


VIÑA CONCHA Y TORO <small>— FAMILY OF WINERIES —</small>	FOOD LOSS AND WASTE POLICY	
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1 OBJECTIVE

Viña Concha y Toro S.A., in order to define and disseminate its position regarding food loss and waste management, has developed this policy. This policy aims to establish the general framework regarding food losses and waste, and definitions, as well as the relevant responsibilities, to respond to the challenges set by the company.

2 SCOPE

The scope of this policy is applicable to all areas of Viña Concha y Toro S.A. and its domestic and foreign subsidiaries.

3 DEFINITIONS

Food: Any processed, semi-processed or natural substance intended for human consumption, including beverages, chewing gum and any other substances used in the manufacture, preparation, or treatment of food; but does not include cosmetics, tobacco, or substances used only as medicines (FAO/WHO, 1999).


Food waste: Decrease in the quantity or quality of food as a result of decisions and actions of retailers, food service providers and consumers. (FAO, 2019).

Food loss: Decrease in the quantity or quality of food because of the decisions and actions of suppliers in the food chain, excluding retailers, food service providers and consumers (FAO, 2019).

4 POLICY GUIDELINES

- i. Viña Concha y Toro S.A. and its domestic and foreign subsidiaries declare their firm commitment to reduce food losses and waste in all its facilities and processes. To this end, the company will focus on the permanent search for alternatives to reduce the generation of food losses and waste, and at the same time, give value to the organic waste generated.
- ii. As a way of fulfilling the commitment established in the previous point, each facility will measure the monthly generation of food losses and waste, for its control and management. The measurement of food loss and waste generation can be done through records, mass balances, surveys, indirect data, direct weighing, modeling, etc. Due to the particularity of each facility and process of Viña Concha y Toro S.A., the calculation method selected will be optional, where the objective will be to carry out the correct measurement of its generation.


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de Viña Concha y Toro S.A., el método de cálculo seleccionado será optativo, en donde el objetivo será llevar a cabo la correcta medición de la generación de éste.

- iii. It is the responsibility of each generating area to record the generation of food losses and waste, either by facility and process (agricultural processes, winemaking processes, packaging processes), to identify critical areas and propose initiatives that meet the objective of reducing the generation of food losses and waste.
- iv. The Sustainability Management will generate and promote instances of collaboration with other management to develop initiatives to reduce the generation of food losses and waste and/or projects that give substantial value to these.
- v. To generate economic, social and environmental benefits, the company will focus on five areas:
 - a. Valorization of food losses: The company will focus primarily on the valorization of pomace and stalk, which represents the largest food loss from winemaking. This waste will be managed internally or externally to be incorporated into the soil through composting or solarization, being returned to the soil and providing nutrients and organic matter to the vineyard's soils.
 - b. Zero wine losses in the winemaking and transportation process: The company is committed to optimizing the winemaking and wine transportation cycle by developing good practices to reduce wine losses. In the event of wine losses, the company will recover them through the process of decontamination, which consists of accumulating losses and then reprocessing them as a wine of a lower category. The control of this process will be carried out by each responsible area by means of inventories.
 - c. Cero pérdidas de vino en el proceso de envasado: The company is committed to optimizing wine bottling through proper inventory management. In the event of losses, the product will be taken to the Reprocessing stage, which involves actions such as relabeling, box replacement, bottle washing and/or internal sales, to recover the wine. Ultimately, an annual meeting is held of the Destape Committee, an interdisciplinary committee led by the company's Chief Winemaking Officer, whose function is to determine the destination of the remaining wine for processes such as: change of category, recoding, among others.
 - d. Valorization of food waste - FOOD WASTE: Through the valorization of food waste generated in casinos, we hope to contribute to the reduction of food waste. For each facility, the best alternative will be defined according to criteria such as: location, infrastructure, number of employees, among others.

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- e. Raising awareness among employees and contractors: Through internal campaigns and training, employees and contractors will be made aware of the need to reduce the total volume of food losses and waste in existing processes, participating in the various initiatives developed by the company. The Sustainability Management will be responsible for carrying out or coordinating these activities with the respective management.
- vi. The annual results of the generation of food losses and food waste and their possible breakdowns will be publicly available.
- vii. All valorization carried out by Viña Concha y Toro S.A. and its domestic and foreign subsidiaries shall comply with the regulations and laws in force in the country where such process is carried out.

5 MODIFICACIONES

Versión 00 – Fecha de creación: junio 2022

- Se crea documento “Política de Pérdida y Desperdicio de Alimentos”.

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