

Findus Sverige

Hållbarhetsrapport 2018



Nomad Foods



Vd för Nomad Foods Norden har ordet

Som livsmedelsproducent har vi stora möjligheter att göra skillnad för både mänskliga och planet. Hur vi producerar och hanterar livsmedel avgör vilket avtryck vi gör på vår omvärld. Samtidigt som vi kan erbjuda konsumenter tillgång till goda näringssrika livsmedel kan vi ställa krav på att råvaror produceras med omtanke och omsorg.

I vårt arbete för en hållbar framtid var 2018 en viktig milstolpe. Under året utvecklade och lanserade vi en ambitiös hållbarhetsstrategi i linje med Agenda 2030 för Findus Sverige och Nomad Foods. Strategin visar vägen för koncernens fortsatta arbete för att bidra till en hållbar framtid för miljö och mänskliga, lokalt och globalt. I och med lanseringen av strategin växlade vi upp det hållbarhetsarbete som varit en självklar del av vår verksamhet sedan starten 1941.

Genom att vara en del av koncernen Nomad Foods där hållbarhet står högt på agendan kan vi påverka och göra skillnad på riktigt. Likväl som att Sverige som land fungerar som en motor inom hållbarhet på den globala arenan så har vi på Findus Sverige en viktig position för att driva på

förändring inom vår globala koncern. Vi är måna om att ligga i framkant, och har därför satt extra ambitiösa målsättningar för den svenska marknaden. I Sverige ska vi till exempel uppnå 100% certifierad fisk inom ett år, och alla våra grönsaker ska komma från hållbar jordbrukspraxis enligt Farm Sustainability Assesment (FSA) senast år 2025.

Redan under 2018 påbörjades arbetet för att uppnå våra målsättningar inom hållbarhet. Som en del i vår ambition om att driva proteinskiften ska vi till år 2022 öka grönsaker, vegetariskt och fisk i vår portfölj med 25%. Under 2018 lanserade vi 14 produkter inom de gröna och blåa kategorierna, med vårt nya veganska ärtprotein Pease som flaggskepp. Pease har mindre än en tiondel av den klimatpåverkan som nötkött har, och dessutom goda

nutritionsvärden med hög proteinhalt och låg fetthalt. Genom lanseringen av Pease tar vi ärtan från tillbehör till huvudrätt, något som för oss känns naturligt då vi har varit världsledande inom ärtförädling sedan 50-talet.

Under 2018 såg vi en ökad efterfrågan på en hållbar lokal produktion av svenska örter och grönsaker. Det var därför med glädje vi presenterade nyheten att vi gått in

som majoritetsägare i Toppfrys. Genom detta långsiktiga partnerskap har vi möjlighet att tillgodose den växande efterfrågan som finns på våra örter, samtidigt som vi kan bibehålla samma höga kvalitet och utveckla nya produkter med svenska ursprung.

Våra målsättningar sätter stor press på oss som företag att leverera inom hållbarhetsområdet. Att vi dessutom ständigt utmanas av medvetna konsumenter och drivs på av innovativa kunder och konkurrenter gör också stor skillnad – på ett positivt sätt.

Med det sagt ser jag fram emot ett 2019 där våra målsättningar visar vägen, och våra konsumenter och konkurrenter fortsätter utmana oss att ständigt göra bättre.



Peter Odemark
Vd för Nomad Foods Norden

Innehåll

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OM RAPPORTEN

Styrelsen för Findus Sverige AB presenterar här hållbarhetsrapport för 2018. Den ska läsas tillsammans med Nomad Foods hållbarhetsrapport som du hittar längre bak i detta dokument. Dessa har utformats för att tillsammans uppfylla bestämmelserna i 6 kap årsredovisningslagen. Findus Sveriges hållbarhetsrapport är en sammanfattnings av våra insatser inom hållbarhetsområdet under 2018. Vi har årligen redovisat vårt hållbarhetsarbete sedan 2012. Stora delar av vårt hållbarhetsarbete är idag koncerngemensamt. Resultatet av det arbete som drivs gemensamt inom koncernen presenteras i Nomad Foods hållbarhetsrapport. Här kan du även läsa mer om vår nya hållbarhetsstrategi Our Sustainable Path, samt den väsentlighetsanalys som ligger till grund för rapporteringen.

5 - 6

7 - 8

9 - 10

VÅR VERKSAMHET

Findus Sverige AB är ett av Sveriges ledande livsmedelsföretag. Kvalitet, matglädje och passion är sedan starten på 1940-talet nyckelord för verksamheten. Vårt engagemang bygger på att vi vill hjälpa alla som lagar mat att göra livet godare i flera avseenden. Oavsett om du lagar mat privat - till dig själv, till vänner eller familj - eller om du i din yrkesroll lagar mat - till skolbarn, restaurangbesökare eller äldre - vill Findus bidra med naturlig, närliggande och hållbar mat, varje dag.

Findus Sverige är marknadsledande inom frysta grönsaker, fisk och lagade rätter i Sverige. Bolaget omsätter 2,1 miljarder kronor och sysselsätter ca 200 medarbetare i Sverige. Verksamheten leds från huvudkontoret i Malmö. Findus Sverige ingår i Nomad Foods, Västeuropas största livsmedelsbolag inom kategorin fryst mat. Bolaget marknadsför produkter under varumärkena Findus, Birds Eye, Iglo, la Cocinera, Lutosa, Aunt Bessie's och Goodfella's.



Höjdpunkter från hållbarhetsåret 2018

2018 var en viktig milstolpe för oss vad gäller hållbarhet. Under året utvecklade och lanserade vi en ambitiös hållbarhetsstrategi i linje med Agenda 2030 för Findus Sverige och Nomad Foods. De olika delområdena och målsättningarna för Findus Sverige inom strategin presenteras på s. 5-10 i den här rapporten.

14 nya produkter

Under 2018 lanserade vi hela 14 nya produkter inom kategorierna grönsaker, vegetariskt och fisk, däribland vårt nya ärtprotein Pease. Genom lanseringen av Pease tar vi ärtan från tillbehör till huvudrätt, något som för oss känns naturligt då vi har varit framstående inom ärtförädling i decennium.



Delägare i Toppfrys



I mars kunde vi presentera nyheten om att vi gått in som majoritetsägare i Toppfrys. Genom partnerskapet kan vi leva upp till våra kunders och svenska konsumenters önskan om en hållbar lokal produktion av svenska ärter.



Fossilfritt
Sverige

Under året gick Findus med i Fossilfritt Sveriges Transportutmaning, där målet är att ha fossilfria inrikes-transporter senast år 2030. Vi anslöt oss även till Plastinitiativet, vars mål är att alla plastförpackningar ska vara återvinningsbara till 2022.

**Findus
Special
Foods**

Som en del i Findus Special Foods arbete för att lyfta frågan om matens betydelse för äldres livskvalitet arrangerades ett fullsatt seminarium under Almedalsveckan i Visby.

21 ton mat

Vi har under 2018 skänkt hela 21 ton mat till behövande via Stockholms Stadsmission och Stadsmissionen Skåne. På så vis minskar vi vårt eget matsvinn, samtidigt som fler får möjlighet att äta sig mätta.

CASUAL DINING
BY FINDUS
20 P E A 18
SOCIAL
MALMO

Respektera planetens tillgångar

Vår produktion och våra inköp ska bygga på respekt och omtanke för mänsk och miljö. Genom certifiering av all vår fisk och genom att säkerställa att alla våra grönsaker kommer från hållbar jordbrukspraxis ska vi bidra till en bättre framtid både i hav och på land.

EN BRED PORTFÖLJ MED HÅLLBARHET I FOKUS

Vi på Findus är stolta över vår breda portfölj som främst består av frysta grönsaker, fisk och lagade rätter. Grönsaker och växtbaserade produkter är en självklar del av vår framtid, samtidigt som fisken med dess rika näring- och proteininnehåll ska fortsätta vara ett självklart proteinval för ett hälsosammare liv. Genom våra näringsmässigt balanserade färdigrätter underlättar vi vardagen för konsumenter som inte har tid, lust eller möjlighet att laga mat från grunden.

Vi har under 2018 genomfört ett stort strategiarbete där vi satt målsättningar för vårt fortsatta arbete inom hållbarhet. En viktig del av vårt hållbarhetsarbete är att säkerställa att vi utvecklar vår portfölj med hållbarhet i fokus. Genom att öka tillgängligheten av grönsaker, fisk och vegetarisk mat, och samtidigt utveckla helt nya växtbaserade produkter, vill vi få fler att göra hållbara och hälsosamma val. Under 2018 lanserade vi 14 nya produkter inom kategorierna grönsaker, vegetariskt och fisk. **Vi kommer att fortsätta fokusera på dessa kategorier och ska till år 2022 öka grönsaker, vegetariskt och fisk med 25%.**



* Lagade rätter med kött och fågel samt enskilda kött- och fågelkomponenter.

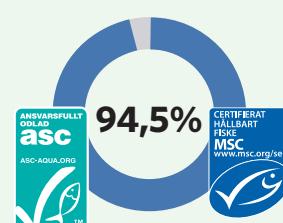


FISK FÖR FRAMTIDA GENERATIONER

Findus introducerade år 2003 MSC-märkt fisk på den svenska marknaden och redan 2015 uppnådde vi vårt mål om att certifiera all vår vildfångade fisk. Med MSC-certifierad fisk säkerställer vi att fisken kommer från hållbara bestånd som är ansvarsfullt förvaltade och att fisken fångas med så liten påverkan på övrig havsmiljö som möjligt.



andel av vår
vildfångade fisk som
är MSC-certifierad



andel av vår
totala fiskportfölj
som är certifierad

Vi fortsätter vårt arbete för att framtida generationer ska kunna njuta av fisk. 2018 var 10% av vår odlade fisk ASC-certifierad, och **vi arbetar nu för att uppnå vårt mål om att även all vår odlade fisk ska certifieras senast 2020**. Genom att arbeta med ASC-certifiering vet vi att vår odlade fisk är ansvarsfullt odlad med minsta möjliga påverkan på miljön. Socialt ansvarstagande för dem som arbetar på odlingarna samt boende i närområdet ingår också i certifieringen.

**Vi fortsätter vårt arbete för
att även framtida generationer
ska kunna njuta av fisk.**

KLIMATSMART ODLADE GRÖNSAKER

Vi har odlat grönsaker i decennier, och för oss är hållbart odlade, näringsskilda grönsaker av hög kvalitet centralt. Vi arbetar nu för att uppnå vår målsättning att **alla våra grönsaker ska komma från hållbar jordbrukspraxis enligt Farm Sustainability Assessment (FSA) senast år 2025**. Redan idag är våra svenska odlade örter klimatcertifierade enligt Svenskt Sigill Klimatcertifiering.



Under 2018 arbetade vi vidare för att öka andelen grönt på svenska måltidstillstånd på ett klimatsmart och innovativt sätt. Genom detta arbete vill vi ta grönsaker och gröna protein från att vara ett sidotillbehör till att utgöra hälften av varje måltid. Under det gångna året har vi bland annat arbetat för att visa på nya användningsområden för våra grönsaker, till exempel ärtan Ebba och vår spenat, samt bedrivit ett större innovationsarbete som en del i att modernisera kategorin frysta grönsaker. Vi ser fram emot att presentera resultatet av det arbetet under 2019.

DALSLÄNDSSKA ÄRTER AV HÖGSTA KVALITÉ

Under 2018 blev Findus majoritetsägare i Toppfrys och säkerställde därmed en hållbar lokal produktion av svenska örter. Totalt odlade 60 bönder i Dalsland örter av högsta kvalité till oss under det gångna året.

Våra örter skördas ute på fälten vid perfekt mognadsgrad och transporteras sedan den korta sträckan till Toppfrys fabrik. Där kontrollerar Findus smakpanel att textur, smak och utseende håller vår höga kvalitetsstandard innan örterna frysas in. Förlöppte från fält till frys sker på endast några timmar. 2018 års torka och extremvärder under sommarmånaderna var en utmaning för oss, precis som för en stor del av det svenska lantbruket. Tillsammans med våra bönder har vi jobbat hårt för att, trots omständigheterna, få ut så mycket av skörden som möjligt.

PALMOLJA

Vi är ingen stor användare av palmolja och använder andra oljor, såsom raps- eller solrosolja, i majoriteten av våra recept. I de fall då vi använder palmolja på grund av dess unika tekniska egenskaper köper vi in den på ett ansvarsfullt sätt. Sedan 2016 använder vi endast segregerad, certifierad palmolja enligt RSPOs (Roundtable on Sustainable Palm Oil) standard i vår produktion, och 2018 var inget undantag.

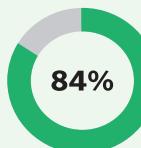
Bidra till en hälsosammare vardag

Med vår mat ska vi på Findus bidra och inspirera till en mer hälsosam vardag för alla. Genom att förnya och ständigt förbättra vår portfölj ska konsumenter kunna välja mellan ett brett sortiment av hälsosamma produkter.

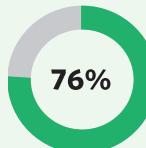
FOKUS PÅ NÄRINGSINNHÅLLET

Rätt och bra näring åt alla är något som vi på Findus har arbetat med sedan 1940-talet. Med hjälp av oberoende experter har vi utformat ett näringssprofilersverktyg som ska hjälpa oss att ta fram nya hälsosamma produkter och näringsmässigt förbättra de produkter som redan finns på marknaden. Med verktyget bedömer vi produktens övergripande näringssammansättning och klassificerar hur hälsosam den är. De produkter som lever upp till våra högsta krav klassificeras som "Healthy Meal Choices".

Av alla våra produkter som sålts i butik under 2018 var 84% "Healthy Meal Choices". Detta är en nedgång från 85% år 2017. Resultatet är en effekt av 2018 års försäljningsmix, där vi ökat försäljning av produkter som inte klassificeras som "Healthy Meal Choices", däribland några av våra toppsäljande enportionsrätter. Även inom vår storköksverksamhet minskar andelen produkter med klassifieringen. Under 2018 stod "Healthy Meal Choices" för 76% av försäljningen, jämfört med 79% år 2017. Minskningen är driven av två produkter vi utvecklat i nära samarbete med en av våra nyckelkunder där vi inte har ensam beslutsrätt kring recepten. **Vårt mål är att andelen produkter med klassifieringen "Healthy Meal Choices" ska öka årligen.** Bland annat ser vi nu över recepten för våra enportionsrätter för att dessa ska möta våra krav.



Produkter inom vårt dagligvarusortiment som klassas som "Healthy Meal Choices"**



Produkter inom vårt storkökssortiment som klassas som "Healthy Meal Choices"**



*Produkter inom Findus Special Foods sortiment är exkluderade då näringssbehovet för målgruppen ser annorlunda ut.

ENKLARE ATT LAGA KLIMATSMART MED KLIMATBERÄKNADE RECEPT

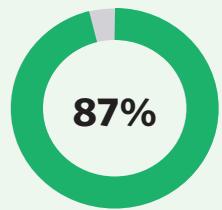
Vill hjälpa våra konsumenter att göra klimatsmarta val, och därför beräknar vi klimatavtrycket från alla våra recept. Respektive ingrediens som ingår i receptet har ett beräknat klimatvärde och summan av alla ingredienserna ger oss receptets totalvärde. Värdet anger klimatavtrycket i form av kg CO₂e (koldioxidekvivalenter) per portion. I slutet av 2018 hade vi över 400 klimatberäknade recept på våra hemsidor för privata och kommersiella kockar. Under 2019 kommer vi att fortsätta öka antalet recept och arbeta för att sprida vetskapen om vår klimatsmarta receptbank.



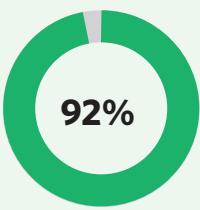
VÅRT ARBETE MED TILL-SATSER

Vi ser ingen framtid med smakförstärkare eller konstgjorda smak- och färgämnen i våra produkter, och vårt mål är därför att ta bort alla dessa i vår mat senast 2020.

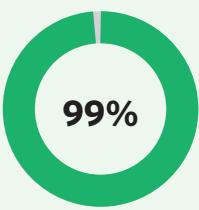
Det gör vi genom att fortsätta arbeta aktivt med vår egen produktutveckling. Vi har redan idag kommit långt i detta arbete.



Produkter utan konstgjorda smakämnen



Produkter utan konstgjorda färgämnen



Produkter utan smakförstärkare

*Produkter inom Findus Special Foods sortiment är exkluderade då det är av yttersta vikt att maten ser aptlitig ut i färg och form för att säkerställa att målgruppen, som annars riskerar undernäring, äter maten som serveras.

FORSKNINGSPROJEKT FÖR ATT SÄKERSTÄLLA GOD OCH BRA MAT ÅT VÅRA ÄLDRE

Findus Special Foods har i mer än 40 år arbetat med utveckling av konsistensanpassad mat för personer med tugg- och sväljsvårigheter (dysfagi) samt för personer med behov av proteinberikad mat. Genom våra produkter vill vi säkerställa god och bra mat åt våra äldre.

Idag lider 40 000 av Sveriges äldre av undernäring samtidigt som ytterligare 100 000 befinner sig i riskzonen. Detta resulterar i mänskligt lidande och höga kostnader för hälso- och sjukvård. Genom att under 2018 ingå i flera forskningsprojekt vill vi tillsammans med andra experter möta problematiken med undernäringen bland äldre.

Genom att ingå i flera forskningsprojekt vill vi möta problematiken med undernäring bland äldre.

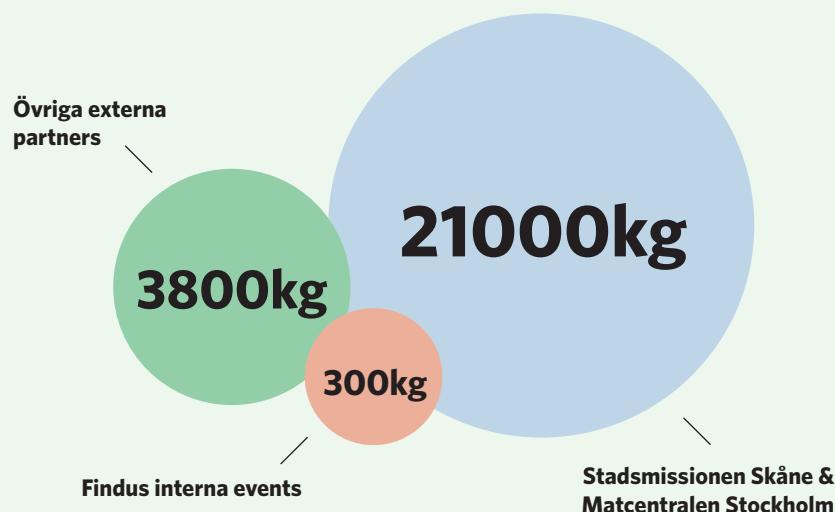


Till exempel ingick vi i projektet Golndependent, där svenska och japanska aktörer samarbetar för att hitta lösningar för att minska undernäringen. Att just Japan och Sverige samarbetar i detta projekt är ingen slump. Båda länderna har nämligen stora åldrande befolkningar och möter därför samma utmaningar. Vi anslöt oss under 2018 även till ett forskningsprojekt där 3D-printad mat är i fokus. Målet med projektet är att utveckla 3D-printteknik och printbara livsmedelsingredienser för ny, attraktiv och varierad dysfagikost med möjlighet för personlig anpassning av kosten.

Verka ansvarsfullt

Genom att verka ansvarsfullt ska vi på Findus arbeta för att minska miljöpåverkan i alla delar i vår produktionskedja. Vi ska minska utsläppen från våra fabriker, halvera vårt matsvinn och säkerställa att våra transporter sker med mindre klimatpåverkan, samt att våra förpackningar är återvinningsbara. För att göra det möjligt arbetar vi för att alla våra anställda har chansen att uppnå sin fulla potential.

Mat som fick en andra chans under 2018



Totalt: 25 000 kg, vilket motsvarar 60 000 måltider.

HÄRT ARBETE FÖR ATT MINSKA MATSVINNET

Idag slängs globalt en tredjedel av all den mat som produceras. Det är ett slöseri som kan och ska stoppas. Som producent av frys mat bidrar vi redan med minskat matsvinn i hushållen. Forskning visar nämligen att frys mat minskar matsvinnet i hemmet med 47% jämfört med kylda eller färsk alternativ.

Under 2018 har vi fortsatt arbeta för att minska svinnet inom vår egen verksamhet. Inom ramen för det arbetet har vi bland annat arbetat för att hitta nya försäljningsvägar för produkter med korta datum. Vi har dessutom utökat våra matdonationer till olika organisationer. Vi är stolta över att vi under 2018 har skänkt mer än 20 ton mat till behövande genom Stockholms Stadsmission och Stadsmisionen Skåne.

Nu tar vi nästa steg för att minska matsvinnet genom att reducera svinnet i våra fabriker och vår egna logistikkedja med 50% till 2030.

Första steget är att förbättra riskanalysen på vilka produkter som riskerar att bli matsvinn och hur det går att undvika.

Forskning visar att frys mat minskar matsvinnet i hemmet med 47% jämfört med kylda eller färsk alternativ.

FÖRPACKNINGAR FÖR EN BÄTTRE FRAMTID

Samtidigt som förpackningar har en viktig roll i att skydda och förlänga hållbarhet hos mat och råvaror, påverkar de också miljön. **För att minska den påverkan har vi som mål att 100 procent av våra konsumentförpackningar ska vara återvinningsbara år 2022.** För att nå vårt mål följer vi utvecklingen av nya material och byter succesivt ut förpackningar som idag inte går att återvinna mot återvinningsbara alternativ.



VÅRA MEDARBETARE ÄR VÅR FRÄMSTA STYRKA

Vi är idag cirka 200 anställda på den svenska marknaden. Våra medarbetare är helt avgörande för vår verksamhet och vi är övertygade om att vi blir mer konkurrenskraftiga och innovativa om varje enskild medarbetare får chansen att utvecklas och uppnå sin fulla potential. Både jämställdhet och mångfald bidrar till en positiv arbetskultur som uppmuntrar kreativitet och nytänkande.

Vi har redan idag uppnått numerär jämställdhet i ledningsgruppen, bland linjechefer och i styrelsen för Findus Sverige. Det är något vi är nöjda med, men vårt arbete slutar inte där. Nu arbetar vi för bredare mångfald i organisationen genom att öka andelen anställda med utomnordisk bakgrund i vår organisation. **Vårt mål är att 20 procent av de som erbjuds anställning år 2022 ska vara personer med utomnordisk härkomst.** Vi vet att det kommer leda till långsiktig lönsamhet.

Könsfördelning bland våra medarbetare

Ledningsgrupp

55 % kvinnor	45 % män
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Chefer

59 % kvinnor	41 % män
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Totalt

58 % kvinnor	42 % män
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SÄKRA ARBETSFÖRHÄLLANDEN FÖR VÅRA MEDARBETARE

För oss är det A och O att våra medarbetare känner sig säkra på sin arbetsplats. Detta gäller inte minst de cirka 100 personer som arbetar på våra produktionsanläggningar. I våra svenska fabriker har vi under 2018 inte haft några olyckor, vilket är ett resultat av vårt systematiska arbetsmiljöarbete och lyhördhet från våra anställda.

PERSONALNÖJDHET, HÄLSA OCH VÄLBEFINNANDET

För oss är det av största vikt att våra medarbetare känner sig motiverade när de går till jobbet på morgonen. Därför var det glädjande att se att 84% av våra tjänstemän beskrev sig själva som motiverade eller mycket motiverade vad gäller sitt arbete i 2018 års medarbetarundersökning, besvarad av 88% av våra anställda. Vår personalnöjdhet bland tjänstemän är därmed i nivå med andra högpresterande företag inom vår egen bransch. Vad gäller personalnöjdhet bland våra fabriksanställda är den högre än branschnittet för fabrikspersonal.

Av våra anställda svarade 71% att de ser positivt på hur vi på Findus arbetar med hälsa och välbefinnande. För att möta att en del av våra anställda inte upplever att vårt arbete inom dessa områden räcker till, valde vi att fokusera extra mycket på dessa områden i vårt fortsatta arbete. Vi har till exempel säkerställt att varje avdelning tagit fram en handlingsplan för att förbättra hälsa och välbefinnande. Vi har även startat flera interna utbildningar vars fokus är hur chefer säkerställer högt välbefinnande och god hälsa bland sina anställda. Vi hoppas se positiva resultat av detta arbete redan under 2019.



Findus Sverige är en del av Nomad Foods, Västeuropas största livsmedelsbolag inom kategorin fryst mat. Nomad Foods arbetar aktivt med hållbarhetsfrågor även på koncernnivå. Resultatet av detta arbete presenteras i Nomad Foods koncerngemensamma hållbarhetsrapport, vilken du hittar på nästföljande sida.

Har du några frågor som rör Findus hållbarhetsrapport eller vårt generella hållbarhetsarbete? Hör gärna av dig till vår Nordic Sustainability Manager Maria Svantemark på Maria.Svantemark@se.findus.com



2018 sustainability report



Nomad Foods

Contents

About this report

This is Nomad Foods' second annual sustainability report, covering the period from January to December 2018. Our first report was published in spring 2017.

This report is influenced by the Global Reporting Initiative (GRI), and includes standards defined by the GRI guidelines.

It meets the requirements of the EU Directive on Non-Financial Reporting.



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Introduction



Better sourcing



Better nutrition



Better operations



How we do business

Introduction



Introduction



Better
sourcing



Better
nutrition



Better
operations



How we
do business



Our CEO's message

Welcome to Nomad Foods' second sustainability report. I'm pleased to share our progress over the past year and to introduce our new sustainability strategy, Our Sustainable Path.

Feeding a growing population sustainably, while protecting the environment and biodiversity, is one of the main challenges of our time. It is a challenge that our consumers are increasingly concerned about. They see the solution as a healthy and sustainable diet that is good for the environment and good for them too. It is a concern that I only expect to grow.

As Europe's largest frozen food company, we are determined to play a role in helping our consumers eat sustainably. In 2018 we took a step back to systematically assess our sustainability work and to determine our plan of action for the future.

This culminated in the launch of our new sustainability strategy, Our Sustainable Path. It is a European wide programme with the ambition of making a difference every day through affordable, sustainable food. We view what we do as contributing jigsaw pieces to the global efforts led by the UN and our new strategy focuses on where we can make a difference.

We created our strategy by mapping our environmental and social impacts against the UN's Sustainable Development Goals and by building on the foundations we have established over the last 20 years. We identified three key focus areas – better sourcing, better nutrition and better operations – and we have committed to six ambitious targets to provide a clear sense of direction as we move forward; from 100% fish and

seafood from sustainable fishing or responsible farming by the end of 2025 to 100% of our consumer packaging will be recyclable by the end of 2022.

Measuring our progress is how we ensure sustainability sits at the heart of our business on a day-to-day basis and I'm proud of what we've achieved this year as outlined in this report, as well as the targets that we have set ourselves. I know that Our Sustainable Path puts us in the best possible position to work towards a better future for both people and the planet.

**Stefan Descheemaeker,
CEO**

“We view what we do as contributing jigsaw pieces to the global efforts led by the UN and our new strategy focuses on where we can make a difference”



2018 Sustainability Highlights



Launched our new sustainability strategy.

Our Sustainable Path

to accelerate our sustainability agenda



Scored

Top 40

in the

Dow Jones Sustainability Index



90% sustainably sourced fish and seafood raw material



Joined the

Sustainable Agriculture Initiative

to roll out sustainable farming practices across all vegetable sourcing



Co-hosted

SDG14 Life Below Water

webinar to progress towards targets



95% of our new product launches are healthier meal choices



2% decrease in carbon emissions per ton of finished goods in own production



Scored **84** on

sustainable employee engagement

in Our Voice Survey



Launched

Our Well Way

a health and wellness programme to support our employees



Introduction



Better sourcing



Better nutrition



Better operations



How we do business

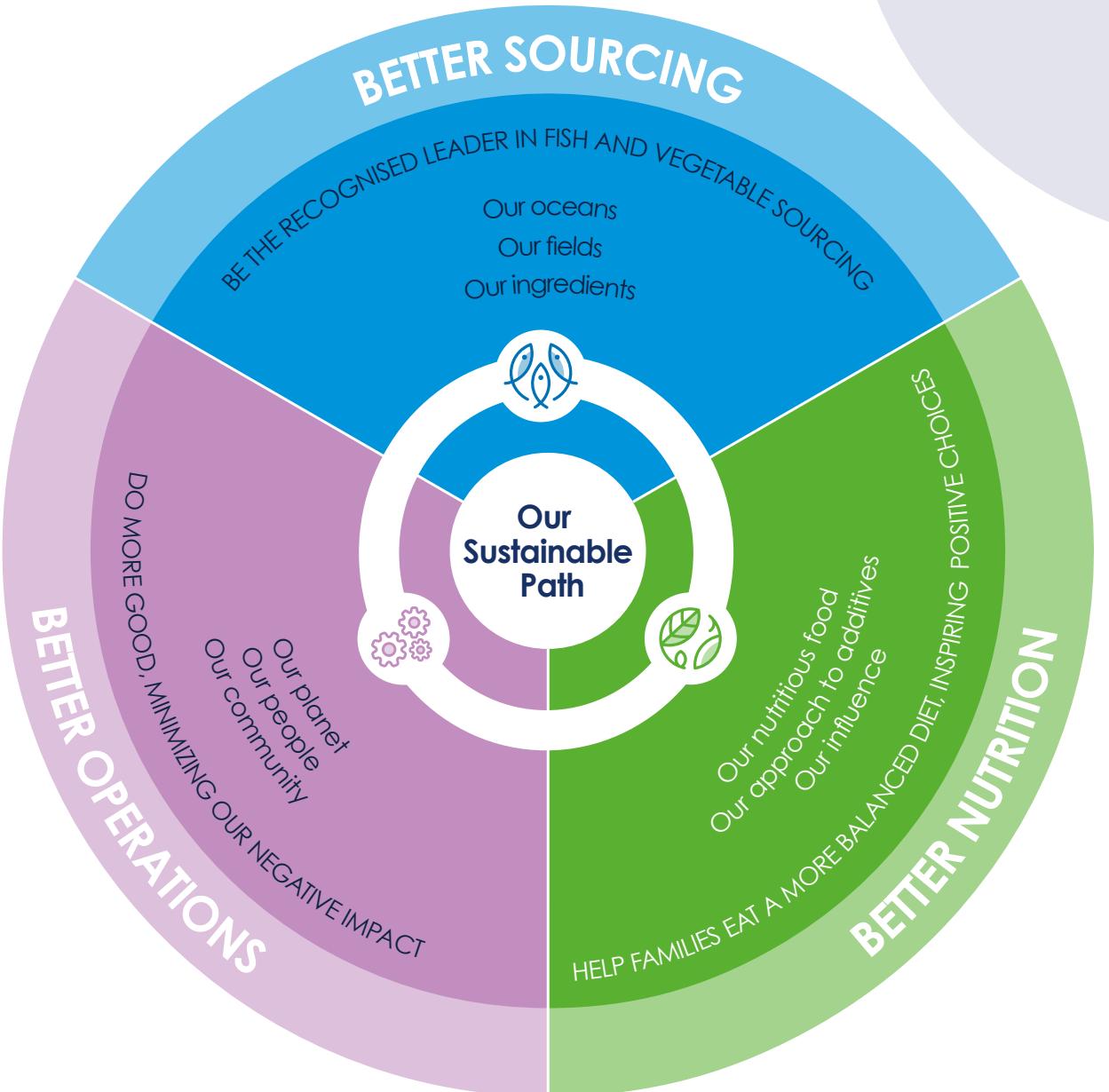


Our Sustainable Path

In 2018, we launched our new sustainability strategy for Nomad Foods: Our Sustainable Path.

Through extensive work with internal and external stakeholders, we decided on three focus areas—better sourcing, better nutrition, better operations—with a clear ambition to lead in material areas such as fish sourcing, sustainable vegetable farming and nutrition. To ensure progress, we have set time-bound targets in the six most material areas. And across these three pillars, we hold ourselves to high standards on governance, ethics and food safety.

Main UN Sustainable Development Goals that our strategy align with





We spent 2018 embedding the strategy throughout the business, using internal engagement sessions and webcasts, including targeted sessions for our Enterprise Leadership Team, and developing action plans with dedicated teams. We will work with partners throughout our supply chain to achieve these commitments by 2025 at the latest. We will ensure that new products lead the way in sustainability and will also use our media presence and consumer communications to drive positive change.

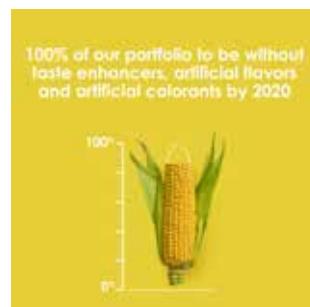
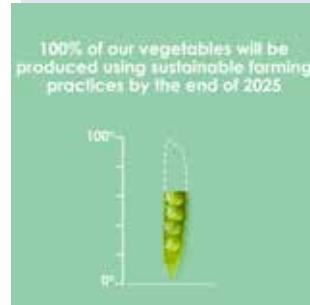
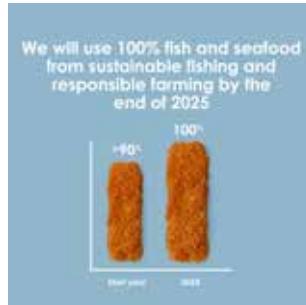
“As the world population grows and the demand for nutritious, sustainable food increases, we need to transform the way we produce and consume food. We will play our part in that transformation and have shaped our new strategy to support the UN’s Sustainable Development Goals.”

Annelie Selander,
Group Sustainability Director

Governance

Our Executive Committee holds ultimate responsibility for Nomad Foods' sustainability direction. To guarantee that we meet the targets set out in Our Sustainable Path, we have a Sustainability Steering Committee: a cross-functional group chaired by our CEO, consisting of seven members of our Executive Committee and representatives from different functions and markets. Our Group Sustainability Director reports directly to the Chief Communications Officer, who sits on the Executive Committee and the Sustainability Steering Committee, ensuring that our business activities drive progress towards our sustainability strategy.

We want our strategy and commitments to be borne out in all new product development. Therefore, in 2018, we embedded detailed sustainability criteria into our NPD processes: a governance model for approving all new products in all markets. Products that do not comply with our strict environmental and social standards are flagged by the system, and an action plan for improvement must be developed in partnership with senior management.



*per ton of finished goods from our own operations



Our Supply Chain

Nomad Foods is a €2.2bn business bringing together some of the biggest European frozen foods brands, including Birds Eye, Findus and iglo.

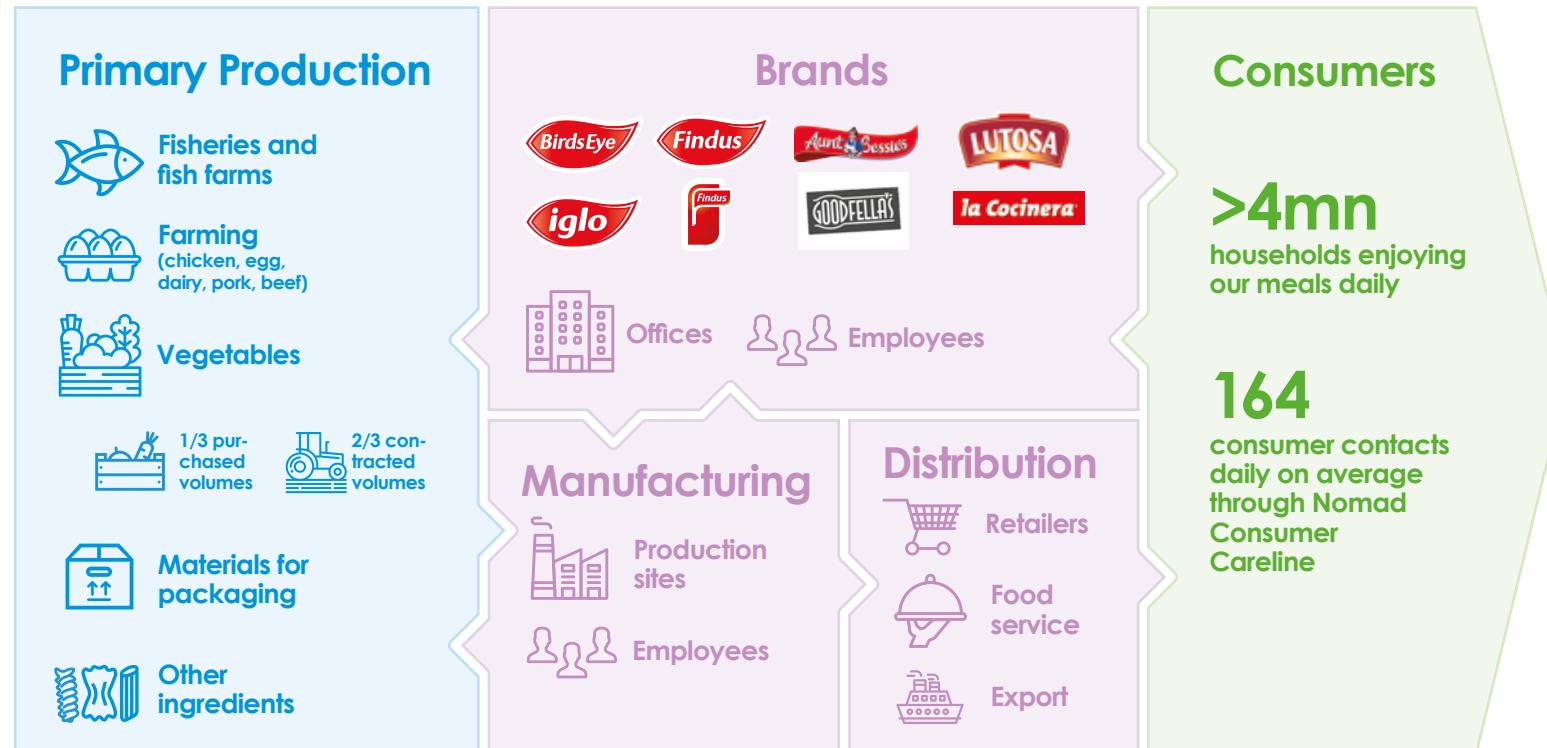
This year, we welcomed two new acquisitions to our brand family: Aunt Bessie's and Goodfella's Pizza¹. We work across 13 primary markets, led from our UK headquarters in Bedfont: Austria,

Belgium, Finland, France, Germany, Ireland, Italy, the Netherlands, Norway, Spain, Sweden, Portugal and the UK. As a global company with a varied portfolio of fish and seafood, vegetable, chicken and ready meal products, our supply chain starts with securing raw ingredients and ends with our tasty products on our consumers' plates.

We have direct operational control over many of the elements in our supply chain. This means we design and implement policies, procedures and processes to ensure that they meet all our requirements, including sustainability. Where we

have indirect control—for example when we purchase ingredients or products from another producer—we select suppliers who reflect our high standards and agree to strict specifications. We also work in partnership with certification bodies, such as the Marine Stewardship Council (MSC), to maximise our impact beyond our supply chain.

1. As we made both acquisitions in 2018, Aunt Bessie's and Goodfella's Pizza will be fully included in our 2019 sustainability report, when we can relate the development to a full calendar year of sales data. We make an exception for palm oil, as the acquisitions resulted in more significant changes in this area.



Materiality

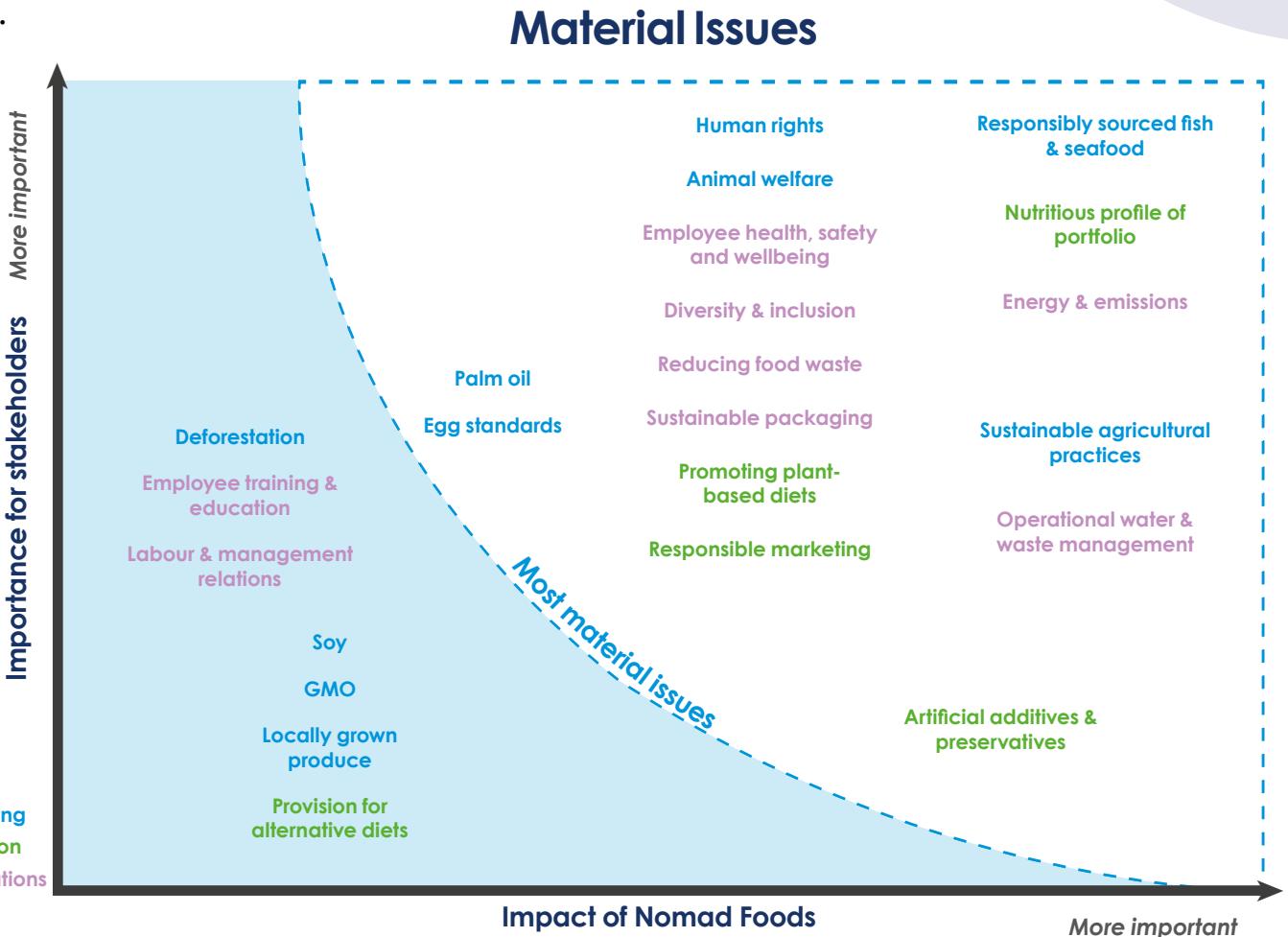
In 2018 we conducted a light-touch materiality assessment. We asked internal and external stakeholders—including representatives from within the company, customers and NGOs specialising in sustainable food, fishing and agriculture—to rank a range of sustainability issues in order of importance, and assessed their relative importance to our business and our ability to impact them through our value chain.

The chart is an illustrative representation of the results of our materiality assessment. All issues ranking within the top two thirds of both stakeholder importance and significant impact are covered in the report. We are not significant users of palm oil or eggs but have included them because of the level of interest from external stakeholders.

Some areas, such as food safety and quality, and legal and regulatory compliance, are fundamental parts of how we do business and are covered in the final section of this report. We also identified several key principles for operating responsibly that we apply to all aspects of our business—innovation, research, community impact and organisational transparency. These are covered throughout the report where relevant to the issues being discussed.

The materiality assessment confirmed that our new strategy covers the most material areas. We will conduct a full materiality assessment in 2019 to ensure that we continue to focus our efforts on the most important issues for our stakeholders and for the business.

Better sourcing
Better nutrition
Better operations



Better sourcing



Better
sourcing



Better
nutrition



Better
operations



How we
do business

Our Oceans

Fish is an important ingredient to us—many of our most iconic and best-loved products are fish and fish products. Sourcing it responsibly is central to both the health of our oceans and the sustainability of our business.

As the risk of overfishing already poses a serious threat to the health of marine life, it is imperative that responsible management and sustainable fishing practices are used to meet the increasing demand of fish globally.

Aquaculture—the production of seafood in a farmed managed environment—is a growing industry and provides a way to reduce the pressure on wild fisheries. Although there is a need to ensure that the environmental impacts of aquaculture, particularly the use of wild fish stocks to create feed, are managed carefully, we believe that responsible aquaculture has an increasingly important role to play.

Our approach

#1. We are committed to sourcing 100% of our fish from externally certified sources by the end of 2025. We are working towards this with long-term partners including the Marine Stewardship Council (MSC) and the Aquaculture Stewardship Council (ASC), as well as our suppliers.

Nomad Foods is the largest branded producer of eco-labelled wild-caught fish and seafood in



the world. For the last 20 years, our brands have been working with the MSC to protect our oceans from overfishing and ensure the environmental impacts of our operations are minimised.

Part of our approach is to increase awareness of the importance of choosing responsibly sourced fish amongst consumers and to make it easier for them to identify sustainably sourced fish when making purchase decisions.

Our progress

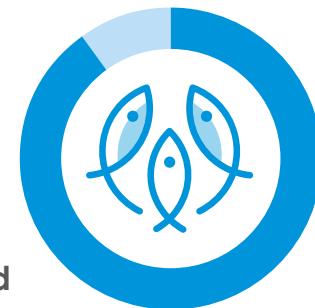
In 2018, we further increased the proportion of certified sustainable fish in our portfolio, driven by both sales growth of existing products and new product launches. We doubled our sales volume of ASC-certified products across Europe compared to 2017 and launched eight new ASC-certified products in 2018.

“Our aim is to transform the market so that sustainable practices are standard, not the exception.”

Andrew Papachrysou,
Procurement Director

>90%

of fish and seafood raw material is sustainably or responsibly sourced



Better
sourcing



Better
nutrition



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operations



How we
do business

In 2018, MSC assessed 14 of the largest fisheries we source from and found sustainability improvements in all of them—from reducing the volume of bycatch (the unintended catching of other fish species) to improving fish habitats. This is largely due to the long-term commitments that fisheries have made to improving their operations and to increasing demand from producers and consumers for sustainable fishing practices.

We have been working to introduce front-of-pack eco-labelling to our certified products to underpin our commitment to only use responsibly sourced fish and seafood. As a result of this, 80% of our sales volume is now MSC- or ASC-labelled.

In addition, our brands support local activities to champion sustainable fish, such as Findus Norway participating in the annual Passion for

Ocean Festival in Oslo alongside the MSC to help consumers understand that their fish choices matter. Findus Sweden also joined the MSC at the Taste of Stockholm Festival.

Transparency is important to our consumers. Our Fish Provenance Tool, an online tool which allows consumers to trace where their fish is from, operates in eight markets and we are developing plans to expand this as a means of increasing knowledge.

Future Plans

2019 will be a key year in terms of progress towards 100% sustainably sourced fish by 2025. We are working towards a step change in certified farmed raw material, in close collaboration with the ASC

and the farms we source from. In addition, we expect to see an additional one of our fisheries obtain certification as we continue to use our influence to keep raising the bar for sustainability standards.



CASE STUDY

SDG 14 Life Below Water webinar

Our oceans are suffering from a host of issues, many of them as a result of human impact. Finding a solution is complex and requires collaboration across the board. That's why, in November 2018, we partnered with the MSC and GlobeScan to host a global webinar, discussing how we can work together to accelerate progress towards SDG 14: Life Below Water. We brought together stakeholders from across the world

in an online forum, to advocate for ocean sustainability and promote collaborative partnerships in progressing towards the targets.

The webinar delivered a number of positive outcomes. Following discussions on the importance of farmed fish in meeting growing consumer demand for fish, we are developing an aquaculture roadmap for our business. We are also accelerating our efforts in

working with fisheries to achieve MSC certification, and we are setting out plans for group-wide initiatives to combat plastic pollution and support ocean clean-ups, which are key activities for SDG 14.1. A collaborative approach is key to drive progress towards SDG 14 as a whole, so we will continue to work with other partners to find solutions throughout 2019.



2. Compared to 643 products in 2017



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nutrition



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How we
do business

Our Fields

As the number one frozen vegetable brand in Europe, it is essential that we use nutritious vegetables grown in a way that minimises our impact on the planet.

Maintaining soil health, making selective use of pesticides and preserving biodiversity are key targets within SDG 2 and crucial for ensuring the future of our agricultural supply chain.



Our approach

#2. We are committed to sourcing 100% of our vegetables through sustainable farming practices by the end of 2025. We are already working closely with our suppliers to continue driving progress. Approximately two thirds of our vegetables are produced through contracted relationships with individual farmers and growers across Europe, many of whom we have worked with for three generations. Our experienced Fieldstaff work with them to make crop management decisions around

when to harvest vegetables, minimising food waste and preserving biodiversity as well as monitoring quality and yield, and ensure adherence to our high standards on pesticide use. We contract with third-party suppliers to procure the remaining part of our vegetable portfolio, and we will work with them to ensure high standards across all vegetables.

CASE STUDY Pea Breeding

Since the 1980s, we have been working to address various environmental challenges through our pioneering pea breeding programmes. Our agricultural experts are developing new pea varieties which are more resistant to disease and environmental stress, producing high yields without excessive water usage and fertilisers whilst maintaining high nutritional value. So far, we have developed several new varieties of high-performing peas, all with the same taste that our customers expect and enjoy.

Our current pea breeding programme is a key part of our work to secure the future of pea production across Europe and was expanded in 2018 to operate across several growing areas. This allows our team of scientists and experts to investigate new properties of peas in various environments, with the aim of developing a portfolio of genetically diverse pea varieties that will lead the way in the future of sustainable farming.



**Better
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**How we
do business**

Our progress

In 2018, Nomad Foods joined the Sustainable Agriculture Initiative (SAI): a network of food companies and retailers who share our vision and principles of sustainable agriculture. This represents the next step forward for our business and we are working hard to introduce all our farmers to the SAI Farm Sustainability Assessment (FSA). This will measure the sustainability of our agriculture operations, such as farm management, soil health and crop protection. We have successfully completed the pre-audit process and we are now working with our growers to implement the FSA into their practices. To aid compliance, we introduced a new policy to screen all new contracted agricultural growers across all markets according to the FSA's approach to sustainable agriculture.

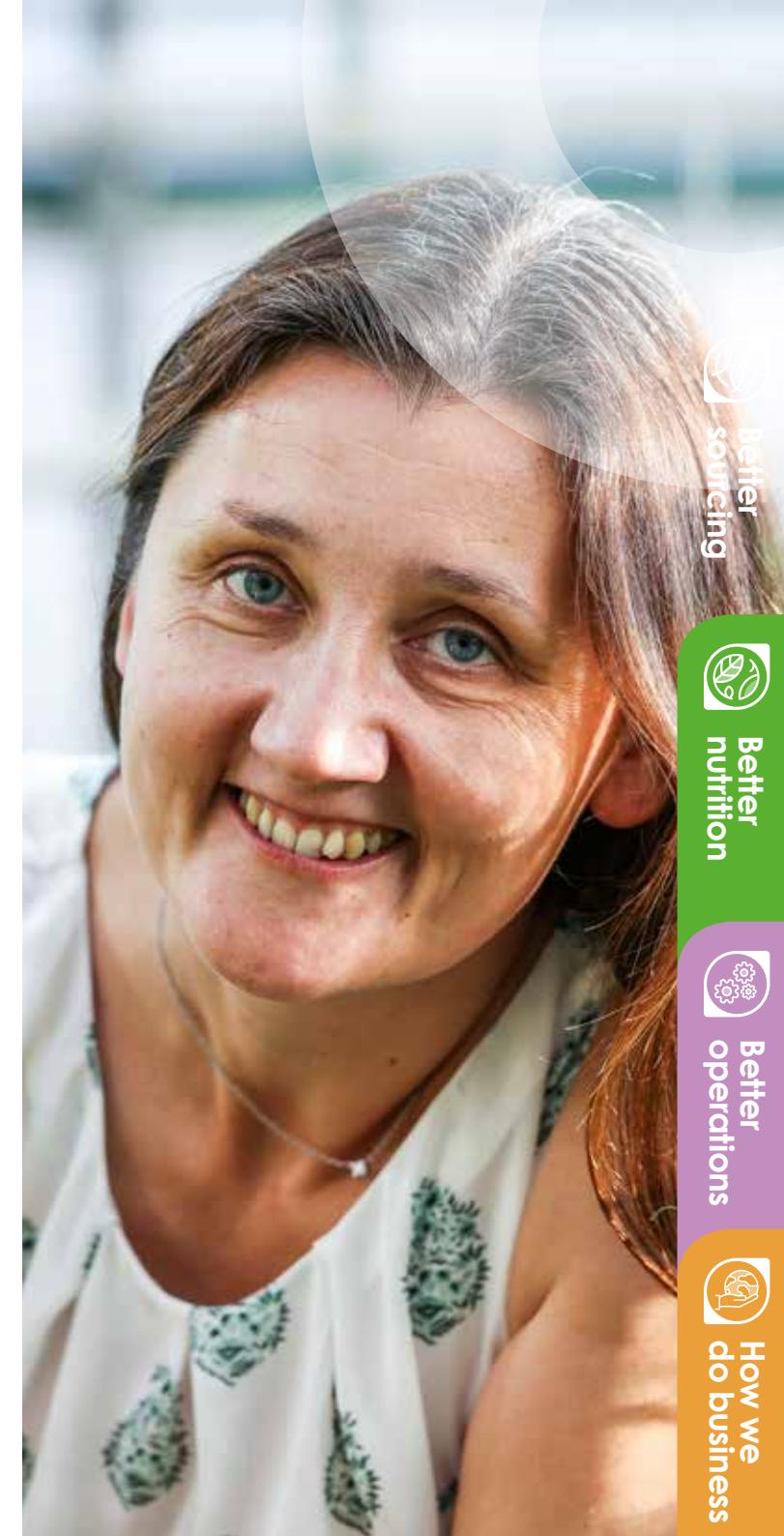
Future plans

We will continue raising the bar for sustainable farming practices amongst all our contracted farmers, leading the way with our hero crops such as peas and spinach. We have also started mapping the rest of our supplier base and will engage with them fully over the course of 2019 to understand what sustainable agriculture standards are currently in use. We want all of our vegetables to have the same sustainability credentials, whether produced by our contracted growers or procured from third party suppliers. We will continue to work with procured vegetable suppliers to ensure sustainable practices are put in place before 2025. We will also extend the screening of new suppliers to include this group.



"In 2018 we extended our exclusive pea varieties further across the Nomad markets, and we continue to breed new varieties focussing on improved tolerance against diseases and increasing weather extremes."

James Young, Agriculture Director



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nutrition



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operations



How we
do business

Our Ingredients

Although a large portion of our supply chain is focused on sustainably sourced fish, seafood and vegetables, we also use a range of other ingredients in our products.

We work with our global suppliers to understand and address the impact of issues such as animal welfare, human rights and deforestation through responsible sourcing of high-risk ingredients such as palm oil.

Animal welfare

Our approach

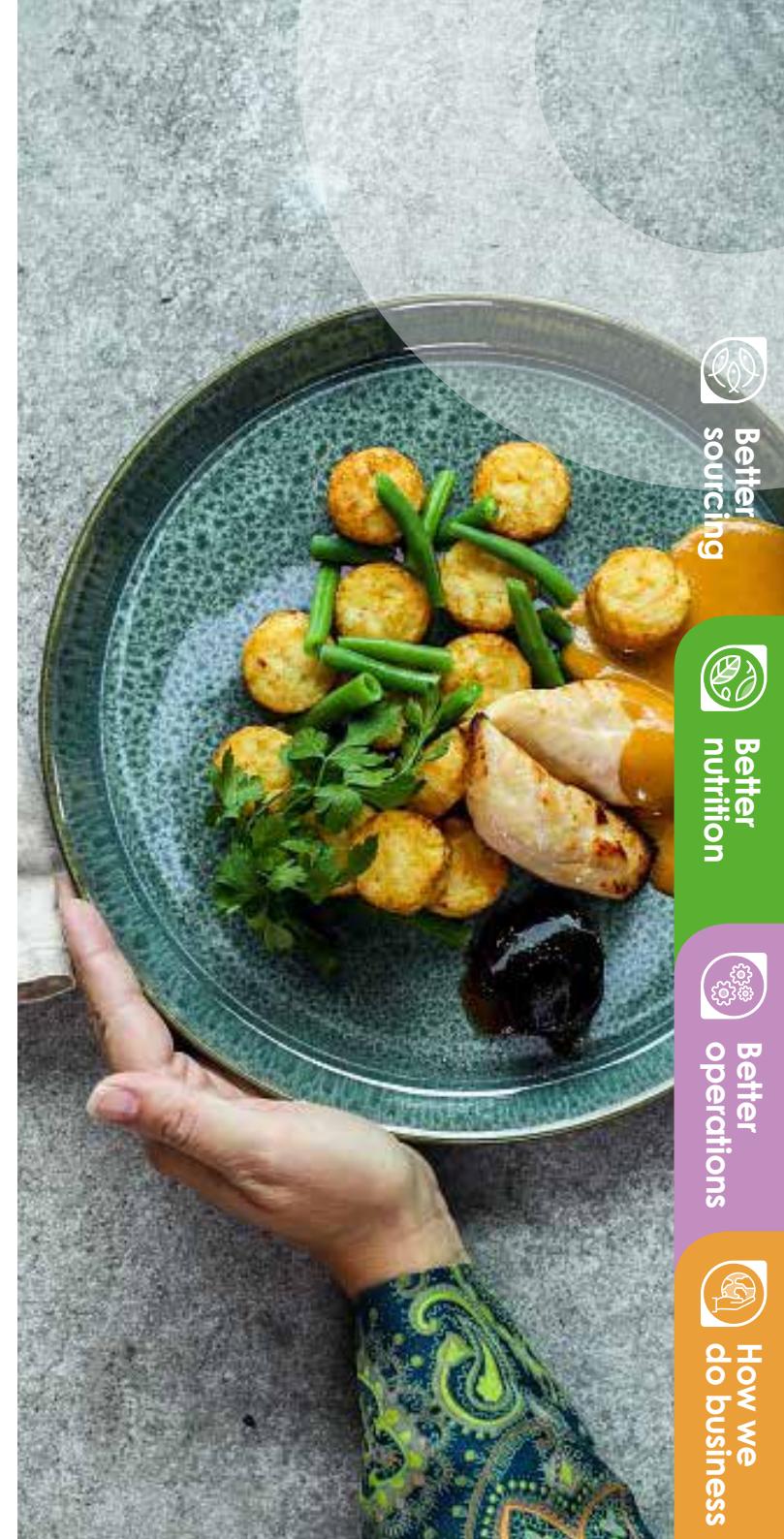
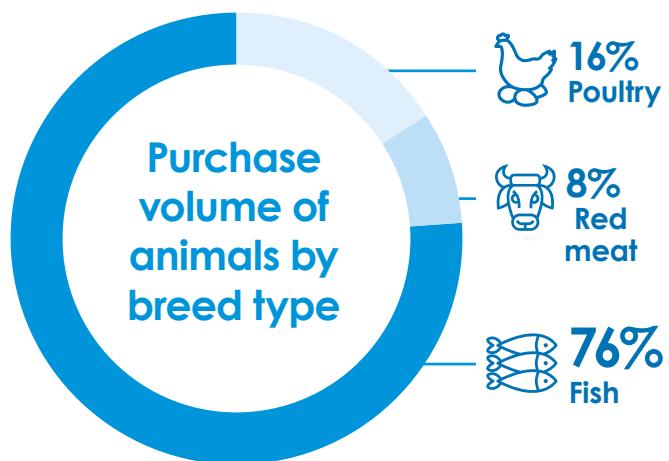
We support the development of safe, responsible and sustainable food production systems, encompassing traceability and animal welfare as well as environmental and ethical concerns, and we are committed to going above and beyond regulatory standards when sourcing animal products such as poultry and eggs.

In consultation with our suppliers, we updated our Policy on Sourcing of Animal Products to ensure 100% traceability, humane slaughtering practices, and the responsible use of antibiotics to prevent suffering. Critically Important Antibiotics, those that are listed by the World Health Organisation as important for human health, need to be monitored carefully. We are working hard to increase chicken welfare in our supply chain, thereby eliminating the need for these high priority antibiotics entirely.

Our progress

Poultry is our second largest source of animal protein after fish and seafood. In 2018, we consulted with NGOs, suppliers and consumers to inform the development of a roadmap to increase chicken welfare. One focus is to eliminate cage-reared chickens for poultry meat and we are already making good progress, with over 95% of our chickens that are barn-reared rather than cage-reared.

Eggs are a secondary ingredient rather than the primary ingredient in most of our dishes and we purchase low volumes of eggs. Where we do use them, the majority of our eggs are from barn-reared chickens. We expect to transition to 100% barn-reared eggs by the end of 2020 at the latest. Currently, less than 0.5% of our total sales volume comes from products containing cage-reared eggs.



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How we
do business

Future plans

We have made good progress towards ensuring that all our poultry and eggs are sourced from barn-reared birds and will continue working towards eliminating cage-reared birds from our supply chain. We are also working with suppliers to remove all use of Critically Important Antibiotics across our entire supply chain. We will continue to build awareness amongst our suppliers of our new policy as well as work in partnership with key stakeholders to further develop our standards and understanding of animal welfare.

Palm Oil

Our approach

We are committed to sourcing 100% sustainable palm oil, as certified by the Roundtable for Sustainable Palm Oil. Although we are not a

significant user of palm oil, it is important that we minimise our impact on deforestation and respond to the demands of our stakeholders. A number of our markets, e.g. Findus Norway and Iglo Belgium, are already using 100% RSPO-certified palm oil and we are working to replicate this across all markets.

Our progress

In 2018, 98.5% of our palm oil was sustainably certified: an increase of almost 3% from 2017, and we are proud how the business has progressed in this area. In addition, no non-conformances were found during RSPO supply chain audits across the business in 2018.

Following the acquisition of Aunt Bessie's and Goodfella's, our total use of palm oil increased. Due to differences in policies between the newly acquired brands and Nomad Foods brands, mass balanced RSPO-certified palm oil was re-introduced into our portfolio. This means that

although we purchase RSPO-certified palm oil, the palm oil is refined and processed with non-RSPO palm oil, therefore losing traceability to its origin. However, we have already initiated actions to replace all mass balanced palm oil in our supply chain with a segregated alternative, which is fully traceable and guarantees that only RSPO-certified palm oil is used. This process is due to be completed in late 2019 or early 2020.

Future plans

Our long-term goal is to use 100% RSPO-certified segregated palm oil in our products. We aim to achieve this for Iglo Netherlands by the end of 2019, becoming the third market that is 100% certified, leading the way for others to follow. We will also continue to reduce our total volume of palm oil purchased by reformulating our products where feasible.



“Deforestation needs to be addressed to halt climate change. Even though we are not a major user of palm oil, when we use it, we require it to be certified palm oil and are at 98% RSPO-certified already.”

Annelie Selander, Group Sustainability Director



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sourcing



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nutrition



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How we
do business

Our Supply Chain Ethics

We recognise that the supply chain of food production and processing is one of the sectors which may be vulnerable to modern slavery, particularly due to the global nature of suppliers. The broad scope of our suppliers, which varies from small traders to large multinational companies located in all continents, requires significant efforts and dedication in order to manage ethical risk.

Our approach

We work closely with our suppliers to implement our ethical policies and practices, and we continually evolve our approach to meet changing legislation in all our markets. In 2018, we rolled out our updated Supplier Code of Conduct (SCoC), which requires all suppliers to apply the same standards of ethics and behaviour that we apply to ourselves. This includes treating all workers with respect and dignity, supporting equal opportunities and taking all possible steps to prevent modern slavery, human trafficking or child labour in all areas of their supply chain. The code also requires suppliers to meet wider sustainability criteria covering areas such as the environment and health and safety.

Our progress

We have created a three-stage plan to raise awareness of our SCoC to ensure compliance and continuous improvement of practices across our suppliers. In Phase 1, which was ongoing in 2018, we requested all direct suppliers to register with the Supplier Ethical Data Exchange (SEDEX) and complete a self-audit questionnaire. We increased the number of suppliers registered to 60% (up from 50% in 2017), however this was below our ambitious target of 80%. This is mainly due to the process being more time-consuming than we anticipated and the acquisition of two further businesses into the group, increasing our supplier base.

Future plans

In 2019, the ambition is to have 75% of our suppliers registered with SEDEX, which is lower than the 2018 ambition, reflecting the learnings and the business changes resulting in the expanded supplier base. This will then allow us to move on to Phase 2 which includes conducting more regular risk assessments and addressing issues of non-compliance.

We have also recruited an Ethical Compliance Manager to increase our focus on responsible trading. Besides maintaining our ethical supplier database, our long-term ambition is to move from closing gaps to proactively addressing potential non-compliance issues in collaboration with our suppliers.



60%
of suppliers
registered with
SEDEX



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operations

How we
do business

Better nutrition



Better nutrition



Better operations



How we do business

Our Nutritious Food

We have seen increasing focus from governments, policy makers, NGOs, consumers and the media on combatting obesity and advocating balanced, healthy and sustainable diets.

We are committed to making it easier for consumers across Europe to enjoy food that is good for them and for the planet. Our responsibility stretches from our ingredient sourcing and recipe creation to our communication of nutritional information to customers.



Our approach

#3. We are committed to increasing the proportion of healthy meal choices in our portfolio every year, starting from 2017. Nutrition has always been a priority for us and is a core focus area of Our Sustainable Path. Our nutrition strategy is peer-reviewed by our Nutrition Advisory Board: a group of independent nutrition experts.

We screen our products through our Nutrient Profiling Tool (NPT), which uses an externally verified scoring system to assess their nutrient content. Points are allocated for nutrients of public health concern including sugar, salt, saturated fat and energy. These are then weighted against the total points scored for positive ingredients, such as

fruit, vegetables, nuts, fibre and protein. The resulting score determines which meals constitute a healthy choice. We train all of our research and development experts in applying the NPT, including all our chefs.

Our progress

By the end of 2018, we had increased sales of healthy meal choices in our retail portfolio by €62 million compared to 2017. We are proud of this achievement as we continue to strive for more. Reformulating old favourites with their nutrient profile in mind is key to our success, as it allows our consumers to enjoy healthier options without a big change in their behaviour. In addition, a healthy nutrient profile is always a priority when developing new products. In Sweden, for example, we launched our new Pease range in 2018, combining the goodness of pea protein with a blend of herbs and spices to create protein-packed, meat-free meals. Taken together, 95%³ of new or reformulated products were healthy meal choices in 2018.

3. Excludes Food Service

% of new or reformulated products for retail which are a healthier meal choice according to our Nutrient Profiling Tool



**Better
nutrition**



**Better
operations**



**How we
do business**

Nutritional labelling

We know that labelling is a key part of helping customers to make healthier choices. We use on-pack nutritional labelling across all markets and adopt widely recognised schemes wherever they exist. This includes the Keyhole symbol in Sweden and Norway, the Heart Mark symbol in Finland, Nutri-Score labelling in France and traffic light labelling in the UK.

Future plans

We're expanding the reach of our Nutrient Profiling Tool (NPT) to our Food Service portfolio and our new acquisitions. We are already assessing Aunt Bessie's and Goodfella's using the NPT and will further support customers to make healthy choices by introducing traffic light labelling to Goodfella's packaging in 2019.

We have also developed a Nutrition Retailer Engagement Toolkit to inspire and enable our marketing teams to engage with retailers on nutrition. This is due to launch in January 2019.



CASE STUDY

Nutriscore

In 2018, Findus France adopted the widely recognised Nutri-Score labelling system. Products now carry a colour-coded front-of-pack label which rates products on a scale of dark green to red according to their nutritional value. Over 89% of our portfolio is already rated green on Nutri-Score, and we want to increase this to 95%. We aim to have Nutri-Score labelling on 100% of Findus France products by the end of 2019.



Better nutrition



Better operations



How we do business

Our Approach to Additives

We know our consumers are concerned about artificial additives and preservatives.

They expect us to create delicious meals that allow our ingredients' natural flavours to shine through without requiring additional flavours, colours and taste enhancers.

Our approach

#4. We are committed to 100% of our portfolio being free from taste enhancers, artificial flavours and artificial colorants by the end of 2020. We are in a strong position, having had a clean labelling policy in place for over 15 years which sets out our internal standards on how to select ingredients when developing or reformulating products. Our standards already go above and beyond regulations, but in 2018 we went a step further, introducing a central Clean Label Steering Committee to drive improvements in our recipes and ensure that we meet our target.

Freezing is nature's way of locking in goodness without the need for added preservatives. When we create a new product, we don't add preservatives, although we do make exceptions for foods such as ham where ingredients are preserved in a traditional way, or where preservatives are necessary for food safety.

Our progress

In 2018, we assessed each of our recipes across our entire product portfolio to establish our baseline, however we have been reducing additives in our products for over 15 years. Most of our progress has been made by renovating existing recipes, but we have also implemented a strong governance process to ensure that 100% of our new products are free from taste enhancers, artificial flavours and artificial colorants.

93%
of products without
taste enhancers,
artificial flavours
and artificial
colorants



Future plans

Our main focus is delivering on our target to make 100% of our portfolio free from taste enhancers, artificial flavours and artificial colourants before our 2020 deadline. However, we also recognise that consumer tastes are constantly changing, and we want to be quick to respond. With this in mind, we are developing a vision for broadening our clean labelling policy, challenging ourselves to continually monitor and meet our customers' expectations.



**Better
nutrition**



**Better
operations**



**How we
do business**

Our Influence

We want to change consumers' eating habits for the better.

We use the wider influence of our brands to inspire people across Europe to enjoy a balanced diet, as well as making more sustainable choices.

Our approach

The majority of our key marketing targets focus on promoting healthier options. To drive these forwards, in 2018 we articulated what our three largest brands, Birds Eye, Findus and iglo stand for: **'Helping the nation eat a little more goodness every day'**. This represents an important step in putting health at the heart of our most popular brands. We also provide consumers with up-to-date scientific evidence about healthy eating, collected by our in-house team of nutritionists.

We know that many of our products are enjoyed by families. We operate a strict marketing policy to help parents and guardians make informed choices, and we never use messaging that encourages children to 'pester' their parents about buying products.

Our progress

We're constantly working to inspire balanced diets. For example, in 2018, Birds Eye UK used TV and digital channels to educate millions of consumers about the health benefits of peas, partnering with Buzzfeed to share creative recipe ideas.

We also use our position as an industry influencer to champion sustainability. Our Findus Sweden team participated several events throughout the Almedalen week—the leading event in Swedish

politics. In Italy, we launched 'Findus Green Camp', an online video collection of four young explorers discovering how to grow crops responsibly. The resources are designed to educate consumers of all ages about sustainable agriculture.

Future plans

Plans are already underway to continue championing healthier eating in 2019. We're excited to be partnering with national television channel ITV and several UK supermarkets on Veg Power: a major campaign to promote vegetables to UK children and help tackle childhood obesity.

We have seen enormous growth in consumer demand for plant-based options as a more sustainable alternative to meat. Following the launch of our Pease range, we are launching our Green Cuisine range in four key markets in 2019. The range uses pea protein to create protein-packed, meat-free meals, inspiring both meat-eaters and vegetarians to make culinary choices that are better for the environment.



Better nutrition



Better operations



How we do business

Better operations



Better
operations



How we
do business

Our Planet

As a growing food business with 13 manufacturing sites, plus 3 additional sites following the acquisition of Goodfellas and Aunt Bessie's, Nomad Foods has an important role to play in cutting carbon emissions.

Greenhouse gas emissions

57.8	Scope 1: <i>Direct emissions from owned and controlled sources</i> • Natural and biogas • Liquid CO ₂ & Dry Ice • Diesel/Petrol • Propane • Lubricating Oils • Air Conditioning
56.1	Scope 2: <i>Indirect emissions from the generation of purchased energy</i> • Purchased Electricity • Purchased Steam
170.5	Scope 3: <i>Indirect emissions that occur in our value chain</i> • Re-used materials & waste • Fertiliser • Diesel/Petrol (leased cars) • Fresh & effluent water • Liquid nitrogen • Electricity in external warehouses • Propane • Inbound logistics
284.4	kilotons CO ₂ e total 2018

We also have a responsibility to ensure that water, energy and materials are used efficiently when making our products. Halving global food waste by 2030 is a key target of SDG 12, and we are determined to help make this happen.

Our approach

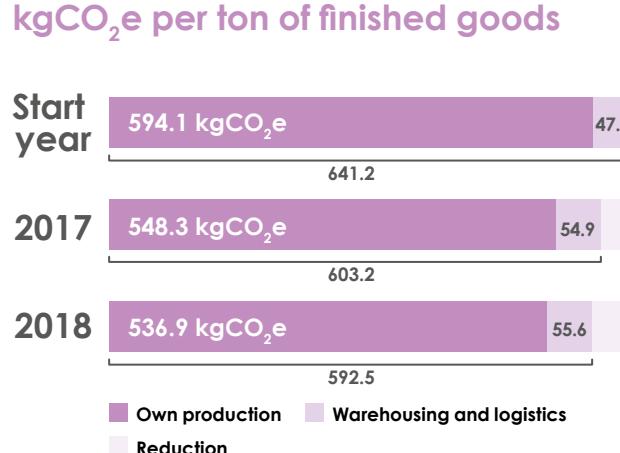
#5. We are committed to reduce our greenhouse gas emissions every year, from our 2015 baseline of 641.2 kgCO₂e emitted per ton of finished goods from our own operations. We know that reducing emissions begins with thorough, accurate data collection and analysis. We calculate our annual group carbon footprint by mapping out all sources of emissions and converting them into equivalent tons of carbon dioxide. The footprint covers our own operations, including factories operated by Nomad Foods (excluding co-packers, Goodfella's and Aunt Bessie's sites acquired in 2018), all owned and third-party warehousing and our inbound

logistics. We have been working hard to establish measurement protocols in order to understand our carbon footprint, and each site operates with policies in place to manage their impact. Now that we have a better understanding of the impact of our business as a whole, we are looking to create an environment policy that will manage and reduce our carbon footprint across our operations.

Our responsibility to manage our emissions, combat waste and safeguard environmental resources extends beyond our factories. As a food business, we need to carefully consider food waste, both within our operations and for our consumers. Freezing is a well-documented way to reduce food waste at home, offering longer shelf life and making it easy for consumers to control portion sizes. We work with retailers and consumers to raise awareness about food waste and promote frozen options. And we reduce food waste within our own operations through careful monitoring of our factories and donating our surplus food to food banks.

Our progress

All our environmental data is independently verified by an external auditor and allows us to identify how and where best to reduce our environmental impact.*



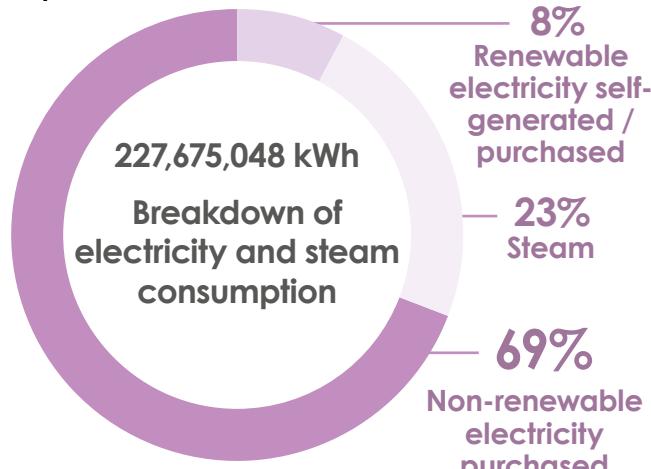
*The reported total CO₂eq emissions were confirmed with reasonable assurance by GUTcert, an accredited verification body and member of the AFNOR Group. [The scope of GUTcert's verification](#) includes scope 1, scope 2 and scope 3 of the Greenhouse Gas Protocol "A Corporate Accounting and Reporting Standard" and GUTcert's procedure is based on ISO 14064-3, taking into account ISO 14064-1 and the working draft ISO TR 14069 WD 1."



Carbon Emissions

In 2018, we reduced our emissions per ton of finished goods by 2% compared to 2017. We're pleased that we have been able to increase our production volume by close to 10,000 tons whilst only minimally increasing our absolute carbon footprint (0.02%). Our total Scope 1 fossil fuel consumption is 267,621,332 kWh whereof 98.7% is natural gas.

Scope 2.



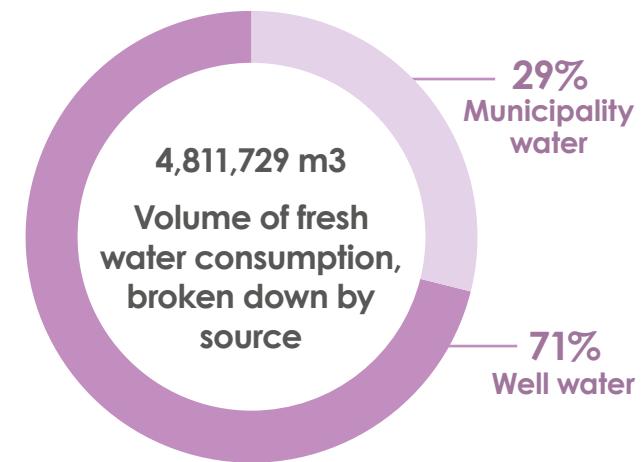
Several of our factories have taken steps to reduce their environmental impact in 2018. Our reduction in scope 1 emissions is largely due to our Tønsberg factory in Norway which now uses half its gas supply with renewable biogas, saving approximately 2,000 tons CO₂e. Our reduction in scope 2 emissions is partially due to our Lowestoft factory in the UK which switched to a 100% renewable energy supply in October 2018.

Our scope 3 emissions increased on a per ton basis compared to 2017. The increase is due to several factors. We saw an increase in waste derived from animal products, which partly accounts for this rise. The closure of one of our factory sites in Sweden meant that more raw materials and finished products were transported to external warehouses resulting in increased diesel road transport and more purchased electricity.

We are already trialling ways of tackling emissions associated with transport. In 2018, we conducted a pilot in which finished products from our existing production sites were transported using rail freight instead of diesel road transport, which avoided 271kg CO₂e emitted per container. Due to these promising results, we will be looking to expand this in the near future.

Water

Total fresh water consumption decreased by 5% compared to 2017 due to several factors, namely the closure of the Bjuv factory site, which saved 163,000 m³ alone, water-saving initiatives at our Lowestoft site and reduced production volumes at our Tønsberg site.



4,045,593

Water discharge from factories in m³



Better operations



How we do business

Waste and Materials for re-use

In 2018, the total volume of waste produced by our operations decreased by 5.7%. However, there is more to do as the volume of materials for re-use increased by 8%, the majority of which was used for animal feed.

Food Waste

We work hard to minimise avoidable food waste in our factories and achieved a 5% reduction compared to 2017. We also optimised our planning processes to reduce the amount of edible surplus food we produced. Where we did have excess food, nine markets partnered with local food banks to ensure it went to good use, sending the equivalent of 337,420 meals to food banks.

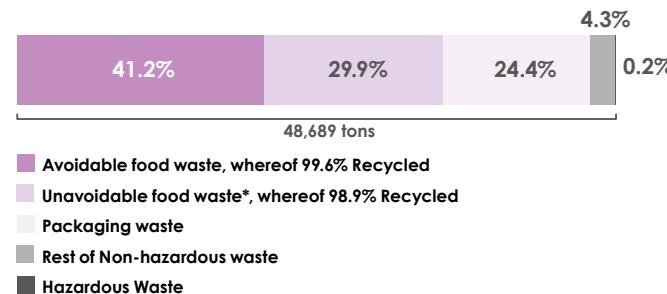
Unusually hot weather conditions in 2018 impacted the harvest of our crops in some markets, resulting in lower yields or smaller vegetables. This in turn affected our harvesting practices, the subsequent production of the vegetables, and the amount of waste generated. We will review this by individual sites to identify areas of improvement where we can work with the sites to reduce the amount of waste generated.

Future plans

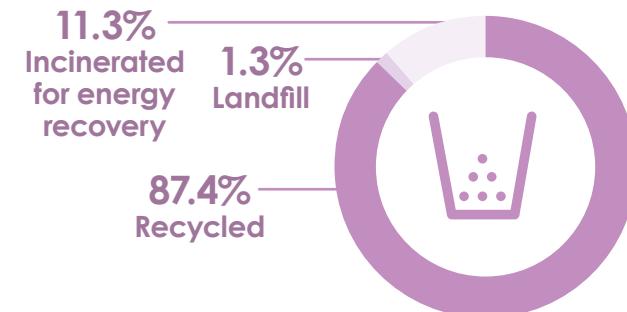
We are committed to continue reducing our carbon footprint year on year, and are currently developing a more detailed policy for reducing our environmental impact that will apply across the business. At the end of 2018, we submitted our proposed greenhouse gas reduction targets to the Science Based Targets initiative, to ensure that our reduction is in line with climate science and the 2015 Paris Agreement. We are also integrating our

newly acquired businesses and calculating their annual carbon footprint. Once this is complete, we will be able to set emissions reduction targets for them as well, to ensure that they align with our progress on sustainability across the board. We will continue addressing food waste and three of our markets have signed industry pledges to combat food waste.

Split of waste materials (excl. materials for re-use)



Packaging waste, broken down by disposal method based on tons of waste



CASE STUDY

Norway

Every ten minutes, over five tons of edible food is wasted in Norway. To raise awareness about this issue, Findus Norway mimicked five tons of food waste in a clear container and placed it in Oslo central station; one of the busiest locations in the country. Passers-by were invited to take a pledge to reduce their own food waste through planning their meals better and using their freezer more. The team also created a website for people to take the pledge online.

The campaign was featured on national television and the pledge has been signed by almost 1,500 people, including the Norwegian Minister of Climate and the Environment.



Better
operations



How we
do business

Packaging

Packaging is crucial for ensuring the safety and quality of our food. But when it is not disposed of correctly, food packaging can have a disastrous impact on the environment, polluting oceans and damaging ecosystems.

In 2018, plastic packaging has come under intense scrutiny from consumers, governments and media.

Our approach

#6. We have committed to making 100% of our packaging recyclable by the end of 2022. As part of reducing waste, we need to make it as easy as possible to reuse and recycle any packaging. We believe in using established on-pack labelling to help consumers dispose of packaging

correctly, and we participate in industry initiatives including the UK Plastics Pact and the Norwegian Plastinitiativet to find circular economy solutions to unsustainable packaging, working collaboratively across the value chain with packaging manufacturers, producers, retailers, consumers and disposal facilities.

We have a Responsible Packaging Design Code of Practice, which applies to all packaging we use. As well as setting stringent standards for food safety, the Code of Practice includes a protocol for avoiding excess packaging. We also request that all our suppliers source packaging materials sustainably, for example through the Programme for the Endorsement of Forest Certification (PEFC) and the Forest Stewardship Council (FSC).

Our progress

When developing new products, we prioritise paper-based packaging materials over plastic, and over 80% of our paper packaging comes from sustainably managed forests.



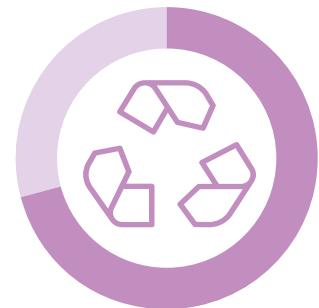
Future plans

Our most recent forecasts indicate that by 2020 we will have achieved 90% recyclability of our packaging.

We believe that labelling has an important role to play in encouraging consumers to recycle or dispose of food packaging correctly, and are looking at strengthening our packaging policy by making labelling a mandatory requirement.

71%

of consumer packaging is recyclable



"Addressing plastic pollution whilst maintaining food safety and quality is a key focus for us. 100% recyclable is a first step, but we are committed to going beyond this."

Stella Peace, Group R&D Director

Our People and Communities

We know that great people make the difference, so looking after our employees' safety and wellbeing in both our factories and offices, and investing in the development of our colleagues is essential to making Nomad Foods a successful and sustainable company.

Employee Wellbeing

Our approach

In 2018, we launched 'Our Well Way': a health and wellness programme designed to support all our 4,380 colleagues' physical, mental and financial wellbeing. The programme consists of a global toolkit which is delivered across our markets by local champions. In addition to the programme, we provide a wide range of employee benefits, which vary according to the needs of specific

markets and exceed statutory minimums.

We also know that the strength of our business is highly dependent on the health of communities around us, so we regularly run and participate in activities for local people in all our markets.

Our progress

The success of 'Our Well Way' was reflected in our annual employee engagement survey, Our Voice. The results show employee wellbeing up four points from 2017, much of which is due to employees'



 **4,015**
Full-time employees

 **2,500**
People working in factories

82 Sustainability score based on Our Voice Survey

82 Wellbeing score based on Our Voice Survey

 **Better operations**

 **How we do business**



enthusiasm in Our Well Way activities across our markets. A 'Run for Records' group run by iglo Austria combined getting fit with raising money for charity, whilst our 'Lunch and Learn' sessions rolled out across the business brought teams together to inspire healthy eating. We also accelerated the roll-out of our group-wide management and leadership programmes, and made our career management processes significantly more transparent, allowing employees to take active steps in their career development.

We are proud to see our markets actively participating in their local communities. In the UK, for example, more than 40 volunteers from our Bedfont-based Commercial Team went out into three local schools to run an hour-long 'Eat Well Grow Well' session. The initiative reached 810 children, helping them to understand the importance of eating healthily and asking them to make a pledge to do so more often.

Future plans

We are proud that our employee engagement scores are significantly ahead of FMCG averages. However, our long-term target is to be in line with high-performing businesses in other sectors. Therefore, we are currently running local and functional workshops to identify our key areas for improvement and develop activities to drive progress.

79%
of total employees
participating
in employee
engagement survey



Case study Sustainability Ambassadors

In 2018, we established a European network of Sustainability Ambassadors: Nomad Foods employees who are passionate about championing sustainability throughout the business. Our Ambassadors drive progress on Our Sustainable Path by delivering activities in their local markets. Together, they form Sustainability Action Groups on three key topics: saving the oceans by saying no to plastic pollution; fighting food waste and inspiring healthy eating, as well as a fourth group for sharing initiatives internally. Our Ambassadors have already launched a range of great initiatives, including our Belgian team's Nutritional Academy, and our Italian team's 'Our Vegetable Garden' programme inviting employees and their children to grow and harvest their own vegetables. Going forward, we will look at scaling up the most successful initiatives from 2018 to create business-wide employee action on sustainability.



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operations



How we
do business

Employee Health and Safety

As our business grows, it is essential that we provide a safe working environment, particularly for the 2,500 employees working in factory roles.

Our approach

We invest in having site safety personnel across our factories, and we have a dedicated central health and safety team which supports sites in implementing technical solutions. We are also reviewing all of our machinery and production

lines to ensure safety and environmental risks are identified and controlled, to minimise the risks across our factory network. We also identified an additional high-risk area that required attention, which is the use of ammonia in our cold-storage facilities. As a result, we have developed engineering processes and a tight maintenance schedule to identify any damage as soon as possible, alongside emergency plans in the case of gas leaks on site.

workplace transport, as well as setting the basics in place for the base business and acquisitions. As a result of these efforts, we achieved a 24% reduction in lost time accidents in 2018, going from 53 to 38 incidents and a 46% reduction in total recordable cases. We're proud that our Loftahammar site in Sweden has now achieved two years without a single lost time accident and we will continue to work with all our sites to achieve this across our entire supply chain.

Our progress

In 2018, we focused on improving our rate of lost time or recordable accidents, particularly within our high-risk areas of machine safety and

Future Plans

Our Occupational Health and Safety Policy was updated in 2018. However, with the acquisition of new brands, we need an updated policy to reflect the breadth and scale of our operations. Developing this policy is key focus for 2019, ensuring that we continue to uphold the highest standards of health and safety for our employees. In 2019, our Leadership teams will be focused on embedding safety throughout all of our systems.



Number of lost time accidents:
38 accidents

Total recordable accidents:
24 accidents

Total first aid accidents:
301 accidents

Total near misses:
715 incidents

Lost-time injury frequency rate:
5.59 per one million hours worked



Better
operations



How we
do business

Diversity and Inclusion

Diversity and inclusion (D&I) is an increasingly important topic that cuts across all sectors of society and affects all our employees.

Embedding D&I within our structure and processes is creating a culture where colleagues feel involved, respected, and connected, regardless of their sex, gender, sexual orientation, age, race, ability, religion or ethnicity. In essence, it means that everyone can bring their complete self to work.

Our approach

Our D&I focus is detailed in our Nomad Diversity and Inclusion Policy, developed in 2018. It is governed by a specific Diversity and Inclusion Steering Group, sponsored by members of our Executive Committee and made up of colleagues from various functions across the business. This committee supports and promotes the D&I agenda in the business, working with local champions at our locations across Europe.

One area of specific focus is gender balance. We want our Enterprise Leadership Team (made

up of our top 65 leaders across the business) to progress towards an equal balance of men and women, whilst never compromising on ensuring that we have the best talent in these roles. This is an important ambition and we are already taking steps towards it. We have initiated the Women in Nomad Network (WINN) group, which runs several events throughout the year including speaker sessions on International Women's Day, panels and forums on various topics including role models, mentoring, emotional resilience and establishing your own personal brand. It's currently deployed in the UK with plans to be rolled out across the business.



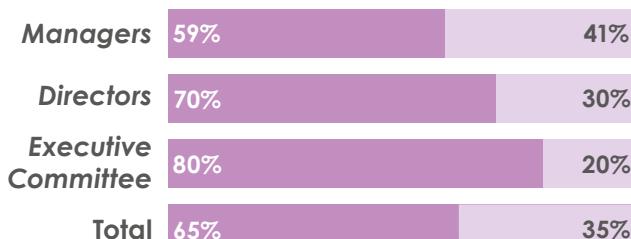


Another focus area is recruitment and development, where we have identified clear standards and ambitions. For example, recruitment shortlists for high level roles should contain candidates of both sexes and all external recruitment processes must respect this. We also run an international mentoring programme for male and female role models, starting at our Bedfont headquarters and being rolled out across the business 2019.

Our progress

In 2018, 30% of our Enterprise Leadership Team was female—an increase by 5% from 2017, achieved by raising awareness and setting a long-term ambition. The proportion of women on our Executive Committee rose to 20% (from 11% in 2017), but we are committed to doing more on this. To raise awareness, all members of our Executive Committee and over 80% of our senior leaders have attended unconscious bias training—a great introduction to all aspects of D&I.

Employees by gender



Key: ● Male ● Female

Future plans

In 2019, our focus will be on rolling out successful our initiatives—such as the Women in Nomad Network and the Mentoring programme—across our different sites. By sharing best practice across our business, we can drive progress towards our target and expand the scope of our D&I programme. We also initiated a D&I Ambassadors Network, which is a great asset in supporting our ambition to create a truly diverse and inclusive culture.

We know that many of our employees in the early stages of their career value additional networking and development opportunities. Therefore, we will launch internationally an Early Career Network forum: an accessible and friendly network for colleagues to connect and engage with their peers and more senior colleagues on key topics affecting those early in their careers.



“The power of diversified perspectives and insights is a great treasure to explore our sustainable and valuable business. Our people, based on different cultures, social roots, genders or professional careers, are a fantastic asset and it’s our strategic goal to support their growth and careers.”

Antje Schubert,
Managing Director Western Europe



Better operations



How we do business

How we do business



How we
do business

Food Safety, Quality and Traceability

As a food business, the assurance of food safety and quality is our number one priority.

Everything we produce must meet our high standards, so that we protect the safety of our consumers. Ingredient traceability is a legal requirement and maintaining a transparent sourcing process enables us to ensure high quality products. At the other end of our supply chain, it also enables us to respond to customer requests for detailed information about the sustainability, welfare and provenance of our food.

Our approach

All of our own manufacturing facilities operate to Global Food Safety Initiative equivalent standards and are audited by internationally recognised certification bodies. Our in-house experts work with research associations, industry groups and regulatory authorities to stay up-to-date with new regulations, and all our food safety and quality policies are designed in line with industry best practice.

To make sure our standards are met, we employ local quality management teams at all our manufacturing facilities. All raw ingredients must be provided with signed supplier specifications, which include details of where the ingredients were processed. We also audit and inspect

extensively within our supply chain, carrying out hundreds of traceability challenges every year, which are then used to run product quality improvement programmes with key suppliers. In addition, certain key ingredients are supplied through a chain of custody scheme, guaranteeing that they are sourced sustainably, including our MSC- and ASC- certified fish, and our RSPO-certified sustainable palm oil.

We carefully monitor the food that we place on the market and run a consumer care phoneline which handles over 60 000 unique consumer contacts each year. The feedback we get from these contacts is analysed and used across the business to push for even higher standards in food safety, quality and traceability.

PHOTO: MARK MEYER



How we
do business

Corruption and Anti-Competitive Behaviour

Corruption and anti-competitive behaviour are against our core business values and against the law. We believe in acting fairly and ethically so that our customers benefit from more choice and protection, and this is a core principle of operating as a responsible business.

Our approach

Nomad Foods complies with all relevant international and local laws on bribery, corruption and anti-competitive behaviour. Our Code of Business Principles, Anti-Bribery and Corruption Policy, Gifts and Hospitality Policy and Supplier Code of Conduct all contain sections on bribery and corruption. We tackle anti-competitive behaviour in our Code of Business Principles and our Competition and Anti-Trust Policy. We also provide a helpline—SafeCall—for employees to speak out about any signs of misconduct. The helpline is managed by an independent third party, with the option of making reports anonymously.

In 2017, we updated our Code of Business Principles, and in 2018 we made it more accessible

for staff through a new easy-to-understand format. The Code of Business Principles sets out our commitment to do business in a transparent and ethical way. Through an e-learning programme we have trained more than 1850 staff in all our offices on the Code. We are in the process of providing specific training on anti-competitive behaviour to our sales team and have already started this training in our main markets.

To make sure that our suppliers also meet our standards, in 2018 we rolled out our updated Supplier Code of Conduct to our supplier base. The majority of our suppliers have now reconfirmed their compliance with our standards and requirements, and we are following up with suppliers who still have gaps.





Nomad Foods

To find out more about our sustainability performance and our future commitments visit: nomadfoods.com/sustainability

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If there are any questions about the report, please contact Annelie Selander, Group Sustainability Director at annelie.selander@nomadfoods.com

We plan to publish our next report covering our 2019 activity in 2020.

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