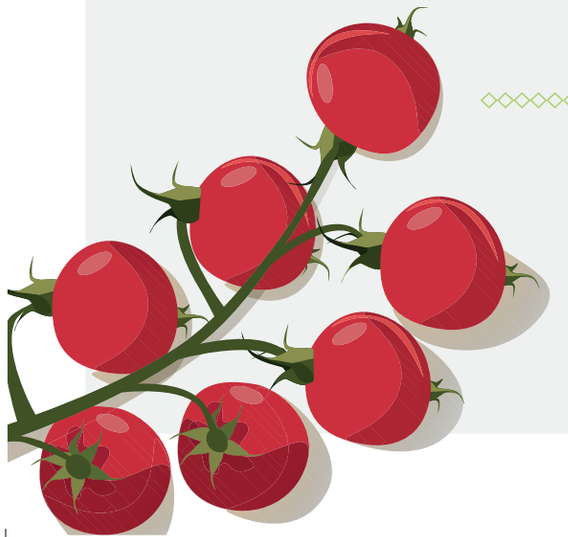

Sustainability
is in our DNA.
Harvest
House
SOURCE
OF A
HEALTHY
LIFE



Sustainability is in our DNA.







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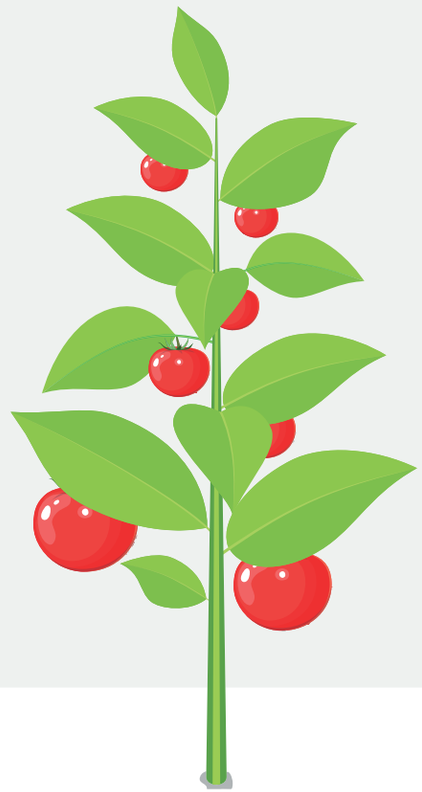


SOURCE
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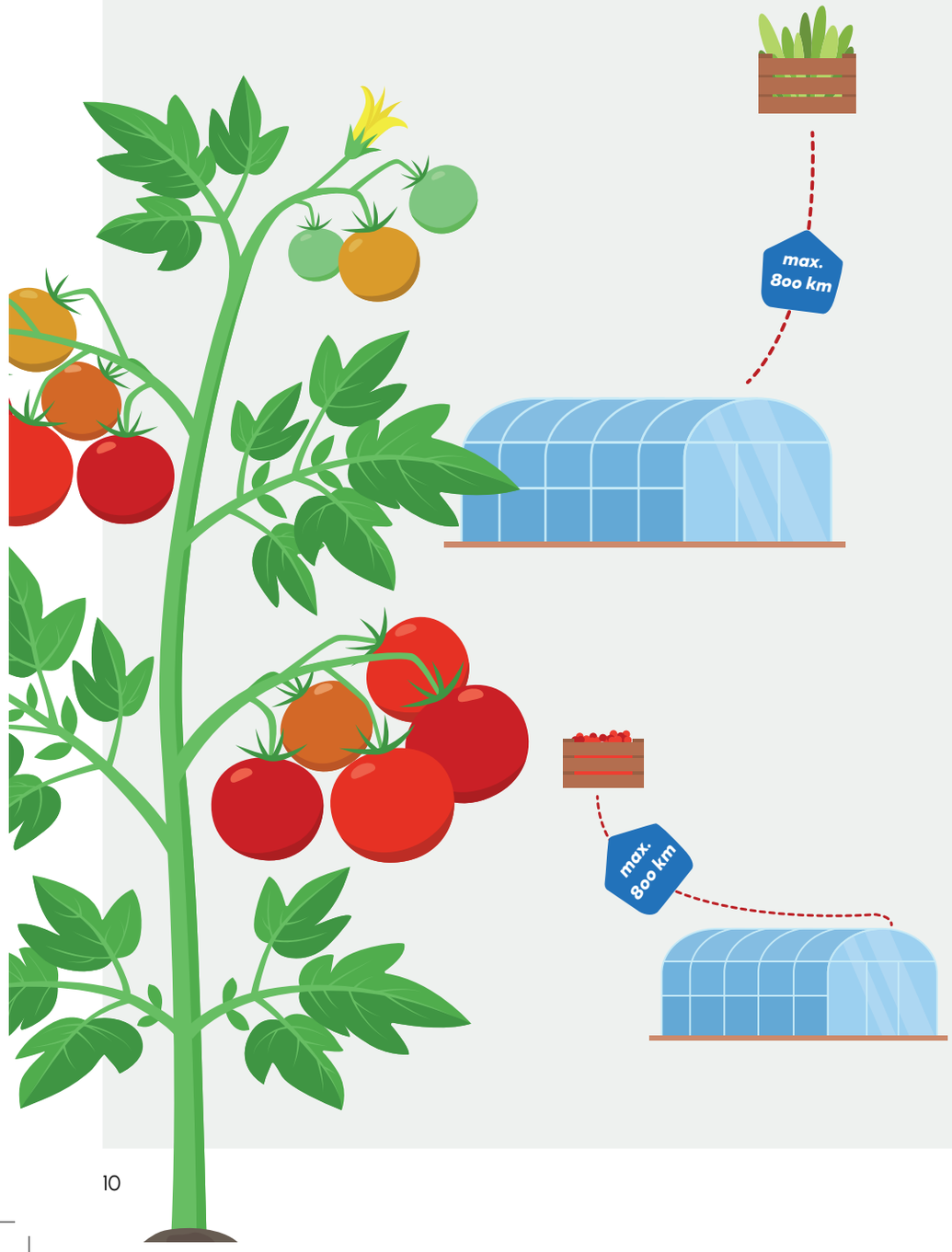
HEALTHY
LIFE

We are Harvest House.

We are a producer organisation of Dutch growers. We grow high-quality salads in an innovative and sustainable manner. We are committed to providing everyone in the world with access to affordable, healthy, and delicious food. We contribute towards food security. And in doing so, we deliver on a promise:

We are the source of a healthy life. That is at the heart of everything we do.





Our vision.

Everyone should have access to healthy, nutritious and delicious food, every day. That is our vision.
We could achieve this with a global ecosystem of greenhouse horticulture in various strategic hub locations across the world. That is our dream, so that everyone within an 800-km radius can benefit from daily access to healthy, nutritious, and delicious salads that are sustainably grown. This imaginary radius of 800 km ensures that the fresh vegetables are transported from the greenhouse to the end user within one day after harvesting.

Our mission.

We work hard every day to make healthy, nutritious, and delicious salads accessible in a sustainable way and to encourage people to eat more vegetables. We do this throughout the entire chain – from breeding and growing to harvesting, packaging, shipping, and marketing. And we do it in collaboration with our growers, our employees, our partners, and our stakeholders. Our commitment to being the source of a healthy life is at the heart of everything we do.



Our sustainability policy.

Our vision of providing everyone with access to healthy, nutritious, and delicious food every day is underlined by our sustainability policy. This policy is based on three pillars: healthy people, healthy planet, and healthy business. This is all firmly rooted in the foundations of our business: the source of a healthy life.

This is what we stand for. And that's a solid promise. As solid as our house.



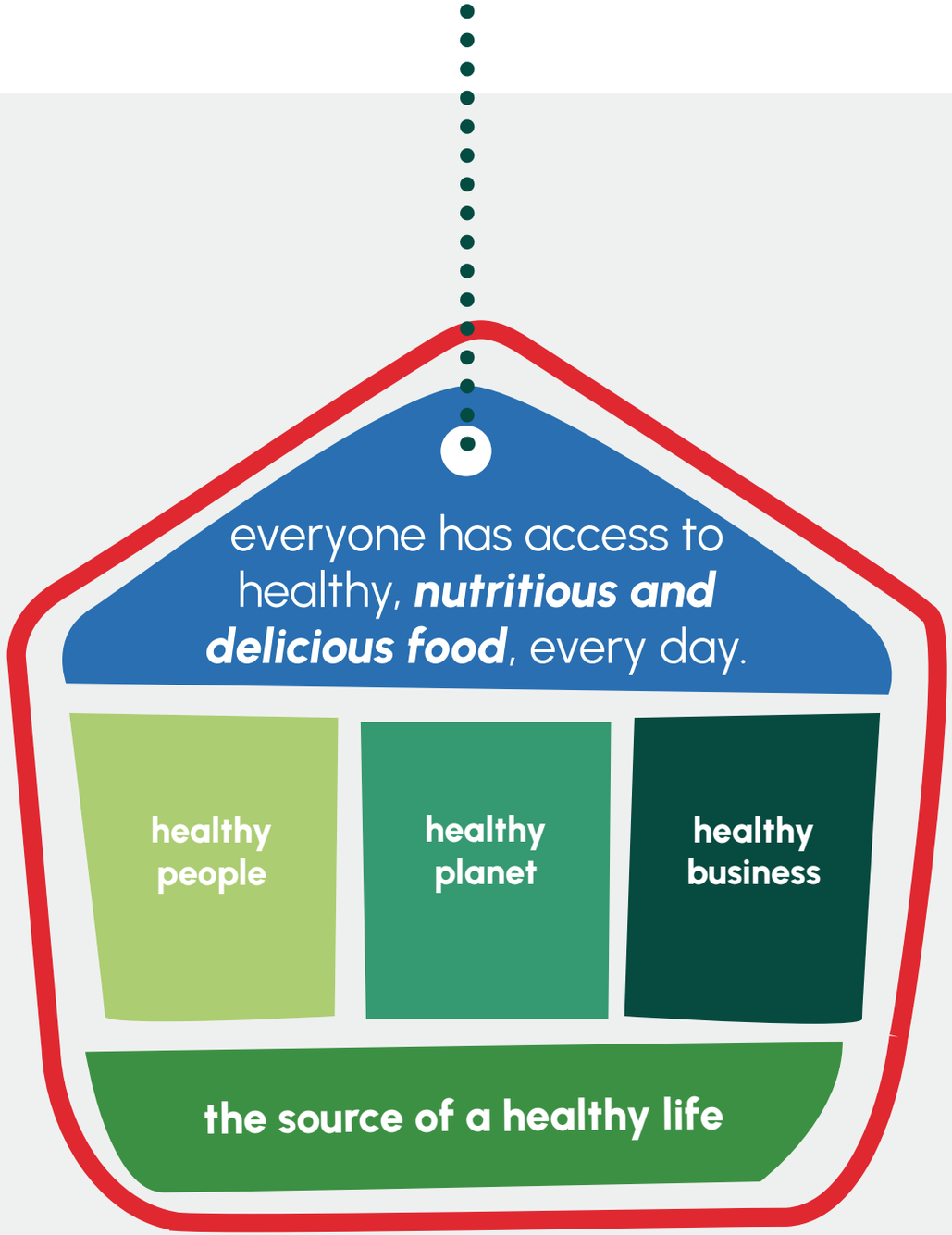
healthy people



healthy planet



healthy business


everyone has access to healthy, ***nutritious and delicious food***, every day.
healthy people
healthy planet
healthy business
the source of a healthy life



Chain approach: from farm to fork.

Our sustainability policy is based on an integrated chain approach – from breeding and growing to harvesting, packaging, shipping, and marketing. At every stage, we seek to be in control so that we can make responsible and sustainable choices for product, people, planet, and business. We are committed to the United Nations Sustainable Development Goals and to Farm to Fork. We are also committed to the Science Based Targets Initiative, thereby declaring our ambition to do our bit for the Paris Climate Agreement. We are also stepping up our efforts to make it easier for people to eat more vegetables as part of a healthy lifestyle.

SUSTAINABLE DEVELOPMENT GOALS

FARM TO FORK

PARIS2015 UN CLIMATE CHANGE CONFERENCE COP21·CMP11

The entire chain – from breeding and growing to harvesting, packaging, shipping, and marketing.

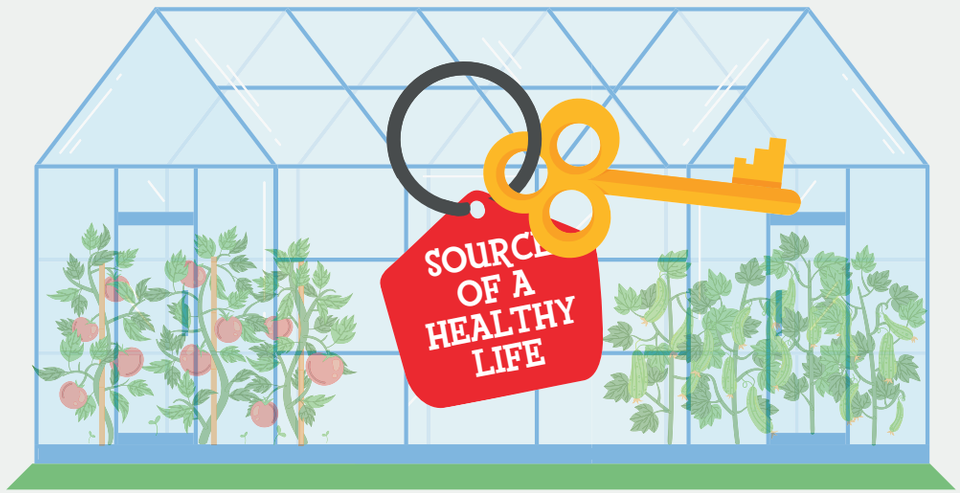




A key role.

The greenhouse horticulture sector plays a key role when it comes to continuing to feed the world in a healthy and sustainable manner. Because the world population will continue to grow in the coming years. In addition, consumers are becoming more and more aware of what they eat and are opting for healthy food.

Greenhouse horticulture can play a major part in this. It is an efficient way to grow healthy and nutritious products. Because under glass, you can optimally create and control the growth factors, which means that fruit, vegetables, and also our salads can grow under perfect conditions. The Netherlands has a rich history in the greenhouse horticulture sector and is a global leader when it comes to knowledge and expertise for growing crops as efficiently and effectively as possible. Greenhouse horticulture has evolved into an innovative high-tech industry. Growing conditions in greenhouses are monitored in real time and controlled by computers.


OF A
HEALTHY
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Creating and controlling growth in the greenhouse.

We can ensure food security and year-round availability by creating and controlling the optimal growing process in the greenhouse. To do this, we use intelligent planning, but we also give the plant exactly what it needs to grow. And this process all starts with the seed. We use an advanced scientific approach and the latest technologies to create resistant and resilient varieties – without using genetically modified organisms. We then use the cultivated seed to grow the plant in the greenhouse. We give the plants warmth, water, and nutrition so that we can harvest delicious and nutritious salads. Thanks to this efficient cultivation method, we are able to achieve maximum yields – and make sure that everyone has access to affordable and nutritious products, every day.





Pillar 1
HEALTHY PEOPLE

- Encouraging healthier living
- A safe and nutritious choice
- Development guidelines for processed vegetables
- Physical, social, and financial well-being





Healthy mind. Healthy body. Healthy life!

Pillar 1: Healthy people

A healthy person is healthy in body and mind. That is why we promote healthy eating and make it easier for people to eat more vegetables. We focus in particular on the role that vegetables play in a healthy lifestyle.





Encouraging healthier living.

Pro-active approach to raising awareness and stimulating a healthy lifestyle

Harvest House promotes a responsible choice in which vegetables play a key role. We are stepping up our efforts to make it easier for people to eat more vegetables more often. We do this by sharing tasty, healthy, easy, and colourful meal ideas and recipes that fit in easily with people's daily routines – and that are full of vegetables! And we do not just focus on the evening meal; we also share ideas for other times of the day. We emphasise the healthy and nutritious qualities of vegetables, and we share delicious recipes that are easy and quick to prepare.

We encourage people to eat more vegetables by:

- Providing information and recipes on our website, our social media channels, and on packaging.
- Cooperating with various organisations that are committed to increasing the consumption of fruit and vegetables.
- Promoting the consumption of vegetables at different moments throughout the day.



A safe and nutritious choice.

Food safety

Vegetables are a perfect part of a healthy diet. All our salads are safe to consume. To guarantee this, we:

- Identify all business processes and activities that are required to deliver a safe food product.
- Have independent audits to verify this.
- Follow strict regulations in order to avoid unsafe situations.



Nutritional value

All our salads are a perfect part of a healthy diet. People who eat lots of fruit and vegetables are at lower risk of chronic diseases, heart disease, and strokes. Eating vegetables is also associated with a lower risk of colon cancer and of type 2 diabetes. But despite there being plenty of health benefits, we are still not eating enough vegetables. In the United Kingdom, people eat on average 4,3 portions instead of the recommended amount of 5 a day. Like in its neighbouring countries, the recommended daily amount is not met.



Eat at least **5 a day**	**38,8%** eats at least 5 a day	On average people eat **4 a day**	On average, people eat **151 grams** of vegetables

All our salads are a responsible choice. We select the best varieties in terms of taste and shelf life. Our products are also full of fibre, vitamins, and minerals.





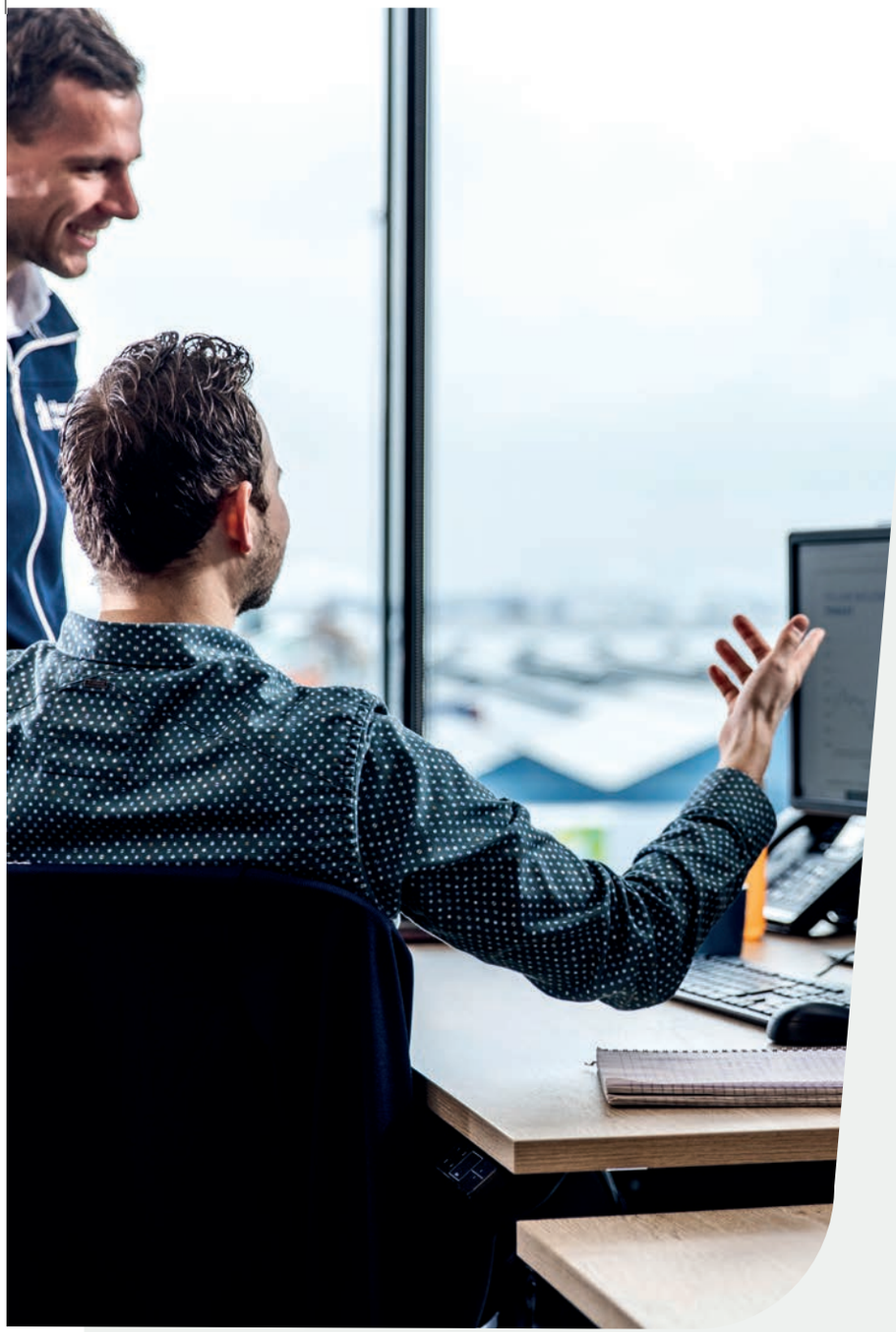


Development guidelines for processed vegetables.

We want to make an impact, which is why we are committed to ensuring that all our products are a responsible choice. While that might go without saying for fresh produce, it is no less true for our processed products. We set ourselves strict standards and comply with our 'source of a healthy life' development guidelines for processed vegetables. In so doing, we deliver a healthy product that corresponds with the recommendations of the Netherlands Nutrition Centre and has a Nutri-Score of "A".

eerlijk over eten
Voedingscentrum

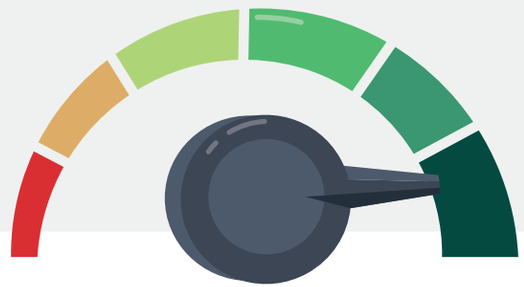
NUTRI-SCORE
A B C D E



Physical, social, and financial well-being.

We strongly believe that people who are directly involved with Harvest House should enjoy good working conditions and be encouraged to live healthy lives. We guarantee that all growers, employees, seasonal workers, and stakeholders have safe and healthy working conditions, receive a fair wage, are cared for, and are supported in their development – both in the Netherlands and around the world.

- We encourage employees to maintain a healthy lifestyle.
- We promote healthy choices in our canteens.
- We provide ergonomic workplaces both in offices and in greenhouses.



Pillar 2
HEALTHY PLANET



- Insight into our environmental impact
- Less CO_2 emissions
- A tiny power plant in the greenhouse
- Geothermal energy
- Biodiversity
- Giving plants exactly what they need
- Water management
- An integrated approach
- Waste reduction
- We are Food Fellows
- Packaging
- Responsible transport



HEALTHY PLANET



A healthy life is only possible on a healthy planet.

Pillar 2: Healthy planet

We are committed to introducing circular business operations from farm to fork. In practice, this means using recyclable packaging, re-using scarce raw materials, using as little water as possible and taking a conscious approach to greenhouse gas emissions. As such, almost all of our growers have the 'On the way to Planet Proof' certificate. We apply this circular approach not only in our greenhouses, but in the entire chain.

Our ambition is to achieve full circularity throughout the chain by 2050.



Insight into our environmental impact.

We calculate and monitor our footprint

A widely recognised method for calculating, benchmarking, and monitoring the environmental impact of products is a life-cycle or environmental footprint analysis. It was introduced in 2020 and uses the PEFCR calculation to calculate the environmental footprint of horticultural products for both floriculture and fruit and vegetables.

The Hortifootprint reveals the environmental impact of the product, where improvements can be made in the business process, and how a product's environmental footprint compares to similar products. We fully endorse this scientific approach to taking measurements and making improvements.

As part of the Hortifootprint method, we analyse the impact of our products on:

- climate
- ozone layer
- ionising radiation
- water shortage
- land, water and air pollution
- scarce raw materials



Less CO_2 emissions.

Reducing energy consumption and CO_2 emissions in cultivation and transport.

We heat and illuminate our greenhouses – and that requires a lot of energy. We are aware of the negative impact this has on the climate. We are always looking for ways to reduce our energy consumption. To bolster our efforts, we have joined the international Science Based Targets initiative. This demonstrates our commitment to the Paris Agreement to ensure that global warming does not exceed 1.5 degrees.

Our aim is to reduce CO_2 emissions by 42% compared with 2020 in relation to our fleet and the energy consumption of our offices. In addition, our goal is to reduce CO2 by 50% by 2030 in relation to our cultivation practices, packaging, and logistics.

On the one hand, for our cultivation practices we are choosing to use alternative sources of energy, such as solar energy and geothermal energy, where possible and, on the other hand, we are using residual heat from other industries. We want our cultivation practices to be climate neutral by 2040.

SCIENCE BASED TARGETS

7 AFFORDABLE AND CLEAN ENERGY

13 CLIMATE ACTION



Our goal:
We aim to grow salads in a **climate-neutral** way by 2040.

Target 7.2
Significantly increase the share of renewable energy in the global energy mix by 2030.





Example

We use alternative sources of energy wherever possible in the packaging stations for our tomatoes, sweet peppers, and cucumbers. In some of the packaging stations, solar panels have been installed on the roof. In this way, we can meet a large proportion of the energy needs of these packaging stations. For example, one of the tomato packers has 6,428 solar panels installed on its roof and one of the packaging stations for sweet peppers has 3,500 solar panels. And at the tomato packaging site, we use residual heat to heat the washing water for the crates of tomatoes.

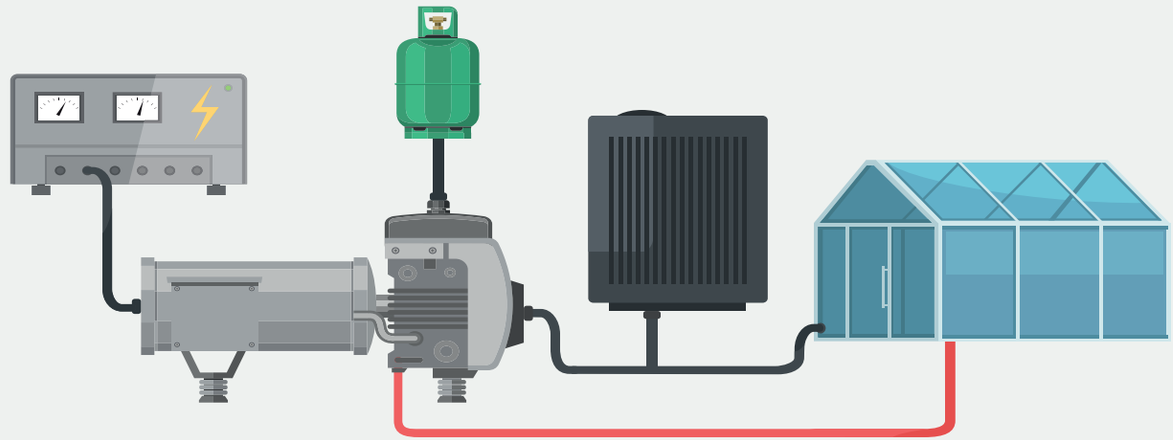


A tiny power plant in the greenhouse.

Combined heat and power units

Our salads need warmth and light in order to grow. For example, peppers do best in a temperature of 21 degrees and tomatoes love the light. This all requires energy. All our growers generate their own electricity and heat with a combined heat and power (CHP) unit, a mini power station that runs on natural gas, but also partly on hydrogen. The growers use the generated electricity for their own greenhouse or supply it back to the grid.

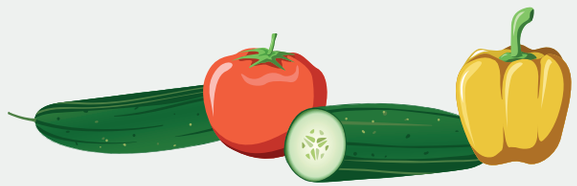
A regular power plant loses the heat and CO_2 released in this process. Growers won't let this happen. They can put the residual products to good use in the greenhouse. They can either use the released heat straight away in their greenhouse or store it in a huge boiler to use later. And the CO_2 that is created by the process is needed by the plants to grow, so that is fed back into the greenhouse. In the energy transition, this is an optimally efficient way to use fossil fuels.



Geothermal energy.

Geothermal energy is a sustainable alternative for heating greenhouses. Thanks to the businesses in the greenhouse horticulture sector, we already have about twenty sources of geothermal heat in the Netherlands. More wells will be drilled in the future.

Many Harvest House growers are also connected to a source. Together, they account for almost half of our acreage. Growers pump hot water from about a kilometre under the surface to heat the greenhouse. The cooled water is then pumped back. The growers are able to cover 22% of the warmth they need using geothermal energy – so natural gas is no longer required.

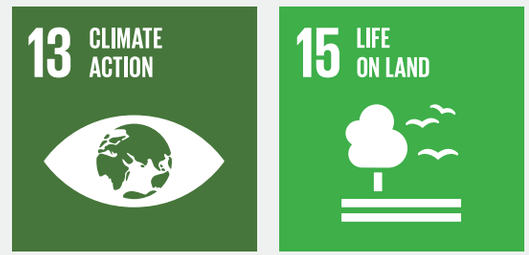




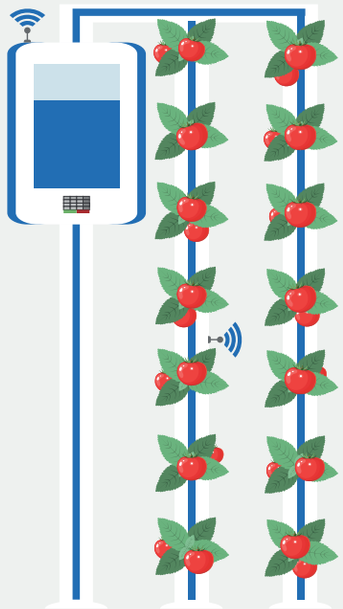


Biodiversity.

Our growers make optimal use of every hectare. Thanks to our innovations and efficient cultivation methods, we achieve maximum yield per square metre. As a result, we ensure that more space is available for real nature with a variety of animals and plants – in other words, biodiversity. We also grow our products without putting strain on the soil: the plants grow on special growing mats and we collect the water which we then later re-use. This prevents artificial protection agents and nutrients from entering the surrounding area and impacting nature.



Target 15.5
Protect biodiversity and natural habitats.



Example

We give nature the space it needs, because our greenhouses need as little space as possible to grow as much food as possible. Currently, there are 5,000 hectares of vegetables grown under glass in the Netherlands (less than half the surface area of the city of Utrecht). During the Dutch season, we produce enough vegetables to satisfy the needs of north-western Europe. If we wanted to achieve such high yields of salads in the open air, without greenhouses, we would need fourteen times the amount of land. And if we were to grow everything in our allotments, we would need an allotment the size of the Province of Utrecht (or 148,500 hectares) – at least! By giving nature the space to grow, our greenhouse horticulture provides room for biodiversity.





Giving plants exactly what they need.

We give the plants exactly what they need. The plants grow on special growing mats or substrate. Thanks to these growing mats, we do not overexploit the soil. They also help us to prevent soil-borne diseases and ensure that water, nutrients, and crop protection agents do not end up in nature.

At the end of the season, the growing mats can be completely recycled.



Target 6.3
Improve water quality, wastewater treatment, and safe re-use.



Target 12.4
Responsible management of chemicals and waste.

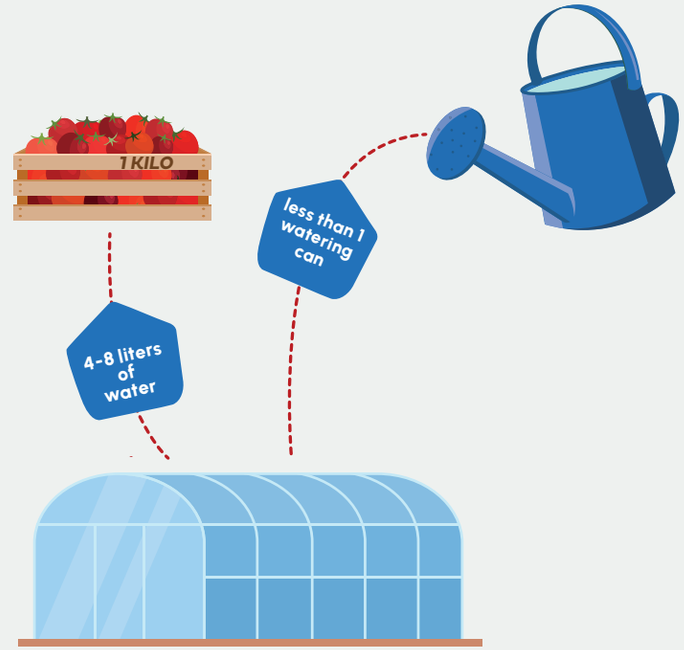




Water management.

The plants receive water and nutrition every single day. In our greenhouses, we can give them exactly the right amount of water. We also recirculate the water to prevent water shortages.

The water that our growers use is actually rainwater that they collect throughout the year in reservoirs and in silos or underground. In a year, we need as much water as there is rain. A drip system ensures that exactly the right amount of water reaches the plant at exactly the right time. The water that the plant does not absorb is collected and re-used. Not a single drop of water is wasted and nothing is discharged into the surface water. This is known as recirculation – an incredibly efficient way of using water.



6 CLEAN WATER AND SANITATION

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

13 CLIMATE ACTION

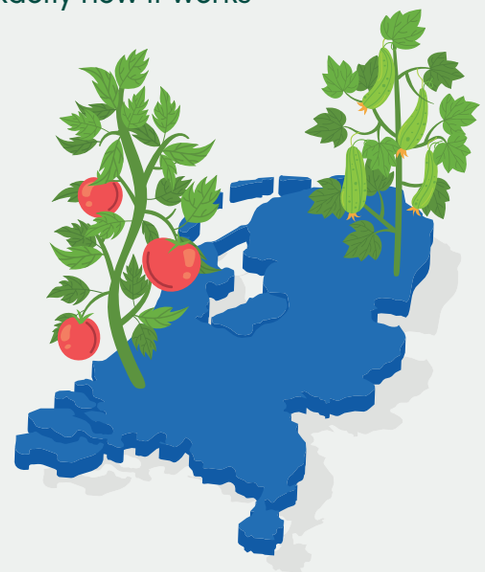
*For **every kilogram** of salad, our growers only need **four to eight litres** of water during the entire cultivation period. That is **less than one watering can.***





An integrated approach.

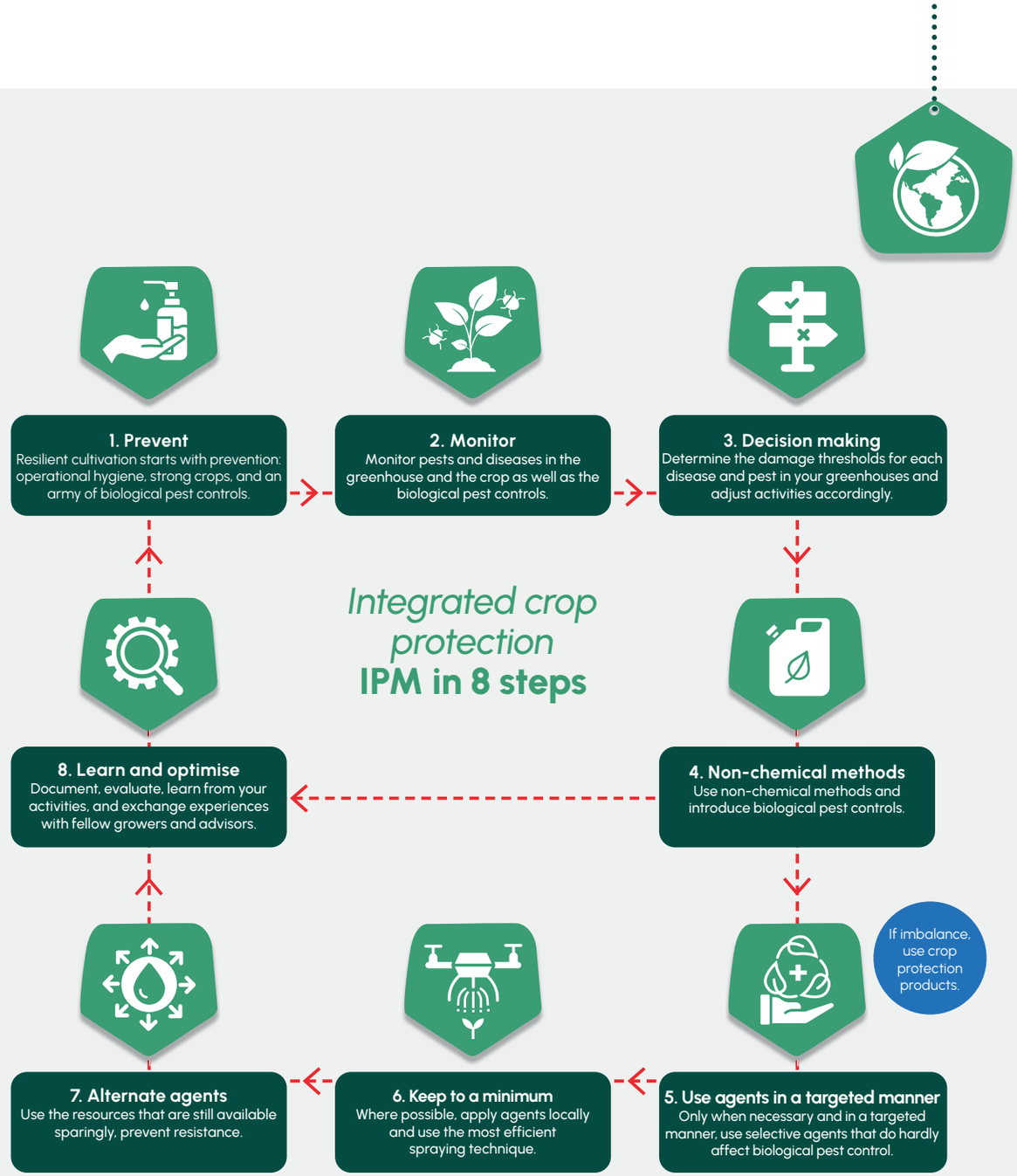
Greenhouse hygiene plays a key role in ensuring that plants grow strong and healthy. Unfortunately, every crop can be affected by diseases and pests. To combat this, our growers keep a close eye on the conditions in the greenhouse and take action as quickly as possible. The growers use a whole range of crop protection methods, also known as Integrated Pest Management (IPM). This consists, among other things, of prevention techniques, non-chemical methods, and the use of chemical agents. It creates a general level of cleanliness in the greenhouse for crops to grow. Think of it as being a bit like hygiene in the kitchen: before you start cooking, you wash your hands with soap, and when you are done, you wash the pans and cutlery again. That is exactly how it works in the greenhouse.



IPM: Integrated Pest Management

When cultivating salads, it is also necessary to use 'cleaning agents'. When it comes to ensuring a clean and healthy crop, a variety of protection methods are used alongside each other as part of the Integrated Pest Management approach (IPM). Growers use all the available options in the step-by-step plan: preventing, monitoring, decision making, non-chemical methods (green agents and biological pest control), targeted use of chemical agents – while keeping their use to a minimum, alternating agents, and, finally, learning and optimising the method. This approach includes biological pest control methods as well as green and chemical crop protection agents. Naturally, we comply with all legal requirements with regard to food safety.

Such an approach allows us to eliminate the disease or pest from the greenhouse as quickly as possible so that the salads can continue to grow healthy.



HEALTHY PLANET

Waste reduction.



We prevent food waste and general waste by using residual flows for a different purpose. Nature does not always do what you want it to do. This means that we sometimes have a surplus. Tomatoes that fall from the vine, cucumbers that are slightly wonky, sweet peppers with a bit too much colour – we are increasingly processing these residual flows into high-quality products made without colourings, flavourings, or preservatives. And we sell these as end products in the supermarket under the name Food Fellows, but also as semi-finished products to other producers who then use them in their products or dishes.

We prevent food waste by:

- Continuously looking for solutions to make high-quality products from residual flows.
- Minimising waste streams by optimising production and through collaborations in the chain.
- Sharing recipes and inspiration for using leftovers.
- By using unmarketable products in a beneficial way, such as donating them to food banks or passing them on to the cattle feed industry or biogas production industry.





We are Food Fellows.

As friends of the Harvest House growers we are on a mission to produce delicious and healthy food. We share our passion for cultivated vegetables. Healthy and nutritious. Always of the highest quality. Rich in nutrients, low in calories. And, above all, sustainable. With a low footprint. And with minimum waste. Because we also throw in all our high-quality misfits. And they taste delicious! The real deal! Always fresh. Pure. Honest. Natural. No additives.

Sauces
Food Fellows' sauces are made from the most delicious saved vegetables. They are 100% natural, contain at least 90% vegetables, and are low in salt, sugar, and fat. Thanks to these versatile sauces, you can serve up a delicious and responsible meal in next to no time. The Tomato Base is the perfect base for soups, sauces, and pizzas. And the Pasta Sauce is a quick and easy way to make tasty pasta dishes and lasagne.



12 RESPONSIBLE CONSUMPTION AND PRODUCTION

Target 12.3
By 2030, halve the amount of food wasted in shops and by consumers per capita and reduce food losses in production and supply chains, including post-harvest losses.



Packaging.

Less packaging and more sustainable solutions.
No plastic waste and no wastage.

We are committed to introducing circular business operations from farm to fork. In practice, this means not only using as little water as possible and taking a conscious approach to greenhouse gas emissions, but also using recyclable packaging and packaging made from recycled materials. Our ambition is to avoid using virgin plastic unnecessarily. For plastic packaging, we choose materials that are easy to recycle, such as PET, PP, and PE, as well as recycled materials, such as rPET, where possible. Our choice of materials is aligned with the options available for recycling in the destination country. We also use cardboard for our packaging. We continuously engage with our buyers and knowledge institutions to find new ways to improve our packaging. Our goal: by 2030, 100% of our packaging will be recyclable and, wherever possible, suitable for re-use – all the while ensuring that we prevent food from being wasted due to decay or damage. We do not package products that can withstand a few knocks without packaging or which will be eaten in the near future. We do, however, package products that are fragile. This gives the products a longer shelf life and helps us to prevent food wastage. After all, food waste has a far greater impact than packaging.

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

Kennisinstituut Duurzaam Verpakken

Our goal: by 2030, 100% of our packaging will be recyclable or suitable for re-use.

We will achieve our goal by:

- Cooperating with knowledge institutes (KIDV), the industry, and our chain partners.
- Developing the most effective packaging in terms of use of materials, protection, and shelf life of the product.
- Offering different sizes of packaging (customisation) for single households and large families.
- Wherever possible, using recycled mono-material and material that can be re-used.
- Separating internal packaging waste and sending it to be recycled.
- Encouraging consumers to separate waste by putting symbols on the packaging.
- Giving customers objective advice on sustainable packaging using insights from LCA Analytics.


greenpack
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Responsible transport.

We transport our products from the greenhouse to our packaging stations and from the packaging stations to the customer. And when we do that, we try to keep our CO_2 emissions as low as possible.

- We keep the number of transport movements to a minimum by loading trucks to their maximum capacity.
- We collaborate with transport partners who drive fuel-efficient trucks and take steps to minimise emissions.





Pillar 3
HEALTHY BUSINESS

- **Products that are appreciated**
- **We take good care of our people**
- **Fair labour and wages**



A responsible business is a healthy business.

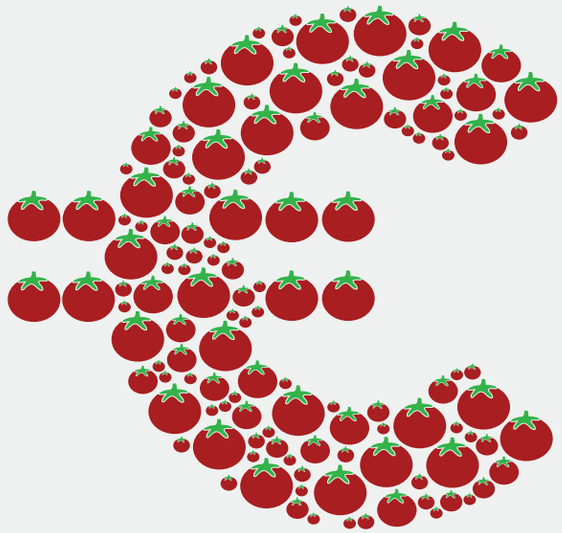


Pillar 3: Healthy business

We are in control of our chain, from the seed to packaging in the shop. We balance supply and demand and structure our sales to ensure futureproof production. This not only enables us to ensure the best possible quality, but also to avoid unnecessary costs in the chain and to ensure that everyone gets a fair share of the proceeds. We pursue long-term partnerships with our buyers so that we can focus on optimising the chain.

Products that are appreciated.

We think it is important that our products are well appreciated – by customers, because they are accessible and available to everyone, and by our business partners, that everyone in the chain can achieve healthy returns. This enables us to work efficiently and to guarantee fair prices.







We take good care of our people.

Diversity and inclusiveness

We encourage diversity and inclusiveness. We offer opportunities to people of different ages and backgrounds, with different levels of education, and with and without disabilities. We remove barriers wherever we can.

A fair world

We want to contribute to a fair world. We therefore opt for Fairtrade at our growing facilities in Tunisia. We give something back to the country and its citizens. We create much-needed jobs in a relatively poor country and give people the chance to develop. We are committed to improving the position of women. We also provide clean drinking water, hot meals, and reliable transport from and to work.

FAIRTRADE

1 NO POVERTY

5 GENDER EQUALITY

8 DECENT WORK AND ECONOMIC GROWTH

Fair labour and wages.

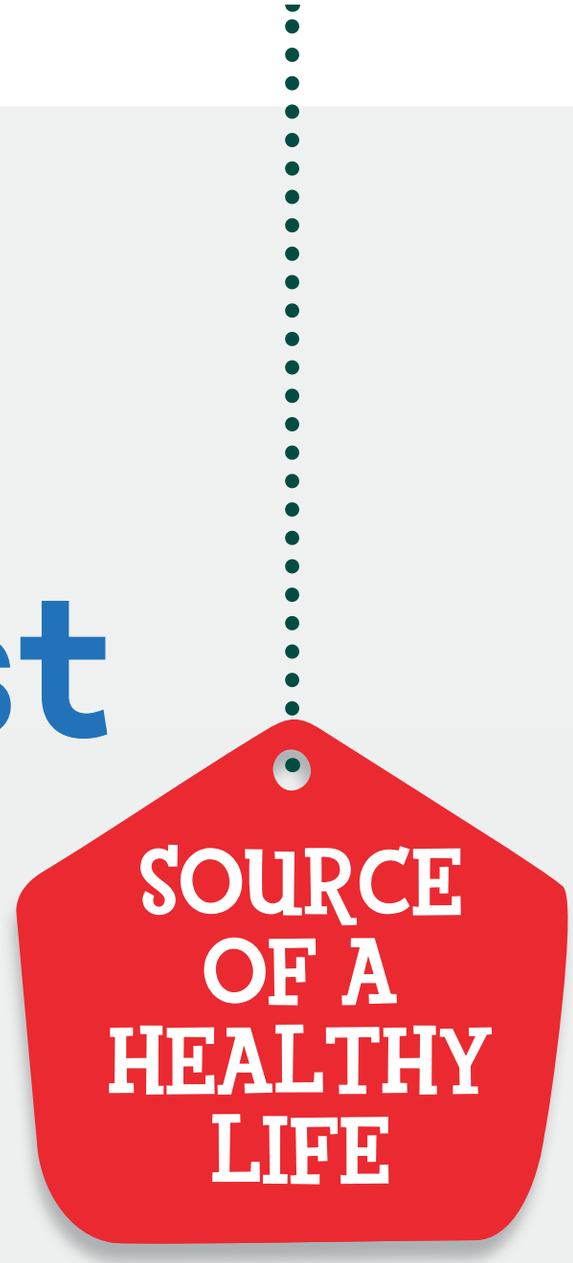
We are proud of our responsible business practices and fair labour and wages. All Harvest House growers have obtained Global GAP certification. We comply with statutory social standards and have this verified through audits. We aspire to achieve a 100% score for GRASP and SEDEX in the Netherlands and a 100% score for Fairtrade and SMETA in Morocco and/or Tunisia – by implementing due diligence policies and process within the chain regarding human rights, in accordance with OECD and UN guidelines.




EUROPOOLSYSTEM


everyone has access to healthy, ***nutritious and delicious food***, every day.
healthy people
healthy planet
healthy business
the source of a healthy life

Harvest House



3rd Edition, 2023

Sustainability is in our DNA.

We are Harvest House, a producer organisation of Dutch growers. We use innovative and sustainable methods to grow high-quality salads. We are committed to providing everyone in the world with access to affordable, healthy, and delicious food.

We want to innovate and to lead the way. This aim also extends to efforts on sustainability. In this book, we show how we do just that. We explain how we work on sustainability at every point in the chain, and what we hope to achieve. Throughout the entire chain of growing, harvesting, packaging, transport, and marketing, we strive to make sustainable choices to benefit the product, people, planet, and business.

And in doing so, we deliver on a promise: we are the source of a healthy life.

Jelte van Kammen,

CEO Coöperatie Harvest House U.A.

Harvest House

SOURCE OF A HEALTHY LIFE

harvesthouse.nl/en/sustainability

