



FOOD LOSS

AND WASTE:

COMMITMENTS

Food Loss and Waste

A. OBJECTIVE

The objective of this document is to provide a comprehensive overview of Liverpool's commitment to reducing food waste within our Restaurant division. We aim to underline the importance of responsible food management, which has an impact on our communities and the environment. By defining our strategic measures and initiatives, we want to demonstrate our commitment to minimizing food loss and waste and inspire others to join us in this effort.

B. SCOPE

This document focuses on Liverpool's efforts to manage and minimize food waste within our Restaurant division. Although we are primarily a department store company, we operate a small restaurant division within our stores, which generates some food waste. Our commitment extends to various aspects of our operations, including the employee dining area, food distribution centers, and restaurant operations. The goal is to address this issue at different stages, from inventory management to production processes, and raise employee awareness. Furthermore, we recognize the importance of collaboration throughout the supply chain and have implemented initiatives to optimize logistics and promote sustainable practices with our suppliers, distributors, and retailers.

C. COMMITMENT TO ZERO FOOD WASTE

Although we are primarily a department store company, Liverpool also operates a small restaurant division within our stores, where we generate some food waste. However, we are fully aware of this issue and have taken measures to manage and reduce food waste in this division.

At Liverpool, we are committed to reducing food loss and waste

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because we recognize the profound impact these efforts can have on our communities, the environment, and sustainability in general. Based on our previous initiatives, we are committed to implementing a series of strategic measures and initiatives aligned with our values of responsibility and social impact.

We are committed to preventing food waste, primarily in the operations of our cafeterias, restaurants, and food distribution center for our restaurants. Every week, we donate unconsumed and edible food to a food bank through the "Al Rescate Por México" program.

INITIATIVES TO PREVENT FOOD LOSS AND WASTES

Building on our initial efforts, at Liverpool we aim to continue advancing our commitment to minimizing food loss and waste through responsible and socially impactful business practices.

Programs for Rigorous Measurement: Liverpool has implemented programs and metrics, including a comprehensive software modernization initiative to manage restaurant operations. This strategic investment aims to enhance information availability, allowing meticulous control of raw materials and effective tracking of food waste reduction. This modern software provides us with valuable insights into various operational phases, enabling us to identify areas for improvement and refine strategies to prevent food loss and waste.

As part of these initiatives, at Liverpool we have created a meticulous record-keeping system for managing the commissary, documenting the causes of food loss and, through daily evaluations, identifying surplus food that can be donated to food banks. Through this proactive approach, Liverpool has donated a total of 2,352 kilograms of food, reinforcing our commitment to minimizing waste and positively contributing to community well-being.

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COMPREHENSIVE PROGRAMS TO MINIMIZE VOLUME:

Building on the achievements obtained in 2023 and continuing our efforts into 2024, we have designed comprehensive initiatives across all our employee dining areas, food distribution centers, and restaurant operations. These accomplishments provide a solid foundation and a cornerstone for our strategic vision to further reduce food loss and waste in the coming years. The information gathered during 2023 allowed us to adopt a proactive approach for 2024 and beyond.

Throughout 2023, strict monitoring of food losses was conducted across all restaurants and Gourmet Experiences to identify challenges and opportunities. A pilot program was launched and continued into 2024, focusing on one of the country's highest-volume restaurants. This initiative aims to build on the year's achievements by identifying root causes, exploring control alternatives, and evaluating the feasibility of redirecting food surpluses for consumption before their expiration dates.

The positive results of this pilot program have led to a major milestone: every food item that does not meet our quality control standards is now donated. As a result, for the first time this year, at El Puerto de Liverpool's Commissary, we are donating all food that is not utilized.

TRANSPARENT VOLUME BREAKDOWN:

Liverpool proudly provides a transparent and detailed breakdown of food loss and waste volumes, classified by type and by stage of the product life cycle. This commitment to transparency not only aligns with our core values but also enhances our ability to effectively target interventions and identify areas for improvement.

Currently, these indicators have been established exclusively for the commissary, as it is considered the focal point for inventory and process control.

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DESCRIPCIÓN	UNIT	2024	2023	2022
FOOD WASTE	KG	2352	2286	ND
FOOD DONATION	KG	2352	1810	341

CLEAR AND MEASURABLE OBJECTIVES FOR THE ENTIRE ORGANIZATION:

At Liverpool, our commitment to continuing to prevent food waste is exemplified through the implementation of initiatives across the organization. In 2024, we will monitor losses across all restaurants and Gourmet Experiences and lay the foundation to define reduction objectives for 2025. These initiatives, aligned with our goal of reducing food waste, are strategically designed to ensure continuous progress and tangible results.

COLLABORATION ACROSS THE SUPPLY CHAIN TO REDUCE WASTE:

Liverpool’s commitment extends beyond its immediate operations to collaborative efforts with all its supply chain partners. In partnership with suppliers, distributors, and retailers, we have optimized logistics by applying sustainable practices and significantly reducing food loss and waste in the value chain through initiatives like coordinating with our perishable goods distributors. When we request stock from our distributors, we ensure that any product that is not delivered to our restaurants before its expiration date is immediately donated to the Mexican Food Bank (BAMX), one of the country’s largest food banks. This collaborative approach not only minimizes waste but also contributes to supporting community initiatives and aligns with our commitment to maintaining responsible and sustainable practices across the supply chain.

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