



Food safety and nutrition

Our businesses are united by our purpose to provide safe, nutritious and affordable food. Providing safe food and enabling customers to make healthier choices have both been central to our approach for a long time.



Quality assurance inspection, Allied Mills, Manchester, UK

Food safety

Our food and drink businesses operate quality management systems based on the WHO Codex Alimentarius Hazard Analysis Critical Control Point (HACCP) principles and the Global Food Safety Initiative (GFSI) range of standards, with most retailer-facing businesses required to seek formal GFSI certification, typically via unannounced audit schemes. Additionally, each division, as a minimum, sets and monitors a range of KPIs for each of its sites, including in relation to recalls and withdrawals, incidents and complaints.

These KPIs are reported to the Board on an annual basis, and any themes identified are relayed to the ABF Product Risk Reduction Group for review and resolution. To help navigate the ever-changing legal landscape pertinent to food law, all divisions have access to a food law specialist within the Group legal team.

Each division employs staff at divisional and site level to assure the safety, quality, legality, integrity and authenticity (Vulnerability Assessment and Critical Control Points – VACCP) of both raw materials and

finished products. Raw material approval format is dependent on the risk posed but will typically comprise vendor assessment by audit or questionnaire, supplier certification review and product testing. At site level, HACCP outcomes and Good Manufacturing Practice determine the scope of quality assurance and quality control regimes. To continually improve site practices, structured Food Safety and Quality Culture programmes are in place. Threat Assessment and Critical Control Points (TACCP) protocols covering supply chains and site activities to counter malicious intent are also in place. All of the above regimes are subject to ongoing verification and validation activities.

Nutrition

Relevant businesses take nutritional factors into account across their product portfolio. Many of our food products already support healthier choices, from high-fibre breakfast cereals, wholemeal bread and crispbreads to specialist sports nutrition products. Product reformulation can also help to gradually shift consumer tastes towards foods that support better long-term nutrition, and our food businesses actively review their portfolios with this in mind.

Making Sense of Sugar is ABF Sugar's global platform for providing access to information based on robust science and helping to find collaborative solutions to health challenges as part of its commitment to thriving and healthy communities. In the UK, it partners with the British Nutrition Foundation and draws from the UK Government's Eatwell Guide to aid consumer understanding. Guidance includes practical suggestions for estimating portion sizes that are easy to follow at home and examples of alternative healthy options to reduce consumption. Consumers are encouraged to engage with and remember these learnings across a number of channels.

The majority of the food products we sell to consumers in Europe, Australia and New Zealand do not contain Genetically Modified (GM) ingredients. We have a Group policy laying out our approach to GM ingredients, including compliance with local regulations on their use and labelling of GM ingredients.

Seven separate ABF brands, including Ryvita, Jordans Cereals and Kingsmill, are among 24 signatories to the UK Food and Drink Federation's Action on Fibre pledge, to increase fibre consumption in the UK. The UK businesses of our Grocery Group, and British Sugar are also members of the British Nutrition Foundation.

In Australia and New Zealand, GWF businesses TipTop and Yumi's actively participate in the governments' Health Star Rating system, a voluntary front-of-pack labelling system that empowers consumers to make informed choices about the healthiness of their products. The Yumi's brand is committed to displaying the Health Star Rating on its entire range, making it easier for consumers to understand their nutritional value. TipTop Bakeries was the first bakery brand to adopt the Health Star Rating system in Australia. Today, 100% of TipTop products display a Health Star Rating, with 95% of its portfolio achieving a Health Star Rating of 3.5 or higher.

Food safety and nutrition - Grocery



Our Grocery businesses are united by our Group purpose: to provide safe, nutritious and affordable food.



A colleague checks Westmill noodles for quality at our factory in Trafford, UK

Food safety

In line with the Group approach to food safety, all Grocery businesses ensure the safety, quality, legality, integrity and authenticity of their raw materials and products. This is achieved by operating Hazard Analysis Critical Control Points (HACCP), Threat Assessment and Critical Control Points (TACCP) and Vulnerability Assessment and Critical Control Points (VACCP) protocols alongside Good Manufacturing Practices (GMP) and product assessment. All critical processes are subject to ongoing verification and at least annual validation.

Grocery Group businesses are typically subject to unannounced audits of Global Food Safety Initiative (GFSI) standards and employ food safety specialists who are responsible for ensuring ongoing compliance to the required certification, in-house and customer standards.

Twinnings Poland is certified against the FSSC 22000, a GFSI standard, and is regularly audited. It employs food safety specialists responsible for ensuring ongoing compliance with the required certification, in-house and customer standards.

At George Weston Foods, food safety and quality are the most important topics for the business and its stakeholders. As one of the largest food manufacturers in Australia and New Zealand, it has a fundamental responsibility to provide safe, nourishing food for the communities it serves. George Weston Foods is constantly seeking to improve and enhance its food safety and quality programmes.

Nutrition and health

Grocery businesses have always taken nutritional factors into account when developing a product portfolio which includes store cupboard staples such as bread, flour, rice, noodles, bagged sugars, tea, cooking sauces and breakfast cereals. To support this position, and wherever relevant to the category, our businesses have in place a bespoke Nutrition Policy as well as a framework for how they will responsibly communicate any health and environmental claims across their brands.

Grocery Group

Our Grocery Group businesses in the UK have developed internal policies to ensure compliance with relevant regulation and industry codes of practice related to responsible marketing. In addition, they carefully consider the placement, content and execution of advertising for products considered high in fat, sugar and salt (HFSS), ensuring children under the age of 16 are not targeted.

Many of Grocery Group's products support healthier choices, from high-fibre breakfast cereals, wholemeal bread and crispbreads to specialist sports nutrition products. Meanwhile, examples of new non-HFSS products include Jordans Popped Oat Crunch cereal which is high in fibre; Ryvita Snack ItThins which come in three flavours and are high in fibre; Kingsmill's Fruit Fingers and reformulated pancakes; Patak's Curry Creations sauce kits; and Westmill Foods' Elephant Basmati Boost, a new fortified rice variant.

In recent years Grocery Group division has worked closely with the UK's Food and Drink Federation (FDF), participating in industry-wide programmes designed to deliver meaningful health benefits to consumers. Ryvita, Jordans Cereals and Kingsmill remain signatories to one such programme, FDF's Action on Fibre, an initiative designed to increase fibre consumption in the UK. Participating businesses pledge to focus on bringing more fibre to the UK national diet, either through new products or product reformulation.

Nutrition reporting – Grocery Group UK businesses

As part of their commitment to responsibly produce and market safe, nutritious and affordable food, our Grocery Group UK businesses report revenue based on the UK's 2004/5 Nutrient Profiling Model and the Food (Promotion and Placement) (England) Regulations 2021. The Nutrient Profiling Model uses a formula to assess the nutritional content of foods, categorising them as either HFSS or non-HFSS.

Branded product portfolio analysis

In 2022/23, over 94% of the revenue generated from the Grocery Group UK businesses’ branded portfolio in 2022/23 came from non-HFSS products or HFSS products that are not subject to restrictions under the Food (Promotion and Placement) (England) Regulations 2021. For context, this includes everyday staples like bagged sugars, cooking oils, cooking sauces and condiments that are not within the scope of public health-related sales restrictions.

Some 72% of revenue from the Grocery Group UK businesses’ branded portfolio came from foods that are classified as non-HFSS. These include staples such as bread, crispbreads, tea, flour, rice and noodles, as well as some breakfast cereals (including muesli and some granola recipes), cooking sauces and condiments.

Finally, foods designated HFSS that are also subject to sales restrictions include a small number of Grocery’s baked breakfast cereal recipes, some ice cream accompaniments and a selection of baked goods. Many of these product ranges have already been reformulated, or will be considered for reformulation in the future, subject to feasibility and consumer acceptance.

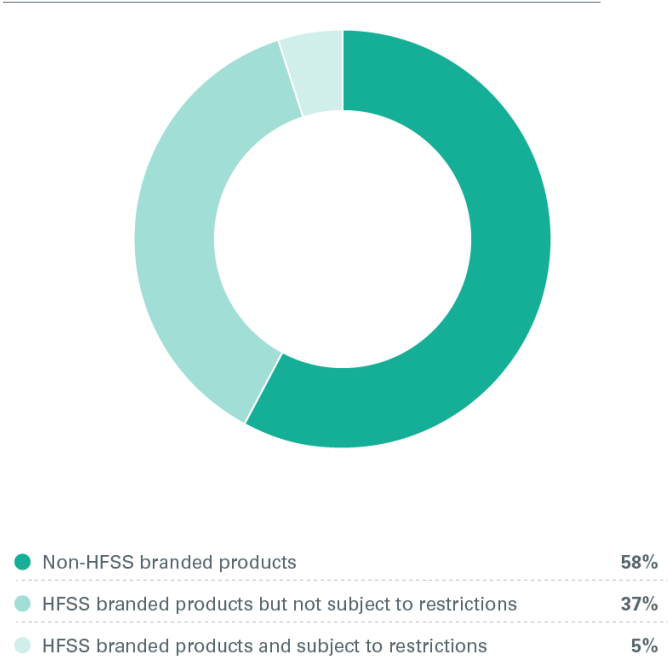
George Weston Foods

In Australia and New Zealand, George Weston Foods businesses TipTop and Yumi’s are champions for clear food labelling. George Weston Foods actively participates in the governments’ Health Star Rating system, a voluntary front-of-pack labelling system that empowers consumers to make informed choices about the healthiness of its products. The Yumi’s brand is committed to displaying the Health Star Rating on its entire range, making it easier for consumers to understand its nutritional value.

TipTop was the first bakery brand to adopt the Health Star Rating system in Australia. Today, 100% of TipTop products display a Health Star Rating, with 95% of its portfolio achieving a Health Star Rating of 3.5 or higher. Demonstrating a further commitment to nutritional improvement, TipTop voluntarily committed to the Healthy Food Partnership nutrition targets for the bread category in Australia. The business has surpassed the 80% sodium reduction target ahead of the June 2024 deadline.

Nutrition reporting - Grocery Group UK businesses

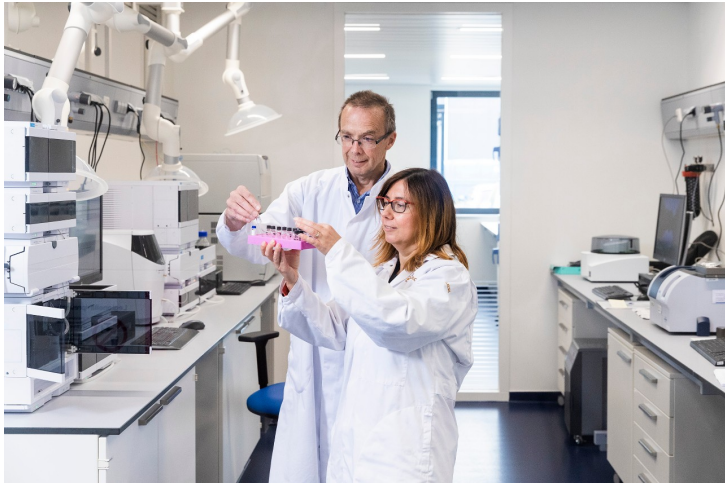
(% Revenue)



Food safety and nutrition - Ingredients



The quality and safety of products are critical to our Ingredients businesses, alongside developing healthier and more nutritious products.



AB Mauri Chromatography Analysis, Global Technology Centre laboratory, Etten-Leur, Netherlands

Food safety

Our Ingredients businesses have robust processes and policies for their operations and supply chains. They rely on a well-established process for identifying emerging food safety and regulatory risks. These risks are proactively evaluated and managed through their risk registers, which are reviewed and updated at least twice each year with all regions.

Regional, territory, country and site senior management are responsible for ensuring that formal reviews are conducted at least annually and are tracked to demonstrate a commitment to continuous improvement.

AB Mauri

AB Mauri aims for zero food safety incidents or recalls and full customer satisfaction through a 'Right First Time Product Quality' approach. It uses risk-based food safety and quality (FSQ) systems focused on assessing, mitigating and controlling potential hazards at production facilities and in the supply chain. Its FSQ systems, scorecards and toolkits including procedures, guidance and ways of working, reinforce food safety activities at all levels.

All activity is governed by the AB Mauri Global Food Safety Policy. The FSQ steering group sets the overall approach and direction, with strategy delivered through the FSQ leadership team (regional FSQ heads). The Global Head of Food Safety works with the FSQ leadership team to build capability through toolkits, scorecards and performance monitoring.

AB Mauri relies on a strong internal food safety culture and robust risk management systems, with annual formal management reviews of FSQ management systems. Risk-based food safety and quality systems focus on the assessment, mitigation and control of potential hazards at its production facilities and throughout its supply chain. FSQ systems, scorecards and toolkits strengthen its capabilities and spread best practices implemented by its FSQ professionals. All AB Mauri FSQ toolkits aim to meet the requirements of one of the Global Food Safety Initiative (GFSI) recognised standards, such as FSSC 22000, Safe Quality Food (SQF), British Retail Consortium Global Standard (BRCGS) and IFS (International Featured Standard).

Since 2019, AB Mauri sites have been participating in World Food Safety Day activities, with the number of sites participating increasing each year. Many AB Mauri sites join in activities to raise awareness and educate employees, sometimes extending activities to employees' families and local community organisations and schools.

ABFI

Food and product safety are paramount to ABFI, and maintaining high standards is a central focus of its business operations. To uphold this commitment, ABFI has established robust governance structures that enhance product safety performance across the division. At divisional level, ABFI holds product safety working group sessions that facilitate best practice sharing on safety initiatives across businesses. Additionally, each business has dedicated internal teams that manage safety performance tailored to their specific product portfolios.

ABFI undergoes regular assessments from third-party auditors to ensure compliance with recognised product safety standards including the GFSI and certifications such as FSSC 22000, SQF, BRCGS and IFS. In the rare event of a food safety incident, ABFI collaborates with RQA, its product safety consultant, to review and test its business continuity and crisis management plans, reinforcing its commitment to maintaining product quality and safety excellence.

ABFI's product safety and quality approach extends to its supply chain, incorporating external auditing and food safety assurance programmes that assess supplier compliance with food safety standards. Strong working relationships with suppliers, along with robust testing protocols and rigorous risk assessments, are fundamental components of ABFI's operations.

Nutrition and health

Our Ingredients businesses develop and produce a range of ingredients that aim to offer health and wellbeing solutions for customers in the food and beverage, functional food, nutraceutical and pharmaceutical industries.

ABFI's business activities are focusing on fostering healthy lives and promoting wellbeing across all ages. Its diverse product portfolio aims to support good health and nutrition. These products include PGP International's natural ingredients designed to replace artificial food products and its lipids manufacturing business ABITEC's nutritional ingredients for food, drinks and supplements.

ABFI also produces scientifically supported active ingredients for healthcare products, such as its yeast and integrated fermentation technology provider ABbiotek Health's ABB C1™ product, which is designed to enhance the immune system's ability to respond quickly and effectively to viruses, allergies and infections.

Case study - ABbiotek Health

Tetra Pak allows for microbial preservation



Lab colleague at ABbiotek Health, Barcelona

ABbiotek Health specialises in developing postbiotics for supporting human bodily functions such as immune system support and metabolic activities. These non-living cell components produced by probiotic bacteria can be added to food and beverage products for human consumption. In collaboration with Tetra Pak, ABbiotek Health has introduced innovative postbiotic food solutions that can be easily integrated into the production of ultra-high temperature (UHT) products by adding a powder during the mixing process. This collaboration opens up new opportunities for food producers to offer a wider range of fortified products with postbiotics, including beverages, dairy products, ice cream and cheese.

Case study - AB Mauri

Balancing delight and nutrition in sweet baked goods



Preparation for sensory evaluation of sweet bakery products

AB Mauri has successfully developed solutions for its sweet bakery portfolio that enables up to 100% sugar reduction. Across its cake, muffin and doughnut product categories, AB Mauri is also improving the nutritional profile of its sweet bakery goods by increasing the amount of fibre, aiming to help consumers reach their recommended daily intake. This facilitates production of healthier alternatives that prioritise taste and nutritional content, contributing to a shift towards healthier consumption patterns.

AB Mauri has also prioritised fat reduction in sweet bakery goods, notably in doughnuts. This not only enables the production of a doughnut with reduced fat content but also increases the fibre content, further enhancing its nutritional value.

Food safety and nutrition - Sugar



ABF Sugar takes a responsible approach to informing and educating people about sugar and its role in a healthy balanced diet.



Granulated sugar on the packing line at British Sugar's packing and warehouse facility in Wissington, UK

Food safety

Across ABF Sugar a culture built on quality and food safety has been embedded with a clear focus on the continual improvement of management systems and processes. This is underpinned by a rigorous approach that targets assurance, control for product quality and food safety, regular auditing and reviews, education, training and investment.

Our sugar businesses in Africa implemented the 'Quality Way' in 2023 to drive a step change in ways of working and behaviours. This has delivered a major improvement in 'Right First Time' quality for its Malawi business.

In Spain, Azucarera's Food Safety Culture Plan introduced in 2015 continues to see behaviour change in line with the ethos of quality and food safety. In 2023, this was further enhanced through the creation of a multidisciplinary group within the Miranda de Ebro factory to focus on zones of excellence regarding quality and food safety, and to share the conclusions across the whole business. In 2023/24, the business started a digitalisation project to improve the preventive maintenance of critical food safety facilities. At British Sugar,

major efforts over 2023/24 have included achieving certification for the FSSC 22000 Food Safety and Quality Management Standard, while also building on its established ISO 9001 Quality Management standard.

Nutrition and health

ABF Sugar is keen to play its part in informing and educating people about sugar and the role it can have in a healthy balanced diet. It is committed to providing information so consumers can make informed choices about what they eat.

Making Sense of Sugar is ABF Sugar's global platform for providing access to information based on robust science and helping to find collaborative solutions to health challenges as part of its commitment to thriving and healthy communities.

In the UK, it partners with the British Nutrition Foundation and draws from the UK Government's Eatwell Guide to aid consumer understanding. Guidance includes practical suggestions for estimating portion sizes that are easy to follow at home and examples of alternative healthy options to reduce consumption.

Food safety and nutrition - Agriculture



Animal feed safety is non-negotiable for all AB Agri's businesses. The division strives to supply safe products, services and advice, supported by clear and consistent policies and standards.



A quality technician testing product at Premier Nutrition's lab in Fradley, UK

AB Agri's roots in agriculture span more than 100 years. As a supplier of animal nutrition and farm performance services to the agri-food supply chain, it is proud of the contribution its businesses have made, during that time, to improving how food is produced.

The importance of responsible and affordable nutrition for both people and animals has never been more critical. AB Agri is committed to supporting the long-term sustainability of the industry.

As global dietary habits shift and nutritional challenges emerge due to population growth, rising incomes, and changing consumer preferences, AB Agri is strategically positioned to anticipate and respond to future food demands.

Food and feed safety

Delivering feed safety and quality in a continually changing global environment poses significant challenges, particularly with risk related with economic, biological, technological, or labour factors. To address these, AB Agri adopts a systematic approach to identifying, assessing, and mitigating threats.

Working with RQA, a leading provider of risk management services, AB Agri conducted a comprehensive review of its Threat Analysis and Critical Control Point (TACCP) programme. In addition to its longstanding HACCP (Hazard Analysis and Critical Control Point) programme, which focuses on unintentional contamination, TACCP complements its overarching Feed Defence Plans by identifying vulnerabilities where intentional threats may be present.

The assessment included a selection of AB Agri sites, based on their different activities, and allowed the business to critically assess the comprehensiveness of its existing plans against the latest thinking in this critical area, particularly in risk identification and mitigation.

The work also identified opportunities to refine and enhance AB Agri's training programmes, ensuring its sites are better supported to meet the standards set by the AB Agri Feed Safety policy. By better understanding and mitigating risks associated with its Feed Defence plans, AB Agri enhances its overall approach to feed safety resilience, regulatory compliance, and the integrity of AB Agri's products and services.

Feed safety is a cornerstone of food safety and is integral to AB Agri's Target Zero programme. Now in its fourth year, this comprehensive initiative covers feed safety, health and safety, security, and environmental considerations.

Target Zero ensures all teams are equipped to deliver their feed safety responsibilities by driving collaboration across the businesses and continuously seeking effective solutions to meet both current and future safety and quality challenges.

Nutrition and health

AB Agri is committed to supporting the agriculture industry in providing affordable, safe and nutritious food for all. Its focus aligns with the growing demand, particularly in developing markets, for accessible protein sources like chicken, milk and eggs.

Dietary trends over the previous century suggest that as wealth increases, individuals tend to consume more protein and other macronutrients like carbohydrates and fat.

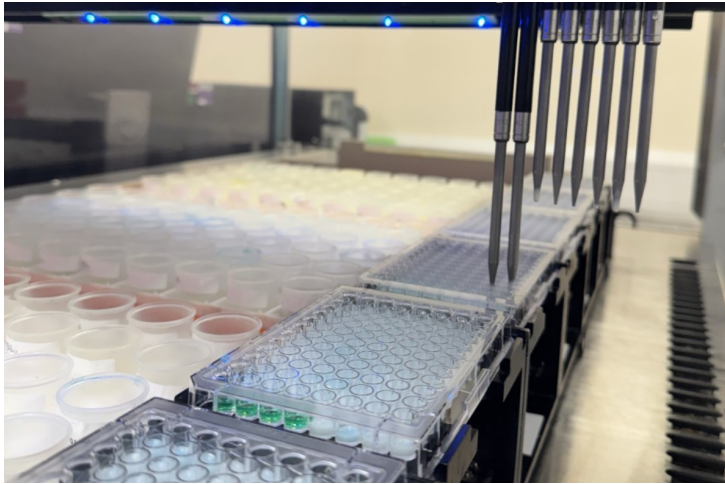
As population growth rates slow towards 2050, changes in nutritional demand are likely to stem primarily from increasing wealth in low- and middle-income countries, enabling greater access to protein-rich diets.

In markets such as Europe, the UK and the USA, while affordability remains a key factor for many parts of the population demographic, dietary preferences are increasingly shaped by environmental concerns, animal welfare and a focus on enhanced human nutrition.

AB Agri research in 2022 found that price also remains a major factor in food choices across various markets¹. AB Agri recognises the importance of consumer choice and remains committed to providing a variety of solutions that support balanced and healthy diets for everyone.

Case study - AB Agri

Powering dairy farm performance through data and advisory services



Testing for Johne's disease at NMR lab at Wolverhampton, UK

Dairy products like milk, yoghurt, and cheese are widely recognised for their nutritional value and are recommended by organisations such as the USDA and NHS. As the focus on sustainable food production grows, dairy processors are increasingly rewarding farms that produce milk to higher environmental standards, aligning profitability with both output and environmental stewardship.

AB Agri has built a comprehensive portfolio of products and services for the dairy industry including data and advisory services through National Milk Records (NMR), IFCN, Kite Consulting, and its existing feed and on-farm carbon measurement services from AB Sustain. This unique combination allows AB Agri to provide extensive insights into both output data, such as production volumes, milk quality, and on-farm emissions, and input data, including genomics and feed analysis. By integrating these insights with specialist knowledge, AB Agri helps dairy farmers optimise their operations, enhance productivity, and support a more responsible and sustainable dairy industry.