

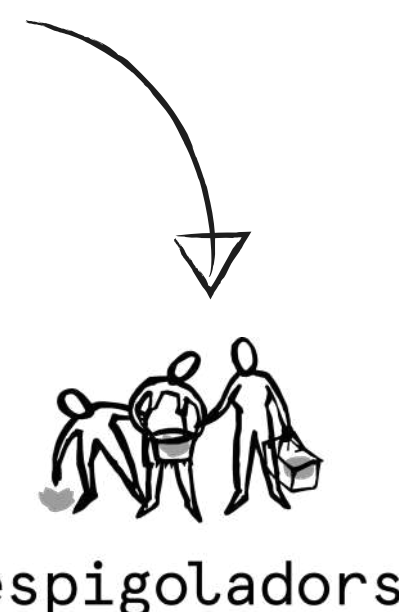
SUSTAINABILITY REPORT 2024



| | |
|---|---------------------------|
| 1 | es im-perfect® |
| 2 | our purpose |
| 3 | our engine |
| 4 | methods of transformation |
| 5 | to change the world |
| 6 | numbers with soul |



es im-perfect®



our purpose

our engine

methods of transformation

to change the world

numbers with soul

We are... the employment insertion company of Fundació Espigoladors

es im-perfect® is the employment insertion and food transformation company of Fundació Espigoladors, a social organization that addresses three key social needs through an innovative and empowering model: we fight for **food recovery**, to ensure the **right to healthy and sustainable food** for everyone, and to **create job opportunities** for people at risk of social exclusion.

In 2018, we opened the workshop of the es im-perfect® brand to reinforce our commitment to social justice and the circularity of our project. In 2024, we inaugurated a new production center in El Prat de Llobregat to build a new future with much more space!

We are... a socially responsible sustainable brand and #zerofoodwaste!

We are an activist brand of **plant-based preserves** committed to environmental sustainability and social justice.

At our workshop, we produce vegetable pâtés, marmalades, and sauces made with local fruits and vegetables that are discarded from the commercial circuit due to imperfections, price drops, or production surpluses.

At es im-perfect®, we reinvent them and give them new value through a sustainable model based on the principles of the **circular economy**. Furthermore, the es im-perfect® workshop is also a space of **socio-occupational insertion** for people at risk of social exclusion.

"We are es imperfect®: we give job opportunities, we give a voice, and we give a new life to every vegetable that the market has left behind."



Our Products

Plant-based preserves handcrafted using im-perfect fruits and vegetables.

"We make preserves that have as much heart as they do flavor. They are 100% plant-based and 200% committed".



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- SOCIAL INTEGRATION
- SUSTAINABILITY AND CARE FOR THE PLANET
- +70% OF FRUITS OR VEGETABLES*
- 100% NATURAL INGREDIENTS
- 100% VEGAN
- FOOD RECOVERY
- DEFENDING LOCAL AGRICULTURE
- DAIRY-FREE
- ALLEGEN-FREE
- GLUTEN-FREE

* Except for lemon and bitter orange marmalades.

Ideal packs for impact gift giving!

company welcome pack
Newborn welcome
... or any special occasion

Christmas bound
wedding favor

Gift packs
Want to be part of the solution?



Cheese Pairing Pack

Apple and cinnamon marmalade (30 g),
pumpkin and orange marmalade (30 g),
and onion marmalade (30 g).



Dreamer Pack

Two vegetable pâtés
(2 x 110 g)



#AllFoodMatters Pack^{FOUR}

Two jams (2 x 160 g)
and two vegetable pâtés (2 x 110 g)



#AllFoodMatters Pack^{FIVE}

Two jams (2 x 160 g),
two vegetable pâtés (2 x 110 g)
and one tomato sauce (1 x 295 g)

Eight Pack

Three jams (3 x 160 g),
three vegetable pâtés (3 x 110 g)
and one apple compote (1 x 220 g)



Circular Pack

Three jams
(3 x 160 g)

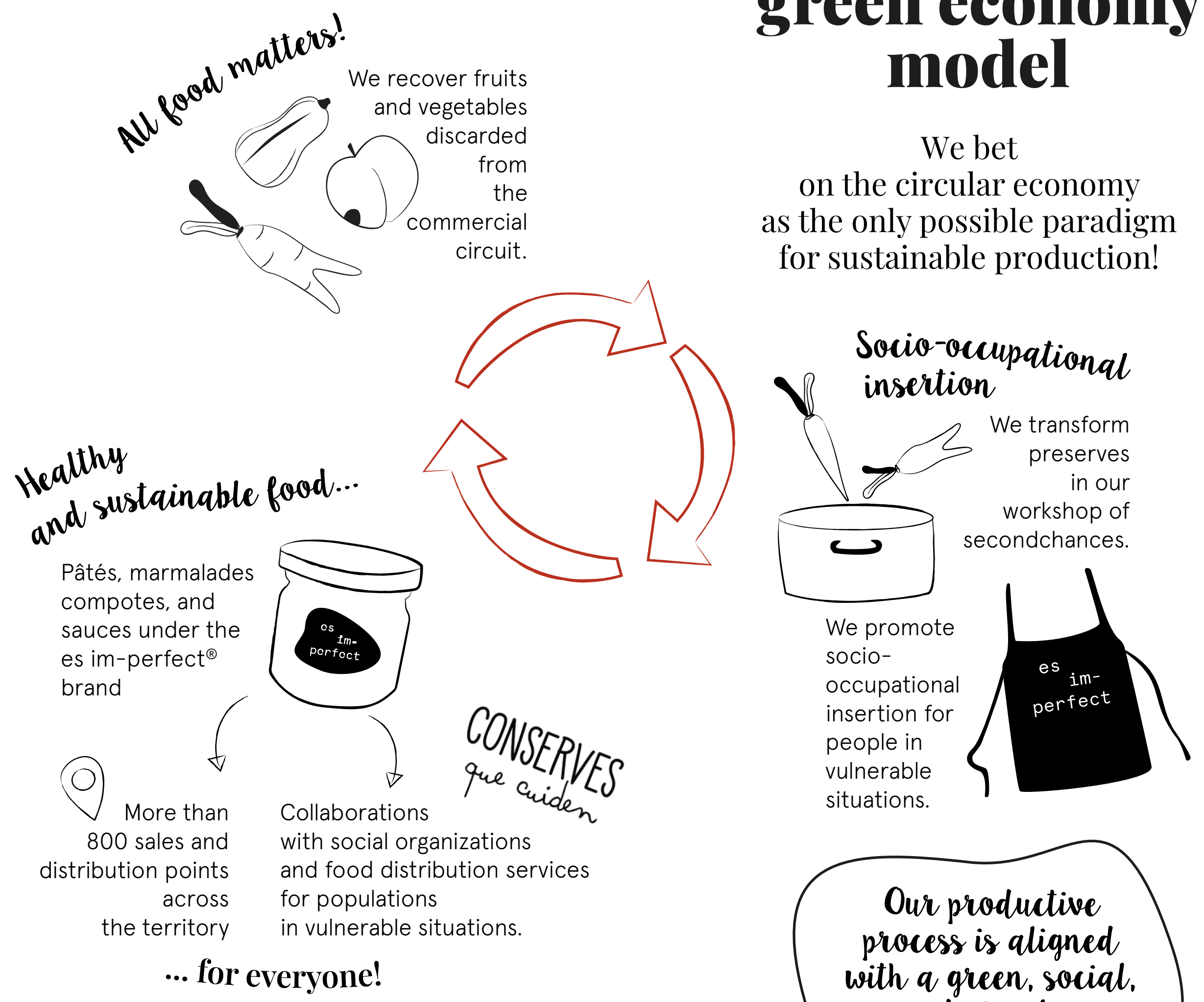


Reducing global per capita food waste by half is part of one of the Sustainable Development Goals (SDGs) agreed upon by the United Nations for 2030.



This company meets the highest standards of social and environmental impact.

es im-perfect®



Social and green economy model

We bet on the circular economy as the only possible paradigm for sustainable production!

Socio-occupational insertion

We transform preserves in our workshop of secondchances.

We promote socio-occupational insertion for people in vulnerable situations.



Our productive process is aligned with a green, social, and circular economy model

our purpose

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to change the world

numbers with soul

We got certified as a B Corp company

es im-perfect® is an insertion company, which means that we are committed to providing job opportunities to people who have a harder time finding work.

At es im-perfect®, we rescue those fruits and vegetables that don't meet the supermarket's beauty standards. You know, the ones that have a little "wrinkle" or "spot" but are still just as delicious. By giving them a second chance, we are fighting against food loss and food waste and taking care of the planet. That's already incredible, and we're very proud of it!

But it's not just talk—we also proved it with the B Corp certification. A certification that allows you to scrutinize every area of the company to spot all the outstanding things we do and all the ways we can improve—and we will keep doing so.

Being B Corp means joining a global movement of companies that choose to do things differently, correctly, and responsibly. As the saying goes: "there is strength in unity", and together we can show that businesses must be (and are capable of being) profitable while taking care of the planet and people at the same time.

"Being B Corp is not a medal; it's a way to say loud and clear: we can do business that embraces the planet and people."



our purpose

Food loss and food waste (FLFW)

Food fit for human consumption that is discarded from the agri-food chain for various reasons, caused by the dynamics of the current agri-food system and consumer society.

A problem with economic, environmental, and social implications.

The study "Driven to Waste: Global Food Loss on Farms" carried out by the WWF (2021) estimates that global food loss and food waste is at 40%, not 33% as previously indicated (FAO, 2011).

One-third of the food produced worldwide ends up in the trash. At the same time, in Catalonia and throughout the rest of Spain, about 25% of the population lives at risk of poverty*, facing challenges in accessing job opportunities and healthy food. (FAO, 2011)

*24.4% in Catalonia (AROPE rate, Idescat, 2023) 26.5% in Spain (AROPE rate, INE, 2023)

We emerged to reverse this paradoxical situation with a **model that creates positive environmental, economic and social impact** in an integrated and transformative way.

Food loss and food waste in the primary sector

In the primary sector, fruits and vegetables are discarded from the commercial circuit for various reasons related to **aesthetic standards or stemming from the dynamics of the current agri-food model.**

This situation aggravates the precarisation of farming, in addition to the waste of resources.

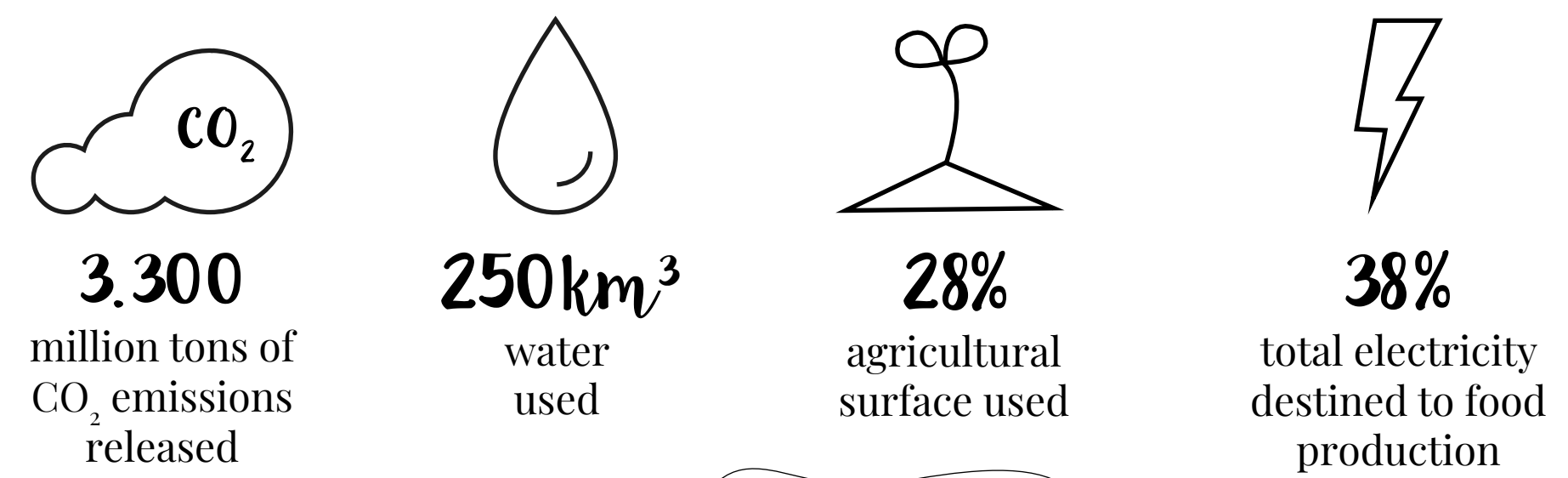
At a global level, losses occurring on farms amount to 15.3% of all food produced – a figure that places the spotlight on the very first level of the supply chain. WWF (2021)



our purpose

The environmental impact of FLFW

At least... 30% of all resources used in the production of food will end up being wasted.



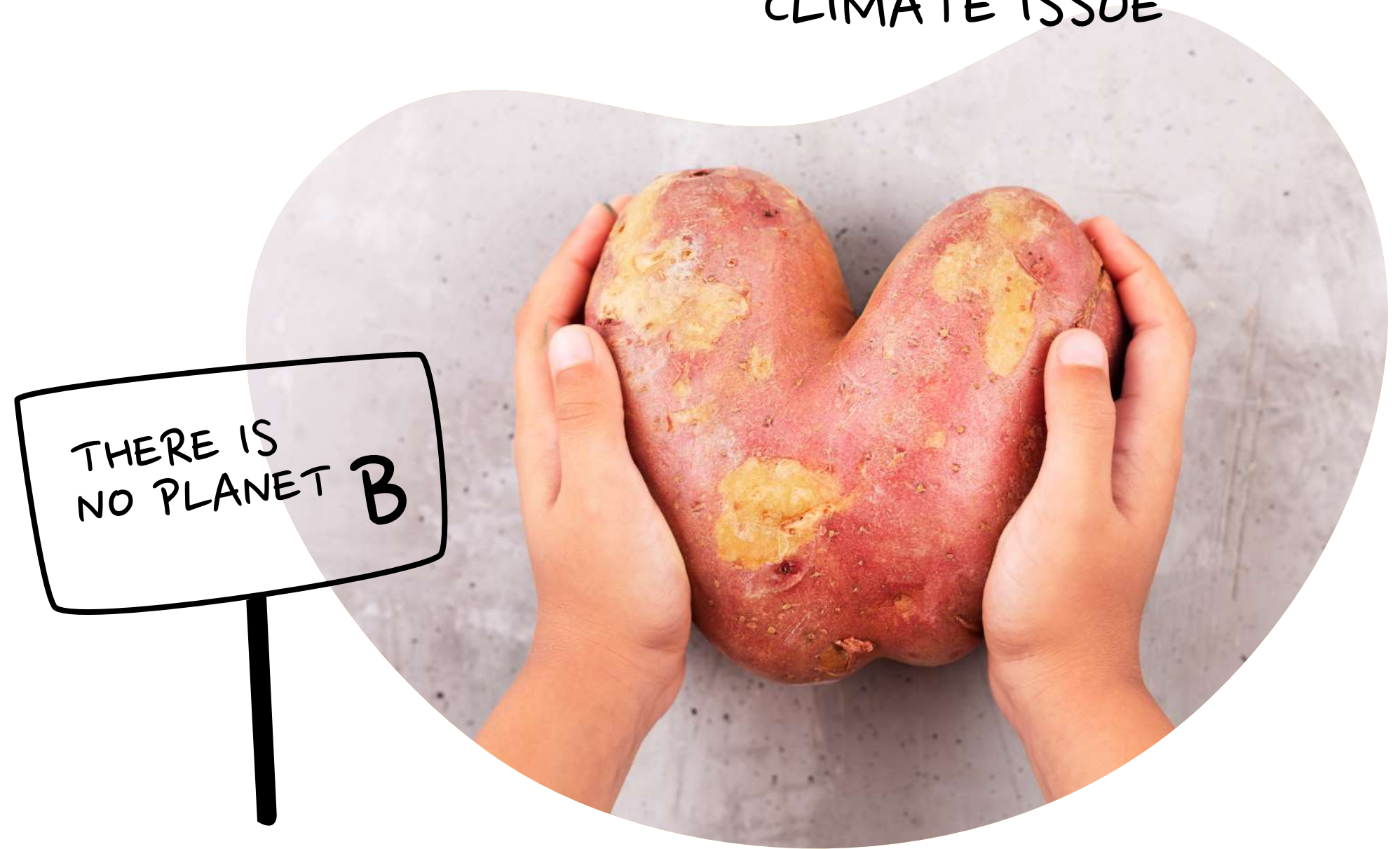
- +
- Habitat and ecosystem degradation, and biodiversity loss due to the use of agricultural land.
 - Pollution of available freshwater (aquifers and rivers).
 - Soil degradation due to the use of fertilizers, pesticides...
 - Methane gas production from the decomposition of food waste in landfills.

If food waste were a country, it would be the **3rd largest emitter of CO₂ (8%)**
Reducing this 8% of greenhouse gases would keep global warming under the 2 degree limit, as pleaded in the Paris Agreement (Drawdown Project, 2020).

Reducing food waste is one of the most effective solutions to mitigate climate change.

Source: Drawdown Project (2020)

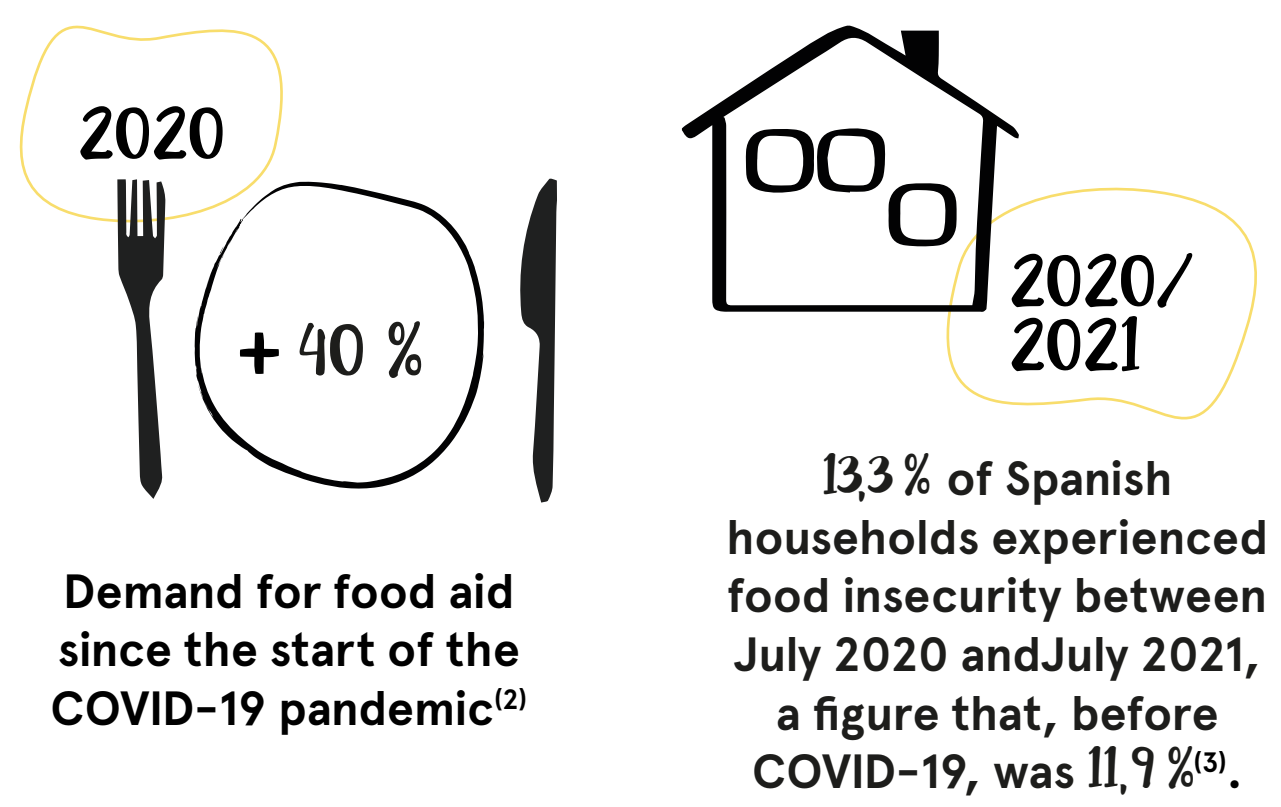
FLFW IS A CLIMATE ISSUE



The right to healthy and sustainable food

25.8% of the Spanish population is at risk of poverty or social exclusion⁽¹⁾, affecting nearly 12 million people. The economic and financial crisis of 2008 generated significant social inequalities and a state of social emergency. In 2020, the outbreak of the COVID-19 pandemic once again impacted the most vulnerable groups disproportionately.

In our country, a significant portion of the population faces serious difficulties in meeting their basic needs, including access to adequate healthy food. Currently, the right to food, despite being a **fundamental and universal right**, is far from being **guaranteed for the entire population**. Unequal distribution of wealth and the mechanisms of the current agri-food model are two factors that hinder this right from being realised.



⁽¹⁾Risk of poverty or social exclusion rate (AROPE), 2024. Source: INE (National Institute of Statistics) ⁽²⁾ Font: Banc dels Aliments de Catalunya (2020) ⁽³⁾ Font: "Alimentando un futuro sostenible" (Moragues-Faus, 2021)

our purpose

"We refuse to live in a world where food is thrown away while people go hungry. It's that simple."

"The right to food is the right to have regular, permanent and unrestricted access, either directly or by means of financial purchases, to quantitatively and qualitatively adequate and sufficient food corresponding to the cultural traditions of the people to which the consumer belongs, and which ensures a physical and mental, individual and collective, fulfilling and dignified life free of fear."

Jean Ziegler, United Nations Special Rapporteur on the right to food (2001)

The concept of the right to food goes beyond calorie intake; it also considers other dimensions such as the **ability to access food freely** (through one's own means) and **ability to choose what to eat**

"Conserve que cuiden"
(Preserves that take care)
for the right to healthy and sustainable food

Since the beginning of COVID-19, we have developed a line of preserves aimed at supporting communities in vulnerable situations

1/3 = 1.300

of all food produced is lost or wasted along the journey from the farm to the table

million tons of edible food



our purpose

The right to dignified labor

We work for social justice because we strongly believe that for a product to be sustainable, it must be socially responsible and produced in a dignified workplace.



The right to decent work is a fundamental and essential right, enshrined in the Universal Declaration of Human Rights of the United Nations: “**Everyone has the right to work, to free choice of employment, to just and favorable conditions of work, and to protection against unemployment.**”

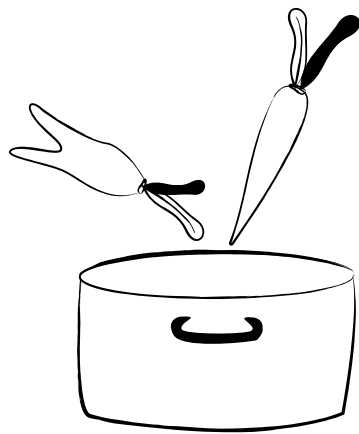
Although this right is recognized, **job insecurity** remains a reality for certain groups. This problem is especially acute, for example, for migrant women. Various factors such as lack of language skills, their environment, lack of a social support network, or limited access to resources mean that many of these women, after completing their migration journey, face a complete exclusion from employment opportunities.

These are obstacles, on another note, faced by all migrants. The **legal framework does not help either**, as it forces newcomers to remain in a situation of administrative irregularity (for at least 2 years) or limits their access to public sector jobs.

At es im-perfect®, we work to eradicate this situation and guarantee job and training opportunities for people in vulnerable situations.

Women are more likely than men to live below the poverty line, with a rate of 23.3% compared to 19.9% for men (IDESCAT, 2020). In 2023, the employment rate in Catalonia was 72.3% for men and 66.5% for women (INE, 2023).

The workshop of second chances



our engine

An innovation lab for food recovery!

Our offices, workshop, and logistics center are located in a industrial unit at carrer del Vallès, number 57-59, in the Fondo d'en Peixo industrial park in **Prat de Llobregat (Barcelona)**.
This strategic location allows us to be very close to the primary sector: near in the Baix Llobregat Agricultural Park and just 2 km from Mercabarna, Barcelona's wholesale market.



With the support of Singularis Projects for the promotion of the social economy and cooperativism. Promoted by the General Directorate of Social and Solidarity Economy and financed by the Ministry of Labour and Social Economy. With the support of the 2023 call of the Strategic Food Plan of Catalonia (PEAC in Catalan), in the line of promotion of transformative projects and for territorial rooting within the agri-food sector. In collaboration with: Conca de la Tordera and Agrícola del Prat Cooperatives and Hortec Sccl.



"In our workshop, we don't just cook preserves: we also give second chances, slow-cooked."

our engine

Governing Board 82 %
of Fundació Espigoladors

Mireia Barba, President and cofounder
Jaume Oller (Tandem Social), Secretary
Jordi Bruna, Treasurer
Ada Parellada, Board member
Joan Maria Sala, Board member

Mireia Barba 18 %
es-imperfect®'s sole administrator**Guidance to
individuals**

Agustina Martínez-Vivot Hardoy

Administration

Lídia González Luís
J. Catalina Morales Hernández
Zohra El Hawari
Tatiana A. Hernández Molina

Kitchen assistants

Ahmed Lakrih
Anna Ma Arjona Macias
Bautista Muñoz Cañizares
Debora Miro Martin
Dounia El Guassam
El Hassania Ouzif El Farouji
El Hossain Tafristan

*"Our secret ingredients are the people.
And no, we don't mind revealing them."*

Erick Chavez Hernández
Fatima Zahra Lefdali
Hafida Barrak
Hanane Aichi
Hatim Mouflih
Ibrahim Hajjoubi Qirris
Ihssan Ben Alilou
Imaddedine Guyab
Jaime Amurrio Camacho
Jessica C. Bezerra Goncalvez
Karim Mostaqim

Karima Adoul
Karla S. Hernandez Ventura
Khadija Gohuat
Maruf Hassan Hama
Meryem Saaïd
Nezha Ghani
Ouaadia Azarkan
Pedro Del Arco Garcia
Rabha Ouklallouch
Rachida Djebari Tahiri
Radya Benayad El Hauari



Ratiba Benthami Khouader
S. Ivania Girón Perez
Saida Chafki
Samira El Aissaoui
Susana Martinez Dominguez
Vanesa Perez Ruiz
Xavier Peñalver Perez
Youness El Karchaoui

Head of production

Marta Carreras Valldeperas

Sales

Albert Moreno Pérez

Communication

Anna Garreta Tarruella

Warehouse

Victor Vendrell Prades

Internships

David Martinez Roig
Laura Alcalde García
Shania C. Palma Chauca

Workshop tech staff

Barbara Jocelyn Aubaud
G. Paola Suarez Vargas

Volunteer

Andreu Barba Sopeña



Guidance to individuals

Individuals as the main ingredient!

We support people and their families in all areas of life, beyond just employment insertion. We do this with skilled professionals; through **a comprehensive and holistic model** that takes into account the context we are in to adapt to each person's individual situation.

The **employment insertion pathway** is an individualized socio-educational tool through which we carry out various intervention and support measures aimed at promoting the integration of workers into the regular labor market.

These pathways typically last between 6 months and 3 years. Through this process, we define a set of services, benefits, mentoring, guidance actions, personalized and supported paid work experiences, training in basic, interdisciplinary, technical, and professional skills, as well as workplace and social acclimatization. These actions aim to resolve exclusion situations and facilitate learning, knowledge, and the acquisition of general and specific skills and abilities that help workers effectively perform their tasks on the job.

Training, close support, and the bonds we build with the workers are the characteristics that define us. Through this working methodology, we can achieve significant changes and create opportunities and spaces where people can prove they are capable of moving forward.

"We believe in people, and we show it every step of the way, with training, support, and a job with a future."

"We like explaining our story as we know that sharing is the best way to multiply the impact."

Inspiring awareness visits to the production center

Discover the workshop of second chances!

At es im-perfect®, we offer visits to our production center in El Prat de Llobregat with the aim of raising awareness about food loss and waste, as well as the socio-employment insertion work we carry out as a social enterprise.

During the visit, the origins of the project are presented, along with the role of the Fundació Espigoladors, the operations and logistics of the workshop, and the process of making vegetable preserves from discarded fruits and vegetables. Visits can be paired with a tasting of our brand's products.



Communication

Promoting a change in social awareness is essential to building a better world and tackling global challenges such as food loss and food waste, sustainability of the agri-food system, the right to sustainable and healthy food, and social justice.



Awards and Recognitions

- Alimentos de España Award from the Ministry of Agriculture, Fisheries and Food. Category: Food Waste Reduction
- Finalist in the PITA Awards (Agri-food Technological Innovation Awards) from the Department of Climate Action, Food, and Rural Agenda
- Pinyol Award for Solidary Action Against Unemployment for the most innovative initiative of the year
- Rosa Maria Garriga Awards a la Millor Iniciativa de Sostenibilitat. "Dones pel Futur": the Catalan Association of Women Managers and Businesswomen

La Marga, marmalade from Barcelona's bitter oranges

As part of the project "Recovery and Transformation of Bitter Orange from the Streets in the City of Barcelona," promoted by the Barcelona City Council and the Espigoladors Foundation, we transform **bitter oranges collected from the streets of five districts of the city**: the goal is for them to stop being waste and to give them a second life. We collect them with the collaboration of local organizations and residents, and we turn them into a jam in our workshop called **La Marga**.

2.871 kg of bitter oranges recovered and transformed

=
13.400 marmalades prepared and distributed to social and community-based organizations

With the participation of: Sant Andreu District, Gràcia District, Ciutat Vella District, Les Corts District, Sant Martí District



Edible Cities

An initiative that aims to encourage a paradigm shift regarding the use of urban fruits, as well as to promote greener, more circular, and edible cities where waste is transformed into resources for the community.



Palau de la Generalitat's Pati dels Tarongers

Fundació Espigoladors has collected bitter oranges from the Pati dels Tarongers at the Palau de la Generalitat, and in our workshop, we made a jar of bitter orange marmalade, which is included as a gift for the institutional visits of the President of the Generalitat of Catalonia.



1.572 kg = 2.400 units

Urban(EAT)a: promoting food recovery of Catalunya's fruit trees

Hand in hand with Fundació Espigoladors, and under the motto "Our towns and cities are meant to be eaten," in 2023 we participated in **Urban(eat)a** with the goal of **promoting new ways to encourage food recovery in towns and cities through the edible fruits of urban trees**.

With the participation of the city councils of: Canet de Mar, Esplugues, Mataró, Reus, Sant Andreu de la Barca, Sant Boi de Llobregat, Torredembarra, Viladecans.



1.572 kg of bitter oranges recovered and transformed
=
10.000 marmalades elaborated and distributed amongst social and community organizations

Promoted by: Department of Business and Work, Generalitat of Catalonia. Funded by: Ministry of Labor and Social Economy

* Data from 2024

to change the world

Preserves that take care...

for the right to healthy food

We strive to facilitate access to vegetable preserves with social and environmental impact for people at risk of social exclusion, through **collaboration with social organizations and food distribution services** that assist groups facing food insecurity.

Thanks to this **networked work**, we provide these groups with vegetable preserves that are healthy and have a triple impact.



BANC DELS ALIMENTS



FUNDACIÓ PRIVADA
BANC DELS ALIMENTS
DE LES COMARQUES DE GIRONA



FUNDACIÓ
BANC DELS ALIMENTS
COMARQUES DE TARRAGONA



LA BOTIGA



An initiative
born in a time
of crisis

50.487 kg of fruits and vegetables recovered = 303.289 preserves prepared and distributed to organizations for groups in vulnerable situations

Maquila products for the primary sector

We support the agricultural sector by channeling their surplus produce

In our workshop, we also produce products for third parties, offering an option for producers, organisations, and companies wanting to promote food recovery through the sale of preserves with positive social and environmental impacts.



20.060 kg of fruits and vegetables recovered = 42.125 preserves prepared for third-parties

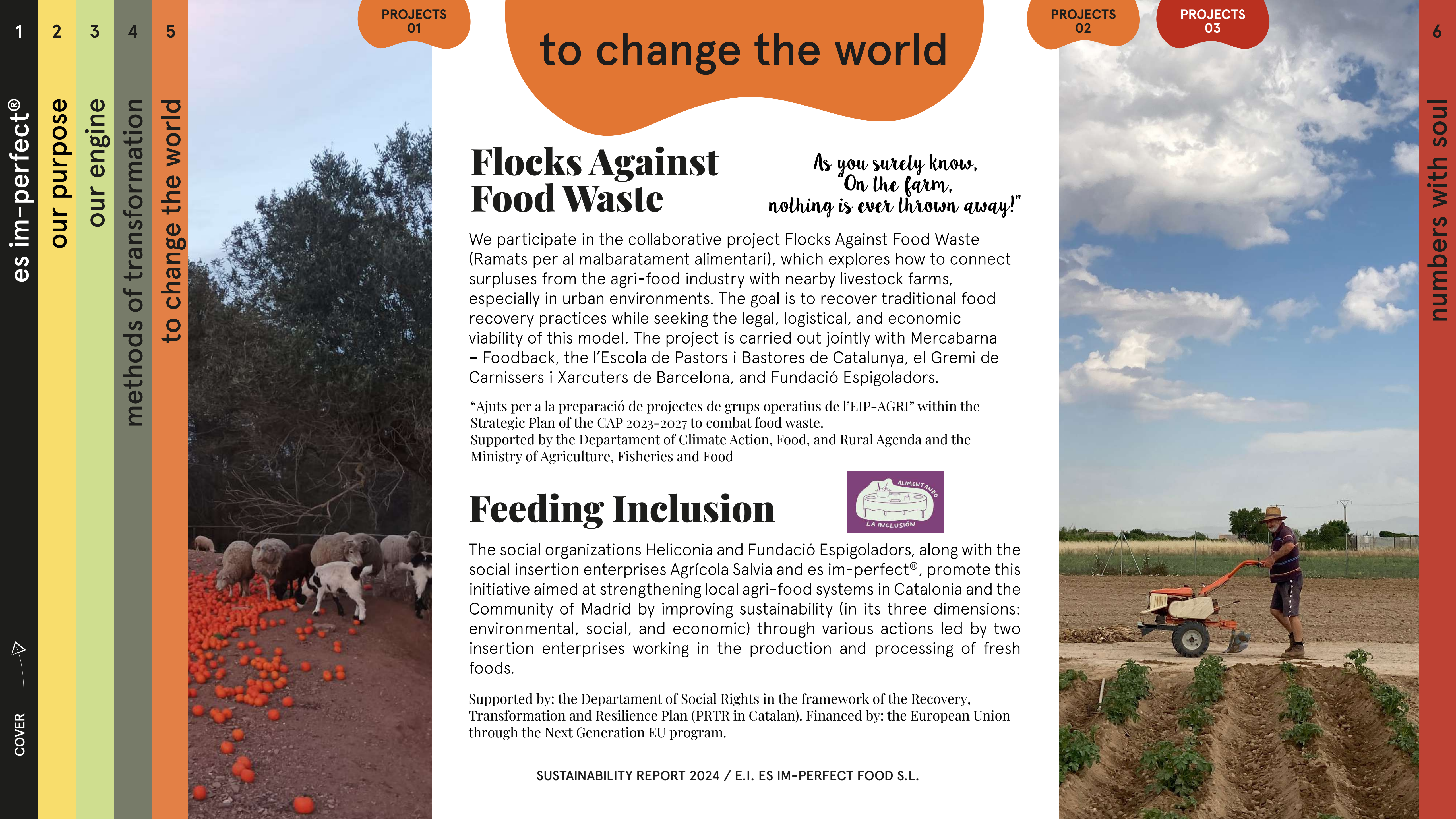
Foodback Mercabarna's food recovery center

We receive a portion of the food that arrives at Foodback, the food recovery centre where all plant-based surpluses arrive from Mercabarna. We take advantage of this abandoned-yet nutritious and delicious- food by transforming it into preserves. Pear, apple, and mango jams, cream of pumpkin, tomato sauce, just some of the products we've elaborated and distributed to different social organisations.



5.033 kg of fruits and vegetables recovered = 11.753 preserves prepared

* Data from 2024



Flocks Against Food Waste

*As you surely know,
"On the farm,
nothing is ever thrown away!"*

We participate in the collaborative project Flocks Against Food Waste (Ramats per al malbaratament alimentari), which explores how to connect surpluses from the agri-food industry with nearby livestock farms, especially in urban environments. The goal is to recover traditional food recovery practices while seeking the legal, logistical, and economic viability of this model. The project is carried out jointly with Mercabarna – Foodback, the l’Escola de Pastors i Bastores de Catalunya, el Gremi de Carnissers i Xarcuters de Barcelona, and Fundació Espigoladors.

“Ajuts per a la preparació de projectes de grups operatius de l’EIP-AGRI” within the Strategic Plan of the CAP 2023-2027 to combat food waste.
Supported by the Departament of Climate Action, Food, and Rural Agenda and the Ministry of Agriculture, Fisheries and Food



Feeding Inclusion

The social organizations Heliconia and Fundació Espigoladors, along with the social insertion enterprises Agrícola Salvia and es im-perfect®, promote this initiative aimed at strengthening local agri-food systems in Catalonia and the Community of Madrid by improving sustainability (in its three dimensions: environmental, social, and economic) through various actions led by two insertion enterprises working in the production and processing of fresh foods.

Supported by: the Departament of Social Rights in the framework of the Recovery, Transformation and Resilience Plan (PRTR in Catalan). Financed by: the European Union through the Next Generation EU program.

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GENERAL IMPACT

numbers with soul

AWARENESS IMPACT

FINANCIAL BALANCE

"When you hear that a preserve can change lives and save water, it is not magic. It is work done with purpose".

2024



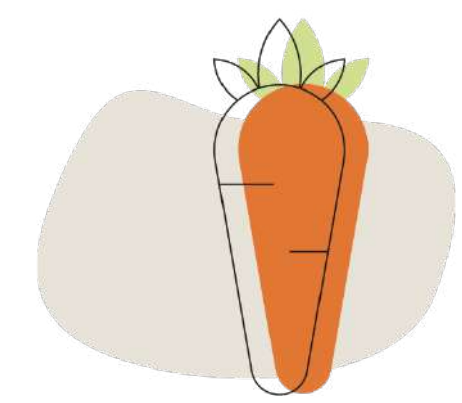
23 annual average of people in insertion tracks

76% women
24% men

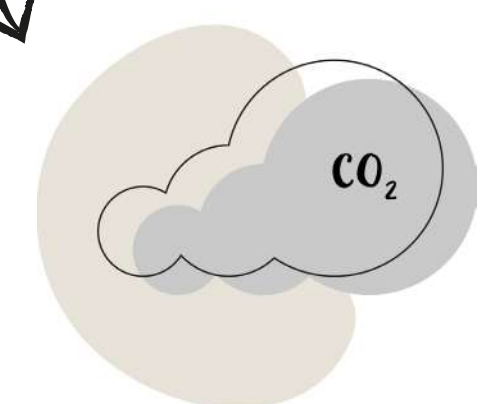
664.933 plant-based preserves prepared



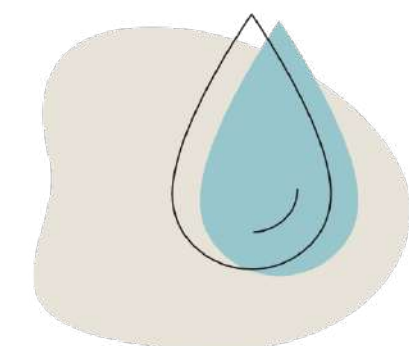
303.289 preserves distributed to organizations for groups in vulnerable situations



158 tonnes of fruit and vegetables recovered and transformed



238 tonnes of CO₂ emissions avoided = 37 laps around the world by car



1.080 million Liters of water saved = 41 Olympic swimming pools

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GENERAL
IMPACT

numbers with soul

Awareness & communication actions

visits
to the production center

88
groups

43
education
institutions

1.101
visitors

2024

@esimperfect

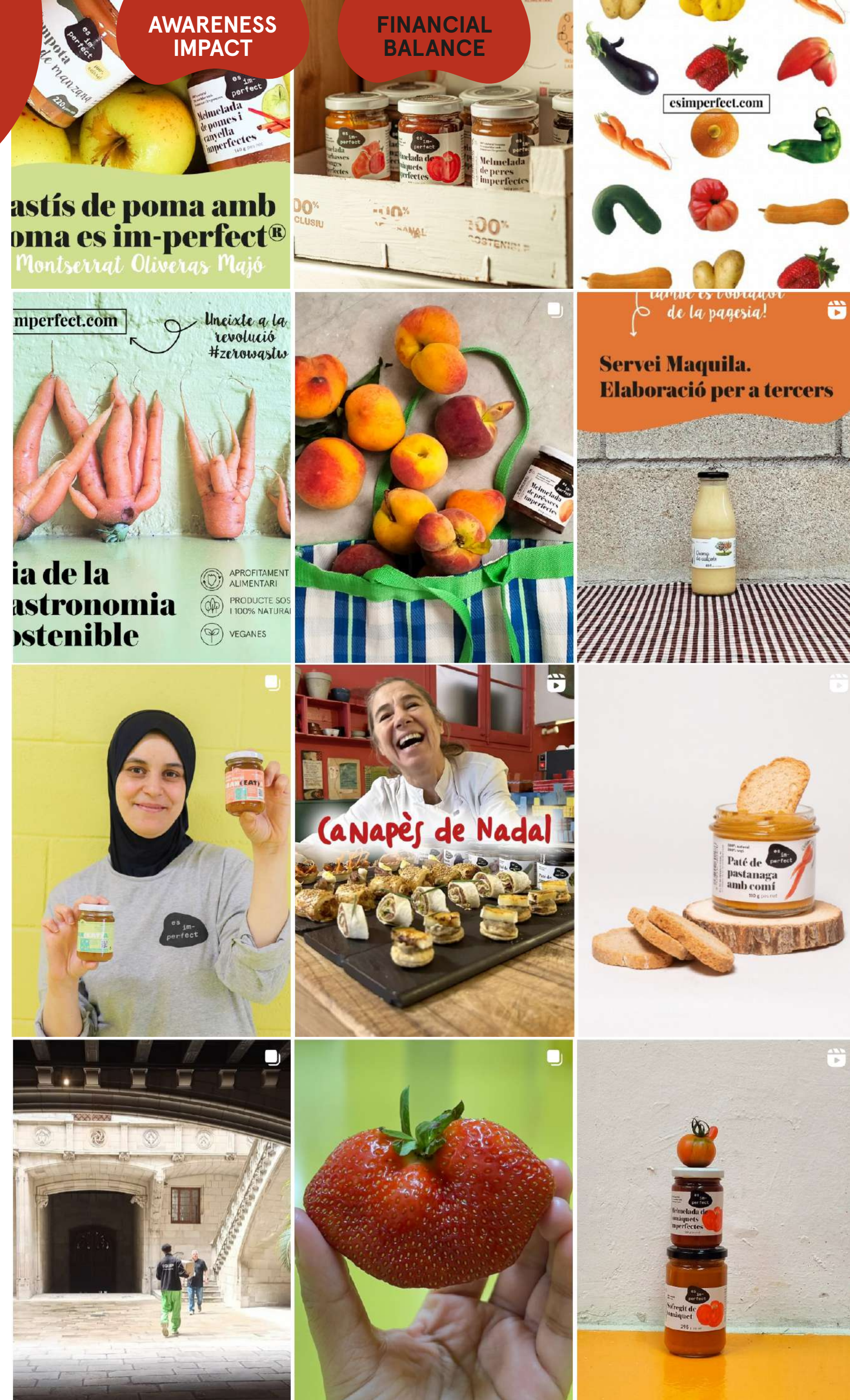
1.525
Facebook
followers

13.210
Instagram
followers

870
LinkedIn
followers

AWARENESS
IMPACT

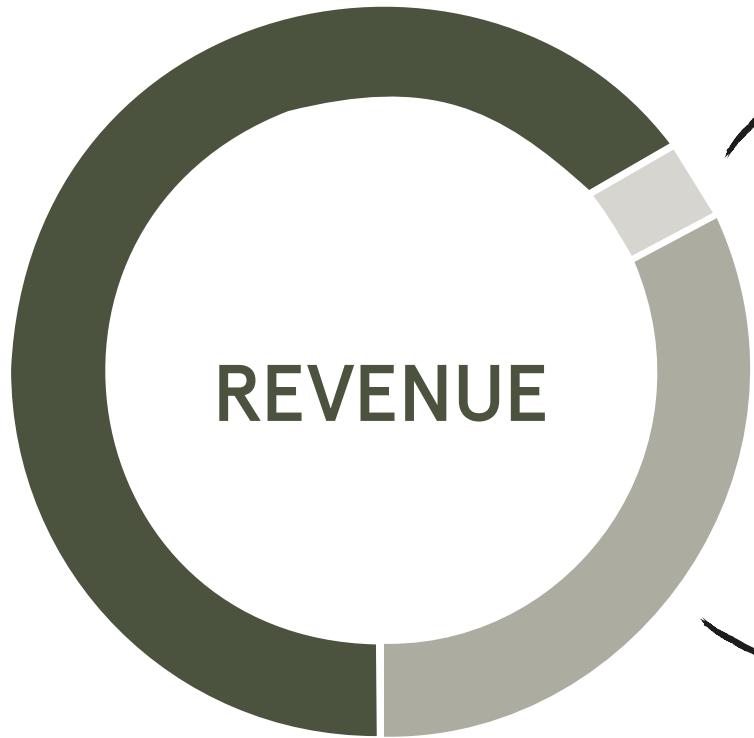
FINANCIAL
BALANCE



Financial
balance

(January 2024 – December 2024)

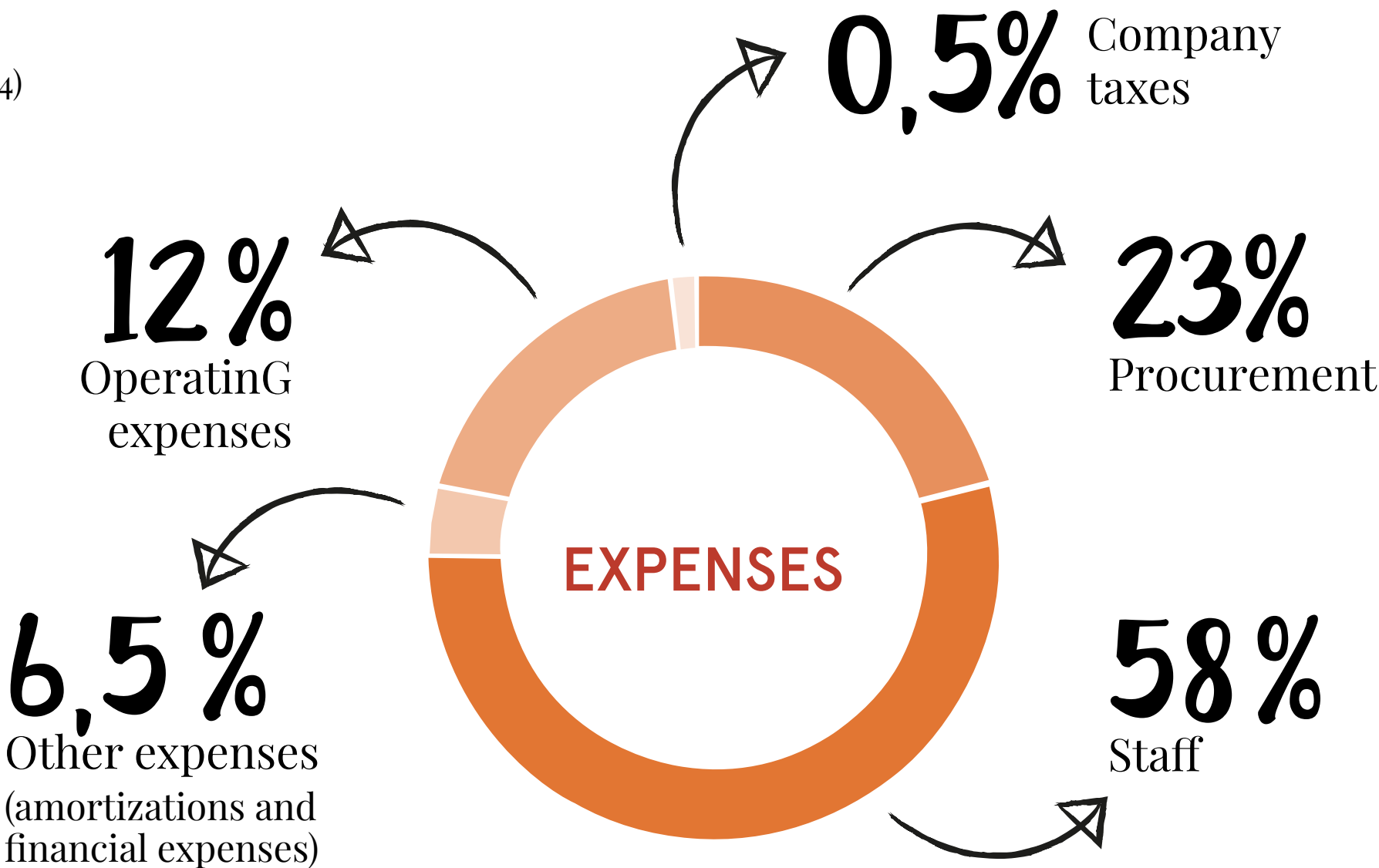
62% Sales and services provision



5% Others

30% Subsidies

↑ 1.218.617,99 €



↓ 1.206.388,27 €

INVESTMENTS 204.420,14 €
Launch of the new production center

We want to inspire
an attitude for life:
imperfect, conscientious
and sustainable



We are a B Corp because
we meet high standards of
social and environmental
impact.

A movement
of committed individuals
dedicated food recovery!