

Food Waste Prevention Practices



international collaborations. Through the Consumer Goods Forum Food Waste Coalition and the 10x20x30 initiative led by the World Resources Institute, Migros facilitates the exchange of knowledge and best practices across collaborative platforms with global stakeholders. Through dedicated working groups within the Sustainable Food Platform, Migros develops targeted interventions to reduce waste across every stage of its value chain from logistics and distribution to store shelves.

Performance and Targets

To quantify its food waste prevention performance, Migros focuses on reducing its food waste intensity - the total weight of food disposed relative to the total weight of food procured. The Company aims to reduce its base-year 2018 food waste intensity by 50% by 2030. As of end-2025, Migros had successfully reduced this ratio to 2.25, achieving a 55.36% reduction in food waste intensity over the previous seven years and thereby completed its target. The accuracy of Migros' food loss and waste data, including the food waste intensity ratio is independently assured by a third-party organization in accordance with the international ISAE 3000 (Revised) standard. Through its food waste prevention efforts, Migros has so far enabled the rescue of the equivalent of more than 180 million meals.

As Türkiye's pioneer food retailer, Migros is committed to both expanding adoption of sustainable agricultural practices and to prioritizing the reduction of food loss and waste as key material issues. The Company aims to control food waste at source by continuously strengthening and improving its measurement, analysis, and classification processes. Migros ensures that all surplus food that is still edible or usable is repurposed in line with an established waste recovery hierarchy.

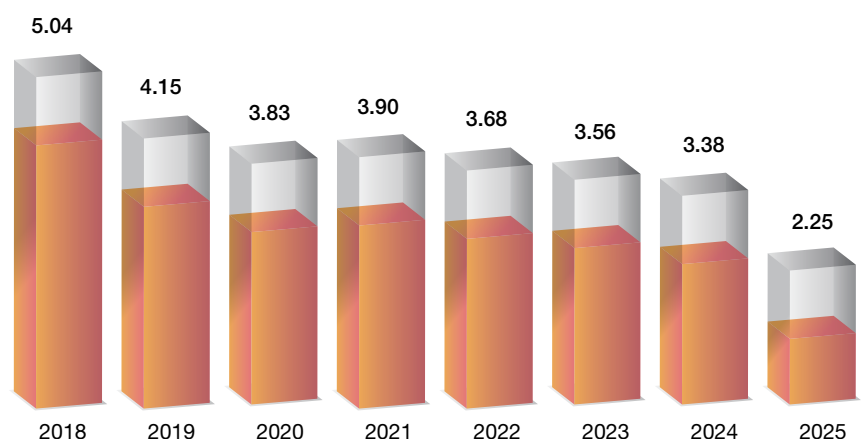
In its efforts to reduce food loss, Migros gives priority to the improvement of its operational processes. Products nearing their expiration dates are offered to customers at discounted prices, while unsold but still edible food items are donated through donation programs to ensure they reach those in need. Organic waste that is unsuitable for human consumption is diverted to biogas and compost production in line with circular economy principles. Migros also carries out information and awareness-raising activities on food waste and utilizes its

social media platforms to share content that provides consumers with practical solutions applicable in daily life, thereby aiming to increase public awareness.

Migros' efforts to combat food waste are further amplified through its active participation in strategic national and

Performance Indicator	Target Year	Target	2025 Performance	Status by Target	Base Year/ Status
Food Waste Tonnage/ Food Supply Tonnage	2030	50% ↓	55.36% ↓ (2.25) ✓	Completed	2018/5,04
Food Waste Tonnage/ Food Supply Tonnage	2035	8% ↓	-	New	2025/ 2,25

Food Waste Tonnage/Food Supply Tonnage (%)



Food Waste Prevention Practices

Key food waste and food loss prevention at Migros initiatives in 2025 are highlighted below:

- Fresh produce display stands located outside stores were reduced to prevent spoilage caused by weather conditions.
- Shelf layouts and display stocks were arranged based on previous sales data to optimize displays and shelf inventory.
- The automated ordering system was deployed more effectively to streamline stock management and ensure demand-responsive supply.
- Discount rates for products nearing their expiration dates were increased and the scope of the application was expanded.

Consumer Awareness Initiatives

Throughout 2025, Migros continued its efforts to enhance consumer awareness through a variety of campaigns and projects conducted across both national and international platforms. These initiatives focused on such key areas as optimal food storage, the development of planned shopping habits, and food waste reduction, while also addressing healthy nutrition, accurate label reading, and food safety issues.

In observance of the International Day of Awareness of Food Loss and Waste (September 29th), Migros shared informative social media content detailing the Company's efforts to mitigate food loss. To engage employees, four zero-waste recipes demonstrating how a single ingredient can be used in multiple ways were disseminated across the Company's internal communication channels.

Migros contributes to the development of best-practice guidelines for food waste reduction published by the Sustainable Food Platform and supports seminars aimed at disseminating this knowledge across the industry. As a Consumer Goods Forum (CGF) Food Waste Coalition participant, Migros contributed expert insights to the “Food Waste Hotspot”

study conducted in partnership with Capgemini, focusing on critical waste challenges in the retailing industry. Migros participated in workshops organized by the United Nations Food and Agriculture Organization (FAO) and the European Bank for Reconstruction and Development (EBRD) focusing on urban food and food waste logistics as well as in the “Step Up for Agriculture” event hosted by EIT Food. Through these collaborations, Migros aims to engage a broad spectrum of stakeholders and consumers to help build food waste awareness and promote the widespread adoption of sustainable consumption habits.

Operational Improvements and Discount Sales

As part of its commitment to combating food waste, Migros continuously reviews its operational processes -particularly ordering, inventory, and logistics- to implement proactive waste reduction measures. To achieve this, smart algorithms are used to analyze historical sales data, current inventory levels, and demand forecasts to ensure higher levels of procurement accuracy and thereby prevent losses resulting from excess stock. The Company is also scaling up initiatives to maximize product longevity by optimizing logistics workflows and enhancing both back-stock storage and in-store display environments.



Through a dynamic pricing model, products nearing their expiration dates and ripe fruits and vegetables are offered to customers at tiered markdowns of 25%, 50%, and 75%. Through such approaches, the waste of 7,531 tons of food was prevented in 2025. This corresponds to financial savings equivalent to the annual turnover of about 32 Migros Jet stores, creating both environmental and economic value.

Respecting Food Project

To ensure that surplus food that remains fit for consumption is put to good use, Migros partners with food charity Fazla to make the goods accessible to social markets and food banks through the charity's digital platform. Since the beginning of this collaboration, 28,435 tons of food -4,170 tons in 2025 alone- that would otherwise have gone to waste have reached people who need it instead.



Energy Generated from Organic Waste	2022	2023	2024	2025
Biogas (dm³)	498	468	560	648
Electricity (MWh)	1,051	988	1,181	1,368
Waste sent to biogas facility (ton)	4,983	4,684	5,595	6,483
Biomethanation project (ton)	509	912	861	627

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

Migros has been running its “Fresh Leftovers Food to Our Four-Legged Friends” project since 2014. Under this project, food items which are no longer fit for human consumption but which are still safe for animals are donated to animal-protection societies. Since the project began over a decade ago, Migros has donated 10,764 tons of food -1,380 tons in 2025- to help feed town and country strays in this way.

Black Soldier Fly Project

Migros partners with Fazla and Germina in the conduct of their Black Soldier Fly biotechnology project to convert organic food waste into livestock feed. Under this ongoing project, 171.5 tons of such waste were collected from 37 stores in 2025.

Energy Generation from Organic Waste

Migros separates organic waste that is not suitable for food consumption at source and directs it to biogas facilities. In 2025, a total of 6,483 tons of organic waste were utilized for biogas production. In addition, within the scope of the “Energy Generation through Composting and Biomethanation Processes Project” carried out in cooperation with İSTAÇ A.Ş., a total of 627

tons of organic waste was collected from 18 stores and used to generate energy in 2025.

A composting machine has been installed at Migros' Şekerpinar Distribution Center to turn fruit and vegetable waste that is unfit for any other use into organic compost. Utilizing enzymatic fermentation, the unit can convert three tons of fresh produce waste into a ton of compost every 48 hours.

Food Waste Reduction Among Migros Suppliers

To scale its overall impact in the fight against food waste, Migros collaborates with its suppliers to include them in its food waste reduction targets initiatives. Accompanied by 24 suppliers who have volunteered to take part, Migros has joined the World Resources Institute's “10x20x30” global initiative, which brings together 10 retailers and their suppliers to support the goal of halving food waste across the supply chain by 2030.

Migros continues to play an active role as a member of the Food Waste and Management Working Group of the Sustainable Food Platform. The Company provided support for webinars to promote the use of guidelines aimed at reducing food loss in the food production sector. Migros also continues its work within the Food Waste Coalition under the Consumer Goods Forum, where retailers and producers carry out joint activities. In addition, Migros contributed to a study conducted with Capgemini to identify product categories that generate the highest levels of waste in the retail sector.



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