

Nomad Foods Group TCFD disclosure

The following statement, which Nomad Foods believes is consistent with the Task Force on Climaterelated Financial Disclosures (TCFD) Recommendations and Recommended Disclosures, details the risks and opportunities arising from climate change, the potential impact on our business and the actions we're taking to respond.

We also disclose climate-related disclosures within our <u>2023 Sustainability Report</u> on page 68-74, including a detailed breakdown of our emissions on page 105-106.

Governance

Our approach to climate change risk is integral to the business governance framework of the Nomad Foods Group and all our businesses. We have a robust sustainability governance model to ensure that climate related risk and other sustainability matters are considered and embedded into our decision making and ways of working.



Board oversight

Our Nominating and Corporate Governance Committee of the Nomad Foods Group is responsible on behalf of the Board of Directors for overseeing matters affecting our business relating to corporate responsibility and sustainability, including those related to climate. They oversee, provide guidance, and periodically review our sustainability strategies and initiatives, including reports from management on our sustainability programmes, performance, and Environment, Social and Governance (ESG)

disclosures, recommending changes as necessary. The Nominating and Corporate Governance Board Committee Charter can be found <u>here</u>.

Management oversight

Managerial oversight of sustainability is provided by the Executive Committee of Nomad Foods chaired by the Group CEO. There are formal quarterly sustainability reviews with the Executive Committee where sustainability risks, strategies and performance are reviewed, including climate and decarbonisation objectives. The Group Corporate Affairs and Sustainability team, led by the Group Corporate Affairs &



Sustainability Director who reports directly to the Group CEO, leads strategy development, including climate-related risks and opportunities, compliance monitoring and reporting. Responsibility for implementation of the sustainability agenda, including decarbonisation actions, lies with functional leadership teams, such as the Supply Chain Leadership team which is responsible for driving decarbonisation within manufacturing operations and the supply chain.

We also have an external Sustainability Advisory Board which provides an independent perspective on our strategy and progress and meets at least annually.

Strategy

Climate related risks and opportunities identified

In 2023, we undertook a detailed identification and assessment of climate-related risks and opportunities across our business and wider value chain in partnership with <u>South Pole</u>. As part of the risk identification process, cross-functional stakeholders (including Procurement, Manufacturing, Safety, Health & Environment, Logistics & Distribution, Marketing, Regulatory, Finance and R&D) and the Group Corporate Affairs & Sustainability team provided their inputs on relevant physical and transition risks and opportunities across our value chain, which was captured in a longlist that will be reviewed periodically as part of our wider enterprise risk management process.

We considered risks and opportunities across the core categories defined by the Taskforce on Climaterelated Financial Disclosures "TCFD", including physical climate risks such as acute risks linked to extreme weather events and chronic risks related to long-term shifts in climate pattern; transition risks including policy and legal, market, technology, and reputation; and transition opportunities including resource efficiency, energy sources, products/ services, markets, and resilience.

Based on consideration of our exposure and potential impacts, we prioritised the following risks and opportunities for further assessment using climate scenario analysis:

Risk / opportunity type	Risk / opportunity description
Acute and chronic physical risks to fish sourcing Medium- (2030) and Long-term (2050) time horizons	Ocean acidification and ocean temperature rise in the North Pacific and North Atlantic could impact our fish sourcing.
Acute and chronic physical risks to vegetable sourcing Short- (up to 2025), Medium- (2030) and Long-term (2050) time horizons	Changing precipitation patterns, heatwaves, drought, and heavy rainfall in Northwest and Southern Europe could impact our vegetable sourcing.
Acute and chronic physical risks to our facilities and warehouses Short- (up to 2025), Medium- (2030) and Long-term (2050) time horizons	Extratropical cyclones, coastal and riverine flooding, and heatwaves in Europe could impact our manufacturing and warehouse facilities.
Policy transition risks Short- (up to 2025), Medium- (2030)	Carbon pricing could increase operational and supply chain costs, while climate-related regulatory mandates on packaging could raise raw

and Long-term (2050) time horizons	material costs or lead to fines for non-compliance. Mandatory carbon footprint labelling could also impact demand for our products.
Technology transition risks Short- (up to 2025), Medium- (2030) and Long-term (2050) time horizons	Integrating renewable energy technology in manufacturing facilities and warehouses could pose high capital costs, while transitioning to low- carbon modes of transport in our supply chain could raise operating costs.
Market / reputation transition risks and opportunities Short- (up to 2025), Medium- (2030) and Long-term (2050) time horizons	Customer and investor perception of our climate performance could impact our reputation, with implications for demand for our products and access to finance.
Energy source / resource efficiency transition opportunities Short- (up to 2025), Medium- (2030) and Long-term (2050) time horizons	Greater availability of renewable energy and policy incentives to encourage uptake of technologies could reduce upfront costs while also reducing emissions and operating costs. New technology / processes to decarbonise refrigeration also presents an opportunity to improve climate performance and reduce operational costs.
Products and services transition opportunities Short- (up to 2025), Medium- (2030) and Long-term (2050) time horizons	Increasing demand for alternative to meat products presents a revenue opportunity.

Potential impacts and resilience based on climate scenario analysis.

Our approach to scenario analysis is being undertaken in two stages. Phase one focused on identifying potential hotspots of climate change risks and opportunities based on the projected magnitude of change in each physical and transition risk or opportunity across three-time horizons: short- (up to 2025), medium- (2030) and long-term (2050). We assessed physical climate risks listed in the table above against both a 'high physical impact' (+4°C) scenario and a 'middle of the road' (+2.7°C) scenario. Transition risks and opportunities indicated above were evaluated using a 1.5°C-aligned 'rapid transition' scenario.

Climate scenario pathway	Climate scenario	Scenario description	Temperature increase by end of century
'Rapid transition' scenario	IEA Net Zero Emissions by 2050	This scenario is reflective of a rapid transition and aligns to the International Energy Agency (IEA) Net Zero Emissions by 2050 (NZE) scenario. This scenario shows a narrow but achievable pathway to effective climate change mitigation that sees global energy sector CO ₂ e emissions reach net zero by 2050. Our scenario analysis also considered net zero- aligned regional-, national-, and sector-level pathways, plans, and policies to understand how a	+1.5ºC

Nomad Foods

1.50



		operational and supply chain geographies and industry sector.	
'Middle of the road' scenario	IPCC SSP2 - 4.5	This scenario assumes CO ₂ e emissions remain at current levels before falling by mid-century, but without achieving net zero emissions by 2100. Socioeconomic factors follow current conditions with low progress toward sustainability and unequal development and income.	+2.7ºC
'High physical impact' scenario	IPCC SSP5 - 8.5	A high emissions scenario, where CO ₂ e emissions levels roughly double by 2050 as a result of fossil- fuel driven economic growth and energy-intensive lifestyles, with almost no mitigation action.	+4ºC

The outcomes of our initial scenario analysis identified the following potentially most impactful risks and opportunities based on the current risk / opportunity and the predicted level of change moving forward. A subset will be investigated in further depth in phase two of our climate scenario analysis to quantify the potential business impacts for Nomad Foods. This is planned for the second half of 2024, moving into 2025 and will be reported in our next statement.

Risk / opportunity	Impact area	Scenario analysis findings and potential impacts	In which time horizon and under which climate scenario	Mitigation and response
Chronic physical risks associated with fish sourcing in the North Pacific and North Atlantic	Operational expenditure / Revenue	Rising ocean temperatures and increased ocean acidification in the North Atlantic and the North Pacific over the medium- and long-term has the potential to impact fish migratory routes, development, abundance, and quality, which could reduce availability and increase costs.	Long-term (2050) under a 'middle of the road' (+2°C) and 'high physical impact' (+4°C) scenario.	 To ensure we have a resilient fish and seafood supply chain able to adapt to changing climatic conditions, geopolitical and wider supply chain risks to meet future demand, we have a robust sourcing strategy focused on: Sourcing wild caught fish and seafood from sustainable fisheries as certified by the <u>Marine Stewardship Council</u> "MSC". Increasing the range of species in our portfolio, including additional species from



	Operational		Madium	responsible farms as certified by the <u>Aquaculture Stewardship</u> <u>Council</u> "ASC". • Exploring innovation partnerships aimed at developing and scaling emerging food technologies in areas including cell-cultured fish and seafood and alternative proteins such as bivalves. We are also actively engaging with our major fish and seafood suppliers around their efforts to decarbonise their fishing fleets and wider operations. Further information on our sustainable fish and seafood strategy can be found on pages 22-27 of our <u>2023 Sustainability</u> <u>Report</u> .
Acute and chronic physical risks associated with vegetable sourcing in Northwest and Southern Europe	/ Revenue	An increase in neavy rainfall, heat waves, and water stress in Northwest and Southern Europe has the potential to affect the quantity and quality of vegetables that we source in the medium- and the long-term. Such changes could reduce the availability of key crops, with implications for raw material prices and production.	(2030) and long-term (2050) under a 'middle of the road' (+2 ⁰ C) and 'high physical impact' (+4 ⁰ C) scenario.	agricultural supply chain able to adapt to changing climatic conditions, geopolitical and wider supply chain risks to meet future demand, we use supply chain analytics and insights to develop robust, long-term sourcing strategies, with appropriate risk mitigation measures. This is provided through a supplier risk tool, that brings together a multitude of supply chain insights, risk and performance factors covering mono-sourcing, geographic, climate and more. We also have a robust sourcing strategy focused on: • Sourcing 100% of our vegetables, potatoes, fruit, and herbs through sustainable farming practices. To achieve this, we directly engage our vegetable suppliers, requiring them to complete the <u>Sustainable Agriculture Initiative</u> "SAI" Platform's <u>Farmer</u> <u>Sustainability Assessment</u> "FSA", and work towards achieving at least a silver rating.



				 Deploying the Nomad Foods' Agriculture Purpose and Ambition "NAPA" Framework through our Agricultural Operations team to our contracted growers. Our teams provide growers with activities and guidance centred around creating a more sustainable and resilient agricultural supply chain. Finally, we have started work to understand carbon emissions at farm level to explore how farming practices can be more regenerative, reducing carbon and protecting biodiversity with a view to drive resiliency. Further information on our
				sustainable agriculture strategy can be found on pages 28-33 of our <u>2023 Sustainability Report</u> .
Energy source opportunities relating to renewable energy	Operational expenditure	Transitioning to greater use of renewable energy facilitated by increased availability and policy incentives to encourage uptake has the potential to reduce our operating costs in future, while also leading to reputational benefits and possible competitive advantage.	Medium- (2030) and long-term (2050) under Rapid transition (+1.5°C)	To build greater operational resilience, reduce operational costs and drive wider reputational benefits, Nomad Foods has set ambitious Greenhouse Gas "GHG" emission reduction targets validated by the Science Based Targets Initiative "SBTi". A key part of our GHG emission reduction roadmap is to reduce our scope 2 emissions through the purchasing of renewable electricity. In 2023, 96.3% of all purchased Scope 2 electricity is from renewable sources. We achieve this through purchasing Renewable Electricity Certificates and utilising Power Purchase Agreements "PPAs". In 2023 specifically, we signed an onsite PPA of 2.4 MW solar capacity for our Cisterna factory in Italy. As we move forward, we will continue to evaluate further opportunities to facilitate the transition to renewable electricity in a way that is sustainable in the long-term.





		Further information on our climate
		change and greenhouse gas
		emissions strategy can be found
		on pages 68-75 of our <u>2023</u>
		Sustainability Report

The findings of the hotspot and in-depth scenario analyses will be reviewed with a view to enhancing the resilience of our strategy, enabling the identification and implementation of further mitigation and/or adaptation actions to increase resilience to climate risks and opportunities.

Risk Management

Sustainability risks, including those related to climate change, are now having material financial impacts on businesses through supply chain and operational disruptions, legal penalties, and reputational damage. This makes it particularly important that we have a robust and systematic way to identify and assess sustainability risk for our business. This is a crucial part of building a resilient and sustainable business that has the potential to deliver long-term growth.

Sustainability risk is assessed as part of our Enterprise Risk Management process, led by Internal Audit and managed by our Risk Committee, which meets quarterly and reports to the Executive Committee. We assess and monitor strategic, operational, financial, climate, and nature-related risks for the Group and its subsidiaries regularly. To do this, we employ the common three-step risk management approach: identifying actual or potential risks; assessing these risks, and taking action to accept, mitigate or eliminate the risks. Information on our risk factors is available in our 2023 <u>Sustainability Report</u> and <u>Annual Report</u>.

As part of this process, the Corporate Affairs and Sustainability team is responsible for maintaining a sustainability risk and controls assessment, which identifies the key sustainability risks and the internal controls and assurance required to manage the risk in line with our risk appetite. Risks are assessed based on their probability and associated impact on our business, in addition to the level of comfort we have around the controls currently in place to manage the risk. Climate-related risks are currently identified and assessed across several thematic areas, including environment and sustainable sourcing. The results of our climate scenario analysis (described in the Strategy section above) will be used to update the list of climate-related risks and will be periodically reviewed as part of this process going forward.

Our risk assessment is also informed by our sustainability materiality assessment; input from our wider external partners, such as the Marine Stewardship Council (MSC); reviews of publicly available resources; the perspective of our customers, consumers, and investors, and engaging internal business functions.

Metrics and targets

Through our "Appetite for a Better World" sustainability strategy, we are striving to transform the food system, working towards a future where food is produced respecting the health of people and planet. In



support of this we have set ambitious 2025 sustainability targets, many of which support the management of the key climate-related risk and opportunities identified above. This includes our science based GHG emission reduction target.

Our performance against our targets is publicly reported annually through our annual Sustainability Reports, <u>here</u>. We also have internal KPIs and targets to drive progress towards our 2025 commitments, which are integrated into relevant functional and employee business objectives. Consequently, performance directly impacts employee performance reviews and performance related pay rises.

Emissions reduction

We monitor and report our Scope 1, 2 and 3 GHG emissions, as well as energy consumption (including the proportion from renewable sources). Our GHG emissions data is calculated and reported annually in line with the GHG Protocol and externally assured.

We have set ambitious emissions reduction targets approved by the <u>Science Based Targets Initiative</u> (SBTi). By 2025, we are committed to reducing our Scope 1, 2 and 3 GHG emissions per ton of product by 45% from our 2019 baseline, equal to a 25% absolute reduction. In addition, we have committed to ensuring that the top 75% of our suppliers by emissions, covering purchased goods and services, develop their own science-based target by 2025. We are also members of the UN's Race to Zero campaign, the largest ever alliance committed to achieving net zero carbon emissions by 2050 at the latest.

Other climate related targets

We have also established targets related to the following:

- Food loss and waste For food businesses, the number one source of loss and waste is food, with one third of global food intended for human consumption either lost or wasted, accounting for 10% of global GHG emissions¹. Consequently, in 2020, we joined the global fight against food waste initiative, <u>10x20x30</u>, which unites the world's largest food retailers and providers to reduce food waste. We have committed to reduce our edible food waste by 50% from our 2015 baseline by 2030.
- Agriculture and fish Food businesses today must provide nutritious food while protecting natural resources, ecosystems, biodiversity, soil quality, and the communities and workers connected to the food system. This also includes building climate change resilience. Consequently, we have set the following targets:
 - Agriculture Sourcing 100% of our vegetables, potatoes, fruit, and fresh herbs through sustainable farming practices by the end of 2025. We use the <u>SAI Platform's Farm</u> <u>Sustainability Assessment (FSA)</u> to measure our suppliers' and farmers' progress towards our target requiring a minimum rating of FSA silver.
 - **Fish & seafood -** Sourcing 100% of our fish and seafood from sustainable fishing or responsible farming by the end of 2025. We use independent third-party certification

¹ WWF (2023) WWF basket: Food waste



schemes, such as the <u>MSC</u> and <u>ASC</u>, with end-to-end oversight to validate the sustainable fish and seafood sourcing credentials of our supply chain.

- **Packaging** Packaging protects the safety and quality of our products. However, when poorly managed it can have negative environmental impacts across its lifecycle, from the depletion of natural resources to the GHG emissions associated with its production, to the pollution of our land and oceans. Consequently, we need to consider how our packaging is produced and disposed of; therefore, have set the following targets:
 - 100% recyclable consumer packaging by 2030
 - Increase use of recycled content in plastic packaging
 - Reduce overall packaging weight year on year.

Performance

Metric & Target	Notes	2023	2022	2021
Emissions reduction				
Reduce GHG emissions intensity across our operations* by 45% from a 2019 baseline by 2025.^	1	-28.6%	-23.9%	-22%
Reduce absolute GHG emissions across our operations* by 25% from a 2019 baseline by 2025.^	1	-34.9%	-23.4%	-14.1%
Top 75% of our raw and packaging materials suppliers by emissions to develop their own science-based target by 2025.*		19.1% have validated targets	-	-
Food loss and waste				
Reduce our edible food waste by 50% from our 2015 baseline by 2030.*	1	-29.8%	-33%	-32%
Agriculture and fish				
100% fish and seafood from sustainable fishing or responsible farming by the end of 2025. [†]		99.5%	98.9%	98%
100% of our vegetables, potatoes, fruit, and herbs from sustainable farming practices by the end of 2025. [†]		92.3%	90.8%	88%
Packaging				
100% recyclable consumer packaging by 2030 ⁺		95.86%	96.5%	90.4%
Recycled content in our plastic packaging [†]		5.35%	-	-
Reduction in total weight of packaging (tonnes) ⁺		124.73	-	-

[^] This metric was subjected to independent reasonable assurance by GUTCert, an accredited verification body and member of the AFNOR Group. The scope of GUTCert's verification includes scope 1, scope 2 and scope 3 of the Greenhouse Gas Protocol "A Corporate Accounting and Reporting Standard" and GUTcert's procedure is based on ISO 14064 –3:2020 –05, taking into account ISO 14064 –1:2019 –06 and ISO TR 14069:2013 –05. Please see our assurance statements, <u>here</u>.

*Excludes the recent acquisitions of Findus Switzerland and our Adriatics business.

[†]Excludes the recent acquisition of our Adriatics business.



Notes on metrics and targets Note 1: Analysis of GHG emissions.

GHG emissions Absolute emissions Scope 1 GHG emissions (kilotons CO ₂ e) Scope 2 GHG emissions market based (kilotons CO ₂ e) Scope 3 GHG emissions (kilotons CO ₂ e) Scope 3 GHG emissions (kilotons CO ₂ e) Total GHG emission (kilotons CO ₂ e) Emissions intensity	2019	2021		202	22		2023			
GHG emissions	Nomad Foods Legacy	Nomad Foods Legacy	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total
Absolute emissions										
Scope 1 GHG emissions (kilotons CO ₂ e)	67.27	91.96	85.21	0.63	28.44	114.28	80.20	0.70	27.38	108.28
Scope 2 GHG emissions market based (kilotons $\rm CO_2e$)	47.53	7.04	0.04	0.06	20.31	20.41	0.0	0.01	3.06	3.07
Scope 2 GHG emissions location based (kilotons CO ₂ e)	-	-	-	-	-	-	38.11	0.01	24.63	62.75
Scope 3 GHG emissions (kilotons CO ₂ e)	222.99	191.01	173.55	1.93	142.95	318.43	139.69	1.26	138.38	279.34
Total GHG emission (kilotons CO ₂ e)	337.8	290.0	258.80	2.62	191.70	453.12	219.89	1.97	168.82	390.68
Emissions intensity										
Scope 1 GHG emissions intensity (kgCO ₂ e per tonne of finished goods)	126.0	-	-	-	-	-	164.9	165.5	341.4	187.5
Scope 2 GHG emissions intensity market based (kgCO ₂ e per tonne of finished goods)	88.0	-	-	-	-	-	0.0	3.1	43.2	4.9
Scope 2 GHG emissions intensity location based (kgCO ₂ e per tonne of finished goods)	-	-	-	-	-	-	77.3	3.1	412.6	112.6
Scope 3 GHG emissions intensity (kgCO ₂ e per tonne of finished goods)	400.5	-	-	-	-	-	273.6	240.0	1676.7	442.5
Total GHG emissions intensity market based (kgCO ₂ e per tonne of finished goods)	614.5	479.6	467.8	553.3	2092.8	668.8	438.5	408.6	2061.3	634.9

	2021	2021 2022					2023				
Energy	Nomad Foods Legacy	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total		
Total energy consumption, purchased or self-generated (kWh)	-	-	-	-	-	540,713,274	7,373,417	59,059,080	607,145,771		
Total energy consumption from non-renewable sources, purchased or self-generated (kWh)	-		-	-	-	377,032,922	7,373,417	24,427,591	408,833,930		
Total energy consumption from renewable sources, purchased or self-generated (kWh)	-		-	-	-	163,680,352	0	34,631,489	198,311,841		
Total fuel consumption from non-renewable sources, broken down by fuel type (kWh)	444,962,250	405,702,875	3,053,360	20,948,052	429,704,288	376,506,356	3,377,830	16,247,153	396,131,339		
Natural gas (%)	97.6	95.8	99.9	90.9	95.6	88.8	99.99	89.9	89.0		
Diesel (%)	0.7	2.5	0.0	5.9	2.6	6.5	0.0	7.2	6.4		
Petrol (%)	0.0	0.0	0.01	0.1	0.01	0.02	0.01	0.05	0.02		
Propane (owned or controlled by Nomad Foods) (%)	1.7	1.7	0.0	2.5	1.7	4.7	0.0	2.5	4.6		
LPG (%)	0.0	0.0	0.0	0.6	0.03	0.0	0.0	0.3	0.01		
Total energy consumption from renewable sources, broken down by source* (kWh)	154,777,593	166,813,086	0.0	0.0	166,813,086	163,414,442	0.0	34,631,489	198,045,931		
Wind (%)	20.1	35.5	0.0	0.0	35.5	21.4	0.0	0.3	17.7		
Hydro (%)	48.1	43.6	0.0	0.0	43.6	53.8	0.0	99.7	61.8		
Solar (%)	2.8	2.8	0.0	0.0	2.8	4.4	0.0	0.0	3.6		
Biomass (%)	25.7	14.5	0.0	0.0	14.5	6.8	0.0	0.0	5.6		
Unspecified / Other (%)	3.3	3.6	0.0	0.0	3.6	13.6	0.0	0.0	11.2		
Total Scope 2 energy consumption by energy source (kWh)	188,343,508	167,062,926	4,204,897	41,334,496	212,602,318	163,680,352	3,995,550	42,624,863	210,300,765		
Grid-supplied electricity generated from a variety of fuel mixes (%)	17.7	0.0	100.0	85.6	18.6	0.0	100.0	8.3	3.6		
Renewable energy self-generated or purchased (%)	82.2	99.9	0.0	0.0	78.5	99.8	0.0	81.2	94.2		
Purchased steam (%)	0.0	0.0	0.0	14.4	2.8	0.0	0.0	10.4	2.1		
District heating from renewable sources (%)	0.0	0.0	0.0	0.0	0.0	0.2	0.0	0.0	0.1		
District heating (%)	0.1	0.1	0.0	0.0	0.1	0.0	0.0	0.0	0.0		

*Excludes biogas and wooden pellets for heating

								ł	E
	2021		202	2			202	3	
Waste and materials for re-use	Nomad Foods Legacy	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomac Foods Tota
Volume of waste materials by waste type* (Tonnes)	52,557	46,738	317	8,889	55,944	41,369	276	7,006	48,65
Edible food waste (%)	37.2	37.5	71.3	69.3	42.7	35.7	71.7	54.3	38.
Inedible food waste (%)	27.3	27.7	0.0	1.6	23.4	28.1	0.0	2.8	24
Packaging waste (%)	26.1	25.7	11.6	19.8	24.7	27.2	31.3	23.1	26
Rest of non-hazardous waste (%)	9.2	8.6	16.0	7.7	8.5	8.7	14.7	9.4	8
Hazardous waste (%)	0.4	0.6	1.1	1.5	0.7	0.3	2.2	10.4"	1
Neight of hazardous waste by disposal method (Tonnes)	186.3	263.0	3.5	133.7	400.1	104.4	6.0	727.8	838
Closed loop (%)	-	-	-	-	-	11.6	0.0	0.0	1
Open loop (%)	-	-	-	-	-	70.2	9.1	98.6	94
Incineration for energy recovery (%)	-	-	-	-	-	10.9	90.9	0.9	2
Incineration without energy recovery (%)	-	-	-	-	-	2.8	0.0	0.4	0
Landfill (%)	-	-	-	-	-	4.5	0.0	0.0	0
Sewers (%)	-	-	-	-	-	0.0	0.0	0.0	0
Veight of non-hazardous waste by disposal nethod (Tonnes)	52,371	46,463	314	8,752	55,529	41265	270	6278	4781
Closed loop (%)	43.0	50.8	87.6	84.7	56.4	50.6	89.1	80.1	54
Open loop (%)	48.6	42.0	0.0	8.8	36.5	41.9	0.0	11.7	37
Incineration for energy recovery (%)	7.0	6.0	12.4	0.003	5.1	6.1	10.9	0.04	5
Incineration without energy recovery (%)	0.01	0.001	0.0	0.0	0.001	0.01	0.0	0.0001	0.0
Landfill (%)	1.4	1.2	0.0	6.5	2.0	1.4	0.0	8.2	2
Sewers (%)	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.
Meal equivalents of food given to food panks (Meal equivalents)	668,347	869,588.82	28,572.0	n/a	898,160.82	825,051.40	28,572.0	60,239.30	913,862.7
Markets where Nomad Foods is engaged in reducing waste, e.g. through donations to food banks or charities	11	12	1	n/a	13	13	1	2	1

*Edible food waste is food disposed of that was edible for human consumption prior to disposal. Inedible food waste covers materials arising from food or drink preparation that is not edible under normal circumstances (e.g., red cabbage stems, pea pods, leaves, potato peeling). Any materials that are repurposed for animal feed and surplus food (sent to food charities) are neither considered waste, nor included in waste reporting.

**Includes 7	10	tonnes	of	freezers.	

	2021		2022								2023							
Food loss and waste	Nomad Foods Legacy		Nomad Foods Legacy		Findus Switzerland		Adriatics business		Nomad Foods Total		Nomad Foods Legacy		Findus Switzerland		Adriatics business		Nomad Foods Total	
	Tonne	%	Tonne	%	Tonne	%"	Tonne	%"	Tonne	%"	Tonne	%*	Tonne	%	Tonne	%*	Tonne	%
Edible food loss	15,284	2.6	12,364	2.3	0	0.0	1,206	1.8	13,569	2.2	16,136	3.3	0	0.0	295	0.5	16,431	3.0
Inedible food loss	7,767	1.3	6,016	1.3	0	0.0	0	0.0	6,916	1.1	6,559	1.4	0	0.0	0	0.0	6,559	1.2
Edible and inedible food loss	23,050.8	3.9	19,279.5	3.6	0	0.0	1,205.5	1.8	20,484.9	3.4	22,695	4.67	0	0.0	295	0.51	22,990	4.19
Edible food waste	19,535	3.3	17,509	3.3	226	5.2	6,163	9.0	23,898	3.9	14,784	3.0	198	4.7	3,804	6.5	18,786	3.4
Inedible food waste	14,329	2.4	12,947	2.4	0	0.0	139	0.2	13,086	2.2	11,632	2.4	0	0.0	197	0.3	11,830	2.2
Edible and inedible food waste	33,864	5.7	30,456	5.7	226	5.2	6,303	9.2	36,985	6.1	26,417	5.4	198	4.7	4,001	6.9	30,615	5.6
Edible food loss and waste	34,818	5.9	29,872	5.6	226	5.2	7,369	10.8	37,467	6.2	30,920	6.4	198	4.7	4,099	7.0	35,216	6.4
Inedible food loss and waste	22,097	3.8	19,863	3.7	0	0.0	139	0.2	20,002	3.3	18,192	3.7	0	0.0	197	0.3	18,389	3.4
Edible and inedible food loss and waste	56,915	9.7	49,735	9.3	226	5.2	7,509	11.0	57,470	9.4	49,112	10.1	198	4.7	4,296	7.4	53,605	9.8
Total weight of all food loss and waste	-		-	-	-	-	-	-	-	-	49,112	100.0	198	100.0	4,296	100.0	53,605	100.0
Total food loss and waste used for alternative purposes	-		-	-	-	-	-	-	-	-	48,866	99.5	198	100.0	4,202	97.8	53,276	99.4
Optimisation (animal feed)	-		-	-	-	-	-	-	-	-	22,695	46.2	0.0	0.0	295	6.9	22,990	42.9
Anaerobic digestion	-		-	-	-	-	-	-	-	-	13,130	26.7	198	100.0	3,859	89.8	17,187	32.1
Compost	-		-	-	-	-	-	-	-	-	13,041	26.6	0	0.0	49	1.1	13,090	24.4
Total food waste disposed	-		-	-	-	-	-	-	-	-	245	0.5	0	0.0	94	2.2	339	0.6
Incineration for energy recovery	-		-	-	-	-	-	-	-	-	245	0.5	0	0.0	0	0.0	245	0.5
Incineration without energy recovery	-		-	-	-	-	-	-	-	-	0	0.0	0	0.0	0	0.0	0	0.0
Landfill	-		-	-	-	-	-	-	-	-	0	0.0	0	0.0	94	2.2	94	0.2
Sewers	-		-	-	-	-	-	-	-	-	0	0.0	0	0.0	0	0.0	0	0.0
Food loss and waste intensity (Tonne/ tonne of product)	-		-	-	-	-	-	-	-	-	10.10	4.69	7.37	9.77	10.10	4.69	7.37	9.77

*% of total food production

**Food loss and waste refers to any food (or drink) produced for human consumption that has, or has had, the reasonable potential to be eaten, together with any associated unavoidable parts, which are removed from the food supply chain. Food materials that are sent to animal feed are classified as food uses, while materials sent to anaerobic digestion, compositing, incineration or landfill are classified as food waste as per the as per EU waste Framework Directive (WPD. Directive 2008/98/EC). Edite lood loss or waste is food disposed of that was edible for human consumption prior to disposal. Inedible food loss or waste covers materials arising from food or drink preparation that is not edible under normal circumstances (e.g., red cabbage stems, pea pods, leaves, potato peeling).

Normad Foods



Water	2021		202	22		2023					
	Nomad Foods Legacy	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total	Nomad Foods Legacy	Findus Switzerland	Adriatics business	Nomad Foods Total		
Volume of freshwater consumption by source (m ³)	5,956,822	4,920,606	34,547	641,659	5,596,812	4,344,728	36,025	553,517	4,934,270		
Well (%)	69.4	67.0	0.0	76.3	67.6	63.1	0.0	75.7	64.1		
Municipality (%)	30.6	33.0	100.0	23.7	32.4	36.9	100	24.3	35.9		
Volume of effluent water discharge (m ³)	4,431,797	3,900,972	27,642	569,564	4,498,178	3,445,645	28,826	512,475	3,986,946		
Volume of total net freshwater consumption (m ³)	1,525,025	1,019,633	6,905	72,095	1,098,634	899,083	7,199	41,042	947,324		