

CLIMATE ACTION PLAN 2026

Mindful Chef

OVERVIEW

Mindful Chef's mission is to help people eat well and live better. We deliver ethically sourced, chef-quality ingredients for healthy, delicious recipes that make cooking easy and enjoyable. Beyond recipe boxes, our range of cereals, granola, ready meals and smoothies helps customers enjoy great nutrition throughout the day.

The global food system accounts for around one-third of greenhouse gas emissions. In the UK, over 14 million people face food insecurity while large volumes of food are wasted each year.

At Mindful Chef, we recognise that addressing climate change requires reducing emissions across the food value chain - particularly ingredients, which represent the majority of our footprint.

We believe food should be good for both people and the planet, and that climate action is central to our purpose and long-term success.

We commit to supporting the global ambition to limit global warming to 1.5°C and will align our targets and actions accordingly.



OUR COMMITMENTS

01

Support the global ambition to limit global warming to 1.5°C, in line with the SMART targets.

02

Reach Net Zero across our full value chain by 2050, aligned with Nestlé's Net Zero roadmap.

03

Set and pursue Science-Based Targets (SBTi) with clear, measurable, time-bound reduction milestones.

04

Measure our full emissions footprint - Prioritising Scope 3 - and tracking progress annually.

05

Engage and work with our suppliers partners, customers, and employees to drive collective climate action.

06

Review and update this plan every 36 months in line with B Corp requirements.

07

Publish our progress publicly to maintain transparency and accountability with all stakeholders.

Mindful Chef

WHERE WE ARE NOW

The vast majority (99%) of our emissions sit in Scope 3, driven primarily by ingredients

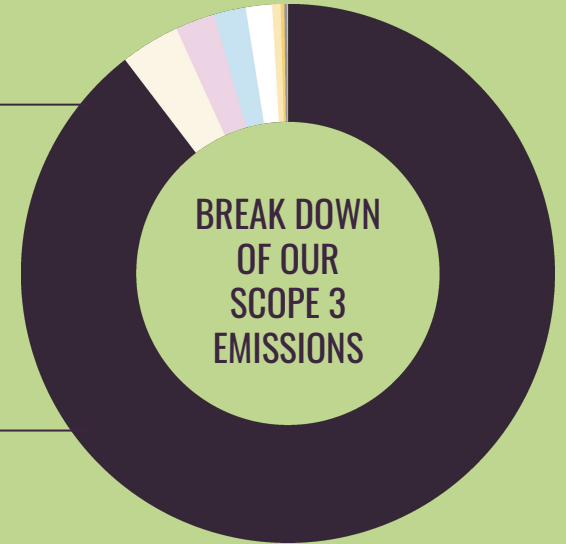
Scope	Emissions	What this covers for Mindful Chef
Scope 1	4 tCO ₂ e	Direct emissions: facilities, machinery, on-site fuel use
Scope 2	4 tCO ₂ e	Indirect emissions: purchased energy (inc. Oaklands)
Scope 3	10,877.72 tCO ₂ e 90% of total emissions	Value chain emissions: Ingredients are the largest contributor, followed by packaging and delivery

PACKAGING

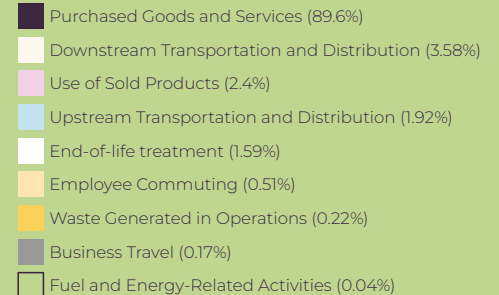
Packaging is our 2nd largest contributor to our 'purchased goods'. This covers everything from the box, cool box, gel packs, magazines and recipe bags, to the individual sachets for pastes and herbs.

INGREDIENTS

Ingredients are the largest contributor to our 'Purchased goods' footprint. These emissions relate to on-farm activity. Including inputs of seedlings, fertilisers, pesticides, water for irrigation, and land use change. It also includes emissions related to machines, operations and infrastructure used on farms.



WE MEASURE EVERYTHING FROM FARM TO FORK



HIGHEST IMPACT AREAS

Our first focus: Ingredients (89.6%) outweigh every other category combined.

That's why our 5-year plan leads with supplier-level emissions reductions.



INGREDIENTS

89.6% of total emissions (~9,750 tCO₂e) purchased ingredients are our single biggest hotspot

Total red meat footprint: ~4,340 t CO₂e



TRANSPORT

5.5% with 1.92% upstream to Oaklands and 3.58% downstream to customers



PACKAGING

14% of total emissions (recipe & box packaging; IFCO & recycled card focus)



WASTE

~27 tCO₂e / 0.22% of total footprint (food & packaging waste at HQ & pack site)

CLIMATE GOVERNANCE

All supported by external carbon consultants for methodology, measurement and validation



MEASURE EMISSIONS

Surveying Oaklands

Complete Scope 3 emissions baseline including Oaklands in-line with GHG Protocol

RESOURCE

Co-Packer, Supplier survey, Operations & External carbon consultant support



PUBLISH REPORT

Not yet published

Publish an annual climate report on the website including emissions data, progress against targets and key reduction initiatives

RESOURCE

Marketing & Brand (internal) website publication



SUBMIT SBTi

Working with Climate Partner

Work with our carbon consultants to submit Science-Based Target (covering scope 3) to SBTi for validation (following completion of full emissions baseline)

RESOURCE

Operations & External carbon consultant

→ Q2 2026

→ END 2026

→ 2027 -
(ANNUAL)

MEASURED IMPACT AREAS

Our first focus: Ingredients (89.6%) outweigh every other category combined.

ONGOING ANNUAL REVIEW

DEC 2027

DEC 2028

DEC 2030



14% IMPACT

PACKAGING

Increase participation in the IFCO reusable crate scheme to 70% across significant suppliers* and collaborate with WRAP on a roadmap for future action.

METRIC
% increase (weighted) of suppliers on IFCO scheme

POLICY REFERENCE
Procurement Policy - Packaging
WRAP

*IFCO trays cannot work for all product types as it may accelerate food waste for certain ingredients



3.5% IMPACT

DELIVERY

Increase last-mile EV deliveries by 10% by 2030, working with EV fleet partners where city coverage allows.*

METRIC
% deliveries via EV

POLICY REFERENCE
Transportation & Distribution Policy -
Carbon-neutral deliveries section

*baseline from 2025



89.6% IMPACT

INGREDIENTS

Integrate sustainability criteria into top procurement decisions through supplier selection and business review conversations.

METRIC
Top 5 ingredient procurement decisions assessed against sustainability checklist

REFERENCE
Procurement Policy - Supplier Selection
(Responsible Sourcing evaluation criteria) -
Buyer/supplier Meetings



71.1% IMPACT (of Ingredients)

ANIMAL PRODUCTS

Increase the sustainability of our menu by maintaining a 50% low-carbon recipe mix and strengthening engagement with dairy and red meat suppliers that adopt regenerative practices.

METRIC
% low-carbon mix menu + 3 pilots with regen ag

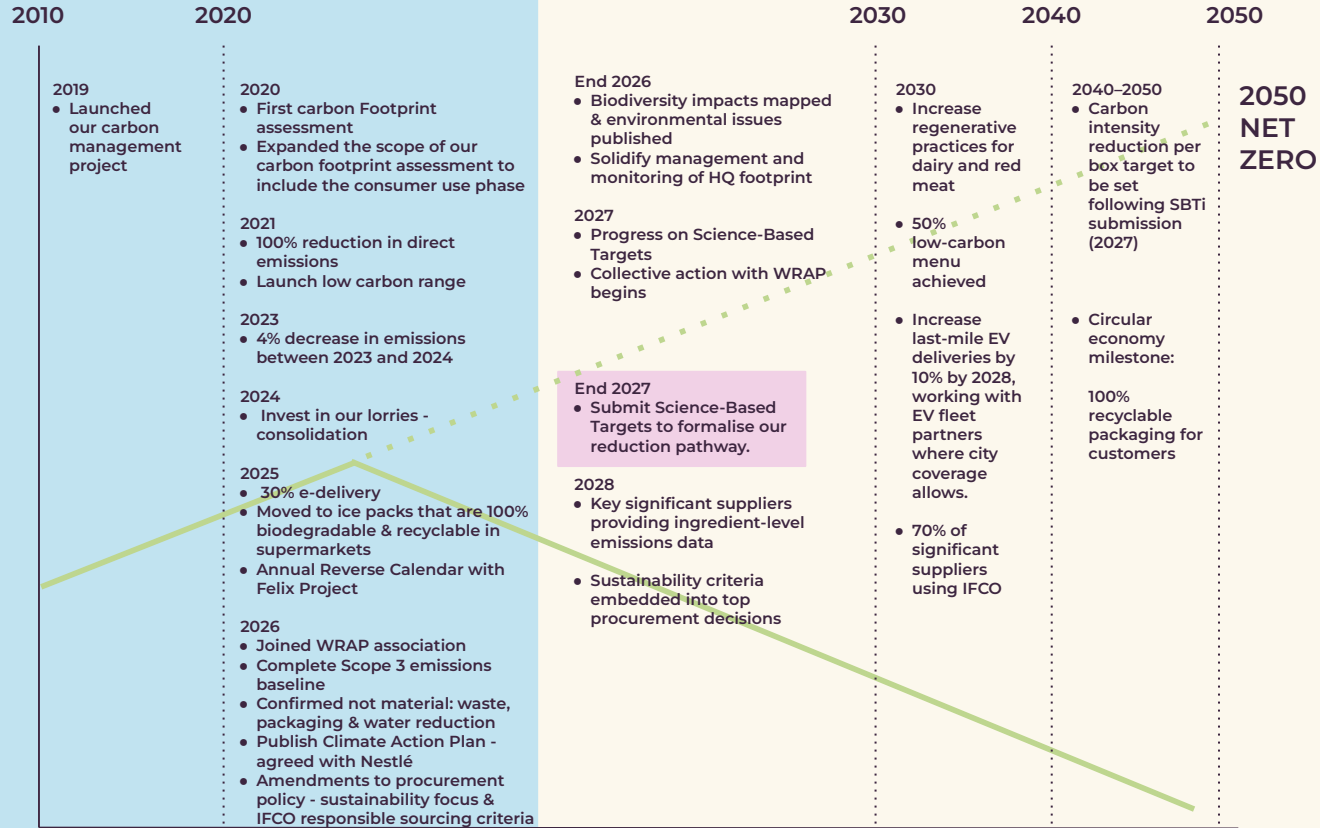
POLICY REFERENCE
Kitchen guidelines, Procurement Policy -
Sustainability & Responsible Sourcing (Brand
Standards: free-range, MSC, British meat)

TOWARDS NET ZERO

Our total carbon footprint is 10,877 tCO₂e (2024 baseline)

As part of the Nestlé group, we are aligned with Nestlé's commitment to halve emissions by 2030 and reach Net Zero by 2050.

As a small subsidiary, our contribution sits primarily in Scope 3 ingredient emissions and our roadmap focuses on the levers we can genuinely influence: menu mix, supplier engagement, and responsible sourcing.



SCOPE 3 ACTIONS BY FOOTPRINT AREA

Over the course of 5 years

OPERATIONAL EMISSIONS

- Continue to be powered by 100% renewable electricity
- Annual energy efficiency review by office manager at HQ & co-pack site

PACKAGING

- Continuing our reusable crate scheme with suppliers
- Mapping out the path to 100% recyclability by 2050
- Joined WRAP to improve our circularity



SUPPLY CHAIN & LOW-CARBON AGRICULTURE

- More movement towards low-carbon meals
- Strengthen partnerships with suppliers pursuing regenerative and other sustainable land management approaches
- Joined WRAP
- Continuing to invest in consolidating inbound logistics

DELIVERY EMISSIONS (LM)

- Moving more last-mile deliveries to electric vehicles
- Monitoring and sharing our delivery footprint openly



WHAT HAPPENS NEXT?

Building the foundations for measurement, action & impact

MEASURE & BASELINE

- Using customer insight to help drive down food waste and carbon emissions
- Gather supplier emissions data & tier their performance
- Complete full GHG footprint with Climate Partner on Scope 3 (inc. key suppliers & Oaklands)
- Conducted a supplier engagement plan training with procurement team

ENGAGE & PILOT SUPPLIERS/PROJECTS

- Buyers begin sustainability conversations with suppliers
- Partnering with suppliers on sustainability pilots
- Bringing our team and suppliers along through training and farm visits

ACT & SCALE

- Working towards clear, science-based reduction goals
- Scaling up what works
- Investing in circular and reusable systems via WRAP
- Sharing our progress publicly

→ NOW - Q2 2026

→ Q2 - Q4 2026

→ 2027 - FORWARDS