Best Taste for All

OPERATIONAL SUSTAINABILITY JOURNEY

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Best Taste for All

ABOUT BTA

BTA – Best Taste For All, a subsidiary of TAV Airports, offers its guests a rich menu selection of world cuisines at over 200 locations in 15 airports in 8 countries, including; Türkiye, Georgia, Macedonia, Tunisia, Oman, Latvia, Croatia and Kazakhstan.

In addition to its services, BTA – Best Taste For All, produces 5 million boutique items per month on an industrial scale for nearly 100 brands in its own production facility and supplies food to 16 countries.

Culinary Excellence

Blending local traditions and global flavors for unforgettable tastes.

Anatolia's Cultural Heritage

Celebrating our roots while embracing a global vision.

Seamless Operations

Delivering efficient, consistent service at every touchpoint.

Innovation

Leading with digital transformation and smart technologies.

Sustainability

Committing to environmentally responsible practices.

Trust

Building long-term partnerships with guests and stakeholders.

Hospitality

Welcoming each traveler with warmth and sincerity.

Relaxing Convenience

Providing comfort and calm in busy environments.

Agility & Resilience

Adapting quickly to a dynamic, ever-changing world.

ABOUT THIS DOCUMENT

This document provides an overview of **BTA's operational sustainability approach**, highlighting the commitments, actions, and projects that shape the way we run our day-to-day operations.

It focuses specifically on the **environmental, social, and circular-economy contributions generated through our restaurant operations, supply chain practices, waste management systems, and guest-facing initiatives.**

It outlines how we integrate sustainability across our business strategy, guided by the principles of **responsibility to people, respect for the planet, and value creation for our stakeholders.** From reducing food waste and supporting local producers to fostering inclusive service and driving innovative circular economy initiatives, this summary captures the progress we made throughout the year.

Designed to offer a clear and transparent overview, this summary complements our broader sustainability communications and reflects our ongoing **ambition to contribute to a more responsible and sustainable food & beverage industry through operational excellence.**

IMPORTANT NOTICE

Corporate sustainability governance, HR strategies, and broader organizational policies fall outside the scope of this summary and are therefore not included.

CEO MESSAGE

Dear Guests and
Business Partners,

At BTA – Best Taste For All, we regard operational sustainability not merely as a business objective, but as a fundamental part of our responsibility towards the future. Since our foundation, we have embraced an approach that places people, society, and the environment at the heart of everything we do across all the airports where we operate. Today, sustainability has become one of the most important elements shaping our corporate culture, guiding our decisions, and serving as the compass of our journey.

One of the most important steps in our sustainability journey was establishing a dedicated operational sustainability position and forming a cross-functional sustainability committee. This milestone enabled us to bring structure, focus, and leadership to our initiatives, positioning BTA as a pioneer within our sector. In doing so, we institutionalized our operational sustainability approach and ensured that every step we take creates stronger, more focused, and lasting impact while also developing our dedicated sustainability documents.

With this mindset, we are taking action to reduce food waste, support local producers, create an inclusive and fair service environment, and enhance circular economy practices. Through these initiatives, we aim not only to make a difference in our sector but also to leave behind a more livable world for society and future generations.

Under the umbrella of TAV Airports and Groupe ADP, we continue progressing towards our sustainability goals by aligning with global standards while also developing solutions tailored to the needs of our industry. In doing so, we gain a strong perspective that combines international vision with a local approach.

For us, sustainability is not a destination but an ever-evolving journey. Every decision we make today carries the responsibility of the footprints we will leave on tomorrow's world. As we work toward a greener, fairer, and more sustainable future, our greatest strength lies in our employees, business partners, and stakeholders. With this belief, we will continue advancing step by step, creating sustainable value, and shaping the future together.

Sincerely,
Baha BÜLBÜL - CEO
BTA – Best Taste For All

OUR SUSTAINABILITY APPROACH

At BTA, sustainability is structurally integrated into our operational framework. It is deeply embedded in our business model and fully integrated into every aspect of our operations.

To that end, we have updated our business model with steps that embrace the three pillars of sustainability: Social, Environmental, and Circular Economy, in pursuit of a more sustainable world.

Our goal is to continuously enhance our operations within this framework while raising awareness among all our stakeholders, actively engaging everyone in the journey of sustainable transformation.

Our Method

BTA's Sustainability Approach is built upon 4 core criteria that guide our strategy and shape every step we take.

Together, these pillars form the foundation of our operational sustainability roadmap and ensure that our actions remain aligned, accountable, and future-oriented.

1. **Our primary goal is to improve our F&B operations regarding the three pillars of Sustainability.**
2. **Our sustainability practices and applications follow guidelines and requests submitted by TAV Airports.**
3. **We abide to all sustainability related legislations demanded by local and international authorities in operated locations.**
4. **We choose to align and work towards supporting the following Sustainable Development Goals (SDG):**

KEY FOCUS AREAS

- For sustainable restaurant management, we have adopted a 360-degree approach covering every detail from A to Z, and established our **"Sustainable Restaurant Criteria"**. These criteria are structured around nine key focus areas, each supported by its own procedures to ensure a comprehensive and well-structured management framework.
- This holistic approach enables us to **minimize our environmental impact, optimize resource efficiency, and promote social responsibility** throughout our operations. By embedding sustainability into every aspect of our business, we aim to create **long-term value for our stakeholders, while contributing to a greener future**.

SUSTAINABLE RESTAURANT CRITERIA

FOOD SUPPLY

MENU PLANNING

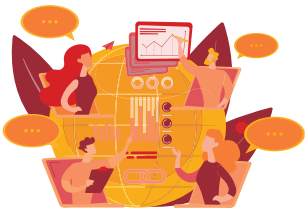
ENERGY AND WATER MANAGEMENT

ARCHITECTURE AND DECORATION

DISPOSABLE AND SINGLE-USE ITEMS

WASTE MANAGEMENT

CHEMICALS USE



COMMUNICATION AND TRAINING

SOCIAL AND SOCIETAL*

*: "Social"refers to people within the organization (such as employees and workplace practices), while "societal" refers to the broader impact on communities and society at large.

PROCEDURES AND PLEDGES

Policies

To ensure the effective management of the outlined sustainable restaurant criteria, we have developed a comprehensive guideline manual: the Sustainability Approach Manual. Within this manual, the criteria are defined under an internal framework structured around nine key focus areas, supported by two additional documents.

- **Local sourcing** – Prioritizing regional and local suppliers.
- **Human health** – Carefully planning menus and selecting ingredients.
- **Employee well-being** – Ensuring social welfare and fairness within our company.
- **Community support** – Taking responsibility for the social well-being of the communities.
- **Minimizing environmental impact** – Preventing pollution and managing chemical use responsibly to protect ecosystems and human health.
- **Sustainable sourcing** – Giving preference to certified, renewable, and responsibly produced materials.
- **Animal welfare** – Supporting ethical sourcing standards.
- **Waste management** – for food and non-food items
- **Energy and water efficiency** – Operational measures to conserve resources.
- **Guest awareness** – Informing and involving guests in your sustainability journey.

Pledges

Alongside these procedures, we have adopted six company-wide pledges to reinforce our commitment to responsible, sustainable, and inclusive operations across all our activities.

- **Community Empowerment and Preservation of Cultural Heritage:** We pledge to support local communities and protect cultural identity.
- **Marine Life Conservation:** We pledge to reduce our impact on oceans and marine ecosystems.
- **Plastic Use Reduction:** We pledge to minimize the use of single-use plastics in all operations.
- **Use of Plant-Based Products:** We pledge to promote and expand the use of plant-based alternatives.
- **Preservation of Gastronomic Cultural Heritage:** We pledge to preserve and celebrate traditional culinary heritage.
- **Biodiversity Conservation:** We pledge to protect biodiversity through responsible sourcing and operations.

2025
AT A GLANCE
Combat Against Food Waste
Climate Action & GHG Management
Responsible Sourcing & Ethical Supply Chains
Supporting Marine Welfare & Combat Marine Plastic Pollution
Less Plastic Disposable and Single-Use Materials
Reduced Inequalities & Increased Accessibility
Education, Access & Support Across the Value Chain
Operational Resource Efficiency & Waste Management
Fight Against Deforestation & Biodiversity Loss

AWARDS & CERTIFICATIONS

At BTA, we believe that independent certifications and recognized awards play a critical role in validating the credibility, and consistency of our operational sustainability efforts. They provide transparent benchmarks for continuous improvement while reinforcing trust among our stakeholders.

- **SRA – Sustainable Restaurant Association Certification**

Our brands **Tadında Anadolu**, **Tickerdaze**, and **Cakes & Bakes** are certified by the **Sustainable Restaurant Association (SRA)**, one of the world's leading sustainability standards for the food & beverage sector.

The SRA certification evaluates restaurant operations across a comprehensive framework covering sourcing, environmental impact, social responsibility, and community engagement. Being SRA-certified confirms that our restaurants operate in line with internationally recognized sustainability criteria and continuously improve their performance through measurable and transparent practices.

This certification demonstrates our commitment to responsible sourcing, waste reduction, ethical operations, and long-term operational sustainability.

- **Sustainability Awards**

Our **GrainCycle** project, focused on the upcycling of starch-based food waste into plastic-alternative cutlery, has been recognized with two prestigious sustainability awards:

- **"Yeşil İş Ödülleri" (Green Business Awards)**
- **"Sürdürülebilir Gıda Ödülleri" (Sustainable Food Awards)**

These awards acknowledge the project's measurable environmental impact, its contribution to circular economy practices, and its innovative approach to addressing food waste and plastic pollution simultaneously. The recognition further reinforces BTA's role as a forward-thinking operator delivering scalable and impactful sustainability solutions within the food & beverage industry.

SUSTAINABLE RESTAURANT ASSOCIATION
FOOD MADE GOOD
2024 - 2026

SUSTAINABLE BUSINESS AWARDS 2026
13. yıl

OPERATIONAL WORKS AND PROJECTS

1. OVERVIEW BY SDG'S

BTA's Contribution to SDG 2 – Zero Hunger

At BTA, we contribute to the global vision of SDG 2 not only by minimizing food waste and prioritizing health in our menu engineering, but also by supporting local producers and reintroducing forgotten heritage ingredients of local cuisine to both younger generations and international travelers. By increasing diversity on our plates, we bring together a wider variety of flavors, nutrients, and cultural heritage. In doing so, we promote nutritious and inclusive diets, strengthen local food systems, and ensure that food remains sustainable and culturally rich.

Highlight:

- **Biodiversity in menu engineering**
- **Zero Waste Kitchen Approach**
- **Half portion options**
- **Food waste donations for upcycling and biogas**

BTA's Contribution to SDG 4 – Quality Education

At BTA, we are committed to advancing quality education and continuous learning across our value chain. Together with "Merieux", we deliver food safety, hygiene, and logistics training to our suppliers, ensuring high standards throughout our operations. We also equip our head office, kitchen, and service teams with sustainability training, empowering them to integrate responsible practices into their daily work. Beyond our organization, we support young talent by organizing vocational training programs in the food & beverage sector for high school graduates, helping them gain industry skills and employment opportunities.
In addition, through our donations to the Koruncuk Foundation, we contribute to the education and well-being of children, reinforcing our commitment to building a more inclusive and educated future.

Highlights:

- **Vocational training for high school students**
- **Food safety, hygiene, and logistics trainings with "Merieux" to small scale suppliers**
- **Donations to "Koruncuk" Foundation to support child education**

BTA's Contribution to SDG 10 – Reduced Inequalities

At BTA, we are committed to reducing inequalities by ensuring accessibility and inclusion across our operations. We have introduced a special QR menu designed for visually impaired guests, supported the "We Walk" consultancy application, and provided specially adapted tables and designated areas for individuals with disabilities. In addition, we developed an AI-powered menu software that describes images in detail, offering tailored options for guests with color blindness or dyslexia, thereby making our dining experience more inclusive. Beyond customer-facing initiatives, we also prioritize the employment of individuals with disabilities, ensuring equal opportunities within our workforce. Through these efforts, we strengthen social inclusion and contribute to the vision of SDG 10 – reducing inequalities within and beyond our organization.

Highlights:

- **AI-Powered Descriptive QR Menu for Visually Impaired Guests**
- **Designated Accessible Seating and Specially Adapted Tables**
- **Collaboration with "WeWalk" (DANIŞ)**

BTA's Contribution to SDG 11 Sustainable Cities and Communities

At BTA, we recognize the importance of preserving cultural heritage as part of building sustainable communities. We contribute through donations dedicated to cultural heritage preservation and by integrating the richness of Turkish gastronomy into our menu engineering. By protecting and promoting traditional recipes and local culinary practices, we not only keep our cultural identity alive for future generations but also introduce the diversity of Turkish cuisine to international travelers. In this way, we strengthen cultural continuity and contribute to the vision of SDG 11 – creating inclusive, safe, resilient, and sustainable communities.

Highlights:

- **Preservation of local gastronomic and cultural heritage**
- **Acting as an ambassador for introducing local cuisine to international travellers**
- **Supporting cultural heritage preservation through dedicated donations**

BTA's Contribution to SDG 12 & SDG 13

At BTA, we actively promote responsible consumption and climate action by integrating circular economy practices into our operations. We donate our e-waste to "TEGV" (Education Volunteers Foundation of Türkiye), ensuring that valuable resources are reused while supporting education. Through our partnership with "Wastespresso", we upcycle coffee grounds into plastic-alternative materials, and with "Plastic Move" we transform bread and starch-based waste into innovative, eco-friendly packaging solutions. Additionally, we collect and donate PET bottle caps to "TOFD" (The Spinal Cord Paralytics Association of Türkiye) to support wheelchair access, extending the impact of our waste management beyond our business. We further reduce our environmental footprint by introducing recycled uniforms and implementing comprehensive consumables management. These initiatives not only minimize waste and resource use but also contribute to climate action, reinforcing our responsibility to build a more sustainable future.

Highlights:

- **Donation of coffee waste and the use/sale of products made from upcycled coffee grounds, including reusable thermoses and straws**
- **Upcycling of starch-based food waste into plastic alternative disposables**
- **Use of recycled uniforms**
- **Donation of PET bottle caps to "TOFD"**
- **Donation of e-waste to "TEGV"**
- **Use of recycled porcelain plates**

BTA's Contribution to SDG 14 – Life Below Water

At BTA, we are dedicated to protecting marine ecosystems and promoting the sustainable use of ocean resources. Together with the "Deniz Yaşamını Koruma Derneği" (Marine Life Conservation Society), we support ghost net clean-up projects that prevent abandoned fishing gear from endangering countless marine species. In partnership with "Mavi Deniz", we also carried out coastal clean-up activities in the Aegean, contributing directly to healthier seas. Beyond these projects, we are committed to sourcing fish from certified sustainable fisheries, ensuring that the seafood we serve supports responsible practices and the long-term preservation of marine biodiversity. Through these initiatives, we actively contribute to the vision of SDG 14 – safeguarding life below water for future generations.

Highlights:

- **Coastal clean-up activities in the Aegean region in collaboration with "Mavi Deniz Foundation"**
- **Procurement of sustainably certified seafood**
- **Ghost net removal operations in partnership with DYKD (Marine Life Conservation Society)**

BTA's Contribution to SDG 15 – Life on Land

At BTA, we take active steps to protect terrestrial ecosystems and promote biodiversity. Through our partnership with Ecording, we support large-scale reforestation projects using innovative drone technology and with our collaboration with the Ege Orman Vakfı (Aegean Forest Foundation), we contribute to reforestation efforts and benefit from the carbon sequestration capacity of these forests to help balance our emissions. We are also committed to animal welfare, reflected in our use of cage-free eggs and our donations to shelters supporting the wellbeing of animals. In addition, we prioritize responsible sourcing by using FSC-certified napkins, ensuring that our operations contribute to sustainable forestry. With these initiatives, we reinforce our commitment to safeguarding life on land and creating a more resilient natural environment.

Highlights

- **Reforestation through drone-assisted seedball deployment in collaboration with Ecording**
- **Creation of memorial forests with the Aegean Forest Foundation to support carbon sequestration and help balance our emissions**
- **Use of cage-free eggs across our operations**
- **Animal welfare donations to "HAYBAP" Angel Farm**
- **Use of FSC-certified napkins to support responsible forestry**

2. DETAILED PROJECT OVERVIEWS

1. GrainCycle- Upcycling Starch-Based Food Waste

Through the GrainCycle project, our starch-based food waste is upcycled into plastic-alternative cutlery, which we then offer to our guests as a sustainable replacement to fossil-fuel-based plastics. In partnership with "Plastic Move", 3 tons of starch based waste were transformed into 850 000 units of eco-friendly cutlery. This circular approach also helped us avoid approximately 3.5 tons of CO^2e emissions, supporting our efforts to combat climate change. By turning food waste into a valuable resource, GrainCycle addresses two critical challenges at once: **food loss** and **plastic pollution** and demonstrates how innovative circular economy solutions can drive meaningful climate action across our operations. This project has won us 2 awards: "Yeşil İş Ödülleri" (Green Business Awards) and "Sürdürülebilir Gıda Ödülleri" (Sustainable Food Awards)

Did You Know?

- If global food waste were a country, it would be the world's 3rd largest emitter, following China and the United States.[1]
- Single-use plastics, widely used in the food & beverage sector, reach trillions of units annually, yet only 6% are successfully recycled worldwide.[2]
- Plastic production relies heavily on fossil fuels, making it a significant driver of greenhouse gas emissions and climate change.

2. Our Forest Initiatives- Reforestation & Sustainable Forestry

At BTA, we recognize forests as one of the most vital natural systems supporting biodiversity, climate change mitigation, and community well-being. To help combat deforestation and contribute to ecosystem restoration, we implement a three-pillar approach that strengthens both conservation and regeneration efforts.

FSC-Certified Consumables:

We prioritize responsibly sourced materials across our operations. By using FSC-certified napkins, **we ensure that the paper products we consume support sustainable forestry,** protect habitats, and promote ethical resource management.

Reforestation with the Aegean Forest Foundation:

Through our collaboration with "Ege Orman Vakfı" (Aegean Forest Foundation), **we contribute to large-scale reforestation by supporting tree-planting activities** that help rebuild forest ecosystems, balance emissions generated from our head office employees' business travel, and create long-term environmental value.

Drone-Assisted Seed Ball Deployment with Ecording:

In partnership with Ecording, we advance innovative climate action through **drone-assisted seed ball deployment, enabling reforestation in hard-to-reach or degraded areas.** This technology increases planting efficiency, accelerates ecosystem restoration, and supports long-term resilience against land degradation.

Together, these efforts reinforce our commitment to preserving forest ecosystems while contributing to a healthier, more sustainable planet.

Did You Know?

- The world loses 10 million hectares of forests annually, equivalent to the size of Portugal.[3]
- Forests and other land ecosystems absorb approximately 25–30% of global CO_2 emissions each year.[4]
- 80% of terrestrial bio diversity depends on healthy forest ecosystems.[5]
- Deforestation accounts for 10–15% of global greenhouse gas emissions, mainly due to land-use change.[6]

3. Fight against Marine Pollution: Ghost Net Retrievals

At BTA, we are committed to protecting marine ecosystems and reducing the impact of abandoned fishing gear; one of the most harmful forms of plastic marine pollution. Through our collaboration with the "Deniz Yaşamını Koruma Derneği" DYKD (Marine Life Conservation Society), we actively support ghost net retrieval operations along Türkiye's coasts. These efforts help remove lost or discarded fishing nets from the seafloor, preventing entanglement, habitat destruction, and the long-term degradation of marine biodiversity. **By supporting DYKD's specialized diving teams and recovery operations, we contribute to cleaner seas, healthier marine life, and the broader fight against ocean pollution.** This partnership strengthens our responsibility toward SDG 14 and reinforces our commitment to safeguarding life below water.

Did You Know?

- Ghost nets make up nearly 46% of the Great Pacific Garbage Patch and can remainin the ocean for hundreds of years.[7]
- Each year, an estimated 640,000 tons of fishing gear is lost or abandoned atsea—continuing to "fish" unintentionally and kill marine species.[8]
- Ghost nets can trap turtles, dolphins, seals, seabirds, fish, and even damage coral reefs, creating long-term ecological harm.
- Removing just one ghost net can save countless marine animals and restore critical underwater habitats.

4. Wastespresso: Giving Coffee Waste a Second Life

As part of our commitment to advancing circular economy practices, we collaborate with "Wastespresso" to upcycle the coffee grounds generated across our operations. Instead of being discarded as waste, **our coffee grounds are transformed into durable, plastic- alternative materials.** Through this partnership:

- Our **eco-friendly straws** are produced using upcycled coffee grounds.
- We also offer **reusable tumblers** made from the same material, encouraging our guests to choose more sustainable options in their daily routines.

By giving a second life to coffee waste, we reduce the volume of organic waste ending up in landfills and decrease the demand for fossil-fuel-based plastics—supporting both climate action and responsible consumption.

Did You Know?

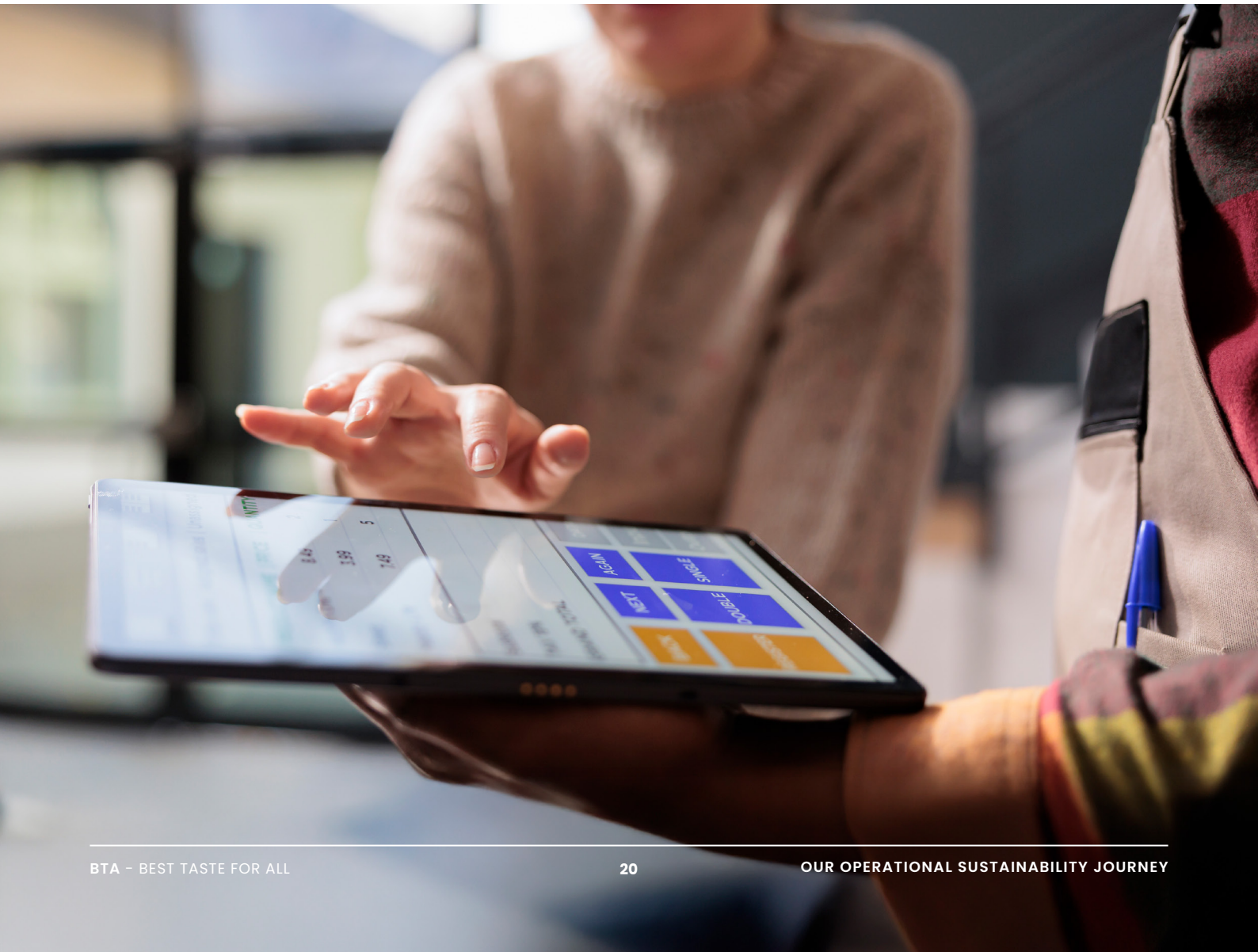
- Coffee grounds are one of the most common organic wastes in the food & beverage sector. Over 18 million tons are produced globally each year.[9]
- When coffee waste decomposes in landfills, it releases methane, a greenhouse gas 80+ times more potent than CO_2 over 20 years.[10]
- Less than 10% of global coffee grounds are recycled or upcycled; the rest contributes directly to avoidable emissions.[11]
- Replacing plastic products with upcycled materials can reduce lifecycle emissions by up to 70%, depending on the product.[12]

5. Inclusive AI Menu – Türkiye's First AI-Powered Accessible Menu Experience

At BTA, we believe that an inclusive dining experience begins with accessible information. With this vision, we developed **Türkiye's first AI- powered menu solution, designed to support not only visually impaired guests** but also individuals with **dyslexia, color blindness, low vision**, and other visual or cognitive processing challenges. Our **Inclusive AI Menu** uses advanced image recognition and smart description technology to interpret menu visuals and present them as **clear, personalized, and user-friendly explanations**. By offering adjustable reading modes, contrast options, and audio descriptions, the system enables every guest to access menu content independently and comfortably.

Did You Know? [13]

- 2.2 billion people experience vision-related challenges.
- 1 in 10 people has dyslexia.
- 1 in 12 men is color blind.
- Accessible menus remain extremely rare in the global F&B sector.



6. Cage-Free Egg Commitment

At BTA, we are committed to improving animal welfare and supporting responsible sourcing across our supply chain. As part of this commitment, we have transitioned to using **100% cage-free eggs** in all our operations. Cage-free systems allow hens to move freely, express natural behaviors, and live under significantly better welfare conditions—strengthening both the ethical and environmental integrity of the meals we serve. By choosing higher-welfare ingredients, we contribute to healthier ecosystems and advance **SDG 15 – Life on Land**.

Did You Know?

- In conventional cage systems, hens live in spaces smaller than an A4 sheet of paper, unable to walk or spread their wings.[14]
- Companies worldwide—including Türkiye—are rapidly shifting to higher-welfare systems; hundreds of brands have already committed to cage-free sourcing.[15]
- Better welfare practices support healthier animals, improved food safety, and more sustainable land-use models.[16]

7. Greenhouse Gas (GHG) Measurement & Management

At BTA, we have established a comprehensive Greenhouse Gas (GHG) Measurement and Management System that covers all our operations in Türkiye and international locations. In alignment with TAV Holding, our 2024 Scope 1 and Scope 2 emissions were calculated and reported via the MAP360 platform, ensuring consistency, transparency, and data integrity across the group.

Within this framework, GHG management has been integrated into our existing management systems, supported by a dedicated recording and monitoring infrastructure, documented procedures, internal audits, and targeted employee trainings. In addition, corporate sustainability procedures were formalized, and our Sustainability Policy was published on our corporate website, strengthening our governance structure and long-term climate commitments.

Did You Know?

- The global food system is responsible for approximately one-third of total greenhouse gas emissions, making measurement and reduction efforts in this sector critical for achieving climate goals.[17]
- GHG reporting (Scopes 1, 2, and increasingly 3) is becoming a core expectation from investors, regulators, and business partners, serving as the backbone of credible climate strategies.
- Without reliable data, it is nearly impossible to set meaningful targets, track progress, or demonstrate impact—which is why building robust emission measurement systems is a strategic priority for responsible companies.

OUR PATH TO FORWARD

At BTA, we see sustainability not as a destination, but as a continuous journey: one that evolves with every choice we make and every action we take. In the coming years, we are committed to further strengthening our operational sustainability efforts, expanding our impact, and deepening our mission to raise awareness both within our organization and across the wider food & beverage industry. We aim to lead by example, becoming a model for responsible, inclusive, and circular restaurant management.

As part of this ongoing journey, **BTA will publish its first GRI-aligned Sustainability Report in 2026**, where our broader **governance, HR, and corporate-level sustainability strategies** will be addressed in detail. While this document focuses specifically on our operational sustainability initiatives, the forthcoming GRI report will reflect the full scope of our corporate commitments and long-term ESG roadmap.

As we move forward, we invite all our stakeholders, our teams, partners, suppliers, and guests, to join us in this shared effort. Together, we can accelerate meaningful change, inspire new possibilities, and build a future where great taste and great responsibility go hand in hand. Our journey continues, and we are proud to shape a more sustainable tomorrow, side by side.

RESOURCES

1 UN Environment Program https://www.unep.org/resources/publication/food-waste-index-report-2024

2 World Bank https://datatopics.worldbank.org/sdgatlas/archive/2020/goal-12-responsible-consumption-and-production/

3 Our World in Data https://ourworldindata.org/deforestation

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8 IPB University, Department of Resource and Environmental Economics https://esl.ipb.ac.id/en/every-year-an-estimate

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12 Ellen MacArthur Foundation, The New Plastics Economy https://www.ellenmacarthurfoundation.org/the-new-plastics-economy-rethinking-the-future-of-plastics

13 World Health Organization https://www.who.int/news-room/fact-sheets/detail/blindness-and-visual-impairment

14 Compassion in World Farming https://www.ciwf.org/

15 Open Wing Alliance https://openwingalliance.org/

16 National Library of Medicine https://pmc.ncbi.nlm.nih.gov/articles/PMC12668761/

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