

## Food Waste Prevention Practices

Performance Indicator	Target year	Target	2024 performance	Status by Target	Base-year / status
Food Waste Tonnage/ Food Supply Tonnage	2030	50% ↓	33% ↓ (3.38)	In progress	2018/5.04

As Türkiye's pioneer food retailer, Migros regards both supporting sustainable agriculture and reducing food loss and waste as being among its foremost responsibilities. The company accordingly develops comprehensive strategies for preventing food waste by quantifying, analyzing, categorizing, and improving its performance while also ensuring that still edible or usable food is put to good use in line with a defined recovery hierarchy.

Migros' priority is to prevent food loss from occurring in the first place and it does this by improving the operational processes that lead to losses and waste. The company discounts the prices of near-overripe fruits and vegetables as well as goods approaching their sell-by dates to encourage shoppers to buy them. Food items that remain unsold are donated to charitable causes. Migros supports circular-economy practices by sending organic waste to be converted into biogas and compost. The company engages in educational and awareness-raising efforts to make consumers more conscientious about food waste. Migros uses social media platforms both to share informative content about why food waste should be reduced and to offer practical, easy-to-use tips and solutions for preventing food waste.

Migros' efforts to prevent food waste are further supported through its involvement in both national and international initiatives. Through participation

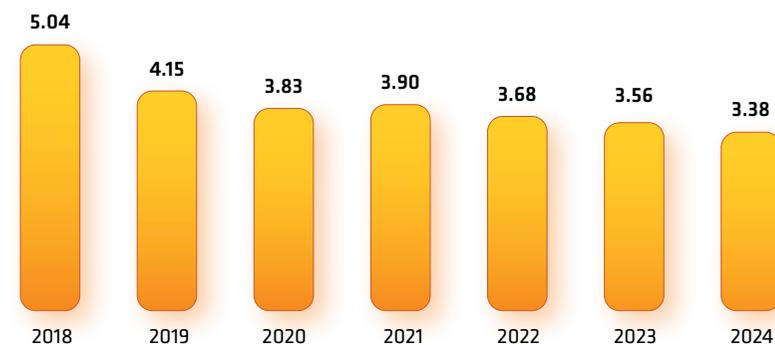
in joint platforms such as the **Consumer Goods Forum's Food Waste Coalition** and the **10x20x30** project led by the **World Resources Institute**, Migros engages stakeholders in collaborative actions against food waste. Similarly, the company collaborates with working groups under the **Sustainable Food Platform** to develop methods that minimize waste across multiple stages—from store shelves to logistics operations. In line with its commitment to and responsibility for a more sustainable future, Migros draws attention to the environmental and economic dimensions of food waste through initiatives and collaborations such as these.

### Performance & Targets

Migros has committed itself to reducing food waste in line with United Nations Sustainable Development Goals. The company has set itself the target of reducing its base-year 2018 food wasted/ food supply tonnage ratio by 50% by 2030. As of end-2024, this ratio was down to 3.38%, which corresponds to a 33% reduction in the over 6 years since the baseline year. Migros' efforts to combat food waste have prevented the loss of amounts of food equivalent to more than 78 million servings.



**Food Waste Tonnage/Food Supply Tonnage (%)**



## Food Waste Prevention Practices

### Practices on Consumer Awareness

During 2024, Migros conducted a variety of campaigns and projects on both national and international platforms to increase food waste awareness among consumers. These activities focused not only on how to prevent/reduce waste through correct food storage and smart food shopping but also on proper nutrition, how to read labels, and food safety.

On the occasion of **29 September International Day of Awareness of Food Loss and Waste**, Migros shared content on social media platforms and also conducted training among suppliers. Focus topics

included how to reduce food waste by shopping only when necessary, how to refrigerate food properly, and how to put leftover food to good use. Migros helped consumers read and understand food packaging labels better by explaining the difference between “Expiration” and “Best Before” dates. The company shared practical tips on how to prevent food loss through Sustainable Food Platform seminars and guidebooks. By undertaking these and similar initiatives, Migros aims to increase consumer awareness and promote sustainable shopping habits by reaching out to as broad an audience as possible.

### Operational Improvements & Discount Sales

In its efforts to combat food waste, Migros focuses first of all on improving its own operational processes. The company uses specially-developed automatic ordering systems to prevent overstocking. Using algorithms to calculate optimal order quantities of fresh produce based on previous orders, stock levels, and sales, these systems avoid overstocking by ensuring that correct quantities are ordered. Logistical processes as well as product storage and display conditions are reviewed and revised; measures are taken to extend items’ sellable lifetimes. Migros discounts the prices of near-overripe fruits and vegetables as well as items approaching their sell-by dates by as much as 50%. Discount sales of these items kept 16,643 tons of food from going to waste in 2024, the value of which corresponded to the combined annual turnovers of 37 Migros Jet stores.

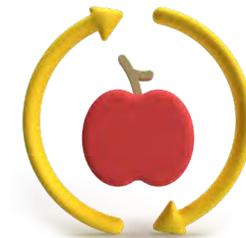
### Respecting Food Project

Migros partners with **Fazla** to ensure that all of Migros’ still-nutritious and wholesome food items that remain unsold reach social markets and food banks through the Fazla’s digital platform. Since the beginning of this collaboration, 24,265 tons of food—5,850 tons in 2024 alone—that would otherwise have gone to waste have reached people who need it instead. Through the “**Surprise Box**” project, people can purchase crates containing food items such as fruits, vegetables, meat, ready-meals, and baked goods at a 50% discount. In 2024, 9.2 tons of food were saved from being wasted by 31 Migros and 27 Macrocenter stores that participated in this project.

### “Fresh Leftovers to Our Four-Legged Friends” Project

Migros has been running its “Fresh Leftovers to Our Four-Legged Friends” project since 2014. This project donates food items which are no longer fit for human consumption but which are still safe for animals to eat to the **Animal Rights Federation (HAYTAP)**. Since the project began, Migros has donated 9,384 tons of food to help feed stray animals. During 2024, 955 stores located in 77 provinces contributed food that would otherwise have been wasted to HAYTAP.

**Migros has achieved a 33% reduction in food waste in the last 6 years.**



## Food Waste Prevention Practices

### Black Soldier Fly Project

Migros partners with Fazla and Germina in the conduct of a biotechnology project to farm **black soldier flies (Hermetia illucens)**, whose larvae are capable of converting organic food waste into useful sources of protein that can be used as a protein-rich food source and returned to the food chain by feeding it to animals in shelters instead of allowing it to go to waste. This project has so far prevented the needless destruction of 151 tons of organic waste, 45 tons of which was collected from 40 stores in 2024.

### Energy Generation Practices from Organic Waste

When organic waste cannot be recycled or reused, Migros minimizes its environmental impact by having it recovered and used as an energy source instead. Food waste generated at Migros' Gebze, Avrupa, and Torbalı distribution centers at its Izmir Fruit and Vegetable Warehouse, and in some stores is sorted at source and sent to facilities

where it is converted to biogas. During 2024, a total of 5,595 tons of organic waste was recovered and converted in this way. Under a **composting and biomethanation project** being conducted in partnership with İSTAÇ A.Ş., a total of 861 tons of organic waste was collected from 20 stores and used as an energy source in 2024.

### Reducing Food Waste of Suppliers

Migros focuses on preventing food loss in the retailing industry through end-to-end initiatives that help its suppliers reduce waste. Accompanied by 26 suppliers who have volunteered to take part, Migros has joined the **World Resources Institute's "10x20x30"** global initiative in which 10 retailers each invite and join forces with 20 of their suppliers to support realization of a goal to reduce worldwide food loss across supply chains by 50% by 2030.

Within the **Sustainable Food Platform (SFP)**, Migros has taken the lead in preparing sector-specific guidelines aimed at reducing food loss in the production sector, as part of the **Food Waste**

**and Management** working group. Guidebooks for producers of beverages, honey & beekeeping products, milk & dairy products, red & white meat and meat products, dried fruits & nuts, grains, and tea have been published so far.

In 2024, 5,595 tons of organic waste was recovered and converted into biogas.



Energy Generated From Organic Waste	2020	2021	2022	2023	2024
Biogas (dm <sup>3</sup> )	425	580	498	468	560
Electricity (MWh)	899	1,223	1,051	988	1,181
Waste sent to biogas facility (tons)	4,225	5,800	4,983	4,684	5,595
Biomethanation project (tons)	0	0	509	912	861

