

Prevention of Food Loss Policy

Sustainability has always been an integral part of our business model. For us, this means creating sustainable ecological and social framework conditions while also striving for increasingly efficient production in order to meet the basic needs of a growing global population. In doing so, we contribute to achieving the United Nations' 17 Sustainable Development Goals along our entire value chain. A special focus is placed on SDG 12 (Responsible consumption and production).

We are already systematically tapping into sustainable sources for raw materials, developing process innovations and alternatives to raw materials, expanding the portfolio through acquisitions and increasing the proportion of sustainable and circular raw materials across all business areas and our entire portfolio. We want to rely on circular economies as often as possible in all our business areas by using 100% of raw materials or returning materials to processes and avoiding waste. This enables us to operate responsibly, sustainably and successfully at the same time. Symrise applies the principles of the circular economy at all levels of the value chain ([Circular economy - Symrise](#)).

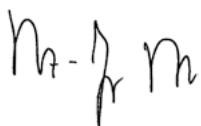
The valorization of side streams of food production and agricultural residual products to avoid food losses is already an integral part of TN&H's business model. This also represents the greatest lever due to the extensive food flows and TN&H already committed itself in 2021 to achieving SDG 12.3.1 as part of the 10x20x30¹ initiative.

In order to achieve our goal of using 100% of raw materials wherever possible, we rely not only on intradisciplinary working groups and projects, but also on exchanges with external research teams and organizations. Symrise is a member of Foodvalley NL, an international network and collaboration platform for like-minded people from the food value chain to identify new processes and their commercialization opportunities.²

All new products resulting from the upcycling activities comply with the respective legal requirements for placing them on the market and the highest quality and safety standards for the respective use. This also includes food donations. Our aim is to reduce unused food to a minimum, even in our own cafeterias.

We will provide information on our reduction results in our annual reports.

Holzminden, November 2023



Dr. Heinz-Jürgen Bertram
Chief Executive Officer



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¹ The groundbreaking 10x20x30 initiative brings together 10 of the world's largest food retailers and suppliers, each engaging at least 20 of their largest suppliers to halve food loss and waste in the food value chain by 2030.

² Foodvalley NL emerged in 2004 from a collaboration between Wageningen University & Research, agrifood companies and the regional government (<https://foodvalley.nl/en/about-us/>)