

Food Loss and Food Waste Policy

Concept

As the world's leading food manufacturer, Mitr Phol Sugar focuses on development toward sustainability and prioritizes matters in which our stakeholders are concerned with, in particular, food loss and food waste. At Mitr Phol, we realize that such issues lessen the opportunity for vulnerable groups to access their source of food, as well as being a major factor in contributing to greenhouse gas emissions, which will ultimately affect the environment and become a significant cause of climate change.

Realizing the situation, Mitr Phol Sugar strives to have in place a group-wide commitment with a goal to reduce food loss (sugar) during the manufacturing process, which includes food waste throughout the value chain. This is in order to become more sustainable in our manufacturing and consumption, as well as strengthening food security. Moreover, the Company strives to minimize the climate change situation while supporting the United Nations Sustainable Development Goals, Article 12.3.

Scope

This Policy and Code of Conduct applies to Mitr Phol Sugar and subsidiaries that operates sugar manufacturing business in Thailand. The company will communicate the material to all employees.

Definition

- "The Company" / Mitr Phol Sugar"

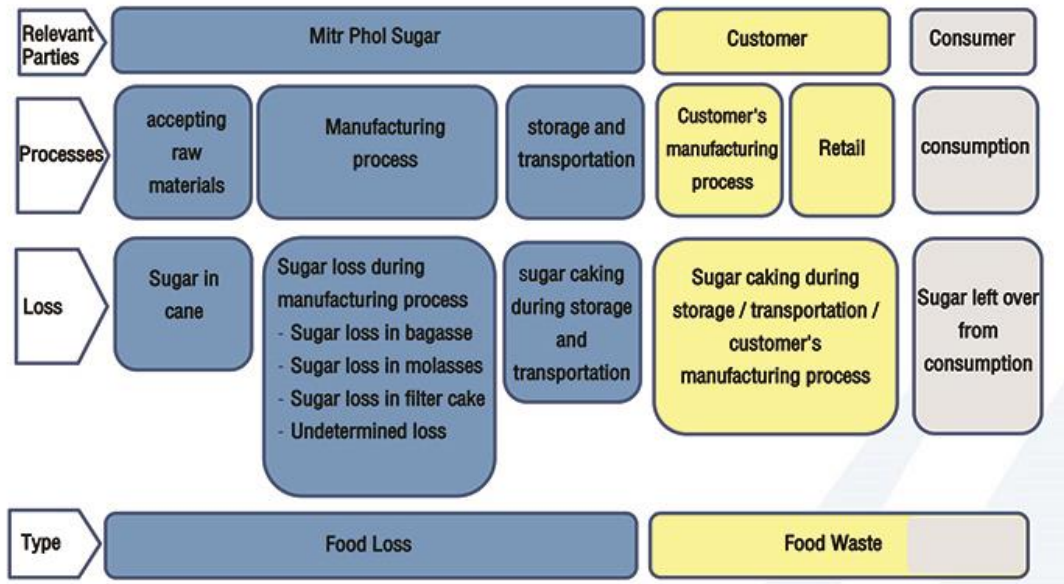
Refers to Mitr Phol Sugar Corp Ltd. and its subsidiaries as described in the consolidated financial statement in Thailand.

- Food loss

Refers to sugar loss within Mitr Phol's scope of work, from the loss of sugarcane during transporting to sugar manufacturing process, sugar loss in manufacturing process, e.g., sugar loss in bagasse, molasses, filter cake, sugar loss due to microorganism or heat or undetermined loss, loss from storage and transportation from the Company to customers.

● **Food Waste**

1. refers to the deteriorated sugar (caking) after the customer has received sugar delivery which covers the transportation or storage for their processing. Such deterioration is due to the Company's error and customer can request for replacement. Afterward, the Company will bring the food waste (deteriorated sugar) back to the procedures for re-processing.
2. refers to the disposed sugar left over from consumption.



Approach

To ensure that the food loss and food waste management will be consistent with the principle of sustainable consumption and production throughout the value chain, the Company has established the followings approaches.

1. Reducing loss within operation through the entire value chain of Mitr Phol Sugar.
 - Preparing food loss database (sugar) to be consistent with the Office of the Cane and Sugar Board's requirements.
 - Reducing the total volume of food loss (sugar) within manufacturing process and transportation throughout the entire value chain by deploying an effective plan for all processes throughout the manufacturing process, from process control, quality control, storage and inspection and adding value to by-products.

- Supporting recycling food loss to manufacturing process to qualify and utilize the product for alternative uses according to the circular economy concept and food safety standard. The recycle process will result as a beneficial outcome to society, environmental impacts and the climate change situation.
 - Educating relevant employees to reduce food loss associated with the manufacturing process.
 - Designing and developing packaging size to meet customers' and consumers' behavior in order to reduce the amount of food waste.
2. Promoting and creating awareness for stakeholders throughout the value chain.
- Preparing activities and various projects, communication, education and campaigns to raise awareness and promoting sustainable consumption and production to reduce sugar loss for stakeholders, e.g., customer, business partners and agriculture.
3. Reporting and Communicating the Performance.
- Reporting performance, targets and following up progress of reducing food loss and food waste throughout the value chain.