

## **Responsible Sourcing Policy for Priority Raw Materials**

This Policy identifies priority raw materials (currently including seafood, timber and/or paper, and beef and/or dairy) and establishes sustainable sourcing principles and requirements with reference to international trends and market concerns in the food retail industry. Other raw materials are governed by UNI-PCSC's Supplier Code of Conduct, general procurement requirements, and relevant quality/safety management requirements. The scope of this Policy will be reviewed periodically in light of regulatory requirements, management practices, and international trends.

### **I. Seafood Suppliers**

1. Suppliers shall hold valid licenses for legal fishing/aquaculture and comply with applicable local and international regulations.
2. Suppliers shall ensure traceability to the place of origin and provide complete information such as origin, fishing/aquaculture methods, and other relevant data.
3. Priority will be given to seafood products that are third-party certified to recognized sustainability standards (e.g., MSC, ASC).
4. Suppliers shall establish robust cold chain management systems to ensure seafood freshness and safety.
5. The supply of protected or endangered species is prohibited, and production processes must not involve labor practices that violate human rights.

### **II. Timber and/or Paper Suppliers**

1. Suppliers shall provide proof of legal origin to avoid timber and paper associated with illegal logging.
2. Suppliers shall ensure traceability to the place of origin and provide complete origin information.
3. Priority will be given to products certified under forest management schemes (e.g., FSC, PEFC).
4. Suppliers shall promote resource circularity, such as using recycled paper and reclaimed wood.
5. Suppliers shall comply with environmental protection regulations and reduce negative ecological impacts arising from production processes.

### **III. Beef and/or Dairy Suppliers**

1. Suppliers shall hold valid livestock farming licenses and comply with animal welfare standards.
2. Products shall be traceable to the ranch/farm or production site, and relevant certifications shall be provided, such as organic or antibiotic-free certifications.
3. Priority will be given to products that are third-party certified to recognized sustainability standards (e.g., AAWCS).

4. The supply of beef and dairy products originating from disease-affected or embargoed regions is prohibited.
5. Suppliers shall ensure cold chain logistics to maintain product quality and safety.
6. Suppliers shall undergo regular quality inspections and proactively cooperate with food safety audits.