

Premier Foods Enriching Life Plan

Sustainable Accounting Standards Board disclosure 2024/25

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 824,947 GJ of energy in the reporting year, of which 30.4% was electricity purchased from the grid. Using the market-based accounting approach 10.5% 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Water Management	(1) Total water withdrawn, (2) Total water consumed; percentage of each in regions with High or Extremely High Baseline Water Stress	FB-PF-140a.1	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 648,810 cubic metres of water in the reporting year. Of this, it is estimated that 30,569 cubic metres of water were consumed through incorporation into our products.</p> <p>Estimates of the ingredient water usage at our sites that produce dry products were revised in the fiscal year. This amendment along with an overall reduction in production output has had a sizeable impact on the consumed water KPI.</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 three incidents of non-compliance in FY25 at our sites. Two involved the loss of effluent to surface water, both of which have seen corrective actions carried out to improve operational processes. The third non-compliance was related to an issue with the effluent quality monitoring at one of our sites which was also rectified when the issue was identified.
	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 freshwater 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.</p> <p>Water pollution risk</p> <p>Wastewater discharge quality is monitored across all manufacturing sites to assess compliance against trade effluent 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 Worksoop site.</p> <p>Extreme weather events</p> <p>We have assessed flood risk at our sites and have made investments where necessary to protect them. Specifically, our Lifton and Worksoop sites have seen investment in flood protection to mitigate the flooding risk.</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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Topic	Accounting metric	Code	Response
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 2 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).
	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% of our Tier 1 (direct) ingredient vendors supply us from facilities certified to the Global Food Safety Initiative Standard (GFSI). The remaining vendors have management systems at least meeting the requirements of ISO9001.
	(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. We had 1 market withdrawal in the reporting year: December 2024 – Homepride Tomato and Basil Sauce 2.25kg (catering format) – 1950 jars (~4.4 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 £435M 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. 45% 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 growing societal focus on health and obesity, particularly childhood obesity, prompting the UK government to introduce stricter regulations on sales and marketing of products high in fat, salt and sugar (HFSS). These measures aim to reduce consumer exposure to less healthy options, encourage reformulation, and promote healthier choices across the food and drink industry. Our consumer research and our knowledge of food trends has also demonstrated increasing interest in healthier options and plant-based foods. This insight helps drive our commercial, innovation and marketing programmes. This trend 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 and 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 this year we hit our 2030 target to grow our sales of plant-based products to more than £250m per year.

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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 Responsible Marketing 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 regulatory labelling or marketing codes.
	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 2024. We used 56,275 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>Understanding the importance of effective household recycling systems, we are supporting industry action with the Government on the future of the Extended Producer Responsibility ('EPR') and simpler household recycling schemes for packaging. 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) UK Food and Drink Pact. 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. 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 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.</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 or social standards, and percentages by standard	FB-PF-430a.1	<p>100% of palm purchased is RSPO Certified. 77% of palm products directly purchased are RSPO certified, segregated, 23% of palm directly purchased is RSPO certified, mass balance.</p> <p>99% 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 deforestation free certified.</p> <p>98% of directly purchased cocoa powder and chocolate is mass balance certified or verified.</p> <p>100% of paper and board purchased directly is from low-risk origins or is PEFC or FSC certified chain of custody.</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 2025, 92% 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 96% of our total direct annual spend.</p> <p>During the year we improved our ESG data transparency across our high-impact suppliers. 91% of high-impact suppliers had gone through an ESG assessment and had shared their key sustainability data with us via the global EcoVadis platform.</p> <p>Food Safety/Quality audits</p> <p>209 supplier audits were completed over the last year (87 physical audits at supplier sites and 122 were low risk suppliers audited through a remote self-assessment audit process).</p> <p>Of the 87 physical audits completed, 48 related to suppliers who provide ingredients or packaging, and 39 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 100% close-out rate on all non-conformances relating to ingredients and packaging along with a 99% close-out rate on co-manufacturers.</p> <p>In terms of our 122 remote self-assessment audits of low-risk suppliers, 73% were screened and approved, 7% were rejected for supply and 20% were closed out by executing a 'corrective and preventative action plan'.</p> <p>We categorise non-conformances raised via the physical audits (87) as 'critical', 'major' or 'minor' non-conformances. By way of example, through our supplier manufacturing audits we raised 8 major non-conformance issues, along with 257 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>This year we have partnered with Waterplan, an AI powered platform, to deepen our understanding of water-related risks across our key commodity sourcing regions as well as our own manufacturing sites. We conducted a comprehensive assessment of risks across 120 supply partner locations, covering key supplier manufacturing sites, processors and growing regions from ten of our highest-impact ingredient categories. The results of this analysis will be integrated into our sourcing strategies improving our ability to reliably source quality ingredients.</p>

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Topic	Accounting metric	Code	Response
Ingredient Sourcing continued			<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. 59% of our key suppliers in critical ingredients categories support sustainable agricultural practices and initiatives. We have continued to engage this year with several farmer organisations supplying commodities to the business and have partnered with one of our wheat suppliers to help fund trials of a more sustainable and resilient approach using low carbon fertilisers and other positive farming interventions.</p> <p>In 2025, a number of our Sustainable & Regenerative Working Group members attended the UK Groundswell conference; a regenerative agriculture festival bringing together stakeholders to learn about the theory and practical applications of regenerative farming systems.</p> <p>During the year we continued to attend a Nature & Biodiversity Peer Group organisation 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>We are developing a deeper understanding of risk within our supply chains, particularly nature, water and climate risks. We have utilised systems such as Waterplan and WWF to map over 100 supplier locations to support our understanding of water and biodiversity-based risks within our supply chain, and we are starting to address these with risk mitigation plans such as dual sourcing, and industry collaboration within collective action projects to support increased water stewardship.</p>

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Topic	Accounting metric	Code	Response
Ingredient Sourcing continued			<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>As part of our supplier engagement strategy we ran a webinar on reducing food waste alongside experts from WRAP (Waste and Resources Action Programme). The webinar was designed to encourage raw material suppliers and co-manufacturers to reduce food waste across their own business and the wider food and drink sector.</p> <p>We asked our key suppliers to take the following action after the webinar:</p> <ul style="list-style-type: none"> • Further reduce food loss and waste within their own business and support their own suppliers to do the same • Align with a Food Waste industry initiative and set targets to halve Food Waste by 2030 • Commit to sending zero food waste to landfill • Focus on moving waste up the food waste hierarchy <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 this document can be found on our website.</p> <p>During the year we strengthened our commitment to Labour Rights by launching a Human Rights Policy. This policy clearly communicates what is expected in terms of meeting our responsibilities and we have also encouraged suppliers to meet their responsibilities as well in terms of having relevant policies and processes in place to identify, prevent and mitigate adverse human rights impacts.</p> <p>We expect our raw material, packaging and co-manufacturing suppliers to be registered with SEDEX, to have fully completed their SAQ and shared ethical data with Premier Foods.</p> <p>We continue to be active members of several FNET (The Food Network for Ethical Trade) working groups. This organization connects major UK food retailers, manufacturers and suppliers, enabling us to network with like-minded businesses and to discuss and act on salient human rights risks shared across our collective supply chains.</p> <p>During the year we have used the FNET Supplier Risk Assessment tool and SEDEX Radar Risk tool as part of our due diligence risk assessment across our supply chain. By using both tools we developed a combined risk score for suppliers and identified our high-risk supply chains.</p>

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Topic	Accounting metric	Code	Response
Ingredient Sourcing continued			<p>Supplier Engagement</p> <p>We were pleased to be recognised in EcoVadis’ Sustainability Achievement Awards as Best New Programme in 2024 for the rollout of the tool to our supplier base with 91% of our key suppliers sharing data at the time of writing.</p> <p>We have open and constructive relationships with key suppliers through regular meetings. We pride ourselves on being a customer of choice to our supplier partners and know how complex sustainability issues can be to navigate, particularly as more customers begin to establish their own ESG strategies. We have therefore created a ‘Responsible Sourcing Handbook’ to provide a single, clear document that sets out what our supplier partners need to do in order to align with, and help deliver, our Enriching Life Plan.</p> <p>To further support increased integration and to ensure suppliers comply with our requirements we have embedded ESG into all elements of our sourcing process and have added key ESG ‘asks’ into contractual documentation. Whilst there is no one-size-fits-all, approach, we have been inserting clauses into contracts and master supply agreements which are aligned with the particular product and/or service required of the supplier. One of the key areas of focus has been on commitments to setting science-based targets.</p> <p>The procurement team have built sustainability objectives into all roles as well as our sourcing processes, and whilst aware of our own ability to impact change we understand that our influence is at its greatest when we collaborate across our value chain partners.</p>
General	Weight of products sold	FB-PF-000.A	280,632 tonnes
	Number of production facilities	FB-PF-000.B	7