

Sustainable Food Policy

It is the policy of Swire Pacific to source, produce, sell, offer and consume sustainable food to support the sustainable use of natural resources, avoid contributing to climate change and protect biodiversity.

The executive management of each company in which Swire Pacific has a controlling interest will pay due regard to sustainability considerations in food items that are produced, prepared, and purchased by the company, and consumed at company functions or served by catering services provided or managed by the company.

Associated and jointly controlled companies are encouraged to follow this policy.

Each company should establish its own administrative procedure to ensure compliance with this policy, including explaining to relevant staff and external parties the reason for the implementation. Companies should keep a record of any instances where they are unable to adhere to this policy, including reasons why and details of food procured or consumed.

Operating companies will:

- Have the necessary procedures in place to ensure that the unsustainable food items listed in Appendix I of this policy are not served in company canteens, cafeterias or at company events;
- When purchasing food items, ensure that unsustainable food items listed in Appendix I are not purchased;
- Other than avoiding the items listed in Appendix I, endeavour to purchase seafood¹ that is certified as 'sustainable' by the Marine Stewardship Council (MSC) or the Aquaculture Stewardship Council (ASC), and other food products that are sustainably certified by international, regional or national organisations²;
- Avoid the use of single-use plastic cutlery and containers, as far as practicable. If not possible, make sure these items are recyclable, ideally composed of a high percentage of recycled materials, and provide facilities to collect after use for recycling;
- Seek to minimise food waste generated at company events and by their operations, and separate waste generated from food production and processing for composting or recovery of energy wherever possible;
- Provide low-carbon (seasonal, locally produced and plant-based) options when designing and creating menus and promote these options to customers.

Swire Pacific will review this policy from time to time as appropriate and, in any event, once every three years.

¹ Specifically, prawns/shrimps and Chilean seabass/Patagonian toothfish

² Examples include Rainforest Alliance, Sustainable Agriculture Network, and The Soil Association

Appendix I: Unsustainably Produced Food Items

Species	Origin	Exception ³	Guidance	Reference
Bluefin Tuna	Global	NA	Avoid	WWF Hong Kong Seafood Guide
Humphead Wrasse	Global	NA	Avoid	WWF Hong Kong Seafood Guide
Shark (Shark's fin)	Global	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Snake	Global	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Sturgeon/paddlefish (Caviar)	Global	Farmed	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora; WWF Hong Kong Seafood Guide
Soft & hard-shelled turtle/tortoise	Global	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Black moss/Fat Choy	China	NA	Avoid	Ministry of Agriculture of the People's Republic of China
Freshwater eels	Europe	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Japanese freshwater eels	Japan	NA	Seek alternatives	The Japan Ministry of the Environment; WWF Hong Kong Seafood Guide
Spiky sea cucumber	Japan	NA	Seek alternatives	WWF Hong Kong Seafood Guide
Swordfish	Global	MSC certified	Seek alternatives	WWF Hong Kong Seafood Guide
Sabah grouper	Malaysia	NA	Seek alternatives	WWF Hong Kong Seafood Guide

³ Certified information from suppliers must be obtained for exceptions.