

The background features a white textured surface with various chocolate-related items: a wooden spoon with chocolate chips, a whole almond, a small chocolate bar, a bowl of chocolate sauce, a broken chocolate bar, and several chocolate chips. A green leaf icon is positioned to the right of the main title.

SUSTAINABILITY REPORT

2023

Machu Picchu Foods S.A.C



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ABOUT THE REPORT

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The following report has been made within the Competitive Business Program framework, promoted by the Global Reporting Initiative, with the aim of promoting information transparency through the preparation of sustainability reports.

In that sense, we are pleased to present to you the fourth sustainability report of **Machu Picchu Foods**. The data assigned correspond to the management conducted from **January 1, 2023 to December 31, 2023**.

Our report is annual, being **2023** sustainability report the last one we presented. No modifications have been made to the content of the previous report this year.

If you have any questions, please contact machu.picchu@mpf.com.pe.

It is stated that this report has been made following the GRI standards references.



WELCOME LETTER

GRI 2-22



Fernando Guzmán Flores
General Management

In this fourth year that we publish our sustainability report, we are pleased to share with you the achievements, challenges, and commitments we have addressed over the past year in our ongoing sustainability journey. We are proud to present the results of our efforts and progress achieved that positively impact our stakeholders (employees, customers, communities, suppliers, shareholders, directors, among others).

At Machu Picchu Foods, we understand that sustainability is intrinsically tied to our purpose and core values. Therefore, we have adopted an sustainability approach, designing customized solutions that align with the specific needs of our environment, community and value chain.

As a Peruvian company, we have a unique and exciting responsibility to contribute to the growth and development of our country. In this sense, we reaffirm once again our purpose of "being the bridge between sustainable development of Peruvian cacao farming communities and the comprehensive development of our customers in the international chocolate and snacks industry", through our sustainability report 2023.

In 2023, we developed a strategic plan towards 2026, which includes our social and environmental impact initiatives as a essential topic . Among these, we highlight the matter of facing climate change with the goal of reducing our carbon footprint of our operations, promoting no deforestation and supporting the sustainable development of our communities.

In our environmental achievements, we implemented new recycling and reuse technologies. Furthermore, we implemented six Environmental Management Instruments (EMI) at our industrial sites, reflecting our commitment to rigorous environmental standards and our ability to effectively manage the environmental impacts of our operations. We also obtained ZIS Peru award for our participation in the "Development of Sustainable Industrial Zones in Peru" program. It should be underline that we have reached a significant milestone by identifying our sources of emissions and calculating our Carbon Footprint, obtaining the first award granted by MINAM for our headquarters in Pisco and Callao. Finally, Machu Picchu Foods continues to collaborate with our partner ANIQUEM, under the agreement to deliver our waste paper, cardboard and disused electronic devices, through an SW-

MC company authorized by MINAM. This collaboration strengthens our commitment to proper waste management and the promotion of the circular economy.

Regarding the social field, we have developed the program "I have a better housing with MPF", aimed at worker collaborators with more time in the company who have a home in vulnerable conditions. Program that allows them to change their infrastructure, improving their living conditions through an interest-free economic loan granted by MPF. In addition, we strengthened our Internal Opportunities Program, promoting the growth and preparation of our own workforce to take on new responsibilities. The "Refer a Friend" Program encouraged collaborators to participate in recruitment, recognized through internal campaigns and awards for successful referrals.

We want to emphasize that at Machu Picchu Foods we work tirelessly in our RIEE Culture (Responsibility, Innovation, Team, Excellence). A reflection of our safety efforts is the decrease in accidents at our Pisco headquarters compared to 2022.

At Machu Picchu Foods we understand the importance of investing in the skills development of our collaborators as a fundamental pillar for sustainable growth and operational excellence. Through the DOJO Program, we have implemented specific initiatives to strengthen skills and optimize workflow at our Zones headquarters. This training program is structured around two key certifications, designed to address the specific needs of two of our critical positions in the collection centers. Finally, the Nuwa Muun project has continued its work in 2023, positively impacting 25 women cacao farmers. This project focuses on increasing the productivity of their farms to achieve greater positioning and empowerment through the commercialization of their cacao crop. In 2023, more than 60 tons of organic

fertilizers were delivered. In San Martín and Ucayali regions, we implemented cacao solar dryers to benefit 10 producers, optimizing the cacao dehydration process and ensuring superior product quality.

We are committed to continue exploring new opportunities for improvement, innovating in our processes and promoting collaboration within our value chain and beyond. We firmly believe that together we can create a more sustainable and prosperous future for generations to come. Looking to the future, the commitment of Machu Picchu Foods is to continue improving our sustainable management.

Kind regards

Fernando Guzmán Flores
General Manager

ABOUT US

Machu Picchu Foods is the industry's leading manufacturer of single-origin cacao and chocolates in Peru. **For over 24 years**, we have passed on our passion for high-quality cacao and chocolate, meeting the customized needs of our customers. Our cacao, recognized worldwide for its fine and aromatic flavor profile, has established itself in the global market of premium chocolates, exporting the best Peruvian chocolate and cacao products to the world.

In cultivation fields, cacao beans are obtained directly from the production farms, working closely with more **than 5,000 family farms**, located in the Peruvian cacao valleys. We work closely with these farms to improve their production practices and guarantee the quality of the beans, providing them with

technical assistance programs and having **32 supply centers** distributed in the Peruvian valleys.

The production line ranges from raw cacao to finished products, satisfying all the needs of our customers. Premium chocolates around the world use our cacao products as ingredients, benefiting from our vast experience that allows us to offer customized cacao percentages and a wide variety of inclusions.

Our dedication and commitment to excellence at every stage of production guarantee cacao and chocolate products of superior quality, sustainable and adapted to the demands of the international market.



ABOUT US

ABOUT US

GRI 2-1, GRI 2-2 GRI 2-6, GRI 2-23

Organizational Details

GRI 2-1

Machu Picchu Foods S.A.C. is a Peruvian company constituted as a Closely Held Corporation. We are a food company, leaders in the manufacture and manufacturing services of cacao, chocolate, confectionery and related products. We provide innovative products designed according to the expectations and needs of our organization's stakeholders.

Our collaborators are the most valuable asset we have, therefore we care about their wellness and strengthen their talent towards growth and continuous improvement. Our productive activities promote and consider the care of the environment and surroundings, under a comprehensive approach of sustainable development.

With more than 24 years of experience, being producers of private brands at a multinational level. This has allowed us to develop the capacity, experience and know-how to meet the requirements of our customers around the world.

This is how our main headquarters where the Administrative offices operate is located in:

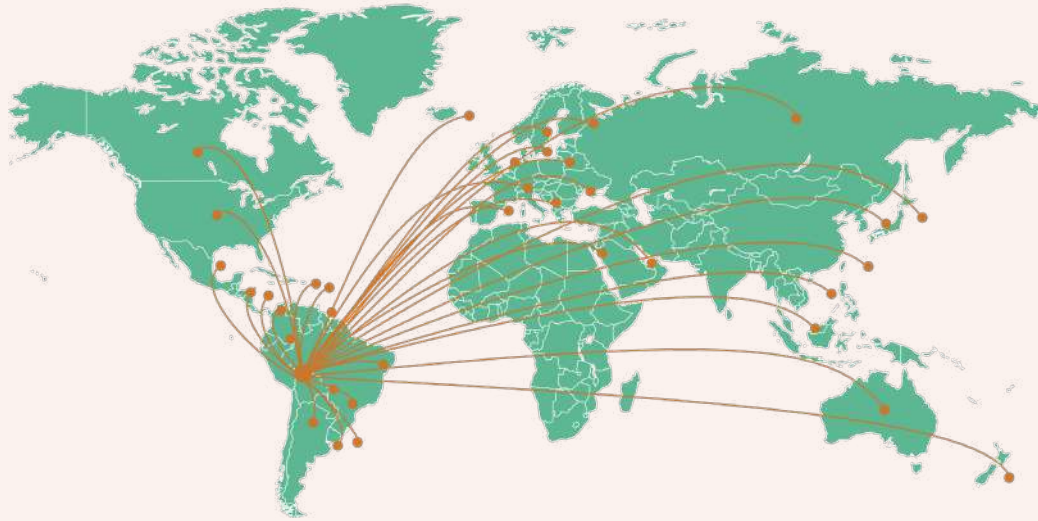
Av. Cádiz N° 206, San Isidro district, Lima - Perú

Machu Picchu Foods S.A.C. has also modern production plants located in:



A world class company

We export the best cocoa and chocolate products in the world



Calle Carbono N° 213 Urb. Grimanesa, Callao (Plant 1)



Calle Cuatro N°264 Urb. Grimanesa - Callao (Plant 2)



Carretera Panamericana Sur Km. 232 - Pisco (Plant 1)



Av. Fermín Tangüis N° 519 - Pisco (Plant 2)



We have also set up an extensive network of 32 (thirty-two) cacao bean collection centers in different production valleys, which allows us to ensure the supply of beans throughout the year. Finally, Machu Picchu Foods S.A.C. exports its products to more than 40 countries in America - Asia, Europe - Oceania, among others.

Activities, value chain and other business relationships

GRI 2-6

Machu Picchu Foods is the leading manufacturer in the cacao and chocolate industry, and we stand out in the global market as a tailor-made supplier in the cacao and chocolate industry, exporting to 44 countries, including the United States, Canada, Mexico, Colombia, Brazil, Chile, Argentina, Bolivia, United Kingdom, Germany, Netherlands, Italy, France, Poland, Estonia, Japan, Korea, Australia and New Zealand, among others.



“Tailor-made”
Supplier to

44
Countries



We collaborate
with more than

15
Thousand
Family
Farms



We have
**Particular
manufacturing
processes**

For our
customers’
needs



Our value chain starts at the cultivation fields, where cacao beans are harvested. After opening and shelling the fruits, we extract the pulp and seeds. Later, they go through fermentation and drying process, from where they come up with their characteristic aroma and brown color. We collaborate closely with more than 15,000 family farms, providing them technical assistance programs to improve their production practices and ensure cacao beans quality. Once the beans arrive at our facilities, we start the roasting and crushing process to transform them into cacao liquor. To obtain cacao butter, the cacao liquor goes through a filtration process, separating the particles that are then used to make cacao powder.

The subsequent process varies depending on the type of chocolate to be manufactured, allowing us to meet the specific requirements of our customers. Our vast experience allows us to offer customized cacao percentages and a wide variety of inclusions, ensuring the satisfaction of our customers in all their requirements.

1. Headquarters

Machu Picchu Foods S.A.C. has 3 production plants:

- ✔ **Callao Plant:** Manufacturing of tailor-made chocolates.
- ✔ **Pisco Plant 1:** Manufacturing of organic chocolates and cacao products.
- ✔ **Pisco Plant 2:** Cacao Products.

COMPANY	TYPE OF PRODUCT	QUANTITY	LOCATION
Machu Picchu Foods S. A. C.	Cacao products	1	Pisco 1 and Pisco 2
	Organic chocolates	1	Pisco 1
	Chocolates and tailor-made products	1	Callao

It also has 32 collection centers throughout the country, distributed as follows:

ZONE	CENTER
Jaen	1
Tarapoto	6
Juanjui	3
Tocache	2
Tingo María	7
Satipo	5

ZONE	CENTER
Ayacucho	4
Quillabamba	1
Madre de Dios	1



Conventional
Suppliers

7500
approx



Organic
Suppliers

12

Cooperatives/
Associations



Organic
Suppliers

4548

+ 134 certificates

2. Customers:

Our client portfolio includes approximately **350 entities**, including wholesale distributors, brokers, retailers and supermarkets.

3. Suppliers:

For us it is of utmost importance to have suppliers who provide the best services and products; and also they must have the certifications of greatest demand in the world market. This allows us to be competitive and attractive to our customers. Within our entire universe of suppliers, we consider suppliers to our farmers, collectors and/or companies of products or services. These are divided as follows:

- ✔ **Conventional Suppliers:**
7,500 approx.
- ✔ **Organic Suppliers Cooperatives/Associations:** 12.
- ✔ **Organic Suppliers:** 4,548 organic producers + 134 certified in Rainforest Conventional.
- ✔ For **organic cacao producers**, it is essential to fulfill **specific requirements** such as transition periods in the use of fertilizers and other organic supplies that are admitted in the cultivation parcels. These requirements are essential to ensure the **quality** and **sustainability** of the organic production.

In our commitment to sustainability, we apply a series of internationally recognized standards and certifications to ensure that our operations meet the highest environmental and social standards. To ensure compliance with and maintenance of these requirements, we have an strong and effective Internal Control System (CIS).

Our comprehensive approach through the Internal Control System ensures that organic cacao producers meet the necessary standards, promoting sustainable agricultural practices and the production of high-quality cacao. Currently, Machu Picchu Foods has the following seals:

Current Machu Picchu Foods seals



USDA/NOP Certification seeks to protect organic integrity and strengthen consumer confidence in the USDA Organic Seal. They consider the following aspects: Fraud Prevention Plan and risk-based supply chain traceability auditing to track products across multiple links in a supply chain.

Organic Agriculture Certification in Peru - Technical Regulation for Organic Products (RTPO) guarantees the organic condition of the so-called organic, biological or ecological products in the domestic and foreign markets, contributing to promote the sustainable and competitive development of organic production in Peru, from the producer to the final consumer.

EU Organic certification allows the organic products commercialization in the European Union, Switzerland, Norway, Great Britain and others that allow their commercialization within their territory under the EU Organic regulations.

The Argentine Organic certification allows the commercialization of its organic products in Argentina. Senasa is the competent authority responsible for supervising compliance the aforementioned official regulations, authorizing and auditing certification entities to control operators engaged in the production, processing and sale of organic products.

Japanese Agricultural Standards (JAS) certification is a set of Japanese national standards set by the Minister of Agriculture, Forestry and Fisheries (MAFF) in the fields of food, agriculture, forestry and fisheries. It allows the commercialization of its organic products in Japan.

The Rainforest Alliance Certification Program is an initiative aimed at improving the living conditions of local communities while protecting the environment. The RA seal indicates that the product was made using methods that support the three pillars of sustainability: social, economic, and environmental.

In this sense, **4,742 producers** certified in the following standards: Argentine Organic, EU/ NOP/JAS/RTPO/COR organic , Rainforest.

ZONE	CERTIFIED PRODUCERS (START 2023)	PRODUCERS WITH CERTIFICATION IN THE PROCESS (2023)	CERTIFIED PRODUCERS (CLOSE 2023)
Ucayali	416	75	491
Tocache	159	38	197
Tingo María	159	122	281
Tarapoto	1,179	304	1,483
Satipo	520	324	844
Juanji	191	182	373
Madre de Dios	57	33	90
Jaen	187	0	187
Ayacucho	586	210	796
TOTAL	3,454	1,288	4,742

4. Our Products:

In our organization, we proudly offer a wide range of products that are divided into the following main categories:



Cacao derived products:

cacao nibs, liquor, powder, butter, cacao cake, cacao bean.



Instant mixes:

brownie mix, muffin mix, pancake mix, pudding mix, super mixes, granulated, chocolate flakes, flavored drinks.



Chocolates:

drops, wafers, kibbles, chunks, bars, bonbons, bites, compound, Easter eggs, chips.



Wafers and confectionery:

Wafer sticks, cream wafers, mini-wafers, crepes, mini crepes, cones, dragees.



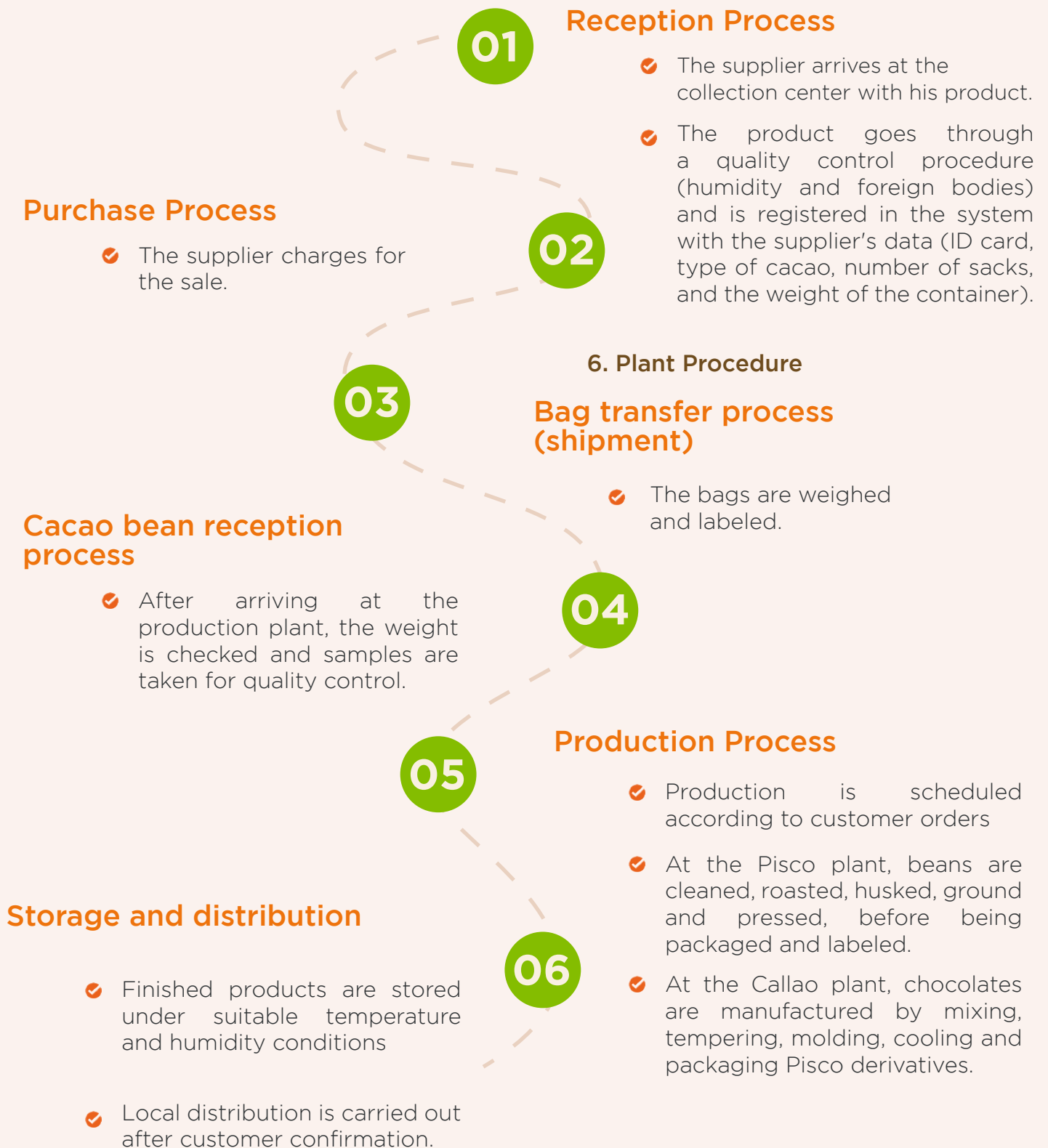
**Biscuits:
Cookies and wafers.**

Apart from these products, we have exclusive production lines for the manufacturing of products intended for special consumer segments, ensuring inclusion and accessibility. These lines include products that are Vegan, gluten-free, non-GMO, allergen free, sugar-free, Kosher and Halal. This diversification in our product lines reflects our commitment to innovation and

meets the different needs and preferences of our consumers, always maintaining the highest standards of food quality and safety.

5. Procedure in the collection centers:

It is subdivided into the process of service and purchase.



Fundamentals



Mission

To be the most agile, innovative and reliable supplier of value-added chocolates and snacks, while being responsible to the community, the environment, and our human talent.



Vision

To be the tailor-made solution for the chocolate and snack industry



Values RIEE Culture

- ✔ We are responsible
- ✔ We are innovative
- ✔ We are a team
- ✔ We are drivers of excellence

Policy commitments

GRI 2-23

Machu Picchu Foods has a Code of Business Conduct and Ethics that establishes the fundamental values and ethical principles, and guides all our activities and operations.

CENTRAL PURPOSE

To be the bridge between sustainable development of Peruvian cocoa farming communities and the comprehensive development of our customers in the international chocolate and snack industry.

FUNDAMENTAL PRINCIPLES

- ✔ **We establish strategic alliances** with our customers and suppliers
- ✔ **We promote innovation and flexibility** in the development of new products to satisfy our customers.
- ✔ **Turning Peru into a leading country** in the production of chocolates and snacks.

At Machu Picchu Foods, we are committed to:

OUR CUSTOMERS

We maintain high standards of quality control and traceability to guarantee our customers the quality and safety of our products, offering the manufacture of our exclusive products tailored to the customer.

OUR EMPLOYEES

Our value comes from the human capital we work with. For this reason, we care about the wellness of our employees by guaranteeing optimal working conditions that meet labor international standards and offering programs and benefits to improve their quality of life, such as work gymnastics, medical check-ups, sporting activities, among others.

COMMUNITY

We manage social media to inform and share our experiences with the community, working on establishing transparent and open communication channels to exchange ideas about our work and the cacao and chocolate industry.

ENVIRONMENT

At Machu Picchu Foods S. A. C., we are committed to environmental care and protection, as well as the sustainable development of natural resources. To this end, we periodically carry out environmental monitoring studies in our production plants in compliance with legal regulations; ensuring that our activities align with environmental protection standards.

OUR FARMERS

Machu Picchu Foods S. A. C. does not own agricultural lands, but has established close working relationships with the farmers who supply us with beans. This has allowed us to develop and manage Development and Sustainability Programs focused on promoting the cacao cultivation in all its varieties, both conventional and organic. These programs are based on a fair trade model and ecological sustainability, with the aim of improving farmers' incomes and quality of life.

CORPORATE GOVERNANCE

GRI 2-7, GRI 2-8, GRI 2-9, GRI 2-11, GRI 2-12, GRI 2-13, GRI 2-15, GRI 2-26, GRI 2-27, GRI 2-28

Employees and workers

GRI 2-7, GRI 2-8, GRI 405-2

By the end of 2023, Machu Picchu Foods S.A.C. was made up of **2027 workers**, between men and women, all of them working full-time. Most of our staff is concentrated in the Lima and Pisco facilities, due to the location of our main production plants.

We recognize that our employees are the organization's most valuable asset. Their contribution has been fundamental to our growth over the years. Thanks to their in-depth understanding of the business, our employees act with flexibility and innovation, identifying and developing the needs of our customers efficiently. For these reasons, we consider our human team as a strategic resource that deserves to be protected and constantly motivated.

In this sense, at Machu Picchu Foods, all of our employees are hired full-time, reflecting our commitment to job stability and the well-being of our workforce. We value diversity and inclusion in all areas of our company, and as such, we strive to ensure gender equity throughout our operations. We regularly break down employment data by gender and region to monitor and improve representation and equal opportunities. Below, we present the comparative detail of our staff composition by gender and region for the periods 2022 and 2023, where the growth in the number of women can be observed.



CONCEPT	2022		2023	
	MEN	WOMEN	MEN	WOMEN
Workers with a service agreement	0	0	0	0
Full-time workers	1,105	465	1,384	643
Callao	410	260	641	418
San Isidro	30	38	35	46
Pisco	457	131	499	131
Jaen	8	2	8	2
Juanjui	18	5	18	7
Kimbiri	35	4	40	5
Madre de Dios	5	0	5	
Quillabamba	2	1	2	1
Satipo	30	6	28	8
Tarapoto	44	8	47	11
Tingo María	48	9	43	12
Tocache	18	1	18	2
TOTAL	1,105	465	1,384	643

Regarding pay equity, we maintain a rigorous approach to ensure that all our employees are fairly compensated for their work, regardless of gender or geographical location.

We conduct regular assessments to compare the standard entry-level wage by gender with the local minimum wage, ensuring that there are no unfair disparities and that our employees are treated fairly and equitably in terms of remuneration. This commitment to

pay equity is fundamental to our organizational culture and reflects our dedication to fairness and equity in all our labor practices.

Below, we present a comparative breakdown of our staff composition by the ratio of the standard entry-level wage by gender compared to the local minimum wage for the periods of 2022 and 2023:

	2022		2023	
	MEN	WOMEN	MEN	WOMEN
Total Workers	1,105	465	1,384	643
Number of workers on minimum wage	69	116	152	154
Percentage of workers on minimum wage	6.24%	24.95%	10.98%	23.95%

Governance structure and composition

GRI 2-9

Machu Picchu Foods has a Corporate Governance structure composed of:

SHAREHOLDERS' MEETING	It is the company's highest authority. It meets at least once a year to evaluate social management and results.
BOARD OF DIRECTORS	It is the organization's main executive body. It is made up of seven (07) members designated by the Shareholders' Meeting and the position lasts for two (02) years. The Chair of the Board of Directors is elected by the Board of Directors. They meet monthly.
GENERAL MANAGEMENT	It is in charge of the administrative management of the company. It implements the decisions of the Shareholders' Meeting and the Board of Directors.
MANAGEMENT TEAM	It is composed of executives with specific functions according to the organizational structure of the company.

Likewise, Machu Picchu Foods SAC has committees that facilitate the relationship between the organization and employees, which are:

MANAGEMENT COMMITTEE	RISK COMMITTEE	CRISIS COMMITTEE
It is held monthly to discuss strategic, administrative, and management issues.	It oversees the review of financial, logistical, and production risks on a weekly basis. It is chaired by the General Manager.	It is held in emergency situations to make quick decisions and manage crises. It is chaired by the General Manager.

STRATEGY COMMITTEE

It reviews the Strategic Plan and advises the Board of Directors and senior management. It is held monthly to review proposals and strategic progress.

CHAIR OF THE BOARD

He chairs the sessions of the Board of Directors as well as the different committees of the organization, being primarily responsible for decision-making.

NAMES AND LAST NAME

Luis Fernando Guzmán Flores

POSITION

Chair of the Board of Directors - General Manager

At Machu Picchu Foods S. A. C., the highest governing body is the Board of Directors, which is composed of seven (7) members, as detailed below.

BOARD OF DIRECTORS COMPOSITION

DIRECTOR	POSITION	CATEGORY	TENURE	SIGNIFICANT POSITION AND RESPONSIBILITIES
Luis Fernando Guzmán Flores	President	Patrimonial	2014	Not applicable
Mauricio Olaya Nohra	Director	Independent	2014	Takes part in other boards in national private organizations
Robert Damian Priday	Director	Independent	2016	Takes part in other boards in national private organizations
Carlos Gonzales Taboada	Director	Independent	2019	Takes part in other boards in national private organizations
Carlos Velasco Carreón	Director	Independent	2021	Takes parts in other boards of directors in foreign organizations.
Luis Isaac Guzmán Ruesta	Director	Patrimonial	2014	Not applicable
Fernando Guzmán Ruesta	Director	Patrimonial	2014	Not applicable

Delegation of responsibility for managing impacts

GRI 2-13

Machu Picchu Foods S.A.C. operates under a robust Corporate Governance framework established in its Corporate Bylaws. According to these bylaws, the Shareholders' Meeting, in its ordinary or extraordinary sessions, designates and approves the delegation of representation authority to the General Manager, who holds primary responsibility for the management of the company.

The General Manager in turn delegates representation authority to specific regional executives and administrators to oversee various operational and strategic aspects, including administrative, financial, logistical, legal, and environmental management. This delegation of powers enables representation before both public and private entities, the execution of contracts within the legal framework, and participation in negotiations and judicial or extrajudicial conciliations, among other responsibilities.

In particular, the Legal Management assumes the representation and responsibility of the Environmental Management Instruments, as well as the maintenance and monitoring of the Environmental Management System and the System for the Prevention of Administrative Liability of the Legal Entity—Criminal Compliance.

As part of the delegated duties, those responsible for the different management systems submit quarterly reports on the processes, while monthly reports on the organization's economic and financial management are presented to the board of directors. In addition, annual reports on processes related to personnel, the environment, and production are submitted.



Conflicts of interest

GRI 2-15

Machu Picchu Foods S.A.C. ensures transparency and integrity during the appointment of directors, thus mitigating any possible conflict of interest. The highest governing body conducts an exhaustive verification to identify possible conflicts of interest among the selected candidates. This assessment includes a thorough review and consultation with third parties, focusing on the candidates' independence in decision-making and their lack of participation with other groups of interest that may cause a conflict of crossed interests.

In addition, it ensures that the directors are not linked to activities or participate in other boards that are not related to the corporate purpose of the company, thus guaranteeing their exclusive commitment to the interests of Machu Picchu Foods S.A.C.

Mechanisms for seeking advice and raising concerns

GRI 2-26

At Machu Picchu Foods S.A.C., Senior Management is responsible for optimizing prevention mechanisms and the allocation of resources for implementing the Management System for the Administrative Liability Model. This system, known as Compliance, has been established by Law No. 30424 with the purpose of preventing criminal risk and ensuring adherence to ethical principles in all organization activities.

To support these initiatives, we have external advisors specialized in anti-corruption practices, compliance with the Code of Business Conduct and Ethics, the Internal Work Regulations and the Management System, whose regulations govern our operations. These advisors provide guidance on the implementation of policies and directives necessary to maintain ethical business conduct.

Our Management System for the Administrative Liability Model includes a procedure of a complaint channel available on our website permanently.

(<https://www.mpf.com.pe/complaints/>).

This procedure allows any member of the company or associated third parties to file complaints anonymously, ensuring confidential handling in accordance with established processes.

In addition, we have established a Code of Ethics and Conduct approved by our Board of Directors, which sets the standards of conduct and ethics that guide our activities and operations. This Code of Ethics and Conduct, an integral part of our Administrative Liability Prevention System, is published on our website. Its compliance is mandatory for all employees and third parties associated with our operations.



The following details the content of the Code of Ethics and Conduct:



Compliance with these ethical policies and the Administrative Liability System are reinforced through annual training sessions for our employees. This ensures proper understanding and promotes a culture of compliance throughout the organization.

Compliance with laws and regulations

GRI 2-27

At Machu Picchu Foods S.A.C., we are fully aware of the importance of complying with current legal regulations. All our activities and the corporate purpose are executed within the established legal regulations. We strive to adapt our processes to the current legislation, ensuring compliance with civil, labor, and environmental regulations. As of the presentation date of this report, we have not incurred any significant legal non-compliance.

Machu Picchu Foods S.A.C. declares that it has not been fined any significant financial penalties by administrative authorities or any other entities related to non-compliance with labor, environmental, and tax regulations or laws. We carry out our commercial operations with a strong commitment to complying with the current national legislation in our country.

Membership associations

GRI 2-28

Machu Picchu Foods is affiliated with various entities that align with our interests and are strategic for our business:

NATIONAL SOCIETY OF INDUSTRIES	ASSOCIATION OF EXPORTERS (ADEX)	LIMA CHAMBER OF COMMERCE
<p>Our company takes part in the Food, Restaurants, and Related Industries, Fisheries and Aquaculture, Fertilizers and Detergents Committee (Confectionary sector) of the National Society of Industries as an active member in the sessions since 2019. We are currently working together on the development of tariff regulations. This collaboration seeks improvements from government authorities related to the food industry and manufacturing activities at the national level.</p>	<p>As members of the Association of Exporters, we take part in working sessions with various government institutions. Our participation is focused on contributing to issues related to the food export industry in the country. Adex represents exporters and importers, and our involvement in these working sessions is key to the development of the industry.</p>	<p>As members of this business association, we participate actively in evaluating solutions for various issues that the cocoa industry is facing nationwide. Our membership in Lima Chamber of Commerce allows us to collaborate on the improvement and sustainable growth of the cocoa industry.</p>
 <p>SNI SOCIEDAD NACIONAL DE INDUSTRIAS JUNÍN</p>	 <p>ADEX ASOCIACIÓN DE EXPORTADORES</p>	 <p>CCL FERIAS Y EVENTOS CÁMARA DE COMERCIO DE LIMA</p>

These affiliations reinforce our commitment to the sustainable development and continuous improvement of our operations and the sector in which we operate.

OUR SUSTAINABILITY APPROACH

GRI 2-29, GRI 3-1, GRI 3-2

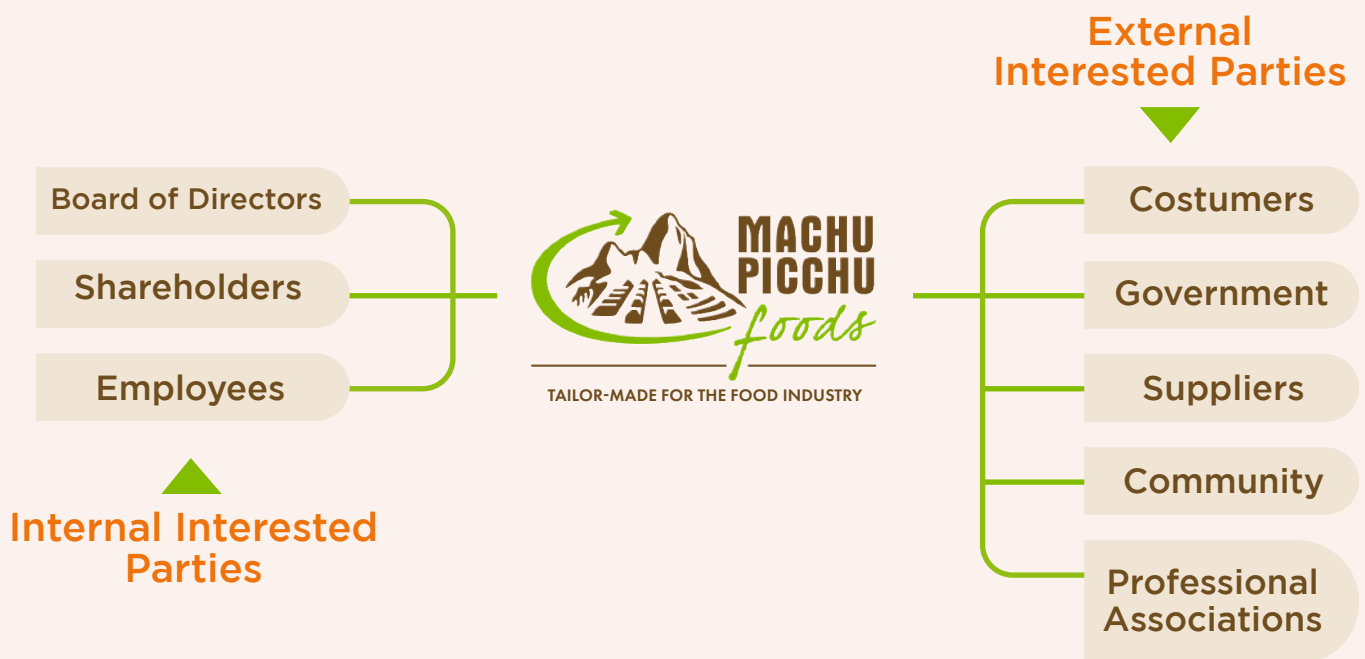
Approach to Stakeholder Engagement

GRI 2-29

Our stakeholders are fundamental to our organization, as their engagement is essential for achieving our goals and ensuring our long-term sustainability. Through a comprehensive approach, we address their expectations and demands to align them with our corporate strategy.

We maintain a detailed profile of our stakeholders, conducted in 2022 using information-gathering tools such as interviews and workshops to accurately identify material topics.

Heads of the different areas within the organization interact regularly with various stakeholders, both internal and external, thereby ensuring continuous and effective communication. This interaction allows us to better understand the expectations and concerns of our groups of interest, and adapt our strategies and operations accordingly to promote sustainability and responsible development in all our activities.



Process to determine material topics

GRI 3-1

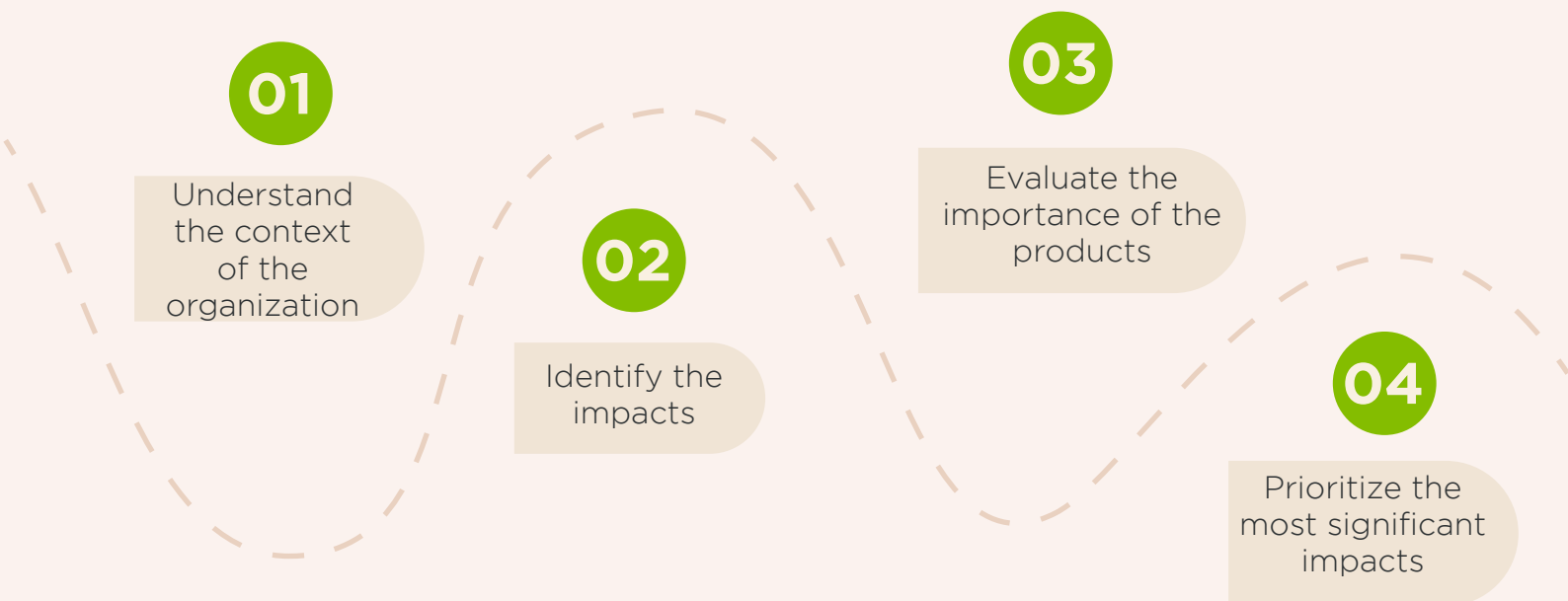
To identify our material topics, we have used several key inputs, including our strategic plan, market trend analysis, benchmarking with other companies in our sector, and stakeholders expectations evaluation.

Information is collected thoroughly and collaboratively. Through the Commercial area’s feedback, we have obtained valuable information from our customers. We also have the data from the Human Talent area about our employees, including labor environment analysis. As for our raw materials suppliers, such as cocoa, the Logistics area plays a crucial role, interacting directly with our suppliers in the collection centers of the jungle.

In addition, on the strategic level, we consider the feedback given by the Board of Directors along with the Management Committees to be aligned effectively with the business priorities. All of this allows us to understand the context

in which Machu Picchu Foods operates and to identify the impacts of its operations on both the social and environmental aspects.

After systematizing this information, we proceed with the evaluation and prioritization of these impacts. This multidimensional approach allows us to ensure that the identified material topics reflect both the expectations of our stakeholders and the organization’s strategic priorities, thus contributing to sustainable management and long-term value creation.



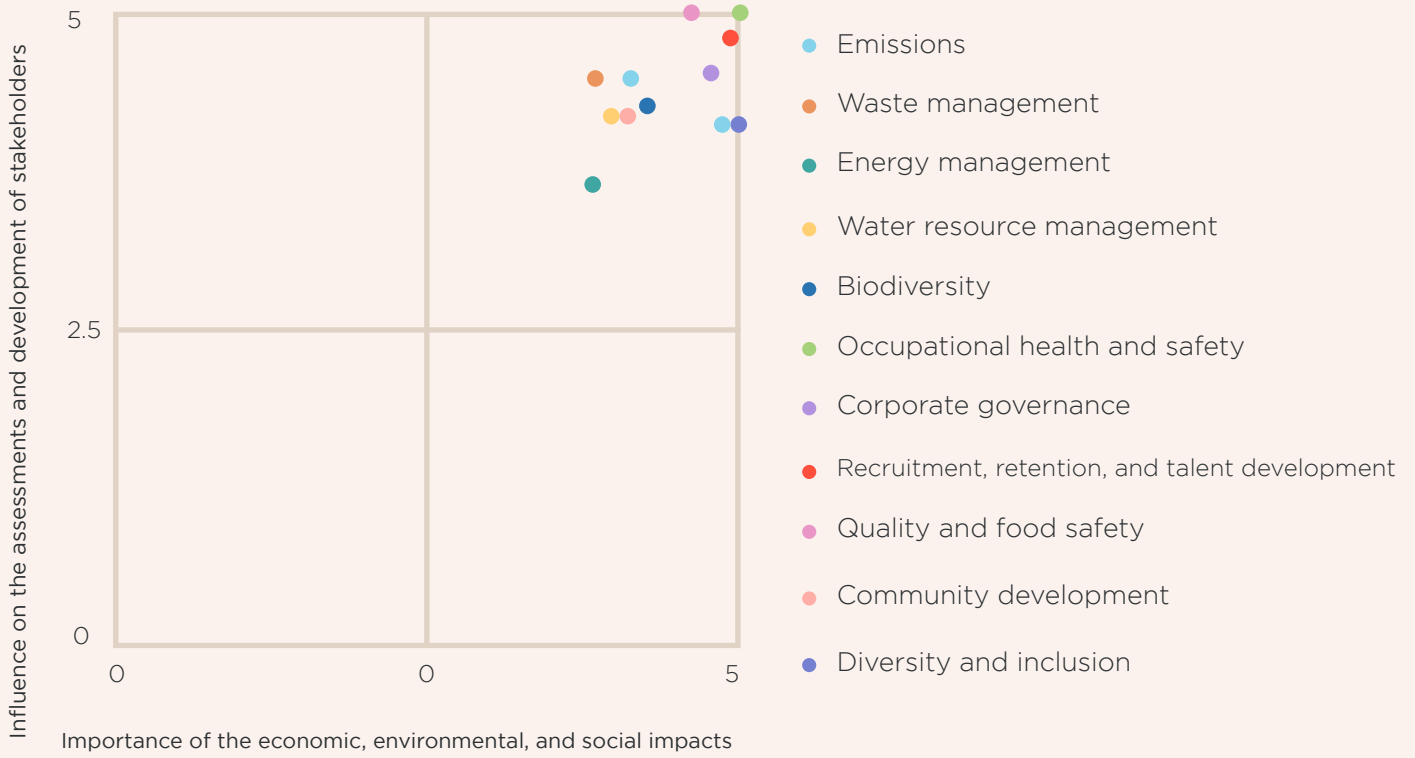
List of Material Topics

GRI 3-2

The following are Machu Picchu Foods S.A.C. material topics:

MATERIAL TOPICS		STANDARD GRI	STAKEHOLDERS
1	Emissions	305 - Emissions	Community, employees, customers, and government
2	Waste Management	301 - Materials	Community, employees, customers, and government
		306 - Waste	
3	Energy Management	302 - Energy	Community and employees
4	Management of water resource	303 - Water and effluents	Community, employees, and customers
5	Biodiversity	304 - Biodiversity	Community, employees, and customers
6	Occupational health and safety	403 - Occupational health and safety	Employees, board of directors, associations, and government
7	Corporate governance	205 - Anti-corruption	Employees, board of directors, associations, and government
		206 - Unfair competition	
8	Recruitment, retention, and talent development	401- Employment	Employees
		404 - Training and education	
9	Quality and food safety	416 - Customer health and safety	Customers, government, and community
10	Development of the community	406 - Non-discrimination	Suppliers, community, and customers
		408 - Child labor	
		409 - Forced and compulsory labor	
		413 - Local communities	
11	Diversity and inclusion	405 - Diversity and equal opportunities	Suppliers, community, employees
12	Economic impacts on the environment	203 - Indirect economic impacts	Employees, board of directors, associations, government, and customers

Materiality Matrix 2022



In this 2023 sustainability report, we address the same 13 material topics as last year. These topics reflect our response to market trends, stakeholder expectations, and our commitment to sustainability and corporate responsibility. Each topic has been identified and prioritized based on its relevance and impact on our strategy and operations.



ECONOMIC MANAGEMENT



ECONOMIC MANAGEMENT

MARKET PRESENCE

Material Topics Management

GRI 3-3

In 2023, Machu Picchu Foods S.A.C. implemented salary adjustments that considerably reduced the percentages of employees receiving local minimum wage. This effort is part of our commitment to pay equity and the continuous improvement of our employees' working conditions.

These measures are a significant step towards promoting an equitable and sustainable work environment, reaffirming our commitment to pay equity and the continuous improvement of our employees' working conditions. Machu Picchu Foods S.A.C. will continue working to ensure that all employees, regardless of their gender, receive fair compensation aligned with the local cost of living.



Ratios of standard entry level wage by gender compared to local minimum wage

GRI 202-1

Compared to 2022, when 69 men and 116 women were in minimum-wage positions, the number of employees receiving minimum wage has increased. In 2023, 152 men and 154 women have held minimum-wage positions.

Thanks to these efforts, we have achieved greater alignment with fair wage expectations,

reflecting our commitment to sustainability and corporate social responsibility. Wage redistribution has contributed to decreasing the proportion of employees who receive the minimum wage, thus promoting a fairer and more equitable wage structure for all genders within our organization.



INDIRECT ECONOMIC IMPACTS

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., our commitment to sustainable development and the well being of our communities is a fundamental priority. In line with this commitment, we highlight our actions in 2023 to improve infrastructure and services in the regions where we operate, especially in support of cocoa producers.

These investments are part of the **Nuwa Muun project**, which aims to implement infrastructure that optimizes cocoa production and improves working conditions for producers. This project aligns with our

sustainability strategy and is outlined in our sustainability policy. In this sense, the Nuwa Muun project is part of our efforts in developing cocoa-producing communities by promoting sustainable organic cultivation. These investments not only represent a commitment to improving infrastructure and services, but also to reinforcement producers' capacities and long-term economic sustainability.

Infrastructure Investments and Supported Services

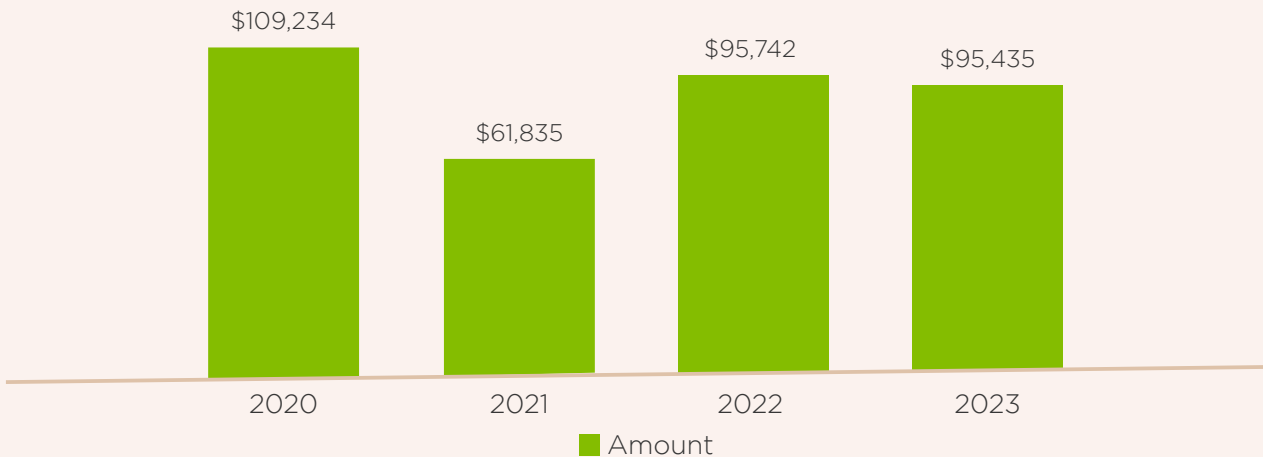
GRI 203-1

In 2023, our company invested \$95,435.26 in social projects to improve the infrastructure and living conditions of cocoa producers. These investments are part of the Nuwa Muun project, which includes the implementation of solar cocoa dryers and the provision of essential tools such as fermenters, chainsaws, and motor scythes.

also a significantly improving their working conditions and cocoa production results. The implementation of these projects has had a tangible impact on the quality of life of the producers by providing them with tools and resources that optimize their production processes and contribute to sustainable development in their communities.

These efforts have directly benefited 59 cocoa producers, providing not only equipment but

Infrastructure investments and enhanced services 2020-2023



ANTI-CORRUPTION

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we are firmly committed to integrity and ethics within our organization. This commitment is fundamental to our economic performance, as we ensure that all our employees are informed and trained to prevent and detect situations of corruption and bribery.

These assessments are crucial to ensure that our team is properly equipped to identify situations of corruption and bribery, as well as to understand the potential administrative, disciplinary, labor, and even criminal penalties associated with them.

To achieve this, we assess our employees' knowledge through on-site and online exams through our e-learning platform.

Communication and training about anti-corruption policies and procedures

GRI 205-2

To ensure integrity and ethics within our organization, we assess our employees' understanding of corruption and bribery. We conducted both in-person and virtual exams through our online training platform. These assessments ensure that our team is properly equipped to identify situations of corruption and bribery, as well as to understand the potential administrative, disciplinary, labor, and even criminal penalties associated with them.

At Machu Picchu Foods S.A.C. we regularly inform our employees about any updates or changes to our Code of Ethics, keeping them aware of our standards and policies regarding integrity and ethical conduct.

During the reporting period, we provided anti-corruption training to a total of 1,712 employees.

HEADQUARTERS	NUMBER OF WORKERS EVALUATED	PERCENTAGE
Pisco	641	100.00%
Other areas	257	99.2%
San Isidro	84	95.2%
Callao	1,067	52.4%

HEAD-QUARTERS	PERMANENT EMPLOYEES	APPROVED EMPLOYEES	%	PERMANENT EMPLOYEES	APPROVED	PERCENTAGE
Pisco	259	259	100.00%	382	382	100.00%
Other areas	87	87	100.00%	170	168	98.82%
San Isidro	279	276	98.92%	33	32	96.96%
Callao	356	105	70.50%	711	403	43.32%

Significantly, those employees with more tenure in the company demonstrated a strong grasp of this knowledge, with an average success rate of 92.00%. This highlights the commitment and understanding of our ethical culture among our more experienced staff.

ANTI-BEHAVIOR COMPETITENCE

Material Topics Management

GRI 3-3

Machu Picchu Foods S.A.C, in its firm commitment to integrity and fairness in the market, ensures freedom of choice for both companies and consumers. We are committed to fostering an environment of free, fair and fair competition, where all companies can participate on an equal terms. This involves not engaging in practices such as price fixing, discrimination, illegal agreements, or any other actions that restrict competition.

We recognize the importance of maintaining the confidentiality of commercially sensitive information and are committed to neither

disclosing nor requesting such information from third parties.

We evaluate quarterly the indicators of ongoing or concluded legal actions related to unfair competition, monopolistic practices, and any other matters affecting competition. These evaluations are conducted by the Management Committee, while the Board of Directors reviews them annually.

Legal actions for anti-competitive behavior, anti-trust, and monopoly practices

GRI 206-1

We categorically state that none of our shareholders, partners, directors, employees, or other representatives have violated antitrust regulations or engaged in anti-competitive practices. Our business decisions are made independently, based on commercial criteria and public market information.

As a result of our commitment to fair competition, we are not reported by competitors nor are we under investigation by competent authorities concerning practices that affect fair competition. These principles are reflected in our Code of Business Conduct and Ethics

Finally, we have established a complaints channel, available on our MPF Intranet, to receive potential complaints regarding anti-competitive practices, monopolistic practices, or any other behavior contrary to fair competition. To date, we have not received any complaints or faced administrative or financial penalties related to these issues.

ENVIRONMENTAL MANAGEMENT



ENVIRONMENTAL MANAGEMENT

ENERGY

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we are committed to preserving the biodiversity and ecosystems where we operate. We recognize the critical importance of this material topic, not only as an ethical imperative but also as a fundamental factor for ensuring the long-term viability of our operations and contributing positively to the environment in which we operate.

Our management of material topics focuses on four key pillars, each of which supports our commitment to biodiversity and environmental conservation.

We diligently monitor our emissions, ensuring that production processes do not compromise air quality in our neighboring communities.

01

We strive to ensure that our effluents are properly treated to meet legal standards and prevent contamination of nearby water sources.

02

We prioritize minimizing waste and its recovery through recycling and reuse practices, thereby reducing our environmental footprint and promoting the circular economy.

03

We implemented measures to efficiently use natural resources, reducing the consumption of water, energy, and raw materials, and promoting their responsible use throughout all our operations.

04

It is important to emphasize that our sustainability strategy is nurtured by a continuous commitment to improvement and adaptation to emerging challenges. In this regard, in 2023, six Environmental Management Instruments (EMI) were approved at our industrial headquarters, demonstrating our commitment to rigorous environmental standards and our ability to effectively manage the environmental impacts of our operations. This certification provides us with a solid foundation to maintain effective control over our environmental management, mitigate negative impacts, and prevent potential socio-environmental conflicts.

Looking ahead to 2024, we aim to update our sustainability strategy to incorporate new trends and challenges, such as environmental, social, and governance criteria, climate change, and the circular economy. This approach will allow us to establish new initiatives and KPIs that reflect our evolving commitment to biodiversity and environmental sustainability, ensuring that our operations continue to be socially and environmentally responsible in an ever-changing world.

Energy consumption within the organization

GRI 302-1

Our operation relies heavily on a variety of energy sources, including natural gas, liquefied petroleum gas (LPG), diesel, gasohol, and electricity. In 2023, at our Callao and Pisco plants, we recorded a total energy consumption of 193,911 gigajoules (GJ), with a significant 39% share coming from renewable sources. This data is important due to our concern for environmental conservation and the energy transition.

We highlight electricity consumption, which reached 74,529 gigajoules (GJ) in 2023, representing a 7% increase compared to the previous year. This increase is attributed to the gradual start-up of the cookie production lines at the Callao plant, highlighting the importance of monitoring and managing our energy consumption efficiently in line with the expansion of our operations. Below is a detailed breakdown of the energy consumption for 2023:

ENERGY SOURCE	ENERGY CONSUMED 2023	
	CALLAO	PISCO
NON-RENEWABLE	GJ	GJ
Natural gas	35,330	66,280
Liquefied Petroleum Gas (LPG)	1,530	8,260
B5 diesel (95% non-renewable)	6,755	350
Gasohol (92.2% non-renewable)	60	200
Gasoline	400	0
RENEWABLE	GJ	GJ
B5 diesel (5% renewable)	213	0
Gasohol (7.8% renewable)	4	0
Electricity	41,943	32,586
TOTAL	86,235	107,676

It should be noted that energy sustainability is a core commitment in our company. We are proud to report that the companies that provide us with electricity certify that it comes exclusively from renewable sources. In addition, in 2023, we received the ZIS Peru Award for our participation in the "Sustainable Industrial Zone in Peru" program. Thanks to this program and the support of various entities, such as the Ministry of Production, UNIDO, and funding from the Global Environment Facility (GEF), we were able to implement sustainable technologies at our Callao factory. Among these initiatives, we highlight the replacement of 6 chillers with state-of-the-art technology, which is projected to save 1,252.8 GJ per year compared to previous equipment. This type of action demonstrates our commitment to biodiversity conservation and the responsible use of energy resources. A detailed breakdown of annual electricity consumption is presented below.

ELECTRICITY CONSUMPTION	2022	2023
	GJ	GJ
Callao	32,447	41,943
Pisco	37,333	32,586
TOTAL	69,779	74,529

WATER AND EFFLUENTS

Material Topics Management

GRI 3-3

The management of material topics related to water and effluents is vital to our commitment to sustainability, especially regarding biodiversity and the preservation of water resources. In a world where access to clean water is increasingly scarce, it is imperative that we, as a company, take responsibility for properly managing this vital resource and minimizing our environmental impact.



Our industrial processes require significant water usage, placing us in a key position to lead initiatives for the responsible management of this resource. As part of our environmental plan, we provide training to promote responsible water consumption among our employees and we are committed to controlling the effluents generated by our operations. At our plants, such as those in Callao and Pisco, we implemented measures to ensure that industrial effluents are properly treated before being discharged into the sewer system

Callao Plant



At the Callao plant, we strictly comply with the Maximum Admissible Values (MAV) set by government regulations, thus ensuring water quality.

Pisco Plant



At the Pisco plant, we are in the process of implementing a Wastewater Treatment Plant (WWTP) to improve effluent management and prevent the alteration of the water quality in our environment.

In addition to effluent management, we also focus on reducing the consumption of drinking water in our operations. We implemented measures such as installing automatic faucets and raising awareness among employees about the importance of using water rationally both at home and in industrial settings. These actions not only contribute to the preservation of water resources, but also provide economic benefits by reducing the costs associated with water consumption.

Our goals include implementing a WWTP at the Pisco plant to minimize the risk of exceeding the MAV in effluents and reduce water consumption for domestic use to lower the costs of this service. Each year, we submit a declaration of non-domestic effluent generation to the Lima Drinking Water and Sewage Service (SEDAPAL, by its acronyms in Spanish), accompanied by a detailed analysis of the parameters established by the relevant authorities to assess our management in this area.

In summary, our water and effluent management is not only a fundamental aspect of our environmental responsibility, but also contributes to the conservation of biodiversity and the sustainable development of the communities where we operate.

Water consumption

GRI 303-5

Our commitment to sustainability and responsible management of water resources is a fundamental pillar of our organization. We acknowledge that water is an essential element in our production processes and for human well-being. Therefore, we strive to promote its efficient use and responsible management, in line with relevant regulations.

To uphold this commitment, we implemented a series of concrete actions:

01

PREVENTIVE AND CORRECTIVE MAINTENANCE

We conduct regular maintenance on our facilities and equipment to ensure optimal operation, thus minimizing water loss and maximizing efficiency.

02

STAFF TRAINING

We provide regular training to our team on sustainability, focusing on efficient water use. These sessions aim to raise awareness about the importance of preserving this vital resource.

03

AWARENESS

We promote a culture of environmental care at all levels of the organization through campaigns and informational materials, encouraging responsible use of resources and the reduction of environmental impact.

04

WATER FOOTPRINT CALCULATION

In line with our strategy, we have started calculating our water footprint to obtain the Blue Certificate, granted by the Peruvian National Water Authority, thus ensuring continuous improvement of our processes and responsible use of water.

05

GREASE TRAPS IN WASHING AREAS

At our Callao and Pisco plants, there are grease and solid traps, specifically installed in the washing areas for molds, trays, and equipment to improve the quality of the effluent before it is discharged.

06

EFFLUENT TREATMENT

Our Callao plant is equipped with a WWTP designed to treat the effluents generated by our production activities. Additionally, the technical and economic proposal from a specialized company for the implementation of a WWTP at our Pisco plant has been approved, to ensure that the effluents are treated before being discharged into the sewerage.

07

EFFLUENT MONITORING

Monthly monitoring of the effluents from our plants is conducted to ensure their quality and compliance with legal requirements. In addition, we are committed to proper effluent management by implementing measures such as grease traps, wastewater treatment, and constant monitoring to meet legal standards

During 2023, our water consumption increased by 14% due to a rise in production. This information shows how important it is to keep improving our water management practices to ensure efficient and sustainable use in all our operations.

WATER CONSUMPTION	FIGURES IN M ³	
	2022	2023
Public network	66,019	75,340
TOTAL CONSUMPTION	66,019	75,340

BIODIVERSITY

Material Topics Management

GRI 3-3

Machu Picchu Foods has a No Deforestation Policy, which shows our commitment to work hand in hand with our cocoa bean suppliers to preserve natural areas around cocoa production parcels, promote reforestation programs that allow for the regeneration of deforested areas, and train the communities surrounding collection centers in maintaining and regenerating the neighboring forests.

Our widespread presence in the Peruvian jungle makes us key players in the dissemination of this campaign. On our social media, we share visual information from the promoters of "Consequences" to raise awareness among our interest groups and young audience that follows us about the

importance of protecting our Amazon. This strategy allows us to amplify the message of environmental protection, reaching a wider and more engaged audience. Additionally, we have extended this awareness effort through our internal communication channels, ensuring that our employees are also involved in this campaign. By doing so, we promote an organizational culture that is conscious and responsible towards the natural environment, combining collective efforts to protect our invaluable Amazonian biodiversity.

The importance of this material topic lies in the urgent need to preserve the biodiversity of the Amazon, a vital ecosystem for global environmental balance. Our involvement

in campaigns such as "Consequences" showcases our commitment to sustainability and social responsibility, demonstrating that we can have a positive influence on the conservation of our natural environment and the environmental education of future generations.



Significant impacts of activities, products, and services on biodiversity

GRI 304-2

For the second year in a row, we joined the USAID's PREVENIR project's to raise awareness among young people about preventing environmental crimes, such as illegal logging, illegal mining, and wildlife trafficking, through our digital platforms. We have internally shared the campaigns with our staff, and they have engaged with the posts on social media.

In 2023, our employees from the Collection Centers participated in the lip sync of the Consequences song, along with more than 50 people from different organizations, who raised their voices for the Amazon.

This is how we have corporately involved ourselves and our followers in understanding the importance of the preventing environmental crimes and their effect on climate change. These actions have enabled not only corporate commitment, but also the active participation of our followers in understanding the importance of preventing environmental crimes and their impact on climate change.



EMISSIONS

Material Topics Management

GRI 3-3

As a fundamental part of our environmental commitment, we have implemented comprehensive emissions management strategies, conducting exhaustive monitoring and continuous training programs. In 2023, we reached a significant milestone by identifying our emission sources and measuring our Carbon Footprint, obtaining the first recognition granted by the Ministry of Environment for our sites in Pisco and Callao. This achievement reflects our commitment to reducing environmental impacts and promoting sustainable practices throughout our operations.

It should be noted that the gaseous emissions generated by our industrial activities are rigorously monitored and reported, complying with the standards set by the competent authorities such as the Environmental Assessment and Enforcement Agency (OEFA, by its acronyms in Spanish). Our annual environmental monitoring programs ensure that atmospheric emissions from fixed sources such as boilers, furnaces, and dryers remain within the Maximum Admissible Values, thus preserving air quality and mitigating our impact on the environment. In addition, we have implemented preventive

practices that include preventive maintenance plans for machinery and equipment, as well as specialized training for our maintenance operators. These measures not only help reduce our emissions, but also promote operational efficiency and workplace safety.

In line with international standards, we have identified and measured our Carbon Footprint using the Guidelines of Intergovernmental Panel on Climate Change (IPCC) and the terms of reference of ISO 14064-1:2018. This process has allowed us to quantify our greenhouse gas emissions, including CO₂, CH₄, N₂O, and HCF, and to establish strategies for their continuous reduction.

Although we have observed an increase in our Carbon Footprint due to the expansion of our production lines at the Callao and Pisco plants, we are committed to implementing additional measures to mitigate this impact and promote climate action within our operations.

GHG EMISSIONS	2022	2023
	tCO ₂ e	tCO ₂ e
Carbon Footprint	15,157.99	15,865.25
TOTAL	15,157.99	15,865.25



Direct (Scope 1) GHG emissions

GRI 305-1

Direct greenhouse gas (GHG) emissions from sources we own include various activities ranging from fossil fuel consumption in stationary and mobile sources to the management of air conditioning equipment, among others.

The following table shows our direct emissions (Scope 1):

GHG EMISSIONS	2022	2023
	tCO ₂ e	tCO ₂ e
Direct GHG emissions (Scope 1)	11,364.84	11,441.37

In 2022, we recorded 11,364.84 tCO₂e of direct GHG emissions, and in 2023, it slightly increased to 11,441.37 tCO₂e. However, aware of the importance of reducing our environmental footprint, we have implemented improvement projects. These projects include replacing R-22 refrigerant gas with more eco-friendly alternatives such as R-134, repairing air conditioning equipment, and fully transitioning to energy-efficient LED lighting. In addition, we are pleased to announce that we have obtained co-financing for the ZIS Peru project, which focuses on replacing six chiller units at our Callao Plant. This initiative will not only contribute to improving our operational efficiency, but also allow for an estimated reduction of 58 tons of CO₂e. These actions reflect our ongoing commitment to mitigating climate change and promoting sustainable practices throughout our operations.

Energy indirect (Scope 2) GHG emissions

GRI 305-2

Regarding indirect Greenhouse Gas Emissions, which include indirect emissions generated by the electricity purchased and consumed by the organization, the Green Certificate obtained in 2023 from the service provider company ENEL is a significant milestone. This ensures that the energy used during that period comes from renewable sources. This achievement demonstrates a real commitment to reducing the carbon footprint and moving towards a more sustainable energy model.

Reviewing the indirect GHG emissions data for 2022 and 2023, there is an evident increase in emissions during this period. However, it should be noted that this increase can be mitigated through concrete actions, such as awareness-raising activities conducted with employees. These activities focus on promoting resource-efficient practices to reduce emissions associated with energy consumption.

GHG EMISSIONS	2022	2023
	tCO2e	tCO2e
Indirect GHG emissions (Scope 2)	3,793.16	4,423.88

On the other hand, identified sources include informational sources (exclusions) are included: these sources are excluded from the carbon footprint report (not counted in the carbon footprint), but they can be estimated and presented for informational purposes. The following describes the two cases of sources that are excluded.

CO2 EMISSIONS, FROM BIOMASS BURNING	NON-KYOTO GHG
Gasohol and diesel contain 7.8% and 5% of biofuel and ethanol respectively; the burning of this biomass generates: CO2, CH4 and N2O. CO2 emissions are reported for informational purposes, while CH4 and N2O emissions are reported in the carbon footprint as biogenic sources.	Hydrochlorofluorocarbons (HCFCs) are reported for informational purposes and are not considered within the carbon footprint as they are non-Kyoto greenhouse gases. These gases are generated by leaks and recharges of air equipment.

GHG EMISSIONS	2022
	tCO2e
Biogenic sources	19.02
HCFCs (Hydrochlorofluorocarbons)	3,974.39

WASTE

Material Topics Management

GRI 3-3

For Machu Picchu Foods, comprehensive solid waste management is a critical aspect of sustainability and environmental responsibility. From generation to final disposal, specific measures are implemented to reduce, reuse and recycle waste, in line with the principles of the circular economy. This not only minimizes environmental impact, but also promotes efficiency and generates economic value by transforming waste into supplies for other industries. Concrete actions include the efficient management of waste generated in operations, staff training in proper handling techniques, and promotion of correct segregation. All this is done in compliance with the relevant national regulations, ensuring a solid legal framework for waste management. Collaboration with Solid Waste Operating Companies authorized by the Ministry of Environment ensures an adequate and responsible final disposal of waste, with rigorous controls to guarantee correct handling. It is worth mentioning that the company

keeps a detailed record of the waste generated, which allows for accurate tracking of corporate indicators and goals.

Waste generation and significant waste-related impacts

GRI 306-1

At Machu Picchu Foods, we promote waste management in a comprehensive way, through actions that align with our waste management hierarchy.

PROCESSES	TYPES OF WASTE	WASTE MANAGEMENT
Production	<ul style="list-style-type: none"> - Organic: chocolate, wafer, and cookies. - Others: cardboard boxes, plastic bags, jute sacks. 	Reprocessing or reuse
Warehouse Production Maintenance Administrative areas	<ul style="list-style-type: none"> - Paper and cardboard: office paper, cardboard boxes, reel cores, cardboard cones, paper bags. - Plastic: drums, stretch film, and plastic sleeves, plastic bags, polypropylene sacks, gallon containers, drums, hard plastic. - Metal: metal structures, cylinders or parts, steel, aluminum, copper cables. - Wood: pallets, furniture. - Hazardous: used oil. 	Recycling
Production	<ul style="list-style-type: none"> - Organic scraps: chocolate, wafer, cookies, others. - Organic cocoa waste: bean cluster, fallen cocoa bean collection, husk. 	Valorization
Production Maintenance Administrative areas	<ul style="list-style-type: none"> - Non-usable: sanitary waste, sweeping waste, reels, WWTP sludge. - Organic: organic waste from the cafeteria. - Hazardous: bio-contaminated waste, hazardous liquids, empty containers of inks and chemical products, others. 	Final disposal

Management of significant waste-related impacts

GRI 306-2

Recycling of paper, cardboard, and WEEE

Machu Picchu Foods reaffirms its commitment to our ally ANIQUEM, under the agreement to deliver our waste paper, cardboard, and electronic devices in disuse through a solid waste operating company authorized by MINAM. This allows them to continue their work of co-financing the comprehensive rehabilitation of child burn survivors through the proper management of recyclable waste. In 2023, we delivered more than 145 tons of reusable waste to Aniquem, earning first place in the "Recycle to Help" category of the IX Yanapay awards.

This also enabled us to create a positive environmental impact by preventing the felling of 2,436 trees, saving 76,397.1 kWh of energy and 38,664.9 gallons of water.

Recovery and valorization of solid waste

We reuse cardboard boxes, plastic bags and jute sacks used in our operations. Deteriorated waste is sold through a Solid Waste Operating Company. These are used as supplies for the manufacturing of other products. In 2023, we avoided sending approximately 34 tons of raffia sacks, 23 tons of jute bags, 145 tons of paper bags, 51 tons of wood, 22 tons of plastic waste, 124 tons of polyethylene, 135 tons of scrap metal and 3 tons of used oils, 22 tons of plastic waste, 124 tons of polyethylene, 135 tonnes of scrap metal and 3 tonnes of used oils.

Valorization of organic waste (scraps)

We sold 991 tons of organic waste (chocolate, wafer, cookie) for the production of animal feed.

Valorization of organic cocoa waste

In 2023, the production of natural fertilizer began using bean cluster waste and fallen cocoa beans from the Pisco production line. Around 24 tons of fertilizer were produced, which were later delivered to our allied farmers in the city of Satipo, to fertilize their cocoa crops.

Generated waste

GRI 306-3

In 2023, we generated 3,220.90 tons of waste, achieving a 67% valorization rate through commercialization and donation, thus reducing the amount of waste sent to sanitary or secure landfills (32% of non-usable waste and 1% of hazardous waste).

TYPE OF WASTE	2022		2023	
	WEIGHT (TN)	%	WEIGHT (TN)	%
Usable	1,501.90	70%	2,156.20	67%
Non-usable	636.20	29%	1,045.40	32%
Hazardous	19.10	1%	19.3	1%
TOTAL	1,132.70	100%	3,220.90	100%

SOCIAL MANAGEMENT

SOCIAL MANAGEMENT

EMPLOYMENT

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we are committed to implementing and executing responsible policies and practices in talent recruitment management. Our recruitment and selection process stands out for its clarity, transparency, and rigor, allowing us to have the best talent, which is considered the most valuable resource in our organization.

To ensure excellence in this process, we have the Personnel Selection Procedure, which details the necessary steps for the incorporation of new talent. This procedure is carried out in accordance with current hiring directives, policies and laws, ensuring that the selection of our employees aligns with the job requirements and our organizational culture. Thus, Machu Picchu Foods S.A.C. reaffirms its commitment to responsible and ethical management in talent attraction and selection, ensuring that each chosen employee contributes to the company's growth and sustainability.

Social Support Program

According to one of our material topics related to impactful employment for our staff, we have developed the 'I Have Better Housing with Machu Picchu Foods' program. This initiative is aimed at long-serving operational employees living in vulnerable housing conditions, allowing them to make infrastructure improvements. The program supports better living conditions for employees and their families through a financial loan provided by the company.

In 2023, we were able to support 14 projects

5 PROJECTS

Recipients were operational employees at the Callao plant.

5 PROJECTS

Recipients were operational employees at the Pisco plant.

4 PROJECTS

Recipients were operational employees at the Collection Centers.



They all received an 8,000 soles loan to improve their housing, which had a positive impact on both the employees and their families.



Labor Wellbeing receives applications from candidates and verifies that the requirements are met.



Labor Wellbeing conducts a home visit for those who meet the requirements and prepares a report.



Labor Wellbeing validates with the area Management the candidates to be considered for the benefit.



Labor Wellbeing presents the validated candidates' report to the Program Committee for prioritization and approval.



Labor Wellbeing informs the employee when their loan is approved and completes the corresponding forms.



Labor Wellbeing informs the Payroll area to make the deposit into the salary account.



New employee hires and employee turnover

GRI 401-1

During a period of expansion marked by the acquisition of national and international customers, there was a significant need to fill a large number of vacancies, especially in the production areas of the plants located in Callao and Pisco. In response to this challenge, the Personnel Selection area and relevant management teams developed and implemented innovative strategies to ensure all required positions were filled, while maintaining the integrity and established standards in the selection process.

Highlighting the importance of internal development, Machu Picchu Foods S.A.C. strengthened its Internal Opportunities Program, promoting the growth and preparation of its own workforce to take on new responsibilities. In addition, employee participation in recruitment was encouraged through the 'Refer a Friend' program, recognized through internal campaigns and awards for successful recommendations.

To enhance its appeal as an employer, the Employer Brand Project was launched with the goal of generating a positive and distinctive perception of the company, both to attract and retain quality talent. This project materialized in the creation of a Facebook page dedicated to job opportunities at Machu Picchu Foods, managed by the Internal Communication area, which publishes job postings and relevant events for employees.

In addition, strategic alliances were established with municipalities and other institutions, expanding the company's participation in job fairs and strengthening its presence in communities near its facilities. This approach not only contributed to the recruitment of new talent, but also generated employment in areas adjacent to the Callao and Pisco plants, strengthening the company's connection with its surroundings. In this regard, during 2023, Machu Picchu Foods successfully incorporated a total of 985 employees, reflecting the success of its recruitment and talent management strategies, demonstrating a continuous commitment to sustainable growth and excellence in human resources management.

Parental leave

GRI 401- 3

At Machu Picchu Foods S.A.C., our employees are entitled to parental leave, both men and women. These numbers reflect the company's commitment to the well-being of its employees by providing parental leave and supporting their return and retention in the workplace. The corresponding figures are detailed below:

PARENTAL LEAVE	GENDER	CALLAO/ PISCO	PISCO	COLLECTION CENTERS
Employees entitled to parental leave	Male	28	36	1
	Female	7	9	14
Employees who took parental leave	Male	28	36	1
	Female	7	9	14
Employees who returned after their parental leave	Male	20	29	1
	Female	1	3	14
Employees who remained with the company 12 months after returning to work	Male	20	12	1
	Female	4	0	8
Return to work and retention rate	Male	71%	33%	100%
	Female	57%	0%	57%

OCCUPATIONAL HEALTH AND SAFETY

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we believe that occupational safety and the well-being of our employees are our most valuable assets. This is reflected in our Integrated Management Policy and our strong commitment to providing safe work environments and high standards for carrying out our activities.

Our scope in occupational health and safety includes all Machu Picchu Foods' employees and extends to contractors, suppliers, customers, and visitors to our facilities.

Effective occupational health and safety management contributes to the good image and prestige of the organization, making Machu Picchu Foods S.A.C. an attractive and reliable place to work. We have ratified our commitment by achieving the international ISO 45001:2018 certification for Occupational Health and Safety Management Systems. This strengthens the trust of our customers and makes it easier to attract new customers.

Our health and safety management system is organized into three key areas:



Occupational Safety: Led by a Corporate Leader overseeing our plants in Callao and Pisco.



Occupational Health: Supervised by the Head of Social Welfare, with doctors and nurses at each site.



Emergency Response: Coordinated by the Head of Property Security, with emergency response supervisors at site.



All job positions include responsibilities related to occupational health and safety, as reflected in our integrated policy on quality, food safety, occupational safety and health, environment, and safe trade. This policy is reviewed annually by the management and department heads, and is approved by the General Management and the Occupational Health and Safety (OHS) Committee.

We have strengthened our safety policy by granting employees the right to suspend or refuse to carry out any activity that entails an imminent or potential risk to their safety. Additionally, it should be noted that our policies are shared in person at our facilities and online through corporate chats and our website. We

have the necessary resources for the implementation and maintenance of the safety and health management system, which includes the acquisition of personal protective equipment, training programs, emergency response equipment, brigade formation, and safety awareness and recreational activities. Communication on safety and health issues is facilitated through representatives on the OHS committee, daily inspections, and the Occupational Safety Program (OSP).

Our Programs



Occupational safety training



Safety inspections



Internal audits



OSH Committee Sessions



Leadership visits



Specific programs to reinforce a preventive culture

The occupational health and safety management system is audited annually, according to Law 29783 and ISO 45001:2018, and through audits by the Ministry of Labor (MINTRA, by its acronyms in Spanish). In line with this, in 2022, no Non-conformities were recorded. It is worth mentioning that the compliance indicators of the safety management system are presented monthly to the OHS committee and every six months to the management, fulfilling 100% of the OHS committee sessions and the semi-annual reviews by the management.

The results are communicated to the interested parties during the OHS committee sessions and to the managers' committee, with summaries distributed online to administrative staff and in print to employees on the production lines.



Occupational Health and Safety Management System

GRI 403- 1

Our occupational health and safety system strictly adheres to current laws and their amendments. To ensure compliance with these requirements, the legal area continuously monitors the applicable regulations, while the safety, health, and property areas work together to implement our activities in accordance with the established regulations. Some of the regulations we follow include:

- ✔ Occupational Safety and Health Law (Law 29783 amended by Law 30222).
- ✔ Regulation of the Occupational Safety and Health Law.
- ✔ Standards related to mandatory records of the Occupational Safety and Health Management System.
- ✔ Regulation of the Registry of Authorized Auditors for the periodic evaluation of the Occupational Safety and Health Management System.
- ✔ Regulation that Approves the Unified Registry of Information on Work Accidents, Hazardous Incidents, and Occupational Diseases.
- ✔ Protocols for occupational medical examinations and diagnostic guidelines for mandatory medical examinations by activity.
- ✔ Regulations and resolutions on the prevention and control of Covid-19 in the workplace.
- ✔ Procedure for the election of workers’ representatives before the occupational safety and health committees.
- ✔ Amendments to laws and regulations related to occupational safety and health.

To ensure that these legal requirements are met, we have created a series of internal documents that are registered in our master list. Some of our main procedures include:

<p>SO.MA. G.001</p> <p>Integrated Safety and Health Management System Manual</p>	<p>SO.PL.G.. 001</p> <p>Occupational Safety and Health Plan</p>	<p>SO.P.G. 001</p> <p>Hazard Identification, Risk Assessment, and Control Procedure (HIRAC)</p>
<p>SO.P.G.002</p> <p>Investigation, analysis, and reporting of occupational health and safety incidents.</p>	<p>SO.P. G 006</p> <p>Contractors Management</p>	<p>SO.P. G 010</p> <p>High-risk work procedure.</p>

Hazard identification, risk assessment, and incident investigation

GRI 403-2

At Machu Picchu Foods S.A.C., we are strongly committed to the safety and health of our employees through various initiatives and formal mechanisms. Our training programs include pre-operational talks and the constant updating of a bulletin board that emphasizes the importance of prioritizing safety. Employees are urged to stop any activity if physical or health risks are identified.

All company activities are systematically planned through Hazard Identification, Risk Assessment, and Control (HIRAC) matrices specific to each area which are updated annually. This ensures that all processes are aligned with the best safety practices. Likewise, since 2020, we have implemented the creation of visual safety maps for equipment, to more clearly and accurately identify associated hazards, thus improving our prevention capacity.

Regarding accident investigations, we have adopted an inclusive and collaborative approach, involving affected employees, area managers, and various support areas such as warehouse, quality and maintenance. This approach allows us to identify the root causes of incidents and establish effective corrective action plans.

Occupational health services

GRI 403-3

Our occupational health area is responsible for ensuring the physical and mental well-being of our employees, as well as preventing the occurrence of occupational diseases. This involves taking actions to identify, measure, and provide timely occupational medical surveillance of all risks impacting their health, thereby preventing long-term occupational conditions and diseases.

For this purpose, Machu Picchu Foods S.A.C. has an internal team, which is detailed below:

- ✔ One (01) occupational physician
- ✔ One (01) attending physician
- ✔ Two (02) nursing supervisors: one in Callao and another in Pisco
- ✔ Two (02) occupational health assistants in Callao
- ✔ Two (02) occupational health assistants in Pisco

The qualifications of our occupational health professionals are as follows:

01

Occupational Physician

Registered medical auditor, graduated from the Master's Degree in Occupational and Environmental Health with more than 5 years of experience in the industrial, administrative, and hospital field. He has a Diploma in Occupational Health, a course in functional tests, spirometry, and other related courses.

02

Attending Physician

Specialized surgeon, licensed and graduated in Oncology, with over 4 years of experience in the industrial, administrative, and hospital sectors. He has a Diploma in public management in progress and other courses related to Preventive Medicine and Medical Research.

Our doctors aim to detect work-related health issues, control risk factors, and prevent health damage to employees. They work based on the following objectives, all of which were fully achieved in 2023:

01

Maintain the prevalence rate of occupational diseases in Machu Picchu Foods S.A.C. employees.

02

Comply with the activities proposed in 2023 Occupational Safety Program

03

Monitor the health of the high-risk group (pregnant women / individuals with certain restrictions / COVID risk group)

04

Comply with occupational medical evaluations and deliver the results to Machu Picchu Foods S.A.C. staff.

05

Comply with the planned occupational health training and verify the effectiveness of Machu Picchu Foods S.A.C. employees

06

Monitoring COVID-19 confirmed cases

07

Share the results of the occupational monitoring findings

03

Nursing Supervisor

The nursing supervisors are licensed nurses, certified with a diploma in Occupational Health, and have over 5 years of experience in the industrial, administrative, and clinical fields. They also have several additional courses related to their profession. Their role is to lead the team of occupational health assistants, who report directly to them and manage changes and updates in the documentation related to the Occupational Health process.

04

Occupational health assistant

Occupational health assistants are graduates of technical nursing program, who provide support for health care, promoting the safeguarding of health and the protection of employees. They maintain close contact with employees, knowing their ailments promptly and attending to them immediately.

Worker training on occupational health and safety**GRI 403-5**

As part of our commitment to occupational health and safety, we have implemented a robust training program designed to equip our staff with the knowledge and skills necessary to adequately protect themselves and adhere to established safety measures.

Our training program is structured in two phases: initial induction and ongoing training. New employees receive health and safety induction talks before starting work, ensuring that they are prepared from day one. In addition, when they start in their specific positions, they receive an additional induction focused on the particular risks and protocols of their work area.

The mandatory Occupational Health and Safety content for the central sites in Pisco and Lima included:

- ✔ Hierarchy of Controls for Risk Reduction
- ✔ Safe Behavior and Safe Work
- ✔ Impact of Workplace Accidents
- ✔ Leadership and Responsibilities in Occupational Safety

THEME	TRAINING HOURS
Safe Behavior - Safe Work	2,015
Impact of Workplace Accidents	1,985
Hierarchy of Controls for Accident Prevention	2,234
Leadership and Responsibilities in Occupational Safety	2,055
TOTAL	8,289

The mandatory Occupational Safety and Health content for the zones included:

- ✔ Hazard Identification, Risk Assessment, and Control (HIRAC)
- ✔ Walking to Safety (Self-Care)
- ✔ First Aid
- ✔ Endemic Diseases

THEME	TRAINING HOURS
Walking to Safety	298
Endemic Diseases	315
Hazard Identification, Risk Assessment, and Control	295
First Aid	299
TOTAL	1,207

These trainings are given in person for the operational staff and online for the administrative staff, following a schedule established at the beginning of each year.

Besides the 4 mandatory training sessions per site conducted according to the Occupational Health and Safety program, additional training is provided by external consultants certified in high-risk work. This training is targeted at specific positions.

The following are the high-risk work topics identified:

- ✔ Hazardous Materials Training
- ✔ Work at Heights Training
- ✔ Hot Work Training
- ✔ Confined Spaces Training
- ✔ Lockout and Tagout Training
- ✔ Electrical Work Training
- ✔ Load Lifting Training
- ✔ Forklifts, Stackers, and Pallet Trucks Handling Training

The implementation of these trainings not only complies with legal regulations, but also reinforces our safety culture, fostering a work environment where self-care and safety awareness are paramount. By investing in the education and preparation of our employees, we ensure a safer and more efficient work environment, underlining our commitment to their well-being and to the sustainability of our operations.

Promotion of Worker Health

GRI 403-6

At Machu Picchu Foods S.A.C., we care about improving the health and well-being of employees at work, using the following means to achieve it.

- ✔ Improvement of work organization and workplace environment
- ✔ Promotion of employee participation in healthy activities
- ✔ Promotion of healthy lifestyle habits
- ✔ Encouragement of personal development

We care about the preparation, motivation and health of our staff. For this reason, we provide resources that promote safe behaviors and enhance healthy attitudes and conduct for both the work environment and the individual's social context.

We understand that human capital is the driving force of the company and the central axis upon which competitiveness and effectiveness are based. All these actions are aimed at creating a healthy environment and promoting healthy habits among employees, which will result in mutual benefits. We detail these actions as follows:

01

Online and on-site talks, and dissemination of health communications

Talks are given by our occupational doctors and Occupational Health personnel on a constant basis to all the staff of Machu Picchu Foods S.A.C on topics of physical health, mental health, preventive measures to avoid physical and non-ergonomic risks and other topics supported by external specialists. Also, communications related to health issues are disseminated through our different communication channels.

02

Participation in the Occupational Safety and Health Committee

Through these monthly sessions, compliance with Occupational Health indicators and other relevant health-related topics is presented, with the aim of proposing, coordinating, and implementing promotion and prevention actions.

03

Health Protocol Communication within the Company

Prevention and health promotion protocols are disseminated to ensure the support and self-care of each employee, improving their health and that of their families, and creating a safe workplace environment. This is coordinated with the Internal Communications area through established communication channels.

04

Occupational Health Care

Our employees can come to our facilities to receive first aid care in case of an accident, as well as for discomfort during the working day.

In our first aid facility, employees are evaluated, and if they require more specialized care, they are referred to their designated health center according to their social security coverage. The monthly average of medical care received in Pisco is 140, and in Callao, it is 154. Medical care for the collection centers is provided through teleconsultations, averaging 30 consultations per month.

05

Occupational Monitoring

According to our Occupational Health Program, monitoring is conducted for physical, chemical, biological, ergonomic, and psychosocial factors. These lead to action plans to correct deviations, which are addressed with the involved areas to implement corrective measures. If no deviations are found, the results are communicated to maintain and improve them.

06

Foodborne Disease Control

In order to comply with sanitary standards related to food handling, a control system is implemented to conduct laboratory tests for the prevention of foodborne diseases. This applies in our production plants in Callao and Pisco and each employee is monitored for compliance on a semi-annual or annual basis depending on their job position.

In case of observations, the employee is temporarily removed from food handling activities, and the occupational health personnel follow up so that the employee complies with his treatment and lifts the observation. After the survey and the approval of the Occupational Health area, the employee can return to his usual activities.

07

Health Protocol Communication within the Company

In compliance with current regulations, a control system has been implemented to carry out pre-occupational, periodic and exit medical examinations on employees, according to the protocols established for each profile.

- ✔ In the case of pre-occupational exams, these are scheduled by personnel selection. In this context, Occupational Health compiles the results to verify suitability for admission and to deliver these results.
- ✔ In the case of periodic examinations, the Occupational Health staff schedules them annually or biannually, depending on the position and profile. They then deliver the results to the employees and ensure compliance with the required standards.
- ✔ In the case of exit exams, they are administered upon written request from the former employee.

The company conducts a bidding process for the provision of occupational medical exams. Occupational medical centers must have minimum criteria validated by the Occupational Health area and with the corresponding accreditations and permits.

In addition, at Machu Picchu Foods S.A.C., we focus not only on health at work but also on the overall well-being of the individual and their family. For this reason, we offer voluntary health promotion programs and services.

1. Agreement with a clinic and an ophthalmology center

In coordination with the Labor Welfare area, agreements were arranged with the Cayetano Heredia clinic to obtain corporate discounts for the health care of our employees and their family members. In addition, an agreement was signed with Ética Ópticas to get discounts for the acquisition of glasses for employees and their families. An agreement was also signed with a Gym to access packages with a corporate discount to promote physical exercise and healthy living.



2. Vaccination Campaigns

Vaccination to prevent the spread of contagious, dangerous, and often deadly diseases. During 2023, vaccination campaigns were conducted against tetanus, influenza, COVID-19, and hepatitis.

3. Medical campaigns

In 2023, medical campaigns were conducted in coordination with various health institutions and with support from the Labor Welfare area. These campaigns aimed to promote disease prevention among employees and their families, including Pap smears, HIV testing, ophthalmological care, and nutritional assessments.



4. Mental health

During 2023, Machu Picchu Foods S.A.C. developed a Mental Health Care Program, which provides individualized psychological counseling through the services of an external psychologist. Additionally, talks, webinars and on-site or online workshops are held, which contributes to the care and mental well-being of our employees. At the end of 2023, 80 individualized counseling sessions were conducted.



5. Healthy eating

By the end of 2023, a Healthy Eating Program was developed, through which Machu Picchu Foods S.A.C. provides individualized nutritional counseling, talks, and monthly reviews of menus and diets for employees through the services of an external nutritionist. At the end of 2023, 56 nutritional counseling sessions were carried out.



6. Community Informational Talks

During 2023, community talks were held to inform the community about relevant information regarding the risks and preventive measures for infectious diseases.



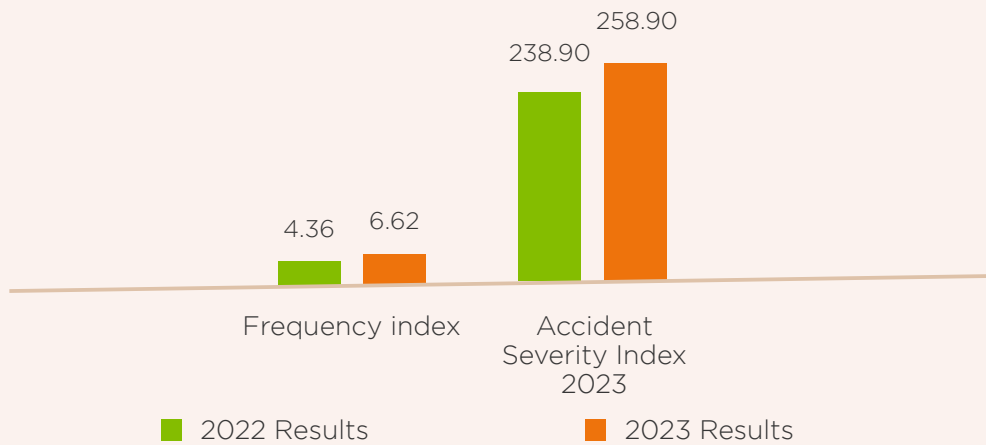
Work-related accidents

GRI 403-9

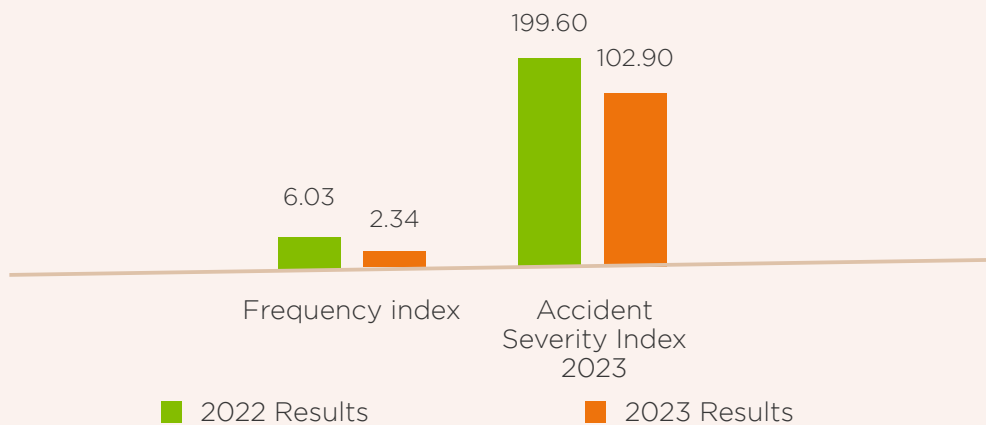
It is relevant to note that in 2023, the number of accidents at our Pisco plant decreased compared to 2022, reflecting our ongoing efforts to enhance safety. However, at our Callao plant, there was an increase in accidents, which drives us to intensify our efforts at that location to reverse this trend.

These efforts and mechanisms demonstrate our ongoing commitment to the safety and health of all members of Machu Picchu Foods S.A.C.

Accident rate 2023 - Callao



Accident rate 2023 - Pisco



Work-related ill health

GRI 403-10

As of the end of 2023, there have been no reported ailments, occupational illnesses, or fatalities related to the work performed. This is thanks to the ongoing management and actions we have been carrying out in collaboration with the involved areas.

EMPLOYEE TRAINING

Material Topics Management

GRI 3-3

For Machu Picchu Foods S.A.C., training and education are essential processes in the working life of our employees. This topic is crucial for our organization because it allows us to enhance the skills and abilities of each employee, fostering their professional growth and contributing to the development of our company. The impact of this approach is directly reflected in the performance of our employees and in the overall performance of our company, aligned with the achievement of our strategic objectives.

Our relationship with training is direct, ensuring that all employees have the necessary skills to perform their roles efficiently and add value to the services we provide to our clients.

Training and Education context at Machu Picchu Foods S.A.C.

We have a workforce composed of administrative and operational employees, with the latter being the majority. For this reason, we make constant efforts to expand the scope of our training to all workers, ensuring optimal performance and compliance with our objectives. Each year, we place a special emphasis on training our employees in the regulatory and compliance content necessary to carry out our production processes safely and with quality. Thanks to these efforts, we have complied 100% with the provisions of our clients and the legal regulations of our country, both for new and existing personnel.

Training Programs

Currently, we are laying the foundations to develop new technical training programs for key and critical positions during 2023 both at the operational and administrative levels. This will ensure the sustainability of our core processes and the availability of key talent to fill critical or leadership positions.



Management Approach and Components

We manage training through various programs and learning initiatives, including:

- ✔ **Leadership Program: Focused on the career development of our managers.**
- ✔ **Talent Training Program: Focused on the development of potential factors such as self-knowledge, determination, leadership and curiosity.**
- ✔ **Mandatory Training Plan: It includes legal requirements related to health and safety, production processes and quality, and specifications of our customers.**

These programs are carried out on-site or online, according to the established schedule. In addition we have a virtual learning platform that has regulatory content on Safety and Health, Quality, and Environmental issues.

To ensure the success of our training programs, we have our Training Policy, designed to enhance the skills and abilities of employees and optimize their performance. This policy covers all employees in the organization.

Accountability and Evaluation

At Machu Picchu Foods S.A.C., we invest the necessary resources for our employees to achieve the expected performance. Our leaders together with the Human Talent area are responsible for identifying training needs and gaps.

To ensure the quality of training activities, employees who participate in these internal or external activities fill a learning and satisfaction evaluation form.

These surveys allow the Training and Development area to:

Evaluate the quality of the learning-related product.

Maintain consistency among training providers.

Identify opportunities for future improvement.

This holistic approach ensures that our investment in training and education generates tangible benefits for both our employees and the company as a whole.

Average hours of training per year per employee

GRI 404-1

The following table shows the total training hours of all our employees in 2023, according to job category and gender.

JOB CATEGORY	GENDER	NUMBER OF EMPLOYEES	TRAINING HOURS	AVERAGE OF TRAINING HOURS
Administrative	Female	299	6,098	20
	Male	557	11,090	20
	TOTAL	856	17,188	20
Operational	Female	690	14,252	21
	Male	1,508	27,396	18
	TOTAL	2,198	41,648	19
TOTAL		3,054	58,836	19

In 2023, the average training hours for male employees in our organization were 20 hours for administrative staff and 18 hours for operational staff. Meanwhile, for female employees, the average was 20 hours for administrative roles and 21 hours for operational roles. This shows a slight increase from what was reported in 2021, where the figures were an average of 18.75 hours for employees in general.



Programs for upgrading employee skills and transition assistance programs

GRI 404-2

At Machu Picchu Foods S.A.C., we understand the importance of investing in the skills development of our people as a fundamental pillar for sustainable growth and operational excellence. Through the DOJO Program, we have implemented specific initiatives to strengthen skills and optimize workflow at our headquarters. This training program is structured around two key certifications designed to address the specific needs of two of our critical positions in the collection centers.

The first certification is aimed at our administrative staff. The modules and contents of this certification are designed to promote best practices in accounting and other administrative activities, essential for the efficient operation of the office and the management of the purchase of the cocoa bean.



This training not only improves the technical competence of our employees, but also ensures that our back-office operations are aligned with the highest standards of quality and efficiency.

The second certification is aimed at our field team which interacts directly with our producers in the various regions of the Peruvian jungle. This certification prioritizes training in activities related to farmer interactions, grain quality assurance, and field purchasing management conducted by our technical team. By focusing on these areas, we ensure that our staff is well-equipped to maintain strong relationships with farmers and ensure cocoa quality from the source.

The DOJO Program applies a methodology based on theoretical and practical learning modules, supported by a skills matrix. Not only does this structure make it easier to track and meet training goals, but it also helps identify new professional development opportunities for our employees.

The implementation of skills development programs such as the DOJO Program is essential to maintain Machu Picchu Foods S.A.C. competitiveness and sustainability. By investing in the continuous training of our staff, we not only improve the efficiency and quality of our operations, but also foster a dynamic and engaged work environment, where each employee can develop their potential to the fullest. This, in turn, contributes to the long-term success of our organization and the creation of shared value with our producers and communities.



Percentage of employees receiving regular performance and career development reviews

GRI 404-3

Our Performance Management area seeks to promote the integral development of our employees. It also allows them to recognize their strengths and weaknesses to create training programs and development plans, and to enhance their learning experiences in preparation for new challenges and opportunities.

In addition, this evaluation ensures that the strategic objectives of our organization are aligned with those of our employees, considering the different levels of impact of the areas and roles.

Below, we present the results obtained to date from our Performance Evaluation model for administrative and operational staff:

JOB CATEGORY	GENDER	NUMBER OF EMPLOYEES	TRAINING HOURS	TRAINING HOURS
Administrative	Female	192	190	99.00%
	Male	267	266	99.60%
TOTAL ADMIN STAFF		459	456	99.30%
Operational	Female	302	302	100.00%
	Male	818	818	100.00%
TOTAL OPS STAFF		1,120	1,120	100.00%
TOTAL		1,579	1,576	99.80%

It is worth mentioning that the evaluation for the 2023 period was initially conducted with the operational staff, followed by the administrative staff, which will soon be completed at 100%.

DIVERSITY AND EQUAL OPPORTUNITIES

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we consider diversity within our governing bodies and among our employees to be a fundamental issue. Diversity in terms of gender and age among employees, including board members, guarantees equal opportunities and promotes an inclusive work environment.

Managing this material topic is essential to us because it reflects our commitment to equity and inclusion. We have a diverse workforce, with employees of all ages and genders, capable of effectively performing the tasks required by the company. We use our SAP HCM system to manage diversity in governing bodies and employees. This system allows us to collect and analyze data on a monthly basis, facilitating the continuous monitoring of diversity indicators in the company.

The qualification of our employees is based on their experience and knowledge in their respective jobs. We evaluate the effectiveness of our diversity indicator through a mechanism that allows well-performing employees to move up in the company, regardless of their gender or age. What we truly value is the potential and the ability to take on

new responsibilities and roles. In this way, we ensure that our diversity management practices not only comply with our values of equity and inclusion, but also contribute to the professional and personal development of our employees, strengthening Machu Picchu Foods S.A.C. as a company committed to sustainability and respect for diversity.

In this regard, Machu Picchu Foods S.A.C. has a policy on diversity, equity, and inclusion. This policy outlines guidelines to ensure an inclusive work culture that values differences and diversity in all its dimensions. It ensures that there is no discrimination based on gender identity, sexual orientation, ethnic origin, age, disability, social and economic status, motherhood, region, or any other reason, providing equal professional opportunities for everyone.



Diversity of governance bodies and employees

GRI 405-1

In 2023, we collected and analyzed information on the composition of our workforce, focusing on gender and age diversity both on the Board and among our employees. Information has been gathered on the staff composition of the Board, including gender and age ratios.

	2020		2021		2022		2023	
DIRECTORS	WOMEN	MEN	WOMEN	MEN	WOMEN	MEN	WOMEN	MEN
From 18 to 30 years old	0	0	0	0	0	0	0	0
Between 30 and 50 years old	0	3	0	3	0	3	0	2
Over 50 years old	2	4	0	4	0	4	0	5

Regarding employee data, information has been recorded for all employees who have been part of our organization. The diversity of our employees is detailed as follows:

	2020		2021		2022		2023	
DIRECTORS	WOMEN	MEN	WOMEN	MEN	WOMEN	MEN	WOMEN	MEN
Employees	540	1,359	674	1,744	465	1,105	643	1,384
From 18 to 30 years old	213	532	281	735	164	393	266	571
Between 30 and 50 years old	314	759	374	936	279	635	348	730
Over 50 years old	13	68	19	73	22	77	29	83

The information collected allows us to have a clear vision about the diversity of our staff and commits us to continue fostering an inclusive and equitable environment. We strive to maintain balanced representation in terms of gender and age, thus ensuring that all voices are heard and valued at all levels of our organization.

NON-DISCRIMINATION

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we are deeply committed to respecting and promoting the rights of our employees, as well as addressing any negative consequences that may arise. This commitment aligns with our corporate values and our Code of Ethics and is reflected in the promotion of a non-discriminatory and equitable workplace culture.

We reaffirm equality between men and women, and promote labor relations based on respect and inclusion. Our goal is to attract and retain the best talent regardless of gender, religion, race, sexual orientation, or other differences. We believe that diversity is an enriching factor. For this reason, we have enhanced internal communication through various channels to promote plurality within our organization.

The importance of this topic lies in our commitment to responsible and ethical management of our human capital. Promoting equality and inclusion not only improves the work environment and employee satisfaction, but also strengthens the company's reputation and contributes to sustainable development. By ensuring a respectful and equitable work environment, Machu Picchu Foods S.A.C. not only meets its legal and ethical obligations but also creates a conducive environment for innovation and growth, benefiting all stakeholders.



Incidents of discrimination and corrective actions taken

GRI 406-1

Machu Picchu Foods S.A.C. had no complaints or lawsuits related to discrimination of any kind during 2023. We have an Internal Work Regulation, a Code of Ethics, and a Complaint Handling Procedure that promote respect, equality, and fair treatment within the organization.

CHILD LABOR AND FORCED LABOR

Material Topics Management

GRI 3-3

In Peru, the prevalence of child labor is alarming, ranking among the three countries with the highest rate in South America. Within this context, the agricultural sector stands out as one of the riskiest. In 2019, 52% of the children working in the country were engaged in agricultural activities. For Machu Picchu Foods S.A.C., the management of this indicator is of vital importance due to its internal and external impact.

Internally, child labor directly affects our economic performance, as it can result in fines and penalties in the cocoa production areas where we operate grain collection facilities, such as Amazonas, San Martín, Huanuco, Pasco, Ucayali, Junín, Ayacucho, Cusco, and Madre de Dios. Externally, child labor constitutes a critical violation of the national and international standards to which we voluntarily adhere, which are also demands of our major clients worldwide.

To mitigate these risks, Machu Picchu Foods S.A.C. implements a strict policy of non-employment of minors, both within the company and among the more than 4600 certified cocoa farmers and other local suppliers. This policy is disseminated and reinforced through training on social issues, aligning all parties with our principles. We recognize the importance of having

detailed information on the social issues faced by our farmers. Therefore, our certification program includes surveys on key topics such as child labor, family labor, school attendance, connectivity for virtual classes, access to clean water, access to electricity, and the need for external labor.

Certified farmers receive bimonthly visits from our technical advisors, who supervise cocoa cultivation and monitor compliance with human rights. Our internal control system for the certification program establishes corrective measures for any non-compliance, such as training and awareness-raising about the issue within the family and community. Machu Picchu Foods S.A.C. is committed to combating child labor, ensuring that our operations and those of our suppliers are conducted ethically and in accordance with the highest standards of social responsibility.



Operations and suppliers at significant risk for incidents of child labor and forced labor

GRI 408-1, GRI 409-1

Machu Picchu Foods S.A.C. reaffirms its commitment against child labor through an annually signed Bilateral Agreement with the farmers. This agreement is thoroughly explained by our technical collaborators in the areas before being signed. In addition, periodic field visits are carried out to monitor compliance. Throughout 2023, we conducted various training sessions for our technical collaborators in line with the requirements of the Rainforest Alliance certification.



As part of our commitment, we have monitored 3,065 producers in our program for additional certifications, in addition to those already monitored the previous year. During the evaluation of the surveys, the following has been found:



Evaluation data:

FIELD ASSESSMENTS	YES	NO	N. A	REMARKS
Evidence of child labor	0	3,065	0	No evidence of child labor has been detected
Evidence of forced labor	0	3,065	0	Freedom to work in all cases
Evidence of discrimination	0	3,065	0	No evidence of harassment has been detected
Evidence of harassment	0	3,065	0	N. A: Non-recruitment of personnel
Hiring staff under 18 years old	0	3,041	24	NO: No school-age children N. A: No children
Attendance of farmers' children at school	1,725	882	458	-
Drinking Water	139	0	0	-
Drinking Water + Electricity	334	0	0	-
Drinking water + Electricity + Internet connectivity	20	0	0	-
Drinking Water + Electricity + Internet Connectivity + Solar Panels	0	0	0	-
Electricity	454	0	0	-
Electricity + Internet Connectivity	49	0	0	-
Electricity + Internet Connectivity + Solar Panels	0	0	0	-
Internet connectivity	28	0	0	-
Internet connectivity + Solar panels	17	0	0	-
Solar panels	1,005	0	0	-

LOCAL COMMUNITIES

Material Topics Management

GRI 3-3

Machu Picchu Foods S.A.C. is committed to the sustainable development of the communities in which it operates. After prioritizing stakeholders, we have identified local communities as a key player. By supporting and empowering local communities, the organization ensures a stable and sustainable supply chain, while also contributing to their economic and social development.

The Nuwa Muun project, which means Great Woman in the Awajún language, exemplifies this commitment by focusing on the empowerment and sustainable development of women cocoa farmers. This project not only increases the productivity of their farms, but also strengthens the economic stability and improves the quality of life of these communities. Machu Picchu Foods' strategy focuses on providing technical assistance and resources that promote sustainable agricultural practices, as it directly impacts the farmer's well-being by improving the quality of their product. On the other hand, supporting sustainable farming practices and improving the quality of life of local farmers helps mitigate various risks, such as reliance on unsustainable farming practices that can damage the environment and negatively affect productivity in the long term. In addition, the economic and social well-being of farming communities reduces vulnerability to economic and climate changes.

The importance of this material topic lies in the need to support local farming communities, ensuring that their development is sustainable and that practices that harm the environment are avoided. Through initiatives such as Nuwa Muun, Machu Picchu Foods S.A.C. demonstrates its commitment to the economic and social well-being of its community partners, aligning with its corporate values and sustainability goals. In this regard, commitment to local communities is fundamental to its sustainability and social responsibility strategy. Even Machu Picchu Foods understands that sustainable development requires a continuous commitment and a long-term relationship with local communities. The company is dedicated to maintaining an open and collaborative dialogue with communities, ensuring that their needs and concerns are effectively addressed.



Operations with local community engagement, impact assessments, and development programs

GRI 413-1

1. 1.Nuwa Muun Project

The Nuwa Muun project, which means Great Woman in the Awajún language, has continued its work in 2023, positively impacting 25 female cocoa farmers. This project focuses on increasing the productivity of their farms to achieve greater positioning and empowerment through the commercialization of their cocoa crop. This effort is crucial for the sustainable development of these communities, as it improves both their economic stability and their quality of life.

In 2023, more than 60 tons of organic fertilizers were delivered, including sources of nitrogen (N), phosphorus (P), potassium (K), and microelements. This action, along with



constant technical assistance and training in pest management, fertilization, pruning, and post-harvest practices, has made it possible to avoid the use of chemical products and pesticides, thereby protecting the land and ensuring the economic sustainability of cocoa producers. The fertilization plan, based on a soil study, aims to improve farm yields, highlighting our commitment to sustainable agricultural practices.



2. Delivery of Tools and Fermenters

In the regions of Cusco, Ayacucho and Junin, 24 farmers benefited from the free delivery of essential tools for plant maintenance, pruning and harvesting. Equipment delivered includes 5 standard fermenters, 8 tool kits, 3 chainsaws and 8 motor scythes. These tools are essential for improving the efficiency and productivity of farmers, allowing them to manage their crops more effectively.



3. Implementation of cacao solar dryers for farmers

In the regions of San Martin and Ucayali, cacao dryers in the sun were implemented to benefit 10 producers. The drying domes provided optimize the cacao dehydration process, ensuring superior product quality by providing a uniform environment protected from rain.



CUSTOMER HEALTH AND SAFETY

Material Topics Management

GRI 3-3

At Machu Picchu Foods S.A.C., we are deeply committed to producing sustainable, organic, and conventional products, always maintaining the highest quality standards. We have three production plants: two located in the city of Pisco, in southern Peru, and one in the constitutional province of Callao. The management of material topics is a crucial aspect in our operation, as it directly impacts the health and safety of our consumers. This indicator is very important because the protection of consumer health and safety is fundamental, being a key objective of national and international regulations aimed at ensuring the production of safe food that does not cause harm.



Our customers expect products and services to satisfactorily meet the functions for which they are designed and that they do not pose a risk to health and safety. Stakeholders that exert a great influence in this regard include employees, managers, customers and consumers. In our Pisco plants, we process cocoa derivatives, cocoa powders with dry blends, chocolate and coffee.



Plant No. 01 in Pisco has differentiated production lines exclusively for manufacturing products for special consumer segments, such as those with Vegan, Gluten-Free, Non-GMO, Allergen-Free, Kosher Parve, and Halal certifications.

Plant No. 02 handles allergenic products and is certified as Kosher Parve, in compliance with all current regulations and adopting all necessary preventive measures.



The Callao plant produces a range of products, including chocolates, confectionery, instant dry mixes, wafers and cereal bars, cookies, as well as packaged nuts, seeds, and dried fruits.

At Machu Picchu Foods, we have two primary objectives in our food safety management system. The first one is to ensure the safety and authenticity of our products through the implementation of preventive measures across all processes, and the second one is to promote a culture of safety throughout the organization. Furthermore, we aim to exceed quality expectations, fostering trust and complete satisfaction among our clients by maintaining constant communication and assuming responsibility for our commitments.

The main indicators associated with these objectives are the number of safety and quality complaints and the percentage of trained personnel in these areas, both of which are measurable and quantifiable. These indicators allow us to continuously monitor and improve our practices to ensure maximum safety and consumer satisfaction.



Assessment of impacts on people's health and safety

GRI 416-1

At Machu Picchu Foods S.A.C., the safety and health of individuals are fundamental aspects. We have a highly experienced Applications Development team aligned with the needs of the market to create safe and sustainable products.

To ensure the safety, quality, legality, and authenticity of our products, we have implemented a robust Food Safety Management System in our production plants. This system includes various preventive

measures throughout the production process. In addition, our employees receive continuous training to carry out their activities safely.

At our Pisco and Callao plants, we have achieved quality and safety certifications and undergo annual audits to maintain and renew these certifications. Machu Picchu Foods S.A.C. demonstrates its commitment to food safety through the implementation and certification of a series of standards:

- 01
FSSC 22000 Standard
- 02
BRC Standard
- 03
Official Technical Validation of the HACCP Plan
- 04
FDA Registration Certification
- 05
HACCP Certification
- 06
Organic Certifications
- 07
Gluten Free Certification
- 08
Non-GMO Certification
- 09
Inspection of Non-Use of Allergens
- 10
Vegan Certification
- 11
Halal Certification
- 12
Kosher Certification



A team of technical professionals is responsible for monitoring and overseeing all scheduled activities in the Food Safety Management System, including:

01

Control of Entry of Raw Materials and Materials for production.

02

Control of the Production Process.

03

Food Safety Risk Analysis.

07

Internal and External Audits.

04

Regular Sanitary Inspections of the Production Line.

08

Monitoring of Non-Conformities

05

Environmental Monitoring of Pathogens

06

Allergen Control



Pisco Plant:

Esta es una traducción del certificado PE17/819942530
El sistema de gestión de seguridad alimentaria de

MACHU PICCHU FOODS S.A.C.

SGS

COD: PER-1-6687-48747
Carretera Panamericana Sur Km 232, Fundo el Sepaón, Pisco, Ica, Perú.

Se ha evaluado y certificado que cumple con los requisitos de
Food Safety System Certification FSSC 22000

El objetivo de la certificación para los sistemas de gestión de seguridad alimentaria consiste en los siguientes elementos:
ISO 22000:2018, ISO 22716:2019 e ISO 22000 Requisitos adicionales FSSC 22000 (versión 5.1)

Este certificado se aplica para el alcance de:
Elaboración de productos de cacao, cacao en polvo con mezclas secas, chocolates, bites de chocolate con salmón prepeado / ahumado, productos de café/licor basados en chocolate y café tostado para la industria alimentaria.

Food Category 09 - Processing of ambient stable products
Este certificado es válido desde 14 de marzo de 2024 hasta 10 de junio de 2025 y su validez está sujeta al resultado satisfactorio de las auditorías de seguimiento.
Fecha de emisión de certificación: 14 de marzo de 2024
Fecha de edición: 14 de marzo de 2024
Edición 7. Certificado desde: 20 de junio de 2017

Administrado por:
SGS United Kingdom Ltd
Broomers House Park, Broomers Park, Chesham, CH89 9HN, UK
t: +44 (0)1293 320480 - www.sgs.com

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Figura 1 | 1

Certificate PE18/819941127
The management system of

MACHU PICCHU FOODS S.A.C.

Av. Fermín Tangüis N° 519 Pisco, Ica, Perú

has been assessed and certified to meet the requirements of

HACCP

Hazard Analysis and Critical Control Point (CAC/RCP 1-1989 Rev 5 (2020))
del Codex Alimentarius

SGS

El alcance de este certificado es:
Procesamiento de granos de cacao, bits de cacao, licor de cacao / masa de cacao (crudo/destinado), manteca de cacao (crudo/destinado), torta de cacao (natural o alcalina), cacao en polvo (natural, alcalino y lecitinado), cacaos con mezclas secas - ensacados o no con vitaminas, cacaos con mezclas secas con adición de masa gelatinizada.

Processing of cocoa beans, cocoa nibs, cocoa liquor or cocoa mass (raw / standard), cocoa butter (raw / standard), cocoa cake (natural or alkaline), cocoa powder (natural, alkaline and lecithinated), cocoa powder with dry mixes: enrobed or not with vitamins, cocoa powder with dry mixes with the addition of gelatinized mass.

This certificate is valid from 11 May 2023 until 17 May 2025 and remains valid subject to satisfactory surveillance audits. Recertification audit due a maximum of 60 days before the expiration date. Issue a certified since 10 May 2016.

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Figura 1 | 1

2024

CERTIFICATE OF REGISTRATION

This certifies that:

Machu Picchu Foods, S.A.C.
Carretera Panamericana Sur km 232
Pisco, Ica
Peru

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioregulation Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp.

U.S. FDA Registration No.: 1464449900
U.S. FDA UFI (DUHS) No.: 93417211
U.S. Agent for FDA: Registrar Corp
144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioregulation Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective upon request and presentation of this certificate until December 31, 2024, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representation or warranty to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

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info@registrarcorp.com • www.registrarcorp.com

David Lenzar
Executive Director
Registrar Corp
Date: August 29, 2023
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2024

CERTIFICATE OF REGISTRATION

This certifies that:

Machu Picchu Foods S.A.C.
Av. Fermín Tangüis No. 519
Pisco, Ica
Peru

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioregulation Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp.

U.S. FDA Registration No.: 16719083120
U.S. FDA UFI (DUHS) No.: 934171079
U.S. Agent for FDA: Registrar Corp
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Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

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David Lenzar
Executive Director
Registrar Corp
Date: August 31, 2023
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Callao Plant:

Certificate PE17/819942428
The Food Safety Management System of
MACHU PICCHU FOODS S.A.C.

SGS

CODE: PER-1-5687-447024
Calle Carbono 213-215, Urb. Grimanesa, Callao, Perú.

has been assessed and certified as meeting the requirements of
Food Safety System Certification FSSC 22000

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS22002-1:2009 and Additional FSSC 22000 requirements (version 5.1).
This certificate is applicable for the scope of
Manufacture of confectionery products based on chocolate and its substitutes, candies, wafers with or without filling with
additives, dipped or not, powdered sugar, instant dry mixes. Manufacture of salty and sweet cookies, whether or not coated with
chocolate or their substitutes with or without additives, nut bars and cereals with or without dehydrated fruits dipped in chocolate.
Mixing and packaging of nuts, dehydrated fruits and seeds. Cookies and cocoa powder packaging.




Food Category 01V - Processing of ambient stable products
This certificate is valid from 05 February 2024 until 16 March 2025 and remains valid subject to satisfactory surveillance audits.
Date of Certification decision 05 February 2024
Issue Date: 06 February 2024
Issue 7. Certified since: 17 March 2017

Jonathan U. Hill

Authorized by
Jonathan Hill
Global Head - Certification Services

SGS United Kingdom Ltd
Rosemead Business Park, Epsom Park, Cheshire, CH65 3EN, UK
t +44 (0)151 262-8888 - www.sgs.com

Authenticity of this certificate can be verified in the FSSC 22000 database of certified organizations available on www.fsc22000.com.

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Page 1 / 1

2024

CERTIFICATE OF REGISTRATION

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Machu Picchu Foods S.A.C.
Calle Carbono 213
Urb. Industrial Grimanesa
Callao, Callao 07041
Peru

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioregulation Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp.

U.S. FDA Registration No.: **16321894906**
U.S. FDA UFI (DUNS) No.: **664801299**
U.S. Agent for FDA Communications: **Registrar Corp**
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Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

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David Lennarz
David Lennarz
Executive Director
Registrar Corp
Dated: August 22, 2025
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GRI CONTENT INDEX

STATEMENT OF USE	Machu Picchu Foods has presented the information cited in this GRI content index for the period from January 1, 2023 to December 31, 2023, using the GR Standards as a reference
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TAILOR-MADE FOR THE FOOD INDUSTRY