

Our Food Waste Prevention Practices

Performance Indicator	Target Year	Target	Performance of 2020	Status by Target	Base Year / Status
Our food waste disposal tonnage / Our food sales tonnage	2030	50% ↓	%24 ↓	In progress	2018 / 5.36
	2025	36.6% ↓			

Co We aim to reduce the ratio of our food waste disposal tonnage to our food sales tonnage by 50% in 2030, we achieved **24% reduction in 2 years.**

As a food retailer, we believe that we have a responsibility to support sustainable agriculture, prevent the waste of food products produced with a lot of effort, and primarily consume them as food. We carry out measurement, categorization, analysis, and improvement studies to reduce food loss and food waste disposal in our operations in accordance with the food recovery hierarchy and to ensure the re-utilization of consumable foods. In addition, we increase the awareness of our customers on this issue and offer suggestions that they can apply in daily life.

OUR PERFORMANCE AND TARGETS

As member companies of the **Food Waste Coalition within the Consumer Goods Forum (CGF)**, we have committed to halving our food waste disposal rates by 2030, **in line with SDG 12.3**. In this direction, we **aim to reduce** the ratio of our food waste disposal tonnage to our food sales tonnage by **36.6% in the medium term until 2025 and 50% by 2030 in the long term**, compared to the base year of 2018. Our food waste disposal rate, which was 5.36 in our base year, was 4.07 in 2020, a reduction of 24% in 2 years.

Our food waste disposal tonnage / Our food sales tonnage (%)



The projects we carry out to reduce food waste are as follows:

- Operational improvements
- Delivering the food to individuals in need
- Raising the awareness of consumers
- Donating food for feeding animals
- Extending product shelf life by employing technological methods
- Generating energy from organic waste
- Reducing food waste of our suppliers



OPERATIONAL IMPROVEMENTS AND DISCOUNTED SALES

In line with our goal of reducing at source, which is the top priority of the waste hierarchy, we continue our efforts to reduce food waste disposal caused by food spoilage. We have determined that **80% of our food disposal is made up of vegetables and fruits**, and we have carried out various studies for this perishable product group. In the **automatic order system**, we have implemented to prevent losses due to overstocking, we use an algorithm that learns information about the order of fruits and vegetables, previous orders, stock status, and sales. With this system, which we have expanded in all of our stores, we guarantee **correct order and stocking**.

We offer a **25%-50% discount on ripe fruits and vegetables and our fresh products that are approaching the Expiry Date** and support their conversion into sales as a priority. With these discounts, we prevented the disposal of 4,774 tons of fresh products such as fruit, vegetables, meat, and chicken in 2020, and saved a food equivalent to the annual turnover of 10 MigrosJet stores.



We prevented **4,774 tons of food loss with the discounts we made on fresh food and ripe fruit and vegetable products whose Expiry Date is approaching.**

With the Banana Tree project, which we implemented in 2020, the contact of bananas with the ground was cut off and their putrefaction and disposal rates were reduced. Compared to the previous year, the one-year cumulative banana disposal rate of the 15 stores that were installed, an average of 16% decrease was found in the destroyed kg value. It was decided to expand the project.



OUR RESPECTING FOOD PROJECT

We deliver food products that do not satisfy the sales standards in visual terms, but which remain nutritious and are convenient, to those in need with **“Whole Surplus (Fazla Gıda)”**, a web-based donation platform. Thanks to this new generation practice, which we started to use for the first time in Turkey in 2017, the food products that can be donated match requests of the individuals in need. In this way, the donated foods are delivered to the right addresses and in appropriate quantities, and all of them are valued.

We supported the delivery of more than **6.8 million meals** to those in need.

With the **donation of 1,216 tons in 2020**, we have been supporting the delivery of more than **6.8 million meals** which is equivalent to 3.2 tons of food to those in need since the beginning of the project. You can **watch** the video of our project on our YouTube channel.

**TAZELERİ
ATMIYORUZ
PAYLAŞIYORUZ!**



EXTENDING THE AWARENESS OF CONSUMERS

In addition to the practices and projects we have developed to reduce food loss, we focus on understanding the current situation and raising awareness of the consumers. In 2018, we supported the consumer behavior research that leads to food loss, commissioned by the Turkish Food Safety Association (GGD) to Nielsen. In 2020, we started to carry out consumer awareness activities in order to prevent unnecessary food waste, with the addition of information that products with a recommended Best Before Date (BBD) can be consumed and offered for sale in the guide of the revised Turkish Food Codex Labeling and Awareness-Raising for the Consumers.

At the same time, we participated in the **Save Your Food** campaign, which was launched by the **Food and Agriculture Organization of the United Nations (FAO)** and our **Ministry of Agriculture and Forestry** to raise public awareness of **food waste**. In this direction, we have started to provide information with infographics and videos on issues such as Expiry Date - BBD difference, storing foods in the right conditions, evaluating leftover foods with different recipes, through our stores and social media channels. In addition, we provided **"Expiry Date Discount Application"** training to our **19,895 employees** and online **"Food Waste Recovery Process"** training to our **19,137 employees**.



We pioneered the research on consumer perceptions and behaviors leading to food loss, organized by the Turkish **Food Safety Association** and conducted by Nielsen, **with the contributions of leading companies in the retail and FMCG industry.**

2018



We participated in the workshop organized by the Ministry of Agriculture and Forestry and expressed our suggestions and opinions.

2019



We participated in the Save Your Food campaign, which was launched by the United Nations Food and Agriculture Organization (FAO) and our Ministry of Agriculture and Forestry to raise public awareness of food waste.

2020



OUR “FRESH LEFTOVERS TO OUR FOUR-LEGGED FRIENDS” PROJECT

Since 2014, we have been running the “Fresh Leftovers to Our Four-Legged Friends” project for the feeding of forest and street animals. In our stores, the Expiry Date is approaching; however, food products that remain convenient for consumption are donated to feed stray animals and forest animals through **HAYTAP (Turkish Animal Rights Federation)**. Within the scope of the project, we have **contributed to the nutrition of forest animals and stray animals with a total of 3,016 tons** of food aid and **1,120 tons in 2020**. We placed **specialty-designed animal food containers** in front of our **300 Migros and Macrocenter stores in 25 provinces** so that stray animals living around the stores can be fed in a clean and healthy environment. In our stores located in regions where stray animals are abundant, we allocate food containers to our store in line with the demands.

These stores take care to regularly refresh cat and dog food in food areas.



EXTENDING THE PRODUCT LIFE OF RED MEAT

Within the scope of MİGET, we carry out studies aimed at evaluating our products in the most effective way possible, minimizing loss and extending the shelf life of our products, thanks to our innovative product line and expert butcher staff.

- We realized optimum stockpiling and robust cold chain practices through the **MAP (Modified Atmosphere Packaging)** packaging technique and extended the shelf life of our products by nearly 30%.
- As of the end of 2019, we switched to the “**Zero Inventory**” application for the calf carcass used in production as raw material. As a result of the application, it was aimed to extend the shelf life by 40%; but in 2020, there was a pause in the work due to the Covid-19 pandemic.

We increased the life of our red meat products by **30%** with MAP packaging.



In 2020, we obtained enough energy from the obtained biogas to run a **100-watt lightbulb** for **372,308 days**.

OUR ENERGY GENERATION PRACTICES FROM ORGANIC WASTE

We support the use of organic wastes that are not suitable for consumption for energy recovery and composting. We sort the food waste generated by our Bursa, Gebze, Esenyurt, and Bayrampasa distribution centers and Bursa vegetable and fruit warehouse at the source and send them to biogas plants. In 2020, **we sent 4,255 tons of organic waste** from our **719 stores** connected with these facilities to the **biogas plant**, and 2,458 tons of compost and 899 kWh of electricity were obtained from 425 cubic meters of biogas. This is equivalent to the energy to run a **100-watt light bulb** for **372,308 days**.



Energy Generation from Organic Waste	2018	2019	2020
Biogas (dm ³)	528	520	425
Electricity (kWh)	1,028	1,012	899
Compost (tons)	3,051	2,851	2,458
Organic waste sent to biogas plant (tons)	5,281	5,200	4,255

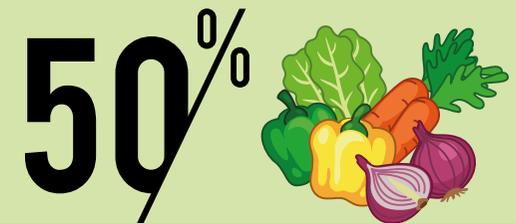
REDUCING FOOD WASTE OF OUR SUPPLIERS

In addition to fighting to reduce food waste in our operations, we also support our suppliers to reduce food waste. Accordingly, we have joined the “10x20x30” initiative, which is managed globally by the **World Resources Initiative (WRI)**. This initiative, in which 10 retailers from around the world invite 20 supplier companies, is aimed at supporting the goal of cutting food destruction **in half** by 2030, which is included in the SDG 12.3, throughout the supply chain. In 2020, **23 volunteer suppliers** joined this initiative with us.

Our companies, for which we organized information and training on the studies carried out globally to reduce food waste, started to work to measure and reduce food waste disposal rates. We guide our suppliers in the use of the **Global Food Loss and Waste Prevention Protocol** and the registration of food waste within the scope of the ATLAS program to be created by WRI.

As the leading company in the sector, we are the **only company from Turkey** among the top 10 retailers in the **WRI 10x20x30** initiative.

Source Reduction:
With the developed automatic ordering system, we designed the product stocks in our stores to prevent food waste. We offer discounts between 25% and 50% on meat and dairy products, dry food, and ripe fruit and vegetables that are approaching their Expiry Date.



Feed Hungry People:
We deliver foods that do not satisfy the sales standards in visual terms, but which remain nutritious and are convenient, to those in need through the donation platform.



Feed Animals:
We feed stray animals with foods that are not suitable for sale but remain convenient for consumption.



Industrial Uses:
We enable the conversion of waste vegetable oils delivered to us by our customers into biodiesel.



Composting:
We ensure that organic waste that cannot be consumed is converted into biogas and fertilizer.



**Landfill/
Incineration**

