



Sustainability report 2018-2019



for a healthier future

Our impact at a glance



**12 hours
of training**
on average per employee



**11,5% less
work accidents**
with lost time year-on-year



80 nationalities
are employed
across the company



1% less energy
per ton processed product
year-on-year



1,5% less water
per ton processed product
year-on-year



Over 97%
of our **packaging**
is recyclable



Over 90 countries
constitute our sourcing base, as close
as possible as far as necessary



**Over 4,500
growers & suppliers** partner
with us both locally and overseas



42,000 ha
are contract grown
for the Long Fresh segment



**>5% organic
certified products** across our
Fresh and Long Fresh segments



**>3% fair trade
certified products** across our
Fresh segment



170,000+ lab tests
took place on products and
processing equipment



At Greenyard, we strive to source fruit and vegetables in the most sustainable way and bring them across the value chain up to the end consumer with a minimal environmental impact and waste. Consumers are increasingly convinced of the need to reduce the environmental impact of their food, as evidenced lately by the debate on plastic packaging. Every day, together with our customers and suppliers, we are taking steps to improve and ultimately grow consumption of fruits and vegetables for a healthier future.

Our efforts are guided by our sustainability framework which focuses on promoting people's well-being, responsible use of resources, assuring food availability, stimulating sustainable trade and strengthening collaboration in the chain.

With this second sustainability report, our company aims to provide stakeholders with a more comprehensive overview of our sustainability efforts and how they contribute to overcome the challenges identified in the food sector. After the first edition, improvements have been made in terms of data governance and several new indicators have been introduced.

We continue to increase our sustainability efforts in all areas thanks to the relentless work and enthusiasm of all our colleagues and in line with the vision that is embedded in our company's culture.

We are seeking to offer ever more transparency on our operations and supply chain and are setting priority areas for Greenyard:

- Water stewardship: 90% of our grower base will be assessed for its water risk by 2022, 100% by 2025;
- Zero waste: 99% of our consumer packaging will be recyclable by 2022, 100% by 2025;
- Data analysis and KPI setting
 - Responsible supply chain: publication of our grower base social compliance assurance and development of measurable KPI targets by the end of financial year 2019-20;
 - Climate action: publication of Greenyard's carbon footprint and development of an energy objective and measurable KPI targets by the end of financial year 2019-20.

These priority areas will be further developed and elaborated in the coming months. We are also further cultivating key business accountability for driving these sustainability objectives within each business and department.

We believe our customers and end consumers want to change their lifestyle towards more sustainable and healthy food production and consumption. Greenyard has the potential to play an important role in sustainability efforts in its industry.

Hein Deprez, Marc Zwaaneveld
co-CEOs Greenyard

Greenyard – three divisions at your service

Greenyard wants to make lives healthier by helping people enjoy fruit and vegetables at any moment, easy, fast and pleasurable, whilst fostering nature. The company offers its customers – including some of Europe’s largest retailers – efficient and sustainable solutions using top quality products, market-leading innovations, operational excellence and outstanding service. With a total turnover of circa €4 billion, Greenyard is one of the largest suppliers of fruit and vegetables in the world.

Greenyard consists of two segments, each a leader in its field. The segments collaborate closely with some of the largest retailers and food service companies in the world, helping them to expand and widen their offering, develop new markets and successfully anticipate consumer trends.



GREENYARD FRESH

Greenyard Fresh is a global market leader in fresh fruit and vegetables. The world’s largest food retailers rely on us every day for a steady, high-quality supply of fresh produce to their stores. Its worldwide network of growers and advanced logistics mean that any type of fresh produce can be delivered to customers and consumers at exactly the right moment. Innovation efforts are focussing on even more convenience and diversity for the consumer. With over 500 dedicated ripening rooms, Greenyard Fresh is also one of Europe’s largest fruit ripeners.



turnover



sales volume *



employees *



distribution centres

* Indicative figures

To make lives *healthier* by helping people *enjoy* fruit and vegetables at any moment, *easy, fast* and *pleasurable*, whilst *fostering nature*.



GREENYARD LONG FRESH

The **Greenyard Long Fresh** segment has two divisions:

Greenyard Prepared processes freshly harvested fruit and vegetables into preserved and prepared food products catering for the needs of modern-day consumers. The company offers customers – including retailers, food service companies and the food industry – a wide variety of preserved fruit and vegetables, packaged in glass, cans, pouches or foil for maximum convenience and easy preparation. Greenyard Prepared has also developed an extended range of ready-to-eat food products, including sauces, soups, dips and pasta dishes.

Greenyard Frozen is a pioneer and market leader in processing freshly harvested fruit and vegetables into frozen food products that are easy to store and take little or no time to prepare. State-of-the-art instant freezing technology captures the ingredients at the peak of perfection, preserving colour, texture, flavour and nutrients, until consumers are ready to enjoy them. Packaging is designed for easy portioning: consumers use the quantities they need – for one person or a whole family, a main course or a side dish – with the rest is saved for later.



turnover



sales volume *



employees *

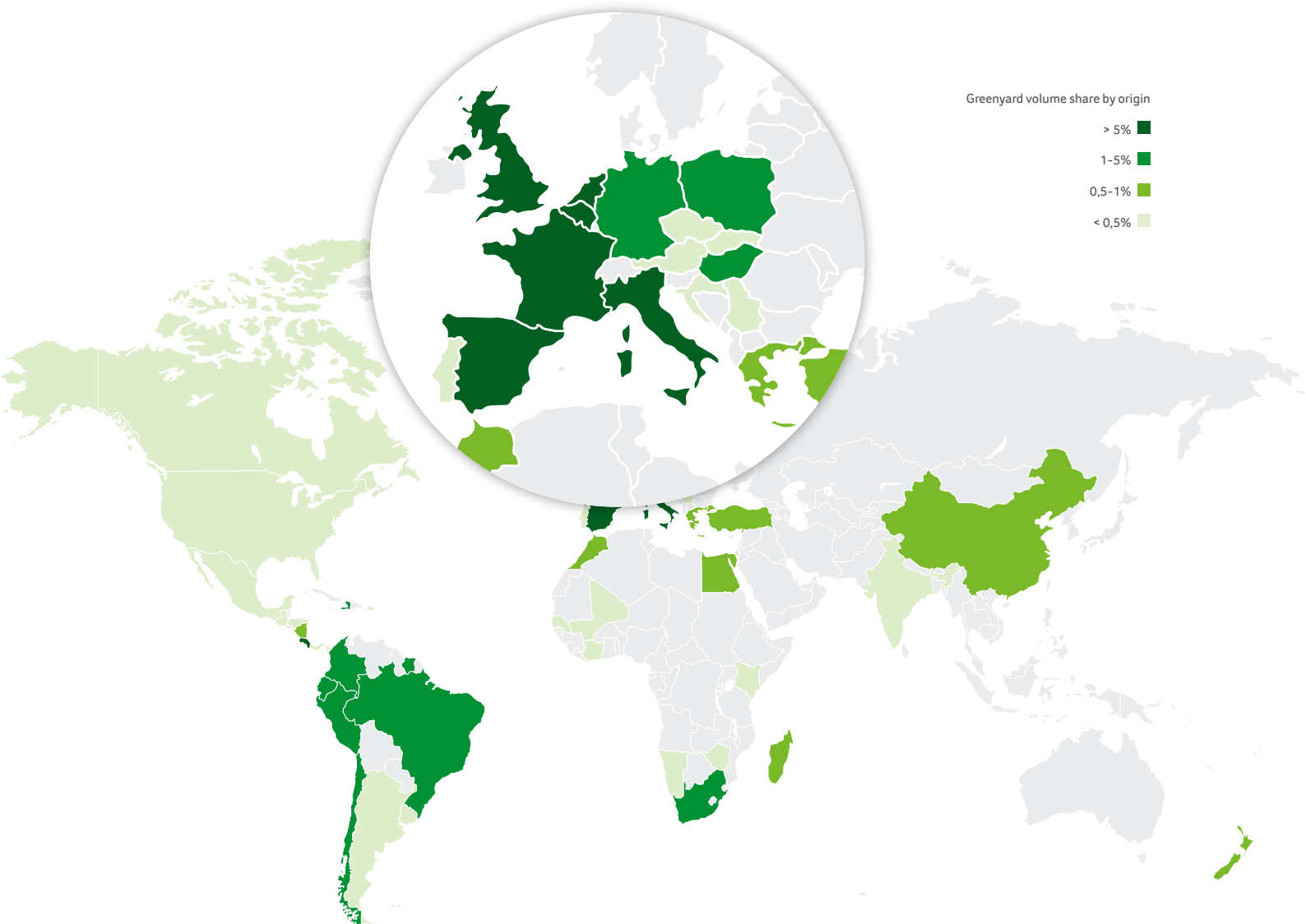


facilities

* Indicative figures

Greenyard's integrated value chain

Direct connection to the grower



As close as possible, as far as necessary

Greenyard sources its fruit and vegetables from a worldwide network of growers and suppliers. The company has built strong and long-term partnerships with them, securing a steady supply of high-quality products. Almost all frozen and prepared products come from fields within 100 kilometres of Greenyard's pro-

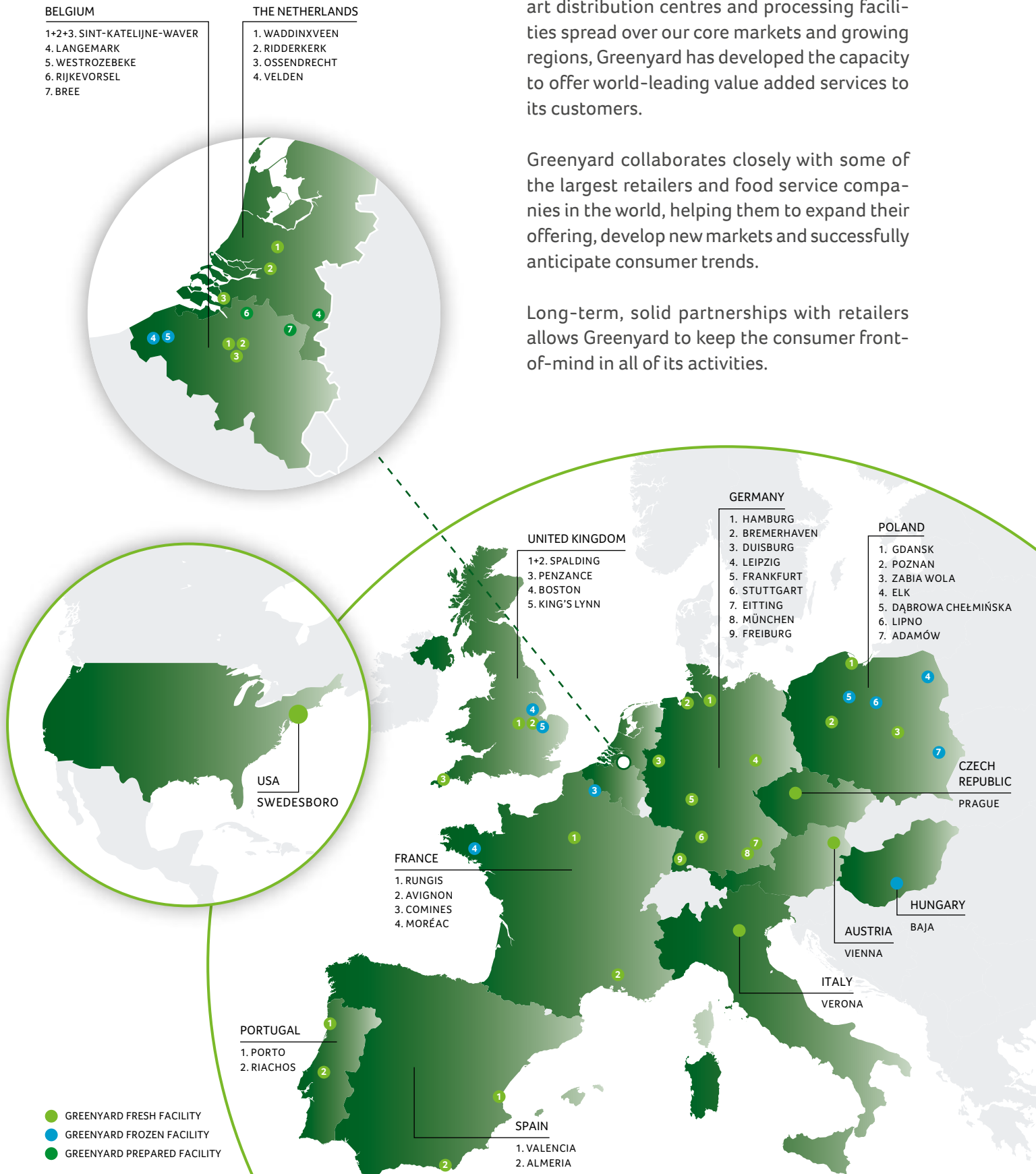
duction plants. For those products which need to travel longer distances from farm to market, the company focuses on the nearest and the best growing regions. Greenyard sources about 2,500,000 ton of fruit and vegetables from 90 countries, about 65% originates from EU-countries.

Service driven footprint

By combining our sourcing and technical expertise with our extensive network of state-of-the-art distribution centres and processing facilities spread over our core markets and growing regions, Greenyard has developed the capacity to offer world-leading value added services to its customers.

Greenyard collaborates closely with some of the largest retailers and food service companies in the world, helping them to expand their offering, develop new markets and successfully anticipate consumer trends.

Long-term, solid partnerships with retailers allows Greenyard to keep the consumer front-of-mind in all of its activities.



Greenyard's contribution to the Sustainable Development Goals



In September 2015, the United Nations adopted the 2030 Agenda for Sustainable Development to guide the world in shaping a better future. The 2030 Agenda is a plan of action for our planet centred around people and their prosperity, peace and justice.

The UN's 17 Sustainable Development Goals (SDGs) define global sustainable development priorities and aspirations for 2030 and seek to mobilise global efforts around a common set of goals and targets. The SDGs call for world-wide action within government, business and

civil society to end poverty and create a life of dignity and opportunity for all.

As one of the world's largest suppliers of fruit and vegetables, Greenyard is deeply committed to implementing the 2030 Agenda.

The image above is a graphical representation of the SDGs to which Greenyard currently contributes. In broad terms, there are five SDGs that appear to be most aligned to Greenyard's ambition to develop product ranges that appeal to modern customers and inspire them to live a healthier life.

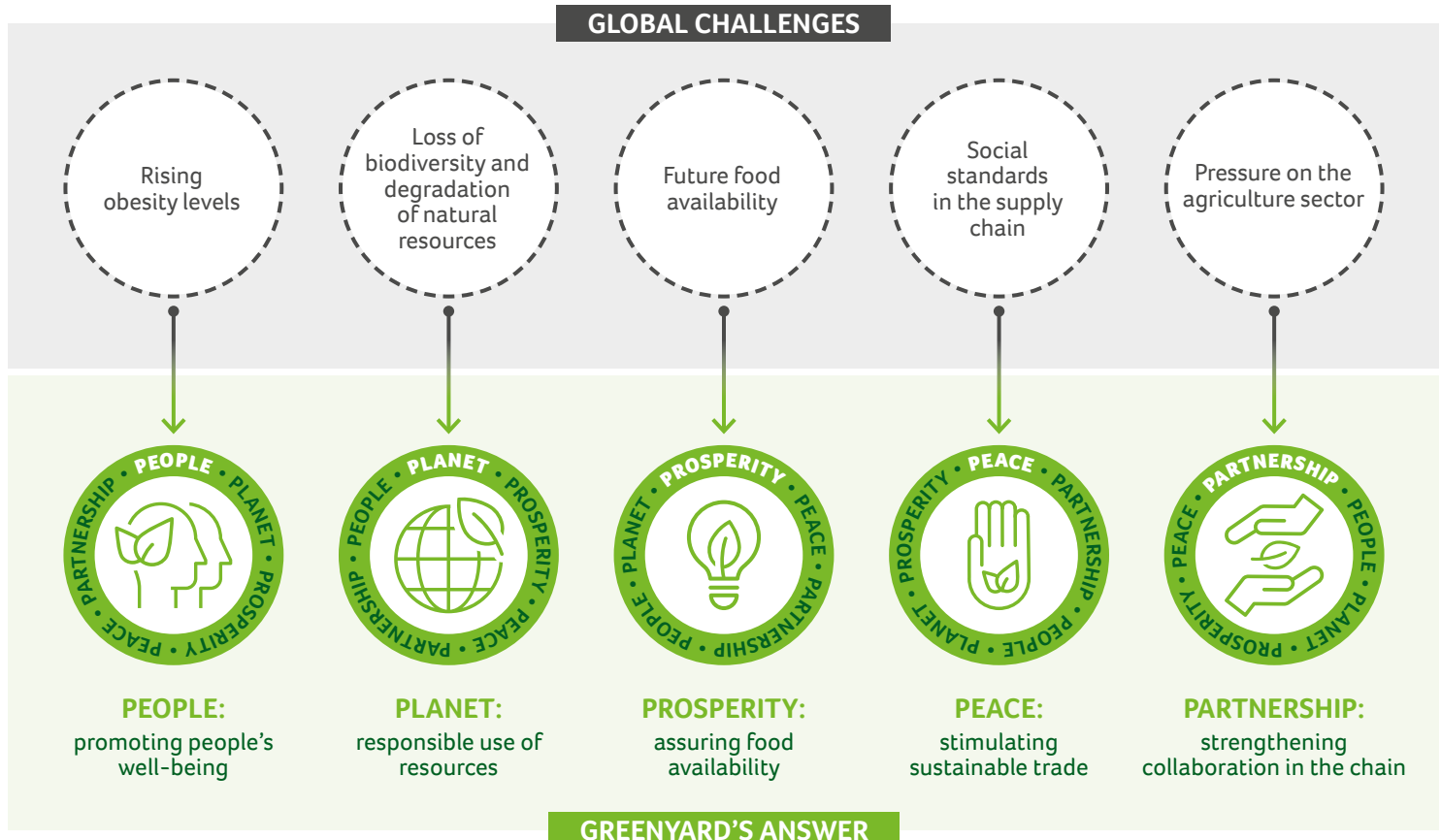
Greenyard's sustainability framework

By publishing its annual sustainability report, Greenyard aims to provide a more comprehensive overview of its sustainability efforts at local level and how they help solve the challenges identified in the food sector.

To this end, the company has developed a sustainability framework based on five pillars and underlying strategic drivers, following a participatory process of reflection and consultation. After the first edition, improvements have been made in the data collection and a number of indicators have been added. During the coming

months, the company will set clear ambitions and quantitative objectives.

The strategic framework outlines the direction that Greenyard will take and serves as the foundation for planning, budgeting, mobilising resources, crafting partnerships and delivering results. Greenyard is looking forward to further implementing the framework together with its partners and for the benefit of all stakeholders. The five pillars – People, Planet, Prosperity, Peace and Partnership – of the 2030 Agenda for Sustainable Development will guide Greenyard's work.





PEOPLE - Promoting people's well-being

The Greenyard ambition

A healthier future for everyone is the Greenyard mission, amid global challenges such as rising obesity and the lack of physical activity among many populations. Promoting the well-being of employees, customers and end consumers is therefore one of the company's key ambitions.



The Greenyard approach

Greenyard encourages everyone to follow a healthy diet by offering a broad range of nutritious, convenient and tasty products, available year-round. This is underwritten by total adherence to stringent food safety standards, which is a top priority for Greenyard. The company is also fully committed to safeguarding employee well-being, health and safety, while empowering everyone working at Greenyard by encouraging and supporting them to develop their knowledge, skills and talents.



A healthy diet

The Greenyard impact

Fruit and vegetables are the basis of a healthy and balanced diet. Although they contain fibre, minerals and vitamins beneficial to health, research shows that on average people eat only 60% of the recommended daily allowance. As a major provider of fruit and vegetables, Greenyard has great potential to lift this percentage. By working closely with retailers, the company aims to offer consumers healthy, convenient products which are a pleasure to eat. The Greenyard Prepared and Greenyard Frozen divisions ensure that fruit and vegetables are available year-round, independent of the season.

Additionally, nutritional values are improved, by reducing salt and sugar content in prepared and convenience food, making products healthier without compromising taste.



62 reformulated products
with reduced salt or sugar levels

Contribution to the SDGs



Creating a healthier range through reduced sugar and salt levels

Prepared fruit and vegetables can play an important role towards healthier diets. Through voluntary efforts, the industry has systematically reduced the amount of added salt and sugar, making products even healthier. In the Netherlands, a sector-wide reduction was agreed with the Dutch authorities through a covenant.

Greenyard Prepared is doing everything it can to play its part. Recent harvests of summer, autumn and winter products have seen major reductions in added salt and sugar. The division now aims to reduce salt by up to 42% and sugar by up to 56% in its spring vegetables.





Promoting healthy snacking at the office

Thanks to **Bakker Barendrecht**, eating fruit and vegetables at the office has become a lot more convenient. One of their latest innovation is a business fruit box, ready to put on the lunch or meeting table and changing with the seasons.

The business fruit box was developed for companies and nurseries that shop online at a large Dutch retailer, but has been taken up by households as well. Bakker continues to create products for special target groups of its retail client.

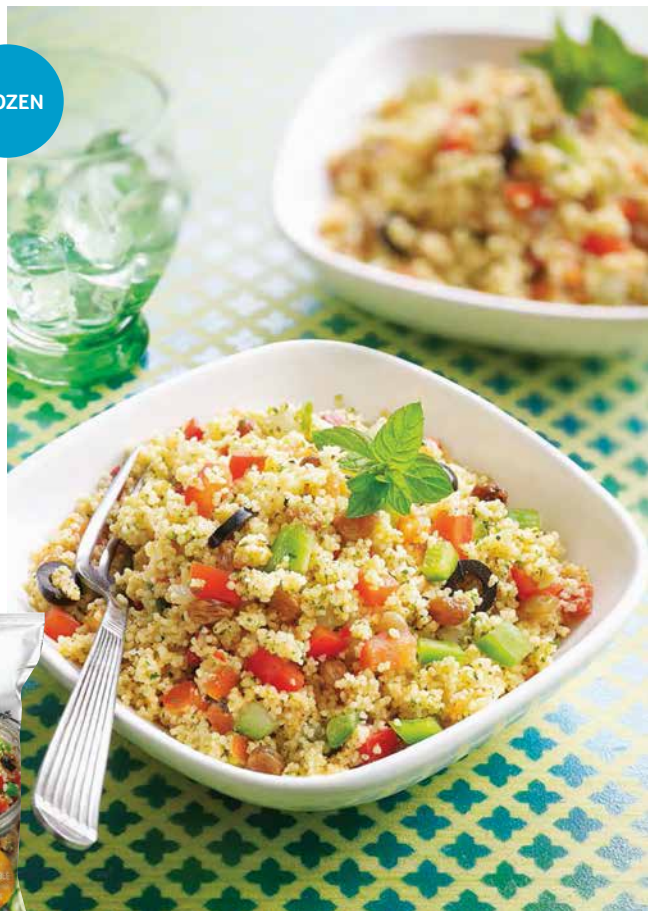
Smart meals: quick, yet nutritious

As well as consumer demand for ease and convenience, there is also a call for healthy nutrition and clear labels.

Greenyard Frozen fulfils these needs with its line of smart meals, combining fresh vegetables with protein-rich ingredients (meat, fish or meat substitutes) and healthy carbohydrates such as pasta, bulgur, rice or quinoa.

The smart meals are ready-to-heat, perfectly portionable and clearly indicate health and nutritional claims.

FROZEN



Food safety

The Greenyard impact

Greenyard has a fundamental responsibility to ensure that consumers can trust the safety and quality of all their products. All Greenyard sites comply with the most stringent international food quality standards (IFS, BRC, QS, FSSC22000 or Primus GFS).

Greenyard's focus on food safety and quality covers the entire production chain, starting in the fields with the raw materials, where all growers and suppliers have to comply with strict 'product specifications'. From that point onwards, Greenyard assures quality via a combination of advanced control systems and inspection equipment, as well as by carrying out visual inspections. Greenyard annually conducts about 80,000 lab tests both on products and processing equipment, this more than doubled in the wake of the listeria-recall.



170,000+ lab tests took place
on products and processing equipment

Contribution to the SDGs



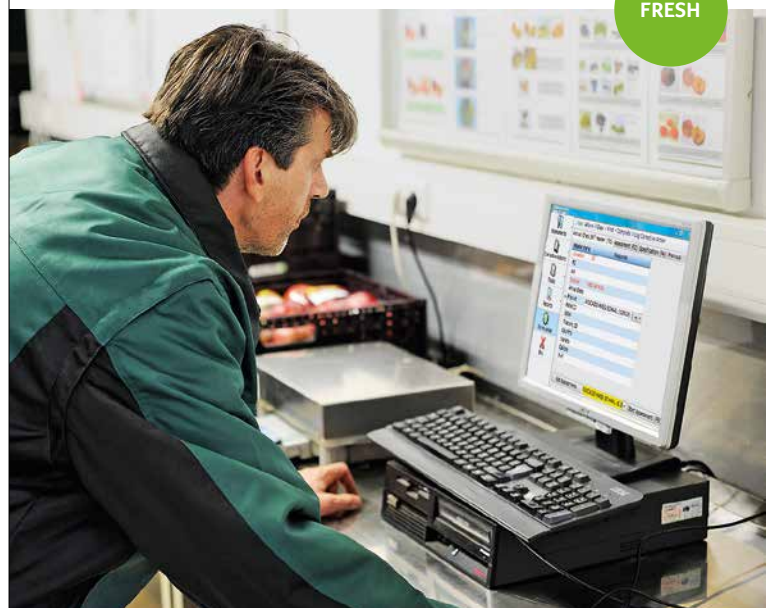
Advanced IT systems support Greenyard's food safety and quality

Quality and safety requirements are increasingly complex. It is a challenge to access, generate and store the level of information required and deliver it to end users in a transparent and easily accessible manner. **Greenyard Fresh** works in close collaboration with key IT partners to develop specialised and cost-efficient software solutions.

Synchronised daily with the EU pesticides database, the Greenyard Fresh ARfD Calculator calculates residue test results against the individual residue standards of major European retailers.

Fresh.Point is an online residue testing platform developed by Greenyard Fresh together with industry partners and the Dutch company ChainPoint. It allows growers, traders and retailers to manage their residue testing efficiently and helps them use their residue test data to evaluate food safety risks.

Greenlight QC is a comprehensive web based technology solution for managing product quality and facility checks. It drives continuous improvement and builds our quality reputation with customers and suppliers.





FROZEN

Listeria-recall affects Greenyard Frozen facility

Following investigations into an outbreak of *Listeria monocytogenes* between 2015 and 2018, Greenyard initiated a recall of frozen vegetables from its Hungarian processing facility last summer following a decision taken by the Hungarian National Food Chain Safety Office in line with the report of the European Food Safety Authority (EFSA).

Greenyard immediately closed the affected facility and conducted, in full collaboration with the authorities and independent experts, a large in-depth review to identify the root cause of the potential contamination. The review identified the listeria root cause in one of the two freezing tunnels. Greenyard decided to close down the tunnel and re-opened the facility in September following clearance of the facility together with the authorities.

Greenyard regrets the impact this potential contamination case and the subsequent recall has had for its customers and consumers, and thanks them for their continued support and trust.

The company is taking steps to further increase industry standards and is working in close collaboration with industry representatives on this matter. Following the incident, Greenyard significantly increased its control programs to a level ahead of the current industry standard, improving its capability to pro-actively avoid potential issues, not only safeguarding its consumers health and safety, but also driving the entire supply chain to adopt better standards.

A safe and healthy work environment

The Greenyard impact

Greenyard values its employees as its most important asset. It is the commitment of its 9,000 employees that has made Greenyard the thriving company it is today. In turn the company is deeply committed to providing a safe and healthy working environment for every one of them.

Greenyard creates a safe working environment by actively preventing workplace accidents and encouraging all staff to take the initiative and improve the safety of the organization in any way they can. In 2018, Greenyard registered 345 work accidents with lost time, compared to 389 in 2017. Greenyard aims to have this figure as close to zero as possible.

By encouraging all staff to maintain a healthy diet and take regular exercise, Greenyard aims to have a positive effect on their lives, not just at work, but at home too.



11,5% less work accidents
with lost time year-on-year

Contribution to the SDGs



EXO4WORK develops assistance for workers



In Greenyard's distribution centres, employees must constantly lift, stack or move boxes and crates. Notwithstanding Greenyard's prevention efforts, it represents a heavy physical burden. The Exo4Work research project aims to develop the building blocks for a next-generation upper body exoskeleton for industrial use with a view to reduce the physical loads of workers. The project is led by research groups from the Vrije Universiteit Brussel and the KU Leuven, and is funded by the Flemish government. Greenyard is among 17 leading Flemish companies, which are part of the Industrial User Group, all end-users for the prototype.

Stimulating sports and local engagement

FRESH

To stimulate employee vitality and increase local engagement, Greenyard promotes participation in various local sports activities.

Greenyard Logistics Portugal supports a local cycling team consisting of employees. The company provides the equipment and also helps with the logistics when the team needs to travel to other locations to compete in cycling events.

The Citrus Classic 5K is a charitable race held each year in Vero Beach, Florida (US) to raise money for local organizations. **Seald Sweet** has been participating in the race for many years. Dominating this year's race, the team won the "Citrus Classic Trophy" with top combined team scores for the third year in a row.



Empowering the employees

The Greenyard impact

Continued learning is crucial for well-being. Greenyard invests in its employees by bringing them together and encouraging everyone to work on their personal development. To support this, the company offers various formal and informal training and development programs.

Recruiting the right people with the right skills and mindset is a priority in the human resources strategy. Greenyard recognises its role in society and aims to be an active provider of social employment.



12 hours of training
on average per employee

Dual learning investment for the future

FROZEN



Greenyard believes that investing in employees is crucial for success in a tight labor market. The company is anticipating the aging population by attracting technically skilled employees from a young age and offering them opportunities to develop their skills inside the factory walls.

Greenyard Frozen Belgium participates in the Food@Work Techno Awards, an initiative of the Belgian food industry federation. The aim is to build bridges between school and business. The awards challenge young students to work on technical innovations and improvements inside food companies. Flemish Minister of Education Hilde Crevits visited the company to witness the scheme at first hand.



The NextGen Program prepares young employees for the future

Through the NextGen Program, Greenyard wants to give young talents the opportunity to take on specific projects strategically important to the group. Participants work in international teams across divisions and functions. They also take ownership of their project from the start and see beyond the boundaries of their discipline. At the end of the program, they have to present the challenge, action plan, and possible solutions to the Leadership Team. 75 young talents have taken part in the programme since 2014.

Contribution to the SDGs





PLANET - Responsible use of resources

The Greenyard ambition

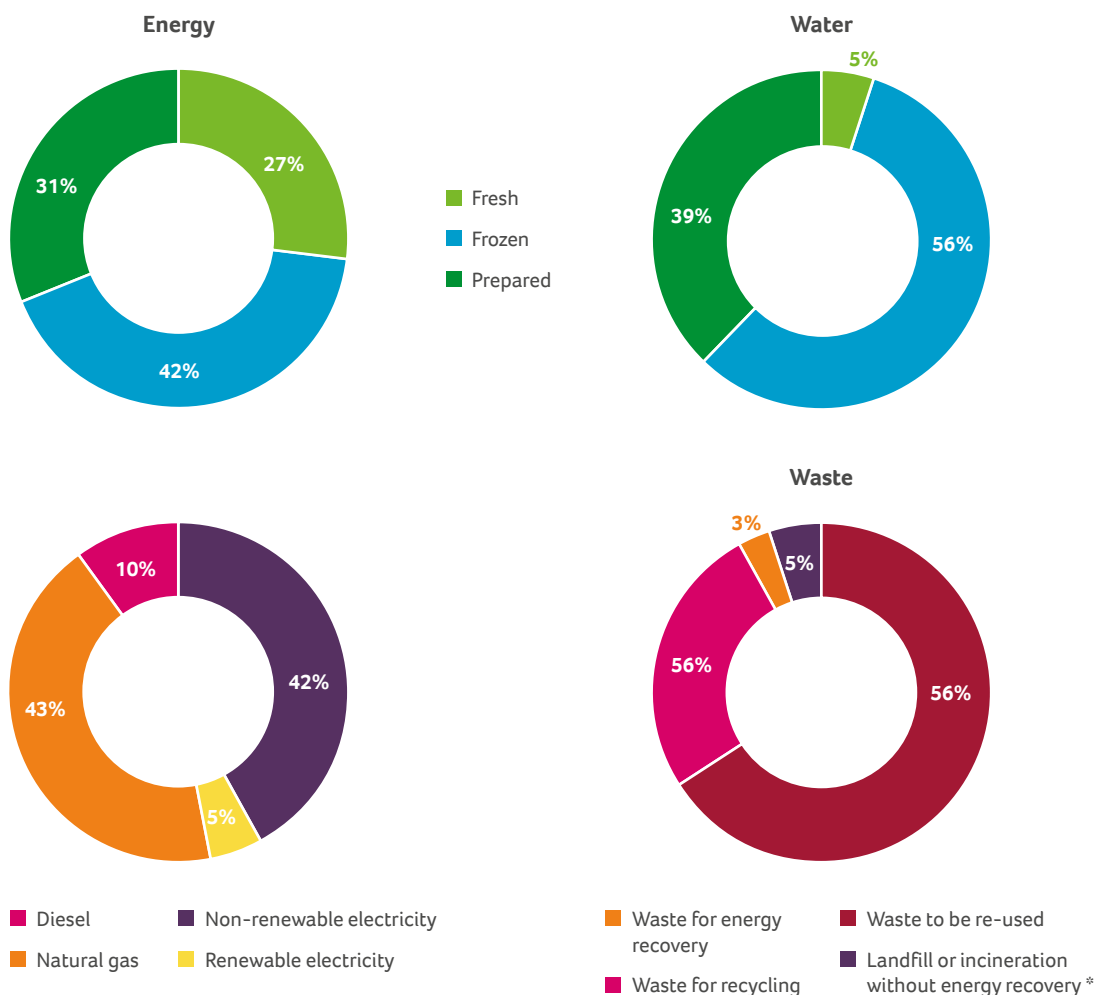
One of the most valuable suppliers at Greenyard is nature. Without it, the company would just not be able to do business. This is why Greenyard is always conscious of its vision of 'fostering nature'. The company believes in the responsible and sustainable production of food and agricultural products. But this is only possible



if it handles its natural resources responsibly.

The Greenyard approach

The drivers in this pillar focus on water and energy efficiency in all Greenyard operations, closing the loop through an effective waste policy, the responsible use of land, and maintaining biodiversity.



* Material impact from destroyed volumes listeria-recall

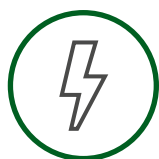
Water and energy efficiency

The Greenyard impact

To process fruit and vegetables, Greenyard needs a lot of water, energy and other resources. The use of these resources is optimised by measuring and careful monitoring.

The company pays special attention to the water used when washing and processing fruit and vegetables. By purifying and reusing water, consumption can be decreased significantly. In total, Greenyard consumed 4.4 million m³ water in 2018, compared to 4.6 million m³ in 2017.

Energy is also needed in large quantities. Last year, Greenyard used 2.45 million GJ of energy, compared to 2.52 million GJ in 2017. The introduction of alternative energy sources and more efficient processing solutions through investments in the latest technologies are leading to reduced energy use. By the end of financial year 2019-20 Greenyard intends to publish its carbon footprint and develop an energy objective and measurable KPI targets.



1% less energy
per ton processed product
year-on-year



1,5% less water
per ton processed product
year-on-year

Contribution to the SDGs



PREPARED

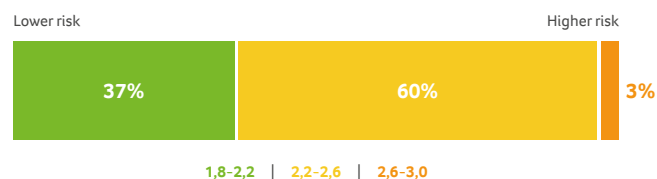


Continuous efforts to improve water treatment

In 2018 **Greenyard Prepared Belgium** converted the water treatment plant in Rijkevorsel from a single batch unit tank system to a continuous system, with capacity increased to 20,000 pollution units.

The system includes a contact tank where the water sits for about an hour. From there the water gravitates to the existing aeration installation where a continuous and constant feed extends the aeration time by 25%. In the new 12-metre diameter clarifier the active sludge is separated into a sludge layer and a water layer. This purified waste water layer then flows to the discharge point.

Overall water risk Greenyard Long Fresh volumes (based on basin risk processing location in Water Risk Filter)





New fresh convenience processing line uses less water

Greenyard Fresh Belgium recently installed a new processing line for freshly cut vegetables for use in various salad products and mixtures for soups. With the new installation, quality has been further improved, and product loss has decreased.

The line aims to use as little water as possible and is therefore equipped with two water tanks. The overflow from the second tank can be used to wash the vegetables in the first, thus saving water. 200-micron filters remove potential contaminants and create an optimal washing environment. The water savings corresponds to 10% compared to the previous installation.

Recuperating energy from waste water



Greenyard Prepared Belgium recently commissioned a new biogas Combined Heat and Power (CHP) installation at its processing site in Bree. The installation runs on biogas recuperated from the water purification process. It will deliver 310 kW of electricity, covering about 10% of the site's electricity consumption, and 411 kW of heat.

The heat is used in the water purification process, and from 2019 onwards also for the central heating of the warehouses. Both will further reduce the consumption of the natural gas the site uses.

Greenyard Prepared Belgium has made good use of its experience to optimise and customise the installation for its own purposes, including special measures to purify the biogas and adding a gas buffer.

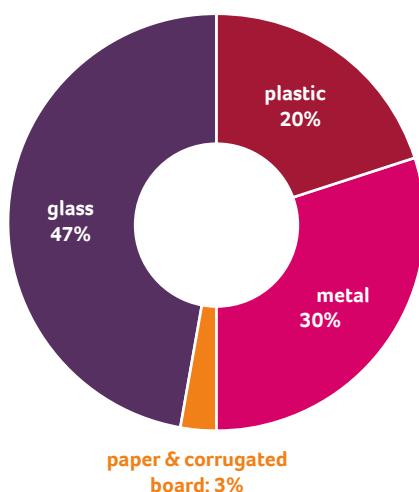
Waste management

The Greenyard impact

Greenyard sees it as its duty to manage its resources in a responsible manner, reducing waste to a minimum. The company recognises different waste streams related to its business, including packaging waste. As a food producer, the company also has a major impact on preventing food waste, both during production and at the consumer end.

Since most waste is generated during the consumption phase, Greenyard faces the important trade-off between packaging and food shelf-life. By making careful use of packaging only when it is necessary and by designing it to be recyclable, reusable and lighter in weight, Greenyard protects and extends the life of products, while helping to reduce overall food waste at the consumer end.

In 2018 Greenyard used about 75,000 ton of consumer packaging for its products. Overall more than 97% of consumer packaging is recyclable. The company aims to have 100% of its consumer packaging recyclable by 2025.



Contribution to the SDGs



Greenyard implements a waste management system in its operations, focused on closing waste loops. There are five levels of action:

PREVENT

Wherever possible, Greenyard prevents waste occurring by valorising resources. In the Long Fresh range, fruit and vegetables can be stored for longer periods. Frozen products allow consumers to use only the quantities they need. The company is also constantly reviewing options to extend fruit and vegetable shelf-life in its Fresh segment.

REDUCE

Where waste cannot currently be prevented, Greenyard focuses on reducing the amount of waste. Greenyard delivers products to the consumer at just the right time. Regular quality checks and process improvements also help reduce any waste generated in the production phase.

REUSE

Waste generated from operations is reused where possible. For example, food residues that are still good for consumption are offered to food banks. In addition, Greenyard also uses plant-based waste as the basis for animal feed.

RECYCLE

Much of the packaging is made of tin, aluminium cans and glass. All three are perfectly and almost indefinitely recyclable. Other waste such as plastic, cardboard and wood are also collected and sorted for recycling.

ENERGY RECOVERY

Finally, when no other option is available, the remaining waste is burned for energy recovery.



Packaging innovation yields further savings

FRESH

Greenyard actively seeks to make its packaging more recyclable, reusable and lighter in weight. Throughout the company initiatives are taking place to realise this goal. **Greenyard Fresh UK** replaced plastic punnets by moulded fibre trays in its top fruit and stone fruit categories and committed to shift to 100% recyclable plastics by the end of 2019. **Bakker Barendrecht** continues the roll out of top seal packaging and further adjusted the thickness, size and models of packed products. In 2018, 100,000 kg of packaging was saved through smarter design only.

FROZEN

Greenyard Frozen mostly uses plastic packaging, of which 90% is already recyclable. Non-recyclable laminates are increasingly replaced by recyclable alternatives.

Circopack develops scan to guide sustainable packaging choices

Whilst the public debate focuses on reducing plastics, Greenyard takes a holistic approach on packaging and promotes the most sustainable option depending on the product nature. The company therefore supports the research project Circopack aiming to develop a scan for companies which makes it possible to make dedicated and scientific-based choices concerning sustainable raw materials for packaging materials. The project is led by research groups from the University of Ghent and University of Hasselt along with Flanders' Food, and is funded by the Flemish government. Greenyard is part of the Industrial User Group and will actively evaluate and implement alternative packaging concepts.

Material Utilisation project drives down food waste

FRESH

Greenyard Fresh UK has increased efforts to maximise the quality yield of fresh produce by having a focus on the utilisation of raw material. Material Utilisation has been a cross functional and collaborative approach with key staff involved.

The project phase I concentrated on improvements of internal handling processes and grading of the top 10 raw materials. Phase II extended the scope to all products and all processes in 2018 and has significantly improved process yield and high quality pack outs for the intended customer, reducing time and waste across the whole supply chain.

A highlighted success in 2018 is on South African figs where Greenyard Fresh UK increased the Class 1 yield from 53% to 99%, reducing waste by 28 tonnes, compared to the previous year.

Biodiversity and responsible land use

The Greenyard impact

The process of delivering high-quality fruit and vegetables to consumers starts in the field and so does the focus on responsible resource use. Greenyard has the ambition to take good care of the land so that it can keep on producing healthy food without getting exhausted. Therefore, measures to safeguard the natural balance and biodiversity have been taken in its operations. Greenyard does so by educating the growers and supporting them to work in more efficient ways.

Volumes of organic products are growing steadily and represent more than 6% of Greenyard Fresh volumes and more than 3% of Greenyard Long Fresh volumes, in line with general market demand.



>5% organic certified products
across our Fresh and Long Fresh segments

Contribution to the SDGs



FRESH



Field biodiversity supports bees

Greenyard Fresh Spain works closely with local growers to assure the environmental protection of the areas where the fruits and vegetables are produced. In recent years particular emphasis lies on measures to increase field biodiversity, for example through pollinator strips. To this end Greenyard Fresh Spain is supporting initiatives like 'Operation Pollinator' by Syngenta and has taken part in grower workshops.

Similarly **Greenyard Prepared** recognises the importance of supporting bees and increasing biodiversity. With a view to create a bee-network across the growing regions, Greenyard Prepared and BND growers are rolling out B-places, including a bee hotel and flower strip, with 39 growers. A second call for interest with growers is foreseen in the second half of 2019.

PREPARED



Pesticide reduction initiatives pay off

FRESH

The sustainability of strawberry cultivation has improved significantly over the past few years. Almost all strawberries of **Bakker Barendrecht** are grown in a table top system, which allows for less pesticide and water usage compared to growing in open fields. Bakker, Holland Crop strawberry growers and their advisors have been working together to maximise the use of predator bugs and beneficial insects and minimise the use of chemical crop protection. The results are very promising and growers are now able to leave out chemical insecticides. The collaboration continues with a view to improve the efficiency and robustness of the system.

FROZEN

Greenyard Frozen continuously seeks to minimize the use of pesticides whilst assuring the highest yield capabilities for its contract growers. Through a food chain partnership with Bayer, it has sought to optimize the application of fungicides on beans during 2018. The trials involved the monitoring of various parameters including weather conditions, soil condition, leaf wetness and biomass to predict the incidence of fungi with one of Greenyard’s ambassador farmers. Results were satisfying and the partnership has been extended to include other crops as well.

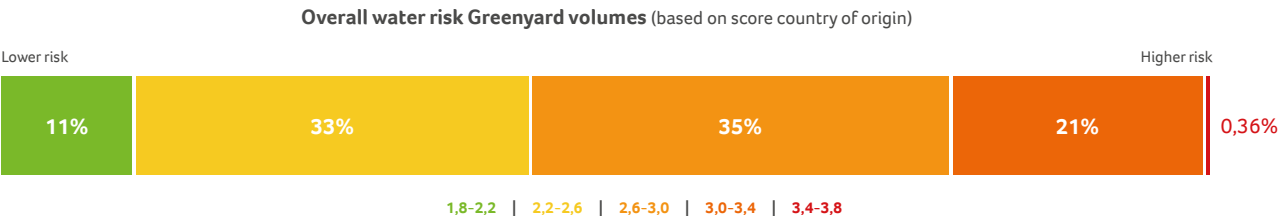


Risk assessment promotes sustainable water management

FRESH

While Greenyard pays special attention to the water efficiency in its own operations, the company also recognises the critical importance of water in its supply chain. Greenyard sources more than 2.5 million ton of fruits and vegetables from 90 countries. To assess an origin country’s risk, the company uses the WWF Water Risk Filter. Greenyard’s overall water risk reflects the diversity in growing regions.

Greenyard’s local subsidiaries are carrying out more refined risk analysis at the level of growing regions and are identifying hot-spots for relevant crops. By 2022 the company wants to assess 90% of its grower base, with a view to reach 100% by 2025. Meanwhile Greenyard Fresh Germany has initiated trials of dedicated schemes assessing sustainable water management with selected growers.





PROSPERITY - Assuring food availability

The Greenyard ambition

One of the main challenges for global agriculture is the rising demand for products. Driven by a growing world population, a higher average life expectancy and land scarcity, agriculture needs to find solutions to ensure that enough high-quality food is accessible for everyone. Greenyard's ambition is to support new alternatives, such as innovative techniques, technologies and infrastructure, which will be key enablers for future food security.



The Greenyard approach

As a global market leader of fresh, frozen and prepared fruit and vegetables, Greenyard's approach is to stimulate efforts that lead to innovative techniques and products. Greenyard supports research and development, aligned with circular economy models, so it can lead to a prosperous progress in harmony with nature and the limits of our planet.



The Greenyard impact

Greenyard focuses on innovative growing methods such as farming on water or vertical farming. These techniques help ensure quality fresh products all year round without having to rely on skilled labour, favourable weather, pesticides, high soil fertility or high water usage. For instance, by producing food in vertically stacked layers, vertically inclined surfaces, and/or integrated in other structure, less land is needed to produce the same amount of fruit and vegetables.

Moreover, with R&D cooperations, Greenyard develops new varieties of fruit and vegetables that can be more resilient to the external environment.

Contribution to the SDGs



Taromaat seeks year-round supply of high-quality tomatoes

Greenyard sources tomatoes year-round for its retail customers, shifting between high-tech greenhouse production in Northern Europe and covered production in soil in Southern Europe. In recent years improved growing techniques increasingly allow for local year-round production in Northern Europe. The Taromaat project aims to assure year-round high quality and to reduce the variability of quality throughout the year. The emphasis is on taste, while also considering productivity and other more classic quality attributes. The project is led by research groups from the KU Leuven and various extension centres, and is funded by the Flemish government. Given the importance of the tomato category, **Greenyard Fresh Belgium** supports the project and is part of the Industrial User Group.

FRESH





Vertical Farming enters commercial trials

Since 2018, **Bakker Barendrecht** is cooperating with a vertical farming company to deliver the first fully conditioned herbs to end-consumers. Since vertical farming becomes a more and more realistic option to grow products, Bakker started this project with a hands-on mentality to monitor the status of this innovation in combination with real supply. This alternative way of farming allows growers to produce more products in a limited space and under completely controlled parameters such as light, soil, wind, water, temperature etc. Furthermore, these products are grown without any pesticides use and water can be reused multiple times.



PEACE - Stimulating sustainable trade

The Greenyard ambition

Worldwide, food chains are becoming longer and more complex. Greenyard views this as an incentive to generate social, economic and environmental benefits through the entire chain and is also committed to the highest standards of business ethics and compliance.



The Greenyard approach

On the supply side, Greenyard actively focuses on social standards, responsibility, transparency and traceability by working in close collaboration with its growers and suppliers. Internally, the company is taking measures to maintain an ethical business spirit, notably through its Code of Conduct.



Responsible supply chain

The Greenyard impact

Throughout the value chain, ensuring social standards is of utmost importance for Greenyard. For this reason, Greenyard has established the ambition to conduct business with suppliers that can vouch for their compliance with international and national employment legislation, particularly in risk countries. In order to foster a responsible supply chain, Greenyard works in close collaboration with its suppliers and provides direct training and support.

Greenyard sources more than 2.5 million ton of fruits and vegetables from 90 countries. To assess an origin country's risk, the company uses the Amfori BSCI classification. 24% of its volumes originate from risk countries whereby Greenyard requests suppliers to assure social compliance through assessment tools (GlobalG.A.P GRASP) or certification schemes (e.g. Rainforest Alliance, SEDEX, ETI, SA8000). By the end of financial year 2019-20 the company intends to publish its grower base social compliance assurance and develop measurable KPI targets.

Beyond social compliance, Fair Trade volumes have also grown steadily and represent about 3% of Greenyard Fresh volumes.



Aiming for 100% sustainable procurement and beyond

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The Fresh entity, **Bakker Barendrecht**, has set the ambitious goal of 100% sustainable procurement by 2020. In this way, Bakker wants to guarantee that human rights and working conditions are respected. This ambition is also in line with the Dutch Sustainable Trade Initiative Covenant for fruit and vegetables (Initiatief Duurzame Handel - IDH) that Bakker has signed. This covenant is a Dutch initiative in the fruit and vegetable sector that wants to guarantee to consumers that all fruit and vegetables will be sustainably produced by 2020 in risk countries. Many major Dutch growers and supermarkets have already signed the covenant. Through close contact with partners and a unique collaboration for the long term, Bakker is close to achieve the objective. Steps are now being undertaken to expand the covenant beyond social compliance.

Contribution to the SDGs



Tackling modern slavery & forced labour together

Greenyard Fresh UK has increased efforts to combat Modern Slavery and Forced Labour within the supply chains and has utilised the Stronger Together initiative, a multi-stakeholder business-led initiative, to drive awareness on the issue.

Greenyard Fresh UK first adopted the Stronger Together model in 2014 within its operations. In 2018, Greenyard Fresh UK became Global Steering Group members of the South Africa programme and extended the initiative across its supply chains in the UK and South Africa. This has resulted in a positive impact in both countries, with 15 top fruit suppliers in the UK and 70 suppliers in South Africa attending training workshops during 2018.

Greenyard believes that building capacity within supply chains is the most effective way to combat Modern Slavery and will continue to work with Stronger Together in both the UK and South Africa. The initiative will now be extended to UK suppliers of **Greenyard Frozen UK**.



Greenyard's own operations

The Greenyard impact

The basis of sustainable trade is present in Greenyard's own activities. Through its Code of Conduct, Greenyard has a set of rules outlining the unified social norms and responsibilities for all Greenyard operations. It explains and details the commitment in the areas of diversity, human rights, fair employment, fraud, anti-corruption, environment, health and safety and privacy.

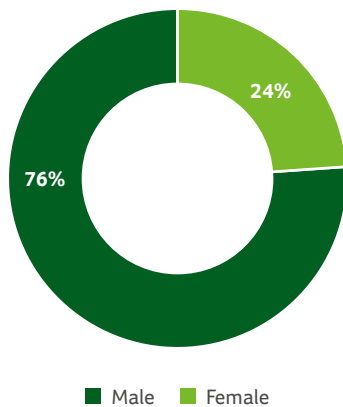
Every person working at Greenyard is subject to the code. The whole management has signed up to it, and it provides the employees with guidance and solid principles to follow, even in complex situations. The company has made a special effort to

reach all employees by translating the code into 12 languages.

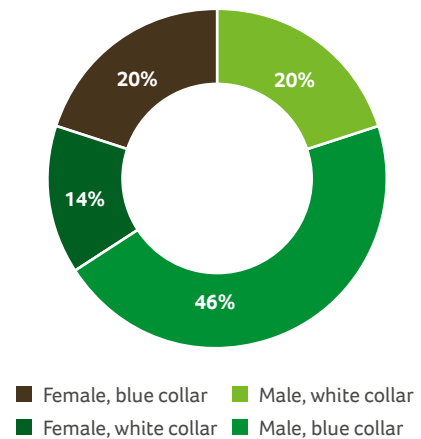
Diversity (cultural, between generations, linguistic, between men and women, etc.) and equal opportunities are important values for Greenyard. The company focuses on the evolution towards a gender balance at all levels and retaining older, experienced employees, by providing a supportive work environment. More than 80 different nationalities are working across Greenyard.

This year, Greenyard has not registered any lawsuits regarding non-compliance with human right, social or anti-corruption and fraud regulations.

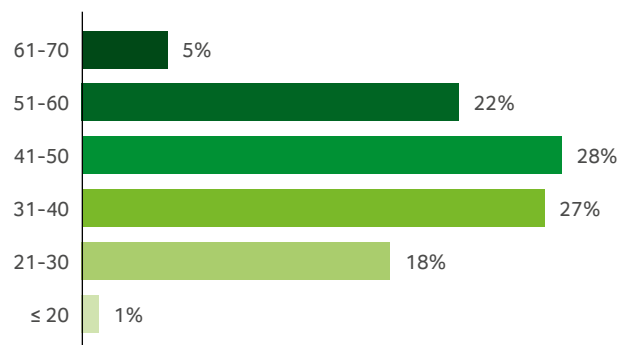
Diversity of our management



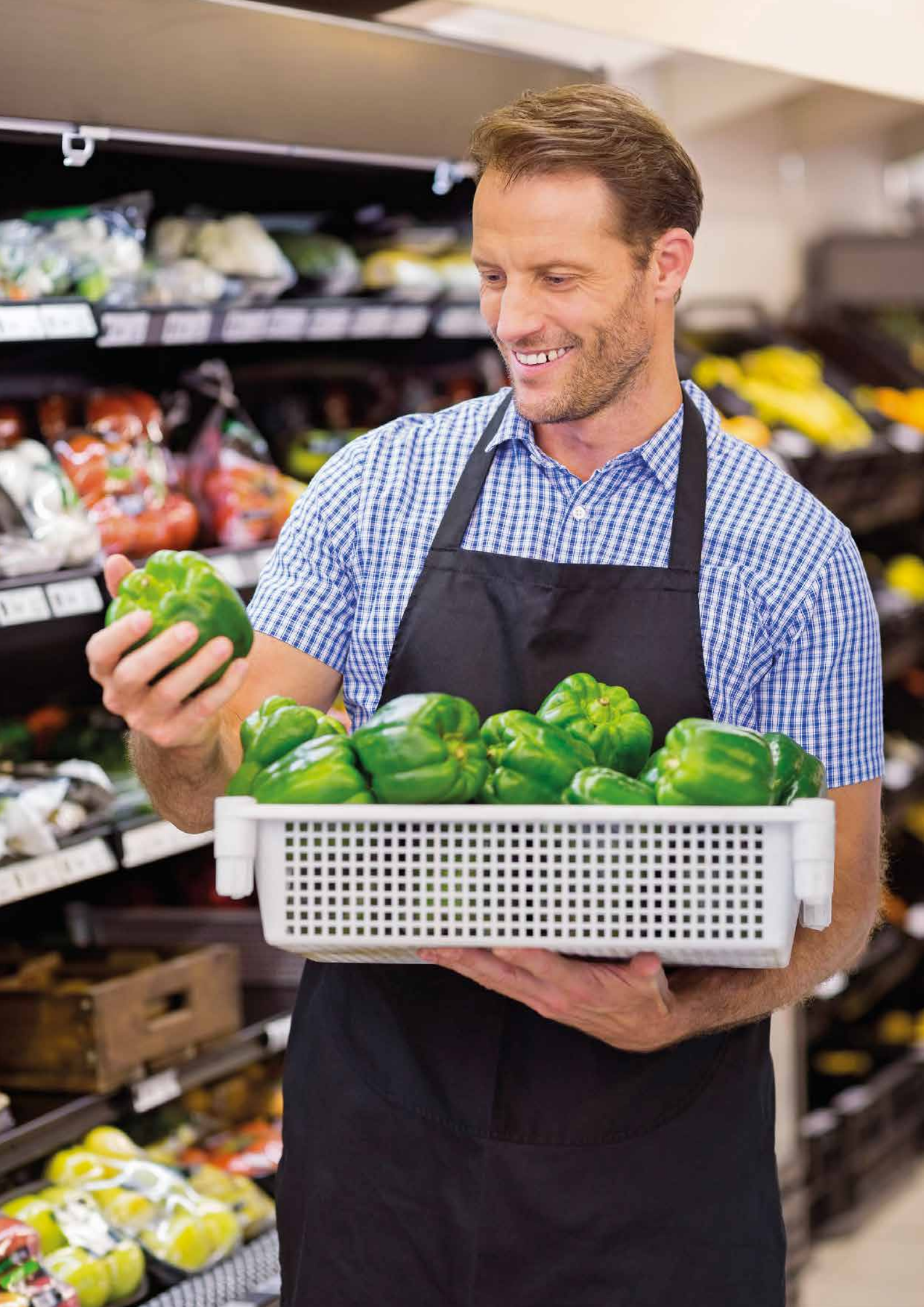
Diversity of our employees



Contribution to the SDGs







Partnership - Strengthening collaboration in the chain

The Greenyard ambition

Greenyard recognises that fostering a sustainable and responsible chain is not a path it can take alone. For achieving its ambition to be a responsible supplier of high-quality, healthy and sustainable products, Greenyard needs to have strong collaboration with its partners.



pliers and growers. Because of this level of collaboration, the company can fully focus on sustainability. Greenyard divisions cooperates with business partners who share similar beliefs and strive for partnerships with customers and end-consumers. Working together, it is Greenyard's ambition to develop product ranges that appeal to modern customers and inspire healthy lifestyles.

The Greenyard approach

Since its inception, Greenyard has always worked closely together with its food sup-

port for local and community projects.

GROWER BASE

Fresh



2,500 growers & suppliers

Long Fresh



2,000 growers



42,000 ha

CUSTOMER BASE

Fresh



retail
95%



food service
5%

Long Fresh



retail
67%



food service
22%



food industry
11%

Grower partnerships

The Greenyard impact

Greenyard sources its fruit and vegetables from a worldwide network of growers and suppliers. The company believes that by providing training, and by building strong, long-term partnerships with this network, it can improve efficiency, availability, sustainability and working conditions. Greenyard's training programme includes optimising cultivation, reducing environmental impact, the transition to organic cultivation, and safeguarding nature.



Long-term relations with local growers

Greenyard has a long tradition of working closely with growers throughout its various divisions. The **Long Fresh** segment's partnership model is characterized by contract growing. It is engaged in and with producer organisations to constantly improve agricultural practices and product availability and quality. **Greenyard Prepared** growers are organised in producer organisation BND, whereas an important part of **Greenyard Frozen growers** are member of producer organisations in various production regions.

Similarly the Fresh segment values its close cooperation with local growers, whether organised in producer groups or individually. The cooperation can go as far as joint investments, such as the joint venture between **Greenyard Fresh UK** and Bardsley Farms in the UK to further develop and assure local supply of topfruit and stonefruit.

Contribution to the SDGs



Strengthening the supply chain of mangos in West Africa

Greenyard Fresh Germany is co-funding an Integrated Development Partnership to strengthen the supply chain of fresh mangos in Mali along with German Development Agency GIZ (Deutsche Gesellschaft für Internationale Zusammenarbeit - GIZ) and Bayer. Greenyard is providing training sessions in Mali for growers, harvesting teams, exporters, and local institutions on several topics including tree pruning, fertilizer use, water management, tree nursery, disease control, social standards and specifications for European retailers. Running till 2020, the partnership is already delivering results with a productivity increase of 40%, improved quality and the creation of additional jobs.

Securing local organic supply

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Nine Italian producers have come together to found an Organic Farmers' Group led by **Greenyard Fresh Italy**.

The cooperative venture has the main aim of improving the production of organic fruit and vegetables. Members will share best practices to further develop production techniques, and waste management practices which respect the environment, in particular protecting the quality of water, soil and landscape as well as preserving and promoting biodiversity. Greenyard is taking care of the distribution to customers.



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Customer partnerships

The Greenyard impact

Greenyard actively seeks to partner with its customers and shares expertise and know-how to make sure that its products are ideally suited to customer needs.

Through these collaborations, the company mainly works to optimise its product assortment and introduce innovative concepts. The collaboration also allows it to tailor production and logistics to customer requirements, and to operate more time-consciously and efficiently.

Wonky soup connects value chain food waste efforts

Greenyard strongly believes customer partnerships are key to reduce food waste, adapting supply to consumer demand. Weather conditions can nevertheless influence volume and quality, at times resulting in leftover produce. Where possible these products are used in other divisions or donated to local food banks. Another recent alternative is the cooperation of Fresh entity **Bakker Barendrecht**, a major Dutch retailer and growers with the 'Waste Factory' (Verspillingsfabriek). The company uses food industry surpluses and turns them into soups, sauces and other products. Trials have been initiated to supply surplus tomatoes and bell peppers to the Waste Factory. Two types of soup are now available in the major Dutch retailer's stores under the 'Wonky' label.

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Contribution to the SDGs



Co-creation results in healthy & convenient oven dishes

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Consumers are increasingly seeking convenient options to eat fruit and vegetables. With a major Belgian retailer as strategic partner, a masterplan for the fresh-cut category has been devised to further develop this high potential category over the next five years. Four pillars for growth were defined based on joint market research. Based on these, a new range of delicious, multi-purpose, healthy and easy oven dishes has been developed. Just add olive oil and it's ready for the oven, in a handy oven-ready dish with handles. After an intense and constructive collaboration with all stakeholders, the new range was launched in the customer's stores in September 2018.



Strategic partnership brings consumer widest offer

Greenyard Frozen UK and a major UK retailer entered into a strategic partnership agreement for the supply of the full range of frozen fruits, vegetables and herbs. This partnership agreement will allow the major UK retailer to offer its shoppers the widest frozen fruit portfolio with around 25 premium quality frozen fruit stock keeping units. Greenyard Frozen UK will assist the customer in terms of quality, technical management, account management and logistics thanks to the collaboration of the different departments and a dedicated team.



Industry leadership

The Greenyard impact

As a leading player in the fruit and vegetable industry, Greenyard actively engages in industry associations and stakeholder initiatives in order to advance the industry as a whole. The company commits time and resources to support these initiatives both locally and internationally. Various senior managers serve as board members and specialists participate in a multitude of working groups. In a fragmented industry, Greenyard believes these initiatives are essential to effectively promote healthy lifestyles, sustainable production and consumption, innovation and free trade.

Contribution to the SDGs



Other industry memberships include: AHDB (UK), APLOG (PT), APOL (PT), British Frozen Food Association (UK), Comité de Gestión de Cítricos (ES), Confcommercio (IT), Confindustria (IT), DFHV (DE), CSIF (FR), FEVIA (BE), Flanders' Food (BE), FNLI (NL), FPC (UK), Fresh Trade Belgium (BE), Fruitimprese (IT), GroentenFruit Huis (NL), GS1 (DE), NFU (UK), UNILET (FR); VDKL (DE), VEGEBE (BE), VIGEF (NL), World Avocado Organisation.

About Greenyard

Greenyard (Euronext Brussels: GREEN) is a global market leader of fresh, frozen and prepared fruit & vegetables, flowers and plants. Counting Europe's leading retailers amongst its customer base, Greenyard provides efficient and sustainable solutions to customers and suppliers through best-in-class products, market leading innovation, operational excellence and outstanding service.

Our vision is to make lives healthier by helping people enjoy fruit & vegetables at any moment, easy, fast and pleasurable, whilst fostering nature.

With more than 9,000 employees operating in 25 countries worldwide, Greenyard identifies its people and key customer and supplier relationships as the key assets which enable it to deliver goods and services worth ca. € 4 billion per annum.

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for a healthier future