

NE ARE ARD

We are Ardo, Ardo Feeds the Future

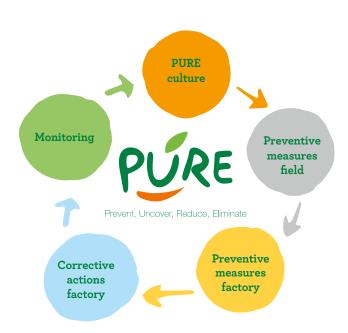
Ardo's ambition is to be the global sustainable champion in plant-based frozen food through innovation, fostering the environment, inspiring people and contributing to healthier living. We translate this ambition in the new sustainability logo: We are Ardo, Ardo Feeds the Future.

To make these ideas become reality, we have translated them into five practical goals: sustainable sources, food safety, eco-efficiency, engaging people and sustainable products & services.

Mimosa, Shine and Pure, our three sustainability projects, put these core values into practice, each in their own way. Our goals are more than just theory: we strive to implement them in everything that we do, from the fields to our customers.



Our crops are grown in the great outdoors. We are committed to creating products from the field, that are pure and free from any of nature's little surprises.



In our PURE programme, 'PURE' stands for 'Prevent, Uncover, Reduce and Eliminate foreign bodies', Ardo wants to do everything within its power to prevent foreign objects ending up in the products.

Preventive measures field



Correct use of the plant protection products. Inspection of the field, harvester and transport

Preventive measures factory



Line integrity inspection & release

Corrective actions factory



The right machines in the right place. High quality detection and elimination equipment

Monitoring



Regular inspection and maintenance of the machinery and surroundings

Pure culture



Order and discipline in the entire factory

We are committed to producing our products in the most hygienic conditions achievable. We continually challenge ourselves to meet the highest standards.



In our **SHINE** project, 'SHINE' stands for 'food **S**afety and **H**ygiene **IN** Evolution', where we set the bar at the highest level for **Good Manufacturing Practices (GMP)** and everyday operational hygiene at Ardo production sites.

Zoning



Restricted personnel and traffic flow in 4 different zones

Building & Equipment



Development of hygienic design principles with different departments

Cleaning & maintenance



Best cleaning practices and procedures

Monitoring



Environment, cleaning & product verification

Shine culture



Sharing best practices across the group



Striving for sustainable vegetable, fruit and herb production,

Ardo works closely with grower organisations supporting them to continuously develop more sustainable growing methods.



- Minimise impact of growing and harvesting on the **environment**
- Reduce use of **inputs**
- Contribute to personal safety and life quality of farmers and employees



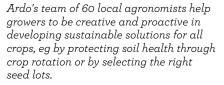
- Optimal **yields** of excellent quality vegetables
- Long term relationship with farmers
- Viable returns for our farmers
- Exceed our customers expections in terms of product quality



In everything we do, we consider the impact on the environment and people.











Precision sowing GPS steered Direct data-link with factory





Knowhow & technology:

- Oriented soil sampling to optimize the fertilization
- Determination of diseases outbreaks
- Maturity assessment
- Detection of weeds
- Manage irrigation
- Determine of the seeding rate and depth



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