

TECHNICAL SUPPLIER AND RAW MATERIALS ASSURANCE POLICY

This policy sets out the baseline standards for suppliers to TRG's UK and Ireland operations. It applies to all food and drink suppliers within the TRG managed supply chain, and should be read in conjunction with the TRG Standard Terms and Conditions. Franchise partner suppliers are managed by our franchise partners and are subject to their separate due diligence process.

1. PRE-SUPPLY APPROVAL OF SUPPLIERS

1.1. Certification

1.1.1. Food

It is a minimum requirement of any supplier or manufacturing site supplying TRG to maintain certification to the BRCGS Global Food Safety Standard / GFSI Food Safety equivalent and provide a current report and certificate, with the scope including the products to be supplied. This certification must be maintained throughout the period of supply. Grades AA*- B of the BRCGS Global Food Safety Standard or equivalent GFSI recognised scheme are desirable. If lower grades are achieved, then full justification and an improvement plan must be supplied. Copies of certificates and reports must be provided to TRG via Trade Interchange, or any other system defined by TRG as systems may change from time to time. On an exceptional basis we can accept suppliers who are not yet certified to BRCGS or GFSI but are working towards this, subject to approval and sign off from TRG Technical.

Copies of any additional accreditations held by the supplier should be provided to TRG. Examples are: Red Tractor, ACP, Gluten Free, MSC, BAP, ISO 14001, etc.

Should a supplier lose their certification for any reason or cease accreditation to a previously agreed standard, they must notify TRG Technical immediately and within 48 hours of the certification being suspended or withdrawn.

We will apply strict sanctions if food safety, legality, integrity or quality requirements are not met or where there is no commitment to improve standards.

1.1.2. Agents and Brokers

TRG fully endorse the BRCGS Agents and Brokers Standard / GFSI equivalent. Any supplier providing product sourced from multiple supplying locations should obtain the Agents and Brokers standard certification as a prerequisite to supply, alternatively all manufacturing sites and storage and distribution services must hold BRCGS certification or equivalent GFSI recognised scheme.

1.1.3. Storage and Distribution

For storage and distribution operations, suppliers must be certified to the BRCGS Storage and Distribution or equivalent GFSI recognised scheme.

1.1.4. National / International brands

Suppliers must provide a warranty statement, taking full responsibility for the food safety and legality of the branded products supplied.

1.2. Ethical Trading

TRG require all food and drink suppliers to register with and align internal policies to the core values of SEDEX. SEDEX - Supplier Ethical Data Exchange - is a not-for-profit membership organisation dedicated to driving improvements in responsible and ethical business practices in global supply chains. SEDEX offers a simple and

effective way of managing ethical and responsible practices in the supply chain through a secure, online database which allows members to store, share and report on information on four key areas: Labour Standards, Health & Safety, The Environment and Business Ethics.

TRG require suppliers to complete the supplier assessment questionnaire within SEDEX. Please see our Ethical Sourcing Policy and Modern Slavery Statement for further details on ethical trading and protection of human rights within our supply chain.

Where available for the product category being provided to us, e.g., Sugar, Cocoa, Tea or Coffee; Rainforest Alliance, Direct Trade, or other certification should be obtained to demonstrate commitment to supporting local communities, farmers and natural habitats throughout the global supply chain.

1.3. Local Sourcing

Where possible and in season we expect suppliers to promote the use of local, British and Irish produce.

1.4. Allergens

In accordance with legislation, TRG provides customers with allergen information. All suppliers are required to have allergen management controls in place for the manufacture, storage and distribution of food products. Detailed information of the product, raw materials, process and the risk of cross contamination of allergens must be detailed within the specification. We expect a detailed risk assessment to be conducted regarding any “may contain” labelling within the specification. Declaring any risk of possible cross-contamination and requirement of valid “may contain” warning statements where applicable is a mandatory requirement. The allergen risk-assessment document must be reviewed and submitted to TRG periodically.

Alibi labelling restricts our customers’ choices, and we ask our suppliers to implement robust allergen management programs to enable removal of “may contain” alibi-labelling for allergens. Effective controls should be in place to eliminate the risk of cross-contact, for example, by scheduling production of free-from allergen ingredient / product at the start of production, after a full deep- clean, validated using allergen swabs and signed off by technical, together with a rigorous allergen cleaning / decontamination program.

Where an allergenic ingredient is removed from a product but there remains a risk of cross-contact in production, we require allergen swabs to validate and then regularly verify cleaning and removal of allergenic ingredients as well as per batch testing of finished product, using UKAS (or equivalent) certified laboratories. The results should be recorded and available on request. Any non-conformances together with corrective and preventative actions must be raised immediately with and approved by TRG Technical.

If a product is suitable for a vegan diet, we need to see appropriate production controls in place to eliminate any risk of cross-contamination with ingredients from animal sources and of allergenic nature, e.g., milk, eggs. Our allergen information is available to the public, and it is misleading to state may contain milk and eggs for a vegan dish. We ask our suppliers to minimise this cross-contamination as much as possible.

Suppliers must notify TRG Technical ahead of any planned changes to allergens present in the product or new risks of cross-contamination. Any incidents / product withdrawals must be communicated as soon as suppliers become aware.

Periodic verification must be completed at the supplier’s cost.

1.5. Specific requirements for Suppliers of Protein

1.5.1. Traceability

All product supplied to TRG must be fully traceable back to the farm. Prior to supply, and annually thereafter, a full traceability exercise must be completed, this will provide an approved supplier listing for protein raw materials. Any changes to specification without notification will result in supplier penalties. If new raw material suppliers require listing, the Technical Manager must be notified prior to supply to grant approval once the formal supplier approval process has been completed.

1.5.2. Species Analysis

TRG requires that its suppliers ensure all burgers, meatballs and products containing comminuted meat have in place a validated means of ensuring absence of undeclared species within our supply chain. All suppliers of comminuted meat and processed meat products (including burgers, meatballs, mince and products, sausages etc.), must have a robust program in place to ensure and protect the product status. Suppliers are requested to verify their programs by completing PCR tests for all protein products as per their risk assessment and annually as a minimum. The annual DNA testing should be a minimum of 7 species screening, namely Beef, Pork, Lamb, Chicken, Turkey, Horse and Goat. If in doubt as to whether your product falls under this surveillance requirement, please contact TRG Technical. Results must be communicated to the TRG Technical Team once the tests have been completed.

Any detections identified, which do not form part of the recipe and are greater than 0.01% must be notified to TRG Technical within 1 working day of the result along with root cause and investigation findings.

1.5.3. Animal Welfare

All animal protein supplied to TRG must meet EU and UK legislation as applicable and adhere to the principles of the Animal Welfare Committee (AWC) Five Freedoms for animal welfare:

- freedom from hunger and thirst
- freedom from discomfort
- freedom from pain, injury or disease
- freedom to express normal behaviour
- freedom from fear and distress

TRG strongly encourages suppliers to sign up to industry approved schemes such as Freedom Foods, Assured Chicken Production (A.C.P.), Red Tractor, RSCPCA or equivalent which focus on animal welfare and good husbandry techniques.

We are working with our suppliers to implement a new revised roadmap for our Better Chicken Commitment.

Fish / seafood

All suppliers of fish /seafood to TRG must complete an annual Fish and Seafood Traceability Exercise, providing detail of product country of origin, capture method, MCS rating and any relevant eco-labelling.

Our overall seafood commitment:

- we do not permit any seafood on our menus that is rated 4 – 5 on the MCS Good Fish Guide
- all wild fish will be MSC accredited where possible
- all prawns will have at least BAP2* certification
- all salmon will be Global Gap or equivalent certified. All wagamama salmon must be Scottish RSPCA assured.
- our tuna must be dolphin friendly

For more information on TRG requirements and animal welfare please refer to our Animal Welfare Policy.

1.6. Legislative updates

Each supplier should be subscribed to information feeds to ensure they are updated on emerging topics and changes in food legislation. We expect suppliers to notify us of any changes or issues affecting TRG products.

2. NEW PRODUCT SUBMISSIONS

2.1. Specification

Any new samples / products submitted to TRG with intention of product launch, must have a completed sample submission form, which we will use to check compliance with the Brand Standards.

Below is an overview of our launch process, this may vary by brand:

- concept brief and innovation development
- product development
- restaurant trial and trial review
- national launch
- launch review

A full TRG specification is required to support any product launch, which will be sent to you prior to setup. Photo standards and process flow must be entered post first production.

For recognised branded items a reduced specification will be accepted on agreement with TRG.

Supplier's responsibility

We have a clear set of standards in relation to food safety, quality, legality, integrity and sustainability of our products. It is the supplier's responsibility to ensure adherence to these standards at all times and to enforce these standards throughout the supply chain from farm to fork.

Once a product has been signed off, any changes to recipe, production process or manufacturing site must be agreed with TRG Technical in advance of the change. Product specifications must also be updated and signed off by TRG Technical prior to change.

The following disclaimer shall be accepted by all food and drink suppliers: "Product specifications shall be reviewed and updated versions submitted at a minimum every three years or whenever product change occurs. This could be any of the following (list is not exhaustive): change in legislation, change of ingredients or their suppliers/manufacturing sites, allergens, country of origin, recipe, processing method, nutritional, microbiological, chemical, physical parameters, packaging, storage and distribution conditions, change of intended use or any change of HACCP/TACCP both at manufacturing and storage and distribution sites, etc." The date of review and TRG's technical approval must be obtained prior to any product being placed into our supply chain.

2.2. Named Ingredients / IP

Where an ingredient is specifically named in the title or in the sub-description of a product, the percentage of those ingredients must be in line with QUID legislation of the total ingredients (mixing bowl stage).

Food names for which a protected status has been granted by the EU / UK via a Protected Geographical Indication (PGI) or Protected Designation Origin (PDO) must only be used for foods which comply with the terms of the approval. Suppliers shall provide evidence to TRG that their products meet these criteria.

2.3. Claims

Any claims made about food products e.g., gluten-free, low fat, additive free, handmade, aged steak, etc., must be substantiated and comply with all the relevant legislation, regulations and guidance. Evidence to support such claims should be provided at time of submission.

TRG reserves the right to check all claims made at the supplier's cost.

Vegetarian Claim

Any ingredients / products being developed as suitable for vegetarians must ensure all added ingredients (including processing aids) are suitable for vegetarians, e.g., vegetarian rennet and vegetarian gelatine. Other additives are not permitted in vegetarian products, e.g., the processing aid isinglass, derived from fish, is not

permitted. Products suitable for vegetarians must not contain any animal flesh or ingredient derived from the slaughter of animals. If a product is suitable for vegetarians, there should be suitable controls in place in the production process to eliminate any risk of cross-contamination with ingredients / products from animal sources. Periodic verification must be completed at the supplier's cost.

Vegan Claim

We use the Vegan Society logo on our Wagamama vegan dishes, and likewise we would encourage our suppliers to obtain Vegan Society approval for ingredients / products supplied to us with vegan claim. Any product being developed as suitable for vegans must ensure all added ingredients (including processing aids) are suitable for vegans. Products suitable for vegans must not contain any animal flesh or ingredients derived from the slaughter of animals, dairy products or egg, products from insects or bees e.g., honey, beeswax, shellac or additives derived from hair, e.g., keratin, l-cysteine, etc. ingredients / products must not be tested on animals at any step of the process. If a product is suitable for vegans we need to see appropriate production controls in place to eliminate any risk of cross-contamination with ingredients from animal sources, e.g., milk, eggs. We ask our suppliers to minimise this cross-contamination as much as possible. Periodic verification must be completed at the supplier's cost. Our allergen information is available to the public and it is misleading to state may contain milk and eggs for a vegan dish, therefore vegan ingredients/products with "may contain" milk and/or egg allergen labelling are not permitted in Wagamama.

Suppliers must notify TRG Technical ahead of any planned changes to allergens present in the product or new risks of cross-contamination. Any incidents / product withdrawals must be communicated as soon as suppliers become aware.

If there is a risk of cross-contamination or you are unsure of the risk evaluation, please consult with TRG Technical.

We require production line swabs and every batch tested using UKAS or an equivalent accredited laboratory to verify the absence of animal products. The results should be recorded and available on request. Any non-conformance, corrective and preventative actions must be raised and agreed immediately with TRG Technical. We conduct regular external testing to verify that our vegan dishes do not contain any products of animal origin.

2.4. Nutritional Data

Each food product requires nutritional information and is required to be supported with a relevant certificate from a UKAS accredited laboratory. The certificates need to be submitted to your TRG Technical Manager. Samples should be tested in the state they are supplied to TRG unless by exceptional request.

We take full responsibility with regards to regulatory nutritional guidelines but develop firstly to a flavour profile. We will provide tasty alternatives to our core products to ensure we are inclusive of all lifestyle choices. We do not develop to follow the latest "health" fad but are conscious of salt, sugar, fat and calorie content in our dishes. We believe our customers should have a freedom of choice, be that calorie rich delicious dishes or lighter under 600 calories options. Any new products supplied to TRG must have calculated (from known and established data) or actual (lab tested) nutritional information provided in the SSF – Sample Submission Form and full product specification. We use this information to build our finished dishes' nutritional profile based on the Department of Health traffic light labelling guidelines. Once we have analysed the data provided, we may contact suppliers and ask to reduce salt, sugar, fat or calorie content of a specific ingredient / product. When a new product is approved, in order to progress to national launch, we require UKAS certified laboratory testing, with full nutritional information to be added to the final product specification.

2.5. Trademarked Ingredients

Any items supplied to TRG containing reference to a licensed trademark must have supporting documentation from the trademark license holder permitting use and future use on menu. This includes, for example, Vegan Society, Coeliac Society schemes, etc.

2.6. Salt Reduction

Suppliers must work with TRG to find ways to reduce salt in our dishes to meet Office for Health Improvement and Disparities (OHID) salt targets. TRG requires products supplied to comply with the relevant PHE Salt targets, unless there is a technical or safety reason why they cannot. Where there is a target and a maximum level, suppliers are required to work towards the target levels.

2.7. Sugar Reduction

Suppliers must work with TRG to find ways to reduce the sugar in our dishes to meet the Office for Health Improvement and Disparities (OHID) sugar reduction programme. Any new products providing sugar to children's diets will need to meet the guidelines.

2.8. Calorie Reduction

When guidelines are published, suppliers must work with TRG to find ways to reduce the calories in our dishes to meet the Office for Health Improvement and Disparities (OHID) Calorie Reduction targets.

2.9. Shelf-life

Suppliers are required to conduct suitable microbiological, chemical and organoleptic examination of all products supplied to TRG and to provide a technical reasoning for the measured data. This should be provided to the TRG technical team together with a stated shelf life for the product, as part of the product specification. All products must undergo full microbiological shelf-life testing using UKAS or an equivalent accredited laboratory at the supplier's cost.

Both unopened and opened shelf-life information must be detailed on the SSF's and Full Product Specifications.

3. SUPPLIER MANAGEMENT PROGRAMME

3.1. Audits and Visits

Once approved, suppliers are plotted on a risk assessment matrix to determine the frequency of ongoing visits and audits required to ensure the safe supply of product to TRG. TRG will notify suppliers requiring a technical visit / audit 1 month in advance. It is preferable to schedule these visits / audits during production of TRG product. The visit will focus on Product Quality, Safety, Legality, Integrity and compliance with TRG Brand Standards. The TRG Technical Scorecard will be completed, KPI's set and monitored over the following year. In some instances, the supplier may be required to pay for audits delivered by 3rd party auditors on behalf of TRG. This will be agreed in advance.

Any non-conformances raised as part of the visit / audit will require evidence of corrective action to be submitted to TRG Technical within the specified time-period, typically 7 days for major NCR's, 28 days for minor NCR's. If any critical non-conformances are identified, a re-audit will be scheduled at the supplier's cost.

Suppliers that do not yet hold GFSI / BRCGS food safety accreditation will be required to complete a full traceability exercise including mass balance. It is expected that within four hours a one step forward and one step back traceability be conducted with full mass balance of a raw material selected by TRG. Furthermore, it is required that within 48 hours a full traceability back to origin be conducted. The assessments will not be scored but recommendations for improvements will be made. Failure to perform traceability may result in temporary / permanent cease of supply.

3.2. First Production Runs of Bespoke Lines

TRG reserve the right to attend first productions of products to ensure safety and quality of product. First production visits will sign off the product specification for future productions. Once signed off any changes to the specification must be approved by TRG Technical.

3.3. Complaints

TRG operates a Complaints Management Program. Charges will be levied for any justified complaints. Further details regarding the process can be found in your supplier contract.

All suppliers will be set a relevant KPI target for complaint reduction. The complaint reduction program must cover immediate corrections and effective preventive action.

3.4. Testing and Surveillance

As part of our Quality Assurance Procedures, TRG will conduct surveillance testing of products in accordance with our risk assessment. Products sampled for analysis will be charged to suppliers. TRG will provide details of any non-conformance identified as part of surveillance testing, suppliers will be requested to comment on results and initiate full investigations where appropriate.

All testing will be conducted at UKAS or equivalent accredited laboratories.

3.5. Supplier Technical Assessments

Key product lines will be routinely reviewed vs specification and feedback provided to the supplier. Any non-conformances or areas for improvement identified during the review will be reported to the supplier for action.

A TRG Technical Scorecard will be distributed to key suppliers and reviewed on a 6 monthly / annual basis, based on risk categories. The aim of the scorecard is to capture technical information on a frequent basis and use it to assist suppliers with their continuous improvement program.

3.6. Microbiological Testing

All suppliers are required to complete routine microbiological testing of TRG products, the frequency of which to be determined by risk assessment and approved by TRG Technical.

4. RAW MATERIALS MANAGEMENT

The below sets out the requirements for all food and drink items supplied to TRG.

4.1. Legislation

All products supplied to TRG must comply with the relevant EU or UK Legislation, as applicable.

4.2. Vegetarian

Products suitable for ovo-lacto vegetarians (i.e., those vegetarians eating eggs and milk) must not contain any animal flesh or ingredient derived from the slaughter of animals. Additives not permitted in vegetarian products include cochineal (E120) derived from insects and the processing aid, isinglass, derived from fish. Products labelled as suitable for vegetarians should be subject to a detailed risk assessment and if meat handled in the same production area routinely tested for the presence of animal protein.

For full definition and requirements please refer to section 2.3.

4.3. Vegan

Products suitable for vegans must not contain any animal flesh or ingredients derived from the slaughter of animals, dairy products or egg, products from insects or bees, e.g., honey, shellac, beeswax or substances derived from hair, e.g., keratin, L-cysteine.

For full definition and requirements please refer to section 2.3.

4.4. Food Additives

All additives must comply with the relevant UK and EU legislation, as applicable. We are committed to continuously reviewing and improving our ingredients to minimise the level of additives as much as practically achievable. Where use of additives is unavoidable, we only permit FSA approved additives, compliant with all relevant Legislation and Food Safety guidelines.

It is the supplier's responsibility to keep up to date with any legislation updates and amendments and notify TRG Technical of such.

We reserve the right to restrict the use of certain additives, which pose a risk to our brand, despite being permitted by the FSA and legislation. Some additives, which are approved for use, will require derogation approval to monitor usage. Derogation for use of these additives will only be granted when no other process or ingredient alternatives are available. No derogation will be given for additives that are not permitted for use in UK.

4.5. Artificial Colours, Flavourings, Sweeteners

Using natural ingredients to provide flavour and colour is preferred over added artificial colourings and / or flavourings.

The following artificial colours are not permitted in products supplied to TRG for use in food including children's items:

- E102 Tartrazine
- E104 Quinoline Yellow
- E110 Sunset Yellow FCF
- E122 Carmoisine
- E124 Ponceau 4R
- E129 Allura Red
- E120 Carmine

In the event their use should be considered essential in the production of any product produced for TRG, the supplier is required to obtain written approval for the supply of the product from TRG Technical.

For the Wagamama brand artificial colours and flavours including nature identical are not permitted, with the exception of alcoholic drinks.

Flavour Enhancers

We are working on removal of artificial flavour enhancers, such as hydrolysed vegetable protein (HVP), hydrolysed soybean protein (HSP) and monosodium glutamate (MSG) where possible. However, due to the nature of our cuisine and to preserve authentic flavours, sometimes these enhancers are unavoidable.

Artificial Sweeteners

We are working on reduction and removal where possible of artificial sweeteners.

For the Wagamama brand the use of artificial sweeteners is not permitted, with the exception of alcoholic drinks. The use of natural sweeteners, such as Steviol Glycosides (E960) is permitted with prior technical approval and sign off.

4.6. Irradiated Foods and Ingredients

Irradiated foods and ingredients are not permitted for supply to TRG.

4.7. Genetically Modified Foods

GM foods and ingredients are not permitted for supply to TRG.

Animal feed for protein lines is exempt as not classified as a food ingredient.

4.8. Nano Technology

Foods and ingredients made using Nano technology are not permitted for supply to TRG without approval from TRG Technical, any approved items must meet 'Novel Foods Regulation' (Regulation (EC) No 258/97) or any other novel foods regulations and any superseding updates / annexes to (EC) No 258/97.

4.9. Hydrogenated Vegetable Oils

Hydrogenated vegetable oils (HVOs) are not permitted for use in any products supplied to TRG.

4.10. Trans Fatty Acids

Added Trans Fatty Acids are not permitted as an ingredient in any product supplied to TRG. Processes that result in formation of trans fatty acids, such as addition of hydrogen to fats, are not permitted for products supplied to TRG.

4.11. Palm Oil

Where palm oil is used as an ingredient in our products, it must be Roundtable on Sustainable Palm Oil (RSPO) certified, and suppliers are required to provide certification evidence. We prefer our products to be palm oil free, but a small number of products do not have a feasible alternative currently. We are monitoring these and will remove as alternatives become available.

4.12. Soy

We require all soy used in our ingredients to be sustainably sourced, and where suppliers source soy from South America we require Round Table on Responsible Soy (RTRS) certification. We are also working with suppliers to understand the traceability and sustainability status of soy used as animal feed in our supply chain.

4.13. Unpasteurised Milk / Cheese

TRG do not permit the use of unpasteurised milk / cheeses within our business except for Parmesan and Grana Padano.

4.14. Egg

TRG are committed to sourcing only free-range shell eggs, and products only containing cage-free / free-range (Wagamama) eggs as an ingredient. Egg suppliers must demonstrate adequate and effective salmonella controls. For further details please see our Animal Welfare Policy.

4.15. Allergens

We provide a comprehensive allergen guide for each brand, listing the 14 mandatory declarable allergens.

We recognise and cater for a wide range of customers with sensitivity to different allergens and seek to reduce the number of allergens wherever possible in our menus. We rely on our suppliers to provide us with accurate information on all allergens present, including trace amounts, in ingredients / products, which we make available to customers in our restaurants. We use this information to help keep our customers and our people safe. All allergen information, including allergens at “may contain” levels, must be clearly detailed on the SSF – sample submission form and final product specification, and uploaded onto the supplier and specification management platform. Post product launch, no allergen changes are permitted without prior discussion and written approval from TRG Technical.

Alibi labelling restricts our customers’ choices, and we ask our suppliers to implement robust allergen management programs to enable removal of “may contain” alibi-labelling for allergens. Effective controls should be in place to eliminate risk of cross-contamination, for example, by scheduling production of free-from allergen ingredient / product at the start of production, after a full deep- clean, validated using allergen swabs signed off by technical, together with a rigorous allergen cleaning / decontamination program.

Where an allergenic ingredient is removed from a product but there remains a risk of cross-contamination in production, we require allergen swabs to validate and then regularly verify cleaning and removal of allergenic ingredients as well as per batch testing of finished product, using UKAS or equivalent certified laboratories. The results should be recorded and available on request. Any non-conformances together with corrective and preventative actions must be raised immediately with and approved by TRG Technical.

Brand specific allergen declaration

Wagamama

- No tree nuts and peanuts are permitted as an ingredient
- In desserts only permitted as may contain if cross-contamination is unavoidable
- No celery is permitted as an ingredient or may contain
- Vegan products must not have alibi labelling for milk, egg, molluscs, etc.

Specific allergens

Tree Nuts and Peanuts

Even trace amounts of tree nuts and peanuts can cause an anaphylaxis. At TRG we are working on strict controls and prevention of cross-contamination.

At Wagamama, tree nuts and peanuts are not permitted as an ingredient. We have unavoidable “may contain” labelling on a small number of lines and are actively working with suppliers of these lines to remove this risk of cross-contamination.

Across all brands we are actively reducing ingredients containing tree nuts and peanuts.

We seek to work with factories which are tree nut and peanut free to avoid any risk of cross-contamination. If tree nuts and peanuts are handled on site this must be raised with TRG Technical.

Milk

Milk is the third most deadly allergen behind tree nuts and peanuts, and we expect our suppliers to have strict controls and robust measures in place to prevent unauthorised cross-contamination.

Gluten

If a gluten free alternative is available this would be our preference, as it provides more flexibility for use across menus. Within our Concessions and Brunning & Price brands we have gluten-free menus, including Coeliac UK accredited menus at Brunning & Price. At Wagamama we are working with the Coeliac Society towards gluten-free certification of our restaurants to advance from non-gluten to gluten-free menu choices.

4.16. Packaging

We recognise that packaging serves a vital function in preserving food to limit the amount of food waste and protect it from environmental contamination.

All packaging used for supply of ingredients to TRG must be of a food grade and compliant with the relevant EU / UK legislation and regulations, as applicable. All packaging must be of a high quality and integrity, fully protecting the product and must not present a risk of product contamination, i.e., through loose shreds, inadequate sterilisation or previous cross-contamination with allergenic / microbiologically compromised materials or chemicals. Migration testing should be carried out where applicable and results available on request.

Please see the Supplier Environmental Policy for further details on packaging.

5. IMPLEMENTATION AND ONGOING COMMITMENT

TRG are committed to working collaboratively with our suppliers to ensure our food is always safe to eat, of the highest quality, and adheres to all relevant legislation, regulations and standards.

We have the right to cease trading with any suppliers who do not follow the requirements outlined above, or who do not show willing to do so.

TRG commits to:

- Review the supplier Technical Supplier and Raw Materials Assurance policy annually as a minimum and whenever necessary and appropriate
- Work collaboratively with suppliers to implement this policy
- Make relevant employees aware of this policy, and provide relevant training to employees tasked with implementing the policy, as required
- Protect confidential information of suppliers
- Record and monitor supplier level of compliance to the policy

Reviewed/updated: July 2025

Approved for renewal by TRG Group Procurement Director: August 2025