

SASB – Processed Food Standard

Topic	Code	Disclosure	Response
Energy management	FB-PF-130a.1	<ol style="list-style-type: none"> The entity shall disclose the total amount of energy it consumed as an aggregate figure, in gigajoules (GJ). The entity shall disclose the percentage of energy it consumed that was supplied from grid electricity. The entity shall disclose the percentage of energy it consumed that is renewable energy. 	<ol style="list-style-type: none"> 1,612,617.81 GJ of energy consumed. 23.17%. 0.5%.
Water management	FB-PF-140a.1	<ol style="list-style-type: none"> The entity shall disclose the amount of water, in thousands of cubic meters, that was withdrawn from all sources. The entity may disclose portions of its supply by source if, for example, significant portions of withdrawals are from non-freshwater sources. The entity shall disclose the amount of water, in thousands of cubic meters, that was consumed in its operations. The entity shall disclose its water withdrawn in locations with High or Extremely High Baseline Water Stress as a percentage of the total water withdrawn. The entity shall disclose its water consumed in locations with High or Extremely High Baseline Water Stress as a percentage of the total water consumed. 	<ol style="list-style-type: none"> 2717 thousand m³. 806.8 thousand m³ groundwater (borehole) (Selby and Warrington). 29.8% of total water consumption. 561.4 thousand m³. 6%. 6%.
	FB-PF-140a.2	<ol style="list-style-type: none"> The entity shall disclose the total number of instances of non-compliance, including violations of a technology-based standard and exceedances of quantity and/or quality-based standards. 	<ol style="list-style-type: none"> 28 instances of non-compliance with discharge consent recorded across the business in FY23.
	FB-PF-140a.3	<ol style="list-style-type: none"> The entity shall describe its water management risks associated with water withdrawals, water consumption, and discharge of water and/or wastewater. The entity shall discuss its short-term and long-term strategies or plan to mitigate water management risks. For water management targets, the entity shall additionally disclose: <ol style="list-style-type: none"> Whether the target is absolute or intensity-based, and the metric denominator if it is an intensity-based target. The timelines for the water management plans, including the start year, the target year, and the base year. The mechanism(s) for achieving the target. The percentage reduction or improvement from the base year. The entity shall discuss whether its water management practices result in any additional lifecycle impacts or tradeoffs in its organization, including tradeoffs in land use, energy production, and greenhouse gas (GHG) emissions, and why the entity chose these practices despite lifecycle tradeoffs. 	<p>1. Water is an essential part of our food manufacturing processes, used in cleaning and hygiene for food safety, cooling processes, steam raising plants and as a raw ingredient.</p> <p>In terms of risks associated with water withdrawals and consumption – most of our manufacturing sites import potable water from their respective regional wholesaler, but two of our sites abstract borehole water from aquifers to supplement the potable water supply. Our borehole abstractions are regulated by licence with the Environment Agency (EA) and subject to certain restrictive clauses to ensure conservation of this natural resource.</p> <p>We have eight sites situated within regions of the country that are subject to concern regarding water stress as classified by the EA. For the five sites within the Anglian Water region, this results in close monitoring of their water usage Maximum Daily Demand (MDD) by the business and our water retailer/wholesaler. Sites with abstraction licences have had the appropriate investment in measurement and monitoring equipment to facilitate abstraction management.</p> <p>There are also risks associated with the discharge of effluent from our manufacturing sites. The vast majority of our sites discharge trade effluent direct to sewer, with the only exception being our Selby site, which treats its effluent on-site through a plant operated and managed by a third-party, from where it is discharged to the River Ouse.</p> <p>There has been an increase in emphasis on monitoring and control of effluent at our sites which discharge process waste water. This is further enhancing the control and the management information available for this important risk area.</p> <p>Additionally, emerging issues we are starting to consider are chemicals such as EDTA in our cleaning products and their potential impacts on receiving waters. We have started to work with our suppliers and external experts, to understand levels, potential impacts and opportunities for replacement with alternative chemicals. Our Northampton sites recently replaced an EDTA-containing cleaning chemical with one which contains no EDTA and performs to the same standards.</p> <p>2. Greencore recognises the increasing importance of water stewardship, both locally within the business and in our supply chain. Over summer 2023, we developed a Water Management Roadmap through to 2030, with a focus on the next 18 months to establish a strong foundation for change. Greencore has an internal target of a 25% reduction per tonne of product by 2030, which was set in 2021 but this is currently under review as we have new operational leaders in many key roles, and the new Plan Ownership Model in place. This calendar year we will be revising and looking to publicly launch a Group water reduction target, supported by a broader roadmap on water reduction. We are investigating trialling a water stewardship approach at one of our production sites, with a view to sharing best practice across the Group.</p> <p>Our water management plans will be developed to align with our Environment Permit requirements and any changes resulting from the recent permit review against the revised Best Available Techniques (BAT) reference document. Methods already deployed include re-use of water in Cleaning in Place (CIP) tasks (use of final rinse water as pre-rinse water to remove initial heavy soiling). Many of our manufacturing sites deploy CIP cleaning systems, which use an array of instrumentation to optimise the quantity of detergent, chemicals and water consumed to ensure managed rinse times, efficient use of water, avoidance of 'overcleaning' and minimisation of effluent loading. We recognise our responsibility for food hygiene priorities and the balance to be struck between resource consumption and food hygiene.</p> <p>We annually complete a risk assessment for our sites, identifying which of our sites operate in areas identified as water stressed. The sites operating in these areas will be expected to reflect this risk in their site level Water Management Plan once they are developed in the coming 12 months.</p> <p>In future, we plan to extend our supply chain risk assessment process to include an analysis of water risk using the WWF Water Risk Filter, however this will require additional data and transparency of supply in order to complete.</p> <p>3. Water consumption is a key metric for our business as there is a cost to both purchase clean water and to treat and discharge waste water. Our current target is an annual water intensity target to reduce relative water consumption (per tonne of product) by 25% by FY30 from a baseline of FY19. However, as indicated above this is currently under review.</p> <p>In FY23 water consumed per tonne of product decreased from 6.96 m³/tonne to 6.90 m³/tonne, a decrease of 0.86%.</p> <p>Mechanisms for accelerating progress against the target are to be investigated during the review of our Water Management Plan and Water Roadmap.</p> <p>4. Currently the key lifecycle trade-off associated with water management is in terms of additional energy required for operation of effluent treatment plants on our sites. However, at Selby, where we have an anaerobic digestion plant to treat our effluent, we both generate biogas, for use in on-site boilers and we significantly reduce the need for tankers to remove effluent from our site, hence reducing the transport carbon impact. It is accepted by the business that the trade-offs are essential to ensure that we discharge in compliance with our consented/permitted limits and hence control our impacts on the water environment to acceptable levels.</p>

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Food safety	FB-PF-250a.1	<p>1. The entity shall disclose its facilities' non-conformance rates with Global Food Safety Initiative (GFSI) recognised food safety certification programmes for (a) major non-conformances, and separately, (b) minor non-conformances.</p> <p>2. The entity shall disclose the corrective action rates associated with its facilities' (a) major non-conformances, and separately, (b) minor non-conformances.</p>	<p>1. Of 21 audits conducted, six scored an AA* rating, two scored AA (i.e. less than five minor non-conformances) and 13 scored A* BRCGS Global Food Safety Standard version 8 or 9. (Note that the audit changed to version 9 on 1 February 2023 and all audits completed post this date were against version 9).</p> <p>We reverted to unannounced BRCGS audits post-COVID in May 2022. Four BRCGS Global Food Safety Standard storage and distribution audits at our distribution picking sites were completed with three AA grades and one A grade rating. All minor non-conformances are completed.</p> <p>The rate of major non-conformances is 0.</p> <p>The rate of minor non-conformances is 6.44 per site on average.</p> <p>2. 100% of corrective actions are completed.</p>
	FB-PF-250a.2	<p>1. The entity shall disclose the percentage of food ingredients sourced from Tier 1 supplier facilities that are certified to a GFSI-recognised food safety certification programme.</p>	<p>1. Total number of raw materials suppliers that hold GFSI accreditation = 655.</p> <p>Total number of raw material suppliers = 668.</p> <p>Percentage with GFSI accreditation = 98%.</p> <p>Total number of packaging suppliers that hold GFSI accreditation = 90.</p> <p>Total number of packaging suppliers = 91.</p> <p>Percentage with GFSI accreditation = 99%.</p> <p>Remaining suppliers are approved using self-assessment questionnaires as deemed as low-risk for all stages of the Greencore risk assessment which takes into consideration micro, allergens, foreign body controls, use in Greencore sites, spend, claims and risk of substitution and fraud. Supplier deemed high-risk for micro or foreign bodies are also audited by Greencore.</p>
	FB-PF-250a.3	<p>1. The entity shall disclose the total number of notices of violation received that substantiate a violation of advisory and administrative code(s), statute(s), or other requirement(s) related to food safety.</p> <p>2. The entity shall disclose the percentage of notices of violations received related to food safety that was corrected.</p>	<p>1. No violations.</p> <p>2. N/A.</p>
	FB-PF-250a.4	<p>1. The entity shall disclose the total number of food safety-related recalls issued.</p> <p>2. The entity shall disclose the total amount, in metric tonnes, of food product subject to recalls.</p>	<p>1. FY23: two public product recalls (Food Standards Agency):</p> <ul style="list-style-type: none"> - Salad recalled due to incorrect allergen information. - Sandwich recalled due to incorrect allergen information. <p>Both instances were recalled voluntarily and corrective actions put in place to prevent a reoccurrence. No reported illness or injured parties and only customer costs for loss of sale and product removal from sale have been incurred.</p> <p>2. <1 metric tonne (very small quantities recalled).</p>
Health and nutrition	FB-PF-260a.1	<p>1. The entity shall disclose the total revenue from the sales of its products that are labelled and/or marketed to promote health and nutrition attributes.</p>	<p>1. Greencore is a predominantly own label provider to our customers' brands. We do not currently gather data on revenue of sales from products labelled and/or marketed to promote health and nutrition attributes.</p> <p>We use our nutrition database – a measure based on the UK Government's Nutrient Profiling Model (NPM) – to track the healthiness of our products and will look to disclose data in future. We are also reviewing the data we collect to allow us to disclose the total revenue from the sales of products which are labelled and/or marketed to promote health and nutritional attributes.</p> <p>Within our own label ranges many of the products are labelled to promote health and nutrition attributes such as one of five a day (fruit and vegetables), source of protein, and low fat, as some examples. All products contain nutritional information and associated traffic light guideline daily amount labels.</p>

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Health and nutrition	FB-PF-260a.2	<ol style="list-style-type: none"> The entity shall discuss its process to identify and manage products and ingredients related to nutritional and health concerns among consumers. The entity shall discuss its efforts to identify concerns, the products and ingredients related to those concerns, and resulting risks and opportunities. The entity shall discuss how identified concerns and risks are managed and communicated. The entity shall discuss its use of certification programmes that address consumer concerns and preferences over ingredients, additives and potential allergens. The entity shall discuss any significant complaints, such as those resulting in significant lawsuits, relating to nutritional and health concerns associated with products and/or ingredients, and any efforts to mitigate the related future risks. 	<ol style="list-style-type: none"> We use our Health Score – a measure based on the UK Government’s NPM – to track the healthiness of our products. To help minimise unhealthy ingredients, this model assesses a product’s fat, salt and sugar content. And to help promote healthy ingredients, it gauges the fibre, fruit and vegetable content. Greencore measures progress against specific policy objectives and KPIs via our governance structure: specifically, our Healthy and Sustainable Diets Committee. Our Committee meets quarterly to monitor our progress and alignment against our commitments and to proactively challenge, identify and manage products and ingredients that are related to nutrition, health and wellness among consumers. We have had no significant complaints regarding health or nutritional concerns. We have a challenging ongoing programme of reformulation, reducing salt and calories from our products, in order to improve the nutrient profile of our products without compromising on quality or taste for our customers. <p>In addition, our product development teams are working with our Subject Matter Experts (SMEs) to find new ingredients that are healthy but help add flavour to our recipes – e.g. salt alternatives. We work closely with our retail customers and industry organisations to ensure that we support consumer concerns and are aligned to their respective nutritional and allergen policies.</p> <p>As part of our development process, we ensure that no allergens are unnecessarily developed in our recipes. With the support of our SMEs, we actively support and work with industry leads and follow their guidelines to ensure that we are sourcing the best possible ingredients to develop the ‘cleanest’ possible recipes e.g. The Vegan Society, Marine Stewardship Council (MSC).</p> <p>Whilst reformulation of products is one lever we can use, we also include our category teams with the ambition to use this insight to drive the best product mixes across our ranges with a lens on healthy and sustainable diets.</p> <p>For the last 12 months, Greencore has been a key stakeholder for a trial with Mondra and Tesco to scope and build a tool to allow product development teams to review and make decisions to improve the sustainability of products. Greencore continues to be part of the next phase of the trial and British Retail Consortium (BRC) coalition to drive decision making in this area.</p> <ol style="list-style-type: none"> Greencore uses certification schemes including organic, Red Tractor, MSC and Roundtable on Sustainable Palm Oil (RSPO). The company has not been a party to any legal proceedings in FY23 in relation to nutritional and health concerns.
Product labelling and marketing	FB-PF-270a.1	<ol style="list-style-type: none"> The entity shall disclose the percentage of advertising impressions made on children. The entity shall disclose the percentage of advertising impressions made on children that promote products that meet the CFBAI Uniform Nutritional Criteria or equivalent dietary guidelines for children. 	<ol style="list-style-type: none"> Greencore is a predominantly own label provider to our customers’ brands. We do not advertise our products directly and therefore we do not advertise products to children. N/A.
	FB-PF-270a.2	<ol style="list-style-type: none"> The entity shall disclose its revenue from products sold during the reporting period that are labelled as containing genetically modified organisms (GMOs), and separately, not containing GMOs (non-GMOs). 	<ol style="list-style-type: none"> Greencore does not use any GMO ingredients and does not use any non-GMO labelling.
	FB-PF-270a.3	<ol style="list-style-type: none"> The entity shall disclose the total number of substantiated incidents of non-compliance with labelling- and/or marketing-related regulatory code(s), statute(s), or other requirement(s). 	<ol style="list-style-type: none"> None.
	FB-PF-270a.4	<ol style="list-style-type: none"> The entity shall disclose the total amount of monetary losses it incurred during the reporting period as a result of legal proceedings associated with marketing and/or labelling practices, such as those related to enforcement of U.S. laws and regulations on nutrient content claims, health claims, other unfair or deceptive claims, and/or misbranded labelling. 	<ol style="list-style-type: none"> The company has not been a party to any legal proceedings in FY23 in relation to branding/product labelling. There is also no provision on our balance sheet relating to any legal claim of this nature. To the extent that a provision of this nature did arise in the future, then if deemed material, it would be disclosed in the Group Annual Report.
Packaging lifecycle management	FB-PF-410a.1	<ol style="list-style-type: none"> The entity shall disclose the total weight of packaging purchased by the entity, in metric tonnes. The entity shall disclose the percentage of packaging, by weight, made from recycled and/or renewable materials. The entity shall disclose the percentage of packaging, by weight, that is recyclable, reusable, and/or compostable. 	<ol style="list-style-type: none"> Based on calendar year 2022 packaging waste figures: total weight = 98,584 tonnes. % of total weight that is renewable and/or recycled content = 68%. % of total weight that is recyclable, reusable or compostable = 96%¹. <p>¹ This figure has been calculated based on recyclability of material types used for packaging, not based on final packaging formats. We are currently working on a system to provide more detailed reporting on recyclability of final packaging.</p>

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Packaging lifecycle management	FB-PF-410a.2	<ol style="list-style-type: none"> The entity shall discuss its strategies to reduce the environmental impact of packaging throughout its lifecycle, such as optimising packaging weight and volume for a given application or using alternative materials, including those that are recycled, recyclable, reusable, and/or compostable. The entity shall discuss the circumstances surrounding its use of recycled and renewable packaging, including, but not limited to, discussions of supply availability, consumer preferences and packaging durability requirements. The entity shall discuss the circumstances surrounding its use of packaging that is recyclable and compostable, including, but not limited to, discussions of regulations, packaging end-of-life commitments, consumer demand and packaging durability. 	<p>1. Packaging plays an important role in protecting our products and reducing food waste – but it should not come at an unaffordable cost to the planet. From the raw materials, to how it is made and how it is used and disposed of, we need to ensure our packaging is not a burden to the environment.</p> <p>Our industry needs to do things differently. That is why we have been working to change the way we package our products, what we make our packaging from, and what happens to our packaging after it has done its job. To safeguard resources, protect our natural environment and to minimise waste, we are setting tough goals and targets to reduce the amount and impact of the packaging we use as well as making sure it never becomes waste.</p> <p>Below we have detailed some examples of how we are working to improve our packaging.</p> <p>Sandwiches & Wraps: Developing a solution to maximise the recyclability of sandwich skillets and wrap boxes that is as economic, efficient and attractive as current in the marketplace is extremely challenging. The plastic liner in the current pack delivers a long-lasting shelf life as well as pack strength and clear visibility, providing the consumer confidence in the product. Finding a solution that is truly 100% recyclable, that offers product visibility and that does not hinder shelf life has been a real journey. As a business we have worked tirelessly to find a solution and we continue to explore alternatives whilst ensuring our current solutions are the lightest in weight and use the least amount of materials possible.</p> <p>Sushi: In the Food on the Move sushi category, rPET plastic is commonly used and has excellent recycling credentials, and also offers a high level of recycled content for both lids and bases. We have removed all black plastic and replaced it with clear plastic, to ensure this material can be easily identified by waste converters to support effective recycling. For the pack labels, we are working hard to streamline the number used and removing plastic tamper tabs wherever possible whilst maintaining pack integrity. We have introduced hybrid packs on premium ranges, replacing rPET bases with carton-board alternatives which are recyclable and made from Forest Stewardship Council (FSC) sources. These alternatives are structurally sound, match shelf life and provide additional surfaces for marketing purposes which has proved popular with our customers.</p> <p>Salads: The most common material used within our salads is clear rPET which has excellent recycling credentials and contains a high level of recycled content already. However, we have taken the opportunity to streamline the number of pack formats used, light weighted those remaining, and have reduced footprint and headspace where possible. We have also removed rigid lids from salad trays and replaced with PET lidding film, significantly reducing the overall packaging weight. Lastly, we have removed plastic cutlery (forks) from salads packaging and either eliminated completely or replaced with wooden alternatives from FSC sources.</p> <p>Quiches: Over the past few years, we have carried out extensive trials to optimise the size of our quiche cartons together with light weighting the board grades and their PET windows. We are now working with our customers to remove the plastic windows on our core ranges where the enhanced pack photography can work its magic. This will ensure that these cartons are more easily recycled with no detriment to food waste or product quality.</p> <p>Soups: We are continuously scoping opportunities to lightweight our current injection moulded PP pots across our production sites, to reduce plastic usage as well as exploring new technologies to include recycled content as well as completely different solutions through first to market innovations.</p> <p>Ready Meals: We continue to use the three most common tray types within our chilled ready meals (cPET, PP and aluminium foils) which are all considered 'Recyclable' by on-pack recycling label (OPRL) (assuming they are clean/rinsed by the consumer first). We have also made great strides in the continual development of cPET trays to improve the circularity of this material. These trays still contain recycled content but have the added benefit of including additional recycled material processed directly from previously used trays which it is hoped in time, will attract further investment in the UK.</p> <p>The assessment of the sustainability performance of new packaging innovations is really important to us to ensure we are developing packaging solutions that help us reach our targets.</p> <p>We are aware of the challenge with lifecycle assessment (LCA) in identifying a recognised methodology across the industry to provide a consistent approach to avoid greenwashing or confusion; this is still a developing area, so we welcomed the publication of the IGD's 'Best practice guide for packaging lifecycle assessment'. When developing alternatives to a more recyclable sandwich skillet solution, we undertook external LCA in order to rank options available to us and to aid decision making.</p> <ol style="list-style-type: none"> Recycled content in plastic packaging is included wherever possible to a minimum of 30% and is dependent on market dynamics and material availability and must be food contact safe for its required application. Compostable materials have been identified and proven successful for very short shelf-life products but is typically not recommended for our chilled food business in line with customer sustainability strategies. This is due to the poor product quality protection this type of material offers and its incompatibility with chilled conditions. In addition, the lack of waste management infrastructure in the UK, particularly through kerbside collection, means compostable materials can often contaminate the plastics waste stream and in many regions, is typically not accepted by mainstream waste converters. Therefore, we are focusing our efforts on recyclable solutions.
Environmental and social impacts of ingredient supply chain	FB-PF-430a.1	<ol style="list-style-type: none"> The entity shall disclose the percentage of food ingredients sourced that are certified to a third-party environmental and/or social standard. The entity shall disclose the percentage of food ingredients it sourced that are certified to a third-party environmental or social standard, by standard. 	<p>1. We are focusing on priority ingredients that carry the greatest sourcing risks from three areas – forest, fisheries and field. It is not possible to have a one-size-fits-all approach to ingredients. Each individual supply chain comes with its own challenges around biodiversity, climate change, water scarcity, deforestation and animal welfare.</p> <p>We have differing levels of control and influence on our supply chains, depending on whether it is a primary raw material or a traded commodity. We are making judgements around what specific issues and levels of risk are important considerations for each ingredient, and how the proposed mechanisms of control mitigate those identified risks.</p> <p>To date, we have made positive progress on some of our higher risk ingredients, for example: 100% of palm oil used in our ingredients coming from RSPO-certified sources, 97% from segregated (SG) supply chains and 3% from mass balance (MB) supply chains. 100% of our cold-water prawns are from MSC fisheries, 100% of our tuna is sourced from pole and line fishing, MSC-certified fisheries or from those with a Fishery Improvement Project (FIP) in place. 100% of our warm-water prawns are Best Aquacultural Practices (BAP) 4-star.</p> <ol style="list-style-type: none"> 100% RSPO (97% SG, 3% MB) food items containing palm oil. 100% MSC cold-water prawns. 100% BAP 4-star warm-water prawns. 100% fresh produce Red Tractor or Global G.A.P.

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Environmental and social impacts of ingredient supply chain	FB-PF-430a.2	<ol style="list-style-type: none"> The entity shall disclose its supplier facilities' non-conformance rate with external social and environmental audit standard(s) or internally developed supplier code(s) of conduct for (a) major non-conformances, and separately, (b) minor non-conformances. The entity shall disclose the corrective action rates associated with its supplier facilities' (a) major non-conformances, and separately, (b) minor non-conformances. The entity shall disclose the standards and/or code(s) of conduct to which it has measured social and environmental responsibility audit compliance. 	<ol style="list-style-type: none"> Our Responsible Sourcing programme measures our largest and most strategic suppliers on a diverse set of criteria, including social and environmental risk metrics. Our Sustainability team monitors our supply base for social compliance. We take a risk-based approach to supplier management, and as part of the risk mitigation process we may employ an array of interventions. These can include capacity building and awareness raising, second-party visits and third-party Sedex Members Ethical Trade Audit (SMETA) audits. 45% of our ingredient and packaging suppliers have undergone a SMETA audit. There were two incidents of major non-compliance found related to child labour, forced labour or serious health and safety issues. Major non-conformance rate: 0.3. Minor non-conformance rate: 6.34. 2. Major corrective action rate: 50%. Minor corrective action rate: 74.08%. The audit standard is SMETA, which measures compliance to the Ethical Trade Initiative (ETI) Base Code and local legislation. There is no internally developed code/standard in use.
Ingredient sourcing	FB-PF-440a.1	<ol style="list-style-type: none"> The entity shall disclose the percentage of food ingredients sourced from regions with High or Extremely High Baseline Water Stress. If the entity is unable to identify or collect data pertaining to all Tier 1 suppliers, the entity shall disclose the percentage of agricultural products for which the source region and water risks are unknown. 	<ol style="list-style-type: none"> Greencore has not yet conducted a water risk analysis of our supply chain. It is our intention to extend our risk assessment process to include an assessment of water risk using the WWF Water Risk Filter. This will require additional data and transparency of supply in order to complete. 100%.
	FB-PF-440a.2	<ol style="list-style-type: none"> The entity shall identify the highest priority food ingredients to its business. The entity shall discuss its strategic approach to managing the environmental and social risks that arise from its highest priority food ingredients. The entity may identify which food ingredients present risks to its operations, the risks that are represented, and the strategies the entity uses to mitigate such risks. 	<ol style="list-style-type: none"> Our list of highest priority ingredients includes poultry, beef, dairy, cooked meats, rice, palm oil, tuna, prawns and processed tomatoes. We are focusing on priority ingredients that carry the greatest sourcing risks from three areas – forest, fisheries and field. It is not possible to have a one-size-fits-all approach to ingredients. Each individual supply chain comes with its own challenges around biodiversity, climate change, water scarcity, deforestation and animal welfare. We have differing levels of control and influence on our supply chains, depending on whether it is a primary raw material or a traded commodity. We are making judgements around what specific issues and levels of risk are important considerations for each ingredient, and how the proposed mechanisms of control mitigate those identified risks. By 2030, we aim to responsibly source 100% of our priority raw materials. In order to achieve this aim, we need to define both 'responsibly sourced' and 'priority raw materials'; we do this within our Responsible Sourcing Policy and through a process of risk assessment. We have developed a risk assessment model that enables us to identify and take action on hotspots in our supply chains, and to ensure we are minimising our footprint in those areas. Poultry, beef, dairy and cooked meats represent a risk of deforestation due to the use of soy in animal feed. We are therefore signatories to the UK Soy Manifesto, targeting 100% deforestation-free soy by 2025. Rice and processed tomatoes are flagged as potentially high-risk supply chains for human rights and social risks, our strategy focuses on detailed supplier engagement via our internal Human Rights team and our Human Rights Policy which describes our expectations and requirements. Tuna and prawns both present risks to marine biodiversity and are procured through compliance with accreditation schemes intended to minimise these risks.
Activity metrics	FB-PF-000.a	Weight of products sold (in metric tonnes).	391,832 MT.
	FB-PF-000.b	Number of production facilities.	23 manufacturing units at 16 locations.