

## Key

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**Please indicate if your company is involved in the production, operation, trade, or sale of any the following: Alcohol**

1) Confirm what % of company revenue came from alcohol sales in the previous fiscal year. If greater than 1% of revenues come from the sale of alcohol, please answer the following:

7.5% of company revenue came from alcohol sales in the last fiscal year (2022). Revenue related to alcohol sales is only applicable to our UK sales. No alcohol is sold in our business operating in France.

2) Does the company comply with all of the regulations and laws related to the sale of alcohol in the jurisdictions in which it operates?

Yes, Caprera Ltd. has been approved and registered to trade in wholesale alcohol under the UK's Alcohol Wholesaler Registration Scheme (AWRS) in line with the Alcoholic Liquor Duties Act 1979, section 88C and regulations made under section 88E. Our AWRS reference number is XVAW 000 0011 1985.

3) Please describe the company's training procedures for employees that are involved in the sale of alcohol, and any applicable certificates related to the sale of alcohol.

Our compliance with the Alcohol Wholesaler Registration Scheme (AWRS) demonstrates our commitment to due diligence in our alcohol supply chain. However, specific training procedures for employees involved in the sale of alcohol are not applicable to our wholesale business model. This is because AWRS approval and maintenance of the licence requires the company to prove due diligence in the supply chain ensuring that all goods sold are duty paid and in free circulation to the UK market. The Collectiv Food sales team does not require any specific training as it is the liability of the business owner/directors to maintain the licence.

4) How are risks such as selling to minors mitigated by the company?

As an approved Alcohol Wholesaler Registration Scheme holder, we are required to maintain stringent controls and procedures to mitigate any risks. However as Collectiv Food only sells B2B as a wholesaler, the sale of alcohol to minors is not an applicable risk. Customers of Collectiv Food are B2C restaurants and caterers and thus would be subject to the Alcohol Licensing Act of 2003 under which the legislation covers training of staff to prevent the sale of alcohol to minors.

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**Please indicate if your company is involved in the production, operation, trade, or sale of any the following: Animal-based products or services (including seafood)**

1) What % of revenue comes from this industry?

Approximately 82% of total revenue in the last fiscal year (2022) is related to animal-based product sales (meat [71.1%], seafood [4%], dairy [6.6%] and egg [0.3%]) across our business operating in the UK and France.

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**Please indicate if your company is involved in the production, operation, trade, or sale of any the following: Industries with a large potential biodiversity impact (including logging or logging equipment, agriculture, etc.)**

- 1) What is the actual and/or potential negative impact of the company's industry on biodiversity?

Collectiv Food recognises that the meat and wider animal-origin product industry in which it trades can have a significant impact on biodiversity due to factors such as habitat destruction, deforestation, and intensive farming practices. These activities can lead to the loss of biodiversity, degradation of ecosystems, and increased carbon emissions.

- 2) What steps have you taken to monitor and manage your impact on biodiversity?

Collectiv Food has implemented robust measures to monitor and manage its impact on biodiversity. Independent assessments of the company's food and drink suppliers are conducted annually. Supplier assessments are specifically focussed on material risks based on an independent materiality assessment which takes into account the location(s) and product category(ies) in which a given supplier operates. Additionally, all food and drink suppliers are required to sign Collectiv Food's Producer Code of Conduct, which includes commitments to completing an annual sustainability assessment and actively working towards improvements in management of environmental and social risks, including biodiversity management where relevant. Through these procedures, Collectiv Food ensures that its animal-origin producers disclose evidence of biodiversity-friendly practices and actively work towards minimising their impact.

- 3) Does the company have any specific targets related to preserving or conserving biodiversity? If so, what are they?

Collectiv Food acknowledges the importance of preserving and conserving biodiversity. While specific targets related to biodiversity preservation or conservation are not yet in place, our focus on annually assessing suppliers

and actively working with suppliers towards improvements in biodiversity management among other interrelated environmental risks (e.g. greenhouse gas emissions and soil health management) demonstrates our commitment to mitigating negative impacts and promoting more sustainable practices within our supply chain.

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**Please indicate if your company is involved in the production, operation, trade, or sale of any the following: Energy- and emissions-intensive industries**

- 1) Please explain the aspects of your industry that make it energy and emissions intensive.

Collectiv Food is an urban food wholesale distribution company, and as such requires energy-intensive infrastructure. This infrastructure includes refrigeration, storage, and transportation of perishable goods.

- 2) What energy source(s) are used by your company (fossil fuels, natural gas, biodiesel, solar, etc.)?

Collectiv Food utilises various energy sources for its operations. The specifics vary depending on the region and availability, but typically includes fossil fuels (diesel vans and truck) and electricity sourced from the grid (electric vans and cargo bikes; refrigeration).

- 3) What are your company's primary contributors to its carbon footprint?

According to the latest carbon footprint assessment conducted by a third party using the GHG Protocol, 92% of Collectiv Food's carbon footprint comes from food and drink purchases. Of that 92%, ~75% are beef and poultry purchases. Freight, including upstream and downstream transport of goods, accounts for around 4% of the company's carbon footprint.

- 4) Given that your industry is energy and emissions intensive, what steps have you taken to manage your energy use and carbon emissions? Does the company have any specific energy and/or carbon reduction targets, and what are they?

Collectiv Food is committed to managing its energy use and carbon emissions as part of our Net Zero commitment:

To support reduction, Collectiv Food assesses its carbon footprint through third-party assessments using the GHG Protocol methodology on an annual basis and is regularly assessing the life-cycle emissions of all trading food and drink products with a third party to support future Scope 3 reduction targets.

Across our supply base, required annual food and drink supplier assessments also include assessment of greenhouse gas management and reduction across Scopes 1–3.

The Collectiv Food team has also adopted an Environmentally Preferable Purchasing Policy which prompts those from the Collectiv Food team involved in the procurement of goods and services for the office to focus on environmental responsibility as a key factor in their purchasing decisions.

Specific targets are in place to support emissions reduction related to our delivery operations. Specifically, Collectiv Food is focussed on the reduction of last-mile delivery emissions (warehouse to customer location journeys) through increased adoption of our patented POD last-mile delivery model. In January 2022, we set a target to achieve 1 tonne of CO<sub>2</sub>e savings with POD deliveries (vs conventional last-mile deliveries) per month by July 2023 and have already surpassed this target since November 2022. We also have a supporting target to reach 85%+ of volumes delivered through PODs, which means we locate PODs in all major cities we serve, with each POD operating at 60%+ capacity.

- 5) Does your company conduct an assessment of how it compares with others in their industry in terms of energy usage, carbon emissions, and/or how these impacts are managed?

Yes, Collectiv Food has benchmarked its POD delivery emissions against the emissions of the incumbent last-mile delivery model. The incumbent last-mile delivery model refers to the model of food delivery from warehouse to customer locations, and which is adopted by the food wholesale industry today.

The incumbent model is a serial operation, i.e. one where deliveries are carried out sequentially in time. The POD model differs from the incumbent model in that it makes use of shipping containers and greener vehicle types (cargo bikes and e-vans), the former of which enables a decoupling of the last-mile journey. This means that POD deliveries are not serial, but instead independent events.

Additionally, although requested, our carbon accounting partner was not able to provide a benchmark for our company-wide carbon footprint due to a lack of comparable companies.

- 6) Does your company utilise any best practices related to minimising energy use and carbon emissions? If so, what are they and how do you manage these best practices?

Collectiv Food embraces various best practices to minimise energy use and carbon emissions. These practices include optimising delivery routes to reduce transportation distance and emissions, implementing energy-efficient technology (PODs; no refrigeration in POD last-mile deliveries and instead use of reusable cold plates to support temperature integrity), a focus on best-practice methodology for carbon accounting (e.g. GHG Protocol) and encouraging sustainable practices within its supply chain (e.g. through various company policies). Collectiv Food also actively collaborates with suppliers, customers, and industry partners to explore innovative solutions and share knowledge to drive sustainability improvements.

- 7) What is the company's energy intensity or carbon intensity per unit product (if measured and available)?

Based on the life-cycle assessments of trading food and drink products conducted by carbon accounting partner, My Emissions, and the specific emissions factors developed by last-mile delivery account partner, Greenly, the average carbon intensity per kg of product shipped by Collectiv Food as of May 2023 is approximately 9 kg CO<sub>2</sub>e. Emissions included in the calculation are due to farming, processing, packaging, upstream transport, and downstream transport and cover products trading in the UK and French business.

- 8) What % of the company's revenue comes from the product or service related to energy-intensive use?

100%

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**Please indicate if your company is involved in the production, operation, trade, or sale of any the following: Water-intensive industries**

- 1) Please explain the aspects of your industry that make it water intensive.

As a company involved in the trade of animal-origin products like red meat and dairy, Collectiv Food's industry is water-intensive primarily due to the water requirements associated with livestock production and the processing of these products.

- 2) What water source(s) are used by your company, and how does your usage impact other stakeholders that rely on that water source?

Collectiv Food manages its indirect water consumption impacts by independently assessing its food and drink suppliers on an annual basis across the applicable material risks as identified by a materiality assessment. On this basis, all animal-origin producers the company trades with are assessed on water consumption management. However specific

water sources used by suppliers of animal-origin products and impacts to other stakeholders that rely on those water sources are not known today.

- 3) Are your operations located in a water stressed region? If so, please provide details on the nature of the water stress, the impacts observed as well as the steps that the company may be taking in response to the water stress.

While the specific regions of Collectiv Food's red meat and dairy product purchases may vary, the company recognises the importance of considering water stress and its potential implications. Where water consumption is a key material risk to a specific food or drink supplier, the supplier is independently assessed on their management of water consumption on an annual basis. In this way, where suppliers may be operating in a water-stressed region, Collectiv Food expects suppliers to show evidence of adopting responsible water management practices. Providing proof of correction to Collectiv Food for any incidence of non-compliance may also be required. However there have been no such incidents or flagged water stresses to date.

- 4) Has the company determined its specific water intensity (i.e. litres / unit of product)? If so, please share the details of the same.

No

- 5) Given that your industry is water intensive, what steps have you taken to manage the water resources your company uses? Does the company have any specific water reduction targets, and what are they?

Collectiv Food manages its indirect water consumption impacts by independently assessing its food and drink suppliers on an annual basis across the applicable material risks as identified by a materiality assessment. On this basis, all animal-origin producers the company trades with are assessed on water consumption management.

- 6) Does your company conduct an assessment of how it compares with others in their industry in terms of water usage and/or management?



No

- 7) What % of the company's revenue comes from the product or service related to water-intensive use?

Revenue related to the sale of water-intensive products in the UK and France, specifically red meat and dairy sales, accounted for approximately 26% of total revenue in the last fiscal year, 2022.

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**Please indicate if your company has experienced any of the following in the past 5 years: Recalls due to quality control issues**

**Severity**

Please provide a summary of the recall in question.

What issue(s) prompted the recall?

Our supplier had made us aware that there was a potential of antibiotic contamination of the chicken breast they had provided after on-farm testing found an out-of-specification level of antibiotic in the drinking water. As a result, we were instructed to put the product on hold and not to release it to our customers. There was further testing conducted on the chicken products, but there were no antibiotic residues found in the chicken meat, so the product was cleared for release.

Does the affected product carry a risk of consumer illness or injury? If so, what are the risks?

The affected product in question posed a risk to consumer health due to elevated levels of antibiotics. Antibiotics are commonly used in healthcare to treat bacterial infections, but their presence in food products can be a cause for concern. When consumed in excessive amounts or inappropriately, antibiotics can have several health implications, such as contributing to antibiotic resistance and allergic reactions.

Were there any reported consumer illnesses/injuries? If so, please describe the nature of illnesses/injuries that were reported.

There were no reported consumer illnesses or injuries.

Did any affected individuals require medical treatment? If so, how many and how severe was the issue?

There were no individuals that required medical attention.

Did any food/health safety regulators classify the recall in terms of risk? If so, what was the classification?

There was no classification from regulators.

### **Scope**

How much of the company's product was included in the recall? This can be shared in terms of # of units or \$ volume.

There were 800 kg of chicken breast affected.

How much does this represent as a % of overall production across all of the company's products during the reporting period?

The affected 800 kg of chicken breast represents less than 0.001% of total volume of food shipped by Collectiv Food in fiscal year 2022.

If illnesses/injuries were reported, how many consumers were affected? How many of those affected required medical treatment?

There were no illnesses.

### **Frequency**

Has the company experienced any other product recalls in the past 5 years? If so, how many and how frequent were the recalls?

Collectiv Food has not experienced any other product recalls in the past 5 years.

If the company has experienced other recalls, were there any similarities between the recall events? If so, what were the similar aspects of the recalls?

Collectiv Food has not experienced any other product recalls in the past 5 years.

### **Remediation/Additional Info**

What actions has the company taken to address this issue?

We work with approved producers. Approved producers hold at least one Global Food Safety Initiative (GFSI) standard (such as BRC or IFS). In the UK, we also accept Small And Local Supplier Approval (SALSA) standards. If a producer does not have these, Collectiv Food's Technical Manager will audit the production site to assess whether the producer is fit for trade.

Has the company implemented any new practices/policies to help mitigate similar quality control issues from arising in the future? If so, please describe the measures taken.

As recall incidences are not frequent and the recall described above was dealt with effectively at the time, there were no additional practices or policies put in place to mitigate similar quality control issues. However, our Technical Manager plans to make our recall/hold procedures more robust in the coming months.

Please provide any recall notices or other summary documentation from the regulator if available

Not applicable.

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**Please indicate if any of the following statements are true regarding your company's suppliers: Operation in conflict zones**

Collectiv Food buys chicken from a Ukrainian supplier.

We are still trading with the Ukrainian supplier, MHP. The supplier is based in the west of Ukraine so production has largely not been affected by the war in the east of the country. The main issue has been communications with the head office (based in Kiev) and transport out of the country. Our poultry buyer keeps a close eye on the situation, requesting feedback from the supplier periodically to anticipate any disruption to our operations and orders specifically. With the last check-in in June 2023, the supplier has said that the current situation in Ukraine has improved since the issue was last discussed. Product and volumes are being produced and transport is fine. The only issue they see is when Poland closes their border. Under current EU rules this is illegal, and it only lasts a few days before Poland is forced to reopen the border. Apart from that, everything is going as well as could be.