

A close-up photograph of a bee in flight, positioned in the center of the frame. The bee is facing right, with its wings spread. It is surrounded by lush green pea plants and several white, bell-shaped flowers. The background is a soft-focus green, creating a natural and vibrant setting.

**Abel & Cole**

**2023**

**SUSTAINABILITY  
REPORT**





**WE BELIEVE  
IN FOOD DONE  
RIGHT, FOR  
PEOPLE AND  
OUR PLANET.**

## HOW & WHY

### WE REPORT OUR IMPACT

**We've put sustainability first since 1988. It's not easy, and we don't always get things right. But we're committed to being transparent about our social and environmental impact.**

Building a better future benefits everyone. It's not a competition. By sharing both our achievements and our challenges, we hope to inspire others to act - to ask the difficult questions and innovate new solutions.

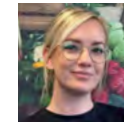
Sustainability Reports can be a powerful tool for change, providing they show progress and accountability. Which is why for our 2023 report, our Sustainability Team have chosen to show exactly how we've done against our targets. So, let's hand over to them and get stuck in.



**HUGO LYNCH**  
Sustainability Lead



**ED AYTON**  
Sustainability &  
Ethics Advisor



**ANIA GANCARZ**  
Food Guardian

## WHAT WE SAY

### & WHY IT MATTERS

**We want our customers to know they can trust what we say. So, it's important that we're a clear, responsible voice on Sustainability. That means...**



#### **NO BIG TALK OR LOFTY CLAIMS.**

We focus on facts and back up our stats. Guidance from the ASA and Soil Association helps us to do this as clearly and thoroughly as possible. Whenever we can, we also work with independent experts to validate our efforts.



#### **NO FILTER - PROGRESS OVER PERFECTION.**

When it comes to Sustainability, our work is never done. If we get something wrong, we own it and learn from it.



#### **NO UNDUE CREDIT.**

We're proud of and celebrate our successes, but we'll never take credit for work we haven't done.



#### **NO OBSCURE TERMS OR JARGON.**

We won't oversimplify, but we will stop to explain - so everyone can come with us on the journey.



#### **NO FLUFF OR FILLER.**

We get straight to the point and stay away from ambiguous, empty words like 'green'.



# 2023 HIGHLIGHTS



## CARBON EMISSIONS

Reduced our Scope 1 emissions by **34%**



## FLEXI-PLASTICS

Collected **77 tonnes** of hard-to-recycle flexi-plastics



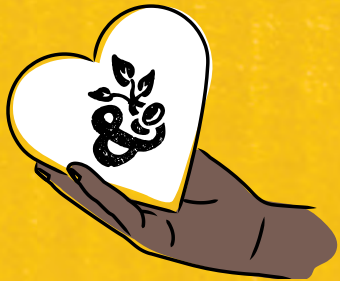
## FOOD POVERTY

Donated **over 1.2 million** portions of fruit & veg to those in need



## FOOD WASTE

Reduced our own food waste by a huge **95%**



## VOLUNTEERING

Volunteered for over **140** days in our community



## REFILLABLES

Replaced **over 260,000** single-use plastic bags with Club Zero refills



## BOOK COLLECTION

Collected around **28,000** books for the Children's Book Project



## LESS PLASTIC

Found **91%** less plastic in our Fruit & Veg Boxes



# CONTENTS



## PLANET

- 9** Reducing our carbon emissions
- 13** Remaining carbon neutral
- 14** Minimising our food waste
- 16** General waste and recycling
- 18** Plastic Pick-Up



## PEOPLE

- 21** Fighting food poverty with One Box: One Portion
- 25** Volunteering in our community
- 26** Tackling industry accessibility
- 26** Driving positive change with our products



## PRODUCT

- 29** Championing sustainable packaging
- 30** Tackling plastic pollution
- 33** Cutting back on plastic in our Fruit & Veg Boxes
- 34** Moving away from compostables
- 34** Rolling out eco-impact labelling
- 36** Expanding our Club Zero refill range
- 38** Addressing modern slavery
- 38** Bringing fellow B Corps on board



## WE'RE A WINNER

We were incredibly proud to win **The Grocer Gold Award for Specialist Online Retailer of the Year** in 2023 - recognising our efforts to offer shoppers food done right. Our game-changing doorstep recycling scheme, Plastic Pick-Up, was also nominated for Recycling Initiative of the Year.



## CHAPTER 1

# PLANET



## REDUCING OUR CARBON EMISSIONS

**We're committed to cutting our carbon emissions wherever we can. Whether that's by delivering on set days (instead of offering our customers timed slots), or by introducing new electric vehicles into our fleet.**

With climate breakdown already underway, this is more important than ever. Further reductions are essential if we want to meet our ambitious long-term target of achieving net-zero greenhouse gas emissions by 2035.

In 2021, we publicly pledged our carbon reduction targets and strategy to the Science Based Targets initiative (SBTi), giving us the guidance and accountability to make a meaningful contribution to limit global heating to 1.5°C.



## OUR TARGETS

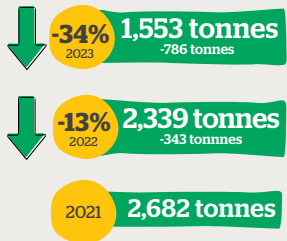
To work towards achieving net-zero greenhouse gas emissions by 2035, we will...

- 1 Reduce our Scope 1 and 2 emissions** (in absolute terms) by **50% by 2030**, from our 2020 baseline (3,065 tonnes CO<sub>2</sub>e)
- 2 Reduce the carbon intensity** of our Scope 3 emissions by **53% over a period of 10 years**, from our 2020 baseline (37,426 tonnes CO<sub>2</sub>e)
- 3 Ensure that the absolute carbon figure for our Scope 3 emissions does not exceed our baseline year** (37,426 tonnes CO<sub>2</sub>e)

## OUR PROGRESS



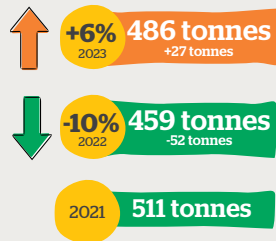
### SCOPE 1



Direct emissions from sources that we own or control, like the fuel our vans use.



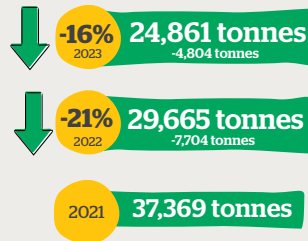
### SCOPE 2



Indirect emissions from the generation of purchased energy, like electricity.



### SCOPE 3



Indirect emissions that occur anywhere in our value chain, including packaging, water, waste, uniforms, commuting, and land and sea freight.

**TOTAL**  
**-17%**  
**-5,563 tonnes**  
SINCE 2022

## HOW WE'VE REDUCED OUR EMISSIONS

### ELECTRIC VEHICLES

We've begun replacing our diesel delivery vans, company cars and forklift trucks with electric vehicles - in line with our Clean Van Commitment to deliver with zero tailpipe emissions in cities by 2028.

### HYDROTREATED VEGETABLE OIL (HVO)

As well as powering our intersite vehicles, we're now using HVO in many of our delivery vans. This helps to reduce associated emissions by up to 90%, compared to diesel from fossil fuels.

### OPTIMISED DELIVERIES

Taking the quickest route between drops has always kept the emissions from our deliveries as low as possible. In 2023, we introduced new technology to help our drivers keep making significant reductions.

Although we've seen a huge decrease in our Scope 1 emissions through the introduction

of electric vehicles and the adoption of HVO in 30% of our fleet, this has been slightly offset by a small increase in emissions from our electricity usage (Scope 2). But, positively, the net effect has still been a significant drop in both tailpipe and overall emissions.

### ABSOLUTE OR INTENSITY?

Many companies choose to report their emissions as a value per unit sold (known as 'carbon intensity'). This allows them to show a proportional reduction in emissions that factors in the growth of their business. But we do things differently. We monitor intensity alongside absolute emissions, and have ambitious targets to keep reducing these as we grow. In our annual Sustainability Reports, we've always chosen to leave sales out of the equation and show our 'real-world' impact with our absolute emission figures.







## ARE WE ON TARGET?

Yes – we’ve broken down our ambitious 10-year targets into digestible yearly targets to make sure we stay on track to meet our goals.

## WHAT’S NEXT?

In 2024, we’ll be working with Mondra to complete life cycle assessments on more of our products (see p.34). This will give us a clearer idea of our Scope 3 emissions and where we need to focus our efforts to help our supply chain stay on target.

We’ll also be assessing the activities of our biggest suppliers at the farm level. Working with the Soil Association Exchange, we want to get a clearer insight into the sustainable practices of our suppliers, ensuring that we recognise

their positive impacts on biodiversity, carbon sequestration, soil health and more.

Through these projects, we’ll be able to identify which of our brilliant suppliers we can work more closely with to help reduce their emissions. We know this will require significant investment, which is why we’ve set up our Future Farming Fund to help make sustainable changes more financially viable for our farmers, wherever we can.



## REMAINING CARBON NEUTRAL

We’ve always focused on reducing our emissions wherever possible, but some measures take time to have an effect. So, it’s important that we also look at actions we can take to reduce atmospheric emissions in the short-term. In the past, we’ve funded renewable energy and afforestation projects to balance our emissions. In 2021, we became the first organic delivery company in the world to achieve both the Carbon Neutral International Standard and to join the UN’s Climate Neutral Now Initiative. We were proud to continue this support in 2023, maintaining our carbon neutral status.



# MANAGING OUR WASTE & RECYCLING

Food waste produced by UK households is associated with at least 18 million tonnes of greenhouse gas emissions<sup>1</sup>, and has become a significant driver of climate change.

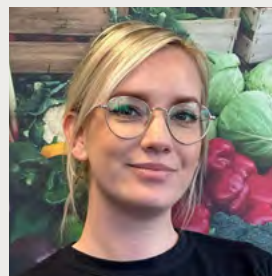
Minimising food waste is something we can all do to help fight the climate crisis. So, it's become one of our highest priorities as a business. We're committed to reducing our food waste and to helping our customers prevent waste at home.

In 2021, we began working with WRAP (the Waste and Resources Action Programme) to track and verify our progress. We also submitted an ambitious target to them - to cut our food waste by 50% (to less than 0.8% of food purchased) by 2030.

We're proud to say that in 2023, we smashed this target, bringing our food waste to less than 0.15% of food purchased.

## FOOD WASTE VS. FOOD SURPLUS

Food that's redistributed to feed people or animals, or to become an ingredient for another product, is considered food surplus. Anything that goes unharvested, or to landfill or composting (including CNG production and Anaerobic Digestion), is considered food waste.



“Every month, we send around 12,500kg of delicious, quality surplus food to our charity partners. It makes a big difference. For example, in just one month, The Felix Project made 18,500 meals for people in need - all prepared from our surplus.”

**ANIA GANCARZ, Food Guardian**

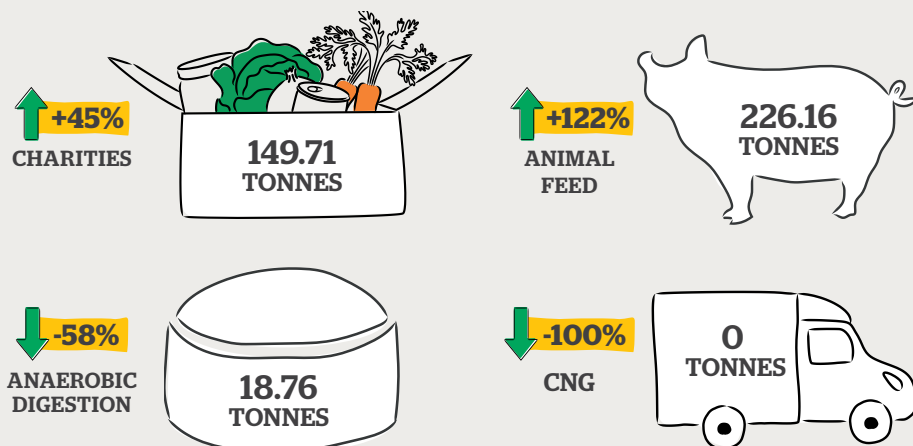
## HOW HAVE WE REDUCED OUR FOOD WASTE?

Our Food Guardian Ania works closely with our quality control teams to check for any fresh items that might not reach our customers in perfect shape, but are still delicious and nutritious. This surplus is collected by our charity partners for speedy redistribution to support those experiencing food poverty or insecurity in our local community.

Any items that we know will deteriorate faster are collected by our farmer Helen Browning (CEO of the Soil Association) for her pigs to enjoy. This all helps ensure that the energy and resources needed to grow food aren't wasted, and that our surplus doesn't end up in landfill, contributing to greenhouse gas emissions.

## OUR PROGRESS

Compared to 2022 data



## WHAT'S NEXT?

We've set a new target to continue diverting at least 30% of our food surplus to our charity partners, to ensure we can continue to support those in need.

<sup>1</sup>Food Surplus and Waste in the UK - Key Facts, November 2023, WRAP



## GENERAL WASTE & RECYCLING

### HOW HAVE WE REDUCED OUR GENERAL WASTE?

Thanks to the incredible efforts of our team, we've seen a year-on-year decrease in the general waste coming from our sites. Introducing better signage and training on what material goes into which bin might seem like small actions, but they soon make all the difference.

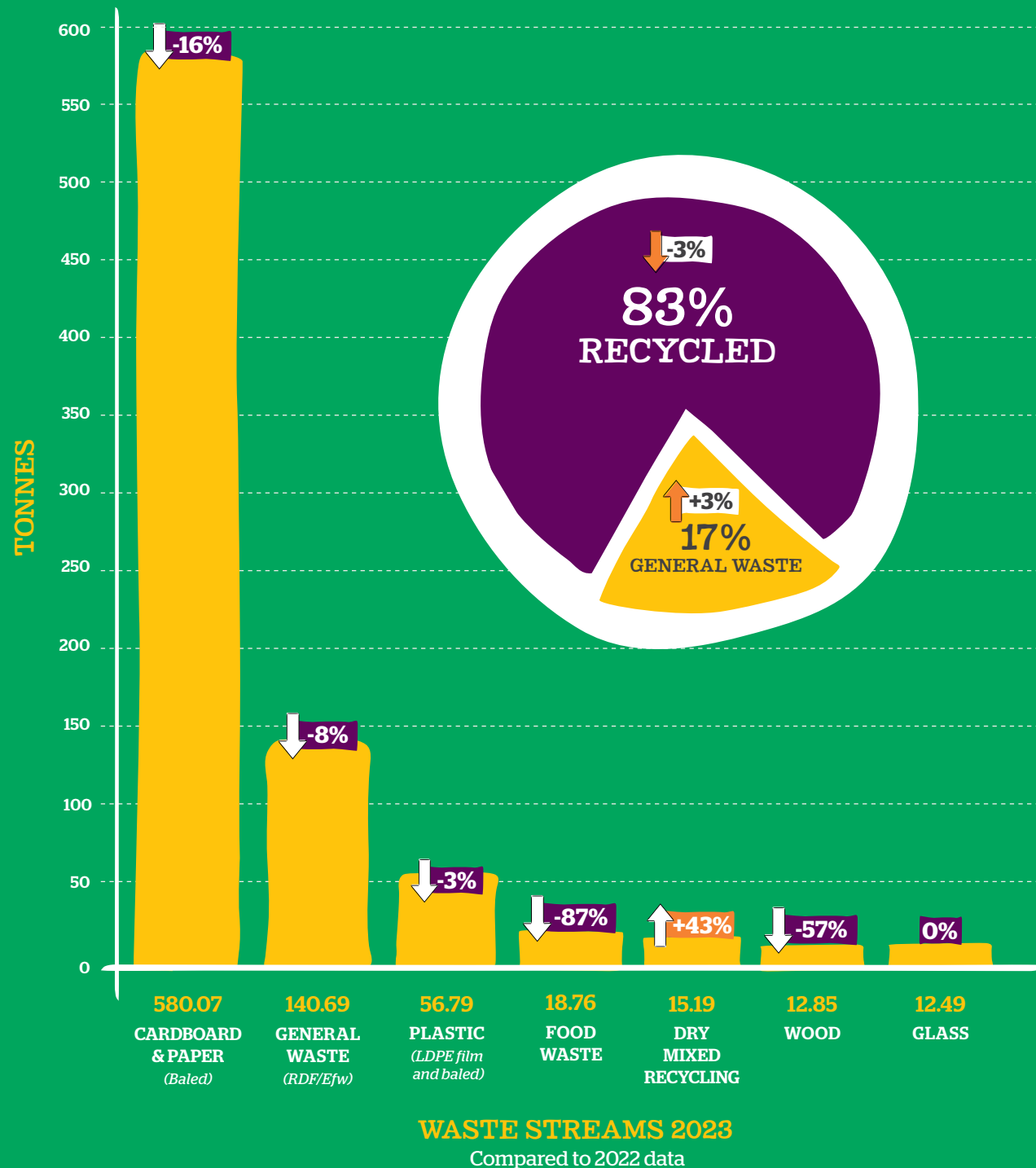
We've also been innovating with our products, expanding our Club Zero refill range for example (more on p.36), to help reduce the amount of waste we generate.

In addition, we've continued to work closely with our waste management partners to recycle even more of our flexible plastic waste into construction materials, alongside our Plastic Pick-Up collections (more on p.18).

While the proportion of waste we recycled in 2023 decreased (we'll be working on that in 2024), the overall amount of waste we produced also decreased - that's a trend we want to continue.

### WHAT'S NEXT?

In 2024, we want to decrease the level of general waste we produce and increase the proportion of this that gets recycled. To achieve this, we've introduced an ambitious new target - to keep the weight of our general waste to less than 0.76% of the total amount of food sold.





# PLASTIC PICK-UP

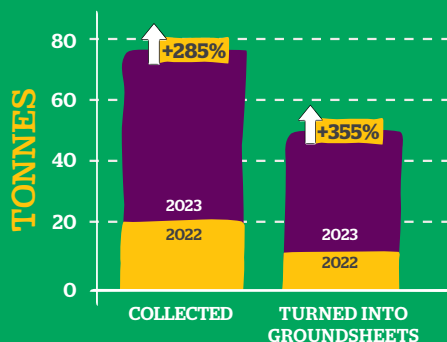
In 2022, we launched Plastic Pick-Up - our game-changing doorstep recycling scheme for hard-to-recycle flexi-plastics. Only 16% of UK councils collect these materials from kerbside<sup>2</sup>, so they're challenging for most of us to recycle consistently and effectively. Plastic Pick-Up is an innovative solution to stop flexi-plastics from ending up in landfill. Our customers fill up a recycling bag with flexi-plastic (from any retailer, not just us), which we collect from their homes each week. The plastic is then sent to our trusted partner to be recycled into building groundsheets in the UK.



“In 2023, we collected nearly 80 tonnes of flexible plastic packaging and successfully recycled 80% of this into useful films for the construction industry, where this material would normally be condemned to general waste. As we work with our supply chain to eliminate single-use plastic as much as possible, Plastic Pick-Up is our effort to ensure that this hard-to-recycle material is retained in the loop as the UK makes the transition to national kerbside collections.”

HUGO LYNCH, Sustainability Lead

## OUR PROGRESS







## CHAPTER 2

# PEOPLE



## FIGHTING FOOD POVERTY WITH ONE BOX: ONE PORTION

**Food poverty has become a critical issue in the UK, and an increasing number of people are unable to eat a consistently healthy diet.**

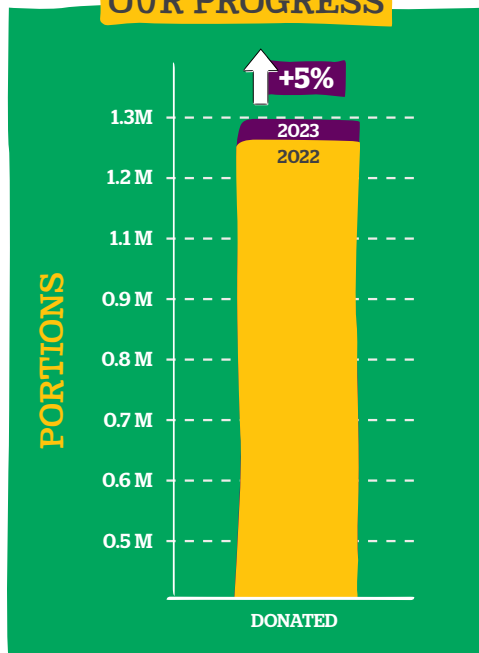
The Food Foundation estimates that, since 2021, the number of people experiencing food insecurity has nearly doubled - to approximately eight million adults and three million children.<sup>1</sup>

We believe that everyone has the right to fresh, nutritious food. That's why we're so passionate about tackling food poverty in the UK. Launched in 2022, One Box: One Portion is our commitment to donating a portion of organic fruit or veg to the most vulnerable in our community, for every Fruit & Veg Box we sell.

<sup>1</sup> The Food Foundation, February 2024. <https://foodfoundation.org.uk/press-release/families-stuck-food-insecurity-are-buying-less-fruit-and-veg-uks-health-divide-widens>



## OUR PROGRESS



## OUR IMPACT

Our donations continue to support the important work of three of our brilliant food charity partners.

### DONS LOCAL ACTION GROUP

Are a Wimbledon-based, volunteer-led charity founded during the COVID-19 pandemic to help look after the local community. Our donations support their weekly food box initiative.

### THE FELIX PROJECT

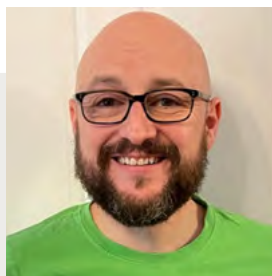
Are committed to fighting food poverty, hunger and wastage in London. Our donations reach those who are in need of support, due to experiencing homelessness or food insecurity.

### SCHOOL FOOD MATTERS

Aim to teach children about food and to improve access to healthy, sustainable food at school. Our donations ensure that secondary school children at Bacon's College have access to nutritious, organic fruit at breakfast time.

“Every week, The Felix Project delivers surplus food to over 1,000 community projects and primary schools across London. These organisations rely on us for delicious, healthy food and use it to feed people who are experiencing food insecurity. But we could not do this without companies like Abel & Cole giving us their incredible produce. It's not only the social impact, but the environmental impact that's so important. By supporting The Felix Project with surplus food, we are saving food, and all of the resources that went into producing it, from being wasted.”

**RICHARD SMITH, Head of Food Supply for The Felix Project**





# Children's Book Project

## CHILDREN'S BOOK PROJECT COLLECTION

By delivering to our customers' homes weekly, we can offer them the opportunity to support some of our charity partners with their own donations. In 2023, we repeated our successful collection of children's books. With the help of our customers and delivery team, we were able to collect around 28,000 books - smashing our record of 18,000 in 2022.

## VOLUNTEERING IN OUR COMMUNITY

Giving back by volunteering our time has always been important to us. So we make sure that everyone who works for us has at least one day a year to volunteer with an organisation or cause that's close to their heart.

### OUR TARGET

Volunteer for 150 days to support our community in 2023.

### HOW DID WE DO?

In 2023, we volunteered for 140.3 days. Whilst we didn't quite reach our target, our team were still able to support many incredible causes, and we're motivated to do even more next year.

### THE FELIX PROJECT

We helped to cook and distribute some of the 32 million meals they donated to the most vulnerable in our community in 2023.

### MARINE CONSERVATION SOCIETY

Our volunteers took part in their beach clean surveys in Brighton and Bournemouth, spending two days collecting litter.

### WALK THE WALK

Some of our colleagues took on the Moon Walk challenge, raising nearly £5,500 to help fund vital breast cancer research.

### WHAT'S NEXT?

In 2024, we'll be focusing on improving the accessibility of our volunteering opportunities for our colleagues - by offering more online placements for example, or helping our teams to volunteer together as a group. We want to make sure that everyone is able to support social and environmental causes they're passionate about.

### ANDOVER TREES

We helped their team at their Harmony Woods site, which welcomes 1,000 children every year to plant trees and wildflowers.

### DONS LOCAL ACTION GROUP

We helped sort and pack food donations for families experiencing food poverty or insecurity in South London.





## TACKLING INDUSTRY ACCESSIBILITY

Without previous experience or handy contacts, it's not always easy to break into the world of work.

Recognising the challenges faced by those trying to enter the Creative industry specifically, our Head of Marketing, Georgina Holland,

saw an opportunity to help. Working with our charity partner Blueprint for All, we opened up a paid placement in our team, 'Foot in the Door', with the aim of offering the successful candidate a meaningful start to their career.



“ Surrounded by such a talented (and busy) team of Creatives at Abel & Cole, it struck me that our team could play a role in making the industry more accessible. A common experience is that your first foot on the ladder is about working for free or knowing the right people. We worked closely with Blueprint for All to set up our placement to be inclusive and accessible. Challenging assumptions like needing a CV, when really you need to know someone's passion. ”

**GEORGINA HOLLAND, Head of Marketing**

## DRIVING POSITIVE CHANGE WITH OUR PRODUCTS

In 2023, we were proud to support diverse charities across the world that are making a huge difference to people and our planet.

**£277** donated through sales of our Gooseberry, Gin & Lime Jam to Friends of the Earth

**£140** donated through sales of our Upcycled Van Panel Aprons to Haygrove Community Gardens

**£1,170** donated through sales of our Seville Orange MarmalAID to Hands Up Foundation

### WHAT'S NEXT?

We sadly weren't able to donate as much from the proceeds of these products as in previous years, due to fewer sales. So in 2024, we'll be looking at introducing some exciting new charity products to our range, to offer our customers even more delicious ways to support our closest causes.







## CHAPTER 3

# PRODUCT



## CHAMPIONING SUSTAINABLE PACKAGING

As a part of our mission to keep doing food right, we're continually challenging ourselves to make packaging choices that are better for the environment - without compromising on quality or cost.

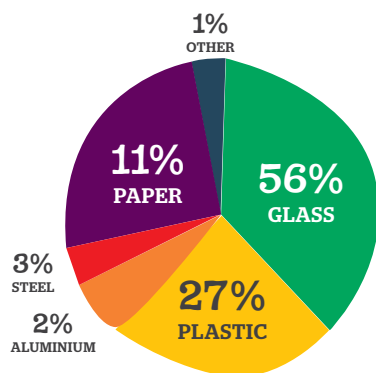
### OUR PACKAGING POLICY

- 1 REFUSE.** Firstly, we'll consider whether packaging is necessary at all, where quality or safety won't be affected.
- 2 REUSE.** Then, where packaging is required, we'll try to work with our suppliers to move their products into refillable packaging - like with our Club Zero range.
- 3 RECYCLE.** Finally, we'll use materials that can be easily recycled. If there's something our customers can't recycle at home, we'll collect and take care of it responsibly.

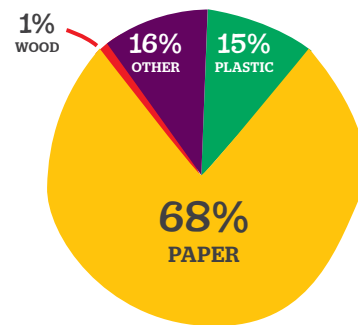


## OUR 2023 RESULTS

By measuring and reporting on the materials we're using, both to package and distribute our products, we can see how well our Packaging Policy is being implemented.



Materials used in product packaging



Materials used in tertiary packaging

## TACKLING PLASTIC POLLUTION

In 2021, we committed to the UK Plastics Pact - a pledge taken by British manufacturers and retailers to help solve the UK's plastic pollution problem. We publicly pledged to achieve four ambitious targets.

### OUR TARGETS

- 100% of the plastic we use to be reusable or recyclable by 2025  
**Progress in 2023: 62%**
- 70% of our plastic packaging waste to be recycled or composted by 2025  
**Progress in 2023: 76%**
- Eliminate any problematic or unnecessary single-use packaging through redesign, innovation or refills by 2025  
**Progress in 2023: Ongoing - we added 59 new lines to our Club Zero refill range (more on p.36)**
- Achieve 36% average recycled content across all of our plastic packaging by 2024 (increased from our original target of 30%)  
**Progress in 2023: 52%**

We're proud to have outperformed against our fourth target in 2023. We want to maintain this, working closely with our suppliers and campaign groups like WRAP to ensure the availability and proportion of recycled materials used by our suppliers continues to grow.

### WHAT IS PROBLEMATIC PACKAGING?

Coated plastics such as metallised packaging (plastic film coated in a thin layer of metal) are effective at keeping perishable food safe, but the components are difficult to separate and impossible for most of us to recycle.



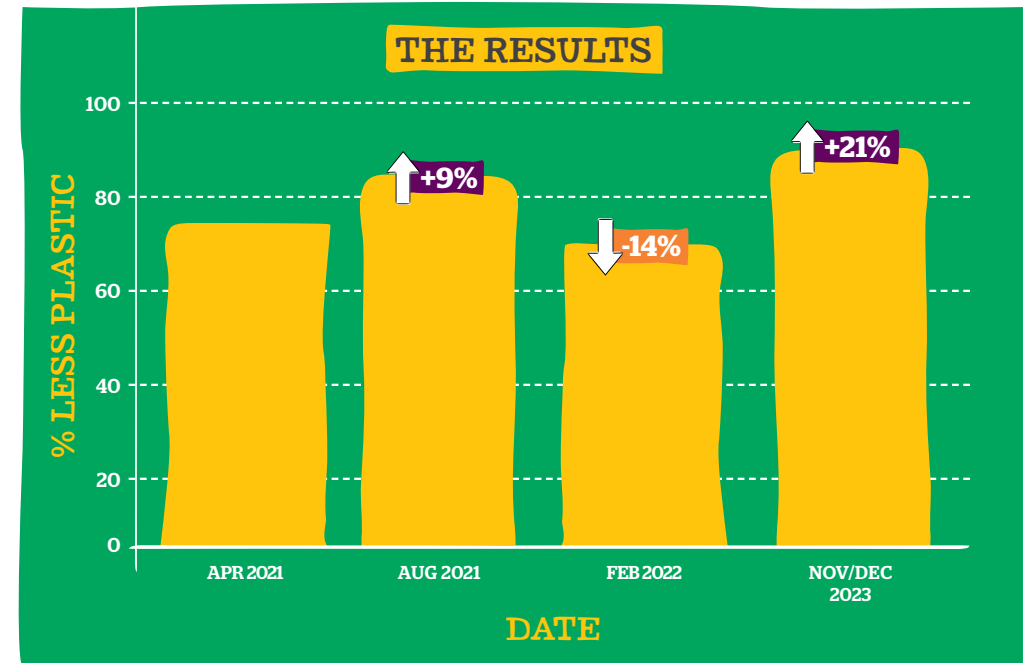




## CUTTING BACK ON PLASTIC IN OUR FRUIT & VEG BOXES

To ensure we prioritise cutting back on packaging wherever we can, we regularly compare the amount of plastic used in our organic Medium Fruit & Veg Box vs. the packaging used for the same organic produce from Tesco, Sainsbury's, Ocado and Waitrose, at different points in the year.

We undertook our latest comparative study with plastic campaign group Everyday Plastic in Nov/Dec 2023. Partnering with a respected organisation, and looking at multiple weeks' worth of boxes, gave us confidence in the results. It also offered us valuable insight into how we use packaging throughout the seasons.



As the results show, thanks to the efforts of our brilliant teams and suppliers, we've been able to reduce the amount of plastic we use vs. the supermarkets even further in 2023, when we found a huge 91% less plastic in our

boxes. But we also know that there are some months when the nature of what we're packing requires plastic. For example, salad leaves require more packaging to preserve their quality and prevent food waste.

### WHAT'S NEXT?

To ensure we're continually challenging ourselves to remove and use less plastic than the supermarkets, we've set ourselves an ambitious target. Throughout the year, regardless of season, we'll continue to use at least 77% less plastic on average in our Fruit & Veg Boxes.



## MOVING AWAY FROM COMPOSTABLES

Compostable plastics are often believed to offer a more sustainable alternative to non-degradable plastic. However, a lack of infrastructure, confusion over the variety of materials used and a growing body of evidence doubting their claims of breaking down, all convinced us that most compostable plastics don't end up where they should, and can even pose a risk to our efforts to be more circular.

### OUR TARGET

To work with our makers to remove all compostable plastic packaging from our products by the end of 2023.

So, in 2022, we made the decision to eliminate all single-use compostable packaging from our range - on the basis that we couldn't guarantee it would be dealt with appropriately. Instead, we've encouraged our suppliers to move to single material plastic films that we can collect through Plastic Pick-Up, or to opt for a refillable container through Club Zero.

### DID WE ACHIEVE IT?

Yes - together with our suppliers, we were able to replace any compostable plastics with flexi-plastics that we can collect and recycle responsibly through our Plastic Pick-Up service.

## ROLLING OUT ECO-IMPACT LABELLING

In January 2023, we introduced eco-impact labels to 87 of our fruits & vegetables. Together with our partner, Foundation Earth, we scored these products on environmental impacts like greenhouse gas emissions and pollution. We then turned these scores into easy-to-read labels for our customers.

We've currently paused using these on our website while we update the information we hold on these products and undertake further life cycle assessments on even more items across our range. But we see a bright future for eco-impact labelling. We know that our customers care about where our products come from, how they're grown, and the impact they have on people and planet. Eco-impact labels enable us to give them all the information they need to make the most informed, sustainable choices when shopping.





# EXPANDING OUR CLUB ZERO REFILL RANGE

Cutting back on plastic and finding innovative ways to reuse our packaging are a key part of our strategy to become more sustainable. Enter Club Zero, our award-winning refillables service that combines the sustainability of refills with the convenience of our doorstep

deliveries. Since its launch in 2021, we've been focusing on growing the range to offer our customers even more delicious, planet-friendly food and drink in zero-waste, returnable and refillable packaging.

## OUR PROGRESS



## WHAT'S NEW?

In 2023, we finally cracked sustainable, refillable milk bottles. We've often been asked why we don't use glass bottles for our milk, considering that glass is infinitely recyclable and doesn't cause the packaging pollution that plastic can. So, for the last three years, we've been hard at work behind the scenes to make sure we got the answer right. Three failed

experiments and seven teams of experts later, we found our solution, and made a UK-first in the process - all thanks to plastic.

Our innovative, new Club Zero refillable 1L milk bottles are made from 100% polypropylene (PP), which safely allows for multiple refills, is completely recyclable, and replaces our old single-use plastic bottles.



“The best way to reduce packaging usage (other than eliminating it) is to reuse it wherever possible. But this comes with significant hurdles – both from a carbon perspective, since emissions increase when choosing heavier materials like glass, and a practical perspective, due to the cost and feasibility of retrofitting a single-use supply chain. Our modelling showed us that reusing a plastic bottle just four times would reduce its carbon footprint by 50%, as opposed to glass which would require 15 reuses to achieve the same saving. We also didn't want our customers to have to pay the price for making the most sustainable choice with their weekly milk order – so, we challenged ourselves to design a plastic bottle that fit into our existing infrastructure and could be certified safe for reuse. We're extremely proud of the success this project has achieved, with an average return rate of 73% after 6 months.”

HUGO LYNCH, Sustainability Lead

## OUR TARGET

To ensure we minimise carbon emissions and save as much single-use plastic as possible, we want to work with our customers to ensure we see at least 75% of bottles returned every week.

## WHAT'S NEXT?

We're introducing tracking technology to our packing lines, which will offer a much clearer insight into exactly how many times our pots are being reused, and where the challenges in increasing return rates are. This information will help us decide how we can best support our customers with returning their packaging to us for reuse.





## ADDRESSING MODERN SLAVERY

The wellbeing of everyone who works for Abel & Cole is incredibly important to us, and that includes the workers in our supply chains. By assessing the risk of labour issues, such as child workers or modern slavery, we can get a snapshot of where the hotspots might be, and work with our suppliers to mitigate any risks.

### OUR PROGRESS

We met our target, finishing 2023 with 71% of our active suppliers having completed a Sedex (or equivalent) risk assessment, like Global G.A.P., or certification, such as Fair for Life.

Since 2021, we've worked with an increasing number of suppliers to undertake these assessments. Although necessary, and increasingly required by law, they still require a lot of effort from everyone. We're incredibly grateful to our suppliers for providing the reassurance that the people behind our products are being treated fairly.

### WHAT'S NEXT?

We're increasing our target - by the end of 2024, we want 80% of our active suppliers (by spend) to have signed up to a Sedex (or equivalent) risk assessment.

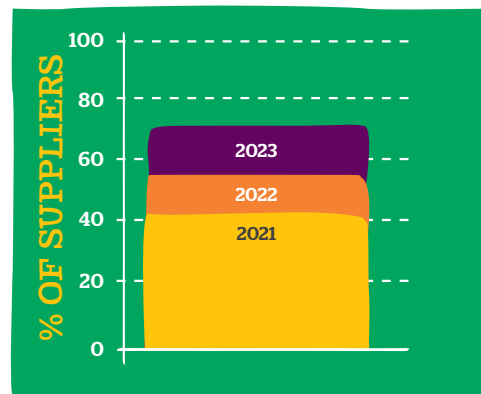
## BRINGING FELLOW B CORPS ON BOARD

We're proud to be a certified organic business. We've believed in organic since 1988 and will continue to champion this as a tried, tested and trusted way of farming. But we also want to offer our customers a broad range of the very best sustainable and ethical food and drink. For some products, that means looking outside of organic certification.

We've been a certified B Corp since 2018, so we know the incredibly high standard of social and environmental performance it takes to

### OUR TARGET

For 70% of our active suppliers in 2023 to have completed a Sedex (or equivalent) risk assessment.







## A FINAL MESSAGE FROM HANNAH

Thank you for reading our 2023 Sustainability Report. A huge amount of hard work, dedication and passion goes into every page.

Our work here is never done. But I'm incredibly proud of the progress we've made over the last year and the ambitious targets we've set to challenge ourselves to do even better in the future.

So, I want to take a moment to acknowledge all those who've made this possible. Thanks to our brilliant team for your innovation and drive to make a difference. To our hardworking suppliers for your commitment to growing and producing the very best food. And to our customers - thank you for trusting us to feed your families and for choosing food done right. We couldn't do any of this without you.

Warmest wishes,

*Hannah Shipton*  
Managing Director



## THANKS TO OUR TRUSTED PARTNERS



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FOUNDATION  
EARTH

Green  
Element

EVERYDAY  
PLASTIC

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# Abel & Cole



Officially certified by the UK's leading organic accreditation body, The Soil Association. Abel & Cole is a certified B Corp, dedicated to making business a force for good. Certified as a carbon neutral business by One Carbon World. Rated 4.5 by our customers on Trustpilot. Our zero air miles policy means we never air freight a thing.