Sustainable entrepreneurship at Warnez

Sustainability report 2015
Preface

Sustainability is in the Warnez group’s DNA. Potatoes are our business, one of nature’s own products. As no other we know just how ingenious nature can be, but also how easily interferences can destroy its delicate balance.

In the early nineteen sixties new ‘miracle cures’ were discovered and applied unbridled. Just think back to the appearance of the first phyto-products (DDT) and fertilisers. It was not until the end of the millennium that the agricultural sector began to realise that it had been used much too liberally. With all its negative effects on the planet, mankind’s as well as nature’s health and the quality of our food.

Global warming is causing more and more extreme weather. The total amount of annual rainfall remains more or less the same, but concentrated in heavy thunderstorms causing a great deal of damage. Temperatures also show more extreme peaks even though there is only a slight rise in the average temperature. This influences both the yield and quality of the potato harvest, which in turn results in greater price instability and a higher risk for entrepreneurs.

For many years now we have been part of the Charter Sustainable Entrepreneurship of the Province of West Flanders. This emphasises how very important sustainability is to us. We were unable to participate in 2014 as 2014 has been a transition year for Warnez: Nearly the entire company is reinvented (new buildings, optimising process flows, centralising activities) Once this has been completely realised, we hope to once again take up our annual tradition.

The consumers of our products and therefore also our clients (the retail sector) are very dedicated to sustainability. Sustainability is so much more than a mere trendy word. Sustainability is so much more than ‘financial savings’.

That is why sustainability is a mindset for our employees. Sustainability must saturate every one of our company’s departments.

“We are convinced that working in a sustainable manner is economically the most efficient!”
About the sustainability report

WHY THIS SUSTAINABILITY REPORT?
This sustainability report provides a clear framework in which Warnez can work and communicate regarding sustainability. It allows us to assess planned or implemented actions spanning various sustainability themes in an integrated manner.

THE IMPORTANCE OF SUSTAINABILITY FOR WARNEZ?
Our company must often make choices related to:
- varieties and their culinary qualities
- cultivation and storage
- quality systems (GLOBALGAP, HACCP, BRC, GMP, etc.)
- packaging
- efficient production flow
  - We ensure that all of these choices and projects:
  - are managed in a safe, efficient and ethically justifiable manner
  - have the lowest possible impact on the environment
  - comply with current food safety standards

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Warnez, a family-owned company, has been packaging fresh potatoes since 1951 and has continued to grow by promoting the collaboration of strategic partners and cultivators in a vertical chain. Today, fresh potatoes are available in all possible forms, from raw produce to very specialised potato varieties in small packages. This is all mainly distributed to the Belgian retail and food service. The Pomfresh peeling company also offers peeled potato products.

Our ‘thinking in terms of possibilities’ and our vast know-how in the fields of market analysis, flavour types and varieties allow us to passionately develop à la carte concepts for our clients based on their strategy. Furthermore we are always looking for the very best that Belgium has to offer and we make sure that the end customer can serve an authentic Belgian flavour fest. In the end, this is what it is all about.

Warnez/Agripom is aimed at the table potato segment: 2 to 25 kg in various types of packaging and varieties. In addition we try out novelties upon the client’s request and based on market demands. The spin-off is targeted at specialities and specific small packages starting at 300 g.

'Expert in cultivating, washing, sorting and packaging potatoes for the fresh-food market.'
MEMBER OF:

Belgapom
- Recognised professional association for Belgian potato trade and processing
- Active member of Belgapom:
  - quality working group
  - cultivation working group:
    - Ipot-project (drones)
    - Alternaria
    - low-residue germ inhibition
  - ...

Europatat
- European Patato Trade Association
- Active member of Europatat
  - acrylamide
  - food waste
  - health aspects and nutritional value

PCA
- Interprovinciaal Proefcentrum Aardappelen (Interprovincial Testing Centre for Potato Cultivation)
- Active member of PCA:
  - Warning notices and recommendations

VLAM
- Vlaams Centrum voor Agro- en Visserijmarketing (Flemish Centre for Agricultural and Fisheries Marketing)
- Promotion regarding health and flavour aspects of the potato
Sustainability is included in the group’s family charter. The charter contains our values as well as how they are realised and ensured.

Delineation of the sustainability report
This sustainability report concerns Warnez NV (trade), Agripom bvba (production and cultivation) and TAT bvba (transport), hereafter referred to as Warnez. The head office is located in Tielt, Marialoopsesteenweg 2L. This report includes the years 2011-2014. This report was drawn up in compliance with the GRI guidelines, Core level. It is our ambition to publish an update biannually.

“We wish to remain a family group with respect for people (family and employees) and nature (agriculture, but also in the broader sense, our planet earth).”
Our history

1950
Establishment of the wholesale trade potato by Firmin Warnez and his wife Paula Bekaert on Bedevaartstraat, mainly targeted at export

1986
Washing and packaging potatoes begins
Partly own production/partly provision of seed potatoes

Preference for year-round continuity, strategy aimed at growth and creating added value

1990
2nd generation Filip and Jan Warnez

1995
New business at Tielt-Zuid industrial park (Marialoopensesteenweg). At the old location: establishment AVEVE garden centre

Warnez NV = commercial company

Agripom bvba = production company and cultivation
2000
Establishment TAT: in-house transport
Construction of several storage facilities and cooling cells near the company
Participation in a potato cooperative
Thorough selection process for suppliers and cultivation areas

Strategy aimed at QUALITY + optimisation as well as wider positioning in the supply chain

2007
Establishment 2nd packaging station, spin-off for the packaging of high-end products (Pomtaste and Pomvit, small packages)

2010
Establishment peeling company in Fleurus: POMFRESH

Strategy aimed at PRODUCT INNOVATION, more added value/distinguishing capacity; specialising in 'premium' instead of 'commodity' potatoes

2014
Transition year
Nearly the entire company is reinvented (new buildings, optimising process flows, centralising activities)
Our answer to the challenges of tomorrow

Warnez is a financially healthy, growing and open company with a family character, where decisions are taken quickly.

OUR STRENGTHS:

Flexibility:
we do what our clients request:
• In the area of products:
  • large volumes are delivered quickly
  • product range with large variety
• In the area of packaging
• In the area of transport
  • just-in-time delivery
Low personnel turnover
Vast knowledge of the product, and the accompanying technology
Technologically up-to-date
Correct price/quality
Brand recognition and good reputation
Product innovation:
• Find new varieties
• Small packages
• Horizontal and vertical integration
• In-house cultivation as well as cooperative
Critical purchase
Thinking with the client
• concepts are created à la carte
• market research and category support

Challenges for the future:
• Volatile market, with strong price fluctuations
• Decreasing potato consumption due to a large number of alternatives
• Fewer traders, but larger companies

HOME CONSUMPTION OF FRESH POTATOES

Source: aardappelbaromer 2014, VLAM
WHAT DO GRAIN PRODUCTS (Bread, Rice, Pasta, Breakfast Cereals) AND POTATOES HAVE IN COMMON?

They are high in complex carbohydrates, nutritional fibre, vitamins and minerals. 50% of our daily energy must be provided by polysaccharides. Therefore grain products and potatoes are considered to be important basic foodstuffs and should be a part of every main meal.

This is the reason why we, together with Belgapom and VLAM, are actively promoting the health and flavour aspects of the potato.

<table>
<thead>
<tr>
<th>Nutrient (per 100 g)</th>
<th>Potatoes (boiled)</th>
<th>Rice (boiled)</th>
<th>Pasta (boiled)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Energy (calories)</td>
<td>76 kcal</td>
<td>130 kcal</td>
<td>136 kcal</td>
</tr>
<tr>
<td>Fat</td>
<td>0 g</td>
<td>0.40 g</td>
<td>0.54 g</td>
</tr>
<tr>
<td>Fibre</td>
<td>3.1 g</td>
<td>0.5 g</td>
<td>1.3 g</td>
</tr>
<tr>
<td>Vitamin C</td>
<td>13.4 g</td>
<td>0 mg</td>
<td>0 mg</td>
</tr>
<tr>
<td>Vitamin B1</td>
<td>0.09 mg</td>
<td>0.02 mg</td>
<td>0.04 mg</td>
</tr>
<tr>
<td>Vitamin B6</td>
<td>0.25 mg</td>
<td>0.03 mg</td>
<td>0.02 mg</td>
</tr>
<tr>
<td>Folic acid</td>
<td>9 µg</td>
<td>21 µg</td>
<td>4 µg</td>
</tr>
<tr>
<td>Iron</td>
<td>0.374 mg</td>
<td>0.40 mg</td>
<td>0.8 mg</td>
</tr>
<tr>
<td>Potassium</td>
<td>309.52 mg</td>
<td>17 mg</td>
<td>29 mg</td>
</tr>
</tbody>
</table>
Our team consists of approximately 40 enthusiastic employees always ready to help with any questions or remarks you may have as well as ensure that your potato products are delivered with the greatest of care.

**CORE VALUES**
Jan Warnez often employs temporary employees as extra support during the many work peaks in the company: “The production process cannot be planned in a calm manner as it depends on supply and demand. Therefore temporary employees are a welcome supplement to the regular work force. Because the work consists of relatively simple operations, anyone who is willing can start working quite quickly. For this reason, at certain times temporary employees can make up 10% of the work force.”

“Temporary work: the ideal way to discover good people who can be employed on a permanent basis later on.”

**FLEXIBLE, CUSTOMER-ORIENTED AND ABLE TO TAKE INITIATIVE**
Each of these values has been described in approximately 15 behavioural skills; each employee is evaluated on these skills in combination with their technical skills on an annual basis. The performance review is conducted by the supervisor and 3 colleagues with HR training. The result of this evaluation leads to a particular position on the salary matrix. Thus salary is in relation to competence.

Furthermore a system of a non-recurrent bonus is implemented, which makes achieving team goals a top priority.

**OPPORTUNITIES FOR EVERYONE**
Warnez offers everyone an opportunity, regardless of origin, native language or level of education. Warnez currently employs 16 non-Belgians, in various departments (packers, sorters, forklift drivers, washers).

Speakers of a foreign language are encouraged to learn Dutch. The welcome brochure, assessment criteria and internal communications posted on a screen in the cafeteria are also in French and English.
‘New Warnez’

WHAT?

The ‘new Warnez’ contains three components:
• New infrastructure and production site
• New corporate style
• Sustainability
We are going for double the amount of covered surface, stretching out the production and a ‘performant’ state-of-the-art production.

WHY?

1 Better working environment
2 Quality improvement
3 Cost reduction
4 Reduction of the ecological footprint

Old Warnez
New Warnez
'Building bridges'

As a packaging company, Warnez forms a bridge between cultivator and retail.

We make sure that our activities:
- are managed in a safe, efficient and ethically justifiable manner
- have the lowest possible impact on the environment
- comply with current food safety standards
Potatoes love us

Potatoes of Belgian origin are king at Warnez

At Warnez we are always looking for the very best that Belgium has to offer and we make sure that the end customer can serve an authentic Belgian flavour fest. And that is a job for an expert! After all 97% of all potatoes in Belgium are cultivated for the processing industry and only 3% for the fresh-food market. An in-depth and thorough selection of potato suppliers is thus a must! Cultivation for the fresh-food market is after all completely different than that for industry-potatoes. The choice in varieties is also very different. Partly due to pioneering work, today’s quality is at a very high level, which has lead to a storage goal increase of Belgian origin potatoes from 50% to 90% for the 2015-2016 season. A delicious local product; that is what it all comes down to.

Food safety, sustainability and quality

Warnez trades potatoes in compliance with the strictest quality standards. That is why we collaborate with cultivators certified by GLOBALG.A.P. These are the global demands that agricultural and horticultural companies must meet regarding food safety, sustainability and quality. To meet the wishes and demands of the consumer for more food safety in agricultural and horticultural products, 26 European supermarket concerns took the initiative in 1997 to coordinate the conditions they apply to their fresh produce suppliers with one another. To this end, the so-called GlobalGap protocol was created. GlobalGap wishes to improve consumer trust in the quality and safety of our food. Furthermore GlobalGap highlights the focus on employee interests, the environment, natural resources and fauna and flora in the production process. The protocol is, among others, used as a benchmark for the current production methods. The guidelines are a means to accelerate the introduction of integrated crop protection to conventional agriculture and horticulture.

Traceability

Plots are given a plot name and all treatments are recorded on the plot card. Lot numbers for seed potatoes are also recorded. As soon as potatoes are transferred from the field to temporary storage, they are put into bags or crates labelled with an identification code. This code forms the base for the further trajectory and guarantees 100% traceability from the field to the table.

GlobalG.A.P.

50,000 tonnes of purchased potatoes

80% purchased within a radius of 250 km of the company

20% in-house production

Spain

Cyprus

Belgium

France

Other countries

(Israel, the Netherlands, Germany, Portugal)
The potato calendar

<table>
<thead>
<tr>
<th>Month</th>
<th>January</th>
<th>February</th>
<th>March</th>
<th>April</th>
<th>May</th>
<th>June</th>
<th>July</th>
<th>August</th>
<th>September</th>
<th>October</th>
<th>November</th>
<th>December</th>
</tr>
</thead>
<tbody>
<tr>
<td>Early potatoes: Spain, Portugal</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Early potatoes: Belgium, France, the Netherlands, Germany</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Storage potato: Belgium, France, the Netherlands, Germany</td>
<td></td>
<td></td>
<td></td>
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<td></td>
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<td></td>
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<td></td>
</tr>
</tbody>
</table>

In France and Belgium potatoes are generally harvested in August-September and can be stored - depending on the variety - until June.

About ten years ago Warnez participated in a potato cooperative, a first in Belgium. Throughout the years a vast amount of expertise has been accumulated and we reap the benefits today. The STG cooperative currently unites 17 cultivators producing many varieties on demand, specifically for the fresh-food market. Belgium’s finest when it comes to infrastructure and working method (see www.terroirdegeer.be).

Sharing knowledge is thought of highly at Warnez. For our potato suppliers this is expressed by frequently organising a cultivators’ day.

On these occasions new developments and trends in retail are discussed in a pleasant setting and improvement trajectories are suggested based on our clients’ comments. A recurring theme is the use of crop protection products. We are striving for a low-residue or residue-free potato. Cultivator days are perfect occasions to discuss such themes in a group.
A complete range of varieties

**STANDARD**
- 'BOIL'/OVEN
  - Artemis
  - Alegria
  - Ballerina
  - Milva
  - Melody
  - Nazca
  - Victoria
  - ...

- FRIES/MASH
  - Bintje
  - Challenger
  - Miranda
  - Première

**FIRM COOKING**
- 'BOIL'
  - Pepite
  - Gourmandine
  - Jazzy
  - Marilyn
  - Charlotte
  - Nicola
  - Franceline (red skin)
  - Cécile (red skin)
  - Valery (red skin)
  - Annabelle

**SPECIALITIES**
- COLOUR
  - Plate de Florenville (Rosa)
  - Corne de Gatte
  - Ratte
  - Belle de Fontenay
  - ...

- PURPLE
  - Vitelotte
  - Blue star
  - Bleu de la manche
  - Violet Queen
  - ...

- RED
  - Magenta Love
  - ...

...
Biodiversity in potatoes

Warnez preserves diversity. We are a partner of Perupas, tasty coloured potatoes. These are potatoes, but not as we know them. Because Perupas are primordial and based on genetic source material from the indigenous farmers of Lima.

Maak kennis met onze topmodellen op Fruit Logistica
Quality guarantee in the chain

✓ FOOD SAFETY AND TRACEABILITY

Warnez is certified by:

- **BRC** (British Retail Consortium), which describes the hygiene and food safety requirements for food-processing companies supplying directly to the retail sector.
- **GMP** (Good Manufacturing / Managing Practices), a quality insurance system for the use of our residual flow as animal feed.
- **Bio** (biogarantielabel) (organic guarantee label), labels our products of organic origin.
- **Global G.A.P** the certification process situated at the level of our in-house potato cultivation.

Warnez also obtained the Autocontrole-certificaat (internal inspection audit), which means that the FASFC recognises that our potatoes meet the legal requirements regarding food safety, quality and traceability during all production and distribution stages as well as ensuring compliance with these regulations.
Reduction of the ecological footprint

50,000 tonnes purchased -> 40,000 tonnes sold

Depending on meteorological conditions during cultivation, approximately 20% of purchased potatoes deviate from our quality requirements. This residual flow serves a purpose as animal feed or in industrial processing. The residual soil is used for infilling.

Further waste flows include sludge from the decantation basin, residual waste and packaging waste; those these are considered negligible in comparison to the residual flows.

Joint Food Wastage Declaration ‘Every Crumb Counts’

Food wastage refers to wasting edible food mass which was originally meant for human consumption. It encompasses the complete value chain: food loss during production, post-harvesting treatment and processing as well as food wastage in retail and at the consumer.

### Average Losses in the Chain

<table>
<thead>
<tr>
<th>Process step</th>
<th>% losses</th>
<th>causes</th>
</tr>
</thead>
<tbody>
<tr>
<td>In the field</td>
<td>1%</td>
<td>Potatoes left behind in the field</td>
</tr>
<tr>
<td>During storage</td>
<td>3-5%</td>
<td>Weight and rotting losses</td>
</tr>
<tr>
<td>During grading</td>
<td>5-15%</td>
<td>General deficiencies (green, damage, deformed, etc.), unusable grades</td>
</tr>
<tr>
<td>During packaging</td>
<td>0,5-1%</td>
<td>Mechanical errors, labelling errors</td>
</tr>
<tr>
<td>In the shop</td>
<td>1,5%</td>
<td>Turning green, sprouting, bad rotation or planning</td>
</tr>
<tr>
<td>At the consumer</td>
<td>8-20%</td>
<td>Not used in good time, over-boiled, etc.</td>
</tr>
</tbody>
</table>
FIGHT FOOD WASTAGE

Through a joint initiative regarding food wastage, the Joint Food Wastage Declaration ‘Every Crumb Counts’ (June 2013), various partners from the European food chain have committed to banishing food wastage from the production chain. In doing so they wish to reduce food wastage in the EU by 50% by 2020. Warnez has also signed this declaration. Warnez is an active member and ‘advocate’ within the Europatat group regarding the food wastage theme.

This working group formulates recommendations at the level of seed companies, cultivators, packing stations and retail.

AT THE SEED-POTATO CULTIVATION LEVEL

- Introduction of new varieties with better yields and less susceptible to diseases and defects
- Varieties based on soil type
- Optimise distances between plants and rows, disinfecting seed potatoes
- Fertiliser based on variety and soil type
- Participate in various working groups established by the federation (e.g. iPot project, low-residue potato storage)
- Determine the optimum time for harvesting in order to prevent moulding and leave as few potatoes as possible in the field during harvesting
- Limit drop heights
- Optimum storage of the potatoes

AT THE CONSUMER LEVEL

- Observing storage recommendations
- Informing the consumer that sprouting potatoes are still usable and that potatoes with spotted skins can still be used after removing the spotted areas
- Creating consumer awareness that leftovers after boiling are still perfectly usable (e.g. freezing)
- Encouraging eating unpeeled potatoes

AT THE PACKING STATION LEVEL

- Argue in favour of higher tolerance regarding the appearance of the peel
- Optimise use of the various grades of potatoes
- Create added value for the residual flow (peeling company and animal feed)
- Look for the best possible packaging in order to provide the longest possible consumer storage
- Offer various sizes of packaging to the consumer
- Ensure an optimum production process so that the damage to the potatoes is minimised
- Provide training to machine operators in order to minimise packaging losses
- Provide advice about consumer storage (store in a dark, dry and cool place)
- Print portion advice on the packaging and improve consumer knowledge on the subject
- Clear indication of packaging data enabling the retailer to observe their rotation schedule

AT THE RETAIL LEVEL

- Provide reliable sales forecasts at time of purchase, particularly with promotions
- Provide training for shop personnel regarding stock and category management, protection from light and general knowledge about potatoes to keep shop losses to a minimum.
At the request of an important client we calculated our carbon footprint. We did this using the Myrmex platform.

These calculations show that cooling and in particular the use of cooling agents contribute heavily to our carbon footprint (scope 1). Furthermore the use of artificial fertiliser (cultivation) is a high contributor.

Potatoes for the fresh-food market are stored in crates and refrigerators. Potatoes processed before the 1 January are stored in storage facilities with fresh-air ventilation. Potatoes that must be preserved over a longer period of time are stored in refrigerators (temperature 4.5-6°C). Refrigerated storage is necessary for preserving the exterior quality of the potatoes. After all ageing is accompanied by the tuber becoming soft, silver scab, etc. It may be possible to lower these emissions by minimising the cooling agent losses, using a cooling agent with a lower Global Warming Potential, adapting the insulation/storage space to minimise the need for cooling, etc.

In the master plan for the new buildings, a great deal has been invested in energy efficiency. The following recommendations from the ‘sustainable industrial construction’ audit were kept in mind:

- Optimising internal transport and reducing forklift traffic
- Extra focus on the insulation of the conditioned spaces
- Use of variable-frequency driven motors
- Light grey PVC as a roofing membrane which reflects heat during the summer
- The inert character of the concrete construction for optimum preservation of cooling
- Automated stockroom: underground thus making use of the naturally lower temperature

In October 2012, 1,120 solar panels were installed with a total capacity of 268.8 MW. Approx. 190 MWh of this is used in our production process.
The last rinsing of the potatoes is done with fresh water. This water is then recycled and collected and is always reused for the first rinsing.

Waste water is drained into the decantation basin. Once full, this holding basin is emptied. Sludge is removed by an external company.

A precipitation study is being carried out to provide maximum recycling and buffering.

In the new buildings maximum interception is provided for the water in the production process with the necessary buffering. The old reservoirs will be used for the collection of precipitation used to rinse the potatoes.

Our sister company TAT is responsible for transporting the potatoes. Our own lorry fleet is responsible for approximately 75% of the transport and the remaining 25% is carried out by a third party.

TAT has approximately 6 lorries at their disposal, which results in an annual fuel consumption of approximately 260,000 litre. We minimise the lorries’ consumption by:
- Purchasing energy efficient lorries: 5 Euro V and 1 Euro VI
- Optimising driving schedules
- Combining transport in collaboration with a nearby company

Furthermore our drivers receive training in energy-efficient driving. To encourage this commitment a bonus plan for the drivers was developed, linked to the consumption of diesel (target < 34 litre/100 km).

Cooled transport is only provided for potatoes from southern countries.
We help to develop proposals for new packaging concepts based on our clients' strategies and using mainly recyclable materials or the thinnest possible packaging.

The goal is to:
• use as little material as possible thus minimising the use of raw materials
• use more efficient and reusable transport packaging so that the packaging fits the product better and therefore less air is transported
• minimise and prevent packaging waste
• create a more efficient packaging process
We actively seek out a dialogue with our partners and the consumer. Our knowledge of the market, contacts with the consumer and the input of our stakeholders are essential in identifying and realising our goals.

Ethics and mutual trust serve as a guiding principle.

Each month we donate 500 kg of potatoes to the local food bank. Furthermore we sponsor the carnival association, foundation for children and young people with a disability, youth clubs and the local cycling race.

<table>
<thead>
<tr>
<th>Stakeholder</th>
<th>Dialogue</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clients</td>
<td>Intermediate and end-of-the-year visits, website, AGF news</td>
</tr>
<tr>
<td>Stakeholders</td>
<td>Family meetings, family charter</td>
</tr>
<tr>
<td>Employees</td>
<td>Work meetings, memo boards, display, evaluation, training and education</td>
</tr>
<tr>
<td>Competition</td>
<td>Experience exchange via Belgapom</td>
</tr>
<tr>
<td>Suppliers</td>
<td>Cultivators’ day, website, personal contact</td>
</tr>
<tr>
<td>Research institutes</td>
<td>Collaboration in research for consumer needs, potato specialties, low-chemical cultivation methods, etc.</td>
</tr>
</tbody>
</table>

CLIENTS
- client satisfaction, high-quality products and excellent service

STAKEHOLDERS
- Sufficient return, corporate governance

COMPETITION
- Fair trade practices

LOCAL COMMUNITY
- Environmental issues, social contribution

EMPLOYEES
- Job satisfaction, pleasant work atmosphere

SUPPLIERS
- Good arrangements, long-term collaboration

Each month we donate 500 kg of potatoes to the local food bank. Furthermore we sponsor the carnival association, foundation for children and young people with a disability, youth clubs and the local cycling race.
A first in the sector

Corporate social responsibility (CSR) has become more and more important to companies. But how do you get started as a company and how do you manage to keep seeing the forest for the trees with all these CSR aspects and challenges? And how can you make your efforts and realisations quantifiable and demonstrable?

Five sector organisations, including Belgapom (the recognised professional association for Belgian potato trade and processing), took the lead in collaboration with UNIZO to answer those questions. Warnez was one of the pilot companies. With the support of the European Social Fund (ESF) and with the support of a third-party consultant (Anouk Van de Meulebroecke, slidingdoors), Belgapom and a number of stakeholders gathered round the table. Each party was asked to point out which challenges they considered to be priorities for the sector in striving for sustainability. This information was then gathered together in a matrix and indicators for the prioritised themes were researched so that the concerned theme could be monitored and the realisations clarified. With the CSR sector passport, and thus an identification of the core themes, it becomes less daunting for companies in the sector to begin implementing CSR.

Warnez test drove this sector passport in this sustainability report and we are happy to share our our efforts as a source of inspiration to fellow sector companies.
## GRI index

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<th>Codes</th>
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</tr>
<tr>
<td>Our answer to the challenges of tomorrow</td>
<td>G4.1, G4.19, G4 EC1, G4 DMA</td>
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<tr>
<td>Our team</td>
<td>G4.10, G4.11, G4.56, G4 DMA</td>
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<td>‘New Warnez’</td>
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<td>G4.8, G4.12, G4.19-21</td>
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<td>Potatoes love us</td>
<td>G4 EC9, G4 EN1, G4 EN33, G4 LA15, G4 PR1, G4 DMA</td>
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<td>The potato calendar</td>
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<td>Biodiversity in potatoes</td>
<td>G4 EN12, G4 EN27, G4 EN33, G4 DMA</td>
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<td>Quality guarantee in the chain</td>
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<td>Reduction of the ecological footprint</td>
<td>G4 EN23, G4 EN3, G4 EN15, G4 EN8, G4 EN22, G4 EN28, G4 EN30, G4 DMA</td>
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<td>Warnez in society</td>
<td>G4.24-27</td>
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<tr>
<td>A first in the sector</td>
<td>G4.18</td>
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</table>
Aardappelen | Pommes de terre Agripom/Warnez - info@pomtaste.be
Marialoopsesteenweg 2L, b-8700 - Tielt BELGIUM | T. +32(0)51/400 812 - F. +32(0)51/405 412
https://www.facebook.com/pages/Warnez-agripom-NV/518155641593673

Maak kennis met onze topmodellen op Fruit Logistica

Uitnodiging Fruit Logistica
5-6-7 februari

Naast kwalitatieve aardappelen vraagt de markt van vandaag ook om een waaier aan variëteiten. Ze zijn er in alle maten en gewichten, uiteenlopende kleuren, vormen en uitzonderlijke smaken. Voor elk gerecht of toepassing de gepaste aardappel, zo hoort het ook. Hierdoor komt de aardappel keer op keer perfect tot z'n recht.

Maar dat heeft letterlijk en figuurlijk veel voeten in de aarde. Dat weten wij bij Warnez als geen ander. Immers, aardappelen telen & verwerken voor de versmarkt is een echte stiel die kennis van zaken vraagt. Die kennis delen wij als echte aardappelgekken graag met u, als teler en als klant.

Kom daarom naar de Warnez-stand in hal 6.2 op Fruit Logistica in Berlijn van 5 t.e.m. 7 februari 2014.

Bij Warnez zijn we gezond ambitieus. Als aardappelbedrijf dat sinds 1951 bestaat, werken we al generaties passioneel mee aan de ontwikkeling van onze aardappelsector. Vandaag zijn we meer gedreven dan ooit. In alles wat wij doen, stellen we de aardappel centraal. Ons nieuwe logo vertaalt dat letterlijk.

Bezoek de Warnez-stand op Fruit Logistica in Berlijn: Hal 6.2 Stand B-06
Vraag uw gratis toegangskaart nu aan via:
Peter Van Steenkiste - 0032(0)495 48 79 66
U bent van harte welkom.