

CLEAN LABEL POLICY

Introduction:

75 years ago, guided by the conviction that the pleasure of sharing high quality products was life treasured moments “the salt of life”, Robert Labeyrie put on our tables incomparable flavours from “terroirs” with precious know-how.

Today we have the same conviction, but our world is forever evolving. Our planet's resources are limited. We know that the quality of our food is closely linked with the quality of our environment and our well-being.

If we want to continue to awaken the taste buds of the future generations, we must also awaken our consciousness, our own's as well as the consciousness of those around us, and thus making the relationship of INTENSE PLEASURE & RESPONSABILITY possible.

That's why working together with our colleagues, partners and consumers, we want to redefine this vision of pleasure we have inherited and that drives us.

We want to share a responsible passion for food, one that has been developed via our 3 pillar CSR approach:

PRESERVATION of the ecosystems we interact with,

MASTERY of our processes and know-how through everyday virtuous practices,

RESPECT of the men and women who produce, process and consume our products.

Our mission, as a group is to give as many people as possible the keys to responsible pleasure consumption. Our “raison d'être” is to share a responsible passion for food.



Our mission in terms of clean label is a priority of our MASTER pillar :



1. To offer good, safe and healthy products:

As a premium food company, our primary mission is to develop products that are safe and healthy for our consumers, with the highest organoleptic qualities.

We have always worked with the highest standards to develop our recipes.

In order to meet food safety (e.g., secure long and stable shelf life and alleviate any risks should cold chain is ever interrupted, etc.) and organoleptic parameters (taste, texture, etc.), our Research & Development teams are having to use food additives in some of our products.

These additives are strictly controlled by the regulations in force and their safety has been assessed and reviewed before they can be used in food.

2. Towards more naturality:

Nowadays, expectations are evolving, and new solutions are emerging. In line with our commitment to responsible passion for food and to meet our consumers and business partners 'expectations, we have been working on a program of recipe changes.

We are committed to reduce or eliminate our reliance on the use of additives and to offer the most natural recipes and products possible.

To this end, we have carried out several projects in recent years:

- Replacement of Lactate with vinegar on all our raw salmon products (raw salmon slices and salmon cutlets) since 2018,.
- Elimination of all preservatives in 9 references of all our cold stored blinis since July 2020.
- We have been a forerunner in the removal of nitrites in duck products by starting to remove them from our foie gras (whole and blocs) and smoked duck breasts; we also offer paleta sausage products without nitrites;
- Removal of benzoate from 7 references of Atelier Blini brand spreads since October 2020 and cochineal carmine from Atelier Blini Extra taramasalata since July 2020;
- Purchase of sulphite free peeled shrimp since early 2020.

3. Our commitment to 2025: clean label at the heart of responsible passion for food

Today we want to go even further by defining an ambition in terms of clean label and strict guidelines to achieve it.

a. Stop the use of 100 controversial additives

Today, the use of some additives is no longer considered “essential”. Also, there is sustained evidence from many stakeholders, including representatives of the scientific community, recommending limiting the use of certain additives. For this reason, Labeyrie Fine Foods Group asked a committee of external experts* for support in identifying the at-risk additives and guide us with our position.

A list of additives was drawn up in conjunction with the recommendations of our external scientific committee and the requirements of our retail customers.

The following at risk additives were therefore identified:

- **39 preservatives:** 6 of which we currently use, and in the process of substitution
- **15 antioxidants:** 3 of which we currently use, and in the process of substitution
- **41 colouring agents:** 3 of which we currently use, and in process of substitution
- **5 texture/flavour enhancers:** 4 of which we currently use and in the process of substitution

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- **No additives from this “at-risk” list in our core products by 2025.** The core products represent 80% of our sales units sold on the market. By the end of 2020, we had reached 59% of these core products without any additives of this list.
- **No additives of this list in 100% of our products by 2030.**

The list of “at risk” additives may change and will be reviewed in line with the Scientific Committee recommendations.

b. Continuous improvement towards more naturality

In addition to eliminating these additives, we also want to invest in research and development & bring naturality at the forefront of the Group and its brands.

- A large majority of our products are free from artificial colours and flavours, and where used, we are working to remove them from our recipes as soon as possible. This is underway with our shrimp sauces, and we have also started the work on sushi.
- We are also working to limit the use of preservatives. We already have ranges without preservatives: our Delpierre fish treated by high pressure, our smoked fish and our products developed in the Atelier Blini veggie range.

* Scientific Committee chaired by Professor Jacques Estienne, Doctor of Analytical Chemistry, and with the participation of Professor Jean-François Narbonne, Professor of Toxicology.