EU CODE OF CONDUCT ON RESPONSIBLE FOOD BUSINESS AND MARKETING PRACTICES

ZERYA PRODUCCIONES SIN RESIDUOS S.L. REPORT SUBMITTED ON JULY 31, 2025

Type of business/sector (E.g. retail, dairy)	Sustainability dimension (E.g. environmental, social)	Code aspirational objective (1-7)	Individual commitments with baseline	Progress on KPIs and goals (qualitative and/or quantitative)	Additional information (optional) (E.g. partnerships, geographical coverage, sharing best practices, links with other COM initiatives, with other reporting initiatives)	Comments (optional) (E.g. enablers, ideas on how to improve)
Agriculture – Certification scheme owner	Environmental	2, 3, 4, 6 & 7	# 2. Prevention of Food Loss & Waste *Post-harvest low-impact technologies: ZERYA's protocols under the LIFE Zero-Residue project include active modified atmosphere packaging (AMAP), controlled atmospheres, and Palliflex systems that extend shelf life by up to 7 days for certain fruit types— minimizing decay and waste. *Water-use and washwater efficiency: Using Huwa-San TR-50 for disinfection allows washwater recycling without	*Certified Area Coverage: Thousands of hectares across Spain & Portugal (more than 7.000); expansion into Central Europe and interest from Northern EU markets *Audit & Certification Compliance: Annual third- party sampling and residue testing below	Partnerships with European Retailers such as: Contintente (PT), Eurogroup (Rewe Group) (DE) and relevant fresh produce suppliers such as Primaflor and BNF in Spain. Partnership with University of Cordoba for a Specialized	

loss of efficacy, conserving water and reducing resource waste. #3. Climate-neutral Food Chain *Technology-driven Precision: Through CropApp, ZERYA integrates CO ₂ -footprint estimation and optimized input management (fertilizer and water use), promoting carbon sequestration and energy efficiency on-farm. *Regenerative practices: Soil organic matter injection, foliar nutrition, polymers, and microbial enhancements O.01 ppm; structured certification cycles *Active training program on Agriculture free from pesticide residues. Training program on Agriculture free from pesticide residues. Adoption: Ongoing uptake of soil protection, crop rotation, biodiversity measures; aligned with environmental SDGs * Technology & Digital Adoption: CropApp and

#6. Sustainable Value-creation in Food	
Chain	
*Integrated value chain methodology:	
From field to consumer, the	
Zero-Residue certification covers pre-	
and post-harvest methods, packaging,	
auditing, and consumer acceptance	
studies—ensuring product quality,	
shelf-life, and market differentiation.	
*Market perception and trust: Through	
brand governance, ZERYA ensures that	
certified products comply with EU food	
safety and traceability regulations—	
building consumer trust and retailer	
confidence.	
#7. Sustainable Sourcing in Food Chain	
*Producer certification network: ZERYA	
works with certified consultants and	
laboratories to audit producers,	
ensuring that sourcing adheres to	
residue-free and regenerative	
standards. Producer portfolios include	
fruit, vegetables, and olive oil.	
*Technical support & transparency:	
Producers must follow ZERYA's	
protocols, Register digital records, and	
allow independent verification,	
enabling transparent sourcing chains	
under the ZERYA label.	