



**Sonae MC welcomes the Code of Conduct for Responsible Food Business and Marketing Practices** (hereinafter CoC). We believe retailers are at the forefront of the progress towards a more sustainable and environmentally friendly future, and the CoC is certainly a positive sign that both EU policy makers and all businesses across the supply chain are determined to accelerate this transition and support the delivery of the Farm to Fork Strategy.

Sonae MC is a sub holding of Sonae Group and is a leading food retailer in Portugal, through Continente (urban hypermarkets), Continente Modelo (large supermarkets), Continente Bom Dia (proximity supermarkets), Continente Online (e-commerce platform) and Meu Super (proximity stores franchise). Currently, the company employs over 35.000 people, has more than 1.300 stores throughout Portuguese and Spanish territories and reaches more than 4M families. We provide a broad range of high-quality products and services. Customers that come into our stores are conscious of how their eating habits, choices and lifestyles impact them individually and their community and the planet.

At Sonae MC, we recognize the important role we must play by not only responding to the trends but to go further and support our consumers in doing healthier and more sustainable choices.

Therefore, SONAE MC *acknowledges the overarching goals and ambition* of the CoC and will **embrace this initiative by becoming a signatory**.

We will develop initiatives under the “Aspirational Objective”: **Healthy, balanced, and sustainable diets for all European consumers contributing to improve food consumption patterns in the EU and a food environment that makes it easier to choose healthy and sustainable diets**.

In fact, we already have some **existing commitments** that are in line with this objective like **product reformulation**, where in two years we reduced 650 tons of sugar, 85 ton of salt and 385 tons of saturated fat in: yogurt, breakfast cereals, cookies, snacks, soft drinks and vegetable soups. However, we intend to continue this path as presented below. Moreover, we want to commit on removing additives on food products, like artificial food colouring and flavours.

Sonae MC commits to:

Objectives	KPI's
Reduction of salt content in own-made bread	2021: 1g salt/100g of Bread
Reduction of salt content in Private Label soups	2021: 0.4g/100g soup By 2022: 0.3g salt/100g soup
Reduction in the average of salt content in French fries and savory snacks	By 2022: 12%
Reduction of sugar content in Yogurts and Milk with chocolate	By 2022: 10%

Reduction of sugar content in cereals breakfast and reduction of salt content in Children's Cereals Breakfast	By 2022 sugar content: 10%; salt content 1g/100g
Reduction in the average of sugar content in Soft Drinks	By 2023: 7%
Reduction of salt content in ready-to-eat refrigerated and frozen meals	By 2022: Pizzas - 10% reduction in average salt content By 2023: Meals - 0.9g/100g

Moreover, our own-brand products **cannot have hydrogenated fats** in their composition and **palm fat should be avoided. However, and if it is technologically impossible to replace it, palm oil must be RSPO** (Roundtable on Sustainable Palm Oil) **certification.**