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Shaping a Safe and Healthy Food and Drink Culture

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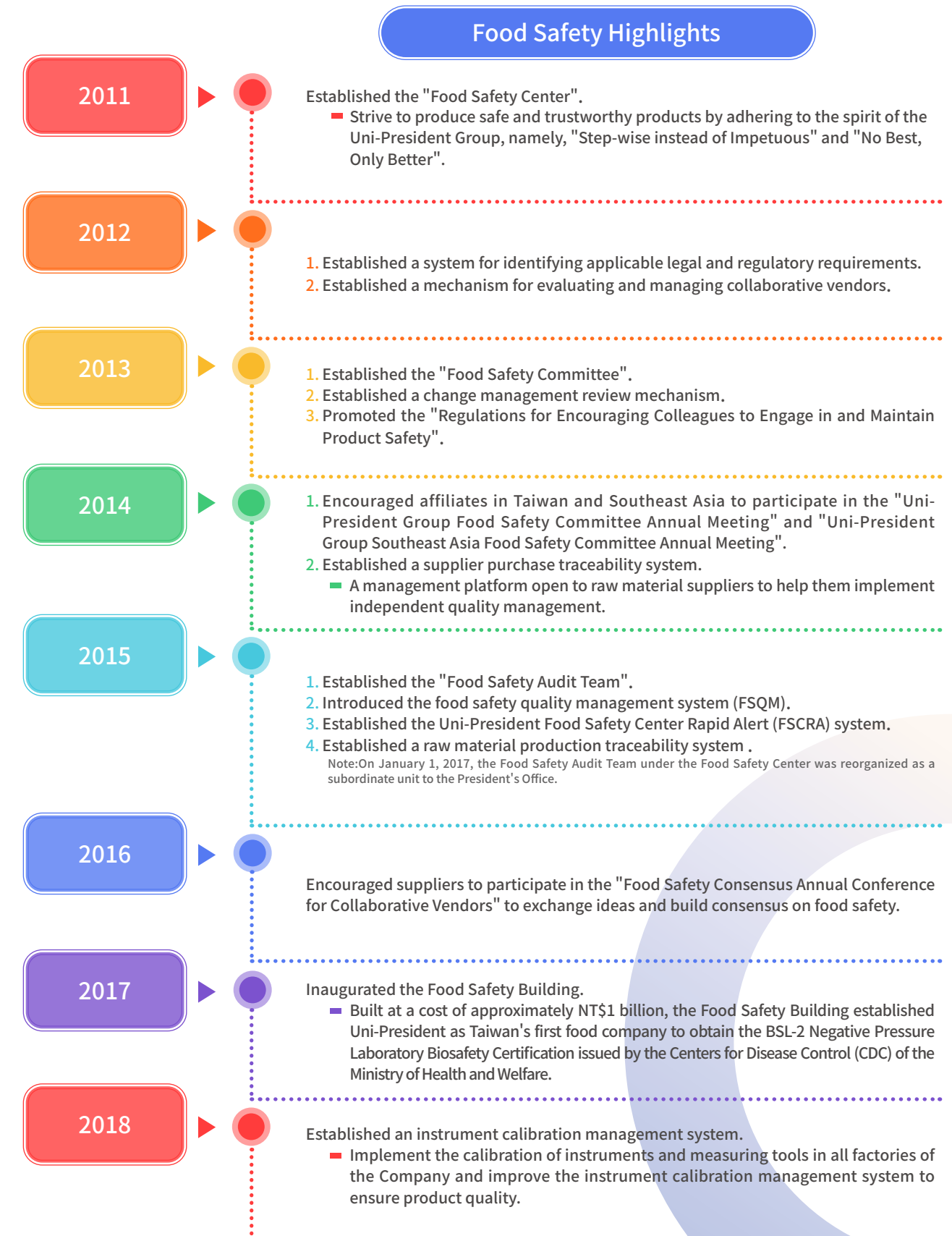
2.1 Bring Assuring Dining Experience and Food Safety: A Chronological Review

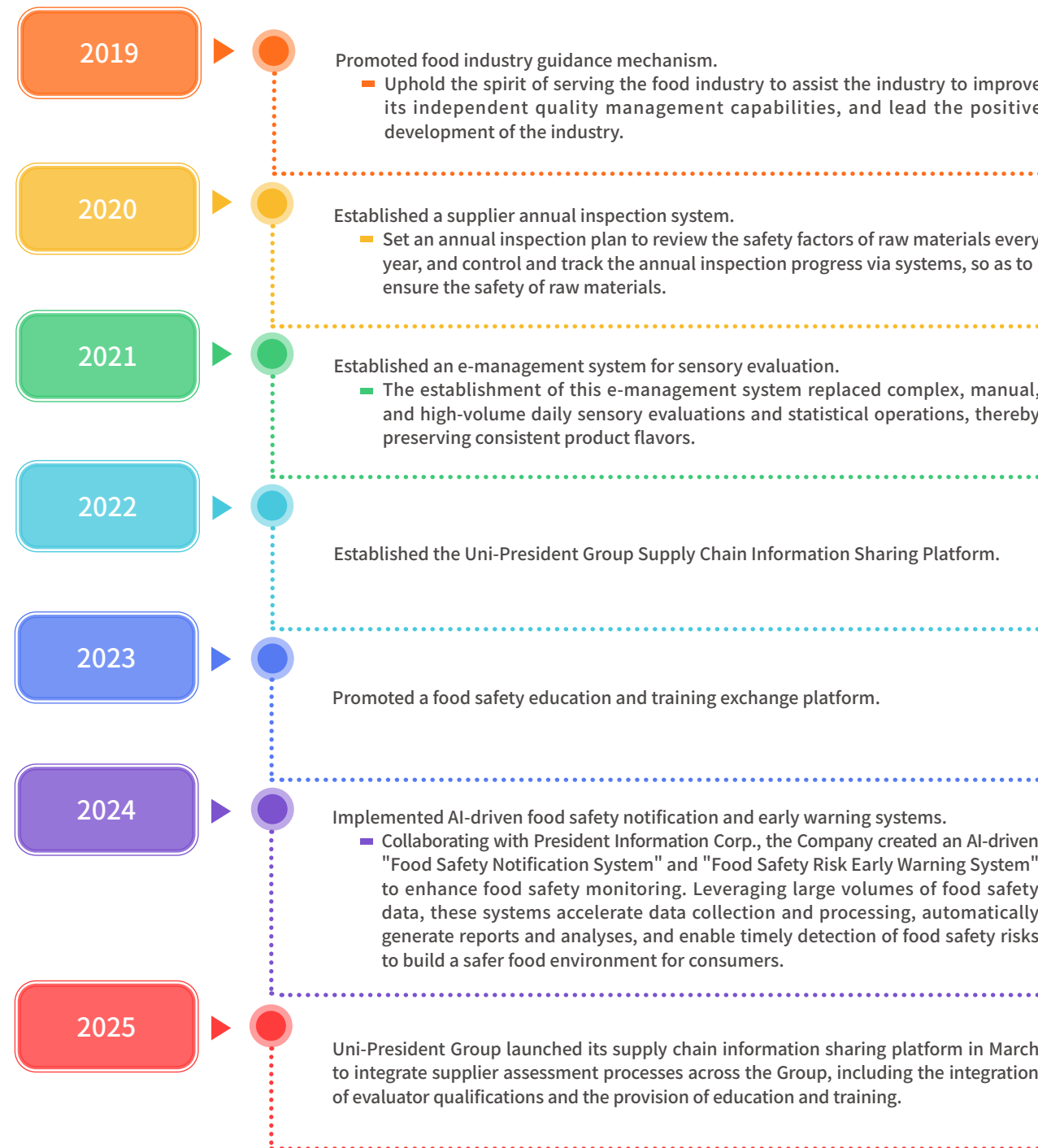
(GRI 3-3、GRI 416-2)

Uni-President upholds "product innovation" as its core corporate value, always puts the health and safety of customers first, continues to develop healthy and delicious products, and is constantly committed to new product research and development and the innovation or introduction of related technologies, creating a number of innovative and revolutionary leading products. To ensure "food safety", Uni-President invests substantial resources and hones its professionalism every year to provide consumers with high-quality and safe products.

Material Topic	Food Safety
Corresponding GRI Indicators	GRI 416: Customer Health and Safety
Policy and Commitment	"Zero Food Safety Risk" is Uni-President's core value and commitment Food Safety Policy of Uni-President  Quality Assurance Policy of Uni-President 
Goal	- Establish three-tier food safety management framework and drug residue control to strengthen food safety and quality management. - Construct a food safety culture and instill food safety awareness to all employees while upholding the responsibility of food safety as expected by consumers. ※See the "Sustainable Value Chain" chapter for the annual management goals and the goal-fulfilling status.
Action Plan	- Set up a Food Safety Center (FSC) and organize a Food Safety Committee that connects the food safety control of all departments to mitigate food safety risks. - Establish a quality control laboratory and a food safety laboratory, while proactively obtaining TAF and TFDA certifications to strengthen food safety testing capabilities. - Formulate a supplier management policy and improve supplier management through on site assessments and raw materials supplier visits. - Ensure each production plant operates in compliance with international food safety management systems, maintaining ISO 22000 and FSSC 22000 certifications to enhance overall plant management capabilities.
Evaluation Mechanism	- Form a Food Safety Audit Team to periodically perform internal and external food safety risk monitoring inspections in accordance with annual plans, ensuring the implementation status of food safety controls. - Continue to maintain the validity of international food safety management systems and laboratory certifications. - Comply with food-related laws and regulations. - Report to the Board of Directors on the implementation status of ethical management and regulatory compliance on an annual basis.
Grievance Mechanism	- Establish a Consumer Service Center and provide consumers with multiple channels (0800 a toll-free hotline, official website, service mailbox and retailer feedback) for product inquiries and complaints. - Set up an independent food safety hotline and reporting mailbox as a channel for internal employees to report and complain about product-related issues.

Uni-President Food Safety Milestones





2.2 Food Safety Management

(GRI 3-3、GRI 416-1)

People's concerns about food safety have become an issue that cannot be ignored in society. With more than 50 years of presence in Taiwan, Uni-President's business philosophy has extended from manufacturing food that meets basic needs to caring for consumers' daily lives, and even catering to their diverse lifestyle demands. The Company plays a leading role in the development of a comprehensive consumer lifestyle industry.

Faced with the high expectations of society and consumers for the food industry, Uni-President's food safety control system is based on the consistent management regulations. The Company ensures the safety and health of all products provided to the public from the perspective of the value chain, including management of raw materials, manufacturing process, retail channels, and customer after-sales services. Uni-President aims to leverage its industry influence to lead the positive development of the sector and create a virtuous cycle.

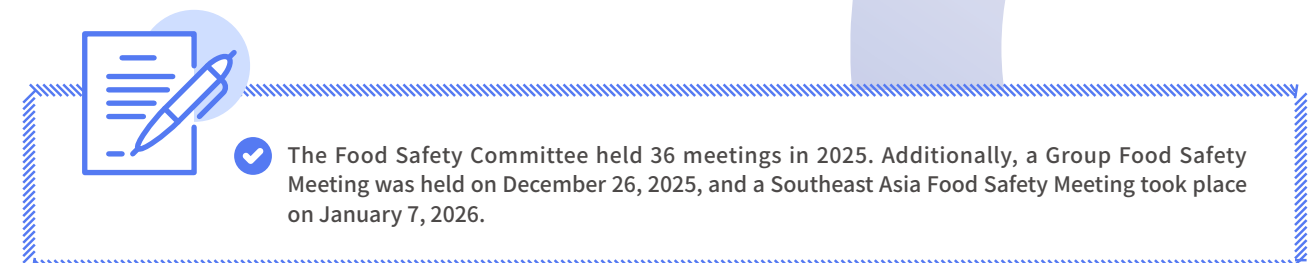
2.2.1 Creating a Food Safety Management Mechanism

To ensure food safety, Uni-President has established a Food Safety Committee to coordinate group management and perform audits on affiliates within the Group's system. In addition, we integrate food safety-related information through the FSC Rapid Alert System (FSCRA) and the Regulatory Identification System. At the same time, we also have a dedicated food safety hotline in place to encourage colleagues to jointly implement the food safety policy.

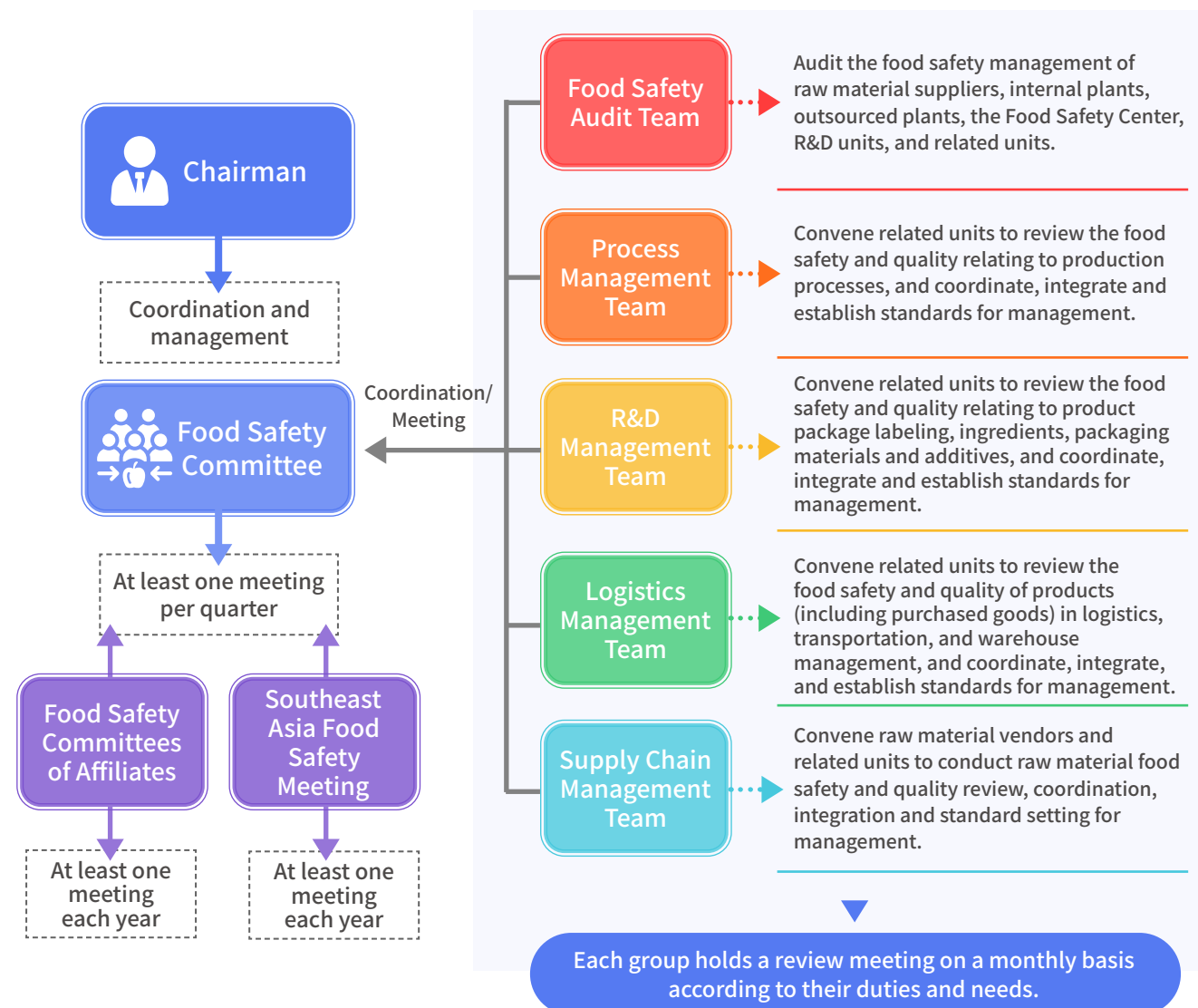


Food Safety Committee

The chairman of Uni-President is the convener of the committee and appoints the head of the Food Safety Center, Purchasing Division, Logistics Group, Commercial R&D Institute, Technical Group, each business unit, Food Safety Audit Team, and Public Relation Office as members. The Food Safety Committee set up five groups and held at least one food safety meeting every quarter to discuss and resolve matters related to food safety and quality management. 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.



Procedures, Teams and Responsibilities of the Food Safety Committee



Food Safety Core Work Priority

Since 2018, Uni-President has set goals each year for tracking and grading customer complaint incidents as well as drug residue management. These goals are distributed into five working groups to implement management targets and performance tracking. To allow more accurate management performance inspection, since 2019, the frequency of incidents have been included in the weighted calculation as a management evaluation indicator. By using the number of points as the management evaluation indicator, the security control risk caused by the target setting of the number of incidents in the past is improved. In 2025, we achieved zero tolerance for raw materials and finished products, zero Tier 1 Food Safety complaints, and zero drug residue in finished products. One instance of an inspection irregularity was reported by a public sector agency. This was primarily due to a Health Bureau inspection which found that ham products used "lactic acid alcohol solution" for surface sterilization during the manufacturing process, but "lactic acid" was not declared on the outer packaging label. In the past, third-party verification identified "lactic acid alcohol" as a processing aid that did not require labeling; however, health authority inspections subsequently mandated its inclusion in the ingredient labeling. To address this, the production environment was improved, eliminating the need to use "lactic acid alcohol solution" for surface sterilization during the manufacturing process. Customer complaints regarding Tier 2 Food Safety increased by 29% compared to the same period last year. This was primarily due to increased raw water turbidity following heavy rainfall; the resulting earthy taste in the water could not be fully eliminated by the water treatment plant. This flavor profile exceeded the odor-removal capacity of the OEM's activated carbon, leading to a slight off-flavor in the tea beverages produced. To address this, additional activated carbon columns were installed after the existing carbon filtration tanks to enhance odor removal. Furthermore, the Company strengthened training to improve personnel's sensory evaluation skills for water quality odors, ensuring more effective oversight of product quality.

The Core Working Practices of Food Safety Management

Item/Objective	Tracing and grading of customer complaints	Drug residue management
Management Focus	- Tier 1 Food Safety: Incidents with the potential to cause severe harm to the human body. - Tier 2 Food Safety: Incidents with the potential to cause minor harm to the human body. - Tier 3 Food Safety: Incidents other than those classified under Tier 1 and Tier 2.	Drug residue in finished products
Working Teams	Supply Chain Management Team, Process Management Team, R&D Management Team, Food Safety Audit Team, Logistics Management Team	Food Safety Audit Team, R&D Management Team, Supply Chain Management Team
Implementation Details	Production process, R&D, suppliers, warehousing and delivery, quality control and inspection, and project improvement	Supplier source management, pesticide and animal drug residue testing and continuous improvement and optimization of projects

Audits on Affiliates

In addition to managing food safety of the entire Group through the Food Safety Committee's management systems, Uni-President also conducts audits of affiliated companies to ensure effective implementation of food safety management. Each year, an annual food safety audit plan for affiliated companies is established and audits are conducted based on "Food Safety System Evaluation Checklist for Affiliated Companies."

For affiliated companies, we engage in communication by focusing on specific issues. We have summarized issues for discussion based on reported cases from 2024 to June 2025 and areas where affiliated companies voluntarily sought improvement. These issues included management of customer complaints (abnormalities), identification results and response management for the new Good Hygiene Practice (GHP) regulations, management of private-label contract manufacturers, establishment and management of environmental monitoring plans, reduction of food safety fines (focusing on expired products), and management of self-imported products.

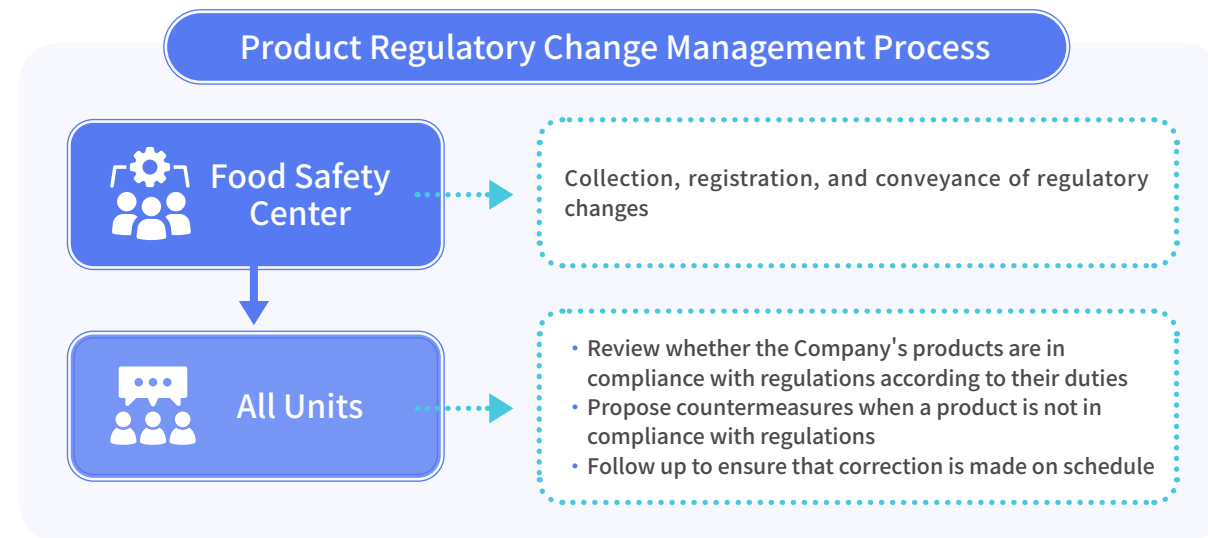
Through audits and exchanges, Uni-President proposed a total of 37 improvement recommendations. All affiliated companies have incorporated these into their implementation evaluations and have developed corresponding countermeasures and plans to strengthen food safety management and continuously optimize operations.

2025 Food Safety System Evaluation and Review Topics

Item	Number of Suggestions Provided to Affiliates
Customer Complaints (Abnormalities) Management	9
Regulatory Compliance Identification and Management for the New Good Hygienic Practices (GHP) for Food	12
Private Label Manufacturer Management	9
Establishment and Management of Environmental Monitoring Plans	2
Management for Mitigating Food Safety Fines (Focusing on Expired Product Control)	1
Management of Direct Import Products	0
Other	4
Total	37

Regulatory Identification System

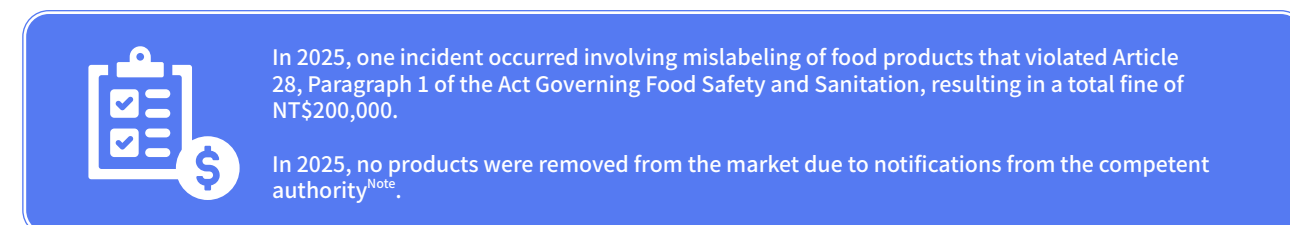
In order to respond to the ever-changing food safety regulations, Uni-President has established a "Product Regulatory Change Management Process". Through the coordinated operation of the Food Safety Center and relevant units, the regulatory identification system is used to conduct identification and inventory, and at the same time, the safety of all Uni-President products is assessed. Relevant laws and regulations such as hygiene and quality, inspection methods, etc. may be affected by changes in regulations. We must immediately formulate response measures to ensure that all the Company's products comply with laws and regulations, effectively manage and control food safety risks, and avoid damaging consumer health and the Company's reputation.



In 2025, the Food Safety Center initiated 74 regulatory identification cases in response to updates in food-related regulations, achieving 100% coverage across all product categories. The Center successfully completed the identification process for all 74 cases, which were formally closed by June 12, 2026.



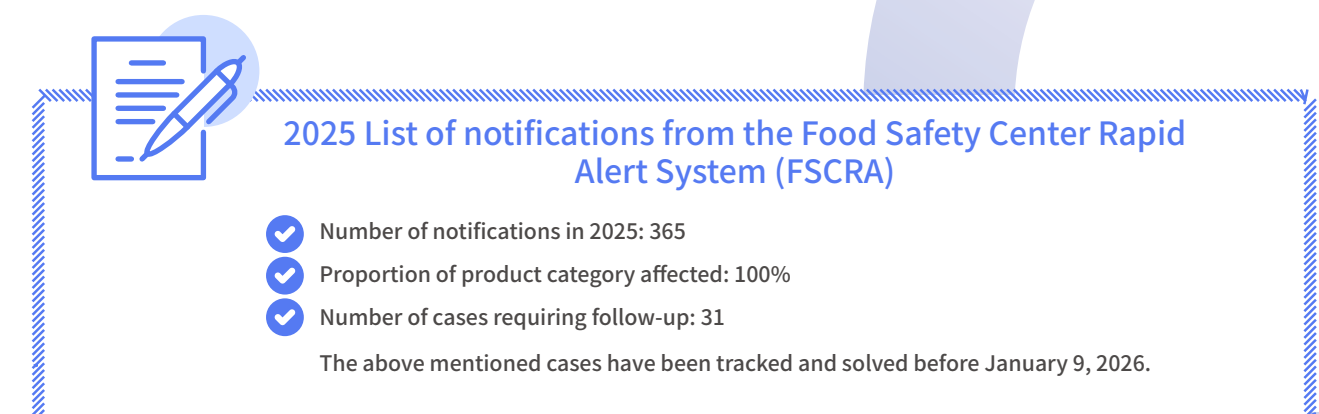
The Act Governing Food Safety and Sanitation and its enforcement rules promulgated by the Taiwan Food and Drug Administration (TFDA), Ministry of Health and Welfare, are the major laws and regulations applicable to Uni-President products. Please visit the TFDA website for details regarding related laws and regulations(<https://www.fda.gov.tw/ENG/law.aspx?cid=16&cr=1863694510>).



Note: The term "competent authority" refers to the Ministry of Health and Welfare (MOHW), the Food and Drug Administration (TFDA), or other local or central governing authorities.

The Food Safety Center Rapid Alert System (FSCRA)

To ensure effective communication and management mechanisms for food safety information within our plants, Uni-President established the Food Safety Center Rapid Alert (FSCRA) system in 2015. By collecting daily information related to the Group's products, the system issues alerts to responsible units and tracks their corresponding countermeasures, thereby ensuring robust safety management across food, cosmetics, pharmaceuticals, and feed categories.



Food Safety Hotline

For product safety and label content, Uni-President has established "Regulations for Encouraging Colleagues to Engage in and Maintain Product Safety" to encourage employees to report any concerns regarding advertisement, labels, ingredients, and legal inconsistencies of current Uni-President products via hotlines or email channels. These reports are processed by the Audit Division, after which, the Food Safety Committee will conduct an investigation alongside related units. Depending on the significance of the report, the responsible units will review and take the necessary actions.

For employees who report issues, Uni-President provides protection and rewards, with the maximum reward currently reaching NT\$7,500,000. Employees can report concerns regarding 100% of the Company's own-brand food products through the food safety hotline. In 2025, the food safety hotline received one internal report from an employee concerning an external website that incorrectly labeled the Company's product names and ingredients. The Company immediately contacted the website to rectify the errors; consequently, no reward bonus was issued.

2.2.2 Building Food Safety Professional Capacity

Food safety has been Uni-President's ongoing and persistent commitment and our ultimate goal is to raise our food safety standards to international levels. Given this, not only have we invested in high-standard professional equipment, but we also make an effort to enhance food testing capabilities and strengthen professional talent. To build food safety professional capabilities, apart from strict internal food safety control, we also provide testing services to external parties to help spread our influence of food safety to the outside world, contributing to food safety standards in Taiwan.

Certified Laboratories and Testing Items

As a means to strengthen the control capabilities of food safety, we continue to invest in equipment and additional testing items to enhance our ability. In addition to establishing QC laboratories in each production plant, the FSC has also set up a food safety laboratory. Moreover, efforts have been made for each laboratory to attain TFDA and TAF certifications. For more information on certified laboratories, please refer to appendix- ESG information – TFDA- and TAF-Certified Laboratories.

Raw materials and finished products are examined together by both the Food Safety Center and the Quality Control Section based in each factory. If the results of inspection of the incoming materials do not meet the requirements listed in the specifications, the Quality Control Section will decide them to be unfit and reject them. The Quality Control Section will issue a raw materials anomaly liaison sheet to the purchasing unit to prod the supplier to put forward improvement and prevention measures, desiring to enhance the reliability of supply quality.

In 2025, the QC Section and Food Safety Laboratory compiled a total of 237 groups of practical testing items (excluding the test items for projects commissioned by external clients) for ingredients, materials, and finished products. These items include the physical and chemical properties and safety factors. Testing methods have been certified by the TFDA or the TAF. In addition, testing is conducted with respect to the methods established by the Ministry of Health and Welfare and the Bureau of Standards, Metrology & Inspection or internationally accepted test methods (e.g. AOAC).



As of December 31, 2025, the Uni-President Laboratory has obtained TAF and TFDA certifications for 652 food-related testing and certification items.

Note : Please refer to the "List of TFDA- and TAF-Certified Items" in this report for certified items.

Anomaly Form of Finished Products and Materials Inspection in 2025



- ✓ Anomaly rate for finished products:0.092%
- ✓ Anomaly rate for raw materials:0.211%

Note : In 2025, the percentage of abnormal number of finished products and raw materials tested by the Quality Control Section divided by the total number of finished products and total raw materials tested.

2025 Food Safety Management Expense Statistics

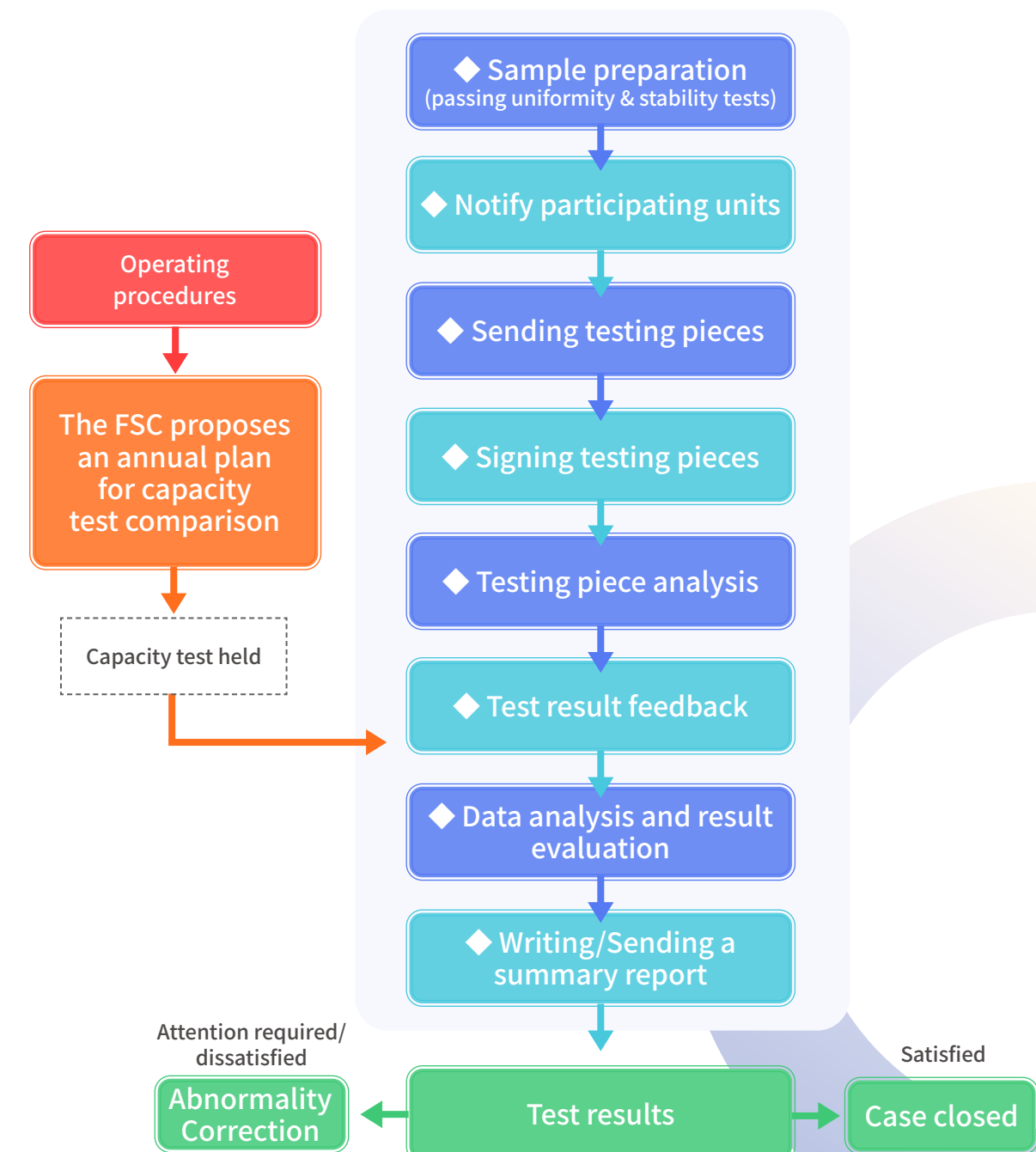


- ✓ Food safety control expenses^{Note}:NT\$352.96 million
- ✓ Percentage of net sales revenue in the standalone financial statements:0.66%

Note : Food safety control expenses include laboratory expenses and external inspection fees.

Capacity Test Comparison

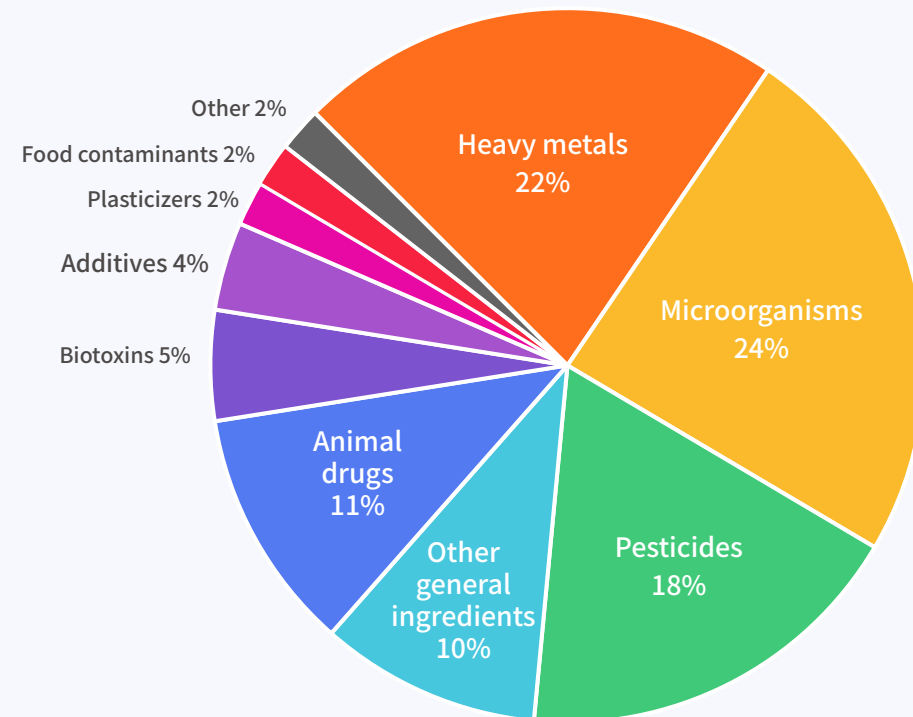
To ensure the quality of food safety inspection and the capabilities of the inspection unit upon performing tests, we conduct capacity comparison between inspection units through test standards, test conditions and homogeneous samples. Finally, the test results from each inspection unit are compiled, analyzed and evaluated so as to understand the inspection capabilities of the Group's production plants, quality control and OEMs. The autonomous management capacities of inspections are also optimized according to the capacity inspection comparison results.



Expand Food Safety Testing Influence

In order to meet the demands of food safety service in Taiwan, not only do we apply strict measures on ourselves within the Company, but we also share lab technology and resources in related industries by undertaking testing from external units, including food manufacturers, suppliers, schools, catering industry, and agricultural associations. Of these external testing cases commissioned in 2025, most were for heavy metals, microorganisms, pesticides and animal drugs. Uni-President will continue to improve its lab software and hardware facilities as well as the professional testing capabilities of its employees, further contributing to Taiwan's food safety.

Analysis of Types of Externally Commissioned Cases Received by the Food Safety Laboratory in 2025



2.2.3 Cultivate Food Safety Talent

Professional Licenses and Education and Training

Uni-President has established the "Rewards and Allowances for License and Certificate Acquisition," which applies to all Uni-President employees. As of December 31, 2025, a total of 171 employees obtained food safety certifications.

Furthermore, to increase food safety awareness, and enhance the food safety knowledge among our employees, we continue to arrange courses related to food safety, hygiene management and testing. In 2025, the number of participants in food safety training reached 11,860, with a total training of 28,226.5 hours.



2025 Food Safety Education and Training

- ✓ Total training participants: 11,860
- ✓ Total training hours: 28,226.5 hours



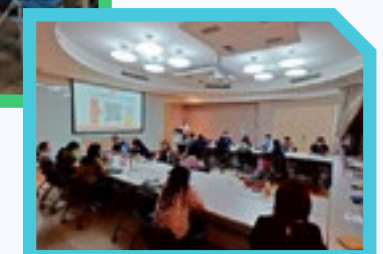
In 2025, as many as 171 personnel obtained food safety-related certificates, an increase of 3.64% compared with 2024

Note : For professional licenses attained within the past 3 years, please refer to Appendix – ESG Information – Food Safety-related Certificates and Licenses

Provide Food Safety Education and Training to Outsiders



Uni-President is committed to promoting food safety awareness among the general public, and strengthens society and the food industry's management of food quality and safety through food safety education and training courses. Therefore, in January 2023, we officially established a food safety exchange platform to actively develop food safety management-related courses, with participants including affiliated companies, subcontractors, and raw material suppliers. We train professional lecturers with Uni-President's years of experience in food safety management. We combine social resources to hire industry lecturers to promote food safety management courses through our food safety platform. We also communicate with external companies to help improve overall food safety and quality management in the food industry. In 2025, a total of 36 courses were offered, comprising 27 routine public courses and 9 customized corporate training programs. The total number of participants enrolled reached 1,668, an increase of 19.66% compared to 2024.



The routine public courses and customized corporate training programs collectively attracted

1,668 participants



Routine public courses
(27 courses in total)

- Instrument Calibration Management Practice Course
- Group Supply Chain Information Sharing Platform Launch Training
- Uni-President Group Auditor Training Course (Basic Class)
- Uni-President Group Auditor Training Course (Advanced Class)
- Food Labeling and Management Practice
- Food Factory Cleaning Practice and Effectiveness Assessment
- QC Seven Tools Training
- Vector Control Practice Course
- Workplace Flow Planning Practice for Food Manufacturers
- Uni-President Group Certification Training Course for Assessors
- Food Microbiology Testing Practice Course (I)
- Rapid Detection Training for Food Hygiene Indicator Bacteria and Pathogens
- Food Shelf Life Determination and Management
- Prevention of Illegal Additives and Food Fraud Management
- Food Factory Environmental Monitoring and Cross-Contamination Prevention Practice
- Food R&D, Quality Assurance, Statistical Analysis and Improvement Practice
- Warehousing and Transportation Hygiene and Food Safety Management Practice Training
- Sensory Evaluation Training Course
- Food Safety Management System Clause Training
- Introduction to Pet Food Regulations and Practice Training
- Trends and Practices in Pet Food Hygiene and Safety Management
- Compliance and Supply Chain Management Practices for Imported Pet Food and Raw Materials
- Internal Audit Practices of Food Safety Control Systems (ISO 22000:2018)
- Food Safety Management and Crisis Management Based on Food Safety Incidents
- Refresher Training Course for Uni-President Group Assessors
- Introduction to ISO/TS 22002:2025
- Uni-President Group Food Safety Training Course



Customized corporate
training programs
(9 courses in total)

- Customer Complaint Handling and Communication Skills Course
- Practical Course on Vector Control and Management
- Practical Course on Drying in Food Factory Areas
- Practical Training in Warehousing and Transportation Hygiene and Food Safety Management
- Training on Determining the Level of Deficiencies in Food Assessment
- Basic Training Course for Food Safety Risk Management Personnel
- Hygiene Training Course for Food Industry Personnel
- Sensory Evaluation of Water Quality
- Food Labeling and Advertising Regulations Management

2.3 Supplier Management

(GRI 2-6、GRI 308-2、GRI 414-2)

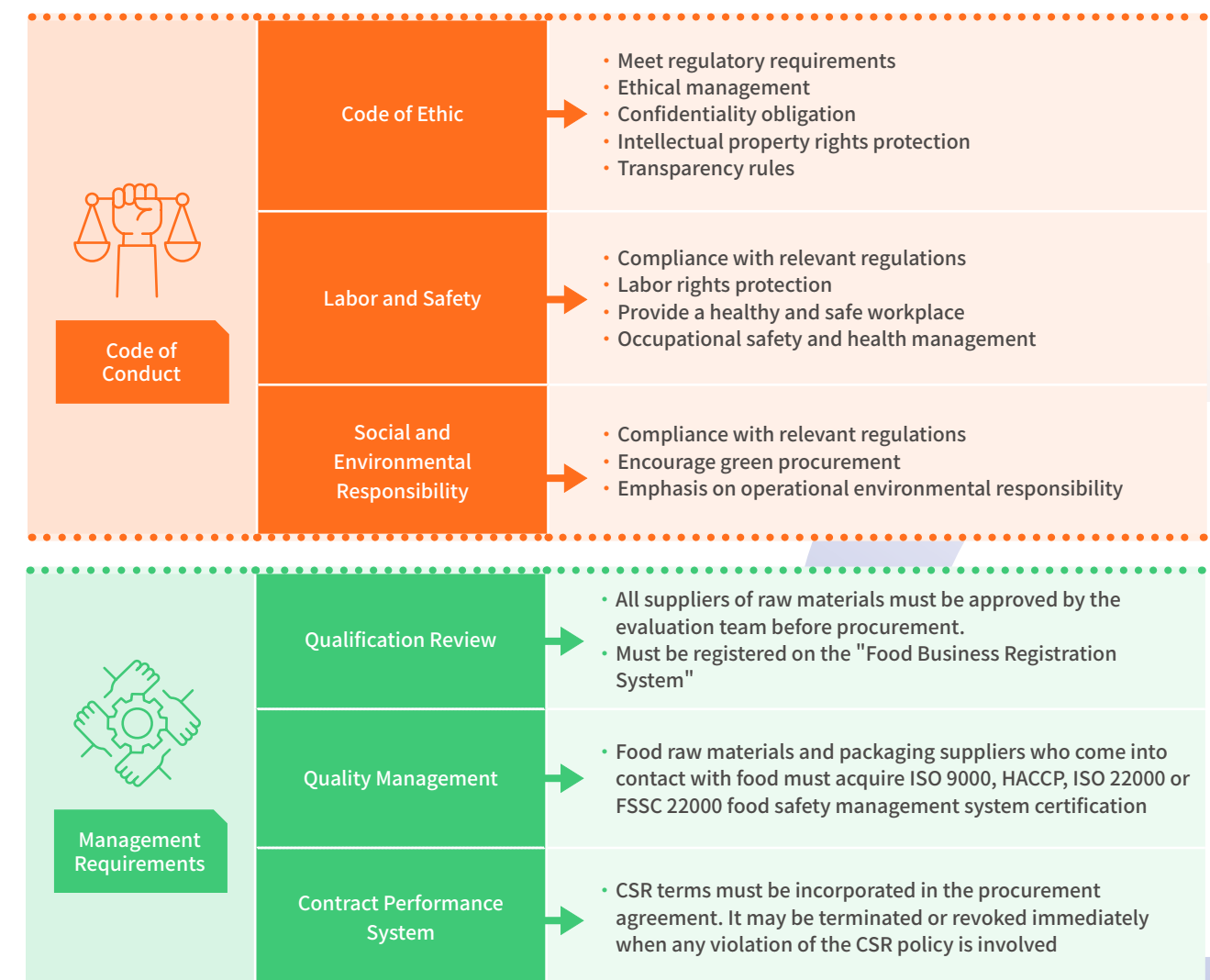
In order to provide consumers and society with high quality and safe food products, we make an effort to maintain the taste of our products and reduce food safety hazards. At the same time, we also strive to reduce the use of additives to eliminate food safety risks. In this process, the cooperation of contractors is required, and the contractors are very important to the stakeholders and Uni-President Group. Therefore, we attach great importance to the management of contractors.

2.3.1 Supplier Management Mechanism

Uni-President produces a wide variety of products with complex raw materials. We manage suppliers in the production supply chain by establishing the Supplier Code of Conduct and management requirements. Moreover, we effectively reduce food safety risks through on-site assessments, raw materials supplier visits and supplier traceability checks, as well as a comprehensive track and trace system.

Supplier Management Strategy

At Uni-President, we ask our suppliers to respect employees, value workplace safety, and take the responsibility for society and the environment. They are also required to comply with the laws and regulations of the countries and regions in which they operate. Moreover, suppliers are encouraged to require their upstream suppliers to endorse and adopt related guidelines.



Supplier Management Framework

To fulfill our commitment to a sustainable supply chain, Uni-President has established a rigorous and comprehensive supplier integration framework. This framework adopts a dual-track management approach: "Operations and Quality Management" serves as the cornerstone of cooperation to ensure food safety and operational stability, while "Sustainability Management" addresses material environmental and social responsibility issues.

Through diverse approaches including document reviews, risk-based on-site evaluations, and unannounced audits, Uni-President has deeply embedded sustainability requirements into the daily operations of its supply chain. These measures enable the Company to identify and manage potential risks, ensuring that partners meet Uni-President's core standards for operational quality and sustainable development.

Management Aspect	Audit Method	
Operations and Quality Management		
Audit of Operational Procedures	Document review Execution frequency: From time to time - Suppliers of unprocessed agricultural, livestock and aquatic ingredients - Traders only handle import procedures, and their goods are shipped directly from the port to the Company's warehouse - Adopt existing qualified third-party suppliers or OEMs of the Group's affiliates	On-site assessment Execution frequency: Audit frequency is determined by risk - Domestic food suppliers - Primary processing plants of agricultural and livestock products - Traders - Overseas manufacturers - Traders (packing plants) of food-grade detergents/chemicals - Suppliers of food-grade detergents/chemicals
	Maintenance of Material Quality	Visits to raw material suppliers Execution frequency: From time to time - Domestic food suppliers - Primary processing plants of agricultural, livestock and aquatic products - Traders
Specific Audit Topic (Audit by the Food Safety Audit Team)	Supplier Traceability Check Execution frequency: Unscheduled audits without warning - Domestic food suppliers - Primary processing plants of agricultural, livestock and aquatic products - Traders	
Sustainability Management		
Water consumption	Designed the preliminary environmental safety assessment form, covering air pollution prevention, wastewater pollution prevention, and waste management	
Waste and resource management		
Environmental issues and pollution		
Prevention of child labor	Incorporate Labor Standards Act into the evaluation process to strengthen management	
Prevention of forced labor		
Energy and climate	Established collaborative manufacturers for energy conservation and carbon reduction assessment and management	

On-site Assessment

In accordance with the "Regulations on Good Hygiene Practice for Food" and the "Regulations on Food Safety Control System," Uni-President Enterprises Corp. has established the "Supplier Assessment Procedure." To effectively manage critical supplier issues, Uni-President has systematically integrated assessment criteria into three core dimensions: Environmental (E), Social (S), and Governance (G). This assessment system conducts differentiated and customized audits based on the attributes and risks of different partners, including farms, raw material processing plants, contract manufacturers, and traders, to ensure the depth and effectiveness of management.

Environmental

Environmental management covers everything from the production source to the factory. For farms, we focus on waste and environmental management; for manufacturing plants, our focus is on facility sanitation and the establishment of environmental protection and prevention protocols. This move is designed to ensure that third-party partners minimize their negative environmental impact throughout their operations.

Social

The primary focus is on people and lives within the value chain. Beyond requiring all suppliers to safeguard the health, hygiene, and safety of their personnel, we have integrated social responsibility and animal welfare into the core evaluation criteria for specific suppliers (such as broiler farms), reflecting our commitment to labor rights and the dignity of life.

Governance

It covers core food safety elements such as quality, process, and raw material control, as well as HACCP. Furthermore, it extends to livestock farm breeding and animal drug management, alongside traceability, storage and transportation, customer complaints, and continuous improvement mechanisms for all suppliers. By exercising rigorous oversight of governance, we ensure that our partners possess stable, reliable internal management systems capable of mitigating risks.

Through on-site ESG assessments, Uni-President proactively identifies potential risks across all segments of the supply chain and drives partners toward sustainable transformation, collectively strengthening the resilience and accountability of the overall value chain.

Supplier Assessment Items

Supplier Category	Sustainability Dimension	Main Assessment Criteria	
Raw materials (including packaging materials and detergent) for food factories	Environmental	Plant facilities and environmental hygiene management	Established relevant environmental protection and prevention standards
	Social	Personnel hygiene management	
	Governance	Process control Quality control Raw material control	Storage and transportation controls Customer complaints and continuous improvement
OEM Plant	Environmental	Environmental hygiene Vector control	Warehousing and transportation
	Social	Staff health and hygiene	Social responsibility
	Governance	Management and regulations Hazard analysis and critical control point (HACCP) food safety system Process and product control	Non-compliance with product control and traceability Facilities and equipment Food safety emergency response Inspection and measurement

Supplier Category	Sustainability Dimension	Main Assessment Criteria	
Primary processing plants of agricultural and aquatic products	Environmental	• Factory cleanliness and hygiene	
	Governance	• Raw material control • Quality and supply capability	• Process control
Overseas manufacturers	Governance	• Management of raw materials, additives, manufacturing processes, products, and other food safety-related matters	
Raw material traders (including detergents)	Environmental	• Plant facilities and environmental hygiene management	• Established relevant environmental protection and prevention standards
	Social	• Personnel hygiene management	
	Governance	• Process control • Quality control • Raw material control	• Storage and transportation controls • Customer complaints and continuous improvement • Supply capacity assessment
Agricultural product (vegetable) suppliers	Environmental	• Pollution prevention measures	
	Governance	• Cultivation management • Spores, seeds (seedlings), or scions • Materials for the control of pests, diseases, and weeds • Tools and machinery • Harvesting	• Storage facilities • Containers (shipping containers such as baskets and cardboard boxes) • Packaging, labeling, and barcode application • Shipments
Aquaculture farm	Environmental	• Aquaculture farm management	
	Governance	• Raw material control • Quality management	• Cutting (packaging) process management • Corrective actions for delivery schedules
Feed manufacturers	Environmental	• Staff health and environmental hygiene • Facilities and equipment	• Vector control
	Social	• Social responsibility	
	Governance	• Management and regulations • Hazard analysis and critical control points (HACCP) and product safety systems • Process and product controls	• Non-compliance with product control and traceability • Inspection and measurement • Warehousing and transportation
Swine farms	Environmental	• Waste and environmental management	
	Governance	• Feed and medication management	• Aquaculture management

Supplier Category	Sustainability Dimension	Main Assessment Criteria	
Layer farm	Environmental	• Farm environmental management	
	Governance	• Raw material control • Poultry management	• Egg collection and transportation
Broiler farm	Environmental	• Architecture/exterior	• Environment
	Social	• Animal welfare	
	Governance	• Animal husbandry • Breeding Management • Traceability	• Health and safety • Partnerships
Pig and poultry slaughterhouses and cutting factories	Environmental	• Transportation/Unloading/Tethering	
	Governance	• CQL documents • Slaughterhouses	• Cutting factory
Livestock farm, processing plant, and washing/grading facility	Environmental	• Factory environment • Factory facilities	• Equipment and packaging materials
	Governance	• Process management • Quality control • Health management • Transportation management	• Product sampling results • Raw material and product audits • Risk management

In 2025, 175 out of 562 food raw material suppliers applicable to the Supplier Evaluation SOP completed the on-site evaluation, a 31.14% evaluation completion rate. Suppliers were deemed qualified if they scored 60 points or above, had no major deficiencies (such as food safety and hygiene system failure or immediate safety hazards in food that could not be fixed promptly), and no serious violations (such as lacking legal licenses, using illegal raw materials, or breaching laws and regulations).

Note 1 : The 562 suppliers were food raw material suppliers who had business dealings with the Company in 2025 included suppliers not subject to the Supplier Assessment Procedures. (e.g., OEM factories, dairy farmers).

Note 2 : The 175 suppliers include the number of food raw material suppliers trading with us in 2025 and undergoing an on-site evaluation in accordance with the "Suppliers Evaluation Procedures", excluding the number of suppliers subject to a book review, e.g., suppliers of raw agricultural/livestock/aquatic products and suppliers importing commodities by themselves (such as: wheat, corn, etc.).

On-site assessments performed on overseas suppliers were completed in 2016, with each one passing the assessment. According to Risk Control Principles, as there were no recent major risk incidents, on-site assessments were not performed for overseas suppliers in 2025. When necessary, on-site assessments will be proposed for overseas suppliers in the future.



2023-2025 On-site Assessment Percentage

On-site Assessment	2023	2024	2025
A. Number of all raw material suppliers ^{Note 1}	563	588	562
B. Number of suppliers applicable to the Supplier Assessment Procedures	545	436	452
C. Number of domestic suppliers that performed on-site assessments ^{Note 2}	156	168	175
Ratio of on-site assessments to all suppliers (=C/A)	27.7%	30.1%	31.14%
Ratio of on-site assessments to suppliers applicable to the Supplier Assessment Procedures (=C/B)	28.6%	38.5%	38.72%

Note 1 : Food raw material suppliers who had business dealings with the Company for the year included suppliers not subject to the Supplier Assessment Procedures. (e.g., OEM factories, dairy farmers).

Note 2 : The suppliers include the number of food raw material suppliers trading with us and undergoing on-site evaluations in accordance with the "Suppliers Evaluation Procedures", excluding the number of suppliers subject to a book review, e.g., suppliers of raw agricultural/livestock/aquatic products and suppliers importing commodities by themselves (such as: wheat, corn, etc.).

Visits to Raw Material Suppliers

We periodically perform on-site assessments not only to evaluate whether the operating procedures of suppliers are in compliance with Uni-President's standards, but we have also classified anomalies in raw materials during incoming acceptance into Tier 1, Tier 2, and Tier 3 Food Safety, while conducting corresponding management and tracking.

Classification of Anomalies of Raw Materials During Incoming Acceptance	Management Method
 Tier 1 Food Safety Tier 2 Food Safety	The Food Safety Audit Team carries out a supplier on-site visit and follows up improvement.
Tier 3 Food Safety	The QC Section will determine whether or not to initiate unscheduled visits, and based on the key points of the visit, the "Audit Form for Unscheduled Visits on Raw Material Suppliers" will be established. During the visit, if one of the items fails to reach certain qualification criteria, it will be deemed a deficiency. Suppliers with deficiencies are required to complete the "Quality Improvement Tracking Form for Raw Material Suppliers" within one week.

Results of Visits to Raw Material Suppliers in 2025

Object for Visits	Subject for Visits
Suppliers of raw materials rejected by QC for nonconformities during the incoming acceptance, or suppliers of raw materials (excluding raw cheese farmers) with anomalies found during production.	Audit the management of materials/processes/finished products/others.
2025 Results of the Visits	
In 2025, the QC Section audited 17 suppliers in 26 visits. Process management was the main cause of defects. Corrections of all defects had already been completed before December 20, 2025.	

Supplier Traceability Check

With reference to the "Food Trace and Track System," the Food Safety Audit Team formulated the "Inventory of Traceability on Level 2 Raw Materials and Production Inspection Measures for Suppliers." Traceability and production audits are conducted based on the type of manufacturers and traders. There are four audit topics. Among them, the "production history check" refers to the raw materials used by suppliers in production, meaning traceability check for level 2 raw materials. Inventory items include import declarations, import licenses, certificates of raw material origin, COA (Certificate of Analysis), shelf-life, food safety testing reports.



Audit Topic

- ✓ Production history check
- ✓ Production process check(for manufacturers)
- ✓ COA of testing report check
- ✓ GHP (Good Hygienic Practices) management (including warehousing) check

In 2025, the Food Safety Audit Team audited 349 suppliers in 349 visits. Good Hygiene Practice (GHP) was the main defect. Corrections of all defects were all completed by December 31, 2025.



Construction of the Food Trace and Track System

With reference to the "Regulations Governing the Trace and Track System of Foods and Relevant Products" promulgated by the Ministry of Health and Welfare, food operators are required to carry out traceability supply source management or trace product flow for the food supply process. Uni-President has already established traceability data in the written or digital format from raw material suppliers to outgoing shipments of the finished products on the next level. Moreover, 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 livestock and aquatic feed).



In 2025, Uni-President has uploaded the Food Traceability Management System with a total of 492 products, accounting for 100% of all Uni-President food products (excluding feed for livestock and aquatic animals). According to regulatory requirements, the use of electronic invoices has been 100% completed.

The complete data has been uploaded to the Ministry of Health and Welfare's "Food Traceability Management System (Ftracebook)" (<https://ftracebook.fda.gov.tw>) .

Uni-President Group Supply Chain Information Sharing Platform



As a means to integrate the Group's supply chain resources, the Group's supply chain information sharing platform was planned and created in 2022. Information on current qualified suppliers is integrated and provided to affiliates with access to it. By doing this, not only can repeated assessments of affiliates be reduced, the chance for the Group to use unqualified suppliers is at the same time decreased. Furthermore, the compilation of deficiencies from the Group's supplier assessments can help the Group focus on food safety management priorities.

Application Mechanism

1. Information of qualified suppliers from assessments conducted by all affiliates/a list of suppliers that the Company no longer trade with or will not trade with is filed in the platform to integrate the Company's partners.
2. The supplier information and assessment status is available on the platform for all affiliates.
3. All affiliates engage in exchanges on a regular basis and review current assessment measures (including using the report that has been assessed by the Group).

Benefits

1. Quick and accurate search for the Group qualified suppliers.
2. Reduce the management procedures and operation of repeated evaluations.
3. Reduce the risk of using new suppliers that are not on the Group's qualified supplier list.

2.3.2 Supplier Counseling

To effectively manage food safety risks, Uni-President continues to enhance its management and guidance of suppliers. In 2025, the advisory project not only refined and improved existing quality issues but also extended its scope from manufacturing to end-service quality and food safety management across internal group channels. We assisted catering partners in building international standard FSSC 22000 food safety systems from scratch, provided guidance to fresh food factories on establishing customer complaint management mechanisms, and supported the Group's hypermarkets in optimizing on-site management to align with updated regulations. Adhering to the principle of "mutual benefit", we are committed to leveraging our influence as an industry leader to grow alongside all partners in the value chain, thereby building a solid food safety defense line.

Guidance Provided to Subcontractors in 2025

Project Name	Food safety management system consulting project for catering companies
Counseling Content	In response to stringent requirements from channel customers and market trends, the catering company leveraged this project to assist in establishing a food safety management system compliant with FSSC 22000 V6 standards. The core objective is to transform international standards into an executable internal management system, establishing a systematic foundation capable of autonomous operation and continuous improvement. The project successfully strengthened the internal management and risk control capabilities of the catering company through 10 sessions of counseling, laying a solid foundation for obtaining certification and integrating into the Group's supply chain ecosystem in the future.
Explanation of Guidance Effectiveness	Based on the current diagnosis results, four strategies have been adopted to systematically establish a comprehensive documentation system aligned with FSSC 22000 standards: establishing a common understanding, expanding management scope, deepening existing controls, and revitalizing the PDCA system logic. These measures aimed to bridge gaps in regulatory perception for customers and build consensus, completing system reinforcement from scratch. By empowering the management system with self-inspection and updating capabilities, these efforts ensured the continuous improvement of food safety standards.
Photo	

Project Name	Facilitated customer complaint management guidance for fresh food factories
Counseling Content	Current findings indicate that the fresh food factory has not yet established a comprehensive customer complaint handling process; furthermore, relevant personnel have not received professional training in handling and communicating customer complaints. To enhance its customer complaint handling capabilities and service quality, the Company requested "customer complaint management counseling" from the Food Safety Center. Through one training session and two counseling sessions provided by this project, the fresh food factory established a comprehensive customer complaint communication framework and operating procedures to enhance the professional communication skills of personnel when interacting with consumers.
Explanation of Guidance Effectiveness	- The customized customer complaint handling and communication skills course is divided into four main themes: (1) Understanding customer complaints and the five principles of handling customer complaints; (2) Regulations related to customer complaints; (3) Telephone handling and communication skills; (4) Handling and communication skills for customer visits, to improve overall service quality and customer satisfaction. - Optimize the customer complaint management mechanism and enhance the professional capabilities of fresh food factories in complaint resolution to build a strong brand image for the company.
Photo	

Project Name	Optimizing supplier quality management mentorship
Counseling Content	Although the number of abnormal items received by raw material suppliers in 2024 improved compared to 2023, there remains room for optimization regarding high-frequency issues. Furthermore, as insect-related and foreign object abnormalities continued to occur in the first quarter of 2025, a request for guidance was submitted to the Food Safety Center. Subsequently, six counseling sessions were conducted regarding management issues involving Tier 2 Food Safety foreign objects (insects and stones), Tier 3 Food Safety foreign objects (plastic fragments), and temperature and microbial abnormalities.
Explanation of Guidance Effectiveness	This project focused on five key management items, analyzing the root causes of issues and providing improvement recommendations and guidance: (1) optimization of cleaning tank washing times and foreign object removal capabilities; (2) optimization of cabbage pre-processing operations and process screening workflows and capabilities; (3) optimization of ginger slice washing and screening processes; (4) optimization of metal foreign object detection capabilities on the cabbage washing line; and (5) optimization of process and environmental temperature controls and the establishment of a temperature management mechanism for finished product shipments. By completing this project, raw material suppliers improved supplier process monitoring and quality self-management, thereby reducing abnormalities during the inspection and acceptance of incoming raw materials.
Photo	

Project Name	Food safety and hygiene management guidance for the Group's on-site food preparation in hypermarkets
Counseling Content	The Group's hypermarkets operate on a front-of-store, back-of-house model, offering a diverse range of self-produced items prepared on-site. Compared to food manufacturing plants, the operating environment of these stores is more complex and involves direct interaction with consumers. Furthermore, food safety management in on-site preparation areas not only impacts consumer health but also directly affects brand reputation and regulatory compliance. The Food Safety Center provided 6 sessions of guidance on food safety and hygiene management for on-site preparation at hypermarkets to ensure the safety of products prepared on-site.
Explanation of Guidance Effectiveness	- Through the explanation and review of on-site hygiene regulation principles, the Company assisted in establishing food safety and hygiene management mechanisms. - In response to the new version of GHP, the key updates were explained during on-site guidance, and the on-site operations and procedural forms of the stores were reviewed to ensure compliance. - Integrate the new GHP standards and establish management mechanisms and forms to assist in consolidating store inspection checklists. These tools enable on-site supervisors to verify the compliance of daily operations, ensuring that the management mechanisms established through advisory activities are continuously implemented. - Optimize food safety and hygiene management for hypermarkets and enhance the safety of products prepared on-site to establish a positive brand image for the Group.
Photo	 

2.3.3 Human Rights Due Diligence for Suppliers

Uni-President upholds the core values of respecting and protecting human rights. The Company actively implements human rights due diligence management mechanisms to systematically identify, prevent, and mitigate potential human rights risks within its operations and value chain. We are committed to creating an equal and dignified work environment by formulating specific measures and establishing transparent, effective complaint channels. These efforts ensure the protection of internal and external stakeholders' rights and interests while integrating human rights commitments into our daily operations.

Human Rights Issues	Affected Value Chain/ Stakeholders	Responsible Unit	Prevention and Mitigation Measures	Communication and Complaint Channels
Wage arrears, prohibition of child labor, prohibition of forced labor, and freedom of association and the right to collective bargaining	Raw material and MRO (maintenance, repair, and operations) suppliers	Food Safety Center/ Procurement Department	- When signing contracts with suppliers, we require the explicit inclusion of human rights clauses prohibiting child labor and forced labor, while protecting the freedom of association and the right to collective bargaining. - Implement supplier qualification assessments and periodic reviews through the supplier management platform. - Promote labor and human rights through the EP3 electronic procurement supplier platform. - Conduct regular supplier site visits or third-party audits to ensure compliance with relevant regulations.	- Establish a supplier complaint and reporting mechanism, allowing suppliers to raise inquiries regarding policy ambiguities or report violations. - Provide diverse communication channels, including email, telephone, and interviews, to ensure ease of contact for suppliers. - Organize regular supplier conferences to enhance communication and mutual consensus. - Provide confidentiality and protection measures for whistleblowers to prevent retaliation.
Provide a safe, hygienic, and healthy work environment	Contractors and outsourced personnel	Engineering Department/ Industrial Safety Office/ Main Plant	- Pre-construction safety and health meetings are held to communicate and promote project safety matters, with meeting minutes documented. - Convene regular coordination meetings every month to facilitate two-way communication and reviews through the platform; these efforts optimize the work environment to ensure the health and safety of personnel. - Assisted in the planning and organization of mandatory occupational safety and health retraining courses to comply with legal requirements and ensure operational safety. - Provide safety information and protective measures through safety inspections to enhance personnel and environmental safety and prevent occupational accidents.	- Convene pre-construction safety and health meetings for contracted projects. - Regular meetings should be held to organize outsourcing agreements. - Conduct occupational safety and health refresher training courses. - Safety inspections and disaster prevention management for contracted projects and outsourced operations.

2.4 Responsible Production Management

To reduce food safety risks, Uni-President has set up a sound food safety management system and supervises the management effectiveness of each production plant by attaining various quality management certifications. We also implement food processing hygiene management in each plant through self-audits and continuous monitoring by the Food Safety Audit Team.

Information on Responsible Production Management

- In 2025, Uni-President had 24 production sites located in Yungkang General Plant, Xinshih General Plant, Taichung General Plant, Yangmei General Plant, Chungli General Plant, and Hukou Park, consisting of 23 food plants and one feed plant.
- In 2025, Uni-President sold a total of 1,460,289 metric tons of products.



2.4.1 International Food Safety Management System

Uni-President's food manufacturing plants have obtained multiple international food safety management certifications. In addition to TQF, which serves as the foundational certification required annually for each plant, FSSC 22000 is built on the ISO 22000 framework with higher-grade standards and is recognized by the Global Food Safety Initiative (GFSI). Except for the essential oil plant, which holds ISO 22000 certification, all other Uni-President food manufacturing plants have successfully obtained FSSC 22000 certification.

Uni-President Plant Certifications

- HACCP (Hazard Analysis and Critical Control Point)
- CAS (Certified Agricultural Standards)
- ISO 9001 (Quality Management System)
- TQF (Taiwan Quality Food Association)
- ISO 22000 (Food Safety Management System)
- FSSC 22000 (Food Safety System Certification)



For detailed product certifications of each plant, please refer to the FSSC 22000 certified items in the Appendix ESG Information – "The plants' food products certified by ISO 22000 and FSSC 22000 in 2025."



In 2025, food products certified by FSSC 22000 accounted for **99.98%** of Uni-President's total food products.

Note : The percentage of certification was calculated from dividing the total number of FSSC 22000 certified food products by the total output of food products (unit:the minimum packaging unit of each food product).

2.4.2 Plant Self-Inspection System

Uni-President not only refines management standards across all plants through its food safety management system, but also establishes self-audit systems tailored to different manufacturing facility types to minimize operational risks.

2025 Self-audit Standards and Achievements

Plant Type	Management Standards	Inspection Status
Food Plants	We have established the "Internal Food Plant Quality Audit SOP" based on the "Regulations on Good Hygiene Practice for Food" to implement a three-level management audit mechanism. - Level 1: Plant self-audit - Level 2: Audits on all food plants are performed by general plants - Level 3: The Technical Group reviews the audit of all general plants and evaluates the need for spot checks based on the risk	Level 2 Audits - Total number of food manufacturing plants: 23 - Number of on-site audited manufacturing plants: 23 - Proportion between the number of on-site audited plants and affected products: 100% Level 3 Audits - Total number of food manufacturing plants: 23 - Total number of general plants reviewed by the Technical Group: 10
Feed plant	We have established the "Internal Quality & Food Safety Audit Procedures" in reference to ISO 9001 and ISO 22000.	100% ^{Note}

Note: In 2025, there was only one feed production plant, which had internal audits completed.

2.4.3 Food Safety Risk Monitoring Audit

In addition to the self-audit of each plant, we also conduct food safety risk monitoring and audits for internal plants, OEM plants and QC/research units by the Food Safety Audit Team combining the Group's food safety core work priority. By doing so, we can ensure the implementation of food safety control of each production and QC/research unit. The implementation status is reported directly to the President's office, hoping to achieve the goal of zero food safety risk. As of the end of 2025, a total of 54 units were audited, with 265 deficiencies found. The deficiencies mainly include improper preservation and placement of raw material, unclear labeling of raw materials, and malfunctioning hardware and equipment. Uni-President will track the progress in improvement in deficiencies one by one until improvement has been completed for all deficiencies.

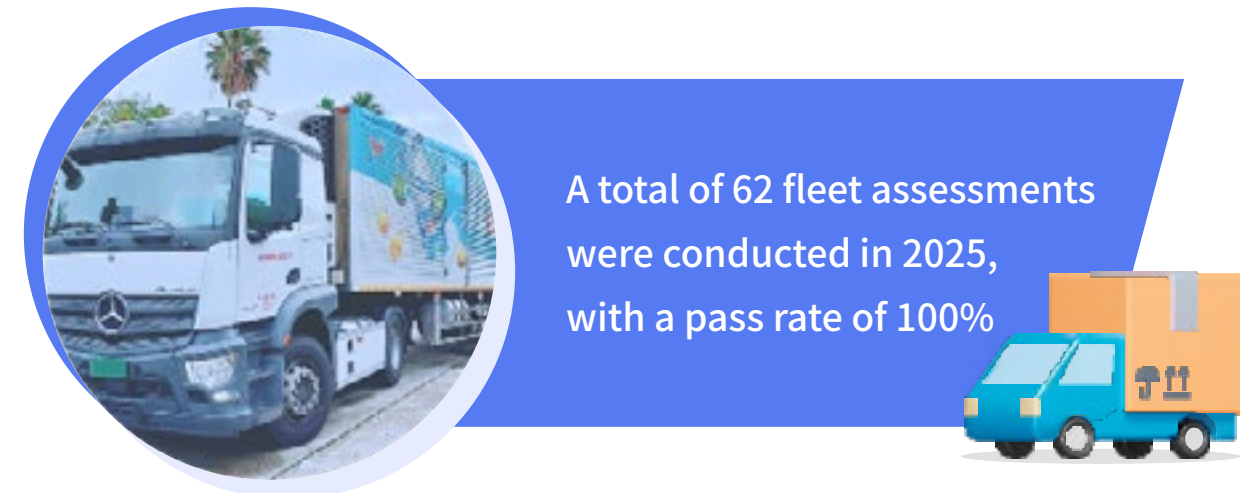
2025 Food Safety Risk Audit Deficiencies in Production and QC Research Units

Unit	Tier 1 Food Safety Management	Tier 2 Food Safety Management	Tier 3 Food Safety Management	Drug residue management of raw materials and finished products	Subtotal
Internal plant	0%	0%	54.3%	0%	54.3%
Internal QC Unit	0%	0%	2.3%	0%	2.3%
Internal Research Unit	0%	0%	1.9%	0%	1.9%
OEM Plant	0%	1.5%	40%	0%	41.5%
Subtotal	0%	1.5%	98.5%	0%	100%

2.4.4 Strengthen Logistics Service Management

In 1996, Uni-President established its distribution company to integrate business flow and logistics into a systematic supply chain service that covers markets, retailers, and channels at all levels.

In the commercial flow model, products and services cover multiple temperature layers including room temperature, refrigerated, and frozen. The team has accumulated years of experience and builds a solid and stable foundation for continuous development and proactive operation of channel deployment, channel marketing, and channel management. In terms of logistics, we build first and second-level logistics services based on the basic principles of "on time, correctness, and high value". Regardless of various needs such as transportation, storage, and distribution, our constant goal is to provide customers with peace of mind and satisfactory logistics. To this end, Uni-President formulates evaluation standards and regularly arranges partner fleets to conduct relevant evaluations and assessments, hoping to make progress and prosper together with partners and continue to grow. The evaluation content includes three major aspects: personnel management, vehicle management, and operation management. A total of 62 fleets were assessed in 2025, and the passing rate was 100%.



To enhance refrigerated logistics efficiency, Uni-President has optimized the scheduling mechanism for empty refrigerated containers, which increased the proportion of short-distance recoveries from 65.71% to 66.9%. This not only effectively reduces transportation distances but also saves 74,453 kilometers in mileage, further decreasing fuel consumption by 21,272 liters, and balancing operational efficiency with environmental sustainability. In addition, logistics optimization for instant noodle products was conducted by relocating warehouses and reconfiguring transportation routes through external warehouse site planning. This adjustment saved 5,184 kilometers in transportation mileage and reduced fuel consumption by 1,481 liters, effectively improving logistics energy efficiency and advancing energy-saving and carbon reduction goals.

To reduce carbon emissions caused by transportation, Uni-President requires its logistics fleet to adopt new environmentally friendly vehicles and implements a vehicle replacement policy. In 2025, 77.42% of logistics partners used new environmentally friendly vehicles, accounting for 79.35% of transportation and warehousing service expenditures. During 2025, six vehicles were replaced with new ones that met Phase 5 and 6 environmental standards, thereby minimizing environmental impact. In addition to replacing old vehicles with new ones, Uni-President has also improved the efficiency of its logistics fleet operations. With the support of the IT Department, a vehicle management platform was developed. The platform's scope of management includes order and inbound vehicle management, task management, and exception management. It categorizes vehicles by type and provides specialized exception management tailored to the specific needs of each vehicle type (e.g., temperature control for refrigerated trucks and bakery trucks) to ensure the quality of logistics services. In 2025, the vehicle management platform's content was optimized by adding temperature anomaly reporting to ensure the delivery temperature remains normal and secure.



2.5 Product R&D and Innovation

With our overall product development principle being "fun, delicious food that is safe to eat," we make an effort to stay on top of health trends and cater to the needs of future consumers. Our current products are developed based on the low salt, low sodium and low sugar concept, with active promotion of sugar-free and less added sugar product development.

We launched sugar-free AB Yogurt and LP33 Yogurt to improve gastrointestinal function and help adjust allergic constitutions, respectively. We also introduced the sugar-free Chai Li Won series to reduce consumers' excessive sugar intake and prevent the occurrence of diseases. At the same time, we have actively reduced the sodium content of our products, offering the public a healthier choice with Man Han Feast Hot Beef Flavor Instant Noodles (Reduced Sodium). To address the changing dietary habits of the elderly, Uni-President launched the Uni-President Cake House Steamed Fruit Cheese Chiffon Cake. As of the end of 2025, a total of 27 products received senior-friendly product certification, providing higher-quality options for the mature age groups.

Furthermore, adhering to the philosophy that "no additives equals sustainability", we promote products with fewer additives and clear labeling to ensure consumers can easily identify information about additives. As of 2025, we achieved A.A. Clean Label certification for 34 commercially available products. In addition to securing numerous R.O.C. patents, the Gold Award for Nutrition and Health Food Innovation, and the Taiwan Food Technology Innovation Product Award, our products have earned multiple international accolades, including the Monde Selection and the ITI Superior Taste Award. These honors attest to the exceptional quality and innovative capabilities of our products.



Information on Patents

Our R&D and technology units often work with affiliates. President Chain Store Corporation is licensed to use patented products in its ready-made meal products and Uni-President Enterprises (China) investment Corporation is licensed to use patented products in their instant noodle products.

Our R&D unit will continue to promote and develop design services, with a development goal of expanding intellectual property performance.

By the end of 2025 Patents
were obtained **438**

Invention **194**

New Patent **179**

Design **65**

in 2025 Patents were obtained **18**

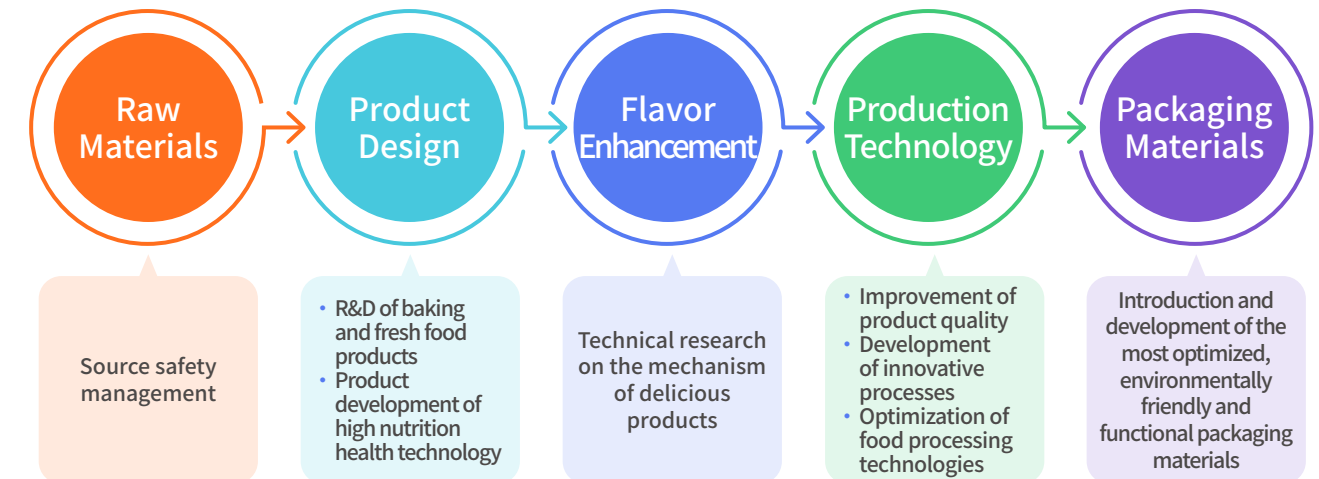


2.5.1 R&D Strategy and Goal

The awareness of health and environmental protection among the general public has increased in recent years, leading to food safety being the focus of all industries. In the Group, food safety issues have always been the most important. On par with the business strategies, our top priority is to ensure consumer "food safety." Due to this, not only have we built a model for managing the safety of various food raw materials, but we have also further combined our core R&D capabilities. For that reason, we hope to become the leader in the industry while serving as a benchmark, guiding Taiwan's food industry innovative development and technological improvement. While we create new products for consumers, our strategy also incorporates the current environmental awareness to proactively reduce the impact on the environment.

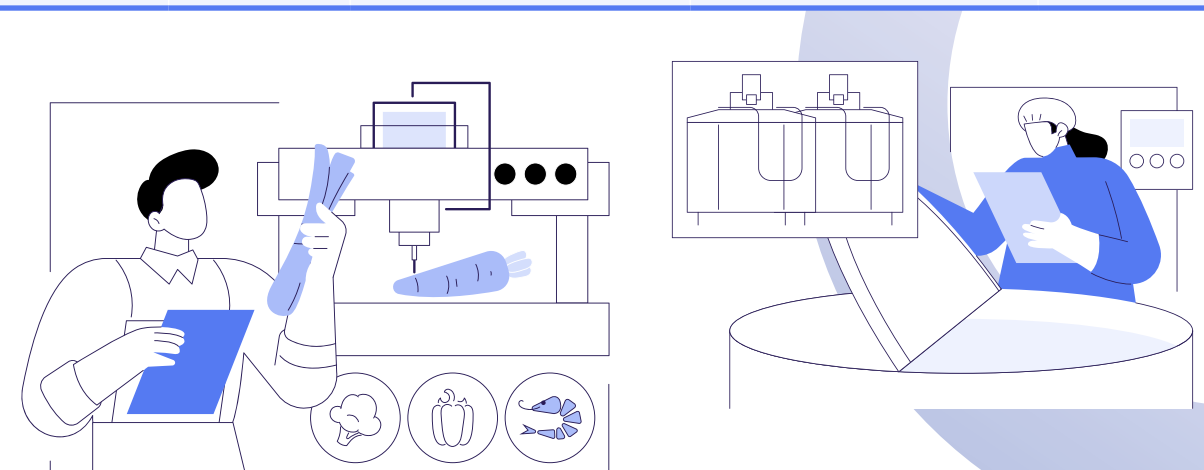


Key R&D Strategy for Value Chain



Product R&D and Management Targets for the Coming Year

2025 Management Target	2025 Achievement Status	2025 Key Achievements	2026 Targets	Mid-to Long-term Goal
Technical research on the mechanism of delicious products	 Achieved and under continuous improvement	1. Development of spicy noodle dishes 2. Development of side dishes to accompany alcoholic beverages 3. Refinement of ambient tea technology 4. Development of refrigerated fruit teas 5. Development of nutritious and delicious yogurt	1. Development of high-quality tea beverage technology 2. Advancing the technological development of carbonated drinks 3. Development of specialized flour technology 4. Development of savory bread 5. Development of ready-to-eat meals	Development towards product refinement and continuous improvement of product quality and flavor
R&D of technology for new bakery, fresh food and high nutrition healthy products and processes	 Achieved and under continuous improvement	1. Development and enhancement of European-style bread 2. Development and enhancement of savory bread 3. Development of high-protein soy milk 4. Development of functional dairy beverages 5. Development of ready-to cook meals	1. Development of high value-added milk products 2. Development of nut milk products 3. Development of high-fiber tea drinks 4. Local specialty noodles 5. Advancements in freshness preservation technology	Meet consumer demands and improve three major product categories including fresh food, bakery, and nutrition through product R&D



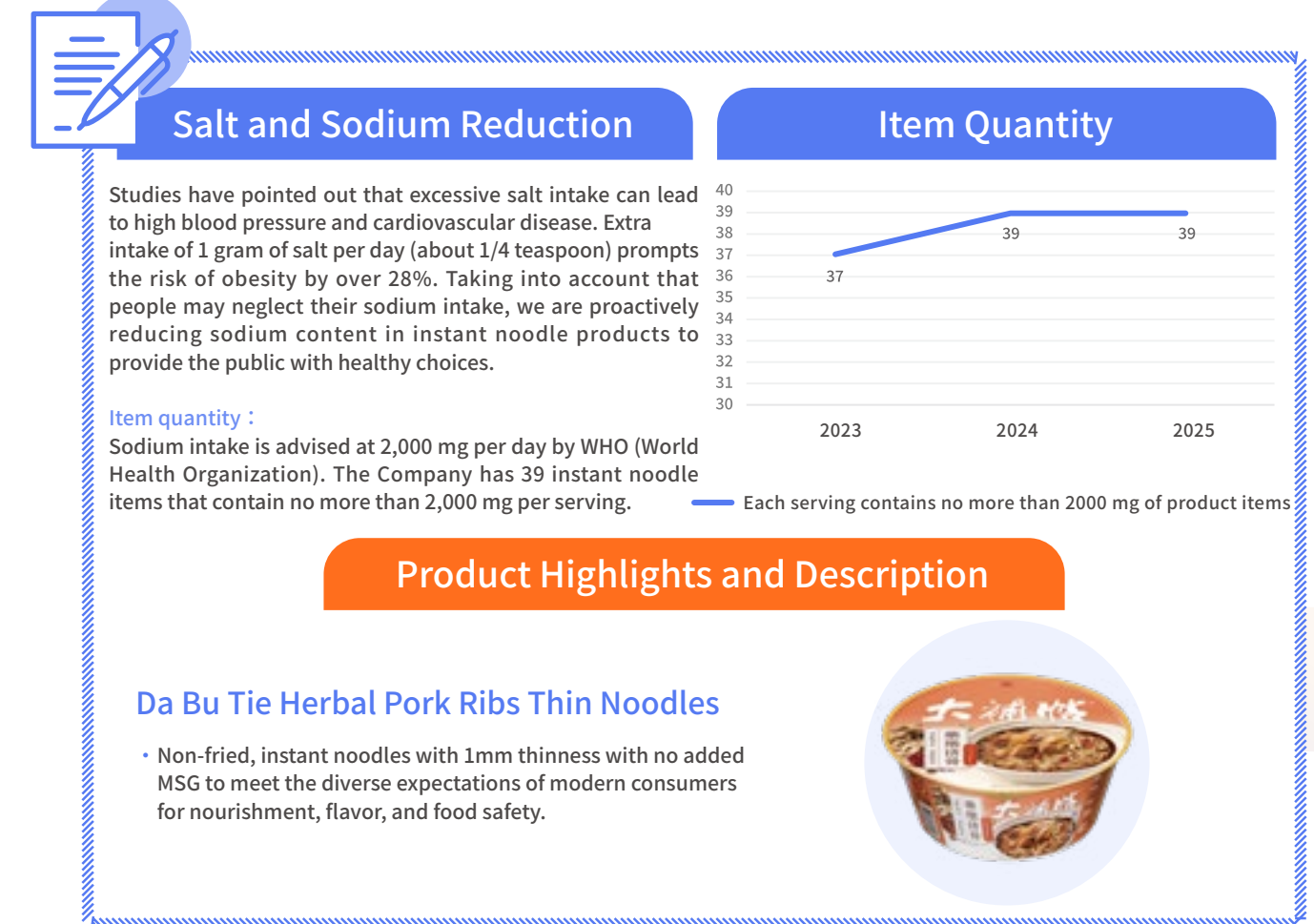
2.5.2 Diverse Dietary Trends: Balancing Health and Taste

As Taiwan's population ages with fewer children, lifestyles are also changing with people tending to eat out nowadays. In addition, with the arrival of the post-pandemic era and consumer's increased health awareness, dietary needs have become more diverse. Due to this, we have taken on the challenge to help consumers to move towards a healthy lifestyle. Given this, product development will require more innovation and we make an effort to develop various types of products aiming to cater for the needs of different consumer groups. In doing this, we hope to become the best partner for people's healthy-eating life.



Health Food Certification

To meet consumer demand for healthy eating and enhance product value, we continuously develop and maintain products with health benefits aligned with the health claim guidelines announced by the Ministry of Health and Welfare. As of the end of 2025, Uni-President has obtained a total of 23 Health Food Certifications.



Brewed Non-fried Noodles

- Uni-President is committed to the pursuit of making noodles more relevant to the dietary life of the new generation. After 15 years of noodle research, it has surpassed the limitations of traditional noodles (instant noodles) and created a new generation of non-fried instant noodles.
- As of the end of 2025, there were a total of 10 SKUs using brewed non-fried noodles.





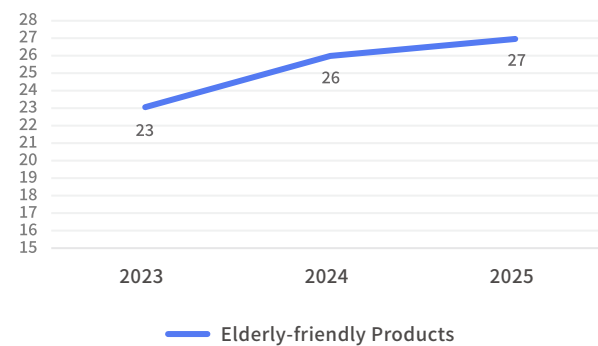
Elderly-friendly Products

As Taiwan's population structure changes, we are also moving towards the research and development of health care, light meals, and personalized food products. In the meantime, we will continue to improve the quality of existing products designed for the elderly while taking into account their dietary habits and bodily functions, in respect to taste, convenience and nutrition, in the hope to continue to enhance consumers' understanding of the functionality of related products.

Item quantity :

By the end of 2025, a total of 27 products have been selected as elderly-friendly products.

Item Quantity



Product Highlights and Description

1.Yuan Wei Ben Pu Mixed Congee

- Senior-friendly product certification
- Featuring a variety of unique grains, this dessert is generously portioned, has a rich flavor, is sweet but not cloying, and comes in a perfect size that won't leave you feeling overwhelmed. It's a great choice for a simple and convenient dessert.



2. Ji-Di Refrigerated Soup Dumplings

- Certified with the Senior-Friendly Label, the product is microwaveable for quick and delicious meals without the wait.

Plant-based Products

UNI Sunshine Unsweetened High-Protein Soymilk

- Each bottle provides 20.6 grams of high-quality plant-based protein for more efficient nutritional supplementation.
- No added sugar or additives; made with simple ingredients for a healthier, low-burden choice. Our special extraction method ensures a refreshing and non-greasy taste.
- We use non-GMO soybeans to ensure peace of mind and quality.



Products Containing Special Nutrients

X-POWER Energy Drink

- An energy drink specifically designed for modern lifestyles. Infused with taurine and lutein, it offers "energizing and revitalizing effects in one bottle" to inject vitality into a high-pressure lifestyle.



Products Containing Special Nutrients

100% Uni-President Tomato Juice

- Low-sodium and low-calorie with 100% pure juice content, and no added salt, sugar, flavorings, colorings, or preservatives. It uses cold crushing technology to preserve the original flavor of tomatoes. Each can contains 136mg of GABA and 20mg of lycopene, which can regulate physiological functions, nourish the skin, and promote metabolism.



Xin Bei Chicken Essence

- Carefully selected precious ingredients from the imperial court, including free-range chicken, abalone, and fish maw, are simmered for an extended period to extract their essence. With a BCAA content of up to 870 mg/100mL and collagen content reaching 7000 mg/100mL, it replenishes energy while enhancing beauty.
- Recommended by over 100 Cosmed pharmacists and received international flavor certification.
- Committed to 0 sugar, 0 fat, and 0 cholesterol, our products protect public health with complex tonic formulas, fulfilling our quality commitment to consumers.



A.A. (Anti Additive) Certification

A certification promoted by the Anti Additive Clean Label Organization, a global independent and impartial certification body. A.A. advocates and promotes "Anti Additive, healthy and sustainable". A.A. adopts "Clean Label" as the principle for implementation and promotion. Apart from advocating the cutting down of additives in food and other items, A.A. demands conspicuous and understandable labeling so that consumers can easily assess the amount of additives in them and steer clear of dangerous substances.

Item quantity :

In 2025, 2 new A.A. verified products were added and 5 were delisted, bringing the total number of A.A. verified products to 34 by the end of 2025.



Product Highlights and Description

1.All Products of Hau Jin Dau Noodles

- The entire series has passed the international A.A.Clean Label's highest level 100% no-additive certification and does not use food additives to change the taste of the ingredients.



2.ChenGuang GOLD Chocolate Raw Toast

- Provide consumers with more delicious products. Building on the success of the popular raw toast series, we have created extraordinary, pure flavors that offer consumers a delicious experience with A.A. Clean Label Star Certification.



3.Uni-Bread Melon Croissant

- Awarded the A.A. Clean Label Certification and the 2022 A.A. Taste Awards 3-Star Award for Global Pure Taste, providing consumers with safe and delicious bread.



Environmentally Friendly Products

Reisui Fresh Milk (Full fat / Low fat)

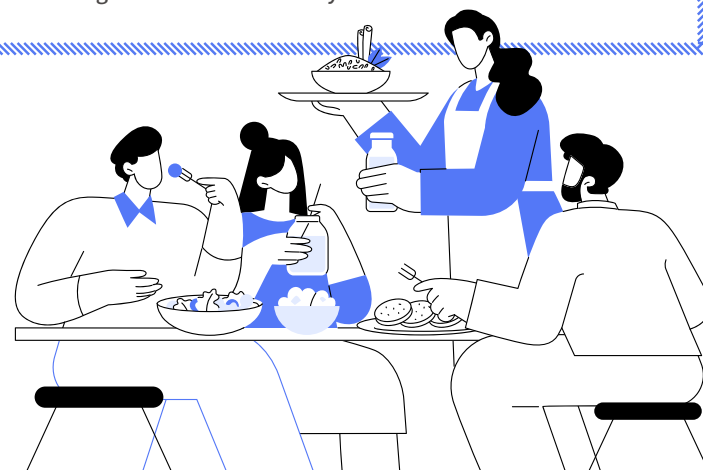
Promotion of Smart Energy Saving and Renewable Energy

- "Niu Niu Water Park" Water-saving and cooling project: The implementation of a centralized sprinkler cooling system to replace traditional neck-clamp sprinkler system has enabled precise temperature control management. This transition effectively reduced spray wastewater by more than half while simultaneously delivering multiple benefits, including enhanced animal welfare, improved water conservation, and environmental protection.
- Variable frequency equipment and smart environmental management: By introducing variable frequency and smart environmental control equipment, approximately 40% of farms have adopted variable frequency milking machines, and over 40% of farms use variable frequency fans to improve equipment operating efficiency and reduce energy consumption.
- Introduction of renewable energy: To date, approximately one-third of the livestock farms across Taiwan have implemented renewable energy systems, such as solar and biogas power generation. These initiatives are gradually reducing reliance on traditional energy sources and moving towards the goal of low carbon and energy sustainability.



Resource Recycling and Pollution Reduction

- Green transformation practices in dairy farming areas: To deepen environmental sustainability governance, seven dairy farmers in the Tainan Dairy District have taken the lead in participating in the "Centralized Wastewater Treatment Project". This regional integration model enhances wastewater treatment efficiency and serves as a vital demonstration of the dairy industry's green transformation.
- Wastewater energy utilization: By integrating centralized processing with energy conversion technologies, livestock wastewater is transformed into renewable electricity, realizing resource circularity while effectively reducing wastewater discharge and mitigating potential impacts on the surrounding environment and ecosystems.



Animal Friendly Products

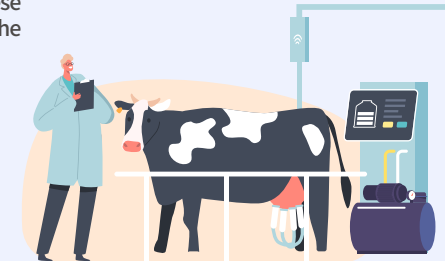
Uni-President places great importance on animal welfare and is committed to promoting humane dairy cattle farming to enhance both the sustainability of dairy farms and the quality of life for animals. By establishing comprehensive technical service programs that integrate herd management, nutritional formulation, environmental optimization, and sustainable operations, the Company supports dairy farmers in adopting advanced feeding and management technologies. The Company also regularly conducts educational training and technical exchange activities to ensure that farms stay aligned with international standards and continue to improve its farming environments and animal care practices.

Counseling for Dairy Farmers and Friendly Dairy Breeding Program

Content: Building on our commitment to dairy cow welfare, we have guided farms in implementing more sophisticated livestock management. In addition to maintaining the 17 existing technical service items (including preventive medicine, nutritional formulas, and DHI analysis), we promoted farm applications for animal welfare certifications. We also ensured the systematic recording of farm livestock management and the standardization of farm management methods through physical documentation. By integrating physiological well-being with robust management practices, we ensure that dairy cows produce milk in a highly comfortable environment, thereby strengthening the foundation for sustainable supply chain operations.

Guidance mechanism: Beyond assisting farms in improving livestock management techniques and enhancing animal welfare, we organize educational training programs, including overseas studies and technical exchange activities, to ensure dairy farmers master the latest husbandry techniques and management knowledge. Furthermore, education and training regarding raw milk quality have been significantly enhanced. In addition to improving animal welfare in livestock raising, these efforts have simultaneously enabled farms to produce higher-quality and more stable raw milk. Regarding the environment, we continued to promote heat stress management expertise by assisting dairy farms in testing fan performance, measuring environmental temperature and humidity, and providing improvement recommendations. These efforts ensured that dairy cows remained comfortable and healthy even during the hot summer months, thereby increasing feed intake and milk production.

Performance : After the quality of life of dairy cows has been improved, lactation efficiency has also significantly improved; from 2022 to 2025, the amount of lactation increased from an average of 22.74 kilograms to 24.58 kilograms per cow per day, proving that the practice of friendly feeding, continuous education and technological innovation play an important role in improving animal welfare and industrial efficiency.



Animal Welfare Eggs

Genki Select White Eggs (Animal friendly) and Genki Select Brown Eggs (Cage-free)

✓ Strategy and Commitment: Putting Animal Welfare at the Core

Adhering to the philosophy that "happy chickens produce healthy eggs", we regard animal welfare as a core value. We are committed to providing hens with a more humane living environment, treating animals and the environment with kindness, and providing consumers with sustainable products from reliable sources.

✓ Key Actions and Management Mechanisms

• Upstream Breeding Management

Farm selection: Sourcing from local animal welfare farms in Taiwan to promote industry upgrading.

Pure feed: Adopt Uni-President's vegan herbal formula to ensure the absence of antibiotics and drug residues.

• Quality and Food Safety Governance

Freshness control: We strictly select eggs during the golden laying period, requiring a freshness level of at least "Hofmeister Scale Units" of 80 or above at the time of shipment, with the entire transportation process maintained within a cold chain at a temperature below 7° C.

Multi-level verification: The internal "Food Safety Center" (TFDA/TAF certified) and the external third-party SGS jointly oversee quality control, with more than 260 inspections conducted every year.

• Environmental and Social Responsibility

Circular economy: Product packaging has transitioned entirely to RPET recycled material egg cartons to reduce resource consumption.

Market communication: Combined with the promotion of the "Animal Welfare Label", enhance consumer awareness of food-friendly practices.

✓ Key Performance Highlights and Certifications

Through these actions, we successfully launched the "Genki Select" series of animal welfare eggs and obtained two major national certifications: "CAS Taiwan Excellent Agricultural Products" and "TAP Traceability Agricultural Products", providing credible evidence of our commitment to sustainability.



In addition to focusing on consumer dietary trends and health, we continue to research the pet-raising environment in Taiwan. Adhering to the principle of food safety as our top priority, we aim to create healthier and higher-quality pet food for dogs and cats in Taiwan, and provide pets with a better quality of life. In April 2025, Petlife Functional Whole Grain Pet Food Series was launched. Through close cooperation with pet retailers, products with hypoallergenic ingredients and functional formulas were introduced to better meet market demands.

Petlife Premium Grain Targeted Nutrition Petfood

- **Professional functional formulas** : Designed by a professional veterinary and R&D team, these formulas are tailored specifically for the environmental conditions in Taiwan. Built upon a core gut-health probiotic blend (comprising Bifidobacterium lactis, Lactobacillus acidophilus, and Bacillus subtilis), the products integrate essential health-functional ingredients based on companion animal needs. This includes skin and coat health formulas as well as joint care formulas for dogs, and urinary tract health formulas along with nutritional hairball control formulas for cats, providing comprehensive nutritional support to meet pet health requirements.
- **Hypoallergenic premium grain pet food** : Featuring meat as the primary ingredient, the product utilizes premium animal protein sources and hypoallergenic ingredients. High-quality grains (brown rice and oats) are used to replace traditional grains such as soy, corn, and wheat, which are common allergens. The formulation is further enriched with superfoods (such as golden flaxseed and green-lipped mussels), healthy fruits and vegetables, and hydrolyzed proteins to minimize allergen sensitivity and protect pet health.
- **MAS (motorized atomization spraying) technology** : Introducing Taiwan's first Motorized Atomization Spraying technology, this process utilizes motorized centrifugal separation to sequentially infuse nutrients and palatable ingredients, including food-grade beef tallow, hydrolyzed proteins, and probiotics across three coating stages. This ensures even distribution onto the kibble. Furthermore, advanced temperature control technology is implemented to prevent heat-induced degradation of nutrients, securing precise, multi-layered encapsulation of nutrients and palatability on every kibble.
- **Professional probiotic gastrointestinal support**: Formulated with specialized Bacillus subtilis (Natto bacteria) and AB probiotics to support pet intestinal health via beneficial microbes, thereby optimizing nutrient absorption and enhancing functional health benefits.



External Certifications and Medals

Committed to optimizing its products, as always, Uni-President has upgraded its technology and food flavor, and has been recognized with external recognition and awards, making its quality products visible to the world. The following external certifications and medals were achieved in 2025:

A.A.Taste Awards

The Asian A.A. Pure Taste Awards evaluate the taste, flavor, and quality of the food. Award-winning products are recognized for their excellent taste and quality, which conforms to international food quality standards.

In 2025, six products from Uni-President, including Uni-Bread Pork Floss Pastry, Uni-Bread Melon Bread, Uni-Bread Melon Croissant, ChenGuang-GOLD Raw Toast, ChenGuang GOLD High Fiber Raw Toast, and ChenGuang-GOLD Strawberry Milk Raw Toast were honored with awards at the A.A. Taste Awards.



Innovation Product Evaluation Award

Evaluate the innovative R&D of food and beverages, and recognize the innovative performance of products in terms of formulation, manufacturing process or function, in order to enhance market competitiveness and meet consumer needs.

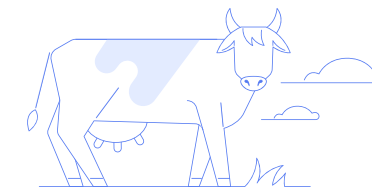
In 2025, the Company's 'Yuan Wei Ben Pu Glutinous Rice with Longan Ice Lolly' and 'XinGanjue Egg Salad' were awarded 'Excellence in Innovative Processing Technology,' while the 'Café Rive Gauche - Rich Milk Latte' received the 'Gold Award for Innovative Packaging Design.'



Monde Selection World Quality Awards

Organized by the internationally renowned Monde Selection, this award covers categories including food, beverages, and health supplements. Winning products must pass rigorous quality testing, which showcases outstanding craftsmanship and flavor.

In 2025, a total of five products under the ReiSui Whole Milk brand were awarded the Gold Award at the Monde Selection World Quality Awards.



ITI Superior Taste Awards

A team of judges, consisting of the world's leading flavor experts, conduct a "blind taste" to analyze products, including vision, smell, taste, texture, and mouthfeel. Finally, products are awarded under three evaluation criteria according to the rating (one star, two stars and three stars).

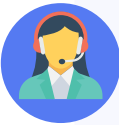
In 2025, one product under 'Dr. Milker' (3 Stars), one product under 'RuiSui Whole Milk' (2 Stars), one product under 'ReiSui Fresh Milk Toast' (3 Stars), and one product under 'Uni-President Shui-Shi-Ji Natural Mineral Water' (3 Stars) were awarded the Superior Taste Award by the International Taste Institute (ITI).



2.6 Responsible Marketing and Labeling

(GRI 417-2 、GRI 417-3)

Uni-President attaches great importance to the trust between itself and consumers, and is committed to providing authentic, clear, and easy-to-understand product information, and strengthening communication between the brand and the public through responsible marketing practices. In the face of the diverse and rapidly changing consumer environment, we continue to review our practices in product promotion and information disclosure to strengthen information transparency and customer trust, and regard protecting consumer rights as one of our most important goals.

Material Topic		Responsible Marketing and Labeling
	Policy and Commitment	At Uni-President, we have adhered to the spirit of ethical management and are committed to using its core competencies to create higher value for our products. We hold a sincere attitude when it comes to communicating with consumers and provide accurate product information in order to avoid misunderstandings with our products. Based on this notion, we use "responsible marketing" as our management target and adopt stringent standards from product labels to after-sales service so as to protect consumers' rights.
	Goal	100% of the product packaging labeling and advertising review are conducted in accordance with the product labeling review guidelines and creative review standards to ensure compliance with relevant laws and regulations and the Company's regulations.
	Action Plan	- Based on the product packaging labeling and the advertising review process system, each responsible unit performs a review and confirmation of the items it is responsible for before the packaging materials can be printed and the advertising can be carried out. - We publish promotional e-newsletters every quarter to publicize laws and regulations and violation cases, and enhance personnel's awareness and understanding of laws and regulations.
	Evaluation Mechanism	The Company's goal is to achieve zero violations in public sector audits. The Company will continue to track whether product packaging and marketing information comply with relevant regulations. In 2025, one non-compliance was identified during a public sector audit. The Department of Health found that lactic acid alcohol solution was used for surface sterilization during the ham production process, but "lactic acid" was not indicated on the outer packaging labels. Previously, third-party audits classified "lactic acid alcohol" as a processing aid that did not require labeling. However, health authorities requested its inclusion in the ingredient labeling during an inspection. In response, the Company improved the production environment, eliminating the need for "lactic acid alcohol solution" for surface sterilization during the manufacturing process. In the future, should any discrepancies arise in the interpretation of regulations, we will consult directly with government authorities for clarification to ensure compliance with packaging and labeling requirements.
	Grievance Mechanism	Internal complaint mechanism: - In accordance with the policy of encouraging employees to participate in and maintain product safety, internal employees are encouraged to jointly review labeling and advertising. All complaints will be reviewed, responded to and announced by the Food Safety Committee. External complaint mechanism: - Establish smooth consumer complaint channels, including customer service hotlines, emails and online platforms, to ensure that consumers can easily ask questions or express dissatisfaction with product marketing and labeling. - All complaints will be handled by a dedicated team and responded to and resolved within a reasonable time to ensure that consumer rights are protected.

2.6.1 Product Labeling and Creative Review

In the age of innovative marketing, we uphold the principle of transparency and we do not boast. The government's laws and regulations only provide the minimum standards. When it comes to labeling of raw materials and ingredients, we adopt high standards and have set up a "Packaging Label Review Process." All business groups, the Commercialization R&D Institute, Strategic Marketing Group, the Production Plant, and the QC unit of the FSC are combined to jointly set the key points for review in order to carry out review of package labeling and advertising terms. The review covers trademarks, brand and product names, ingredients and nutrition labels, content weights, manufacturer and location, shelf life and conditions, place of origin, certification marks, etc.

We understand that product labeling and marketing innovation are the first product information obtained by consumers. Only by having a correct understanding of the product can consumers avoid misunderstandings. In 2025, out of the 1,081 items reviewed, 793 were approved and 288 were rejected due to errors in labeling text such as ingredients, edition, nutrition labeling, warnings and precautions.



2.6.2 Consumer Inquiry Service

The Customer Service Center continues to listen to and collect customer feedback through multiple channels, including the 0800 toll-free hotline, official website, service email, and feedback from retail channels.

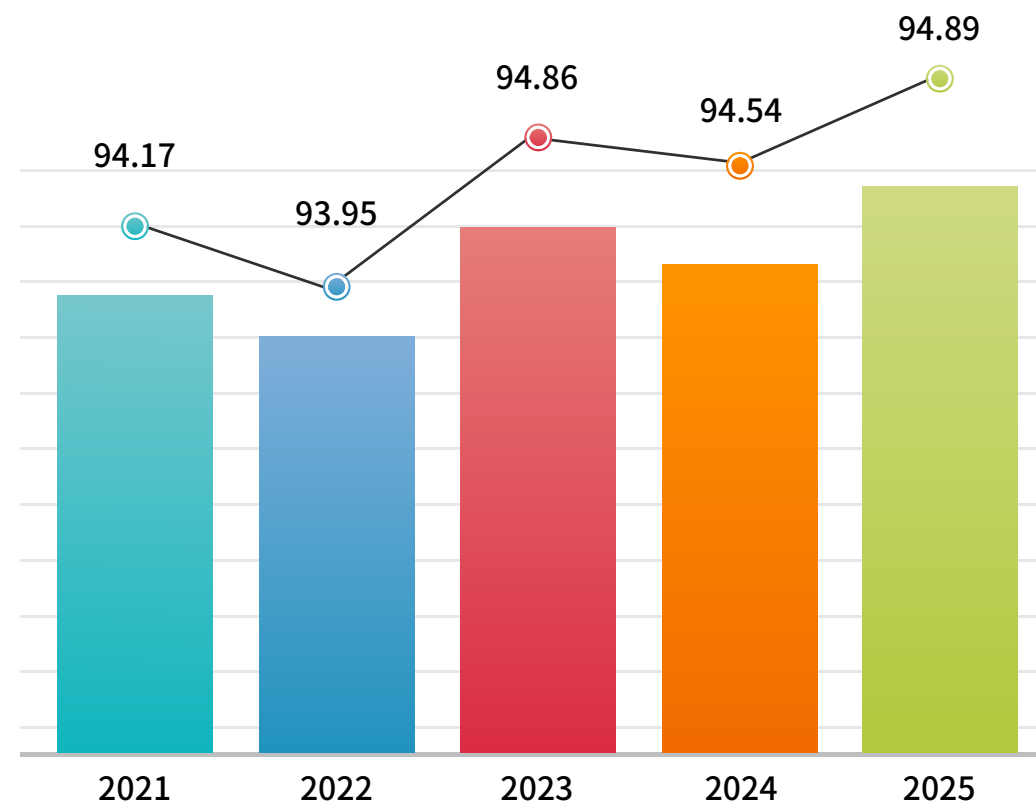
For customer applications received during business hours, we aim to contact the customer within one hour and address the matter within 24 hours. Upholding the values of efficiency and empathy, we communicate and negotiate in accordance with the Consumer Protection Act. For emergency cases occurring on holidays or outside of business hours, we immediately activate our processing mechanism to protect customer rights.

In 2025, through a dedicated customer service team and efficient processing workflows, we reached a consensus with the majority of our customers (approximately 97.1%). For the few cases where a consensus could not be reached, we proactively guided customers to apply for mediation through consumer protection mechanisms (such as consumer protection officers) in hopes of achieving reasonable and satisfactory resolutions.

Upon case closure, the service center reviews service effectiveness through satisfaction surveys. Recent results have shown that overall satisfaction has remained stable within the rating range of "Satisfied (75 points)" to "Very Satisfied (100 points)".

Furthermore, we conduct testing and analysis on products subject to customer complaints, reviewing potential influencing factors across product design, raw materials, manufacturing processes, and channel management to serve as a basis for continuous internal improvement. We also continue to enhance quality stability and the consumer experience through product tolerance optimization projects.

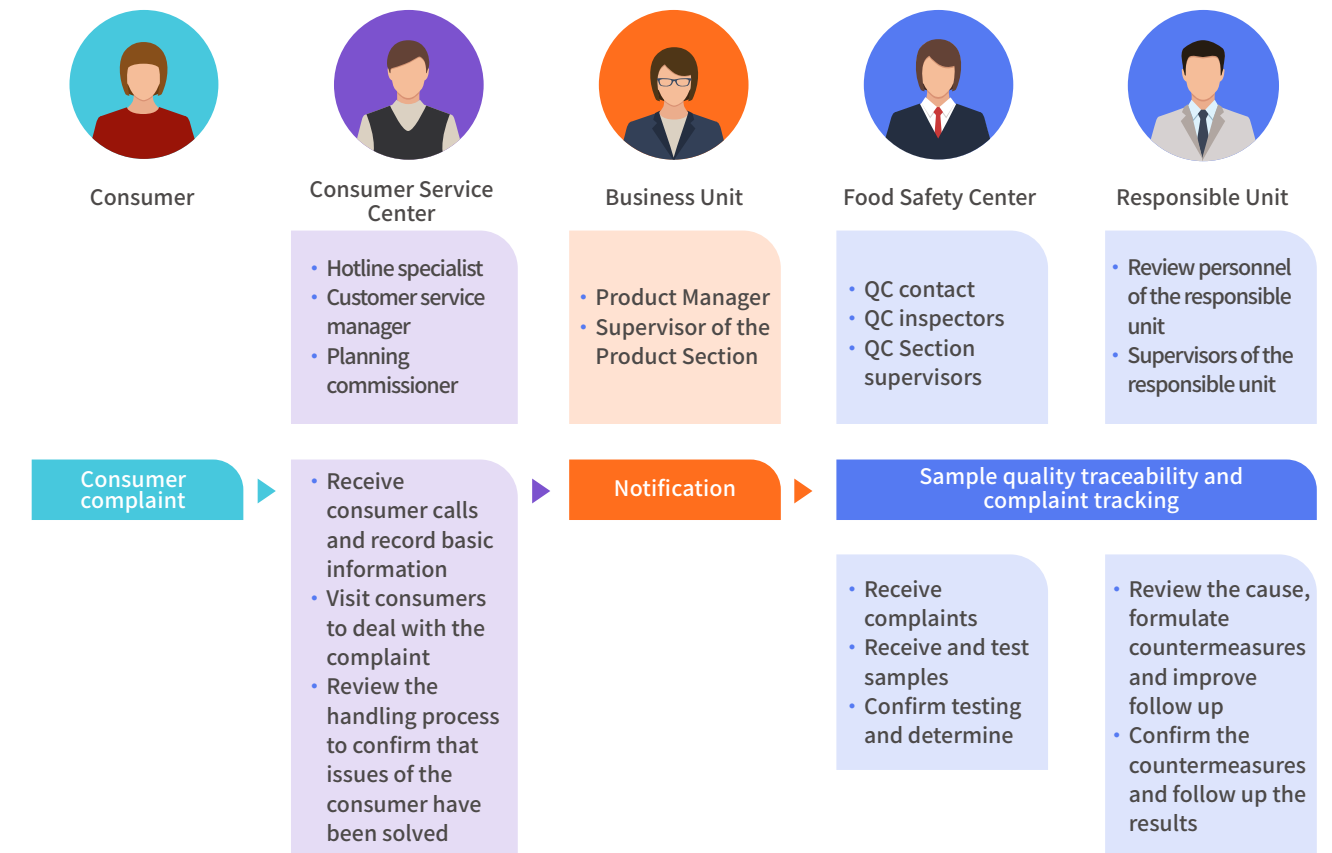
Satisfaction Score



The Customer Service Center has always prioritized delivering high-quality service as its core objective. In recent years, consumer satisfaction with complaint-handling services has consistently remained above 90 points, steadily achieving a rating range from "satisfied" (75 points) to "very satisfied" (100 points).



Consumer Service Center Complaint Handling Process



Take in the Feedback of Consumers

Issues Received	Understand the Reason	Optimize Measures
In the past, the soy sauce packets provided with soup dumplings had to be poured directly onto the food. This made it difficult for consumers to adjust the saltiness to their personal preference and often resulted in uneven distribution, which compromised both flavor and convenience.	The original packaging box was designed solely for the placement of soup dumplings, with no dedicated space for sauce. When soy sauce was poured onto the flat surface of the box, it tended to overflow and was impossible to pick up the sauce in one spot.	Developed a new packaging design featuring built-in soy sauce tray, improved the packaging design, and added a dedicated soy sauce dipping area. This allows consumers to freely dip and control the flavor according to their needs, greatly enhancing practicality and quality.

