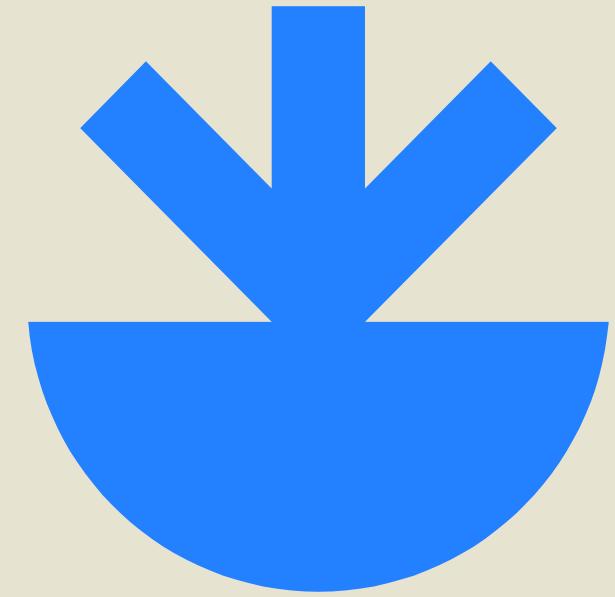




We're building the food ecosystem of tomorrow, starting with an efficient and sustainable food supply chain serving the heart of our cities



A word from our founder & CEO

Jeremy Hibbert-Garibaldi



In 2018, when I founded Collectiv Food with a vision to revolutionise the food wholesale industry with greater transparency, fairness, and sustainability, I anticipated challenges and complexities ahead.

From day one, Collectiv Food has been purposefully built, uniting a team of passionate individuals committed to leaving a positive impact on our planet, cities, and communities.

Our inaugural Impact Report showcases tangible progress we've made in reshaping the food system for the better. From significantly reducing waste to mitigating emissions in urban food delivery and

fostering greater transparency of food, our efforts to date are transforming our cities—London and Paris.

Our recent induction into the B Corp community is a significant and motivating validation—a testament to our dedication and hard work. Yet, we see this achievement as just the beginning of Collectiv Food's potential.

As you read the Report, you'll discover our ambition extends to tackling more, from promoting better farming practices to driving further efficiencies while supporting our customers and team to be their best. The journey continues, and we invite you to join us.



**It's in our DNA
to make food
supply **fair**,
transparent and
sustainable**

FUTURE ROADMAP

WIP **LIVE**

LIVE

Transparency in sourcing, sharing multiple data points with customers about suppliers' and products' impact

Decarbonisation of our supply chain, with a Net Zero goal set for 2030

Fighting food waste with charity partners and advanced forecast planning tools to better match supply and demand

Financing the transition to **regenerative farming** and supporting education of **sustainable diets**

Working with local communities and public bodies to support **food security** and **reduce inequalities**

Collaborating with producers to promote **eco-friendly packaging**, **reduce single-use plastic** and **waste**

Collectiv Food impact

2022-23 impact highlights wrapped

We're a B Corp!

as of November 2023, 12 months after applying

Waste: 93 tCO2e avoided

in 2022 with our waste management vs competitors

Deliveries: 44 tCO2e avoided

in 2022-2023 (so far) with POD deliveries vs competitors

First company-wide carbon footprint assessment

in 2022 and across Scopes 1-3 done with Greenly, the first major step in our commitment to get to Net Zero by 2030

>250 product SKUs independently assessed on their life-cycle emissions

representing trading food & drink products sold in our UK & France business. Assessed by My Emissions

>80 food & drink suppliers independently assessed on their social and environmental impact management

between 2022 and mid 2023, representing all trading suppliers. Assessed by Responsibly

7 new policies implemented

between 2022 and 2023 as part of formalising our commitment to a number of environmental and social impact areas and working towards B-corp certification

3 customer-facing sustainability tools launched

in 2022, including our Producer Stories, Sustainability Hub and Chicken Welfare Review

Our B Corp Score

In our commitment to transparency, we've put together a snapshot of our verified B Corp score, reflecting areas for improvement as well as our menu of solutions described in the pages that follow.

Governance

14.3 out of 20
representing 68%
more than the
average score for
companies in our
sector

Workers

30.1 out of 40
representing about
61% more than the
average score for
companies in our
sector

Customers

3.3 out of 5
representing nearly
36% more than the
average score for
companies in our
sector

Community

15.9 out of 40
representing nearly
21% more than the
average score for
companies in our
sector

Environment

22.9 out of 75
representing 19%
more than the
average score for
companies in our
sector

86.8

for Fiscal Year
End Date:
31 Dec 2022



Our menu of solutions



We've decoupled and outsourced the food supply chain to revolutionise how food is distributed in cities



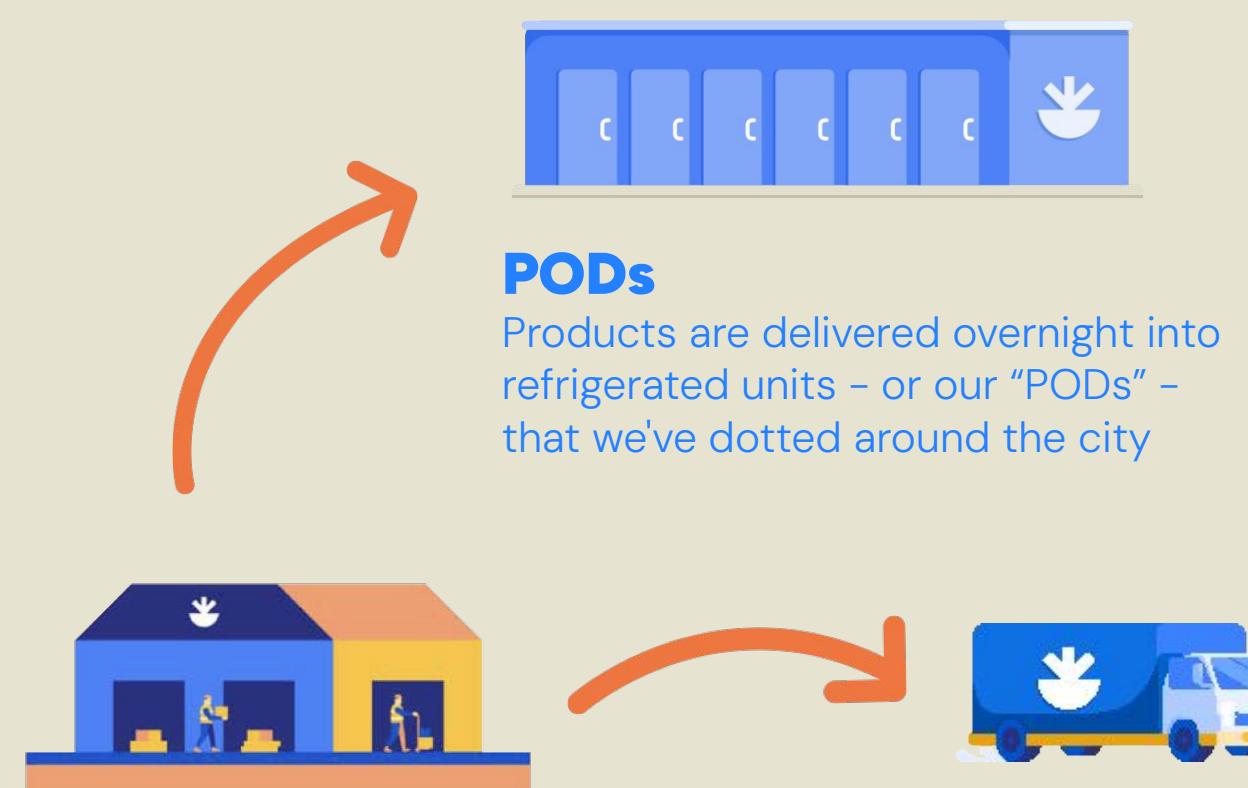
PRODUCERS

Products are sourced directly from our vetted producer network



HUB

Orders are consolidated at our logistics partners' outer-city hubs who take care of quality checks



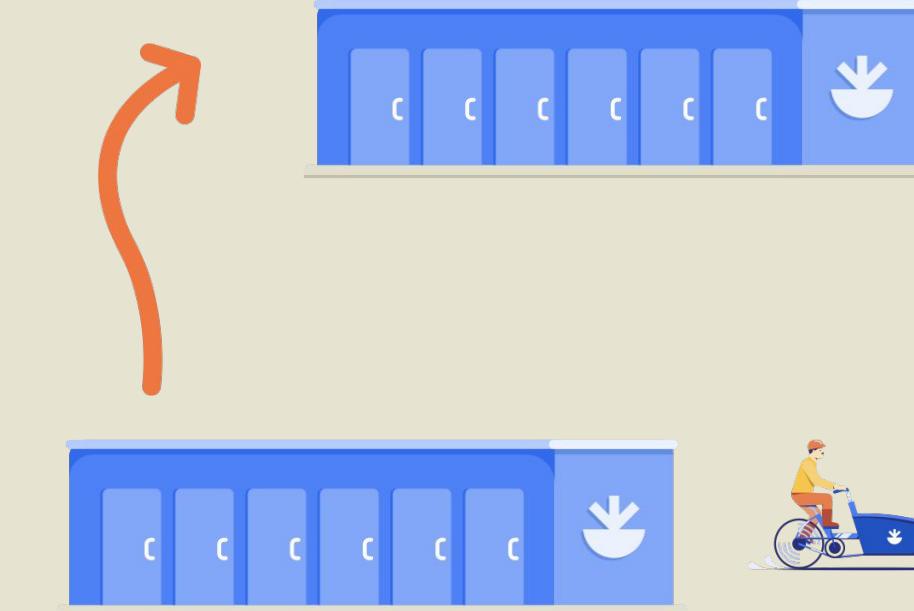
PODs

Products are delivered overnight into refrigerated units – or our “PODs” – that we've dotted around the city



4.LAST-MILE

Our trained operators collect PODs using e-cargo bikes and electric vans to deliver to our customers in 20 mins



COOTIE

megan's



Producers

We work directly with our vetted producer network

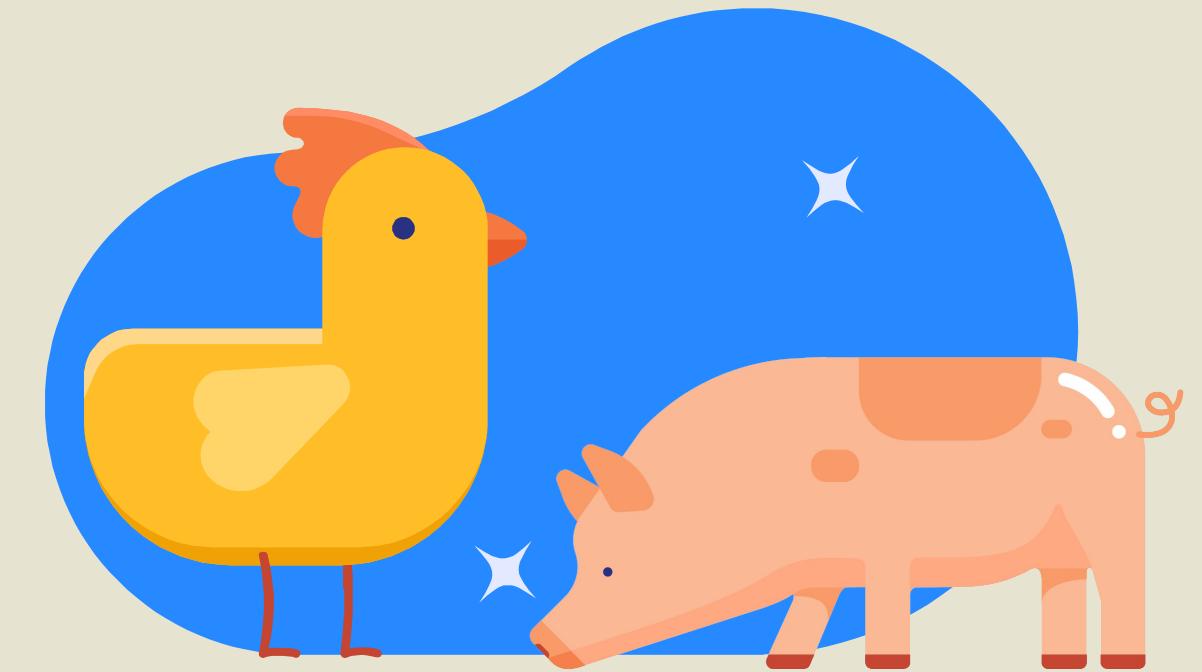
- Farms
- Abattoirs
- Processors
- Manufacturers
- Fisheries
- Wineries



We envision a world where food producers are celebrated as changemakers, empowered with the knowledge, latest tools and market linkages needed to produce healthy food using less natural resources and fewer chemicals

Today

- ✓ Independently scoring the sustainability of all trading producers with our audit partner, Responsibly, based on their key environmental and social material risks
- ✓ Onboarding food and drink producers with our Code of Conduct
- ✓ Measuring the emissions of all trading products, from farm to client locations with partner, My Emissions
- ✓ Sharing Producer Stories with our customers, supporting food transparency in the supply chain
- ✓ Promoting Standout producers via Product Catalogue, App and marketing channels



Upcoming

- ⚙️ Finance the transition of key producers to **regenerative farming practices** to support more sustainable production of food
- ⚙️ Collaboration with producers to implement eco-friendly **packaging**, reduce single-use plastic and waste

Producers to HUB



The journeys from producers to our hub

- Delivery from producers
- Collection by Collectiv Food



We strive for a future where every food mile travelled has minimal impact on the environment and full transparency

Today

- ✓ Prioritising working directly with food producers, supporting maximum transparency of product origin, production practices and reduction of food miles
- ✓ Capturing the countries of origin of all products and descriptions of all producers while sharing this information with our customers
- ✓ Working with a wide range of local producers with >85% of total cost of goods spent with producers located within 200 miles of where the end product was used in 2022
- ✓ Measuring upstream transport emissions of all trading products, from producer to hub



Upcoming

- ⚙️ Increased transparency of food miles for food and drink products

HUB

Storage & quality

Orders are consolidated and prepared at our logistics partner's outer-city hub, who take care of quality checks



We envision a world where 1/3 of all food is not wasted, driven by advanced AI demand forecasting, more responsible warehouse operations and redistribution of surplus



Today

- ✓ Targeting minimal waste with binned food accounting for <1.5% of our total revenue in 2022
- ✓ Using our technology and data analysis to streamline warehouse operations, ensuring better inventory management and reducing the chances of food spoilage
- ✓ Measuring our hub's energy use annually, as part of our annual company wide carbon footprint assessments
- ✓ Where surplus happens, we are working with local food charities in London and Paris to re-distribute surplus food to those in need

Upcoming

- ⚙️ Forecast planning tools using artificial intelligence and machine learning to better match offer and demand and minimise the potential for waste within our control

Today, we are avoiding **68% less food waste vs. traditional wholesalers¹**, which represents **93 tCO2e avoided in 2022**



By capturing 10% of the UK and EU foodservice markets, our solution could prevent nearly **1 Mt** of waste, **2 MtCO2e** and save **£1.5 billion²** every year

(1) based on comparison with competitor binned food waste accounting for 4% of annual revenue;

(2) based on (1) and annual food waste statistics of UK ([WRAP, 2020](#)) and EU ([Europa, 2023](#)), accounting for foodservice and wholesale/retail waste.

PODs & Last-Mile

The journeys from hub to customers

- Our PODs are refrigerated units that we've placed in underutilised space in key urban locations
- PODs are loaded overnight and orders delivered the next morning in <20 mins



We strive for a world where every food delivery represents a positive step towards a sustainable and vibrant city

Today

- ✓ Measuring the emissions of last-mile deliveries in London, following an in-depth, independent study in 2022 and supported by a delivery tracking software
- ✓ Targeting increased use of environmentally responsible vehicles, including electric vans and bikes
- ✓ Reporting the environmental impact of last-mile deliveries with our London customers
- ✓ Ongoing University study of the POD model focussed on the impact related to reduced pollution and congestion in cities and optimisation of POD placement in London and Paris



Upcoming

- ⚙️ Measure the emissions of last-mile deliveries in Paris
- ⚙️ Collaboration with public bodies to support maximising the POD model's contribution to cities' Net Zero ambitions

↓ Transforming ↓ cities. ↓ for good.

With the power to reduce emissions by up to 75% versus competitors, our patented POD deliveries are already redefining urban living, enabling **quieter streets and cleaner air all while fuelling a thriving hospitality industry.**

We are actively working in partnership with the esteemed Mines Paris towards optimising the model. We're focussed on delivering food to our customers' needs with the impact on our cities and health at the forefront as we continue to grow.

(3) based on capturing 10% of the EU and UK foodservice markets and optimising the POD model. Read more about how we calculate our delivery emissions [here](#).

13 tCO₂e

avoided with POD deliveries in London in 2022

31 tCO₂e

avoided with POD deliveries in London between Q1-Q3 of 2023

5 MtCO₂e

avoidable per year with POD deliveries at scale in the EU and UK³



Our customers

We supply a diverse range of food businesses

- Restaurant chains
- Meal-kits
- Catering
- Grab & go
- Manufacturers
- Independents



We envision a world where food businesses **embrace sustainability as a critical pathway for growth and efficiency empowered with the technology and products to transform ambitions into meaningful action**

Today

- ✓ Making it simple for professional kitchens to reduce their carbon footprint through our focus on low-carbon deliveries and promoting informed purchasing decisions
- ✓ Offering a growing variety of cost-free tools and resources to support increased understanding of the origin and impact of food supply
- ✓ Regularly gathering feedback from our customers to support refinement of sustainability insights and tools
- ✓ Bespoke sourcing of food and drink and tailored impact reports to support our customers' ambitions

Check them out here!



Upcoming

- ⚙️ Demand forecasting tool, reducing the potential for wasted food and costs at customer sites
- ⚙️ Tailored support for communications of environmental impact of food supply to our customers' stakeholders

Our people

Last, but not least

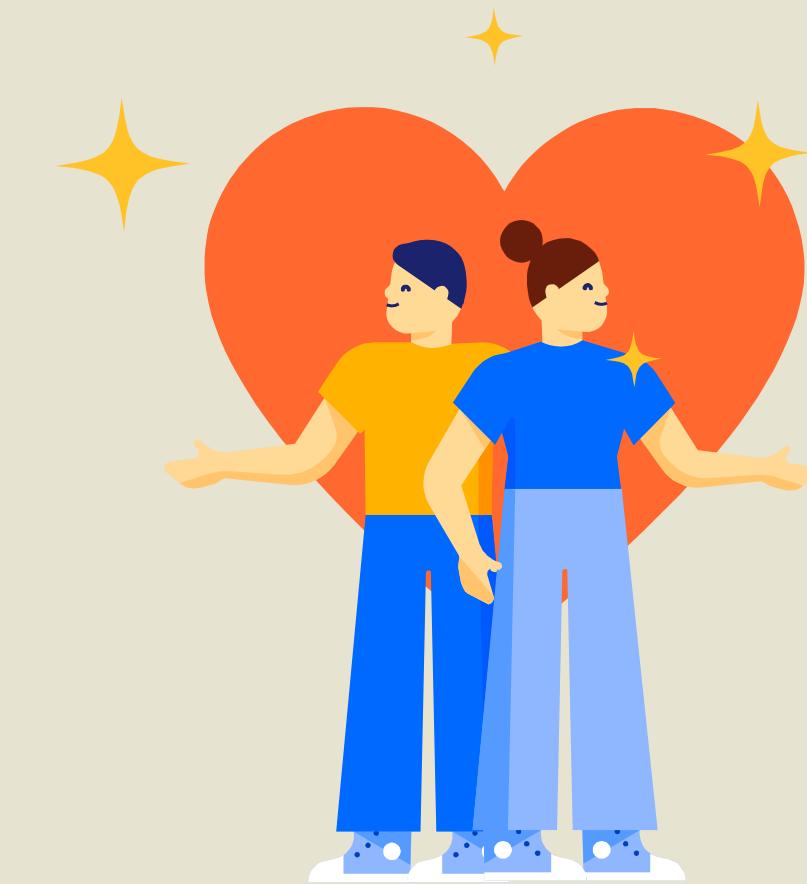
Our team – we're a bunch of innovators, collaborators and fanatical foodies, changing the way our industry works for the better



Our people are at the heart of our vision of a better food future. We are committed to building a workplace where everyone can thrive

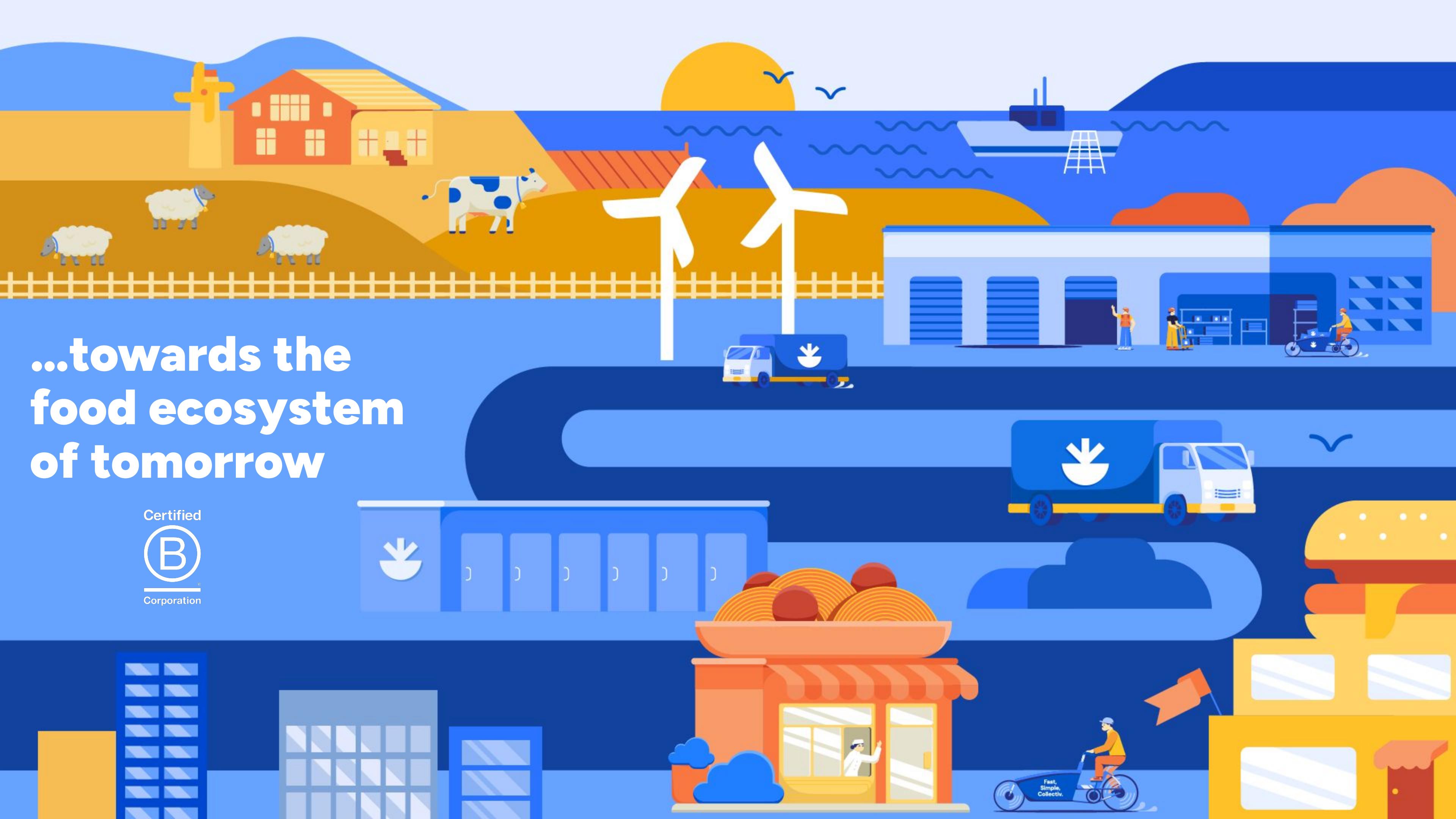
Today

- ✓ We achieved B Corp certification in 2023, challenging our standards and driving improvements in how we contribute to our employees' financial, physical, professional, and social well-being
- ✓ Amended Articles of Association to consider all stakeholders in line with B Corp commitment
- ✓ Implemented policies and training as part of formalising our commitment to diversity equality and inclusion (DEI), sustainability, charitable donations, environmentally preferable purchasing, and more
- ✓ Continuously monitoring areas for improvements with regular surveys



Upcoming

- ⚙️ Initiatives to support **employee development**, including specific career path learning opportunities and DEI training
- ⚙️ Improve **employee benefits**, including wellness and rewards plans



...towards the
food ecosystem
of tomorrow



Fast.
Simple.
Collectiv.