

Soya Sourcing Policy

<u>Scope</u>

This policy applies to the use of Soya in the supply of products to The Compleat Food Group

- Soya as a food ingredient Soya and food ingredients containing soya
- Soya in animal feed for the production of meat and poultry including soya meal, soya hulls, soya
 oil
- Food additives containing soya

<u>Aim</u>

The mass production of soya causes environmental and social sustainability issues. Soybeans are produced predominantly in North America, South America, Europe and Asia. Soya production can have a detrimental impact on important biomes such as the Amazon, Cerrado, and the Gran Chaco which we would like to protect from deforestation and conversion. Therefore, the main focus of this policy is achieving sustainability of Soya sourced from any origin.

The Compleat Food Group will work with suppliers to support the sourcing of sustainable soya by ensuring all soya entering our supply chains is deforestation and conversion free as soon as possible, and by 2025 at the latest. To deliver this commitment we will develop an action plan that will support our transition through purchasing credits and mass balance certification to physical assurance soya is verified deforestation and conversion free and ultimately sustainable. Our subscriber membership of the Soya Transparency Coalition and being active members of the UK Soya Manifesto will help to facilitate the sourcing changes we are supporting in this policy.

https://uksoymanifesto.uk

https://soytransparency.org

Implementation

Soya as a food ingredient

- All soya used in an own label and branded finished product must be Non GM.
- Where soya is the primary ingredient in an own label finished product this is to be physically sustainable by January 2021. This should be from a segregated supply chain where possible. If this is not available, then mass balance shall be used.
- Where soya is the primary ingredient in a branded finished product this is to be physically sustainable by January 2023. This should be from a segregated supply chain where possible. If

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this is not available, then mass balance should be used. Where this is not possible sustainable soya credits must be purchased. The Compleat Food Group will purchase the credits in line with the FEFAC sourcing guidelines and charge back to the manufacturing sites or ingredient suppliers.

- Where soya is used in a branded line that The Compleat Food Group distribute without any input the company manufacturing the product shall be made aware of this policy and encouraged to sign up to the soya manifesto.
- Food additives containing soya (e.g. soya lecithin) must be included in this policy.
- Where sustainable soya credits are purchased this can be GM or non-GM. These should be purchased from the soya source country.
- If sourcing Organic Soya this must be sourced from Europe and certified to EU Organic Regulation.
- Soya and soya additives should only be used in food as an ingredient for its functionality in delivering optimum product quality. Alternative sustainable options shall be explored during development where appropriate.

Soya in animal feed

- Livestock must be fed non-GM soya, but GM Soya s currently permitted in conventional livestock due to lack of availability of Non-GM in the supply chain. Non-GM soya must be used in Organic livestock.
- The feedmills and importers used to source Soya should be a signatory to the statement of support for the Amazon Soya Moratorium and support the Cerrado Manifesto.
- From January 2022 all soya used in animal feed for retailer own label products shall be from suppliers with evidence to demonstrate deforestation and conversion free soya sourcing, and/or mass balance soya, and/or sustainable soya credits from the soya source country.
- By January 2025 all soya used in animal feed for retailer own label products is to be physically sustainable to one of the approved soy standards listed within this policy or from a verified deforestation and conversion free supplier.
- If sourcing Organic Soya this must be sourced from Europe and certified to EU Organic Regulation.
- Soya shall only be used in animal feed for its functionality in delivering optimum livestock nutrition. Alternative sustainable options should be explored during development where appropriate.
- Suppliers of own label meat products will be required to provide details of the soya used within the animal feed to support annual reporting.
- From December 2022, road maps shall be agreed with each manufacturing site and / or protein supply chain to show a working time line for the transition to sustainable soya by January 2025. This document shall be reviewed at least quarterly to assess progress against `set targets.
- Each retailer roadmap shall be shared with the soya manifesto on a quarterly basis.
- The Compleat Food Group shall publicly report on progress against this policy via our website on an annual basis and participate in annual reporting for retail customers.

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Approved Soy Standards

- Sustainable soya used in own label products must meet a soy standard approved in the retailer code of practice.
- Soya used in branded products must be from one of the following soya standards:

-Round table on Responsible Soy Association (RTRS) -ProTerra

- -Danube or European Soya
- -ISCC PLUS Cefetra CRS
- -Cargill Triple S
- -ADM The Responsible Soybean standard
- Cefetra Responsible Soy

Please refer to FEFAC Soy Sourcing Guidelines for further information.

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