



JOHN SWIRE & SONS

Sustainable Food Policy

It is the policy of John Swire & Sons to source, produce, sell, offer and consume sustainable food to support the sustainable use of natural resources, avoid contributing to climate change and protect biodiversity.

The executive management of all companies in which John Swire & Sons has a controlling interest will pay due regard to sustainability considerations in food items that are produced, prepared, and purchased by the company, and consumed at company functions or served by catering services provided or managed by the company.

Associated and jointly controlled companies are encouraged to follow this policy.

Each company should establish its own administrative procedure to ensure compliance with this policy, including explaining to relevant staff and external parties the reason for the implementation. Companies should keep a record of any instances where they are unable to adhere to this policy, including reasons why and details of food procured or consumed.

Operating companies will:

- Give preference to low-carbon options (for example by reference to seasonality, point of production and being plant-based) when designing and creating menus and promote these options to customers and employees.
- Have the necessary procedures in place to ensure that the unsustainable food items listed under the 'avoid' category of [The Marine Conservation UK's Good Fish Guide](#) (or locally relevant [WWF Seafood Guide](#) where relevant) and those species listed in [Convention on International Trade in Endangered Species of Wild Fauna and Flora](#) are not served in company canteens, cafeterias or at company events;
- In addition when purchasing fish and seafood, only purchase seafood¹ that is certified as 'sustainable' by the Marine Stewardship Council (MSC) or the Aquaculture Stewardship Council (ASC), and other food products that are sustainably certified by international,

¹ Specifically, prawns/shrimps and Chilean seabass/Patagonian toothfish



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regional or national organisations²;

- Avoid the use of single-use plastic cutlery and containers, as far as practicable. If not possible, make sure these items are recyclable, ideally composed of a high percentage of recycled materials, and provide facilities to collect after use for recycling;
- Seek to minimise food waste generated at company events and by their operations, and separate waste generated from food production and processing for composting or recovery of energy wherever possible;

John Swire & Sons will review this policy from time to time as appropriate and, in any event, once every three years.

² Examples include Rainforest Alliance, Sustainable Agriculture Network, and The Soil Association