

CORPORATE HEALTH AND NUTRITION POLICY

Intercorp Retail

InRetail Perú adopted Intercorp Retail's Corporate Health and Nutrition Policy.

Modifications approved at Board of Director's Meeting of June 26th, 2025

1. OBJECTIVE

To create a framework for food and pharmaceutical products, marketed or produced, that establishes work guidelines aimed at developing, offering products and promoting programmes that ensure and encourage healthier lifestyles for customers.

2. SCOPE

This policy is directed to the Business Units (BUs) that make up Intercorp Retail and InRetail Perú Corp. and commercialise food products, supplements and pharmaceutical products.

3. DEFINITIONS

- 3.1. **Common allergens:** Substances that can cause allergic reactions. The most common types: dust, medicines, animal dander and proteins, pollen, insect feces and mite, insect bite venom and some foods such as peanuts, nuts, milk, animal meat, among others.
- 3.2. **Gluten-free foods:** Foods that do not contain the reserve protein of wheat, rye, barley and many other types of cereals. This type of food is recommended for celiacs.
- 3.3. **Added sugars:** Added sugars refers to free sugar that has been added to the food/product during its production (industry), preparation (cooking) or at the time of consumption.
- 3.4. **Health foods:** When there is a relationship between food or a constituent of said food and health, there may be properties related to nutrients or functions, i.e., the beneficial effects of food on physiological functions or biological activities of the organism.
- 3.5. **Alternative diets:** Refers to types of food where there are restrictions on the consumption of certain foods and inputs, for example, vegan, vegetarian, lacto-vegetarian, lacto-ovo-vegetarian diets, among others.
- 3.6. **Nutritional properties:** Particular special properties of foods related to their energy value, protein, fat and carbohydrate content, vitamins and minerals.
- 3.7. **Law of Octagons:** Law that regulates processed foods that exceed the established technical parameters of sodium, sugar and saturated fats, so they are labelled with seals that indicate the excess of the input.
- 3.8. **Processed foods:** Foods that have undergone some industrial processing before being consumed.
- 3.9. **Saturated fats:** A type of fat with certain chemical properties that is usually solid at room temperature. Most saturated fats come from animal food products, but some vegetable oils, such as palm oil and coconut oil, also contain saturated fats in high concentrations. Consuming saturated fats increases the concentration of cholesterol in the blood and the risk of heart disease.

- 3.10. **Trans fats:** Trans fatty acids (TFA) are unsaturated fatty acids that are formed industrially by converting liquid oil into solid fat (a process called hydrogenation). They are also known as trans fatty acids, partially hydrogenated oils and trans-cholesterol fats.
- 3.11. **Alternative labels:** Labels on the labelling of products that are consumed in alternative diets such as vegan, vegetarian or celiac. The labels communicate whether foods are gluten-free, lactose-free, free of added sugar and free of common allergens.
- 3.12. **Food safety:** Set of conditions and measures necessary during the chain of production, storage, distribution and preparation of food to ensure quality and avoid posing a health risk.
- 3.13. **Transgenic foods:** Genetically modified foods, i.e. where the DNA of the food has been modified using genes from other plants or animals.

4. RESPONSIBILITIES

- 4.1. The Corporate Sustainability Manager of Intercorp Retail is responsible for ensuring that this policy is communicated and reflects the vision of Intercorp Retail.
- 4.2. All employees in the Quality and Commercial areas of Intercorp Retail's BUs are responsible for complying with and enforcing compliance with this policy.

5. POLICY GUIDELINES

General

- 5.1. Depending on its application, each Business Unit must adapt this Policy and ensure that its commercial and quality areas, or those acting in their stead, consider the following criteria when selecting or entering into an agreement with its commercial suppliers.
- 5.2. One of Intercorp Retail's objectives is for the BUs to develop product lines or services that promote healthy lifestyles.

Health and nutrition related to product composition

- 5.3. Offer, within the product portfolio and/or own brands, healthy and alternative foods such as: gluten-free, lactose-free, free of added sugar and free of common allergens.
- 5.4. Provide timely and transparent information on the composition of the product: nutritional table, product origin, legal data of the supplier that manufactures it, total ingredients, modes of consumption, health records, batch number and expiration date.
- 5.5. Consider the composition of products and inputs in the selection and evaluation process of private label suppliers.
- 5.6. Use scientific references from national and international sources for defining the nutritional criteria of products formulated at the Manufacturing Center:

- Codex Alimentarius of the Food and Agriculture Organization of the United Nations
- General Health Law of Peru (Law No. 26842)
- Law for the Promotion of Healthy Eating for Children and Adolescents in Peru (Law No. 30021)
- Food Safety Regulations of Peru
- Hygiene and Sanitation Guidelines of Peru

Responsible marketing

- 5.7. Allocate space in the store for healthy foods or foods that promote alternative diets. Signpost healthy products in the store and on the website to encourage their consumption, using for example, an online catalogue of healthy products.
- 5.8. Encourage commercial campaigns that promote the sale of healthy foods at low prices from an accessibility approach.
- 5.9. Promote and raise awareness of healthy lifestyle habits through advertising campaigns: nutrition, physical activity, mental health, among others.

Transparency in labelling and regulatory aspects

- 5.10. Based on the Peruvian regulations of the Law of Octagons, ensure that processed foods marketed have clear and correct information on their content of sugar, sodium, saturated fats and trans fats.
- 5.11. Declare the nutritional properties of foods (energy value, protein, fat, carbohydrate, vitamin and mineral content), as well as their reference values, in accordance with the Peruvian Technical Standard on Labelling.
- 5.12. Work with suppliers that comply with this labelling system to benefit the health of customers, and support this compliance through training so that they are aware of the regulatory requirements.
- 5.13. Promote the use of alternative labels on own brands to differentiate healthy products such as lactose-free.

Monitoring, evaluation and reporting

- 5.14. Encourage the measuring and monitoring of the percentage of products in the portfolio and own-brands that are gluten-free, free of common allergens, free of lactose and free of added sugar and others that are marketed under the healthy category; as well as sales volumes.
- 5.15. Encourage the measuring and monitoring of the percentage of own-brand products that have high nutritional value, in vitamins, minerals, proteins, fibre, phytochemicals or food additives.
- 5.16. Encourage the measuring and monitoring of the percentage of own-brand products that were reformulated during the year to improve their nutritional composition.

- 5.17. Encourage the measuring and monitoring of problems related to product labelling.
- 5.18. Communicate the progress in the promotion of healthy habits, as well as the results of the aforementioned indicators, in the Annual Sustainability Report or website.
- 5.19. Apply national and international criteria for the evaluation of manufactured products:
 - Codex Alimentarius of the Food and Agriculture Organization of the United Nations
 - General Health Law of Peru (Law No. 26842)
 - Law for the Promotion of Healthy Eating for Children and Adolescents in Peru (Law No. 30021)
 - Food Safety Regulations of Peru
 - Hygiene and Sanitation Guidelines of Peru

Quality of inputs and products

- 5.20. Through the BUs, promote audits, permits and certifications to commercial suppliers, in order to ensure quality and compliance with production standards and the safety of marketed products.

Product development and innovation

- 5.21. Promote the Identification in products already marketed use transgenics (more than 0.9%) and, if so, make the information on labelling transparent and evaluate the potential risks of marketing these products.
- 5.22. Encourage and include in the product assortment, options that do not contain nutritional warning labels (octagons), in order to increase the assortment of healthy and nutritious products for consumers.

6. RELATED REGULATIONS / DOCUMENTS

- 6.1. Supreme Decree N° 012-2018-SA, Manual of Advertising Warnings in the framework of the provisions of the Law for the Promotion of Healthy Food for Children and Adolescents.
- 6.2. NTP 209.651:2004 - Labelling. Use of Nutrition and Health Claims.
- 6.3. MPP 2018-2021, FAO's Country Programming Framework for Peru 2018 - 2021.
- 6.4. Codex Alimentarius of the Food and Agriculture Organization of the United Nations
- 6.5. General Health Law of Peru (Law No. 26842)
- 6.6. Law for the Promotion of Healthy Eating for Children and Adolescents in Peru (Law No. 30021)
- 6.7. Food Safety Regulations of Peru
- 6.8. Hygiene and Sanitation Guidelines of Peru

7. ANNEXES

Not applicable