

Minor is committed to reducing waste along our value chain by implementing measures and programs to reduce the use of packaging, eliminate single-use plastic, increase recycling, reduce food loss and waste, and utilize food loss & waste for alternative use.

## Our approach

- 1. Supply: Supply planning**
- 2. Logistics: Warehouse and transportation management**
- 3. Operations: Operational efficiency and waste reduction**
- 4. Disposal: Waste disposal management and monitoring**

## Our targets

### Food Loss & Waste

50% reduction in organic waste to landfill intensity for Minor Hotels by 2030 (Baseline 2021)

### Single-use Plastic

75% reduction of single-use plastic by 2024 (Baseline 2018)

In addition to reducing single-use plastic, Minor has implemented multiple programs to reduce packaging waste and to ensure that recyclable packaging are recycled to support circular economy.

### Sustainable Packaging R&D Program at Minor Dairy

Minor Dairy has established sustainable packaging R&D program to reduce/replace plastic in packaging for bulk as well as in consumer products. This includes studies on replacing plastic tubs with bag-in-box packaging for transport and planned studies to replace plastic quality seal with breakable paper sticker.

### Recycling Programs at Minor Hotels and Plazas

Minor Hotels and Plazas in Thailand have implemented programs to collect, separate, and sell recyclable waste and packaging to local reverse logistics network. This include PET and glass bottles, aluminum cans, scrap metals, paper and paper packaging, and used cooking oil.

## Reducing food loss and waste in our supply chain

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We have set targets and KPIs to reduce food loss and waste, applied both for Minor Hotels and Minor food, as part of our supply chain management programs.

### Supply Planning:

Implement SAP MRP in order to improve accuracy of forecasting and PO issuing

### Warehouse Management:

Standard Operating Procedure on end-to-end product handling to ensure minimal food loss and food waste

### Transportation:

Standard Operating Procedure on end-to-end product handling and trainings for drivers to ensure minimal food loss and food waste

### Operations:

Food waste and its costs in relation to sales are monitored on a daily or weekly basis against operational threshold to ensure that any increases are addressed swiftly.

### Disposal Management:

Leverage relationship with pet food producer to purchase ingredients, instead of disposal, to be used as raw material for pet food production, including animal feed.

## Food waste reduction programs at Minor Hotels properties

Food loss and waste contributes to over 53% of organic waste for Minor Hotels (excluding NH Hotel Group). Minor hotels have implemented food waste reduction programs in our properties. We employ food waste management solutions such as Winnow, Lumitics, and Light Blue to measure, control, and reduce food waste. We donate surplus food to local charity such as Scholar of Sustenance to help alleviate hunger in local communities.



Biogas digester at Anantara Golden Triangle

We partner with local farming operatives and livestock farms to send our organic waste for composting or turn into animal feeds. We also compost our own organic waste where possible and are exploring expanding the use of biogas digester to more properties.