Fighting Climate change –

preventing and reducing food losses and food

waste

Thea Koning

Unilever





Unilever at a glance

2.5 Billion

people use our products every day

€52.4B

total sales (2021)



employees

#1 Dow Jones **Sustainability Index 2020**



190 Countries

in which our brands are sold

























Our ambitious climate goals are set out in the CTAP



Climate Transition Action Plan



Our Climate Targets



Halve the footprint of our products by 2030 against a 2010 baseline



Shareholders back our Climate Transition Action Plan

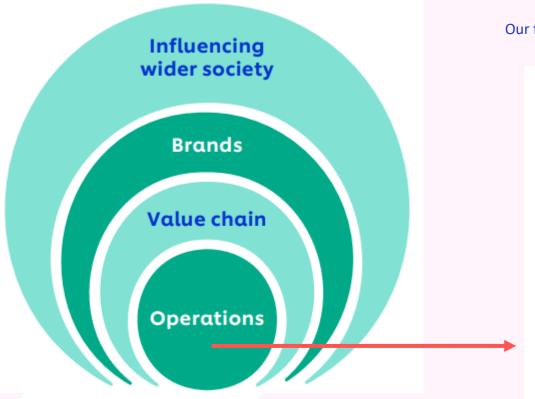
In May 2021, we put our <u>Climate Transition Action Plan</u> before shareholders for a non-binding advisory vote on our emissions reduction targets and plans at our Annual General Meeting. More than 99% voted in favour of the plan.



across Scope 1, 2 & Scope 3 emissions



How we are going to get there



Our first ambition is to reduce emissions from our own operations

100%
renewable
grid electricity
(achieved January 2020)

Eco-efficiency programmes to reduce energy demand

Transition to 100% renewable heat by 2030

Align capital expenditure with our 1.5° pathway

Phase out high-impact
HFC refrigerants
from cooling systems





1/3 of all food produced is lost or wasted

1.300.000.000 tons













Our End-to-End Food Waste Reduction Framework

Agricultural Production



Handling & Storage



Manufacturing Processing



Distribution & Market



Consumption



Enroll our priority
3PM and RM Suppliers
to halve their food loss and waste.

Halve food waste In our global direct operations 'factory to shelf' by 2025. Inspire and enable consumers to be more resourceful with their food and waste less.











Zero waste to landfill. No good food destroyed. Help Foodservice customers to tackle food waste through prevention and redistribution.



Our approach in practice

Know your numbers





Technology

Smart camera with Al that recognizes food being thrown away

Automated online report providing insigh



Weighing scale

Work with others















Working with our chefs to reduce food waste









Using our brands to help consumers waste less food at home



HELLMANN'S PURPOSE

We help people to enjoy good, honest food for the simple pleasure it is, without worry or waste.







Key elements in our approach

Measure what you treasure

Create a movement







Call to action

to ensure best practices sharing

(incl. leveraging EU Platform on Food Losses & Food Waste)



R&I funds to support and promote circularity

as well as in consumer-facing

behavior change campaigns to address

household food waste (critical for SME's involvement)



Harmonized rules for "use-by" &

"best-before" on the basis

of safety & quality



EU-harmonized approach for measurement & reporting



