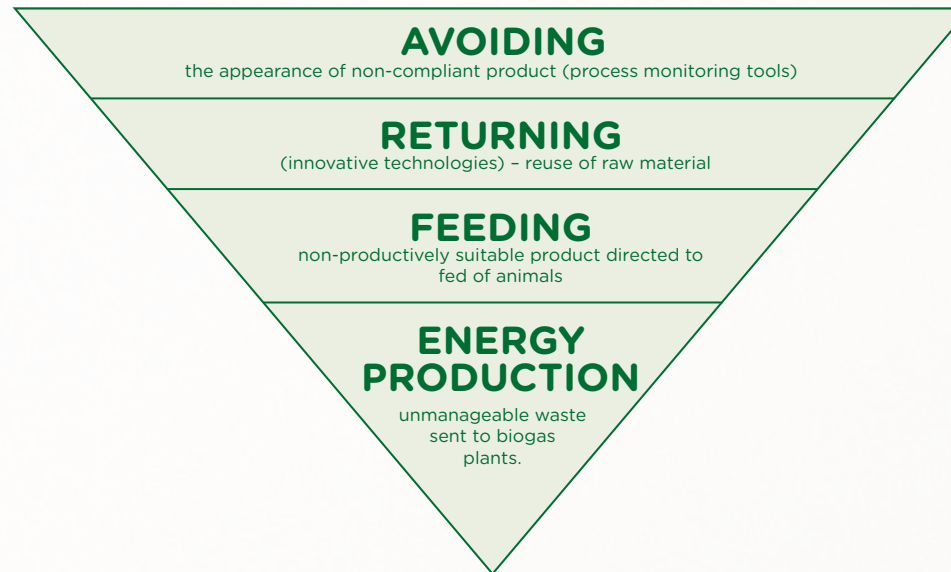


3.1.4. HOCHLAND SAYS STOP FOOD WASTE

Hochland counteracts food waste by implementing quality and product safety standards and optimizing and automating production processes, based on by-products hierarchy:

Hochland Poland is constantly working to reduce the amount of waste generated at its production plants in order to reduce its environmental impact and consumption of raw materials.

Waste prevention also applies to finished products. Ensuring optimal use of raw materials, utilities, as well as tailored stocks of finished goods is a key task of the Planning Department.



BEST PRACTICE

STOP WASTE

BY-PRODUCTS
HIERARCHY

COOPERATION WITH
FOOD BANKS

Most significant actions implemented in 2023 to prevent food waste generation:

1. Implementation of modern technology for the management of whey from cottage cheese production.
2. Implementation of software for the day-to-day monitoring of the animal by-products storehouse.

3. The improvement of recipe management allowed a reduction of animal by-products in 2023 vs. 2022:
 - 20% reduction at the Kaźmierz plant,
 - about 60% reduction at the Węgrów plant.
4. Cooperation with Food Banks, 120 tonnes of donations of finished products were made in 2023.