Carbon Reduction Plan (SBTi Aligned)

Executive Summary

Raynor Foods Ltd is committed to achieving Net Zero emissions by 2030, underpinned by a science-based approach and advanced digital technologies. This plan incorporates the latest SBTi-aligned emissions assessment (January 2026), providing a clear and accurate view of emissions across Scope 1, 2 and 3.

While total emissions have increased between 2022 and 2025, this reflects business growth and improved data visibility through the S3 programme. Crucially, emissions growth has not occurred in direct proportion to production volume, demonstrating improved efficiency and reduced emissions intensity.

Scope 3 emissions represent approximately 90% of total emissions, primarily from purchased ingredients and supply chain inputs. Raynor Foods is addressing this through supplier collaboration, digital monitoring and waste reduction.

The business is focused on supply chain optimisation, real-time carbon management and loss reduction, supported by digital tools. Early signs of stabilisation in Scope 3 emissions demonstrate progress and provide a strong foundation for continued reductions.

Updated Emissions Profile (tCO2e)

Year	Scope 1	Scope 2	Scope 3
2022	1160	245	7884
2023	1133	473	13528
2024	1467	251	17205
2025	1614	259	16467

While total emissions have increased over the 2022–2025 reporting period, this trend must be understood in the context of business growth and improved data granularity through S3. Scope 3 emissions are the primary driver due to increased ingredients and materials.

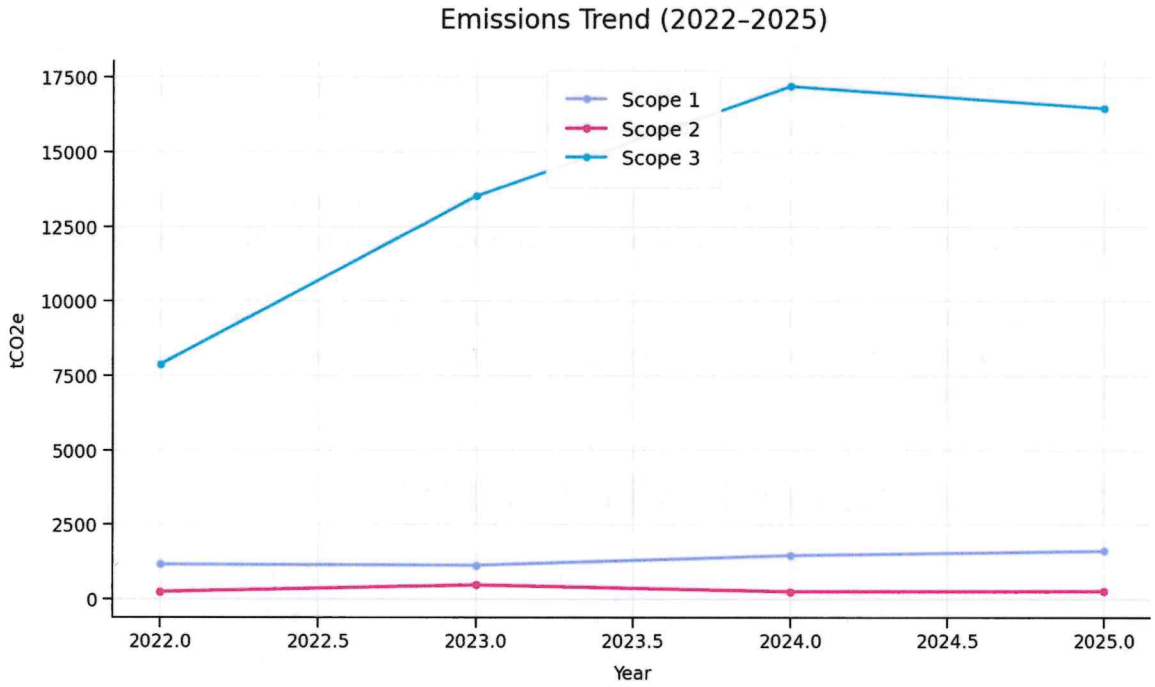
Importantly, emissions growth does not directly correlate with production volume. S3 technologies have improved process efficiency, energy use and waste reduction, meaning emissions intensity has reduced and total emissions would have been higher without these interventions.

This demonstrates decoupling of emissions from growth and highlights improved operational control.
"Emissions intensity has reduced significantly, meaning overall emissions would have been materially higher without the deployment of S3 technologies."

Year-on-Year Emissions Change (%)

Comparison	Scope 1 %	Scope 2 %	Scope 3 %
2023 vs 2022	-2.3%	+93.1%	+71.6%
2024 vs 2023	+29.5%	-46.9%	+27.2%
2025 vs 2024	+10.0%	+3.2%	-4.3%

Emissions Trend



Carbon Reduction Projects

Current Carbon Reduction Initiatives

The following environmental management measures and projects have been initiated and currently being progressed by the business.

Smart People + Smart Process = Smart Factory (ONGOING)

In 2023 we embarked on another very exciting innovation project called "Smart People + Smart Process = Smart Factory" (S3). S3 focuses on the people and process within a factory. This is a £2.5m project with £1.25m of government grants to augment our processes to provide in real time CO2e footprints for products we produce, every process we operate. Furthermore, we will make CO2e visible to staff and through gamification and incentivisation to drive down our CO2e and their associated costs.

Full details of the CO2e reductions are shown above

Waste Reduction Strategy: Project Scoop (ONGOING)

In 2019 we initiated our waste reduction strategy; the main thrust of the strategy is Project Scoop. Project Scoop is a weekly assessment of material usage across the top 40 materials (by volume) utilised on site and encompasses foods which have a comparatively large Co2e footprint, such as poultry, beef, pork and dairy. Data is collected and shared with the project team, preventative action is then implemented, which can include training, additional monitoring, changing of supplier/material or existing product development.

Rosemary Gardens: (CONCLUDED)

Rosemary Gardens Demonstrator was our on-site hydroponic, vertical, self-contained farm that is comprised of multiple growing units. These units were designed around ebb and flow water systems, which utilise 3rd generation LED grow-light technology and has an in-built UV water filtration system and fully programmable lighting and irrigation systems.

We commissioned Rosemary Gardens to integrate aspects of our salad and herb supply chain. By integrating this aspect of our supply chain, provided us a degree of control that was not possible – especially around food safety (such as foreign bodies, pests and chemical residues), quality (size, shape, taste and colour) and of course sustainability (zero food miles) – it is a truly disruptive industry innovation that takes local sourcing to the next level.

Digital Sandwich: (CONCLUDED)

In April 2023 we concluded the Digital Sandwich project, which was a £10m project with £4m of government IUK funding with a consortium of 11 members including two Universities (Lincoln and Exeter) and was led by our business.
The aim of the Digital Sandwich project was to deliver a national and open demonstrator of a digitalised food supply chain, focused on serving SME's and through blockchain technology it allows supply chain data to be accessed (by permissions), creating substantial value for the whole supply chain (e.g. reduction of the bullwhip effect) and a key driver in achieving NetZero – as traceability can be done at a unit level and true Co2e footprints calculated, rather than current models that use average of average of averages.

Completed Carbon Reduction Initiatives Prior to 2023

Here is a list of our environmental management measures and projects that have been completed prior to the 2023 baseline being established. As these measures precede the baseline calculations, the tCO_2e were not calculated.

The carbon emission reduction achieved by these schemes will be reported here in tCO_2e terms as well as the percentage reduction against the 2023 baseline and the measures will be in effect when performing the contract.

2009 – First industrial carbon foot printing of a sandwich: In a 2009 Masters project with London Metropolitan University we published the Co2 footprints of our Chicken & Bacon and Salami & Turkey sandwiches.

2010 – Intense tomatoes: In 2010, Raynor's introduced the Intense tomato to the UK, an event that prompted a Channel 4 documentary devoted to the project. These tomatoes significant reduced the amount of tomato waste and product quality rejects.

2011 – Verity Grace Lettuce: we developed our own breed of lettuce that increased process yields by 12%, lettuce waste by 20%, halved preparation costs and reduced product quality rejects.

2012 – Reusable crate scheme: worked with our supply chain to remove cardboard and replace with plastic crates/containers/trays.

2013 – Obtained ISO14001 for our Environmental Management System, we maintain this certification to this day.

2014 – Introduced closed loop systems with Wicks Manor Farm and redirected all food waste to anaerobic digesters that power Chelmsford.

2015 – Commitment that only Forestry Stewardship Council card would be utilised across all product ranges.

2016 – New factory opened which had an array of energy saving technologies including LED sensor lights, insultations, bike shelters etc

2017 – Reduced the amount of board and film used in the patient range of sandwiches

2018 – Commitment that only certified RSPO palm oil will be used by the business, palm oil is one of the most sustainable oil producing palm by utilised land mass.

2019 – We removed all non-biodegradable plastic from our sandwich and wrap packaging

2020 – Rosemary Gardens: Phase 1 (see Phase 2 for details)

2021 – Commitment to electrify our fleet, we brought our first hybrid van in 2011, in 2021 we began to switch our fleet to electric vehicles for short rounds due to range limitations. As the fleet renews we will replace with more electric vehicles with improved ranges.

Declaration and Sign Off

This Carbon Reduction Plan has been completed in accordance with PPN 06/21 and associated guidance and reporting standard for Carbon Reduction Plans.

Emissions have been reported and recorded in accordance with the published reporting standard for Carbon Reduction Plans and the GHG Reporting Protocol corporate standard[1] and uses the appropriate Government emission conversion factors for greenhouse gas company reporting[2].

Scope 1 and Scope 2 emissions have been reported in accordance with SECR requirements, and the required subset of Scope 3 emissions have been reported in accordance with the published reporting standard for Carbon Reduction Plans and the Corporate Value Chain (Scope 3) Standard[3].

This Carbon Reduction Plan has been reviewed and signed off by the board of directors (or equivalent management body).

Signed on behalf of the Supplier:

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Date: 16/7/2026

[1] https://ghgprotocol.org/corporate-standard
[2] https://www.gov.uk/government/collections/government-conversion-factors-for-company-reporting
[3] https://ghgprotocol.org/standards/scope-3-standard