

**Waste and food waste - Policy**

**Why is this an issue for Van Loon Group?**

Food production generates by-products and waste, particularly in the form of packaging materials. As raw materials and consumables are finite, we strive to minimise both waste and by-products.

**Scope**

Waste generated at Van Loon Group’s production sites and material loss within our own production process.

**Our policy**

Van Loon Group focuses on minimising waste and food wastage within its production processes. We produce as efficiently as possible and strive to make optimal use of all raw and auxiliary materials. We do this, among other things, by using innovative packaging and by cooking or freezing products to extend their shelf life.

Meat is a valuable and costly product. From a business economics perspective, our operations are therefore geared towards minimising losses. Due to fluctuations in demand, it can happen that more finished products are produced than can be sold immediately. We then donate these products to regional food banks.

In addition to combating food waste, we are also actively working to reduce non-recyclable waste in our production process – naturally without compromising on food safety.

Person ultimately responsible for policy implementation: CSO

Signed on behalf of Van Loon Group:

Name: Robert van Ballegooijen  
 Position: CEO  
 : Date: 7 May 2026

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Document code: BEL 308	Author: Sustainability specialist, Van Loon Group	Version date: 04-05-2026
Code: 4149	Verifier: CSO Van Loon Group	Page 1 of 1