

Appendix 1 The plants' food products certified by ISO 22000 and FSSC 22000 in 2019

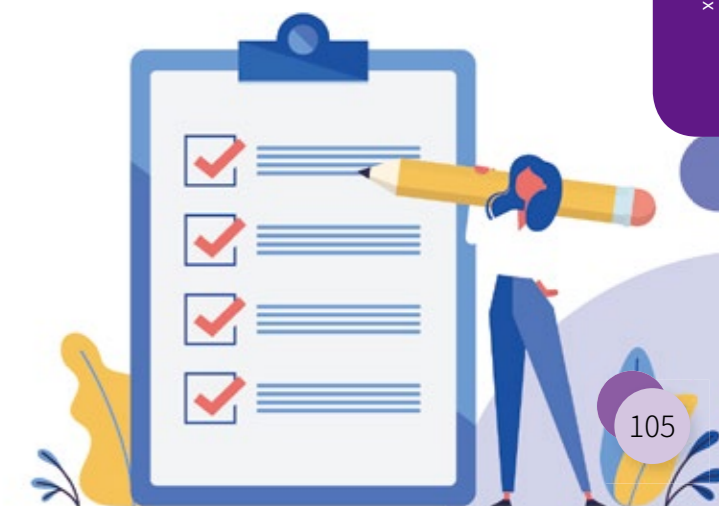
General Factory	Yongkang General Factory 1 and 2	Expiration date
ISO 22000 Item	Packing of edible soybean oils in plastic bottle	December 2020, 2020
FSSC 22000 Item	Instant fried noodles (including instant noodles in bags/bowls and bagged instant noodle snacks), with bagged dried seasoning mixes/bagged seasoning paste/bagged shelf stable prepared meat	June 29, 2021
	Instant un-fried noodles and rice noodles, packed in bags/bowls with bagged dried seasoning mixes/bagged seasoning paste/ bagged shelf prepared meat	
	Dried uncooked noodles	April 5, 2020
	Wheat flour	
	Instant noodles (including instant noodles in bags/bowls, seasonings/sauces in bags)	

General Factory	Xinshi General Factory	Expiration date
FSSC 22000 Item	Refrigerated non-carbonated beverages, including tea drinks, coffee and cereal drinks in cartons	June 29, 2021
	Coffee drinks in glass bottles	
	Cereal drinks in plastic bottles	
	Refrigerated fresh milk, Dairy and Beverage Group and fermented milk in plastic bottles	
	Fermented milk in plastic bottles	
	Fresh milk and Dairy and Beverage Group in cartons	
	Refrigerated fresh milk, flavored milk in glass bottles	
	Refrigerated pudding in plastic cups	
	Non-alcoholic (non-carbonated) beverages in cartons	
	Non-alcoholic (non-carbonated) sterile beverages in PET bottles	
	Frozen sausages in refrigerated bags	March 16, 2020
	Cooked sausages in refrigerated bags	
	Cooked ham in refrigerated bags	
	Cooked hot dogs in refrigerated bags	
	Frozen dumplings	
	Frozen cooked meatballs	
	Refrigerated cooked dumplings and buns	
	Ice cubes in plastic bags	
Slush in plastic cups	March 15, 2020	
Ice lollies in plastic bags		
	Ice cream in cups and drums	

General Factory	Yangmei General Factory	Expiration date	
FSSC 22000 Item	Refrigerated milk, flavored milk in cartons	March 30, 2021	
	Refrigerated fresh milk, flavored milk and fermented milk in PE bottles		
	Refrigerated fresh milk, flavored milk in PP cups		
	Refrigerated non-alcoholic (non-carbonated) beverages in cartons		
	Refrigerated non-alcoholic (non-carbonated) beverages in PP cups		
	Refrigerated non-alcoholic (non-carbonated) beverages in PET bottles		
	Refrigerated pudding in PP cups		
	Soy milk in PE bottles		
	Non-alcoholic (non-carbonated) beverages in cartons		
	Non-alcoholic and aseptic (non-carbonated) beverages in PET bottles		
	Bottled drinking water, mineral water and alkaline water		April 18, 2021
	Edible ice		Note 1

Note 1: The production factories for edible ice cubes include Hukou cube ice plant (April 5, 2020) and Wugu cube ice plant (July 2, 2021).

General Factory	Zhongli General Factory	Expiration date
FSSC 22000 Item	Preservable bread, baked cake (vanilla cake and sponge cake), croissants, muffins and steamed cakes	January 8, 2021
	Frozen cakes (cheesecake) and frozen croissant sandwiches	
	Frozen doughs	January 23, 2021
	Preservable bread and toast	
	Toast	



Appendix 2 GRI Standards Content Index

Topic	Disclosure Title	Pages	Corresponding Section and Notes
General disclosure			
Organizational profile			
GRI 102-1	Name of the organization	25	An Enterprise Built on Transparency and Integrity
GRI 102-2	Activities, brands, products, and services	25	An Enterprise Built on Transparency and Integrity
GRI 102-3	Location of headquarters	25	An Enterprise Built on Transparency and Integrity
GRI 102-4	Location of operations	25	An Enterprise Built on Transparency and Integrity
GRI 102-5	Ownership and legal form	25	An Enterprise Built on Transparency and Integrity
GRI 102-6	Markets served	25	An Enterprise Built on Transparency and Integrity
GRI 102-7	Scale of the organization	25	An Enterprise Built on Transparency and Integrity
GRI 102-8	Information on employees and other workers	83	Strengthening human capital
GRI 102-9	Supply chain	46-47	Food Safety Control
GRI 102-10	Significant changes to the organization and its supply chain	102	About This Report
GRI 102-11	Precautionary Principle or approach	31-35	Risk Management
GRI 102-12	External initiatives	26	An Enterprise Built on Transparency and Integrity
GRI 102-13	Membership of associations	28	Business Strategy and Profitability
Strategy			
GRI 102-14	Statement from senior decision-maker	4-7	Messages from the Chairman and Presidents
Ethics and integrity			
GRI 102-16	Values, principles, standards, and norms of behavior	26 - 30	Business Strategy and Profitability - Corporate Governance
Governance			
GRI 102-18	Governance structure	29-30	Corporate Governance
Stakeholder engagement			
GRI 102-40	List of stakeholder groups	21-23	Sustainable Management
GRI 102-41	Collective bargaining agreements	86	Strengthening human capital
GRI 102-42	Identifying and selecting stakeholders	18	Sustainable Management
GRI 102-43	Approach to stakeholder engagement	21-23	Sustainable Management
GRI 102-44	Key topics and concerns raised	21-23	Sustainable Management
Reporting practice			
GRI 102-45	Entities included in the consolidated financial statements	102	About This Report
GRI 102-46	Defining report content and topic boundaries	102	About This Report
GRI 102-47	List of material topics	19	Sustainable Management
GRI 102-48	Restatements of information	--	Previous information not been re-edited
GRI 102-49	Changes in reporting	--	There is no significant change in the reporting boundary and scope compared with the previous report
GRI 102-50	Reporting period	102	About This Report
GRI 102-51	Date of most recent report	102	About This Report
GRI 102-52	Reporting cycle	102	About This Report

GRI 102: General Disclosures 2016

Topic	Disclosure Title	Pages	Corresponding Section and Notes	
General disclosure				
GRI 102: General Disclosures 2016	GRI 102-53	Contact point for questions regarding the report	102	About This Report
	GRI 102-54	Claims of reporting in accordance with the GRI Standards	102	About This Report
	GRI 102-55	GRI content index	106-109	GRI Standards Content Index
	GRI 102-56	External assurance	114-115	CPA's Independent Limited Assurance Report

Topic	Disclosure Title	Pages	Corresponding Section and Notes	
Material topics				
Economic performance				
GRI 201: Economic Performance 2016	GRI 103-1	Explanation of the material topic and its Boundary	19-20 - 27	Stakeholder Engagement - Business Strategy and Profitability
	GRI 103-2	The management approach and its components	26	Business Strategy and Profitability
	GRI 103-3	Evaluation of the management approach	26	Business Strategy and Profitability
	GRI 201-1	Direct economic value generated and distributed	27	Business Strategy and Profitability
Occupational health and safety				
GRI 403: Occupational Health and Safety 2018	GRI 103-1	Explanation of the material topic and its Boundary	19-20 - 86	Stakeholder Engagement - Occupational health and safety
	GRI 103-2	The management approach and its components	86	Occupational health and safety
	GRI 103-3	Evaluation of the management approach	86	Occupational health and safety
	GRI 403-1	Occupational health and safety management system	88	Occupational health and safety
	GRI 403-2	Hazard identification, risk assessment, and incident investigation	87	Occupational health and safety
	GRI 403-3	Occupational health services	91	Occupational health and safety
	GRI 403-4	Worker participation, consultation, and communication on occupational health and safety	88	Occupational health and safety
	GRI 403-5	Worker training on occupational health and safety	90	Occupational health and safety
	GRI 403-6	Promotion of worker health	90-91	Occupational health and safety
GRI 403-7	Prevention and mitigation of occupational health and safety impacts directly linked by business relationships	87	Occupational health and safety	
GRI 403-9	Work-related injuries	89-90	Occupational health and safety	

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Topic	Disclosure Title	Pages	Corresponding Section and Notes
Material topics			
Food safety management mechanisms			
GRI 416: Customer Health and Safety 2016	GRI 103-1	Explanation of the material topic and its Boundary	19-20、37 Stakeholder Engagement、Food Safety Control
	GRI 103-2	The management approach and its components	38 Food Safety Control
	GRI 103-3	Evaluation of the management approach	38 Food Safety Control
	GRI 416-1	Assessment of the health and safety impacts of product and service categories	39、41-42、49 Food Safety Control
	GRI 416-2	Incidents of non-compliance concerning the health and safety impacts of products and services	42 Food Safety Control
Responsible marketing and labeling			
GRI 417: Marketing and Labeling 2016	GRI 103-1	Explanation of the material topic and its Boundary	19-20、37 Stakeholder Engagement、Create a Safe and Healthy Food Culture
	GRI 103-2	The management approach and its components	38 Food Safety Control
	GRI 103-3	Evaluation of the management approach	38 Food Safety Control
	GRI 417-2	Incidents of non-compliance concerning product and service information and labeling	42 Food Safety Control
	GRI 417-3	Incidents of non-compliance concerning marketing communications	42 Food Safety Control
Environmental impact from business operations			
GRI 103: Management Approach 2016	GRI 103-1	Explanation of the material topic and its Boundary	19-20、61 Stakeholder Engagement、Commitment to Sustainable Environment
	GRI 103-2	The management approach and its components	31-32、62 Risk Management、Environmental Management Responsibility
	GRI 103-3	Evaluation of the management approach	31-32、62 Risk Management、Environmental Management Responsibility
GRI 302: Energy 2016	GRI 302-1	Energy consumption within the organization	68-69 Climate Change and Energy Management
GRI 303: Water and Effluents 2018	GRI 303-1	Interactions with water as a shared resource	61、71 Commitment to Sustainable Environment、Water Resources Management
	GRI 303-2	Management of water discharge-related impacts	76 Water Resources Management
	GRI 303-3	Water withdrawal	71、73 Water Resources Management
	GRI 303-4	Water discharge	77 Water Resources Management
GRI 305: Emissions 2016	GRI 305-7	Nitrogen oxides (NOX), sulfur oxides (SOX), and other significant air emissions	78 Pollution Prevention
GRI 306: Effluents and Waste 2016	GRI 306-2	Waste by type and disposal method	79 Pollution Prevention

Topic	Disclosure Title	Pages	Corresponding Section and Notes
Material topics			
Compliance			
GRI 103: Management Approach 2016	GRI 103-1	Explanation of the material topic and its Boundary	19-20、61、81 Stakeholder Engagement、Commitment to Sustainable Environment、Building a Healthy and Happy Workplace
	GRI 103-2	The management approach and its components	31-32、62 Risk Management、Environmental Management Responsibility
	GRI 103-3	Evaluation of the management approach	31-32、62 Risk Management、Environmental Management Responsibility
GRI 307: Environmental Compliance 2016	GRI 307-1	Non-compliance with environmental laws and regulations	65 Environmental Management Responsibility
GRI 419: Socioeconomic Compliance 2016	GRI 419-1	Non-compliance with laws and regulations in the social and economic area	30-32、81 Corporate Governance、Risk Management
Other topics			
GRI 401: Employment 2016	GRI 401-2	Benefits provided to full-time employees that are not provided to temporary or part-time employees	85 Strengthening human capital
GRI 404: Training and Education 2016	GRI 404-1	Average hours of training per year per employee	84 Strengthening human capital
	GRI 404-2	Programs for upgrading employee skills and transition assistance programs	84 Strengthening human capital
GRI 205: Anti-corruption 2016	GRI 205-3	Confirmed incidents of corruption and actions taken	-- No such events occurred in 2019
GRI 305: Emissions 2016	GRI 305-1	Direct (Scope 1) GHG emissions	70 Climate Change and Energy Management
	GRI 305-2	Energy indirect (Scope 2) GHG emissions	70 Climate Change and Energy Management
	GRI 305-4	GHG emissions intensity	70 Climate Change and Energy Management
GRI 308: Supplier Environmental Assessment 2016	GRI 308-2	Negative environmental impacts in the supply chain and actions taken	47-48 Food Safety Control
GRI 414: Supplier Social Assessment 2016	GRI 414-2	Negative social impacts in the supply chain and actions taken	47-48 Food Safety Control
GRI 413: Local Communities 2016	GRI 413-1	Operations with local community engagement, impact assessments, and development programs	92-101 Social Commitment of Uni-President、i-Sharing、Social engagement、Preventive Medicine

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Appendix 3 Taiwan Stock Exchange Corporation "Rules Governing the Preparation and Filing of Corporate Social Responsibility Reports by Listed Companies" (hereinafter referred to as the "Rules") Article 4 Emphasized Disclosures Comparison Table

Rules	Disclosure Title	Corresponding Section	Pages
Sub-paragraph 1	item 1	Food Safety Control	Please refer to Appendix 4 Taiwan Stock Exchange Corporation "Rules Governing the Preparation and Filing of Corporate Social Responsibility Reports by Listed Companies" Article 4.1 Emphasized Disclosures and Summary of Subject Information Assured
	item 2	Food Safety Control	
	item 3	Product R&D and Innovation	
	item 4	Food Safety Control	
	item 5	Food Safety Control	
	item 6	Food Safety Control	
	item 7	Food Safety Control	
Sub-paragraph 4	item 1	Strengthening human capital	85
	item 2	Climate Change and Energy Management	65-70



Appendix 4 Summary of Information Assured in 2019

No.	Information Assured	Page	Reporting Criteria	Rules
1	Uni-President establishes operating procedures of the Food Safety Committee in accordance with the "Organizational Structure and Operating Procedures of the Food Safety Committee," which covers 100% of our product types. The Food Safety Committee held 40 food safety meetings in 2019 (including one for Southeast Asia and one for the Uni-President Group.)	39	In accordance with "Organizational Structure and Operating Procedures of the Food Safety Committee", the organization established, the total number of committee meetings held in 2019, and the percentage of product categories affected. The scope of the proportion is based on the "Organizational Structure and Operating Procedures of the Food Safety Committee", the percentage is 100% when the scope covers all of the Uni-President's product types.	Sub-paragraph 1, item 1
2	Number of notifications in 2019: 365 Proportion of product category affected: 100% Number of cases requiring follow-up: 39 The abovementioned cases have been tracked and solved before March 2, 2020.	41	The total number of FSCRA notification in 2019, its tracking and completion status, as well as the percentage impact of all product categories. The scope of the proportion is based on the Procedures of the Food Safety Center Rapid Alarm (FSCRA) System, the percentage is 100% when the scope covers all of the Uni-President's product type.	Sub-paragraph 1, item 1
3	Employees can express their opinions on all company food products (100%) on the food safety hotline. In 2019, there were 2 cases of employee feedback on the food safety hotline, all of which were tracked and solved before August 23, 2019.	45	The total number of food safety complaints handled by the audit office in accordance with the Employee Participation in Product Safety Measures, its implementation status, as well as the percentage impact of all product categories in 2019. The scope of the proportion is based on the Employee Participation in Product Safety Measures, the percentage is 100% when the scope covers all of the Uni-President's product type.	Sub-paragraph 1, item 1
4	We have established the "Rewards and Allowances for License and Certificate Acquisition," which applies to all Uni-President employees. As of December 31, 2019, a total of 124 employees obtained food safety certifications	45	As of December 31, 2019, the total number of employees who obtained food safety certifications approved by the Rewards and Allowances for License and Certificate Acquisition, and the proportion of certifications applicable to employees. The scope of the proportion is based on the Rewards and Allowances for License and Certificate Acquisition, the percentage is 100% when the scope applies to all Uni-President employees.	Sub-paragraph 1, item 1
5	Total number of food manufacturing factories (A): 23 Number of audited manufacturing factories (B): 23 Proportion between the number of audited factories and affected products (A/B): 100%	49	Total number of food manufacturing factories in 2019, and the number of food manufacturing factories in 2019.1.1 -2020.1.2 audited by the general factories based on the Internal Food Factory Quality Audit SOP. The percentage has been calculated based on the total number of food manufacturing factories audited onsite divided by the total number of food manufacturing factories.	Sub-paragraph 1, item 1
6	In 2019, the Food Safety Center supervised 75 cases of regulatory changes, which covers all product categories (100%). The Food Safety Center initiated 70 regulation identifications in accordance with regulatory changes. All of them were completed by January 7, 2020.	42	The total number of regulation identification cases initiated by the Food Safety Center through the regulation identification system with respect to the Product Legal Change Management SOP in 2019 and its status, and the percentage of product types affected. The scope of the percentage is based on the collection, documentation, and communication of new or changed laws and regulations related to domestic/international products, the percentage is 100% when the scope covers all of the Uni-President's food product type.	Sub-paragraph 1, item 1
7	The Act Governing Food Safety and Sanitation and its enforcement rules proclaimed by the Taiwan Food and Drug Administration, Ministry of Health and Welfare, are the major laws and regulations applicable to Uni-President products. Please visit the TFDA website for details regarding related laws and regulations (https://www.fda.gov.tw/TC/law.aspx?cid=62).	42	The website for the announcements of food laws and regulations by the Taiwan Food and Drug Administration, Ministry of Health and Welfare.	Sub-paragraph 1, item 2

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No.	Information Assured	Page	Reporting Criteria	Rules
8	The incident violated Subparagraph 10, Paragraph 1, Article 22 of the Act Governing Food Safety and Sanitation, hence a penalty of NTD 30,000 was imposed in 2019. The violating product was to be recalled and corrected by September 15, 2019.	42	The total number of violation notices, penalties and the categories of violation of the Act Governing Food Safety and Sanitation, its enforcement rules and related regulations and standards in 2019.	Sub-paragraph 1, item 2
9	The ratio of FSC™ procurement amount accounted for 44.18% of the total procurement amount of paper packaging materials in 2019.	58	The percentage of FSC™-certified materials procurement in the total amount of paper packaging materials procurement in 2019 based on the statistics from the procurement system.	Sub-paragraph 1, item 3
10	In 2019, food products certified by FSSC 22000 accounted for 99.99% of Uni-President's total food products. Note: Product certification proportion = Annual production of certified food products/ total annual production of food products (unit: the minimum unit of each product)	49	The percentage of food production lines that passes the FSSC 22000 certified by the third-party based on the certification scope and period. The percentage of certification was calculated from dividing the total number of certified food products by the total output of food products.	Sub-paragraph 1, item 4
11	For detailed product certifications of each plant, please refer to "The plants' food products certified by ISO 22000 and FSSC 22000 in 2019" in the appendix list.	49 ; 104-105	The information of annual food production of plant and its FSSC 22000 certification in 2019 are disclosed based on the scope of the obtained FSSC 22000 certificate.	Sub-paragraph 1, item 4
12	In 2019, 158 out of 548 suppliers ^{Note 1} applicable to the Supplier Evaluation SOP completed the on-site evaluation, a 28.83% evaluation completion rate. The pass grade is 60 marks or above. Suppliers must receive this score and have a clean record of severe defects to be qualified, for example: whether the Food Safety and Hygiene Management System fails or whether the food has immediate safety hazards but immediate improvement is possible.	47	The total number of suppliers evaluated onsite based on supplier-specifoc evaluation items by appraisers with the Good Hygienic Practice and Regulations on Food Safety Control System and the evaluation results in 2019. The percentage of suppliers completing onsite evaluation in 2019 is calculated by dividing the number of suppliers completing onsite evaluation by the total number of ingredient/material suppliers that had transactions in 2019.	Sub-paragraph 1, item 5
13	In 2019, Uni-President has developed the Food Traceability Management System with a total of 184 products, accounting for 42% of all Uni-President food products (excluding feed for livestock and aquatic animals). We also achieved 100% development of the Food Traceability Management System and use of electronic receipts according to the legal requirements. The complete data has been uploaded to the Ministry of Health and Welfare's "Food Traceability Management System (Ftracebook)" (http://ftracebook.fda.gov.tw).	49	In 2019, Uni-President uploaded the total of products to the Food Traceability Management System, as well as its proportion to all of Uni-President food products (excluding feed for livestock and aquatic animals). The percentage is calculated based on the products uploaded on the Food Traceability Management System to the self-produced food products (excluding feed for livestock and aquatic animals) In 2019, the percentage of electronic receipt usage by Uni-President according to the legal requirements. The percentage is calculated based on the number of the products with electronic receipt divided by the number of the self-produced food products (excluding feed for livestock and aquatic animals)	Sub-paragraph 1, item 6
14	Uni-President has conducted traceability in accordance with the "Food Traceability Management System" established based on internal regulations, which covers 100% of our product types (excluding animal and aquatic feed).	48	The status of Uni-President's traceability in accordance with the "Food Traceability Management System". The percentage is in accordance with the "Food Traceability Management System", which is 100% when the scope covers all of Uni-President's product types (excluding animal and aquatic feed).	Sub-paragraph 1, item 6
15	Please refer to the TAF and TFDA Certification Acquired by the Laboratory in 2019 in this report	43	The Food Safety Laboratory and the QC Laboratory have obtained certification from the National Accreditation Foundation (TAF) and the Taiwan Food and Drug Administration (TFDA) in 2019.	Sub-paragraph 1, item 7
16	As of December 31, 2019, up to 614 test items of Uni-President's laboratories have been certified by the TAF and TFDA as food-related test items. Please refer to the "List of TFDA- and TAF-Certified Items" in this report for certified items.	43	The test items and total number of items of the food safety laboratory and QC laboratory certified by TAF and TFDA in December 31, 2019.	Sub-paragraph 1, item 7
17	In 2019, the QC Section and Food Safety Laboratory compiled a total of 209 groups of practical testing items (excluding the test items for projects commissioned by external clients) for ingredients, materials, and finished products.	43	In 2019, the categories (excluding testing items commissioned by external customers) of practical testing items for ingredients, materials, and finished products were compiled by the food safety and QC laboratories.	Sub-paragraph 1, item 7

No.	Information Assured	Page	Reporting Criteria	Rules
18	Anomaly Form of Finished Products and Ingredients/Materials Inspection in 2019 Anomaly rate of final product : 0.08% Anomaly rate of ingredients/materials : 0.28%	44	The percentage of anomalies found in finished products and ingredients/ materials detected by the food safety and QC laboratories divided by the total number of finished products and ingredients/ materials tested in 2019.	Sub-paragraph 1, item 7
19	Please refer to the Food Safety Control Expenses in 2019 in the report. • Food safety control expenses ^{Note} : NT \$326.13 million • As a percentage of the entity's operating revenue in the individual financial statement: 0.8% Note : Food safety control expenses include laboratory expenses and external inspection fees	44	The percentage of 2019 food safety management expenses divided by the net operating revenue in the individual financial statements audited by the certified public accountant.	Sub-paragraph 1, item 7
20	In 2019, Uni-President's seven affiliates were audited, including President Chain Store Corporation, Uni-President Organics Organization, President Natural Industrial Corporation, President Pharmaceutical Corporation, President Nisshin Corporation, Kikkoman Inc., and Tait Marketing and Distribution Co., Ltd. Affiliate Food Safety System Evaluation Items: (1) Management and Compliance (2) Supplier Evaluation Management (3) R&D and Design Management (4) Ingredients/ Materials Management (5) Finished Product Management (Warehouse and Transportation Management (7) Nonconforming Product Management and Traceability Management (8) Food Protection/Emergency Response Management	40	The total number of affiliates and items audited by the Food Safety Center according to the Affiliate Annual Audit Program and the Affiliate Food Safety System Evaluation Sheet in 2019.	Voluntary-assured items
21	In 2019, the QC Section audited 36 suppliers in 67 visits. Process management was the main cause of defects. Corrections of all defects had already been completed before December 31, 2019.	48	The total number of audits on domestic suppliers, the total number of domestic suppliers, the type of audit deficiencies and the date when corrections of all deficiencies in the inspections completed by the QC section in accordance with the "Checklist on Audit Management for Inspections of Ingredient/Material Suppliers on an Irregular Basis" were established according to the GHP and Food Traceability System in 2019. "Completed Improvement" is defined as: The implementation of the supplier's response to deficiencies in the Improvement Follow-Up Form and the implementation date are tracked and confirmed by the QC staff.	Voluntary-assured items
22	In 2019, the Food Safety Audit Team audited 301 suppliers on-site in 809 visits. Good Hygiene Practice (GHP) was the main defect. Corrections of all defects were all completed by March 20, 2020.	48	The total number of traceability audits on domestic suppliers, the total number of domestic suppliers, the type of audit deficiencies and the date when corrections of all deficiencies in the audits completed by the Food and Safety Audit Team in accordance with the "Supplier Production Audit and Level 2 Ingredients/Materials Traceability Inventory and Production Audit Regulations" were established according to the Food Traceability System in 2019. "Completed Improvement" is defined as: The implementation of the supplier's response to deficiencies in the Improvement Follow-Up Form and the implementation date are tracked and confirmed by the Food Safety Audit Team.	Voluntary-assured items
23	In 2019, the number of participants in food safety training reached 19,232, with a total training of 49,621 hours.	45	The total number of hours and the total number of employees completing food safety-related training in conformity with the Education and Training Regulations in 2019. Note : The scope of the total number of hours and employees is including food and feed product plants.	Voluntary-assured items

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Appendix 5 Independent Limited Assurance Report



會計師有限確信報告

資會綜字第 20002963 號

統一企業股份有限公司 公鑒：

本事務所受統一企業股份有限公司（以下稱「貴公司」）之委任，對 貴公司選定 2019 年度企業社會責任報告書所報導之績效指標執行確信程序。本會計師業已確信竣事，並依據結果出具有限確信報告。

確信標的資訊與適用基準

有關 貴公司選定 2019 年度企業社會責任報告書所報導之績效指標（以下稱「確信標的資訊」）及其適用基準詳列於 貴公司 2019 年度企業社會責任報告書第 111 至 113 頁之「確信項目彙總表」。前述確信標的資訊之報導範圍業於企業社會責任報告書第 102 頁之「報告期間、邊界與範疇」段落述明。

管理階層之責任

貴公司管理階層之責任係依照適當基準編製企業社會責任報告書所報導之績效指標，且維持與績效指標編製有關之必要內部控制，以確保績效指標未存有導因於舞弊或錯誤之重大不實表達。

會計師之責任

本會計師係依照確信準則公報第一號「非屬歷史性財務資訊查核或核閱之確信案件」，對確信標的資訊執行確信工作，以發現前述資訊在所有重大方面是否有未依適用基準編製而須作修正之情事，並出具有限確信報告。

本會計師依照上述準則所執行之有限確信工作，包括辨認確信標的資訊可能發生重大不實表達之領域，以及針對前述領域設計及執行程序。因有限確信案件取得之確信程度明顯低於合理確信案件取得者，就有限確信案件所執行程序之性質及時間與適用於合理確信案件者不同，其範圍亦較小。

本會計師係依據所辨認之風險領域及重大性以決定實際執行確信工作之範圍，並依據本委任案件之特定情況設計及執行下列確信程序：

- 對參與編製確信標的資訊之相關人員進行訪談，以瞭解編製前述資訊之流程、所應用之資訊系統，以及攸關之內部控制，以辨認重大不實表達之領域。
- 基於對上述事項之瞭解及所辨認之領域，對確信標的資訊選取樣本進行查詢、觀察、檢查及重新執行測試，以取得有限確信之證據。

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此報告不對 2019 年度企業社會責任報告書整體及其相關內部控制設計或執行之有效性提供任何確信。

會計師之獨立性及品質管制規範

本會計師及本事務所已遵循會計師職業道德規範中有關獨立性及其他道德規範之規定，該規範之基本原則為正直、公正客觀、專業能力及盡專業上應有之注意、保密及專業態度。

本事務所適用審計準則公報第四十六號「會計師事務所之品質管制」，因此維持完備之品質管制制度，包含與遵循職業道德規範、專業準則及所適用法令相關之書面政策及程序。

先天限制

本案諸多確信項目涉及非財務資訊，相較於財務資訊之確信受有更多先天性之限制。對於資料之相關性、重大性及正確性等之質性解釋，則更取決於個別之假設與判斷。

有限確信結論

依據所執行之程序與所獲取之證據，本會計師並未發現確信標的資訊在所有重大方面有未依適用基準編製而須作修正之情事。

其它事項

貴公司網站之維護係 貴公司管理階層之責任，對於確信報告於 貴公司網站公告後任何確信標的資訊或適用基準之變更，本會計師將不負就該等資訊重新執行確信工作之責任。

資誠聯合會計師事務所

會計師 李宜樺



2020 年 8 月 7 日