

### Frequently asked questions

#### **Q: Do you source meat from Brazil?**

- No. All of our own-label fresh meat comes from farmers in the UK & Ireland we know and trust, the majority of which we have been working with for decades.

#### **Q: What are your primary uses for soya and how is it used?**

- Soya is a very productive crop that produces a high-quality source of protein. For this reason it is widely used for both human food and particularly in animal feed where nutrition is extremely important for the health, development, and welfare of animals. For Waitrose, soya fed to animals makes up around 99% of our total soya footprint. The remaining ~1% relates to the use of soya as an ingredient in products like soya milk, tofu, or meat alternatives.

#### **Q: Do you source from deforestation areas?**

- The food industry is still working to improve traceability of soya back to regions and farms to ensure it is sourced sustainably, and we are working hard with the wider industry to drive continuous improvement.
- Like all retailers, it is currently not possible to trace our entire soya footprint to origin. Where this is the case - and for the time being - we require all soya to be certified, including by credits.

#### **Q: What are you currently doing to ensure the soya you source is deforestation free?**

- Soya is one of the most highly traded commodities in the world and the global soya supply chain is both incredibly complex and rapidly changing. Knowing that it is deforestation free requires the sharing and validation of data and documentation along every step of the supply chain, from soy farmers, to traders, feed producers, and manufacturers. Although this is a major challenge, we are working together with our suppliers, other retailers, industries across the UK soya supply chain, and the UK government to establish traceability to provide assurance of the origins and responsible sourcing of soya.

#### **Q: What proportion of your soya is currently deforestation free?**

- While considerably more work is needed to reach our zero-deforestation goals, for 2020, 100% of our total soya footprint was certified either as organic or according to one of the [permitted standards in our policy](#). This ensures that the original soya farmers certified by these standards farm responsibly and do not contribute to deforestation or conversion of natural habitat.

- Where we have been unable to source physically certified or organic soya in 2020 we have purchased a corresponding amount of Round Table on Responsible Soy (RTRS) credits. Waitrose buys these directly from soya farmers in the Cerrado region of Brazil so as to focus our support on protecting biodiverse ecosystems at greatest risk from clearance.

**Q: When will Waitrose commit to only using 100% certified sustainable soya in its products?**

- We pledged that by the end of 2020, all the soya used in animal feed for the production of own-brand meat and farmed fish products, liquid milk, and eggs, would be sourced entirely through organic or certified sustainable sources, including via Round Table on Responsible Soy (RTRS) credits, and this was achieved.
- In addition, in 2019, we widened the scope to include non-liquid dairy as well as dairy and egg ingredients in own brand products – covering our entire soya footprint.
- We have also committed that all our key raw materials will be sustainably sourced by 2025, including all palm oil, soya and cocoa.

**Q: What are your ambitions to source soya sustainably?**

- We have set a public target to source all of our key raw materials from sustainable or recycled sources by 2025, and we are already working hard with our Waitrose Farming Partnership suppliers to meet this target.
- We also know that for some parts of our total soya footprint (e.g. dairy ingredients in products), how soya is purchased and used in feed is something we must tackle collectively at the industry level in the UK. To do this, we are an active member of the [UK Roundtable on Sustainable Soya](#) and its physical supply chains working group. We have also lobbied the government in support of incorporating a due diligence requirement into the Environment Bill that would require first-importers of soya and other forest-risk commodities to ensure that it has not caused deforestation or conversion, whether legal or illegal.

**Q: Have you been doing anything to reduce your soya footprint?**

- The ambition set out in our agriculture strategy is to source all animal feed ingredients in ways that conserve forests and fisheries. For soya, this means using innovative animal nutrition to utilise alternative proteins to lower its use in feed, and working to source soya responsibly.
- Through working with our Farming Partnership suppliers, levels of soya used in feed for Waitrose animals are often lower than is typical in the wider industry. For example, in 2016, our non-organic dairy farmers were able to remove all soya from their cows' diets.

**Q: Will you aim to eliminate the use of soya if alternatives are found to be more suitable?**

- Soya is unique as it is a very productive crop, containing strong levels of very high quality protein. This makes it the perfect feed ingredient to achieve optimal animal nutrition, helping to ensure animals are healthy, develop normally, and have good welfare. To remove soya from feed it is important that any alternative doesn't have adverse impacts, either on the animals or the environment. This is why we have been working closely with our Farming Partnership suppliers to test and evaluate alternative proteins and feed ingredients, including high-protein forage, fava beans, peas, insects, and algae.
- Where the reduction or removal of soya from animal diets is net-beneficial for animals and the environment, we aim to minimise its use. However, for many species and life stages of animals, doing this is not yet practicable. In the future, the introduction of innovative new protein sources and feed ingredients will make it possible to go further, but these must be scalable in order to drive industry-wide change and have large-scale impact.

**Q: Is the removal of soya from animal feed the best long term solution to solving deforestation?**

- Removing soya from animal feed entirely may not be the best course of action to help stop deforestation and conversion in soya production landscapes where change is most needed. According to organisations like WWF and The Nature Conservancy, what's most needed is transformational change in the business models of soya traders and farmers operating those regions, and a mechanism to incentivise this. This is why a core part of our strategy is to ensure that we source soya responsibly, and collaborate to use our voice and influence to drive change in UK and global soya supply chains.

**Q: What products do you buy from JBS or any of its subsidiaries?**

- We have no direct commercial relationship with JBS and do not source any Waitrose meat from its supply chains. We do however source our higher welfare chicken from Moy Park in Northern Ireland and also higher welfare pork and lamb from Dalehead Foods, which are both owned by Pilgrim's Pride, a subsidiary of JBS.

**Q: Will you stop sourcing from subsidiaries owned by JBS?**

- The majority of our supply chains are run very differently to those of other retailers; we source all our chicken, pork and lamb from dedicated UK and Irish farmers via Moy Park (chicken) and Dalehead (pork and lamb) that we know and who raise their livestock to bespoke standards for Waitrose.

- Many of these farmers have supplied us for decades and depend on their Waitrose contract to make a living. They have also been integral in helping us achieve award winning standards in quality, animal welfare and to implement more sustainable farming practices.
- Walking away from them would cause hardship to families and small farming operations who have, in many cases, invested heavily in their business infrastructure to allow them to supply us with produce raised to the bespoke high standards we require. This would also be hugely detrimental to our efforts to set a higher standard for UK farming, which has been cultivated over many years and requires long-term trusted relationships to achieve.
- Although we do not source directly from JBS, we do recognise our responsibility to drive change in the industry. We are therefore pressing them to make significant improvements across their whole operation, including:
  - Increased traceability of direct and indirect supply chains.
  - Greater transparency in reporting on zero deforestation targets.
  - More open dialogue and collaboration with leading NGOs and government to drive systemic improvements in Brazilian beef supply chains that will stop deforestation and conversion.

We will continue to engage with JBS on a regular basis to track its progress and continue to publish our progress in our annual Ethics & Sustainability reports - read the latest version [here](#).