



CORPORATE POLICY

BEVERAGE AND FOOD LOSS

Version	Description of changes	Approval	Effective Date
1.0	Initial version	Miguel Ángel Peirano	April 2021

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1. Objective

The objective of this Corporate Policy is to establish the administration and management model to minimize beverage and food loss, as well as the relevant responsibilities.

2. Scope

This policy applies to Coca-Cola Andina and its divisions and subsidiaries, hereinafter referred to as the Company or the Operations, indistinctly.

The Operation's policies, standards and procedures must be framed within the guidelines established in this document.

3. Context

At Coca-Cola Andina, we are deeply committed to the 17 UN Sustainable Development Goals.

In particular, Goal 2 seeks to end hunger, achieve food safety, improve nutrition, and promote sustainable agriculture.

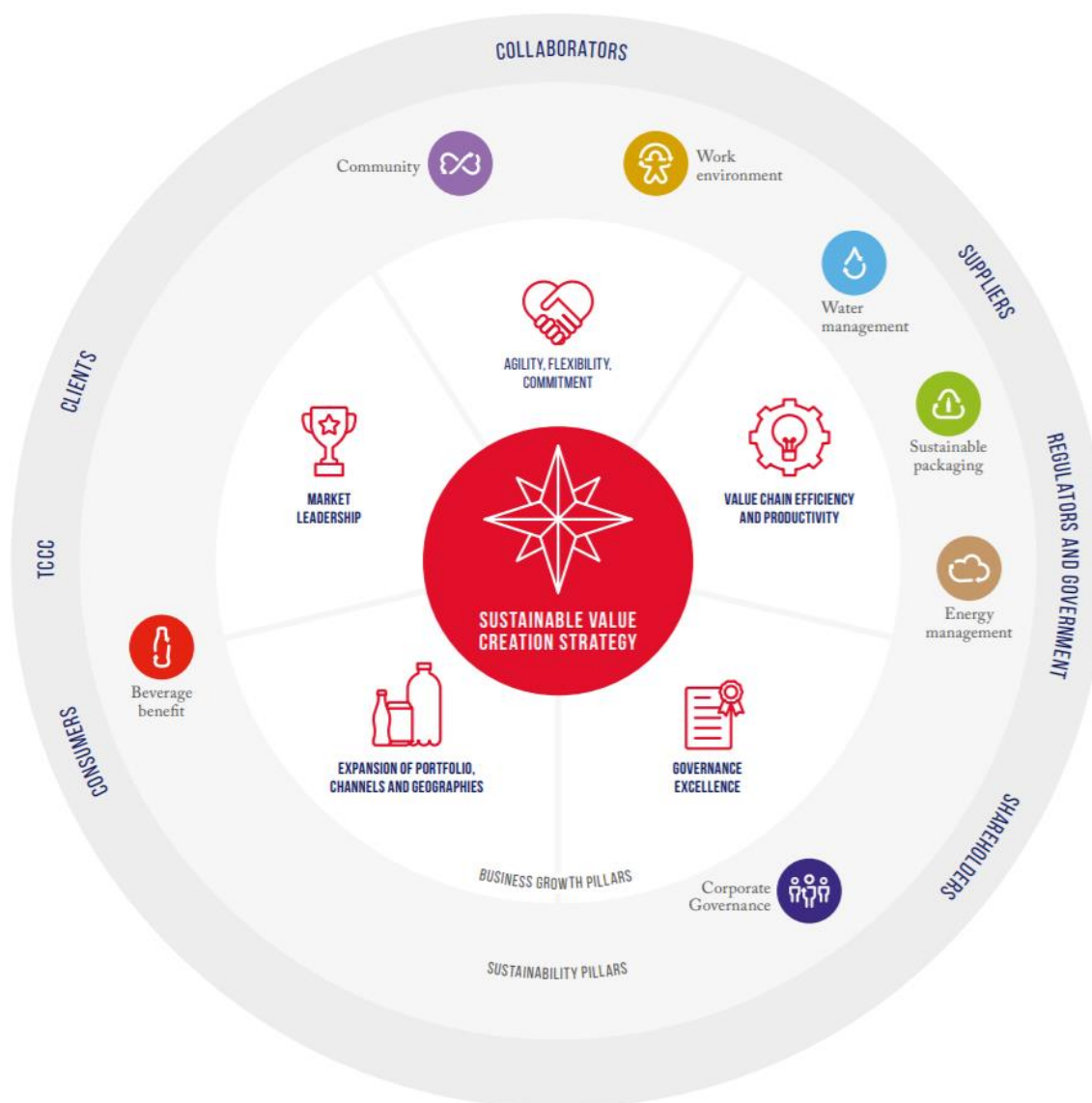
Zero hunger is a key part of building a better future for all, positively influencing the overall economy, health, education, equality, and social development. It enables human development, as extreme hunger and malnutrition are an obstacle to sustainable development, making people less productive and more prone to disease, so they are often unable to increase their incomes and improve their livelihoods.

To feed the estimated 2 billion people who will be in this situation by 2050, profound changes need to be made to the global food agricultural system. Poor harvesting practices, wars and food loss have contributed to food shortages.

At Coca-Cola Andina, our ambition is to create greater awareness of the need to reduce beverage and food loss within our own operations and throughout the value chain, and we are committed with our stakeholders to coordinate actions to prevent beverage and food loss.

4. Strategy and Principles:

At Coca-Cola Andina we are committed to reducing beverage and food loss through a clearly defined sustainable growth strategy; one of its pillars, the permanent search for efficiency and productivity in the value chain, has the reduction of beverage and food loss as its main objective, for which we have established action plans, associated programs, key indicators, and predefined monitoring routines:



Principles:

- Our focus is on analyzing beverage and food loss (finished product and ingredients) throughout our value chain, analyzing the root cause and the stage of the process in which they occur, establishing measurable objectives in the annual budget, as well as medium- and long-term objectives in each of the group's operations.



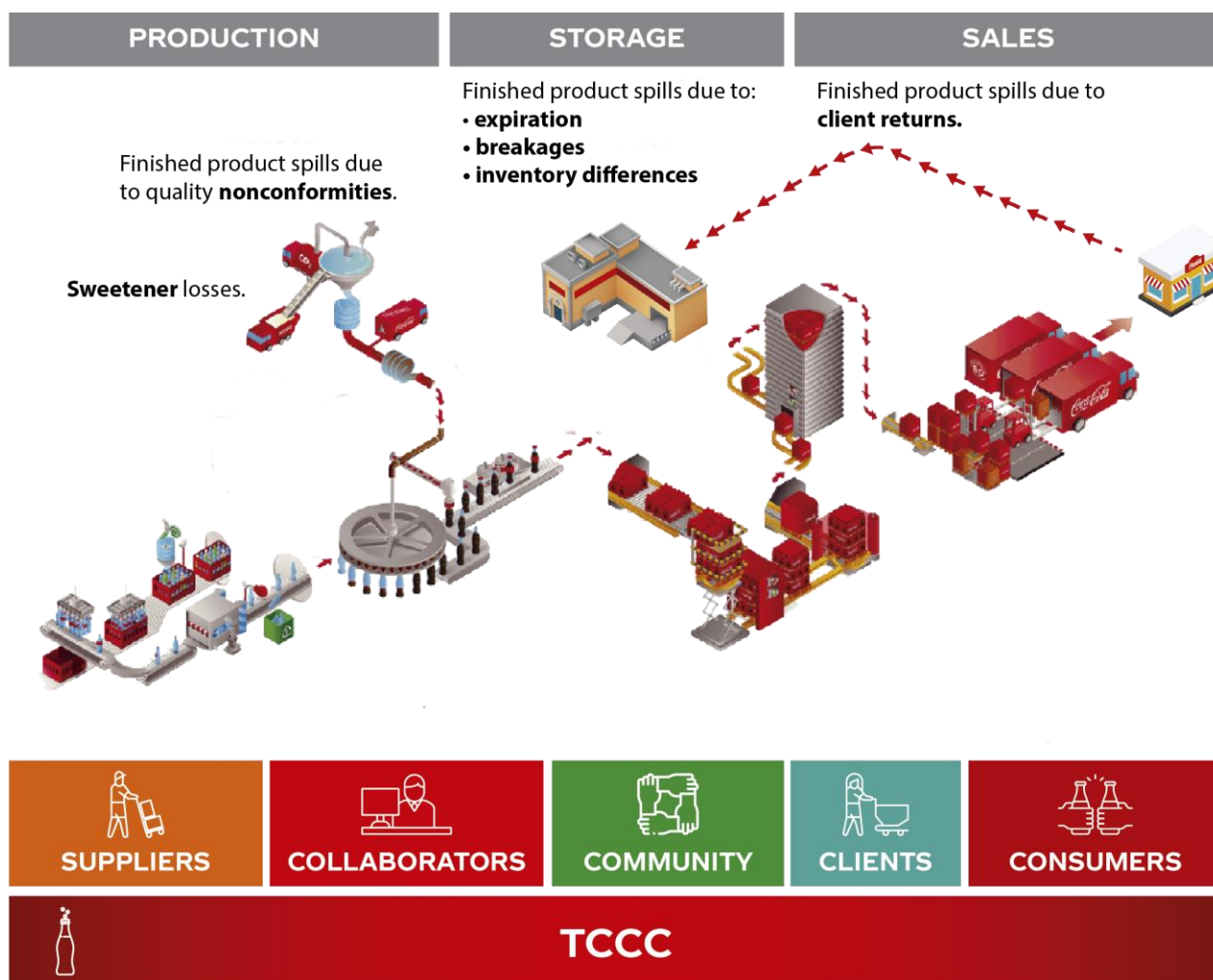
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- We establish plans and programs to reduce the total volume of beverage and food loss at every stage of our value chain:
 - Manufacturing
 - Storage
 - Distribution
 - Sale
- As an integral part of our management control and sustainability routines, we track the progress of the beverage and food loss along all relevant dimensions of the value chain. We have a dashboard (BSC) with key indicators to measure beverage and food loss and waste, breaking down loss volumes by food category, root causes and stage of our value chain where they occur. Results by operation are discussed with the Chief Executive Officer and members of the Management Team at the monthly results meeting, and at the aggregate level with the Corporate Sustainability Committee.
- We promote innovation and implementation of projects aimed at using the beverages and food loss for alternative uses.
- We carry out strategic partnerships and collaboration programs with relevant institutions and entities, such as Banco de Alimentos, to reduce the amount of beverage and food loss and waste and support the communities where we operate.
- We are committed to our stakeholders to coordinate actions that prevent the loss of beverages and food:
 - COLLABORATORS: Train employees to prevent food loss and optimize production;
 - SUPPLIERS:
 - To serve as a liaison with raw material suppliers to ensure that raw materials are produced in compliance with commercial and regulatory safety and quality standards;
 - Work with supply chain partners to improve storage and transportation;
 - CUSTOMERS: Provide product storage instructions and freshness rules to customers, as well as expiration dates for consumers; commit with customers to share identified best practices.
 - CONSUMERS: Provide different portion sizes for our products to meet the needs of consumers;
 - COMMUNITY: Collaborate and coordinate actions with business partners and institutions in our communities to identify and implement innovative solutions that help prevent beverage and food loss. (e.g., alliances with Food Banks for product donation).



5. Responsibilities

- **Corporate Sustainability Committee:** composed of the Chief Executive Officer , Chief Financial Officer, Chief Human Resources Officer and Corporate Management Control and Sustainability Manager, with respect to the commitment to Food and Beverage Loss and Waste, is responsible for:
 - Defining long-term goals and objectives for Coca-Cola Andina.
 - Approval of the plans and projects included in the Business Plan of each country.
 - Defining metrics and tracking indicators.



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- Tracking indicators on a regular basis.
- Promote culture, encourage initiatives, and facilitate actions to reduce beverages and food loss.
- **Sustainability Committee of the Operation:** composed by representatives of the areas and processes of the value chain, responsible for:
 - Defining short-term goals and objectives to be developed in the Operation, aligned with the long-term objectives established by the Corporate Sustainability Committee.
 - Defining and reviewing metrics and follow-up indicators for each plan.
 - Presentation of plans and projects in the Annual Business Plan and their implementation (coordination and execution of the plans).
 - Operational Managers of each operation are responsible for submitting completed product loss reduction plans to the General Manager of each operation and to the operation's Sustainability Committee.
 - Semiannual presentation of the plans progress at the monthly results meeting (Chief Executive Officer and members of the Management Team) and at that same time, presentation of the monthly review of key indicators included in the control panel (BSC).
 - Approval of subscriptions, agreements with entities and affiliations for the company in the territory to collaborate and coordinate actions to identify and implement innovative solutions that help prevent beverage and food loss. (e.g., alliances with Food Banks for product donation).

6. Transitional standard

The guidelines set out in this standard must be implemented within 30-days from the date of publication.

7. Change control

Version	Description of Main Changes (for more background, write to politicascorporativas@koandina.com)	Approval	Effective Date
1.0	Initial version	Miguel Ángel Peirano	April 2021