

# Food

## breakdown usage policy



### Objective

Define the quality and safety conditions so that the products determined as usable failures can be used as raw material for the elaboration of a food product, in order to maximize their use and ensure the consumer's health and the value proposition to the customer.

### Scope

Applies to raw materials and finished products of the FMCG and Fresh Produce businesses of Almacenes Éxito S.A. that are not suitable for sale due to their quality, but due to their safety and legal compliance are usable.

### Definitions

- 👁️ **Profit:** obtaining some type of benefit or profit, generally associated with the development of some activity, in this case, the production of foodstuffs with raw materials resulting from breakdowns suitable for consumption.
- 👁️ **Breakdown:** products that cannot be repaired or restored to their normal or original appearance and/or presentation for sale to the public. This merchandise is classified according to its condition, in usable or unusable merchandise.
- 👁️ **Phyosanitary damage:** damage caused to the fruit or vegetable by pests or diseases during the harvest or post-harvest stages.
- 👁️ **Vacuum loss:** Inflation of the packaging of a product caused by microbial growth due to loss of the cold chain or entry of air into the packaging of a product due to poor sealing or breakage due to mishandling.
- 👁️ **Processed packaged product:** those foods that are not consumed in their natural state and that have undergone some degree of industrial processing and are packaged for commercialization.

### Policy

- **General Information**

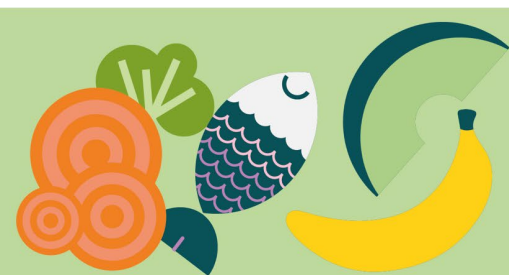
Based on Almacenes Éxito S.A.'s commitment to sustainability and loss reduction objectives, this Policy establishes the guidelines for a food that has been considered as a breakdown after the production, distribution or commercialization process and that leaves the daily sanitation of the stores, to be considered as fit for human consumption, and can be used as raw material in the preparation of another product.





### • Guidelines

- Products produced in the stores with usable food breakdowns as raw materials are guaranteed to be fit for human consumption.
- The potential for using a breakdown as a raw material for a product is determined according to compliance with the quality and safety specifications of the finished product.
- The recipes and procedures for the preparation of prepared food and bakery products that consider the use of breakdowns as raw material are validated and approved by an authorized representative of the Fresh Produce Management.
- The validation of the recipe of the finished product elaborated with breakdowns that can be used as raw material considers both the sensory evaluation (flavor, color, texture, smell) and the quality control prior to its commercialization.
- Food breakdowns with potential for use as raw material comply the following conditions:
  - They have not yet met their expiration date.
  - They have not lost the cold chain.
  - They have not failed to comply with a critical control point at the receipt, production or marketing stages.
- The finished product prepared with usable breakdowns as raw material complies the criteria of the Traceability Program for processed, fractionated or packaged food in the warehouses.
- For products defined as reusable, the acceptance criteria are filled out in the reusability matrix and their use is defined according to the analysis.
- The finished product in which the usable breakdown is used as raw material has a useful life shorter than that of the breakdown used. In the event that two or more utilizations are used in the same finished product, the one with the shortest useful life is used as a reference.
- The stage of the manufacturing process of the product that receives the breakdown usable as raw material records the validation of the quality and safety of the product, accepting or rejecting the recovery of the breakdown, in order not to affect the final specification of the processed food.
- The selection and transfer of the quantities to be used in the unit, has the endorsement of the person of the subline that receives the use, supported by the capacities and production plans.
- Food products prepared with breakdowns that can be used as raw material have reviewed and approved documentation such as the standard recipe, technical data sheet of raw materials and finished product, flow chart and basic operating procedure-PBO when applicable.
- The basic operating procedures for products that include the use of breakdowns as raw materials are supported by training for the positions responsible for their preparation.
- All food manufacturing process with raw materials derived from the use of breakdowns complies with the Food Production Policy in force in Almacenes Éxito S.A.



### Additional policies for the utilization of packaged processed food product:

- The breakdowns of processed and packaged food products with potential for use as raw material comply the following conditions:
  - The packaging is not inflated.
  - The packaging has not lost its vacuum.
  - The canning has not been inflated, perforated or dented.
  - Organoleptic characteristics suitable in terms of odor, color and texture when the package is opened.
  - No evidence of fungus or mold.

### Additional policies for the utilization of fruver breakdown:

- Fruit breakdowns with potential for use as raw material comply the following conditions:
  - Absence of pests, fungi, molds or other phytosanitary damage with signs of fermentation and/or rotting in the bark or evident decay.
  - No openings in the bark, when used in a final product that has no transformation or heat treatment.

### Related Documents

- [Quality and Safety Policy](#)
- Traceability program for processed, fractioned or packaged foods in warehouses

