impacts of Ingredient Supply Chain | Percentage of food ingredients sourced that are certified to third-party environmental or social standards, and percentages by standard | FB-PF-430a.1 | <p>100% of palm purchased are RSPO Certified. 73% of palm products directly purchased are RSPO certified, segregated, 27% of palm directly purchased are RSPO certified, mass balance.</p> <p>94% 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>97% of sugar purchased directly is from areas of low-risk origin or is certified.</p> <p>97% of cocoa powder and chocolate purchased directly is from areas of low-risk origin or is certified.</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>Social Responsibility</p> <p>As of March 2024, 96% of all of our direct suppliers of ingredients, packaging and co-manufacturers are Sedex registered and have shared their ethical data with Premier Foods. This equates to 99% of our total direct annual spend.</p> <p>Food Safety/Quality audits</p> <p>277 supplier audits were completed over the last year (84 physical audits at supplier sites and 193 were low risk suppliers audited through a remote self-assessment audit process)</p> <p>Of the 84 physical audits completed, 51 related to suppliers who provide ingredients or packaging, and 33 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 91% close-out rate on all non-conformances relating to ingredients and packaging along with a 96% close-out rate on co-manufacturers.</p> <p>In terms of our 193 remote self-assessment audits of low-risk suppliers, 62% were screened and approved, 7% were rejected for supply and 31% were closed out by executing a 'corrective and preventative action plan'.</p> <p>We categorise non-conformances raised via the physical audits 'Critical', 'Major or 'Minor' Non-Conformity. By way of an example, across our supplier manufacturing audits (84), we raised 14 major non-conformance issues, along with 179 minor non-conformances.</p> |
| Ingredient Sourcing | Percentage of food ingredients sourced from regions with High or Extremely High Baseline Water Stress | FB-PF-440a.1 | <p>At the beginning of 2023 we commissioned a study to understand the exposure of our supply chain to climate change. We estimated the yield impact that chronic future changes in average precipitation and temperature will have on 10 key ingredients. During the year we expanded that assessment to an additional 5 ingredients and took another step to understand the climate exposure of our supply chain by overlaying a view of acute physical climate risk exposure to the previous analysis approach. As part of the study, we considered future local water stress through a development of a risk score output for each geographical area within the scope of the analysis. The procurement teams will use this analysis when developing category strategies to support local resilience and will consider diversifying supply regions in order to improve our ability to reliably source quality key ingredients.</p> |

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| Ingredient Sourcing continued | List of priority food ingredients and discussion of sourcing risks related to environmental and social considerations | FB-PF-440a.2 | <p>Palm, beef, dairy, soy, sugar and cocoa remain our key ingredients with the highest environmental and social risks in their supply chains. The potential impacts are interconnected and include deforestation, soil degradation, biodiversity loss, higher climate emission and potential for human rights violations.</p> <p>We continue to work with the relevant certification bodies to drive more sustainable supply chains. We have a target to deliver deforestation free and conversion free palm and beef supply chains by 2025 and have set a target to be deforestation and conversion free across our entire supply chain by 2030.</p> <p>In addition to existing certifications, we continue to try to reduce the negative social and environmental impacts of our high risk ingredients through active membership of the Roundtable on Sustainable Palm Oil (RSPO), Roundtable on Responsible Soy (RTRS), and continue to work with the Rainforest Alliance who promote collective action for both people and nature for our directly sourced cocoa.</p> <p>SUSTAINABLE & REGENERATIVE AGRICULTURE</p> <p>We have a target to champion regenerative agricultural practices for key ingredients, helping to reduce carbon emissions, prevent biodiversity loss and to drive increased water stewardship at farmer level within our supply chains.</p> <p>We continue to be members of 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 is continuing to 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>During the year we joined a Nature & Biodiversity Peer Group organization to help accelerate our learning across this important area. Through joining regular peer group meetings, we have been able to learn from a diverse, cross-sector community of key practitioners, who are willing to share their experiences. It has also enabled us to track initiatives, understand more about our shared challenges and learn best practice.</p> <p>As part of our ongoing education, we have engaged with a number of farmer organisations who supply raw material to our business, and these visits have enabled us to gain greater insight into key regenerative farming practices.</p> <p>In 2023 several of our Sustainable & Regenerative Working Group members attended the three-day Regenerative Agriculture Summit in Amsterdam. This summit brought together over 550 key players across the food value chain from grower, through to brand and retailers and explored the challenges and opportunities in the transition to regenerative practices. During the three-days the team had the opportunity to actively participate in interactive workshops, curated panel sessions and various roundtable discussions.</p> <p>FOOD WASTE</p> <p>Food waste remains a key issue across the 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 an industry initiative.</p> <p>HUMAN RIGHTS</p> <p>Premier Foods is committed to ensure the application of generally accepted universal labour standards across our supply chains, and 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. We are looking to strengthen and expand our current</p> |

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| Ingredient Sourcing continued | | | <p>approach by creating a standalone Human Rights Policy during 2024 that will set out how we respect human rights by having relevant policies and processes in place to identify, prevent and mitigate adverse human rights impacts.</p> <p>During 2023 we became a member of The Food Network for Ethical Trade (FNET). This organization connects major UK food retailers, manufacturers and suppliers, enabling us to network with likeminded businesses and to discuss and act on salient human rights risks shared across our collective supply chains.</p> <p>SUPPLIER ENGAGEMENT</p> <p>We have open and constructive relationships with key suppliers through regular meetings. The launch of our supplier engagement programme through hosting a supplier conference in October 2023 enabled us to share our vision and supplier expectations.</p> <p>Building on the initial momentum from the supplier conference we plan to issue a Responsible Sourcing Handbook to suppliers during 2024, and this will clearly set out to the wider supplier base our ambitions to make more nutritious and sustainable food, whilst contributing to a healthier planet.</p> |
| General | Weight of products sold | FB-PF-000.A | 290,675 tonnes |
| | Number of production facilities | FB-PF-000.B | 8 |