— EST. 1928 — KB FOOD Co.

Environmental Protection Policy

At KB, we strive towards best practice in environmental protection and prevention of pollution, in balance with the financial costs to the company.

We are committed in developing a documented environmental management system for our two operating facilities, Canning Vale, WA and Coolaroo, VIC. All activities, products and services of the organisation are included in the scope of this environmental system. The environmental impact of new developments, activities, products, and processes will also be considered.

KB's management team is responsible for the provision of resources to implement practices and processes to achieve the objectives outlined below.

The environmental aspects that we have identified as having a significant impact on the environment, and that we can control and monitor under normal operating conditions are:

- Emissions to Air* (N/A)
- Release to Water*
- Release to Land*
- Use of Raw Materials
- Use of Energy (e.g., heat, radiation, vibration)
- Waste and By-products
- Pests
- Flora (e.g., weeds)
- Chemical usage (e.g., cleaning chemicals, additives, and processing aids) via calibrated dosage equipment *Denotes national, state, or local government legal requirement

The environmental aspects that we can influence are:

- Fauna and wildlife
- Human/Environmental Health (e.g., staff practices, human health, wellbeing, and safety)
- Practices of contractors and service providers
- Design and development of packaging (i.e., reduce, reuse, recycle)

Our objectives are:

- To minimise the risk of on-site and off-site contamination through appropriate storage, treatment and handling of chemicals and wastes
- To ensure and maintain efficient management of Power, Gas and Water services, by setting targets and monitoring and trending energy and water use on an annual basis
- To practice waste minimisation and segregation (e.g., minimise volumes and types of waste including offal, packaging such as cardboard, foam and plastic, through sound purchasing practices and ongoing waste recovery and recycling processes). Targets are reviewed annually
- To minimise use of chemicals if alternative sanitisation and pest management practices are available
- To promote sustainability ideals and behaviours, and to commit to sustainable sourcing and manufacturing practices

Preventative action such as the efficient use of resources, the application of products, practices, and processes, is taken to avoid, reduce or control the creation, emission or discharge of any pollutant or waste (i.e., reduce the likelihood of non-conformity). In the event of non-conformity, an investigation will be undertaken, and corrective action will be taken and documented. Should an emergency or accident arise, the emergency action to be taken is documented and the organisation's emergency preparedness is tested annually.

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