

## Our Food Waste Prevention Practices



WE MEASURE, ANALYZE, **CATEGORIZE, AND IMPROVE** OUR EFFORTS TO PREVENT FOOD WASTE AND TO ENSURE THAT STILL EDIBLE FOOD IS DEPLOYED IN LINE WITH A DEFINED RECOVERY HIERARCHY.

Performance indicator	Target Year	Target	2022 Performance	Status by Target	Base Year / Status
Our Food Waste Tonnage/ Food Supply Tonnage	2030	50% ↓	27.7% ↓ (3.68)	In progress	2018/ 5.09

As a pioneering food retailer in Türkiye, we understand the importance of responsibly reducing food loss and waste. We develop partnerships across our value chain to prevent food waste. We measure, analyze, categorize, and improve our efforts to prevent food waste and to ensure that still edible food is deployed in line with a defined recovery hierarchy.

We have improved our logistics processes, including maintaining the cold chain and proper stock management. We deeply-discount the prices of near-overripe fruits and vegetables as well as products approaching their Expiry Date. We also donate unsold food products to charities to ensure they do not go to waste. We send organic waste to be converted into biogas and compost. To prevent post-harvest waste, we also support initiatives that use items that do not meet sales presentation criteria in other ways, such as making sauces, jams, and other products. These efforts have prevented the waste of food equivalent to more than 51 million meals in the last four years.

We raise food waste awareness among consumers and provide practical tips to help people avoid wasting food by sharing informational messages through our social media accounts.

### Our Performance & Targets

As a member of the **Food Waste Coalition** within the **Consumer Goods Forum**, the umbrella organization for the world's leading retail and fast-moving consumer goods companies, we are committed to reducing food waste in line with United Nations' Sustainable Development Goals. We have therefore set a target of reducing the ratio of our food waste tonnage to our food sales tonnage by 50% compared to its 2018 level.

In accordance with changes made in the Food Loss and Waste Protocol standard in 2022, we updated that target to reduce the ratio of our food waste tonnage to our food supply tonnage. We also recalculated our past data using the new standard. According to the revised performance indicators, our food waste ratio decreased from 5.09 in the baseline year to 3.68 in 2022, achieving a reduction of 27.7% in four years.

## AWARENESS-RAISING PROJECTS



WE ARE A MEMBER OF THE  
FOOD WASTE COALITION  
WITHIN **THE CONSUMER  
GOODS FORUM.**

## Our Food Waste Prevention Practices



### Our Practices on Consumer Awareness

We are committed to supporting agriculture and preventing food waste. We do this by supporting producers and raising awareness among consumers to help them all make more informed choices, by developing projects and applications of our own, and by participating in efforts to understand the current situation and increase consumer conscientiousness. We believe that everyone has

Our food waste tonnage/food supply tonnage (%)



a role to play in protecting the planet. We therefore encourage all consumers to be part of the solution by promoting biodiversity, local products, and minimizing edible resource losses.

- 2018 In partnership with other leading retailers and fast-moving consumer goods companies, we led a Food Safety Association and Nielsen research to identify **consumer perceptions and behavioral patterns** that contribute to food waste.
- 2020 We joined the “**Save Your Food**” campaign, an initiative of the Food and Agriculture Organization of the United Nations (FAO) and the Ministry of Agriculture and Forestry, to raise public awareness about food waste. Through our stores and social media channels, we provide information on topics such as the difference between “Expiry” and “Best Before” dates, how to put leftover food to good use, and how to store unprepared and prepared foods properly.
- 2021 Under the leadership of the Ministry of Agriculture and Forestry and with the support of FAO, we prepared **Guide to Combating Food Waste at Food Points of Sale**. The guide shares recommendations and best practices for reducing food loss and waste that may occur during operations across retail sector.
- 2022 3,864 employees participated in the ‘**Expiry Date Discounting**’ training program, 4,227 in the ‘**Save Your Food**’ training program, and 3,269 in the ‘**Migros Store Zero-Waste Practices**’ training program.

## PROTECTING THE PLANET

WE ENCOURAGE ALL CONSUMERS TO BE PART OF THE SOLUTION BY PROMOTING BIODIVERSITY, LOCAL PRODUCTS, AND MINIMIZING EDIBLE RESOURCE LOSSES.



## Our Food Waste Prevention Practices

### Operational Improvements and Discounted Sales

We believe that reducing food waste at source is one of the most effective ways to combat the problem. To this end, we are constantly developing new projects and initiatives to reduce food waste. We are also integrating technology into our operations to help us achieve our goals. For example, we use an automatic ordering system to prevent overstocking. This system uses a smart algorithm to calculate optimal order quantities of fruits and vegetables based on previous orders, stock levels, and sales. This helps us to avoid overstocking and ensure that we are ordering the correct amounts.

In addition to our other efforts to reduce food waste, we also offer **discounts of 25% to 50%** on products that are **approaching their expiry date** and on near-overripe fruits and vegetables. This helps us to reduce food waste and provide our customers with more affordable produce. In 2022, this program prevented the disposal of 9,589 tons of fresh produce such as fruit, vegetable, meat, chicken, the value of which is equivalent to the annual revenues of 25 Migros Jet stores.

### Our Respecting Food Project

We have been running “**Respecting Food**” project since 2017 to prevent food waste and provide surplus food to those in need. Through the project’s partnership with **Fazla**, still-nutritious and wholesome food items that remain unsold are matched with individuals in need.



With the donations of 6,161 tons we made in 2022, we have provided the delivery of more than 25.8 million food items to those in need since the beginning of our project. A video providing more information about the project can be viewed on our **YouTube channel**.

**Fazla** mobile app’s ‘**Surprise Box**’ feature notifies users of participating stores near them where they can purchase food items approaching their expiry date at a 50% discount if they pick them up in person. In 2022, 1.1 tons of food were saved from being wasted by 16 Migros and 16 Macrocenter stores that participated in this project.

### Our “Fresh Leftovers to Our Four-Legged Friends” Project

Migros has been running its “**Fresh Leftovers to Our Four-Legged Friends**” project since 2014. The project donates food items that are no longer fit for human consumption but are still safe and nutritious for animals to eat to the Turkish Animal Rights Federation (HAYTAP). Since the project began, Migros has donated a **total of 5,954 tons of food to help feed stray animals**, including the 1,530 tons that 897 stores in 76 provinces donated to HAYTAP in 2022. Migros has also had **specially designed food bowls** installed in front of **227 of its stores** to provide a clean and healthy environment for strays to feed in.

### Our Black Soldier Fly Project

Migros, Fazla, and Germina are collaborating on a Black Soldier Fly project. The project breeds black soldier flies (*Hermetia illucens*), which have so far converted 46 tons of organic food waste into useful high-protein food resources and prevented 1,211 tons of carbon emissions.

## FOOD DONATION

IN 2022, WE DONATED 6,161 TONS OF FOOD TO THE PEOPLE IN NEED.



# Our Food Waste Prevention Practices



## Our Energy Generation Practices from Organic Waste

When waste cannot be recycled or reused, we convert it to biogas or compost to minimize its environmental impact. Only organic waste that is completely unfit for consumption is used in this way. Food waste generated at our Gebze, Esenyurt, Bayrampaşa, and Torbalı Distribution Centers, and İzmir Fruit & Vegetable Warehouse is sorted at source and used as input in a project to **generate energy through composting and biomethanation**. This project is run in collaboration with İstaç, a waste management company founded in 1998. In 2022, 509 tons of organic waste from 22 of our stores were converted into compost. The biogas obtained from our food waste has generated enough energy to power a 100-watt bulb for 436,035 days.

Organic Waste Recycling Results	2019	2020	2021	2022
Biogas (dm³)	520	425	580	498
Electricity (MWh)	1,012	899	1,223	1,051
Compost (tons)	2,851	2,458	2,610	2,242
Waste sent to biogas plant (tons)	5,200	4,255	5,800	4,983

## Reducing Food Waste of Our Suppliers

In addition to our efforts to reduce food waste in the conduct of our own operations, we also raise awareness of food waste among our suppliers and support their efforts to reduce their food waste as well. Accompanied by 26 Migros suppliers who volunteered to take part, we are the first food retailer in Türkiye to join the “10x20x30” global initiative of the **World Resources Institute (WRI)**, which aims to halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains. As per the **Global Food Loss and Waste Prevention Protocol** and under the WRI ATLAS program we are also supporting our suppliers in recording food waste for more effective tracking and management.

## Harvesting All Products of Field

We help reduce food waste by insisting that an entire crop be harvested and then finding economically beneficial ways to use items that do not meet our appearance and measurement standards. In 2022:

- Of the 700 tons of apples we procured from Antalya and Isparta, 90% were sold in our stores and 10% were resold to fruit-juice companies. We also procured 7,000 tons of apples from local farmers.
- We procured 1,100 tons of kiwis from the Eastern Black Sea provinces of Rize and Artvin, where kiwi cultivation is second only to tea as a source of income for the region’s inhabitants. These procurements make a significant contribution to local economies. Mandarins that we procured from Rize’s farmers were also sold across our regional stores.

# BIOGAS FROM FOOD WASTE

THE BIOGAS OBTAINED FROM OUR FOOD WASTE HAS GENERATED ENOUGH ENERGY TO POWER A 100-WATT BULB FOR 436,035 DAYS

