



**SERVICE
FOODS**

BEHIND EVERY
GREAT CHEF

Environmental Sustainability Policy

Service Foods Limited

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INTRODUCTION

- 1.1 Service Foods Limited (Service Foods) is passionate about reducing its impact on the environment and recognises the vital role sustainability plays in enabling it to carry out its day to day operations without compromising the environment for future generations.
- 1.2 Service Foods understands the effect of climate change on the planet, as well as the food industry. The pressure on the food industry if we do not act now will affect generations to come. Sustainable fishing and farming, amongst others, will be a core focus of our business - we must contribute as much as we take and environmental factors must weigh heavily on our decisions.
- 1.3 This Environmental Sustainability Policy (Policy) outlines Service Foods' commitment to reducing its impact on the environment and sets objectives to guide the actions of Service Foods and its employees in order to support sustainability and improve Service Foods' environmental performance.

PRINCIPLES

- 2.1 In carrying out its day to day operations, Service Foods will seek to:
 - 2.1.1 minimise harm to the environment by reducing resource use, waste and greenhouse gases;
 - 2.1.2 raise awareness and provide training to employees on sustainability and environmental issues relevant to Service Food's day to day operations;
 - 2.1.3 work with its suppliers to encourage high environmental sustainability standards;
 - 2.1.4 focus on investment in innovative clean technologies and the replacement of less efficient machineries; and
 - 2.1.5 ensure compliance with all relevant environmental legislation, regulations and codes of practice.

3. COMMITMENTS

3.1 Environmental Management

- 3.1.1 This Policy promotes a clean, safe and healthy environment for Service Foods' employees, customers and the wider community. Service Foods is committed to exceeding minimum environmental standards where practicable.
- 3.1.2 Service Foods will:
 - i. use non-toxic products in line with changing government regulations;
 - ii. focus on better and more efficient lighting and electrical systems to reduce Service Foods' use of electricity (renewables);
 - iii. invest in solar, starting from 2025 onwards;

- iv. store, distribute and dispose of all chemicals as required by the manufacturer or supplier;
- v. ensure its fleet, Distribution Centres and Processing Units:
 - (i) exceed minimum cleanliness standards, in line with Council regulations in each region; and
 - (ii) are in full compliance with Service Foods' HAACP and RMP export programme.

This is the responsibility of the General Manager of each Service Foods branch and will be overseen by either an independent third party, or a board approved internal audit committee; and

- vi. regularly check storm water drains to ensure they are free from pollutants.

3.2 Minimising Waste

3.2.1 Service Foods is committed to reducing waste and greenhouse gases. Namely, Service Foods will:

- i. make food donations to ensure excess food can be shared with the community. Service Foods will donate food to KiwiHarvest and other food providers;
- ii. where possible, re-use TAG2 produce in prepared produce operations;
- iii. where possible, supply off produce as animal feed; and
- iv. for the construction of new Distribution Centre's post-2022, not use R-rated gas and implement systems which use CO₂, glycol and ammonia.

3.3 Recycling

3.3.1 Service Foods is committed to:

- i. the effective recycling of cardboard. All cardboard boxes will be flattened for recycling;
- ii. where possible and where food safety will not be compromised, using crates in all produce divisions;
- iii. re-using cardboard boxes and/or crates, where possible. Whilst Service Foods will aim to reuse cardboard boxes at least once if clean, and within HAACP or RMP regulations, food safety will remain Service Foods' priority; and
- iv. reducing packaging for distribution of fresh produce. Produce will be delivered in crates or cardboard boxes and will be free from plastic, non-biodegradable packaging.

3.4 Sustainable Transport

3.4.1 Service Foods is committed to reducing greenhouse gases and its carbon footprint and will:

- i. ensure its fleet is regularly maintained and replaced;
- ii. only purchase electric forkhoists from 2022 onwards;
- iii. commit to a car fleet comprising:

- (i) 20% hybrid vehicles by 2025; and
- (ii) 10% electric vehicles by 2027; and
- iv. ensure its employees minimise national and international travel. Video conferencing facilities must be used in preference to travel, unless there is some other benefit to a face-to-face meeting.

3.5 Use of Natural Resources

3.5.1 Service Foods is committed to the efficient use of water, energy and other natural resources. It will:

- i. actively manage and monitor the use of energy and utilities in order to reduce consumption and achieve a more efficient usage of available resources;
- ii. aim for 10% of total energy usage drawn from solar power by 2030;
- iii. move refrigeration equipment away from R401 refrigerants. No new establishment of R401 or R rated refrigeration equipment post-2021. Service Foods will focus on the implementation of CO₂, glycol and ammonia intake plants;
- iv. track water usage monthly and aim to either maintain or reduce usage over time; and
- v. use water reticulation machinery on all thermoforming machines, fresh division machinery and packaging machinery that consume water.

3.6 Responsible Purchasing

3.6.1 Where possible, Service Foods is committed to selecting products and services that have lower environmental impacts throughout their life cycle compared with competing products and services by:

- i. choosing local suppliers and products;
- ii. committing to only sourcing free range eggs by 2025;
- iii. committing to focus on sourcing free range poultry;
- iv. choosing suppliers that focus on sustainable and ethical farming practices; and
- v. choosing suppliers that utilise sustainable food practices.

3.6.2 Service Foods is committed to only working with suppliers who can demonstrate that they are making an effort to reduce their own environment footprint.

IMPLEMENTATION AND REVIEW

- 4.1 Either the Chairman of the Board, the Managing Director or the Chief Executive Officer will act as the champion of this Policy and will review Service Food's actions against its commitments by:
 - 4.1.1 regularly reporting to the Board regarding environmental achievements and issues affecting this Policy; and
 - 4.1.2 annual reporting to measure Service Food's environmental footprint and performance.