

Food Loss

Thai Union is committed to reducing food loss across all stages of production and eliminating food waste sent to landfill. Our approach focuses on maximizing the value of every edible input, particularly seafood raw materials, while minimizing losses during handling, processing, and storage.

To eliminate food loss to landfill by 2030 in line with our SeaChange® 2030 strategy, we have implemented a systematic food loss tracking process to measure and monitor food loss by destination and invest in innovation and R&D. We partner with key stakeholders to scale up zero food waste initiatives. Moreover, we process edible materials for multiple uses:

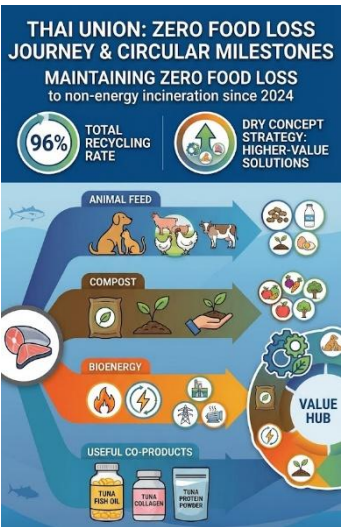
- Recovered for human consumption
- Reprocessed for animal feed, such as aquaculture
- Diverted for energy, such as biogas, or fertilizer
- Repurposed for pet food

Our progress

We are committed to achieving zero food loss to landfill by 2030, using 2021 as the baseline and we are making measurable progress toward these goals

	% Divert from landfill
Zero food loss status 2025	96.3 %

The achievement of zero food loss sent to landfill is not limited to our five major facilities—it represents the collective commitment and broader success of the entire Thai Union Group.



Zero Food Loss Combustible

Since 2024, Thai Union has maintained its milestone achievement of zero food loss sent to incineration without energy recovery. Reflecting our strong commitment to a circular economy, we have eliminated low-value disposal and prioritized solutions that return value to the system. Driven by our Dry Concept Strategy to maximize resource efficiency at the source, our upgraded 2025 systems boosted tuna part utilization from 6% to 21% while maintaining a 96% total recycling rate. Consequently, food loss is systematically redirected into high-value alternatives, including animal feed, composting, bioenergy, and co-product development.