

Food safety and nutrition

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



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 cross-business 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 to assure the safety, quality, legality, integrity and authenticity (Vulnerability Assessment and Critical Control Points) 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 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.



Quality assurance inspection,
Allied Mills, Manchester, UK

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 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 science, helping to find collaborative solutions to health challenges as part of its commitment to thriving and healthy communities. In the UK, it 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.

We have a Group policy laying out our approach to genetically modified (GM) ingredients, including compliance with local regulations on their use and the labelling of GM ingredients. Seven separate ABF brands, including Ryvita, Jordans Cereals and Kingsmill, are among 24 brands that have signed up 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 are members of the British Nutrition Foundation.

In Australia and New Zealand, George Weston Foods actively participates in the Health Star Rating system, a voluntary front-of-pack labelling system that helps consumers to make informed choices about the healthiness of products. Yumi's displays the Health Star Rating across its entire range, making it easier for consumers to understand its nutritional values. All Tip Top retail products in Australia have a Health Star Rating, with 95% achieving a Health Star Rating of 3.5 or higher.



An application development technologist inspects bread rolls at the AB Enzymes baking lab, Singapore

Food safety and nutrition – Grocery

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



Food safety

In line with the Group approach, all Grocery businesses work to ensure the safety, legality, quality, integrity and authenticity of their raw materials and products. This is achieved by manufacturing sites maintaining a business management system, which is typically subject to unannounced audits by third parties, against a Global Food Safety Initiative (GFSI) standard. The standard requires the effective operation of Hazard Analysis Critical Control Points, Threat Assessment and Critical Control Points and Vulnerability Assessment and Critical Control Points protocols, alongside Good Manufacturing Practices and product assessment. Raw materials and products are monitored on a risk-assessed basis, either in-house or by third-party accredited laboratories, and in many cases both.

Grocery Group businesses employ food safety specialists who are responsible for ensuring ongoing compliance to the required legislation, certification, in-house and customer standards, and the approval of third-party manufacturers and their products. Food Safety and Quality Culture programmes are in place across all businesses. Food safety related training is typically refreshed annually.

Processes and equipment used to measure food safety and quality parameters are subject to ongoing verification and at least annual validation. ABF commissions random food safety audits at manufacturing sites, which are conducted by RQA, an insurance-approved risk reduction company. ABF food businesses also participate in working groups to share learnings about food safety issues and, where appropriate, discuss corrective actions.

In 2025, Silver Spoon introduced a Food Safety Culture programme at its Bardney site as part of a continuous improvement plan, which included establishing food safety culture champions.

Twinings 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 commitment to provide safe, nourishing food for the communities it serves. George Weston Foods is constantly seeking to enhance its food safety and quality programmes.



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

Nutrition and health

Our Grocery businesses have always taken nutritional factors into account when developing their product portfolios, which include staples such as bread, flour, rice, noodles, sugar, tea, cooking sauces and breakfast cereals.

To support this, and wherever relevant to the product category, they follow nutrition policies and a framework for communicating any health and environmental claims across their products and brands.

Grocery Group

Grocery Group businesses in the UK have internal policies to ensure compliance with relevant regulations and industry codes of practice on responsible marketing. They also carefully consider the placement, content and execution of advertising for products considered high in fat, sugar or salt (HFSS), ensuring children under 16 are not targeted.

Many products already support healthier choices, from high-fibre breakfast cereals, crispbreads and wholemeal bread to specialist sports nutrition ranges. In 2025, new product development focused on delivering non-HFSS and fibre-rich products. Silver Spoon extended its no-added-sugar Crusha milkshake range with two new recipes: Banana and Caramel Latte. Dorset Cereals launched Fruit & Nut Granola as a source of fibre. Kingsmill relaunched its Soft White Rolls with added fibre to meet consumer demand for products that taste great while also providing nutrition benefits. The rolls now carry a 'source of fibre' claim while retaining their signature soft texture and popular taste.

Consumer interest in products offering protein continues to influence Grocery product ranges. In 2025, Jordans launched Protein Boost Granola in Chocolate & Hazelnut and Red Berry flavours, while Westmill converted a long-established and popular food service high-protein noodle to consumer channels. Since their business to business launch in 2018, these noodles have become a successful part of Westmill's portfolio of functional, health-conscious products. Developed in collaboration with AB Mauri, they combine pea and wheat proteins with a clean, neutral flavour, delivering 119% more protein than standard noodles and meeting the 'high in protein' claim criteria. Initially adopted by business customers for ready meals and fresh stir-fry formats, the noodles are now available year-round in retail packs at major UK retailers.

Grocery Group continues to work 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 the FDF's Action on Fibre, an initiative to increase fibre consumption in the UK. Participating businesses pledge to bring more fibre to the national diet, through new products or reformulation. Since the programme began in 2021, members across the industry have launched nearly 400 new and reformulated products, delivering an additional 1.5 billion servings of fibre to the UK population¹.

Nutrition reporting – Grocery Group UK businesses

As part of its commitment to responsibly produce and market safe, nutritious and affordable food, our Grocery Group businesses in the UK 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, enabling them to be categorised as either HFSS (high in fat, sugar or salt) or non-HFSS.

In 2025, the fourth year of voluntary reporting, 96% of the revenue generated from the UK Grocery Group businesses' branded portfolio 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.

Foods designated as HFSS that are also subject to sales restrictions amounted to 4% of revenue from the Grocery Group businesses in the UK. They include a small number of baked breakfast cereals, some ice cream accompaniments and a selection of baked goods. Many of these product ranges will be considered for reformulation in the future, subject to feasibility and consumer acceptance. This group of products also includes some that are classified as HFSS based on 100g servings although they are typically eaten in much smaller quantities, like cooking pastes, soy sauce and balsamic vinegar, as well as some high-fibre mueslis with no-added-sugar that are classified as HFSS due to containing natural sugars and fats from fruits, nuts and seeds.

In the same period, some 59% of revenue from the branded portfolio of the Grocery Group businesses in the UK 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.

1. <https://www.fdf.org.uk/dfd/news-media/press-releases/2025/new-research-shows-millions-of-brits-are-missing-out-on-health-benefits-of-fibre/>

George Weston Foods

In Australia and New Zealand, George Weston Foods' businesses Tip Top and Yumi's support clear food labelling practices. The division actively participates in the Health Star Rating system, a voluntary front-of-pack labelling system that helps consumers to make informed choices about the healthiness of products. Yumi's displays the Health Star Rating across its entire range, making it easier for consumers to understand its nutritional values.

Tip Top was the first bakery brand to adopt the Health Star Rating system in Australia. Since 2018, all Tip Top retail products in Australia have displayed a Health Star Rating, with 95% achieving a Health Star Rating of 3.5 or higher. Demonstrating a further commitment to nutritional improvement, Tip Top has also voluntarily committed to the Australian Government's Healthy Food Partnership nutrition targets for the bread category, meeting the guideline target of 80% compliance, ahead of schedule.

2025 Nutrition reporting – Grocery Group UK businesses

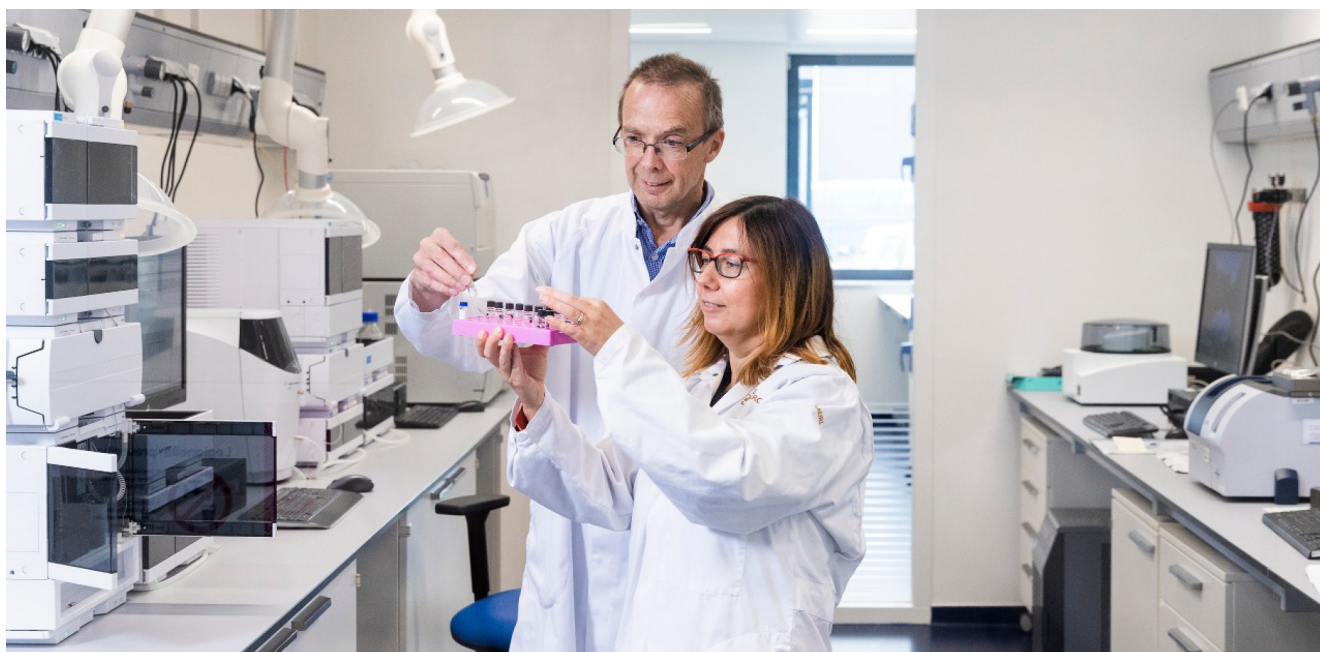
(% revenue)



| | |
|---------------------------------------------------------|------|
| ● Non-HFSS branded products | 59 % |
| ● HFSS branded products but not subject to restrictions | 37 % |
| ● HFSS branded products and subject to restrictions | 4 % |

Food safety and nutrition – Ingredients

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



Food safety

Our Ingredients businesses have robust processes and policies in place 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.

AB Mauri

AB Mauri aims for zero food safety incidents or recalls and full customer satisfaction through a Right First Time Product Quality approach. The division uses risk-based food safety and quality (FSQ) systems focused on assessing, mitigating and controlling potential hazards both at production facilities and throughout the supply chain. These FSQ systems, along with scorecards and toolkits that provide procedures, guidance and best practices, reinforce food safety initiatives at every level of the organisation. 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, British Retail Consortium Global Standard (BRCGS) and International Featured Standard (IFS).

All activities are governed by the AB Mauri Global Food Safety internal policy. The FSQ steering group sets the overall approach and direction, while the strategy is implemented through the FSQ leadership team, which consists of regional FSQ heads. The Global Head of Food Safety collaborates with the FSQ leadership team to enhance capabilities through toolkits, scorecards and performance monitoring. AB Mauri conducts formal management reviews of its FSQ management systems annually to ensure their effectiveness.

AB Mauri sites participate 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.



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

ABFI

Food and product safety are paramount to ABFI, which maintains high standards across its operations. To uphold this commitment, ABFI has developed robust governance structures and holds regular product safety working group sessions to share best practices among its businesses. Each business also has internal teams focusing on safety performance tailored to its product portfolios.

The division conducts regular assessments by third-party auditors to ensure compliance with recognised safety standards, such as GFSI and certifications like FSSC 22000, SQF, BRCGS and IFS. In the event of a food safety incident, ABFI works with its product safety consultant, RQA, to review business continuity and crisis management plans.

ABFI integrates product safety into its innovation process, helping to ensure that all new ingredients meet strict internal and external safety standards, including compliance with regulations.

ABFI also includes food safety assurance programmes within its supply chains, ensuring supplier compliance through rigorous testing and risk assessments.

Additionally, ABFI collaborates with customers to ensure that its ingredients perform safely and effectively in their end-use applications. The division provides guidance on formulation, application and labelling.

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.

AB Mauri focuses on producing healthier alternatives that prioritise taste and nutritional content, aiming to contribute to a shift towards healthier consumption patterns. Its Global Technology Centre in the Netherlands has successfully developed solutions for its sweet bakery portfolio that enable significant reductions in sugar and fat for different applications, as well as increasing the fibre content, further enhancing their nutritional value.

ABFI's business activities focus on fostering healthy lives and promoting wellbeing across all ages. With a diverse portfolio of speciality ingredients serving the food, beverage and health sectors, ABFI is well positioned to contribute to global health and nutrition challenges. Health and nutrition are central to its long-term purpose, and science and innovation are leveraged to develop solutions that support better health outcomes, while meeting customer expectations and regulatory standards.

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.



Food safety

Food safety and quality remain central to ABF Sugar’s operations across its businesses, underpinned by robust management systems, regular audits and reviews, targeted education and training, and investment.

British Sugar has maintained its FSSC 22000 certification and built on its ISO 9001 Quality Management Systems through improved internal audits and continuous improvement initiatives. The Raising Site Standards programme has delivered improvements in hygiene, housekeeping and fabric standards, while targeted investments in product protection systems at the Wissingington and Bury Customer Supply sites have further reinforced food safety management and controls. In Spain, Azucarera continues to strengthen its Quality Culture and Food Safety Plan, with a focus on digitalisation, preventive maintenance, lean manufacturing and continuous improvement.

In Malawi, the development of a new packing facility has enabled the creation and testing of new standards designed to strengthen food safety controls, such as preventing contamination, ensuring hygienic handling and maintaining product integrity throughout the packing process. In Zambia, the introduction of in-house paper bag manufacturing has improved packaging integrity, which is essential for protecting food products from external contaminants and preserving shelf life, while also reducing waste and cost. Strategic investments in new packing and warehousing facilities in Zambia and Tanzania will further strengthen the food safety and quality agenda of its African businesses.

Nutrition and health

Making Sense of Sugar is ABF Sugar’s global platform dedicated to providing access to information based on science and finding collaborative solutions to health challenges as part of its commitment to thriving and healthy communities. The platform is live in Malawi, Tanzania, Zambia, Spain, the United Kingdom and Latin America, where it aims to inform and educate people about sugar and the role it can play as part of a healthy, balanced diet.

In the UK, British Sugar 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.



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

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.



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

Food and feed safety

AB Agri manages feed safety through its Target Zero programme, which also covers health and safety, site environmental compliance and security.

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.

In 2024, 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 long-standing 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.

As a consequence, AB Agri's training programmes and business support tools were strengthened, ensuring its sites are better supported to meet the standards set by the AB Agri Feed Safety policy and the newly introduced AB Agri Standard, which encompasses feed safety, and is applicable to all operations globally.



A quality control technician speaks to the site manager while testing ingredient samples at Premier Nutrition, Fradley, UK

Nutrition and health

As a supplier of animal nutrition and farm performance services to the agri-food supply chain, AB Agri recognises the growing importance of responsible and affordable nutrition for both people and animals. AB Agri is committed to supporting the agriculture industry in providing affordable, safe and nutritious food. This includes meeting the growing demand, particularly in developing markets, for accessible protein sources such as chicken, milk and eggs.

Dairy products are widely recognised for their nutritional value and dairy processors are increasingly rewarding farms that produce milk meeting higher environmental standards, aligning profitability with both output and environmental stewardship. AB Agri has developed a comprehensive portfolio of products and services for the dairy industry. This includes data and advisory services through National Milk Records (NMR), IFCN, Kite Consulting and its feed and on-farm carbon measurement services from AB Sustain. This unique offering 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.

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.