

Thai Union's Commitment on Health and Wellness

Thai Union's vision to be the world's most trusted seafood leader helps ensure that we care for our resources to nurture generations to come. Through the fundamental scientific understanding of raw materials from traceable sources, Thai Union is developing superior quality and innovative food products based on credible science with the best nutrition to meet an evolving consumer demand for consumers' health and wellness - regardless of age, gender, income or culture. Therefore, Thai Union is committed to achieving our corporate vision for health and wellness through:

1. Pioneer ground-breaking research

New discoveries and key findings from all research projects across platforms will be distilled and integrated to form relevant knowledge. This knowledge will build the capability of product creation, process development work streams, and pipelines to meet consumer and market demands.

2. Innovate health and wellness products across life stages and socioeconomic status

Research outcomes will transform the next generation of products to better suit specific age groups, health conditions and socioeconomic levels.

3. Derive nutritional values from Tuna by-products for health benefits

To maximize the value of fishery resources, underutilized byproducts will be investigated for potential health and nutrition benefits.

4. Innovate new products addressing emerging health issues

To address health and safety issues throughout the launch of innovative products, our operations will be managed using a credible scientific database as well as supply chain safety and quality control mechanisms.

5. Provide responsible communication to our consumers on nutrition and well-being

We will empower consumers to make healthy choices by providing honest, accurate and reliable nutrition information. We will also provide labelling that is consistent with scientific evidence and complies with regulatory requirements.

To achieve the commitments, Thai Union fully supports and encourages consumers to make healthy choice. Thai Union has developed nutrition criteria based on the recommendations for dietary intakes issued by authorities such as the World Health Organization (WHO) for five health-sensitive nutritional factors as follows: 1. Energy (calories) 2. Sodium 3. Trans fatty acids 4. Saturated fatty acids 5. Docosahexaenoic Acid (DHA). Apart from WHO, Thai Union also considers additional nutritional factor in our products, i.e. poly-unsaturated fatty acid (Omega 3). In addition, we routinely conduct regulatory review and consultation with local and overseas authorities as well as consumer groups to keep up to date with international standard requirements and consumer trends to launch new and healthier products. We constantly monitor product component profile from various sources and in different markets as a basis for launching new and healthier products.