

Premier Foods Enriching Life Plan

Sustainable Accounting Standards Board disclosure 2025/26

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 774,443 GJ of energy in the reporting year, of which 31.5% was electricity purchased from the grid. Using the market-based accounting approach 17.2% of total energy usage was renewable or low carbon.
Water Management	(1) Total water withdrawn, (2) Total water consumed; percentage of each in regions with High or Extremely High Baseline Water Stress	FB-PF-140a.1	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 627,586 cubic metres of water in the reporting year. Of this, it is estimated that 29,515 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	<p>Premier Foods has had two water related non-compliances over FY26.</p> <p>One involved the potential loss of a cleaning chemical to adjacent surface water. Corrective actions have been implemented by the site to strengthen the operational processes associated with handling these chemicals.</p> <p>The second non-compliance was for a failure to monitor phosphate levels in discharges to surface water and an exceedance of the permitted level of total phosphorous. Corrective actions have also been implemented, and this is now being monitored on a regular basis.</p>
	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, with water usage reduction targets set for each manufacturing site. Performance is monitored periodically 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 Worksoy site with plans in place to further improve treatment.</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 Worksoy 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 rates 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 to GFSI within the financial year. And an average of 3 minor non-conformances per site with action plans to address. All our Premier Foods manufacturing sites located in the UK 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 programme	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.
Health & Nutrition	Revenue from products labelled or marketed to promote health and nutrition attributes	FB-PF-260a.1	<p>We have a target to more than double sales of our products that meet high nutrition standards by 2030. In the reporting year £506M 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 2004 Nutrient Profiling Model.</p> <p>51% of our products also meet the local requirements for regulated health or nutrition claims.</p> <p>This year we are disclosing a broader range of health and nutrition metrics aligned with the UK Government's Food Data Transparency Partnership ('FDTP') and those often requested by NGOs. This includes the proportion of sales from non-HFSS products and sales of fruit, vegetable, fibre and plant-based proteins. These can be found on page 181 of our annual report.</p>
	Discussion of the process to identify and manage products and ingredients related to nutritional and health concerns among consumers	FB-PF-260a.2	<p>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.</p> <p>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 aimed to grow sales of plant based products to £250m per year by 2030 and met that target in 2024.</p> <p>This year the business acquired the Merchant Gourmet brand as a platform to further accelerate the dietary intake of beans, lentils and pulses. There is a wide consensus that increasing the intake of such food types is necessary to improve both public health, and the environmental impacts of the food system.</p>

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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 2025. We used 54,627 tonnes of primary, secondary and tertiary packaging, of which 46% was estimated to be made from recycled/renewable materials and 97% was recyclable, reusable or compostable.
	Discussion of strategies to reduce the environmental impact of packaging throughout its lifecycle	FB-PF-410a.2	<p>Packaging plays a vital role in delivering products safely to consumers, but we also recognise the need to reduce its negative social and environmental impacts. We have made significant progress in decreasing the amount of packaging we use, making more of that packaging recyclable and helping consumers with clear On-Pack Recycling Labels. Aligned with the UK Plastics Pact, launched in 2019, we set sustainable packaging targets for 2025. These targets have helped drive significant improvements in the design of our packaging with an improvement in the recyclability of our plastic packaging from 48% to 88% and 97% of all our packaging is now reusable, recyclable or compostable. We continue to aim for 100% recyclability and work with suppliers on new packaging materials and formats, especially for specialist plastic films. In order to completely close the gap in the UK we require reform of the household recycling systems across the UK and changes to the funding models to build a thriving and technically capable recycling sector. We are supporting industry action with the UK government on the roll-out of the new Extended Producer Responsibility ('EPR') and Simpler Household Recycling schemes. To aid this we are now sharing much more information about our packaging and making a significantly higher financial contribution to support local authority recycling services.</p> <p>The new EPR scheme aligns business' sustainability and financial objectives, and we have set new 2030 targets to best support the new schemes in the UK:</p> <ol style="list-style-type: none"> Over 99% of packaging put on the UK market will achieve green or amber status on the Recyclability Assessment Methodology Reduce packaging use by 10% (based on tonnes per £m revenue) Increase the use of recycled materials in our packaging by 1% each year

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Topic	Accounting metric	Code	Response
Packaging Lifecycle Management continued			<p>4. Continue to support public policy and collaborative industry actions to improve recyclability, collection and recycling of packaging</p> <p>All targets are for 2030 against a 2025 baseline. We have started disclosing key metrics to demonstrate progress against these new targets in our Enriching Life Plan disclosure tables, see page 182 of our annual report.</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><u>Beef</u></p> <p>Percentage of beef sourced from a country of low risk or supplier that has been through a due diligence process: 100%</p> <p><u>Palm</u></p> <p>Percentage of palm sourced through a certified segregated supply chain: 75% (RSPO)</p> <p>Percentage of palm sourced from a country of low risk or supplier that has been through a due diligence process and is sourced through a certified mass balance supply chain: 23% (RSPO)</p> <p>Percentage of palm sourced through a certified mass balance supply chain: 2% (RSPO)</p> <p><u>Soy (direct)</u></p> <p>Percentage of soy (direct) sourced from a country of low risk or supplier that has been through a due diligence process: 98%</p> <p>Percentage of soy (direct) sourced for which we purchase deforestation credits: 2% (RSPO)</p> <p><u>Embedded (indirect soy)</u></p> <p>Percentage of embedded (indirect) soy sourced for which we purchase deforestation credits: 100% (RSPO)</p> <p><u>Sugar</u></p> <p>Percentage of sugar sourced from a country of low risk or supplier that has been through a due diligence process: 90%</p> <p><u>Cocoa</u></p> <p>Percentage of cocoa sourced through a certified or verified mass balance supply chain: 98% (Rainforest Alliance)</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 2026, 93% of our direct suppliers of ingredients, packaging and co-manufacturers are registered with Sedex and have shared their ethical data with Premier Foods. This equates to 95% of our total 'direct' annual spend.</p> <p>During the year we improved our ESG data transparency across our high-impact suppliers. 94% 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>257 supplier audits were completed over the last year (79 physical audits at supplier sites and 178 were lower risk suppliers, audited through a remote self-assessment audit process).</p> <p>Of the 79 physical audits completed, 37 related to suppliers who provide ingredients or packaging, and 42 covered our co-manufacturers. Where a non-conformance is raised, we expect the supplier to provide a time-bound corrective action plan.</p> <p>We classify non-conformances raised via the physical audits (79) as either 'critical', 'major' or 'minor' non-conformances. we raised 8 major non-conformance issues, along with 116 minor non-conformances.</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>Of the 178 lower-risk suppliers that went through a remote self-assessment audit, all existing suppliers were screened and approved directly or through the execution of a corrective and preventative action plan.</p>

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Topic	Accounting metric	Code	Response
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 continued to partner with Waterplan, an industry leading AI powered platform, with a focus on expanding our assessment of material water related risks (including flood, scarcity and quality) to 39 ingredient and packaging supply chains. Our analysis of water risks to key supplier manufacturing sites, processors and growing regions will, as before, be integrated into our commodity sourcing strategies to support the continuity of quality supply</p>
	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 remain committed to tackling deforestation in the products we source which carry the greatest risks, and recognising that regulation remains key to driving traceability across the value chains of these commodities, will continue to collaborate with industry groups and NGOs and advocate for effective legislation in the EU and UK.</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 farm level within our supply chains.</p> <p>We remain a member of the Sustainable Agriculture Initiative Platform (SAI Platform) which was created by the food industry to actively promote the worldwide development of sustainable agriculture.</p> <p>A number of our Sustainable & Regenerative Working Group members attended the European SAI Platform Annual Event 2025, along with over 200 global agri-food leaders. This proved to be a valuable learning experience for the team as it brought together pioneering farmers, sustainability experts, policy makers and researchers to explore how food and drink organisations could move regenerative and climate-smart agriculture from individual, company-led initiatives to a fully scaled, industry-wide transformation. We continue to support suppliers in using regenerative farming practices to drive decarbonisation. During 2025, 81% of our key suppliers in critical ingredient categories supported sustainable agricultural practices and/or initiatives.</p> <p>We continue to deepen our understanding of risk within our supply chains, particularly nature, water and climate risks. We have partnered with the industry leading Waterplan platform for a second year, extending our assessment of material water risks in our supply chains to 39 ingredient and packaging commodities and covering manufacturing and processing sites as well as growing regions. We have also conducted a pilot biodiversity risk assessment with Waterplan, with plans to expand on this during FY26/27. We are now integrating this deepened understanding of risk into category sourcing strategies 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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Sustainable Accounting Standards Board disclosure 2025/26 continued

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 such as WRAP's Food Waste Reduction Roadmap</p> <p>The ongoing collaboration with suppliers is part of a broader engagement program to ensure that food loss and waste is reduced. By working collaboratively with key industry experts such as WRAP, we aim to drive a more resilient food system, which will also help us to reduce our overall Scope 3, GHG emissions impact.</p> <p>We have asked our key suppliers to take the following actions:</p> <ul style="list-style-type: none"> • 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 protecting Human Rights for the people we employ, the people who work in our supply chains and the people who live in the wider communities in which we operate both nationally and internationally.</p> <p>Our Human Rights Policy clearly communicates our expectations and together with our ethical trade policy outlines the responsibilities and expectations for our suppliers which includes 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 and maintained SAQs (Self-Assessment Questionnaires) and share ethical data with Premier Foods.</p> <p>We continue to be active members of FNET (The Food Network for Ethical Trade) . This organisation 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>We use the FNET Supplier Risk Assessment tool and SEDEX Radar Risk tools as part of our due diligence risk assessment across our supply chain. By using both tools, we identified our high-risk supply chains and are working through our salient risks to develop due diligence plans in affected supply chains.</p> <p>We also have joined a new project with AIM PROGRESS to advance labour rights in Turkish agriculture through collective action.</p> <p>We are now partners with Brightfuture, an organisation who provides dignified work for modern slavery survivors.</p>

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Topic	Accounting metric	Code	Response
Ingredient Sourcing continued			<p>Supplier Engagement</p> <p>We continue to have open and constructive relationships with key suppliers through regular meetings and pride ourselves on being a ‘customer of choice’ to our supply partners. As part of our supplier engagement plan we laid out a set of key supplier sustainability ‘asks’ covering areas such as deforestation, sustainable and regenerative agriculture, food waste and human rights in a ‘Responsible Sourcing Handbook’. The handbook provided suppliers with a single, clear document that set out what our supplier partners needed to do in order to align with and help deliver against our Enriching Life Plan.</p> <p>Major projects with suppliers this year included supporting a trial on low carbon wheat, beginning to capture product carbon footprints from suppliers (PCF’s), strengthening sustainability clauses in key tenders and supply contracts, water-related risk assessments for key commodities, adoption of lower carbon fuels by our main haulage partner.</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> <p>Industry Collaboration – Supporting our Suppliers</p> <p>During the year we worked collaboratively with the Institute of Grocery Distribution (IGD) and five other major food manufacturers to develop the IGD Food Supply Chain Sustainability Framework. This framework provided a structured guide to help food manufacturers, suppliers and retailers to integrate sustainability into their operations and support the progress towards net-zero goals.</p>
General	Weight of products sold	FB-PF-000.A	272,527 tonnes
	Number of production facilities	FB-PF-000.B	7