

CLASSIC

FINE FOODS

2024-2025 IMPACT REPORT



ON THE MENU

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LEADERSHIP STATEMENT

AS WE REFLECT ON THE PAST FISCAL YEAR, I AM PROUD OF THE MEANINGFUL STRIDES WE HAVE MADE AT CFF UK IN ADVANCING OUR SUSTAINABILITY AND SOCIAL IMPACT AGENDA. THIS YEAR HAS BEEN MARKED BY PURPOSEFUL ACTION, COLLABORATIVE ENGAGEMENT, AND A DEEPENED COMMITMENT TO OUR VALUES.

Our Double Materiality Assessment was a pivotal moment, allowing us to engage both internal and external stakeholders to shape a sustainability roadmap that is both strategic and inclusive. We have aligned our efforts across three core pillars - Climate Protection, Transparency & Trust, and Wellbeing, Equality & Inclusion - ensuring that our impact is felt not only within our organisation but across the communities we serve.

We have taken tangible steps to foster a more inclusive workplace, including the rollout of our Menopause Policy and updates to our employee handbook to reflect DEI-inclusive language. These initiatives underscore our belief that wellbeing and equity are foundational to a thriving team culture.

On the environmental front, our achievements speak to our dedication to resource efficiency and climate action. From reducing Scope 2 emissions by over 87% through green energy tariffs, to generating 129MWh of solar energy and harvesting 334m³ of rainwater, we are embedding sustainability into our operations. Our trials of EV fleets and planet-friendly packaging, along with the planned transition to reusable delivery crates, reflect our forward-looking approach to innovation and circularity.

We also celebrated our first B Corp Month, engaging our teams in workshops and dialogue that reinforced our shared purpose. Our donation of 18.9 tonnes of surplus food - mitigating 74.6 tonnes of GHG emissions - is a testament to our commitment to community and responsible stewardship.

Looking ahead, we are preparing for B Corp recertification under the new standards and will be establishing a Sustainability Committee to champion progress and drive collective action. These steps will ensure that our strategy remains dynamic, inclusive, and impactful.

To all our colleagues: your passion, creativity, and commitment are the driving force behind our progress. I invite each of you to continue engaging, sharing ideas, and taking ownership of our sustainability journey. Whether through small everyday actions or bold new initiatives, your contributions matter. Let's keep building a workplace - and a future - we can all be proud of.

Together, let's rise to the challenge, lead with purpose, and prove that when we act as one team, there's no limit to the impact we can create.



Warmest Culinary Regards,
Olivier Batel
Managing Director, Classic Fine Foods UK



2024-2025 HIGHLIGHTS:

FOOD DONATION:
18,600KG

183
EMPLOYEES

NO OF B CORP
SUPPLIERS: **12**

STAFF
CLEARANCE:
2416KG



TOTAL
RAINWATER
HARVESTED:
334M3

SOLAR ENERGY
GENERATED:
129,670.2KWH

**18.9 TONES TO CHARITY
& MITIGATING 74.6 TONES.
GHG CHARITY REPORT**



**B CORP
WORKSHOP
HOURS: 15
HOURS 100%
WAREHOUSE
& TRANSPORT
TEAMS COVERED**



42%
COMPLETION
OF B CORP
101 COURSE



NUMBER OF
CERTIFIED
PRODUCTS: **28%**

LOCAL
SUPPLIERS: **42%**



NUMBER OF
CUSTOMERS:
1500

**87.33% REDUCED
ON SCOPE 2
EMISSIONS IN
COMPARISON TO
BASELINE YEAR**

STAKEHOLDER
ENGAGEMENT:
DOUBLE
MATERIALITY
ASSESSMENT



**85% OF THE TOTAL
ENERGY CONSUMED
IS ON GREEN TARIFFS**



OUR B CORP JOURNEY: BECOMING A FORCE FOR GOOD



OCTOBER '22 START

No sustainable strategy with environmental or social objectives.

LACKING SUSTAINABILITY

Consideration in decision making & reporting on, or understanding our impacts.

APRIL

B Corp baseline assessment of 200 questions completed. (Pass-80)

Gap analysis performed & key focus areas identified.

JULY-AUGUST

Final reassessment to review CFF'S score.

Extra time to advance strategy & ensure score is >95.

OCTOBER

Evaluation & verification process for B Corp started.

Certified



Corporation

MARCH

CFF ambitions identified via stakeholder engagement.

JUNE

Sustainability strategy & objectives created in line with CFF HQ.

Quick actions implemented & longer term initiatives planned.



SEPTEMBER

B Corp Impact Assessment submitted.

Impact ESG report published in CFF annual report outlining impact, improvements & ambitions.

JULY 2024

Certified B Corp Recertification 2027.



OUR VALUES - WE ARE RESPONSIBILITY

Our journey to B Corp reflects our belief that business should be a force for good. At Classic Fine Foods UK, We Are Responsibility is one of our core values reflecting our commitment to make a difference - for our people, our partners, and our planet.

B Corp is helping us embed purpose into every decision we make. From choosing ethically sourced products and working with partners who respect animal welfare and the environment, to reducing our own footprint through sustainable logistics and energy

use - we're committed to growing with integrity.

This journey is not just about certification. It's about living our values, leading with purpose, and creating a better future through every action we take.



RAISING THE BAR FOR IMPACT

Classic Fine Foods UK is preparing for B Corp recertification under the bold new standards launched in 2025, with our next milestone set for 2027.

These updated standards raise the bar - designed to help businesses like ours lead with purpose, integrity, and measurable impact. We've already begun our gap analysis to ensure we are not just re-certifying but doing so stronger and more aligned with the new Impact Topics that define what it means to be a sustainable business.



Certified
B
Corporation

OUR SCORE

OVERALL SCORE:

83.9

GOVERNANCE:

13.6

WORKERS:

25.7

COMMUNITY:

15.9

ENVIRONMENT:

25.3

CUSTOMERS:

3.3

WHAT IS B CORP?

Certified B Corporations are companies verified by B Lab to meet high standards of social and environmental performance, transparency and accountability. Being a B Corp means committing to a more inclusive, equitable and regenerative way of doing business.

B Corp Certification is unique because it measures a company's entire social and environmental performance. From supply chain and input materials to charitable giving and employee benefits, B Corp certification verifies that a business is meeting high standards of social and environmental performance, transparency, and accountability.



GOVERNANCE

STAKEHOLDER ENGAGEMENT

Following our recent warehouse move, Classic Fine Foods UK took the opportunity to revisit and strengthen our sustainability priorities. As part of this, we conducted a **Double Materiality Assessment** to better understand the key environmental, social, and economic impacts we must prioritise and advance our responsibility strategy 2022-23.

We aligned our approach with leading standards - drawing on the **European Sustainability Reporting Standards (ESRS)** and industry-specific topics from the **SASB framework**. With support from our parent company, METRO, we identified the most material risks and opportunities facing our business.

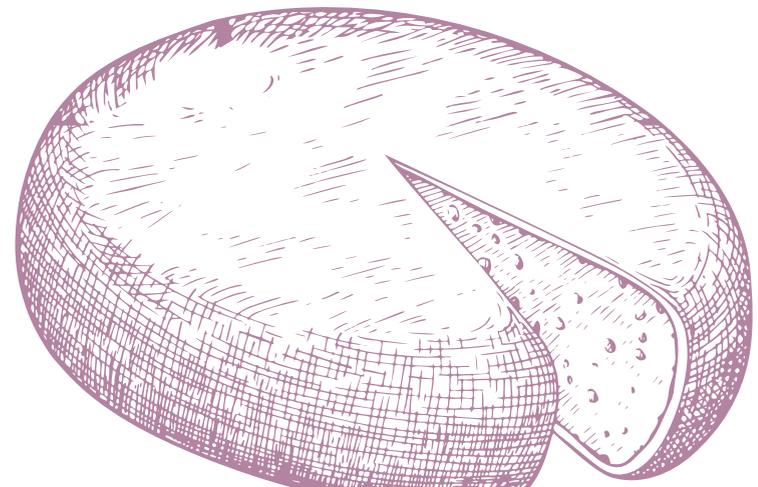
To ensure our strategy reflects real-world relevance, we conducted interviews with internal stakeholders, who assessed the severity and likelihood of each topic. This collaborative process ensures our sustainability strategy is

focused, data-driven, and aligned with both stakeholder expectations and regulatory requirements.

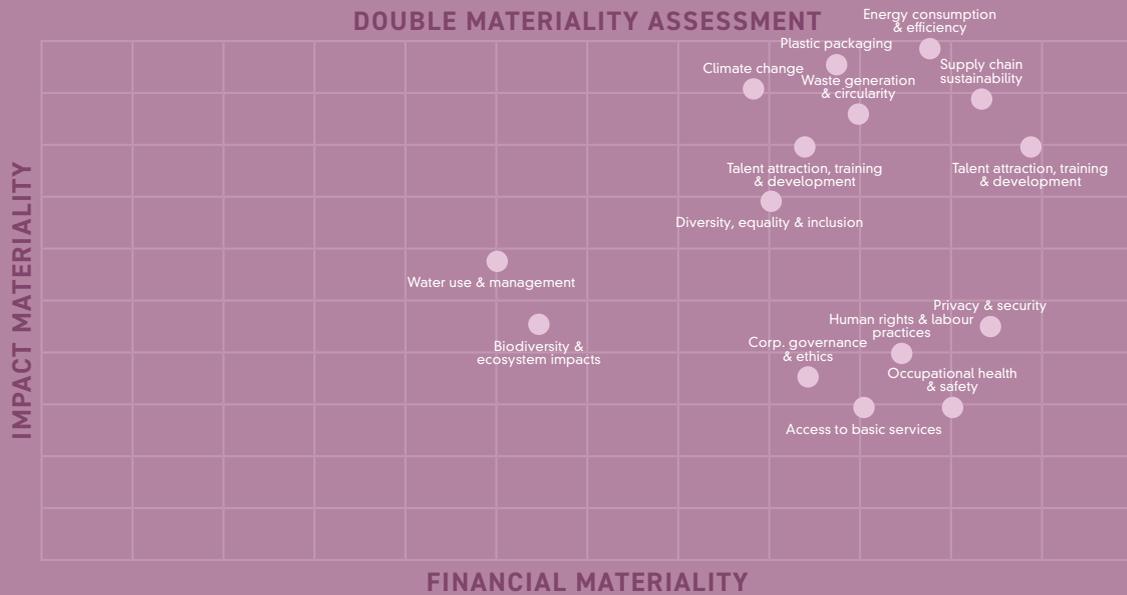
Furthermore, we engaged our key external stakeholders - **suppliers and customers** - through a targeted survey. We asked:

1. How significantly each topic impacts Classic Fine Foods UK.
2. To what extent we can influence these impact areas.
3. What their top three sustainability challenges are, and which topics matter most to them.

All areas explored are part of our broader impact landscape, but the most significant priorities have been grouped under three strategic pillars for action, which will guide our sustainability efforts moving forward.



DOUBLE MATERIALITY ASSESSMENT



OUR IMPACT STRATEGY

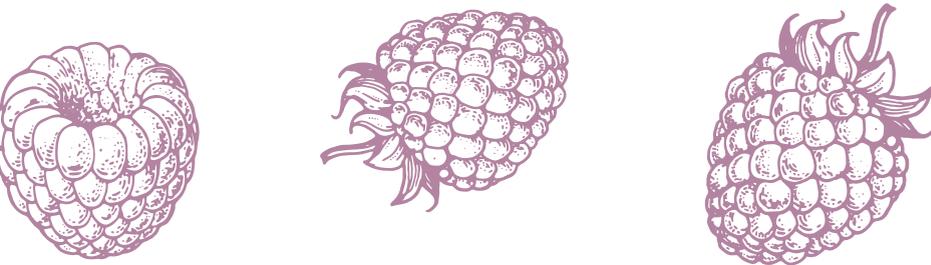
OUR GOALS AND COMMITMENTS:

At Classic Fine Foods UK, our ambition is clear: to be the premium wholesaler of choice for high-quality ingredients sourced responsibly, while pioneering innovative solutions for the planet and supporting our people's wellbeing. To stay focused and deliver meaningful impact, we have refined our responsibility strategy around three strategic pillars - shaped by our Double Materiality Assessment and stakeholder engagement.

THE 3 PILLARS OF OUR STRATEGY:

1. **Climate Protection** drives energy efficiency, waste reduction, and supply chain decarbonisation.
2. **Transparency & Trust** strengthens ethical sourcing, supplier engagement, and accountability.
3. **Wellbeing, Equality, Inclusion & Diversity** promotes fair work, inclusive culture, and employee wellbeing.

These pillars ensure our efforts reflect what matters most - to our business, our partners, and our planet.



WORKERS: WELLBEING, DIVERSITY, EQUALITY & INCLUSION PILLAR

At Classic Fine Foods UK, we are committed to fostering a diverse, equitable, and inclusive workplace. We understand that diversity encompasses more than just having employees from various backgrounds; it also means creating an environment where everyone feels valued, respected, and supported, regardless of their race, gender, visible or invisible disability, age, religion, or cultural background.

TARGETS:

Following a comprehensive understanding of our staff by 2025; develop a strategy to promote inclusivity and diversity.

- Health and wellbeing initiatives to support all employees.
- 100% of employees offered annual training to advance their professional and personal development.
- Have successful, sustainable health and safety practices throughout UK operations & progress toward ISO 45001. We will redefine our diversity, equality and inclusion policy and develop a committee internally to raise awareness and training to create a inclusive culture.

ACTIONS:

Celebrations & Engagement: We hosted a variety of events at our new warehouse to foster community spirit, including Staff Breakfast Days, Donut Days, Halloween, Cake Day, Valentine’s Day, World Earth Day, Easter Chocolate Distribution, Women’s Day, and St. Patrick’s Day.

Voice It: Dedicated 30 hours with senior leadership to raise concerns, share ideas, and discuss site-related interests.

People and Culture Hour: Held exclusive bi-monthly sessions with our People & Culture team to provide guidance on workplace benefits and wellbeing initiatives.



ENVIRONMENT: CLIMATE PROTECTION PILLAR



COMMITMENT:

We recognise the urgent need to address climate change. We are committed to measuring and reducing our greenhouse gas emissions.

OUR TARGETS:

In line with SBTi we commit to reduce absolute Scope 1 and Scope 2 GHG by 2030 and commit to engage at least 67% of our suppliers by emissions to make science-based targets to reduce our Scope 3 emissions.

ENERGY EFFICIENCY:

Commitment: Being mindful of our consumption is very important and we recognise having energy efficiency measures is key to our environmental impact mitigation.

OUR TARGETS:

- By 2025 we reduced 87% of our Scope 2 emissions from baseline 2022. We commit to reducing the remainder in line with our SBTi commitment.
- In 2025 our energy intensity is 0.0068 kWh/million turnover. Residual to educate on ways of working to further reduce our energy intensity.

WASTE MANAGEMENT AND PACKAGING:

Commitment: We recognize that effective waste management is essential to reducing our environmental impact and supporting a circular economy.

OUR TARGETS:

Food Waste: Reduce food waste by 50% from 2019 baseline, aligned with WRAP commitments.

Operational Waste: Reduce operational waste by 42% by 2030, by maintaining our current 100% landfill diversion for all waste generated and increase recycling rate by 10% from baseline year by 2030.

Packaging: We will establish our baseline % of recyclable packaging by 2027 and as per EPR guidelines to engage with suppliers to increase the recyclable packaging %.

OUR CARBON IMPACT:

Read for the carbon impact of our operations over years considering our emission baseline in line with 2022-2023 Fiscal Year.

	2022-2023	2023-2024	2024-2025
Scope 1kg of CO ₂ e	512446	615869	773731
Scope 2kg of CO ₂ e	85414.1	615869	10819
Fleet Mileage in miles	1533597	1541054	1464387
Energy Usage in kWh	736330.76	755209.58	1252514
Operational Waste in kg	128261	146514	105683
Water Usage in m ³	1521.554	1147.47	1410.88



MEASUREMENT OF OUR EMISSIONS:

SCOPE 1:

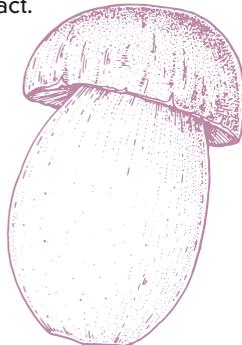
Our emissions are primarily driven by fuel consumption from delivery vehicles and company-leased cars. This year, our fleet covered 1,464,387 miles in deliveries. Among leased vehicles, 50% are plug-in hybrids, 10% fully electric, and 40% hybrid, reflecting our commitment to reducing fossil fuel dependency and advancing low-emission transport solutions.

SCOPE 2:

Our new warehouse is powered entirely by a green energy grid mix, reinforcing our pledge to renewable energy. Scope 2 emissions currently stem from energy use across four operational hubs, which remain a key focus for further reduction.

SCOPE 3:

We are currently measuring Scope 3 emissions in line with the GHG Protocol to gain a full view of our supply chain impacts. Reduction efforts will focus on supplier engagement through self-assessment forms and the introduction of a supply chain sustainability policy designed to enhance procurement practices and minimize environmental impact.



SCOPE	WHAT WE DID? 2024-25	WHAT HAVE WE PLANNED TO DO? 2025-26
CLIMATE PROTECTION	We have derived bolder better commitments in line with SBTi requirements through stakeholder engagement. We initiated our trials for Electric Fleet for deliveries.	Target Validation by SBTi and publish our reduction plan. We commit to establishing our baseline for scope 3 emission data.
ENERGY EFFICIENCY	The transitioning to green energy tariffs at our brand-new facility has reduced our Scope 2 emissions by 87.3% compared to baseline year.	Create increased awareness on energy management on site and reduce our remainder as per the reduction plan.
PACKAGING	Currently as pilot case project are delivering our Fruit and Veg to our Tier 1 Customers in Plastic Crate which has been successful. Full project Planned in 2026.	<ul style="list-style-type: none"> Transition to Plastic Crate Project for all our deliveries. We will have our baseline % of recyclable plastic packaging established by 2027 collaborating with our suppliers. We commit to phase out 100% single use plastic in internal operations.
WASTE MANAGEMENT	We have established a new target to reduce 42% of our operational waste with the UK regulatory requirements	We will work with our operations team to derive KPI and monitor progress.
SCOPE 3 EMISSION REDUCTION	We are working on establishing our baseline Scope 3 emissions.	We will have our Scope 3 emission reduction measures planned with establishing our Scope 3 emission baseline by 2026.
WATER MANAGEMENT (Not Material IMPACT)	The recent materiality assessment, the water management was considered not a material aspect, but we will have measures established to reduce our water consumption and track our supply chain through Self-assessment questionnaire.	The new wet washer for the Plastic Crate project will be repurposing 90% of water used and will be using harvested rainwater to reduce water impact.
EMPLOYEE ENGAGEMENT	B Corp Month Celebration: <ul style="list-style-type: none"> B Corp Workshop. B Corp 101 Course Rollover. 	<ul style="list-style-type: none"> Form a Sustainability Committee to work towards our B Corp recertification goals. Rollout Sustainability Culture questionnaire. We commit to tracking the above commitments through our established KPI's for our next Impact Report.

FOOD WASTE

TURNING SURPLUS INTO SUPPORT: FIGHTING FOOD WASTE TOGETHER

We are reducing surplus food going waste through targeted initiatives that benefit both our people and our communities. Surplus food nearing its use-by date is sold to staff at a 75% discount, with proceeds supporting our staff welfare programme. Unsold items are donated to City Harvest, helping feed those in need.

We have also launched a 2nd Class Fruit & Veg Clearance List, offering imperfect but high-quality produce at reduced prices to staff and customers.



	WHAT WE DID? 2024-2025	WHAT WE HAVE PLANNED TO DO? 2025-2026
Tackle Food Waste in Operation.	Food Waste is one of the most impact areas and We have managed to increase the visibility of the surplus products for internal staff through frequent communications also increased our donation to charity partners.	Reduce Surplus by using better forecasting tools. Increase the bracketed products for the food waste project category.

FOOD WASTE IN TONS

2022-2023	2023-2024	2024-2025
58	41	56

NUMBER OF PRODUCT SOLD ON DEDICATED STAFF CLEARANCE LIST

2022-2023	2023-2024	2024-2025
48	681	690

SURPLUS DONATED TO CHARITY IN TONS

2022-2023	2023-2024	2024-2025
8.5	15	18.9

STOP FOOD WASTE DAY: IN PARTNERSHIP WITH CITY HARVEST

Food waste remains a global crisis, with over 1 billion tonnes wasted annually while millions go hungry. In the UK alone, 9,52 million tonnes of food are discarded each year. For the past two years, we have partnered with City Harvest to help close this gap - redistributing 77,546 meals, saving 32,6 tonnes of greenhouse gasses, and preventing 122.4 tonnes more. One stop Food Waste Day, we amplified this mission through social media campaign, celebrating City Harvest's work in nourishing over 123,000 Londoners weekly and turning surplus into meaningful impact.

OUR PARTNERS: TRANSPARENCY & TRUST PILLARS

COMMITMENT:

We aim to build a more sustainable food system by enhancing supply chain impact through responsible practices and meaningful partnerships that support community goals.

OUR RESPONSIBLE SOURCING TARGETS:

Climate Action & SBTi Alignment: Commit engage at least 67% of our suppliers by emissions to make science-based targets to reduce our Scope 3 emissions.

SOCIAL RESPONSIBILITY & HUMAN RIGHTS:

100% of suppliers sign the Supplier Code of Conduct and screened for social risk through the SAQ by 1st of October 2026, and to address all social non-conformities with corrective action plans.

SUPPLY CHAIN RISK CAPABILITY & TRAINING:

100% of procurement team trained on identified risks by 1st of October 2026 followed by annual refresher training.

RESPONSIBLE SUPPLIER ONBOARDING:

100% of suppliers sign the Supplier Code of Conduct, 100% suppliers complete Sustainability Self-assessment questionnaire, tracked by 1st of October 2026.

CERTIFIED & RESPONSIBLE SUPPLIERS:

No less than 25% of suppliers being certified. Aim of 10% annual increase in certified supplier.

DEFORESTATION FREE SUPPLY CHAIN:

- **Palm Oil:** We commit to source 100% certified palm oil where alternatives don't meet criteria SAQ annually.
- **High risk commodities as per EUDR:** Achieve 100% traceability for high-risk commodities as referenced below in Annex 2 by Oct 1st, 2026; and screen all new high-risk commodities suppliers from Oct 1, 2025.

ANIMAL WELFARE:

Screen 100% of suppliers for animal welfare standards based on the Five Freedoms; Ensure 100% traceability of all seafood sourcing by 1st of October 2026.

LOCAL AND INCLUSIVE SUPPLY CHAIN:

Establish supplier diversity baseline by 2026 and increase diverse and local supplier sourcing with the aim of no less 10% annually.



Our suppliers are integral to delivering the quality our customers expect and deserve. As part of our commitment to responsible business practices, all suppliers are required to comply with the CFFUK Supplier Code of Conduct and complete the Sustainability Supplier Assessment Questionnaire before onboarding. This framework outlines the ethical standards and shared responsibilities that underpin our sourcing decisions, alignment with our values on sustainability, transparency, and social impact.

In 2026 we will refine our current Supplier Code of Conduct to reflect more commitment to reduction of environmental impacts and prioritise animal welfare where applicable to products. We will make Sustainability SAQ's recurring process and evaluate risk score for each supplier. We will develop engagement plan with Tier 1 Suppliers with high-risk score.

SCOPE	WHAT WE DID? 2024-2025	WHAT HAVE WE PLANNED TO DO? 2025-2026
RESPONSIBLE SOURCING	Develop CFFUK Responsible Sourcing Policy.	Train and introduce CFF UK Responsible Sourcing Policy.
GOVERNANCE	Carried out the Environmental and Social Risk mapping.	100% Supplier screened with corrective measures for environmental and social risks.
LOW CARBON SUPPLY CHAIN	42% our direct procurement is from UK Based suppliers and 99% of our indirect procurement is sourced from UK based supplier.	We will focus and reduce number of trips of delivery through consolidation of orders.
LOCAL SOURCING		
SUPPLIER ENGAGEMENT	We will be planning this with our suppliers contributing to high after Quantifying Scope 3 emissions for our product purchased.	We will have engagement plan developed based on the emissions with our suppliers and help them set science-based targets.



CUSTOMERS:

COMMITMENT: ACHIEVE ANNUAL HIGH LEVELS (>80%) OF STAKEHOLDER SATISFACTION (EMPLOYEE, CUSTOMER AND SUPPLIER).

MICHELIN PLAQUE DELIVERIES:

This year, we are proud to be the official partner and exclusive plaque distributor for Michelin Guide GBI 2025. Together with Caterite, we successfully hand-delivered all the 2025 Michelin Star Plaques in three months. This was an amazing privilege and honour to meet with these talented chefs, many of whom are already our valued customers and many with whom we have now started a relationship.

NEW PRODUCT LAUNCHES:

At Classic Fine Foods UK, our philosophy is simple - to bring you the very best from around the world. We work hard to ensure that you have everything you need to use in your kitchens, from specialist ingredients to kitchen classics, including all the brands you know, love and trust. Our range has grown so much over the last few months, and chefs are loving all our new launches and partnerships!

To complete our stocks and sauces range, we have partnered with TRUEfoods and Essential Cuisine to bring chefs products with versatility, quality and flavour.

As a proud member of the Metro family, we were thrilled to have brought in a range of products from METRO Chef. Developed with chefs for chefs, they deliver premium ingredients and smart solutions designed for professional kitchens.

We expanded are offering with La Tua Pasta, to give chefs the option of fresh or frozen delicious artisan pastas.





Our dairy range saw a big expansion with the addition of premium French cream and butter supplier Elle & Vire Professional, and we introduced a full range of new cheeses, from kitchen essentials to cheese boards. We also introduced a full range of ready-made ice cream flavours from Ice Cream Union to help chefs save time with stretched teams.

Our bakery range has also expanded, bringing you everything you need, from artisan breads and delicious Danishes to bakery essentials like brioche, bagels, and mini rolls.

Classic Fine Foods UK aims to be the premium wholesaler of choice, giving chefs options and variety when it comes to cost and time-saving solutions, but with ingredients that never compromise on quality!

ECO VADIS BRONZE MEDAL:

Eco Vadis Bronze Medal places us among the top 35% of companies assessed for sustainability, reflecting our broader dedication to ethical sourcing, environmental responsibility, and continuous improvement across our operations.



NEW B2B WEBSITE:

We're thrilled to have unveiled our brand-new ordering platform for chefs this year! This is a revolutionary step forward in how customers interact with Classic Fine Foods UK. Designed by chefs, for chefs, this powerful platform has one clear goal: to make your ordering process faster, smarter, and more convenient than ever before.

With over 3,500 premium ingredients and products just a few clicks away, our site offers an intuitive, user-friendly experience tailored to the real needs of busy kitchens. Whether you're searching by product code, name or brand, our smart search function and real-time stock updates ensure you find what you need, when you need it.

"Classic Fine Foods has always been our trusted partner, and their new website makes ordering effortless from anywhere at any time of the day. It's easy to use, smooth, and inspires us to discover seasonal products that keep our menu fresh and evolving"

- Khalil Bouabid, Pastry Chef @ Kayu Mayfair.

"I think the new website is a massive improvement. Much easier to check availability and quantity of products, and the relationship between the parts seems to be way smoother."

- Paolo, Head Chef @ Restaurant 1890 by Gordon Ramsay.

**FOOD SAFETY & QUALITY ASSURANCE:
BRCGS AA GRADE**

As a BRCGS AA-rated business, CFF UK demonstrates industry-leading standards in food safety and quality management across sourcing, storage, and distribution. Our certification reflects a rigorous, system-wide approach to risk and compliance.

We are also certified by the Soil Association, with a growing range of organic products that are fully traceable from farm to fork - reinforcing our commitment to transparency, integrity, and customer trust in every product we deliver.

Train teams and implement CFF UK Responsible Sourcing Policy.

Screen 100% of suppliers for environmental and social risks and apply corrective measures.

Develop supplier engagement plan to help them set science-based targets.

Form a Sustainability Committee to drive B Corp recertification goals.

Roll out Sustainability Culture questionnaire.

ACTIONS FOR 2025-2026
Validate SBTi targets and publish the emissions reduction plan.
Establish Scope 3 emissions baseline by 2026 and plan reduction measures.
Increase site-level energy management awareness and reduce energy use per the reduction plan.
Transition to Plastic Crate Project for all deliveries, including installing a wet washer that repurposes 90% of water and uses harvested rainwater.
Establish baseline % of recyclable plastic packaging by 2027 in collaboration with suppliers.
Phase out 100% single-use plastic in internal operations.
Reduce surplus using improved forecasting tools.
Expand product categories under the food waste reduction project.
Consolidate orders to reduce delivery trips.

DATA PRIVACY GDPR

CFF UK reported zero data breaches across 2022/23 and into 2024, reflecting our commitment to protecting customer data and maintaining digital trust. We've strengthened our cybersecurity framework by aligning with NIST and CIS standards, enhancing employee awareness, and improving threat response systems.

Our approach prioritises risk-based controls and full compliance with UK, EU, and GDPR regulations - ensuring customer privacy remains at the heart of our digital operations. As we move forward, we remain focused on responsible data stewardship and resilient, secure system.





TRANSPARENT COMMITMENT:

The commitments outlined in this report are firmly rooted in transparency. We recognize our current position and acknowledge that there is a significant journey ahead of us to reach our ultimate objective. This year has been a period of reflection - revisiting our path and redefining our approach to enable bold, meaningful progress. We have strengthened our commitments, re-engaged with key stakeholders, and advanced policy development for our most critical impact areas. At the same time, we are accelerating efforts toward a green electricity fleet and reusable crates. These steps, while promising, bring greater responsibility and demand decisive action to realize our 2026 targets.

CHAMPIONING CHANGE, TOGETHER:

Your engagement with this report echoes our belief that a collective commitment can transform challenges into opportunities. Our vision is a world where business thrives as a force that nurtures both people and the planet. As we begin this journey from the ground up, we invite you to join us in creating a sustainable and prosperous future. Please do drop your thoughts or a line on the report to:

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