

SASB Index 2025

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Topic	Code	Disclosure	Greencore 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"> 1,512,799 GJ (420,222 MWh) of energy consumed. 24%. 1.1%.
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 The entity shall disclose the amount of water, in thousands of cubic meters, that was withdrawn from all sources.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 The entity shall disclose its water withdrawn in locations with High or Extremely High Baseline Water Stress as a percentage of the total water withdrawn.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"> 2,653 thousand m³. 779 thousand m³ groundwater (borehole) (Selby and Warrington). 29% of total water withdrawal. 462 thousand m³. 4.5%. 3%.
	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"> There were 150 instances of non-compliance with discharge consent recorded across the business in FY25.

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Water management	FB-PF-140a.3	1. The entity shall describe its water management risks associated with water withdrawals, water consumption, and discharge of water and/or wastewater.	<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 valuable natural resource.</p> <p>We have ten 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. However, the spring/summer drought in FY25 has highlighted the risk of water scarcity in areas such as the North West and Yorkshire, where previously there was much less concern. This has led to a review of the way in which we manage water across the business, with a renewed focus on those sites which are major water users, regardless of location in the UK.</p> <p>There are also risks associated with the discharge of effluent from our manufacturing sites. Most 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 wastewater. In FY25, we audited site adoption of the Greencore wastewater treatment and monitoring procedure, to ensure all sites are operating to common requirements.</p> <p>Additionally, we are continuing our work to understand chemicals such as EDTA in our cleaning products and their potential impacts on receiving waters. We continue to work with our suppliers and external experts, to understand levels, potential impacts and opportunities for replacement with alternative chemicals. Our Water Stewardship Working Group continues to monitor progress.</p>

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Water management	FB-PF-140a.3 (continued)	<p>2. The entity shall discuss its short-term and long-term strategies or plan to mitigate water management risks.</p> <p>3. For water management targets, the entity shall additionally disclose:</p> <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. <p>4. The entity shall discuss whether its water management practices result in any additional lifecycle impacts or trade-offs in its organization, including trade-offs in land use, energy production, and greenhouse gas (GHG) emissions, and why the entity chose these practices despite lifecycle trade-offs.</p>	<p>2. Greencore recognises the increasing importance of water stewardship, both locally within the business and in our supply chain. Our Water Roadmap works in stages from water awareness through to external recognition for our water stewardship. Greencore has set an internal water reduction target for 2025, and we have drafted a water reduction target and glide path reaching out to 2030. The Water Stewardship Working Group is driving change against the roadmap and developing case studies for sharing across the business. We built capability through the Water Literacy Programme, enabling colleagues to understand the value of water, water risks and to identify reduction opportunities. Participation in the Water Literacy Programme has been encouraged, to help ensure water upskilling is rolling across the business. Four colleagues also completed Water Stewardship training in FY25, with nine more starting in FY26.</p> <p>Our water retailer has worked closely with us, monitoring our Automated Meters and flagging any anomalies, which have been rapidly addressed by our site teams. This year, we had the opportunity to network with key players in the water market and in our customer base, at the Water Matters conference, where we also had the opportunity to share our Water journey, through a presentation delivered by our Head of Environment.</p> <p>Our Water Roadmap aligns with our Environment Permit requirements and with the requirements of the Courtauld Commitment 2030 Roadmap, to which Greencore is a signatory. 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 have developed a suite of water saving case studies, which are being shared around the business to promote good practice. 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.</p> <p>3. Water withdrawal is a key metric for our business as there is a cost to both purchase clean water and to treat and discharge wastewater. Greencore does not have an external water target but previously had an internal target since FY19 - an intensity target to reduce relative water consumption (per tonne of product) by 25% by FY30. In FY26, we will set a new internal absolute water reduction target of 25% by 2030 from an FY23 baseline. The Group is considering publishing an external water reduction target.</p> <ol style="list-style-type: none"> Our internal target is an absolute target. The start year for our internal target is 2023 Mechanisms are varied and are managed via the Water Stewardship Working Group and Technical Excellence Project. A roadmap has been developed to align with the 2030 target glide path. In FY25, the reduction in absolute water withdrawn compared to FY23 across all sites and operations was 2.4%. Our absolute water usage decreased by 1.4% compared to FY24. <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. The reduced need for tankers to remove effluent from our sites is also applicable to thirteen of our sites in total. 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 19 British Retail Consortium (BRC) audits and 9 BRC Storage and Distribution audits conducted, all 28 scored an AA* rating.</p> <p>a. The number of major non-conformances was zero.</p> <p>b. The number of minor non-conformances is 2.5 per site on average.</p> <p>2. 100% of corrective actions are completed.</p>
	FB-PF-250a.2	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>Total number of food ingredient suppliers = 730.</p> <p>Total number of food ingredient suppliers that hold GFSI accreditation = 725.</p> <p>Percentage with GFSI accreditation = 99%.</p> <p>Food ingredient suppliers who do not hold GFSI accreditation are approved using self-assessment questionnaires that are formally reviewed by the Supplier Approval team.</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. Not applicable.</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. There was one incident of non-compliance with a voluntary code resulting in recall of product.</p> <ul style="list-style-type: none"> On Food Standards Agency advice, a precautionary recall was carried out on a chilled product due to undeclared mustard. <p>2. The total amount of food product subject to recall was 112kg.</p> <ul style="list-style-type: none"> 160 units at 700g per unit = 112kg. <p>Note: The actual product disposed of was minimal due to product having already sold through.</p>

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Health and nutrition	FB-PF-260a.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.	We do not currently gather data on revenue from the sale of products labelled and/or marketed to promote health and nutrition attributes as we manufacture products on behalf of our customers. In terms of tracking the healthiness of our products, we use our nutrition database which is based on the UK Government's Nutrient Profiling Model (NPM) and disclose our performance in terms of the number and percentage of products that have an NPM score of <4 (considered to be 'healthier') and the number and percentage of products that have zero Red Traffic Lights.
	FB-PF-260a.2	<ol style="list-style-type: none"> 1. The entity shall discuss its process to identify and manage products and ingredients related to nutritional and health concerns among consumers. 2. The entity shall discuss its efforts to identify concerns, the products and ingredients related to those concerns, and resulting risks and opportunities. 3. The entity shall discuss how identified concerns and risks are managed and communicated. 4. The entity shall discuss its use of certification programmes that address consumer concerns and preferences over ingredients, additives and potential allergens. 5. 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"> 1. 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 Key Performance Indicators 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. 2. 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. We have had no significant complaints regarding health or nutritional concerns. 3. We have an ongoing programme of reformulation, reducing salt and calories from our products, to improve the nutrient profile of our products without compromising on quality, taste or cost for our customers. 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. 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). 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. 4. Greencore uses certification schemes including organic, Red Tractor, MSC and Roundtable on Sustainable Palm Oil (RSPO). 5. The company has not been a party to any legal proceedings in FY25 in relation to nutritional and health concerns.

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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. Not applicable.
	FB-PF-270a.2	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).	Greencore does not use any GMO ingredients and does not use any non-GMO labelling.
	FB-PF-270a.3	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).	None.
	FB-PF-270a.4	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.	The company has not been a party to any legal proceedings in FY25 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.

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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 2024 packaging waste figures: total weight = 77,664 tonnes. Percentage of total weight that is renewable and/or recycled content = 94.7%. Percentage of total weight that is recyclable, reuseable or compostable = 99.2%*. <p>* This figure has been calculated based on recyclability of individual material types used for packaging, not based on final packaging formats. We have now implemented a new data reporting system to capture accurate information on the level of recyclability of final packaging, to support our KPI's</p>
	FB-PF-410a.2	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.	<p>Packaging plays an essential role in protecting our products, enhancing shelf life and reducing food waste – but it should not come at an unaffordable cost to our planet. From sourcing of raw materials to manufacture of our products, usage and disposal, we need to ensure our packaging does not compromise our sustainability values in support of a circular economy.</p> <p>We appreciate industry needs to do things differently. That is why we continue to work hard with our customers and packaging suppliers, to explore, design and innovate. This collaboration has allowed us to introduce and deliver change in the way we package our products, in the materials used and the constructional formats we create, leading to greater opportunities for increased recyclability in support of our KPIs, supporting our aim of reducing environmental impact, to achieve zero waste.</p> <p>In line with the UK Plastics Pact, our focus is particularly centred around the following KPIs:</p> <ul style="list-style-type: none"> By end 2025, 100% of our primary plastic packaging by weight is designed to be reuseable, recyclable or compostable (based on OPRL guidelines - On Pack Recycling Labelling). By end 2025, 100% problematic or unnecessary single use plastic packaging to be eliminated in all primary packaging. By end 2025 ensure we have an average of 30% recycled content across all primary plastic packaging.

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Packaging lifecycle management	FB-PF-410a.2 (continued)	<p><i>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.</i></p> <p>2. 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.</p> <p>3. 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>	<p>Our efforts focus on several key themes:</p> <ul style="list-style-type: none"> Improving recyclability: we continue to develop fully recyclable packaging solutions with little compromise in product visibility or shelf life, continuing to showcase the product. This includes a move from non-recyclable strip laminate films for sandwich Grab Bags to printed mono plastics, suitable for recycling instore. Reducing material usage: by streamlining packaging formats, light-weighting materials, and simplifying production processes, we have significantly reduced the need for additional packaging components such as tamper tabs and where needed, replaced plastic with FSC paper. We have continued to support innovation to 'linerless' labelling and on the back of the success of sushi packaging, have launched this format on Poke salad bowls, light weighting the paper further since original launch. For Side of Plate salads, rigid plastic lids are being replaced with light weight PET lidding films in response to consumer acceptance. Incorporating sustainable alternatives: since the introduction of fully recyclable plastic and carton board hybrid packs across our top tier sushi ranges, we have continued to innovate to enhance customer appeal in line with the market. By doing this we have further reduced the amount of plastic used whilst pushing the boundaries on the proportion of commercially available recycled content incorporated into tubs, pots, lids and trays. Eliminating single use plastic packaging: Plastic windows have been removed from most core range cartons for chilled quiche and replaced with enhanced pack photography with little or no adverse consumer reaction. Plastic cutlery is rarely included within FFN Salads but where essential, are replaced with sustainable wooden alternatives sourced via Forest Stewardship Council (FSC)-certified accreditation. <p>The assessment of the sustainability performance of new packaging innovations is a major priority to us, to ensure we remain on track in the development of new solutions that help us reach our targets.</p> <p>We are aware of the challenge with life cycle assessment (LCA) in identifying a recognised ways of working across the packaging industry to deliver a more consistent approach and avoid perceived greenwashing or confusion. To support this, we actively embrace both EPR (Extended Producer Responsibility) reporting and RAM (Recyclability Assessment Methodology) UK government framework, to help guide our decision making during the packaging design process and the associated substrates selected.</p> <p>2. Recycled content in plastic packaging is included wherever possible to a minimum of 30%, dependent on market dynamics and commercial availability. It is sourced to a strict food contact-safe quality criteria, in line with customer expectations.</p> <p>3. Compostable materials have been identified and proven successful for very short shelf-life products e.g. Quick Service Restaurants, however typically, this type of material tends to struggle to perform effectively, within the expectations of our chilled food operation. Such materials often offer poor product quality protection and reduced shelf life, increasing food waste. In addition, unless the packaging (including print and finishes) is fully accredited for Home Composting, such formats tend to sit outside of customer packaging guidelines, due to concerns over inconsistent kerbside collection criteria within the UK Waste Management infrastructure. To avoid any risk of contamination, our efforts have been strongly focused on Reduce, Reuse, Recycle, particularly within our KPIs associated with plastics.</p>

Topic	Code	Disclosure	Greencore response
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. 	<ol style="list-style-type: none"> See detail below. We are not currently able to calculate the overall percentage of food ingredients sourced that are certified. We monitor certifications for key ingredients and our FY25 data on percent coverage is as follows: <ul style="list-style-type: none"> Deforestation and conversion-free embedded soy - certified: 100%, verified: 8% (2024 calendar year) Palm oil certified to the Roundtable on Sustainable Palm Oil (RSPO) Segregated Standard: 100% certified. Wild-caught seafood from fisheries certified to Marine Stewardship Council (MSC) or Fishery Improvement Project (FIP) standard: 90%. Farmed seafood from fisheries certified to Aquaculture Stewardship Council (ASC) or Best Aquaculture Practices (BAP) 4* or GlobalGAP standard: 100%. Fresh produce raw materials grown in accordance with Red Tractor (UK) or GlobalGAP (Rest of World) standards for good agricultural practice: 100%.
	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. During FY25, we have been actively mitigating risks in our supply chains identified through our risk assessment process, audits, and other intelligence sources. This work does not lend itself to quantitative measurement, as the number of audit non-conformances does not accurately reflect the effectiveness of our human rights management in the supply chain. We therefore do not monitor supplier audit non-conformance rates internally and do not have this information available for external disclosure. Audit outcomes, however, play an important role in informing our approach. Completed supplier audits are reviewed by our human rights subject matter experts, and the reports provide valuable insights into areas of potential risk. We also draw on industry insights including from collaborative initiatives such as the Modern Slavery Intelligence Network and the Food Network for Ethical Trade to guide where we focus our efforts. This work has included: <ul style="list-style-type: none"> Ongoing work with a collaborative multi-stakeholder working group on issues identified in our protein supply chain in Asia, including document retention and worker paid recruitment fees. Supporting UK based animal protein suppliers with adverse findings from audits relating to recruitment fees and the skilled worker visa scheme. Supporting a UK based agricultural supplier following adverse findings from an audit relating to recruitment fees and the seasonal worker visa scheme. Corrective action or close out rates (the difference between the number of issues raised and the number closed) do not reflect Greencore's activity to work with suppliers to mitigate or resolve any issues identified. We therefore do not monitor supplier audit close out rates internally and do not have this information available for external disclosure. However close out of non-conformances form an important part of the information we use when evaluating risk at a supplier and establishing appropriate engagement and support. The audit standard is SMETA, which measures compliance to the Ethical Trading Initiative (ETI) Base Code and local legislation. There is no internally developed code/standard in use.

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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"> While we have conducted a climate risk assessment across 20 high-volume commodity and country combinations, we have not yet conducted a supply chain water stress assessment. It is our intention to do so in the next 1-2 years. 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. 	<ol style="list-style-type: none"> Animal protein (including beef, dairy, fish, pork, poultry, eggs) palm oil, timber, cocoa, including the soy contained in animal feed. We have a multi-year supplier engagement strategy which involves conducting an annual benchmark to ensure the commitments we have set in Responsible Sourcing are progressive, aligned with industry and reflect the most up-to-date understanding of environmental impacts related to our ingredients. We use this to update our policies and communicate evolving expectations to suppliers. We currently focus our impact reduction efforts on Soy and Scope 3 emissions. To address Scope 3 emissions, we conduct an annual footprint assessment, explore and prioritise levers for reduction and are working to validate supplier emission factors for use in future footprints. We also engage high-impact suppliers, work with them to develop targets and implement projects that decarbonise their operations and supply chain. For soy, we also conduct an annual footprint exercise, identify and work with the highest-impact suppliers towards verifiable deforestation-free sourcing options. Certification is another tool used to mitigate negative impacts in our supply chain. Our key certifications are: RSPO palm oil, Rainforest Alliance cocoa, MSC and FIP tuna, MSC cold-water prawns, GLOBALG.A.P. or BAP 4-star warm-water prawns and GLOBALG.A.P. salmon.
Activity metrics	FB-PF-000.a	Weight of products sold (in metric tonnes).	<p>381,153 MT</p> <p>Note this figure represents tonnes of production rather than product sold.</p>
	FB-PF-000.b	Number of production facilities.	Greencore operates 16 industry-leading manufacturing sites, comprising of nine sandwich units, four chilled ready meal units, three salad units, two sushi units, one chilled soup and sauces unit, one chilled quiche unit, one ambient cooking sauce and pickles unit and one Yorkshire Pudding unit.



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