



2022/23 Annual Review

WE DO GOOD THINGS WITH GREAT FOOD

Samworth Brothers

QUALITY FOODS



Introduction

I AM PLEASED TO INTRODUCE OUR ANNUAL REVIEW, WHICH TELLS THE STORY BEHIND OUR ANNUAL FINANCIAL RESULTS.

A business is so much more than its numbers, and I hope that this review gives a sense of what it means to us to do good business. We must make great food whilst doing the right things for our consumers and customers, investing in our people and our infrastructure, playing our part in our communities, and reducing our impact on the planet. We must also produce the profit and cashflows needed to reinvest in all these things. I hope that you will see that we are making good progress.

MARK SAMWORTH
Chairman, Samworth Brothers Group

Last August saw the passing of my father and Life President, Sir David Samworth. He, with his late brother, John, laid down the vision, drive and values which underpin Samworth Brothers today and which drove outstanding success over many years. David helped shape the modern food industry in a notable business career and was also an outstanding individual in many other areas, particularly as a philanthropist and devoted family man. I am proud to succeed him as the steward of our family business.



SIR DAVID SAMWORTH
1935-2022



2022 Performance

THE GEOPOLITICAL UNCERTAINTY AND VOLATILITY OF MARKET CONDITIONS TESTED SUPPLY CHAIN RESILIENCE AND THE STRENGTH OF CUSTOMER PARTNERSHIPS. SAMWORTH BROTHERS NAVIGATED THESE CHALLENGES EFFECTIVELY, AND INCREASED INVESTMENT INTO OUR SITES, PEOPLE AND INFRASTRUCTURE TO CREATE THE CONDITIONS FOR FUTURE SUCCESS.

We hope that this year's Annual Review demonstrates how the business has progressed, despite the challenging environment in which we operated. We are proud of our customer and supplier partnerships, which had to weather significant supply chain disruption and surging inflation. This was rightly a year of close pricing scrutiny, and I am pleased to report that we were able to mitigate some of the inflationary pass-through to our customers. In addition, we improved our financial performance through operating efficiency initiatives. Total group sales* increased by 21% to £1,412 million (in part flattered by the inflationary environment). Volume increased, primarily in Food To Go where we saw some benefit once Covid-19 restrictions were relaxed, whilst new business was secured with new and existing retailers, proving that despite the tight market there are opportunities for manufacturers with the right credentials. (See pages 4-5 for more financial performance data).

We are a food business that is rooted in quality and innovation; working hard to make existing products healthier, without sacrificing taste or accessibility. We are proud to be taking action with our customers, in one instance reformulating 179 high volume products to remove over 50 billion calories. We also took a minority interest in a handful of carefully selected start-ups in the healthy eating and nutrition arena, to help these small businesses

scale up and contribute to the future of a healthier nation.

Demonstrating our confidence in the long-term, we spent £66.2m of capital investment, a record year. Notable projects included site expansions at Melton Foods and Higgidy, as well as upgrading machinery and implementing innovative digital solutions, as part of our ongoing commitment to manufacturing excellence.

It is our ambition to be a force for good – making a positive impact on society and the environment. In 2022 we identified priority areas, culminating in the publication of our inaugural Responsible Business Report www.samworthbrothers.co.uk/responsible-business. We continue to drive this agenda with progress in emissions reduction. We trialled product footprinting technology, alongside our customers, enabling us to understand the environmental impacts of our products at scale. We increased our redistribution of surplus food by 24% year on year.

Looking to the future, we continue to focus on bringing new talent into the industry, and we are committed to being a destination employer with a reputation for developing careers. Our Purpose & Values enable us to create diverse and engaging environments for our colleagues, committed to the quality, innovation and excellence for which we are renowned.

*Samworth Brothers Group

HUGO MAHONEY
Chief Executive Officer, Samworth Brothers Group

BUSINESS HIGHLIGHTS



Site expansions at Melton Foods & Higgidy



Big wins in our Meals Category



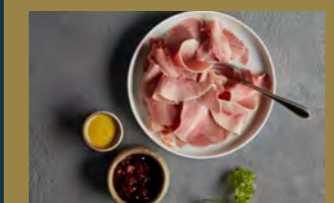
Investing in selected start-ups in the health and nutrition arena



Launch of our inaugural Responsible Business Report



Provided over half a million free meals to disadvantaged families in our communities



Supplier of the Year with a major retailer for our Protein team

Our business in the spotlight



Established 1896



4th generation family business



12,500 people



£1.4 billion turnover*



£207 million capital invested over last 5 years



1.1 billion food occasions every year



14 bakeries & kitchens



Own fleet of 200 HGVs and 200 food-to-go vans



17 distribution locations nationwide

Our social value in numbers



Key locations & jobs

6,200 LEICESTER
Bradgate Bakery, Saladworks, Samworth Brothers Supply Chain, Walker & Son, Walkers Deli And Sausage Co.

2,500 MELTON MOWBRAY
Dickinson & Morris, Kettleby Foods, Melton Foods

1,200 WORKSOP
Manton Wood

1,100 CALLINGTON
The Cornwall Bakery, Ginsters, Westward Laboratories

400 DUBLIN
Freshways

300 SHOREHAM-BY-SEA
Higgidy

150 MANCHESTER
Screen

2022 financial performance*

SALES	PROFIT	CAPITAL INVESTMENT
£1,412 million	£20.5 million	£66.2 million

The five-year view

£m	2018	2019	2020	2021	2022
SALES	1,064	1,164	1,052	1,165	1,412
PROFIT BEFORE TAX	(8.9)	12.5	(31.6)	16.9	20.5
OPERATING CASH FLOW	63.0	82.0	33.2	64.7	72.7
CAPITAL INVESTMENT	35.2	45.1	26.6	34.3	66.2

*Samworth Brothers Group

Our economic impact

£317 million
IN WAGES AND SALARIES PAID

£12 million
IN EMPLOYER PENSION CONTRIBUTIONS

£109 million
TOTAL TAX CONTRIBUTION



Giving back



756,000 meals donated
£260,000 worth of food distributed

830 tonnes of surplus food redistributed
£215,000 in charity donations from the Charity Challenge, bringing the total raised since 2006 to **£2.4 million**

1% of statutory profits contributed to charitable causes

£5.2 million of awards from The Samworth Foundation, the Samworth family's charity

More than £115,000 in Sports Opportunity Fund grants provided

3,500 deliveries of lunch bags to more than 210 kids clubs and community groups

250,000 healthy lunches delivered to school children

Our food innovation

EVERYONE AT SAMWORTH BROTHERS TAKES PRIDE IN MAKING TASTY, HEALTHY AND NUTRITIOUS FOOD THAT OUR CUSTOMERS TRUST, AND CONSUMERS ENJOY. OUR INNOVATIVE AND TALENTED TEAMS OF DEVELOPMENT CHEFS AND CATEGORY EXPERTS ARE ALL PASSIONATE ABOUT EXPLORING NEW FLAVOURS AND DRAWING INSPIRATION FROM THE LATEST TRENDS IN WORLD CUISINE TO CONTINUALLY EXPAND OUR EXTENSIVE RANGE OF QUALITY CHILLED AND AMBIENT FOODS.

FOOD ON THE MOVE BOUNCES BACK

2022 saw strong growth for our Food to Go business due to business wins with new and existing retailers and increased demand for food on the move. Health is a key focus and we were delighted when a coffee shop customer won the Healthy Eating Sammies award for our Veggie Breakfast box. We continue to remove millions of calories from our ranges with no detrimental impact to the quality. In February 2022, we acquired 60% of the share capital in Freshways, a leading Food To Go supplier in the Republic of Ireland that specialises in sandwiches, wraps, pizzas and ready-to-eat pasta. This acquisition complements our existing business and opened adjacent markets, introducing new customers to the Group.

Our creative team of development chefs is a key ingredient in this success. This was recognised at the 2022 Sammies, an annual awards ceremony hosted by the

British Sandwich & Food to Go Association. Melton Foods Development Chef Sam Tebbatt won the Royal Greenland Coldwater Prawns category – his spectacular ‘Hello Seaside!’ creation featured a sandwich nestled into a seaside scene. “The inspiration behind it was memories of eating scampi and chips as a young boy in Norfolk, and coastal walks in Cornwall,” says Sam.

Bradgate Bakery Development Chefs Harry Dempster and Edvinas Smigelskis reached the finals. Our chefs constantly consider recipe improvements. In 2022 crunchy red peppers and edamame beans were added to our Delicious & Nutritious Green Thai curry for better texture and the sauce was enhanced to become more fresh and aromatic.

SOREEN - A HEALTHIER SWAP

As part of its mission to make tasty nutritional snacks that are bursting with flavour and fibre but low in calories, sugar, fat and salt, Soreen is delighted

to be named a healthier swap. The brand is working with OHID (formerly Public Health England) on its food scanner app to help families find healthier options for favourite foods. Soreen Lunchbox Loaves, Loaf Bars and Core Loaves now have the Vegetarian Society’s Vegan Approved trademark, while 94% of its snacks comply with the UK Government’s HFSS regulations (100% due to be compliant by 2024).

HIGGIDY - PACKED WITH VEGETABLES

Savoury pastry brand Higgidy’s portfolio celebrates the glory of veg with new innovations in 2022, such as Bang Bang Cauliflower Dinky Rolls, Porcini & Chestnut Mushroom Pie, and Roasted Chickpea & Spinach Masala Pie, which won a Peta Vegan Product award in 2022. The brand continues to bring fresh thinking to the category with ground-breaking recipes including pastry packed with vegetables, “veg-packed pastry” quiches, and savoury muffins.



“The combination of our new strategic framework plus the enhanced capabilities and resources across the Group are key to enabling Samworth Brothers to be a leader in health and nutrition, playing an important role in addressing obesity and associated ill health”

DR SARAH WILLIAMS,
GROUP HEALTH AND
NUTRITION MANAGER

- Reformulated 179 products for one customer to be healthier
- Removal of 50 billion calories
- 150 colleagues educated on Nutrition
- Portfolio now 54% 'Good for You' products
- With 12% being 'Better for You' products

Healthy, tasty, affordable nutrition

GREAT-TASTING, NUTRITIOUS FOOD IS AT THE HEART OF EVERYTHING WE DO AT SAMWORTH BROTHERS. WE ARE WORKING TO PROVIDE CONSUMERS WITH HEALTHIER FOOD CHOICES WHILE CONSIDERING THE BROADER IMPACTS ON THE ENVIRONMENT AND SOCIETY OF THE INGREDIENTS WE SOURCE AND THE FOOD WE CREATE.

HEALTHY YET AFFORDABLE

Throughout 2022, our Group Insight Team kept us connected to our consumers as the rapidly changing economic environment began to impact people's spending ability as the cost-of-living hit. This knowledge enabled our business to create affordable meal-time experiences that bring small moments of food-based-joy to lift people's spirits through tough financial times.

A NEW STRATEGY

In 2022, we began developing new systems to make our existing and new products healthier, more nutritious and affordable. We formed a cross-function team to identify a range of classifications, metrics and measures on which to base the Samworth Brothers Health and Nutrition Plan, which will roll out in 2023. We have set ourselves the challenge of positively influencing and proactively shaping the health and nutrition agenda for ourselves and for our customers in support of the National Food Strategy for England. Our goal is to be recognised as the first-choice partner to our customers for great tasting, healthy and nutritious food. We believe the extent of our product range and the volume of our food consumed daily means we are in a position to positively influence the nation's health. In addition, we divided our entire product portfolio into three categories according to criteria in the UK Department of Health's Nutrient Profile Model (NPM) to develop our own system to guide all future product development and improvement decisions.

Our progress: 5.5* average NPM of our product portfolio; 54% Good for You products that score less than 4 on the NPM and, as such, are considered to be nutritionally well-balanced; 12% Better for You products that score between 4 and 10 on the NPM.

Since 2018, we've reformulated 179 of the products we sell to one customer to remove 50 billion calories, all without compromising on quality and taste.

CROSS-INDUSTRY COLLABORATION

Working together with other leading food manufacturers and retailers in the UK, as well as public health authorities, academics, local actors and government figures in the Consumer Goods Forum's Collaboration for Healthier Lives initiative, we continued to explore innovative ways to offer healthier, affordable options to shoppers. Plus, we teamed up with our peers to create The Food Consortium, a collaborative training partnership that will support 28 PhD projects on healthy and sustainable food manufacturing with leading UK universities over the next three years.

We also support new brands like Holy Moly and Tiba Tempeh, which meet consumer demand for plant-based, gluten-free products that offer the convenience of shop-bought and deliciousness of home-made food.

EMPOWERING COLLEAGUES WITH NUTRITION KNOWLEDGE

One of the key enablers of our mindset shift has been the creation of the Group Health and Nutrition Manager role. In addition, we have recruited three nutritionists to provide expertise and guidance throughout our food categories.

More than 150 colleagues attended masterclasses hosted by the Institute of Grocery Distribution to learn about key topics such as health, policy and regulations, shopper behaviour, and retailer and brand strategy in 2022.

*Sales weighted average

Serving our customers

WE HAVE MUCH TO BE PROUD OF IN THE WAY OF 2022 SUCCESSES.

The Advantage Insights survey is the leading FMCG suppliers' and retailers' annual report collecting first-hand, quantitative data and insight from qualitative interviews to give clear feedback on the health of business partnerships. Our 2022 scores show consistently strong performance and reflects our strong reputation with customers. All business units achieved Top Tier status, despite facing tough headwinds.

Food to Go retained its number one position for the third year running; Chilled Meals improved from three to two; while Savoury Pastry jumped up from four to two. Technical product development engagement earned Top Tier, and Category Development ranked best-in-class for delivering objective insights and top tier for driving category growth. Overall, we came second out of seven within our competitor set in chilled convenience, with our Food to Go category being used as a best-in-class example for the industry.

We won new contracts with leading retailers in the Savoury Pastry and Food to Go categories. We developed new business with various core customers to supply a range of products in Food to Go, Savoury Pastry and Snacking, reaching into new channels. Meats also had a positive year, helped by new business wins with leading retailers.

Ginsters delivered a significant contribution to the category

through innovation, and core value growth. A focus on seasonal limited edition lines played a big role, bringing over 800k new family and pre-family shoppers. Consumers loved new flavours and exciting new recipes, such as the Festive Slice. A strong PR campaign earned editorial and a taste test spot on ITV's This Morning.

Our Protein team at Walkers Deli & Sausage was awarded Supplier of the Year by a major customer for its performance across the board.

Our 'Nduja profiteroles for a core customer were featured in a Channel 4 documentary, with development chef Sam Tebbatt explaining to the nation how the recipe was finessed.

FESTIVE DELIGHTS

Christmas is a key season for us and in 2022 we produced 100 new seasonal product lines. One highlight was the limited-edition Christmas Celebration Pie from Dickinson & Morris, which was developed by 'The Pie King' Calum Franklin and included a mix of turkey, outdoor-bred pork, smoked ham, Christmas spices and cranberry jelly. Dickinson & Morris also teamed up with independent Leicestershire brewer Round Corner Brewing to release beer and ale pairings that would complement the pie.

ENTICING NEW SALADS

Our Premium Leaf & Loaf range was developed to help our foodservice partners offer a tiered solution alongside our standard range. Premiumisation is a trend we continue to see

within Food To Go, as certain consumers trade up, for treat occasions. The range is mainly sold through contract caterers and cafes and includes delicious products such as the Pearl Barley & Emmental Salad made from seasoned pearl barley with roasted vegetables, baby spinach and Emmental with a French dressing.

2022 ADVANTAGE SCORES

Chilled convenience

2020	2021	2022
5	2	2 of 7

Food to go

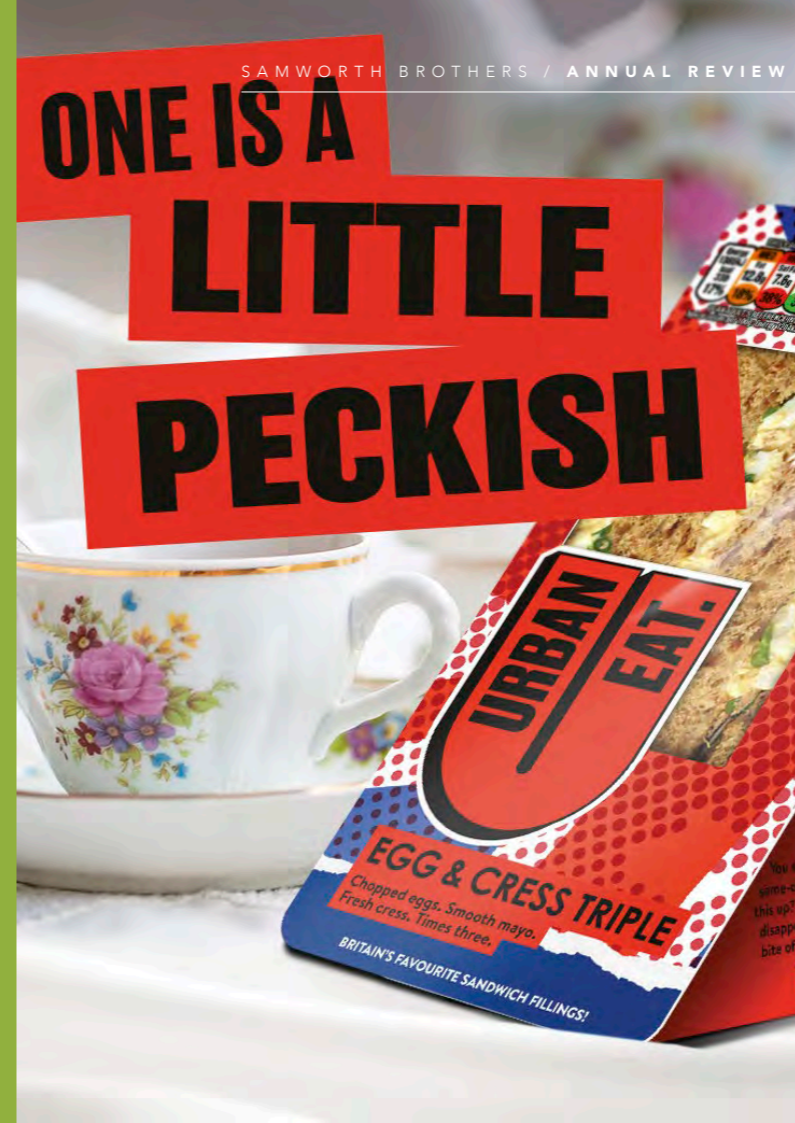
2020	2021	2022
1	1	1 of 6

Chilled meals

2020	2021	2022
6	3	2 of 8

Savoury pastry

2020	2021	2022
5	4	2 of 5



Continuous investment

PRODUCT EVOLUTION REQUIRES TECHNICAL AND MANUFACTURING INNOVATIONS TO ENSURE SAMWORTH BROTHERS REMAINS A LEADER IN OUR INDUSTRY FOR MANY GENERATIONS TO COME. TO ACHIEVE THIS GOAL, WE CONSTANTLY UPGRADE OUR FACILITIES AND ROLL OUT NEW TECHNOLOGIES TO DRIVE PRODUCT INNOVATION AND OPERATE MORE COST-EFFECTIVELY, EFFICIENTLY AND PRODUCTIVELY.

EXPANDING TO MEET CUSTOMER DEMAND

Melton Foods extended its production facility to increase its capacity to fulfil future orders and enable colleagues to work more efficiently (£12.2m spend). The business has enlarged the preparation, production and finished product picking areas, expanded the packaging store, and created a new tray washing facility. It has also installed a large freezer, a chiller and ambient store and added a third despatch dock and two extra intake docks (four now available). Higgidy is carrying out a £10 million expansion at its headquarters in Shoreham-by-Sea to meet rising demand from its consumer base, which has grown by half a million people in the past 12 months. It has increased the footprint of 'The Higgidy Village', purchased new equipment and upgraded the existing offices and shared spaces.

BUILDING A BETTER BAKERY

The Cornwall Bakery successfully completed a major programme to upgrade production lines at the Lynher Bakery in Callington. The project was part of a £3 million investment in the two Cornwall sites and was carried out in collaboration with both colleagues from Walkers Deli and Sausage Co. and external contractors.

IMPROVING PRODUCTION PROCESSES WITH LIVE DATA

In 2022, we established a Manufacturing Excellence Forum to lead optimisation efforts across the Group, while our manufacturing teams continued to implement digital technologies to transform our operations. For instance, Kettleby Foods, Saladworks and Walkers Deli & Sausage deployed a Realtime Information Communication System (RICS) developed by manufacturing software firm Redzone. RICS captures real-time performance

data from the production lines and displays it visually via dashboards on large screens on the bakery floor, allowing colleagues to monitor quality and quickly identify and respond to operational issues. RICS will be used at all sites by 2024.

SALADWORKS AND KETTLEBY FOODS GEAR UP

In order to service significant new business wins, we made a critical capital investment of almost £4m in our Meals category at both Saladworks and Kettleby Foods.

Aside from capital projects, we also continuously invest in waste reduction and energy improvement, as well as upskilling our people and creating new jobs.

- £12.2m investment expanding Melton Foods
- £10m development of our Higgidy site
- £3m investment in our Cornwall Bakeries
- Circa £4m investment into our Meals category



Melton Foods extended its production capacity in 2022 in a major investment

Investing in our people

FOR OVER A CENTURY, SAMWORTH BROTHERS HAS BEEN DEDICATED TO BUILDING A SUCCESSFUL BUSINESS THAT PROVIDES EMPLOYMENT AND SUPPORT FOR THE LOCAL ECONOMY AND COMMUNITIES. OUR CULTURE PROMOTES THE VALUES OF FAMILY, PRIDE AND TOGETHERNESS AND WE CONTINUE TO BUILD AN EVEN SAFER, HEALTHIER AND MORE INCLUSIVE WORKING ENVIRONMENT FOR ALL.

REMEMBERING SIR DAVID SAMWORTH

Sir David Samworth CBE DL, Life President of Samworth Brothers, sadly passed away in August 2022 after dedicating his life to building a business with people and quality as the cornerstones of its success. He was a champion of all colleagues, inspiring everyone to work together to achieve success for both the business and the wider community.

REWARDING SENSATIONAL SERVICE

Samworth Brothers celebrates the dedication of long-serving colleagues each year and we returned to hosting in-person celebrations in 2022. Multiple colleagues from across the Group marked significant milestones in 2022, ranging up to an impressive 50 years in the business.

SAFETY FIRST

In 2022, Samworth Brothers created two new resources – a Health & Safety For All Toolkit and a Health & Safety Leadership Toolkit – and introduced several initiatives to make operations safer across the Group. For example, management teams must now discuss a different aspect of safety in every board meeting. In addition, representatives from every Samworth Brothers business attended a conference to share ideas for making health and safety a more accessible topic for all colleagues.

CELEBRATING SAFETY SUCCESS

AT SALADWORKS

Saladworks won the Samworth Brothers Health & Safety Best Practice Award for its departmental Safety Weeks initiative, which focuses on changing colleagues' behaviour and providing opportunities for them to learn about new health and safety topics. The initiative also received national recognition as runner-up for the Institute of Occupational Safety & Health's annual Food and Drink Manufacturing Health and Safety Awards, which is judged by an external panel of experts.

A THRIVING AND INCLUSIVE WORKPLACE

Samworth Brothers is proud to employ more than 10,000 colleagues representing **77 different nationalities and all ages, genders, abilities and backgrounds**. We have introduced various initiatives to continue building an increasingly inclusive culture that enables everyone to reach their full potential, including a new steering committee that is developing a three-year plan to help us make measurable progress on all aspects of diversity and inclusion by 2025. We made significant strides in gender equality. By the end of 2022, **41% of senior executives were female**, exceeding our target of reaching 40% by 2025, and **43% of our recruits in the graduate and industrial placement intake were female**. Meanwhile, our overall **median gender pay gap in 2022 was 7%** and our overall mean gender pay gap was 7.6%, **putting us ahead of the UK median average of 14.9%** and mean average of 13.9%.

LIFE-LONG LEARNING

To empower our people to develop new skills and expertise, we delivered masterclasses covering important topics like carbon, the climate, responsible sourcing, human rights, health and nutrition, and policy and regulations to more than 300 colleagues. Meanwhile, over **1,000 colleagues have now completed 'Leading the Samworth Way'** workshops, which help line managers understand how the purpose, values and culture framework can benefit their teams. In 2022, **92 apprenticeships** were accepted across the Samworth Brothers Group. Our target is to place 150 apprenticeships per annum by 2026. Our first 13 apprentices started the Food & Drink Maintenance Engineer Level 3 qualification. And 16 people started studying for the LEAN Manufacturing Operative Level 2 Apprenticeship. Five students whose apprenticeships with Argyle Community Trust in Plymouth were funded by the Samworth Brothers levy completed qualifications, with three achieving Distinction.



“100% renewable electricity purchased from certified renewable grid sources since 2018”

Environmental & social impact



- Decreased fuel usage by upwards of 33% per trailer
- 830 tonnes of surplus food given to charities
- 100% renewable electricity
- 555 tonnes of plastic removed annually for one customer
- 91% of suppliers risk assessed

SAMWORTH BROTHERS AIMS TO MAKE A POSITIVE DIFFERENCE FOR OUR PEOPLE, COMMUNITIES, CUSTOMERS AND THE PLANET FOR GENERATIONS TO COME. IN 2022, WE PUBLISHED OUR FIRST RESPONSIBLE BUSINESS REPORT TO SHARE OUR VISION FOR ACHIEVING THESE GOALS. IN 2022, WE WORKED WITH COLLEAGUES AND SUPPLY CHAIN PARTNERS TO ACTION THESE PLANS, MAKING IMPRESSIVE PROGRESS TOWARDS OUR ENVIRONMENTAL AND SOCIAL IMPACT TARGETS.

DRIVING DECARBONISATION

We partnered with sustainability advisor 3Keel to deliver our first carbon footprint analysis, set a target to become carbon net zero by 2035, and then began working with environmental consultancy Ricardo to develop a decarbonisation roadmap for Scope 1 and 2 emissions. Noteworthy examples of progress in 2022 include saving 21,679 tCO₂e by using 100% renewable electricity and decreasing the energy we use for each tonne of production by 6%.

CUTTING FUEL CONSUMPTION

We are quite unique amongst our competitors in having our own distribution service with a fleet of 200 HGV vehicles as well as 200 Food to Go vans. Samworth Brothers Supply Chain (SBSC) is the UK's fourth-largest chilled distribution provider and we have been testing various solutions to increase the fuel efficiency of 270 refrigerated trailers. SBSC took delivery of its first set of Thermo King Advancer A400 refrigeration systems from Marshall Fleet

Solutions, which can decrease fuel usage by upwards of 33% per trailer. It also trialed a range of electric vehicles, including Sunswap's Endurance trailers, which use rooftop solar panels and a battery-powered, zero-emission transport refrigeration unit.

RETHINKING FOOD WASTE

Decreasing food waste remains a priority for Samworth Brothers, so we introduced a new governance strategy and improved our data capture, analysis and reporting processes to help us identify food waste hotspots, assess the root causes and develop solutions in 2022. We made total food waste intensity our primary KPI for food waste across all categories, with businesses reporting data monthly to monitor progress. Our primary UK production sites provided 830 tonnes of surplus food to redistribution charities, a 24% year-on-year increase from 2021.

REPURPOSING POTATOES

Grower co-operative Branston has teamed up with Samworth Brothers to save an annual total

of around 14,000 tonnes of great-tasting potatoes that would not be sold to consumers due to their physical appearance. For example, Kettleby Foods processes them to use in mash-topped products such as cottage pies.

REDUCE, REUSE, RECYCLE

By the end of 2022, we were using 5% recycled content in our packaging and 63% of our packaging was recyclable, moving us closer to our aim of using 100% recyclable packaging by 2025. Notably, we helped one Food to Go customer cut 555 tonnes of plastic annually between 2020 and 2022 by removing plastic lids and forks from its packaging, and we saved an estimated 65 tonnes of plastic by switching the type of film used in other packaging lines.

SOURCING WITH CARE

To help us reach net-zero Scope 3 emissions by 2040, we introduced a new sourcing charter outlining our environmental and social sustainability expectations for suppliers in 2022. 91% of suppliers have been risk assessed. We also joined a pilot of a product-level carbon footprinting initiative with data-driven insights platform Mondra, aligned with the Roundtable on Sustainable Palm Oil for our palm oil supply chain, became a member of the Soy Transparency Coalition and signed up to the Soy Manifesto.

CARING FOR OUR COMMUNITIES

In keeping with our long history of giving back to the local communities, Samworth Brothers contributes 1% of statutory profits to charitable causes each year. £260,000 worth of food and 756,000 meals were donated to local communities in 2022. Ginsters contributed more than 14,000 meals for 2,500 schoolchildren and their families in Cornwall and Devon, while colleagues from several Samworth

Brothers businesses joined volunteers from Leicester City Council and other local firms to open six pop-up pantries in Leicester in October half-term. They provided food hampers to thousands of children who are usually eligible for free school meals. More pop-up pantries are planned for future school holidays.

CHARITY CHALLENGE TOTAL HITS £2.4 MILLION

The Samworth Brothers Charity Challenge returned in 2022, with 67 teams taking part, comprising of our colleagues, customers, and suppliers. They completed one of two triathlon-style events in the Brecon Beacons and collectively raised £215,000 for more than 50 different charities. Many people from across the business volunteered their time, giving around 1,400 hours to make the event happen.

SAMWORTH BROTHERS SPORTS OPPORTUNITY FUND

The Samworth Brothers Sports Opportunity Fund provided more than £115,000 in awards in 2022 to support various local community

organisations that help young people develop life skills through sport.

THE SAMWORTH FOUNDATION

The Samworth Foundation, the Samworth family's charity, continued to support organisations working to benefit individuals and communities in the UK and overseas. In the year to March 2023, the Foundation made awards totalling £5.18m to a range of charitable causes. Its largest grant was £1.5m to Leicester Hospitals Charity towards the purchase of a new surgical robot for Leicester Royal Infirmary, enabling more than 900 cancer patients to be treated at the hospital each year. Other grants included £200,000 to the Helen Bamber Foundation to support its work with victims of trafficking and torture, £110,000 to the Soil Association to promote sustainable farming that works with nature, and £75,000 to the NWG Network to help tackle child exploitation in the UK.



“I'd like to thank the team at Samworth Brothers and Company Shop for helping us support thousands of young people and their families across the city with this important half-term initiative”

LEICESTER CITY COUNCIL
DEPUTY MAYOR,
CLLR SARAH RUSSELL

- 756,000 meals to local communities
- £260,000 worth of food donated and distributed
- £215,000 raised for more than 50 different charities
- £115,000 awarded to local sports organisations and clubs

Chetwode House
1 Samworth Way
Leicester Road
Melton Mowbray
Leicestershire
LE13 1GA

SAMWORTHBROTHERS.CO.UK

Samworth Brothers

QUALITY FOODS