

1. OUR APPROACH

With a history of over two centuries, the Jerónimo Martins Group aims to create value in a sustainable manner, respecting the quality of life of the present and future generations and seeking to mitigate the impact of its activities on the ecosystems. Our Corporate Responsibility is governed by five common pillars.



I - PROMOTING GOOD HEALTH THROUGH FOOD

Promoting good health through food is achieved through two action strategies:

- i. fostering the quality and diversity of the food products that the Group sells; and
- ii. promoting food safety in its broader sense, including the availability, accessibility and sustainability of the products sold.



II - RESPECTING THE ENVIRONMENT

Aiming to promote more sustainable production and consumption practices, the Group has focussed its initiatives on three priority areas: climate change, biodiversity and waste management.



III - SOURCING RESPONSIBLY

The Group's Companies aim to develop long-lasting commercial relationships, seeking to practice fair pricing and actively supporting local production in the countries where it operates, incorporating ethical, social and environmental concerns in its supply chains.



IV - SUPPORTING SURROUNDING COMMUNITIES

We are committed to the communities in the countries where the Group's Companies operate, aiming to promote social cohesion and to break the cycles of poverty and malnutrition, by supporting projects and social causes concerning the more fragile groups in society: children and young people and the elderly.






BEING A BENCHMARK EMPLOYER

By creating employment, we aim to stimulate economic development in the markets in which we operate, seeking to promote balanced and competitive wages policies and a healthy and challenging work environment, by offering the needed setting to their professional and personal development.




VALUE CHAIN AND SUSTAINABILITY

1. NATURAL RESOURCES

-  Biodiversity
-  Sustainable exploitation
-  Local suppliers






2. MANUFACTURING

-  Environmental monitoring
-  Compliance with Code of Conduct
-  Product innovation






3. OPERATIONS

-  Eco-efficiency
-  Employee support
-  Waste collection and recovery from operations and customers





4. CUSTOMER

-  Healthy food
-  Quality and food safety
-  Responsible consumption



5. COMMUNITY

-  Fighting food waste
-  Food donations



FIGHTING FOOD WASTE

We continuously and efficiently monitor the management of raw materials throughout the value chain, with the objective of preventing the production of waste, in an integrated effort to combat food waste:

- Promoting Good Health through Food, by supplying ready-made soups, fruit and salads, through incorporating products that are not standardised for sale;
- Respecting the Environment, by encouraging the reduction of the amount of food waste generated;
- Sourcing Responsibly, by purchasing not standardised size food products, which previously had no economic value. This practice guaranteed the use of over 10,200 tonnes of products in 2015;
- Supporting Surrounding Communities, by donating food to those in need and contributing towards the fight against hunger and malnutrition. In 2015, approximately 9,500 of food products were given;
- Being a Benchmark Employer, through specific training initiatives for employees for identifying, selecting and separating food that is appropriate for human consumption.