

## **POLICY FOR PREVENTION OF FOOD LOSS AND WASTE**

Aromsa adopts the following principles to minimize food waste within its supply and production chain:

- **Sustainable Production and Consumption:** Ensure efficient use of resources at all stages of our production processes, from raw material procurement to the delivery of the final product.
- **Education and Awareness:** Regularly train our employees on preventing food waste and raise awareness. Organize continuous training programs on preventive methods and practices.
- **Monitoring and Reporting:** Establish an effective monitoring system to track and analyze food waste. Regularly report on the quantity and causes of waste and conduct continuous improvement efforts based on the data obtained.
- **Innovation and Use of Technology:** Research and implement new technologies and innovative solutions to prevent food waste. Integrate technological innovations that enhance food safety and quality into our production processes.
- **Collaboration and Stakeholder Engagement:** Develop and implement joint projects with our suppliers, customers, and other stakeholders to prevent food waste. Collaborate with communities to raise public awareness about reducing food waste.

General Manager  
Murat YASA