



SIMPLY
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Announcement

No. POL 029/2568

On Waste and Surplus Food Management Policy

1) Principle

S&P Syndicate Public Company Limited (hereinafter referred to as “ S&P”) recognizes the importance of waste management throughout the business operations, from production processes and services to activities involving supply chain suppliers from upstream to downstream. S&P has established the Waste and Surplus Food Management Policy throughout the supply chain. This policy aims to maximize resource efficiency, minimize waste generation during production, and reduce food waste post-production. In addition, waste management practices follow the 3Rs principle (Reduce, Reuse, Recycle) to achieve the goal of Zero Waste to Landfill.

2) Scope

This policy applies to the business operations of S&P Syndicate Public Company Limited and our affiliated companies.

3) Definition

Waste refers to solid waste, refuse, wastewater, air pollutants, contaminants, or any hazardous substances that are discharged or originate from sources of pollution. This also includes sludge or residues from such materials, whether in solid, liquid, or gaseous form.

4) Approaches for Implementation

1. Establish waste management standards covering both internal company operations and waste generated from various activities throughout the value chain.
2. Analyze and assess operational losses, from raw material selection to consumption, to reduce food loss and food waste.
3. Manage waste following the 3Rs principles (Reduce, Reuse, Recycle) with a circular economy approach and ensure that all employees understand and correctly implement these practices.
4. Minimize waste generation at the source, increase the rate of recycling or repurposing, and utilize organic waste for other beneficial purposes to create added value.
5. Reduce the amount of food waste or surplus food that cannot be sold but is still of good quality by managing surplus food from production for maximum benefit, such as donating it to underprivileged communities.



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6. Develop new technologies and innovations that help reduce environmental impacts caused by waste throughout the value chain.
7. Establish a monitoring system that tracks both hazardous and non-hazardous waste, along with reporting on operational performance.
8. Support and collaborate with government agencies, non-profit organizations (NGOs), academic institutions, communities, and other stakeholders to implement waste management projects effectively.
9. Conduct knowledge-sharing initiatives with suppliers to enhance raw material production efficiency and storage methods to minimize food loss.
10. Disclose operational results and progress towards waste management goals through S&P's website and annual sustainability reports.

This policy is hereby announced for acknowledgment and shall serve as a guideline for implementation.

Announced on 10 March 2025

Mr. Vitoon Sila-On
Chief Executive Officer