

CHINA PUTIAN FOOD HOLDING LIMITED

中國普甜食品控股有限公司

(Incorporated in the Cayman Islands with limited liability) (於開曼群島註冊成立之有限公司)





CHAPTER 1 — ABOUT THIS REPORT

No one can deny the importance of the role pork plays in Chinese diet. Pork is so widely consumed in the People's Republic of China (the "PRC" or the "Country") and is an integral part of so many Chinese dishes that people would take for granted that the default protein on the menus is pork. Restaurants often feature only brief lists of chicken and beef dishes alongside their lengthy selections of pork-based specialties. Starting in 2018, at least one-third of the pig herd of the PRC has been wiped out due to multiple factors including an outbreak of African swine fever (ASF) and the lag effect of the last market cycle. The Country has stepped up policy support to promote standardized and scale farming, amid a spate of measures, to help recover hog production and ensure stable pork supply. With a population of about 1.4 billion, the PRC is the world's biggest pork producer and consumer where hog production accounts for about half of the world's total and pork accounts for 62.7% of residents' meat consumption. China Putian Food Holding Limited (the "Company") and its subsidiaries (collectively, the "Group") may have to do voluntarily over and above the legal minimum requirements for social and environmental performance and to behave sustainably now to safeguard the industry and to uphold our products' accreditation as "Community Harmless Products (無公害農產品)".

Today's countrywide ASF debacle is not just creating shockwaves. It is an earthquake that is changing the very structure of the pork supply chain both inside and outside of the PRC. Recovering from the ASF outbreak will be a long term effort centered on an attempt to revamp the entire pig farming industry. Before the ASF outbreak, about three-fourths of the Country's pork was produced by small, often family-owned farms scattered across the Country. After the ASF outbreak, the Central People's Government (the "Government") has targeted to consolidate small farms into larger facilities adopting a more intensive, environmental-friendly and biosecurity growth model. Given the aforesaid trend, our sustainability goal stemming from our corporate social responsibility is to ensure uninterrupted supply of pork, to enable our consumers to satisfy their basic needs and enjoy a better quality of life without compromising the quality of life of future generations. We believe that achieving this goal is possible through concerted efforts, in particular through collaboration among different levels of local governments of PRC and the Government, the Group and other stakeholders.

The goal of "facing the future" sets out the way ahead for the agricultural sector, and our sustainability strategy building on this sets out the key priority areas for action beyond the farmgate. It adds value by ensuring that all parts of the food supply chain are encouraged to improve their sustainability and adopt best practice under an industry-wide framework. This is particularly important given the significant environmental and social impacts for which pig farming, pork processing, retailing and wholesale activities are concerned. The challenge faced by the Group is to continue to achieve economic success whilst improving environmental and social performance. Adoption of best practices, commitment on innovation and advancement are central to meeting this challenge. Good sustainability strategy therefore facilitates closer collaboration among the Group, the Government and the other stakeholders.

The Group contemplates that good sustainability strategies are integral part of our principal businesses and also our ability to succeed in a relentlessly competitive market. Therefore, we have been continuously exercising remarkable efforts and setting out the following key principles for a sustainable food supply chain:

- Produce safe healthy products in response to market demands, and ensure that all our consumers have access to nutritious food, and to accurate information about food products;
- Support the viability and diversity development of rural and urban economies and communities;
- Have respect for and operate within the biological limits of natural resources (especially soil, water and biodiversity);
- Achieve consistently high standards of environmental performance by reducing energy consumption, minimising resource inputs, and using renewable energy wherever possible;
- Ensure a safe and hygienic working environment and provide plenty of social welfare and training for all employees;
 and
- Achieve consistently high standards of animal health and welfare.

CHAPTER 1 — ABOUT THIS REPORT (CONTINUED)



This environmental, social and governance ("ESG") report (the "Report") covers specific environmental and social issues faced by the Company which are of interest to our stakeholders and the environment and social policies contributing to the sustainable development of the Group. Most contents disclosed in this Report are prepared in accordance with the requirements of the Appendix 27 Environmental Social and Governance Reporting Guide of the Rules Governing the Listing of Securities on The Stock Exchange of Hong Kong Limited (the "Stock Exchange") (the "Listing Rules"). Some parts of this Report follow the disclosure guidelines laid out in the Guiding Opinions on Corporate Social Responsibility of State Enterprises published by the State-owned Assets Supervision and Administration Commission of the State Council, Guidelines for the Preparation of Corporate Social Responsibility Reports in China (CASS — CSR3.0) published by the Chinese Academy of Social Sciences, and the G4 standards in the Preparation Guide of Sustainable Development Report published by the Global Reporting Initiatives.

To promote transparency and accountability, this Report discloses not only the achievement accomplished by us so far but also the areas in want of further improvement in a balanced manner. Through strengthening strategic planning and enhancing implementation efficiency and by providing the most valuable solution in the supply chain, the customers will enjoy our products of higher value with the least adverse impact to our stakeholders and the environment.

The Group also follows sustainability strategies by providing the employees with safe and healthy working environment as well as talent training and development, promoting and implementing supply chain management policies, environmental protection schemes, community involvement and participation.

Further, the Group always put great effort to revamp sustainability strategies by undertaking and consolidating strategic studies, proposals, management of employee relation, feedback to audits and inspections of the Group's production facilities and distribution networks by non-governmental organizations, regular reporting to the management on the performance of the aforesaid revamping actions for their recommendations. The board of directors (the "Board") of the Company is responsible for evaluating and determining the Group's environmental, social and governance risks, the formulation of the corresponding strategies and ensuring that appropriate effective environmental, social and governance risk management and internal control systems are established and maintained. The Board confirms that such systems are effective. Through regular analysis and independent assessments by the internal audit function, the Board also determines whether the sustainability strategies are sufficient and effective.

The Board is pleased to submit this Report with respect to the policies and performances of the Group in the four main areas of environmental protection, employment and labor practices, operating practices and community participation during the financial period from 1 January 2019 to 31 December 2019 (the "Reporting Period").

The information disclosed in the Report is derived from the results of internal statistics and analyzes of the Group's internal management systems.

On behalf of the Board Cai Chenyang Chairman

Hong Kong, 20 July 2020

CHAPTER 2 — **STAKEHOLDERS OF THE GROUP**

As a socially responsible business entity, the Group would:

- recognize that our activities have a wide impact on the society in which we are operating;
- take account of economic, environmental and social impacts of our activities across the Country; and
- seek to achieve benefits and create long-values by working in partnership with our stakeholders.

Based on the prevailing structure of the Group's pork supply chain and the activities involved in smooth operations of the supply chain, the Group has identified eight different groups of stakeholders that are related to the Group's principal businesses. These include shareholders/investors, customers, employees, local community, government/regulatory authorities, suppliers, media and non-governmental organizations (NGOs).

To promote common interest and reduce adverse impact to the Group's stakeholders, the Group seeks their opinions and recommendations via its business contact windows through scheduled and ad hoc meetings with transparent and good interactive communications. Internal meetings are conducted to report and discuss the information received from the stakeholders' feedback which will then be used as important reference for revamping the Group's sustainability strategies.

Correspondences including but not limited to business operation proposals, shareholders/investors services, career opportunities, requests for research and survey and academic visits etc received from the stakeholders via various communication channels will be consolidated and classified according to their nature and will be passed on to the top management or to the relevant departments of the Group to handle and respond through proper channels. Among these correspondences from stakeholders, no complaint was received by the Group regarding social impacts and related issues for the financial year of 2019.

Issues of major concern and common communication channels of different categories of the Group's stakeholders are set out as follows:

Stakeholders	Issues of major concerns	Common communication channels	
Government/regulatory authorities	 corporate governance compliance with laws and regulations responding to relevant industrial policies 	 to facilitate completion of annual corporate audit performed by the government/regulatory authorities due submission as per requested by the government/regulatory authorities cooperate with government officials conducting inspections 	
Shareholders/investors	 financial performance and business growth corporate governance corporate and product image 	 make proper disclosures in the public convene shareholders' meetings press release/press conference road shows 	

CHAPTER 2 — STAKEHOLDERS OF THE GROUP (CONTINUED)



Stakeholders	Issues of major concerns	Common communication channels	
Customers	 product quality and safety environmental, safety and hygiene management performance transparency and reliability of information release by the Group 	 public relationship/marketing functions of the Group product assurance policies product satisfaction survey questionnaire 	
Employees	 the Group's business conditions (job security) salaries and welfare labour relation/rights workplace conditions and safety feedback channels for opinion promotion and development 	 company internal website/ opinion box employee committees company internal publication employee forums/surveys counseling rooms 	
Community	 environmental issues/ compliance with the laws career opportunities/community welfare outreach activities 	 proactive visit external feedback communication windows sponsorship of public welfare activities/community visits/company website 	
Media	all issues relating to the Group	 communication documents on relevant topics/press releases coordinating site visits and provision of information ad hoc meetings/emails and phone contacts 	
Suppliers	 fair competition/quality and price suppliers evaluation management of prohibited/ restricted substances in the supplies 	 letters of undertaking business communication/ procurement contracts/email and phone contacts suppliers evaluation systems 	



CHAPTER 3 — COMMUNITY PARTICIPATION

The time of entities being operated to only please their shareholders has gone. Today, customers expect more from the Group and one of those things they expect is more community involvement. We have increased our enthusiasm in getting involved in public welfare and voluntary work. We hope that our business activities shall bring positive impact to the community, especially at times when the society is experiencing various challenges under the coronavirus pandemic. Community participation means more than profit making and compliance with laws and regulations. It refers to businesses' proactive involvement in social initiatives to meet the social and economic needs of the community in which the Group operates. The Group has planned to increase its participation in various community activities in the forms of strategic philanthropy, employee volunteering, partnerships with local institutions and community-driven developments. The primary benefits from community involvement are enhanced reputation, improved community relationships and positive effects on employee morale. The Group also regards community involvement as an important symbol, particularly for its employees, of their ethos and corporate direction.

For instance, during the period when the Country was facing the unprecedented threat from the coronavirus pandemic, the outbreak has devastated the Country's food supply chain, public health systems, livelihood and economic across the Country. The coronavirus (COVID-19) is a respiratory illness first identified at the end of 2019. It has directly affected food supply systems through impacts on food supply and demand and indirectly through decrease in purchasing power, the capacity to produce and distribute food and the intensification of care tasks, all of which will have differentiated impacts. We are at the upstream of the key food supply chain and our role as an essential service is more critical than ever. We are proud to be part of the food supply system following the directives from the Government and our house rules and are committed to putting our products on our customers' meals. During the critical period, we have exercised great effort to uphold good hygiene practices, cleaning and sanitation, zoning of processing areas, supplier controls, storage, packing, distribution and transport, personal hygiene and fitness to work in a bid to maintain trust, consumer confidence and availability of affordable food alongside the Government health's authorities' effort to avert spread of coronavirus.

Community involvement for the Group would lead to a situation in which everyone wins. The Group ensures that the community involvement represents an opportunity and not a burden to its stakeholders and everyone benefits in multiple ways. The key is for the Group to choose optimal approaches to community involvement that fit its mission statement, its culture, its employees' needs and the needs of the community. For instance, in a group that emphasizes work/life balance, employees may welcome the opportunity to participate in volunteer activities with family members. By listening to employee and community feedback through close contact with social groups and community organizations, the Group can understand the needs of the community and find the right balance that improves everyone's lives. Summary of major activities the Group participated in are set out below.

CARING ACTIVITIES FOR FACTORY EMPLOYEES

- Discussion Forums: employees forums, manager forums and new employee welcome functions;
- Recognition Ceremony of employees with outstanding performing;
- Health Caring Measures: provisions of sufficient personal protective equipment against coronavirus, virus free workplaces, regular employee health examination, employees' health management system, promotion of health knowledge, health promotion activities;
- Recreational Activities: employee recreation centres and provision of recreational instruments, ball game competitions, social events, employee travels, hiking activities etc;
- Festive Events and Gifts: making of rice dumplings and sachets for Dragon Boat Festival, Mid-autumn Festival celebration, Lunar New Year celebration;

CHAPTER 3 — COMMUNITY PARTICIPATION (CONTINUED)



• Provision of other welfare and convenience facilities: staff quarters, playgrounds, fitness and other recreational equipment, staff canteen.

PARTICIPATION IN LOCAL COMMUNITY ACTIVITY

- Virus free food supply chain;
- Food donation: food donation with local community organizations.



CHAPTER 4 — EMPLOYMENT AND LABOR PRACTICES

The Group's principal business operations are considered to be labor intensive and our employees are valuable assets to uphold our smooth operations. The Group has taken great effort in the selection, employment, training and retention of our human resources. Regular corporate events and activities are organized to enhance employees' sense of belonging as well as to increase their understanding of the Group's core values. In order to attract and retain talents, the Group provides comprehensive training programs, competitive remuneration packages and effective communication channels aiming at enhancing employees' professionalism and enthusiasm at work. Fair and reasonable performance evaluation systems have been introduced to reward and motivate employees effectively. The Group also commits to providing employees with a safe and healthy working environment more than just in conformity with local laws and regulations. Further, a good and close relationship between the employer and the employees has been built up such that each employee has a strong sense of belonging in the organization.

Remuneration Systems

Competitive remuneration system

* Performance evaluation and bonus systems

Recruitment and Selection

- * Diversified and effective
- * Attracting talents of diverse backgrounds
- * Fair and reasonable selection standards and equal opportunities

Communication Channels

- * Regular meetings
- * Complaint mechanism

On the Job Training

- * Professional training programs
- * Functional knowledge training

 * Self development training

Employee Benefits

- * Employee insurance and care of life program
- * Health and safety management
- * Fringe benefits and gatherings



REMUNERATION AND PROMOTION SYSTEMS

Competent and professional workforce is a vital factor for the success of a business entity. In order to attract, motivate and retain talents, the Group offers attractive and competitive remuneration packages to its employees. The fundamental principle of the Group's remuneration systems is that all employees would be fairly rewarded based on their educational background, experiences, job duties, professional skills, technical capacities and performances in comparison with other fellow employees within the Group as well as other entities within the industry. The basis of reward and promotion is dependent on an employee's work attitude, disposition of professional ability and overall performance. The Group also reviews its remuneration policies on a regular basis to ensure that its wage and salary standards are competitive. Performance management systems are in place to evaluate individual employee's performance and the results of which shall be used as references for salary adjustments and job promotions in order to preserve and retain talents in the Group.

The Group always promotes optimal balance between work and family life of all employees. The time-off mechanism of the Group is established whereby the employees are allowed to arrange their time-off according to their own situations and needs.

In addition to wages and salaries, the Group offers a wide range of employee benefits, including but not limiting to work performance and year-end bonuses, social insurance funds (unemployment insurance, industrial injury insurance, maternity insurance, medical insurance, housing fund and pension fund), staff housing allowance or dormitories, sport and recreational facilities, children education and nursery and regular employee and family gathering activities, so as to motivate the employees to contribute in their job positions under a sound benefit system.

EMPLOYEE RECRUITMENT AND SELECTION

Promoting diversity and inclusive growth in our workforce enhances the Group's organizational strength and reflects the diversity of our stakeholders. The Group actively recruits and replenishes manpower of different genders, educational background and ages in a fair and equitable manner through various channels including internet advertisement, cooperation with local government, registered human resources agencies, consultants, social network websites, recruitment notices posted in areas around the factories, student internship programs and internal staff referral, etc. The Group has formulated the recruitment policy with respect to equal opportunities, diversity and anti-discrimination. We encourage differences and individuality in employees, with the philosophy that diversity can bring new ideas, dynamics and challenges to our operations. We discourage all forms of discrimination on gender, age, family status, sexual orientation, disability, race and religion.

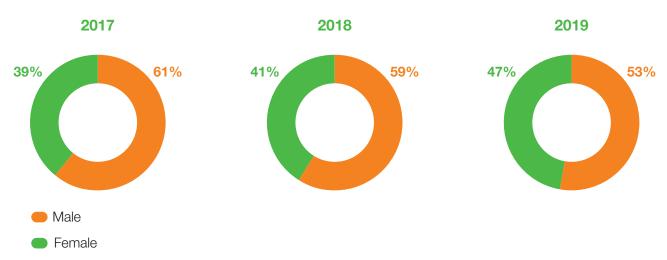


By the end of the financial years 2017, 2018 and 2019, the Group's headcount totaled 608, 562 and 503 respectively, all of which were either located in mainland China or Hong Kong. Professionals in different functions are vital to the smooth business operations of the Group. Distribution of the Group's existing workforce is set out as follows:

Employee statistics by Job Function

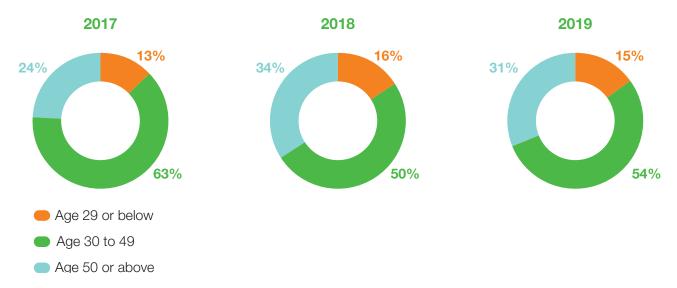


Manpower statistics by Gender





Manpower statistics by Age Group



The Group welcomes talents from the same industry to join our teams to accumulate professional experiences from the industry, as well as new talent from different industries to stimulate innovations for the Group's operations and administration.

EMPLOYEE EDUCATION, TRAINING AND CAREER DEVELOPMENT

The Group has implemented a performance management system to achieve operational goals and enhance employees' capabilities. The key component of the system is communication channels between supervisors and their subordinates to ensure work targets, work flows, tasks and instructions are clearly conveyed and aligned with. Performance assessments are carried out in regular time intervals to measure employees' overall status in the achievement of work targets, goals and objectives. Given a comprehensive performance management system, it is expected that a performance-oriented corporate culture, employees' motivation and their capabilities can be promoted and enhanced.

The sustainable development of a corporation is buoyed by talent workforces. In addition to inviting talents to join the Group, we also actively nurture our existing employees with comprehensive training and career development programs. Moreover, we:

- Align corporate mission, vision, business strategies and objectives, formulate talents development strategies, actively nurture leaders and professionals for the Group and enhance our talents pool;
- Strengthen corporate vision, shape cultural and value systems so as to create irreplaceable soft power of the Group;
- Actively establish a talent pool of the Group through systematic and professional evaluations and identification of organizational needs and personal needs and develop plans to nurture talents and design effective training programs.
- Continuously introduce innovative ideas, operational workflows, techniques or tools to improve personal growth and organizational learning, helping the Group and the individuals to meet their objectives and to upgrade.
- Encourage employee's self-development, provide diverse learning channels, encourage self-learning to bring out the employees' potentials and realize individual achievement.



The primary objectives of training and development are to continuously upgrade the quality of manpower and job skills, to motivate employees' job enthusiasm and to welcome challenges, thereby creating greater corporate value and achieving operational goals and future development. To achieve the policies and goals of the Group's training and development, it is necessary to consider not only the Group's business vision and objectives, but also the assessment of employees' performance and capability deficiency. In line with the Group's management systems, training structures are established to plan and design internal and external training courses including new employees training, professional training, management training at all levels, environmental safety training and corporate core values training. Through seminars, courses and e-learning, the employees are offered all-rounded and comprehensive training and their professional and management capabilities are continuously enhanced. The Group cooperates with universities and research institutions to jointly train our key professional employees. Through these arrangements, the Group has a continuous supply of young talent with modern operating management knowledge and professional skills to maintain its competitive edges.

Throughout the financial year of 2019, the Group held approximately 70 training classes with a total of approximately 5,889 hours and 503 participants.

Training mainly covers the following:

Farming : Key points of hog farm and its management, immune procedure, disease control, common

disease identification, disease prevention, elimination and inspection, healthy care, nutrition and

drug safety, etc.;

Production : knowledge about operation skills necessary for each of slaughtering, separation and freezing

workshops, production safety, hygiene and sanitizing, and discharge of waste water, etc.;

Data analysis : learn scientific statistics and the calculation of various costs including farming, slaughtering and

marketing to improve the ability of financial analysis; and

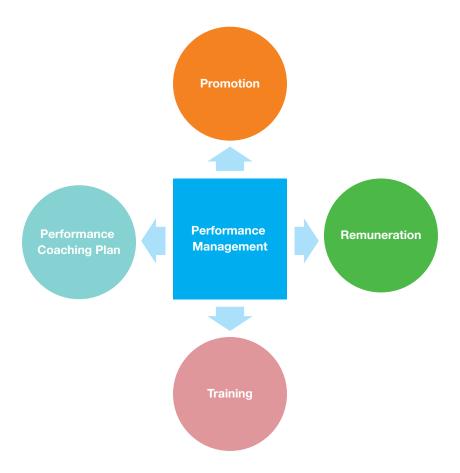
Management : all-arounded training on a corporate basis in relation to quality management system, including

corporate culture, food safety, work safety and fire safety, etc.

To ensure that the training seminars and courses meet the requirements of corporate strategies, in addition to the evaluation of training and development performance in business review meetings, regular reviews on operations of different business units are done in the said meetings to serve as the basis for future development planning.



Talents' competitive advantages are enhanced according to the Group's overall business strategies, and a comprehensive training system is established according to its business development plans. The Group's annual training plan not only follows the Group's business vision and targets, but also takes into account the employees' personal development plans, functional training system at various levels, quality management system and includes law-related courses in relation to labor, safety and hygiene licenses, while a set of "Training Course Management Policies" has also been formulated for the operation to follow.



RESPECT OF LABOR RIGHTS

The Group has exerted great effort to comply with local laws, regulations and directives as well as the relevant labor rights conventions.

The Group protects the employee's right to work. Employees are not discriminated against in employment (including recruitment, salaries, promotions, disciplinary actions, dismissals and retirement) by reasons of their gender, race, religion, age, disability, sexual orientation, nationality, political opinion, participation in social organization or ethnicity. For every employee, there is an employment contract which clearly defines the employer's and the employee's rights, responsibilities and obligations. Any modification, cancellation and termination of the relevant employment contract are subject to the relevant local laws and regulations. Throughout the financial year of 2019, the Group did not receive any complaint on matters nor aware of any non-compliance with laws and regulations in relation to discriminatory act, equal opportunity, transfer, promotion, recruitment, termination, severance, compensations, holidays, rest periods, working hours, benefits and training, including Labour Law of the PRC (中華人民共和國勞動法), that would have a significant impact on the Group.

The Group does not engage any minor laborer of any age below the legal threshold. To avoid employing minor laborers, the Human Resources Department of the Group would examine valid identity documents of job applicants for verification of their actual ages.



To safeguard the employees' welfare, the Group strictly complies with local laws regarding the working hours of the employees. The employees' on-duty resting time and paid holidays are well respected and are strictly in accordance with the relevant labor laws. Any necessary arrangements of overtime work must be mutually agreed between the management and employees on voluntarily basis and any extra workload shall be fairly rewarded.

All employees are not mandated to reside in the factory quarters nor does the Group require the employees' identity or work documents to be kept with the Group.

To detect any force labour from the Group's workforce, regular audit process on the employees, especially those unskilled, temporary and seasonal labour, would be performed by the management. The following indicators of non-compliance shall be assessed during the audit process:

- working excessive overtime;
- cannot produce identity documents or travel documents;
- cannot have full control of wage settlement bank account;

During the Reporting Period, the Group was not aware of any incidents of non-compliance with laws and regulations regarding the prevention of child labor and forced labor, including Labor Law of the PRC (中華人民共和國勞動法), that would have a significant impact on the Group.

LABOR MANAGEMENT COMMUNICATION MECHANISM

The Group has exerted great effort to encourage communication between the management and the employees and has built up various channels to collect feedbacks from the employees. By consolidating inputs from complaint channels of various functions within the Group, valuable data and information of employees' complaints or problems are analyzed, handled and resolved on timely basis. Through the efforts and interpersonal skills of the management and administrative teams, a platform has been established to facilitate communication between the management and the employees. Through internal and external employee relations activities, it is expected that cohesion and relationship between the management and the employees would be greatly enhanced. For the time being, the following communication channels are in place:

Mean of Communication	Communication Channels	Means of Response	
Face to Face	Management — employee meetingsDiscussion forum	Face to face repliesWritten replyNotice	
Written or Standard Form	Employee suggestion boxEmployee satisfaction surveyBulletin board	Face to face repliesWritten replyNotice	
Electronic	EmailCompany's internal websiteWeChat platform	Written replyNotice	



WORKPLACE SAFETY

The Group's operations are subject to the governance of various Chinese laws and regulations with respect to employee health and safety. Based on these laws and regulations, the Group has implemented safety guidelines in relation to safety control procedures and standards to which every employee is required to adhere to strictly.

According to the internal policy of the Group, the Group's senior management is responsible for formulating production safety measures for all production lines and departments of the Group. Procedures for proper operation of different machineries and guidelines on maintenance and storage of production materials with dangerous substance are provided to the Group's employees and posted in the Group's slaughterhouse and hog farm. In addition, production technique and safety trainings for staff handling boiler, pressure container and other more technical work would be held and arranged by the Group. Regarding the production facilities with potential danger, the Group would arrange regular checks and maintenance to ensure the regularity and safety of the operation of such facilities. Employees who fail to comply with the Group's internal production guidelines and safety measures may be subject to various disciplinary actions.

The Group's internal safety team carries out regular safety checks for the production equipment to ensure that the equipment is thoroughly tested and safe for use. All of our employees are provided with regular workplace safety training and health checkups. All equipment operators of the Group are required to attend training sessions on the required safety standards before they operate the relevant equipment. Furthermore, we have formulated emergency plans for the Group's production facilities that designate the responsible personnel and response procedures in the event of occupational health and safety emergencies. The Group also requires all departments to regularly review the internal safety and hygiene management policies and establish proper surveillance systems to monitor abnormal incidences as well as prevention mechanism by way of conducting data analysis to identify any major or potential operational risks. In case of emergency or occurrence of any major accident in the Group's production facilities, the Group would promptly report to the relevant local authority.

Throughout the financial year of 2019, the Group was not adjudged by any relevant PRC governmental authority for noncompliance with any production safety requirements under the relevant PRC laws and regulations, including Law of Animal Epidemic Prevention of the PRC (中華人民共和國動物防疫法), Stock-breeding Law of the PRC (中華人民共和國畜牧法), Food Safety of the PRC (中華人民共和國食品安全法) and Law of the Quality and Safety Agricultural Products of the PRC (中華人民共和國農產品質量安全法), nor had it received any complaints from its employees or the public in relation to the production safety of the Group.

The Group's safety and hygiene control systems and disaster investigation procedures are further strengthened by standardization of management measures, and such measures have been accredited the ISO9001:2008 by the Fujian Southeast Standard Certification Centre.

The following are major measures implemented by the Group to enhance workplace safety:

- Improvement of fire-fighting equipment and fire safety measures such as fire prevention zoning, safety passages, fire extinguishers, fire sprinkler systems, chemical fire suppression systems, fire alarm devices, emergency exit lights, emergency lighting, etc. An unified management mechanism has also been established for the design, construction, inspection and acceptance, maintenance and repair of fire-fighting equipment;
- Fire prevention measures where fire prevention inspections and appraisals are performed on regular basis, and power source management, power switches/power sockets, motors, high-temperature machineries, operating processes involving heat generating equipment, fire prevention zoning and firefighting equipment are investigated;
- Enhancing factory electricity technician support with experienced and professional electricians so as to mitigate operational risks;



- Improving ventilation of the slaughterhouse and the curtain-barns;
- Careful selection of repair and maintenance consultants and/or service providers with an aim to ensure the proper functioning of equipment, including production equipment, power supply equipment and firefighting equipment;
- Providing adequate first-aid devices and rescue equipment within the slaughterhouse and the curtain-barns.

The number of occupational injury incidences that occurred in various functions of the Group for the past 3 financial years are set out as follows:

	Pig farming		Others
2017	0	0	1
2018	0	0	0
2019	0	0	0

INSURANCE

The Group maintains integrated insurance policies on its own properties against damage thereto. It provides social security insurance policy to its employees as required by the relevant PRC laws and regulations. The Group also provides accident insurance policy to front-line employees.

By the end of the financial year 2019, the Group had not been subject to any administrative penalty. This year, the Group may continue to make the contribution by following its current practices. In respect of medical insurance, the Group has made the monthly contribution in a timely manner and should continue to make the relevant contribution in accordance with the relevant rules and regulations. Regarding the unemployment insurance, the Group has registered with the centre and made the monthly contribution in a timely manner in accordance with the relevant rules and regulations.

Regarding the settlement of social security and housing provident funds, the Group has implemented internal policies in order to prevent non-compliance of laws, rules and regulations. The Group has designated a staff to regularly review the number of valid employment agreements of the Group and to make monthly reports regarding the relevant amount of social security and housing provident funds payable to the relevant local authorities. Such monthly reports are further reviewed by another designated staff. One member of the senior management is also designated to regularly review the records and reports regarding the social security and housing provident funds and to keep contact with the relevant local authorities in order to be informed of any changes to the relevant rules and regulations on social security and housing provident funds.

CHAPTER 5 — ENVIRONMENTAL PROTECTION

The development and uptake of productivity enhancing technologies results in structural changes in hog production. In the PRC, hog production has become more intensive with an increase in the average number of hogs holding per land area, creating an incentive to increase scale. These structural changes potentially raise the environmental risks since increased pig concentration leads to a larger volume of manure that must be disposed of.

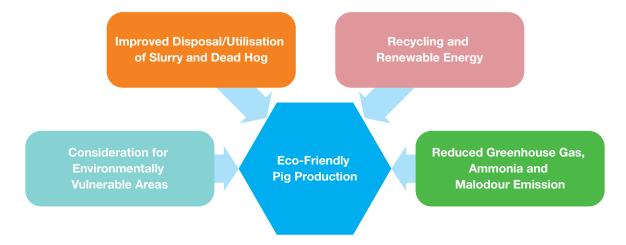
In recent years the development of the PRC's hog production industry has been led by the introduction of new environmental protection laws and regulations. In 2014, the PRC's Administrative Measures on the Prevention and Cure of Pollution Caused by Breeding of Livestock and Poultry (中華人民共和國畜禽養殖污染防治管理辦法) were implemented, and in 2015 the amended Environmental Protection Law of the PRC (中華人民共和國環境保護法) came into force.

The Group is subject to PRC environmental laws and regulations including the Environmental Protection Law of the PRC (中華人民共和國環境保護法), the Law on the Prevention and Treatment of Water Pollution of the PRC (中華人民共和國水污染防治法), the Law on Prevention and Treatment of Air Pollution of the PRC (《中華人民共和國大氣污染防治法》), the Law on Prevention and Treatment of Solid Waste of the PRC (中華人民共和國固體廢物防治法), the Law on Prevention and Control of Environmental Noise Pollution of the PRC (中華人民共和國環境噪聲污染防治法), the Administrative Measures on the Prevention and Cure of Pollution Caused by Breeding of Livestock and Poultry (畜禽養殖污染防治管理辦法) and the Regulation on the Prevention and Control of Pollution from Large-scale Breeding of Livestock and Poultry (畜禽規模養殖污染防治條例). In particular, there are environmental regulations concerning the treatment of wastewater produced by the slaughtering facilities. The Group is subject to periodic inspections by local regulatory authorities with respect to these laws and regulations.

Food production interacts with the environment but much can be done to enhance the positive effect of such interaction and to minimize the adverse impact. Technological developments particularly regarding the pig housing facilities, manure storage, treatment systems, spreading practices, alternative energy production units and altering feed composition can serve to ease the environmental pressures to a certain extent. The Group seeks to combine care for environment and consideration for neighbourhood with efficient and modern pig production systems. The huge environmental investments required today tend to favour more specialized pig production entities and farmers with higher level of training and professional skills in the modern environmental solutions, who are also better equipped to take on the challenges ahead. In this regard, the Group has devoted significant resources to research and development in environmental protection and the development of an eco-friendly production model such that the Group can succeed in increasing productivity while at the same time creating more environmentally balanced production systems.



To satisfy the environmental protection requirements regarding different pollutants and to promote environmental awareness, the Group has adopted a comprehensive environmental approach for its supply chain.



The Group has incurred total environmental costs of approximately RMB5.75 million, RMB9.1 million and RMB0.5 million in FY2017, FY2018 and FY2019. For FY2019, the Group's production bases did not receive any notification of violation of any environmental protection laws, regulations and standards from the relevant government authorities.

ON-GOING REVAMPING OF THE ECO-FRIENDLY PRODUCTION SYSTEMS

The Group has teamed up with relevant research institutions to develop the technologies for efficient pig production and many of the environmentally friendly solutions that have already been implemented by the Group. All researches are well funded by the Group. Any technical innovation is thoroughly tested in the production base of the Group before it is formally implemented. Each year, the Group sets aside approximately 5% of its net profit and re-invests this reserve fund to sustain research and development activities. So far, new technology and the improved management and storage arrangements have helped increase the utilization of pig slurry and consequently reduce the nitrogen loss along the supply chain.

Researches into improving feed utilization have resulted in reduction in the amount of phosphorus discharged per pig produced. Other initiatives include the production of renewable energy, reduced energy consumption, major programs to improve feed utilization through breeding strategies, reduction of malodour through the use of environmental technology such as slurry recycling systems.





REDUCTION OF GREENHOUSE GAS EMISSION AND ENERGY CONSUMPTION

The Group's supply chain includes growing crop for animal feeds, feeding the pigs, transport to the slaughterhouse and subsequent processing, transport of pork to customers and finally to consumers. Each stage of the supply chain produces a certain amount of greenhouse gas (GHG) directly or indirectly. We are highly aware that such GHG emission is one of the major sources of global warming. Therefore, we strive to reduce our carbon and ecological footprint, adopt practices that are sustainable to the environment and incorporate sustainable measures in its daily operations to properly manage our GHG emissions and address various environmental issues.

For direct GHG emission, in the production of high-heat steam during the slaughtering process, the Group uses smokeless coals to reduce emission of fuel dust and sulphur dioxide. In February 2018, the Group has completed modification work to convert the coal-fired boiler into natural gas-fired boiler. The Group uses marble and water film dust scrubbing technology (麻石水膜除塵工藝) to filter the fuel dust and sulphur dioxide so as to reduce the level of pollutants down to an acceptable level according to the Emission Standard of Atmosphere Pollutants from Boiler (GB13271-2001) 《鍋爐大氣污染物排放標準》(國家標準GB13271-2001) before releasing the same. Methane and nitro oxide emissions from pig waste are reduced by proper slurry and manure treatments such as controlled anaerobic digestion process during fertilizer production process.

The main uses of energy in the Group's operations are buildings and constructions electricity usages, animal feeding systems, waste removal, slaughtering and logistics. Minimizing energy consumption can boost up profitability and at the same time reduce GHG generation and emission. However, the Group should also take full account of hogs' needs and welfare in the implementation of energy saving programs. For the time being, the Group has taken the following actions for its energy action plan:

- Improve pig barn insulation where heating is being used in pig barns, good insulation can effectively cut heat loss
 and energy wastage. In unheated finishing accommodation, insulation also prevents excessive temperature rises from
 solar gain. Composite panels of the Group's pig barns containing solid polyurethane insulation provide good insulation
 effect;
- farrowing areas heating significant amount of total energy consumed on pig breeding is for farrowing heating. Both heat lamps and heat mat are used for farrow heating in order to reduce energy consumption as compared with using heat lamps alone;
- Improve room temperature controls good temperature controls are a prerequisite for maintaining the right temperature inside pig barns and minimizing the energy consumption. For creep heating, the Group has installed manual dimmers or thermostatic controls to reduce energy wastage in lighting. Besides, it is critical that the ventilation rate is accurately controlled. Inadequate ventilation may produce foul air conditions but excessive ventilation rate may increase heating costs;



• Efficient ventilation fans and ducts — besides initial capital costs, the Group has taken into account fan efficiency (in term of airflow per unit energy) in choosing the ventilation fans for its pig barns. Ventilation inlet and outlet ducting systems are adequately sized with smooth internal surfaces and slow bends. All components of the ventilation systems are properly maintained and cleaned for their efficient operations.

	FY 2017	FY 2018	FY 2019
Pig produced (Tonnes)	18,299	17,113	21,470
Electricity Consumption for pig breeding (KWh)	271,520	237,186	262,447
Average Electricity Consumption per pig produced			
(KWh/tonne of pig)	14.84	13.86	12.22
Feed produced (Tonnes)	29,890	27,853	32,223
Electricity Consumption for feed production (KWh)	174,468	163,308	180,328
Average Electricity Consumption per tonne of feed produced	,	,	
(KWh/tonne of feed)	5.84	5.86	5.60
Pig slaughtered (Tonnes)	18,299	17,113	21,470
Electricity Consumption for slaughtering (KWh)	454,213	423,664	469,824
Average Electricity Consumption per slaughtered pig	101,210	120,001	100,021
(KWh/tonne of pig)	24.82	24.76	21.88
Natural Gas Consumption for slaughtering (m³)*	n/a	142,648	158,611
Average Coal Consumption per slaughtered pig (m³/pig)	n/a	8.34	7.39
Pig transported (head)	183,374	174,471	195,228
Fuel consumption for pig transport (litres)	12,990	11,148	13,654
Average Fuel Consumption per pig transported (litres/pig)	0.0708	0.0639	0.0699
Product transported (tonnes)	18,299	17,113	21,470
Fuel consumption for product transport (litres)	97,279	90,914	99,568
Average Fuel Consumption per product transported	27,210	30,0	33,333
(litres/tonne of product)	5.32	5.31	4.64

^{*} Coal instead of natural gas has been used for slaughtering process before FY2018

Overall energy consumption and GHG emission of the Group for FY2017, FY2018 and FY2019 are summarized as follows:

	Fuel Oil (Litres)	Coal (Tonnes)	Natural Gas (m³)	Electricity (KWh)	GHG Emission (Tonnes)	GHG Emission per tonne of pig produced
FY2017	110,269	535	_	900,201	2,422	0.1324
FY2018	102,062	_	142,648	824,158	1,133	0.0662
FY2019	113,222	_	158,611	912,599	1,256	0.0585

Note:

Conversion has been based on carbon emission of 7.03×10^{-4} tonne/kWh of electricity consumed, 2.86 tonne/tonne of coal consumed, 0.0022 tonne/m³ of natural gas consumed and 2.348×10^{-3} tonne/litre of fuel consumed.



PIG WASTES DISCHARGE AND DEAD HOG DISPOSAL

Inappropriate disposal of pig manure and slurry leads to water pollution. Nutrients in manure, principally nitrogen and phosphorous are significant components of pollution from agriculture to surface water, groundwater and marine waters, damaging ecosystems through eutrophication and degrading their recreational use. Water bodies can also be affected by organic effluents and pathogens contained in manure. Badly managed storage and spreading of pig manure and slurry is a source of odour, ammonia, methane and nitrous oxide emission leading to air pollution. Therefore, public awareness of the effects of pollution from pig waste discharges has increased significantly.

The traditional methods of disposal of pig manures in farmland are no longer acceptable, particularly for intensive pig farming enterprises. The Group has embarked on a comprehensive program to abate pollution from pig waste generated from its pigfarm.

On-site pretreatment facilities have been installed in the Group's pig barns to prevent direct discharging of pig waste to the environment. Pig waste and organic wastewaters in general contain 3 resources namely water, nutrients and energy that can be recovered and recycled so as to reduce the overall discharge volume of the waste and at the same time help to partly compensate the waste treatment costs.

Among the aforesaid 3 resources, the most important element to be recovered in the biomass produced from pig waste is nitrogen. The Group's big barns have been engineered to facilitate the collection of pig wastes without consumption of large amount of water and without producing a large amount of wastewater. The floors of the Group's pig barns are covered with sawdust to absorb and mix with pig wastes. After the hogs are moved out of the pig barns, the bioslurry is removed from the pig barns and subsequently fermented to become organic fertilizers. Only small amount of wastewater and malodour is produced during the process. The Group has obtained a Certificate of Registered Fertiliser from the Fujian Agriculture Administrative Bureau in relation to the sale of its organic fertilizers. Excess pig waste not be taken up for fertilizer production shall be well treated by organic bed biofiltration process before discharging.









	FY 2017	FY 2018	FY 2019
Weight of pig produced waste (Tonnes)	18,299	17,113	21,470
Weight of Animal Waste Generated (Tonnes)	44,114	41,232	43,310
Weight of Animal Waste Generated per tonne of pig produced	2.411	2.409	2.017
Weight of Organic Fertilizer produced from Animal Waste (Tonnes)	132	123	137

The Group has developed a fully enclosed system for dead hog disposal. In this system, dead hogs are collected and delivered to the self digestion pit dug into the ground in designated locations where they undergo decomposition. The waste residue generated through this process is used to produce bioslurry for organic fertilizers.



Self digestion enclosed pit for dead hog disposal

WATER CONSUMPTION AND WASTE WATER DISCHARGE

The Group is maintaining its own water treatment facilities to provide quality drinking water to support its hog production and processing operations. Water from underground sources is subject to six rounds of filtration so as to lower the content of various impurities and ions including manganese, iron, chloride, fluoride and nitrous compounds in the water.

Wastewater generated from the Group's pig farming and slaughtering operations is filtered by the Group's on-site wastewater disposal system in order to reduce the level of pollutants to an acceptable level in accordance with the Standards of Wastewater & Pollutant Emission by Meat Processing Industry (GB13457-92). Continuous sample laboratory tests of waste water are performed to ensure the compliance of the aforesaid standards. The treated water will then be discharged from the system to the designated sewage network of the local government without polluting local ground water or marine water.





Wastewater filter and disposal system



Wastewater filter press



Wastewater filter and disposal system



Wastewater filter and disposal system



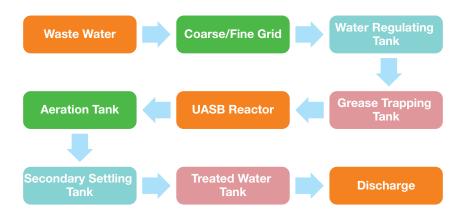
Treated waste water monitoring system



Treated waste water monitoring system



WASTE WATER SYSTEM OF THE GROUP'S PIGFARM



	FY 2017	FY 2018	FY 2019
Pig produced and slaughtered (Tonnes)	18,299	17,113	21,470
Water Consumption for pig breeding (Tonnes)	301,250	282,650	311,820
Average Water Consumption per pig produced (Tonnes/tonne of			
pig produced)	16.46	16.52	14.52
Water Consumption for slaughtering (Tonnes)	68,600	64,150	71,580
Average Water Consumption per slaughtered pig (Tonnes/tonne of			
pig produced)	3.75	3.75	3.33

EFFECTIVE USE OF OTHER RAW MATERIALS

Proper compound feed with appropriate mixing of raw materials (including corn, bran and pods) with additive of the Group's self-made Chinese medicine is used to feed pigs at specific stage of life cycle in a bid to maximize utility of raw materials and at the same time maintain the required nutrients of the animals.

ENVIRONMENTAL MANAGEMENT POLICIES

The Group always exercises great effort to adhere to the principle of maintaining a balance between profitability and environmental protection. It is committed to the following environmental protection measures:

- adopting effective environmental management systems, implementing environmental pollution prevention and impact management with continuing improvements to ensure sustainability of environmental resources;
- complying with relevant environmental laws and regulations and other requirements, and developing and implementing relevant standard operating procedures;
- optimizing production processes, promoting clean production, reducing pollutants emission, implementing pollution control and management, and performing regular tests and inspections;
- promoting organic and inorganic waste reduction, recycling resources, saving energy and reducing carbon emission in order to enhance the performance of corporate environmental protection; and
- strengthening education and training and enhance staff awareness of environmental protection so as to thoroughly carry out environmental protection policies.

CHAPTER 6 — OPERATING PRACTICES



PRODUCT QUALITY CONTROL

The Group's vertically integrated business model spanning the entire pork supply chain including feed production, hog production, slaughtering, production, distribution and sale of fresh pork and frozen meat products. This integrated business model enables the Group to exercise better control on the overall production process and to enhance and maintain quality control and product safety.

In order to ensure that the quality of the hogs (both breeder hogs and commodity hogs) purchased by the Group is acceptable and in compliance with the Group's requirements, the Group has adopted the following internal procedures and requirements to examine and check the quality of the breeder hogs and commodity hogs supplied before purchase and delivery of hogs by the hog suppliers to the Group's hog farm or our contract farms:

- before confirming the purchase of commodity hogs, the specialists of the Group's veterinary team shall require the suppliers of breeder hogs and commodity hogs to produce (i) the Animal Quarantine Certificate (動物檢疫合格證明) and (ii) the Certificate of Disinfection of Vehicle for Transportation Animals or Animal Products (動物及動物產品運載工具消毒證明) to demonstrate that the hogs supplied are from legal sources and has passed the quarantine conducted in the origin of the hogs pursuant to the Measures for the Administration of Animal Quarantine (2010) (動物檢疫管理辦法2010); and
- the specialists of the Group's veterinary team will also randomly check the body parts of the hogs to be purchased in order to confirm if there is any sign of disease or infection before the Group confirms the purchase order.

The Group has initiated operational improvements to increase the yield per sow per year, and improve the lean-to-fat ratio and the meat texture of its hogs. These include breeding and genetic improvements, nutritional assurance, production optimization and improvements in our disease prevention and control. In these initiatives, the Group receives support from industry experts from research institutions and universities.

To implement product quality control more effectively, the Group has developed and maintained strict technical specifications and procedures for each step of the production process. A powerful product traceability system is also in place to track the products to the laborers involved, production facilities and raw materials purchased from suppliers. To ensure standardization of the work procedures and systems, the Group has obtained certificates of ISO9001 (for quality management system), ISO22000 (for food safety management system) and HACCP (for food safety management system).

The Group has established a sourcing control system and put in place the raw material inspection system to ensure the quality of raw material inputs to the supply chain. Inspections and sampling laboratory tests for major hygiene indicators are carried out for raw materials received by the Group before entering the warehouses. The Group also conducts annual performance evaluations of its suppliers based on product quality and service standards for its supplier hierarchical management system.

The Group has adopted procedures to prevent infection of its hogs and outbreaks of disease in the pig barns. These procedures include measures to prevent contaminants from entering its pig farms. It has developed and strictly implemented disinfection procedures for any person entering the pig farms. Equipment and supplies delivered to its hog farms must be disinfected before entry. Vehicles must be washed, disinfected and dried before loading hogs, and its hog dispatch docks must be disinfected within two hours of dispatching hogs. In addition to the veterinarians stationed at its hog farms, its regional veterinary teams conduct regular on-site circuit inspections of its hog farms and strictly follow its quarantine requirements. The Group systematically uses high quality vaccines to protect its hogs against endemic swine diseases. In response to specific disease outbreaks, the Group will swiftly isolate diseased hogs and vaccinate or dispose of the affected animals, depending on the nature of the disease. When it identifies any indication of a potential outbreak of an epidemic, the relevant hog farm is immediately quarantined and the hogs are vaccinated against the specific swine disease, if a vaccine is available.



For veterinary drug controls, the purchase, storage and use of veterinary drugs for treatment of its hogs are in strict compliance with the Regulations on Administration of Veterinary Drugs (獸藥管理條例), the List of Drugs Forbidden to be Used in Feeds or Drinking Water of Animals (關於禁止在飼料和動物飲用水中使用的藥物品種目錄) and other relevant laws and regulations as well as our internal policies and procedures. The Group carefully controls its use of veterinary drugs in hog production and follows a multi-faceted program to prevent the use of prohibited drugs and the occurrence of drug residues in its products. The Group has developed and continuously updates a list of permissible veterinary drugs in hog production and their respective withdrawal periods (the period after administration of a drug necessary to assure that drug residues in the pork produced from a hog are below maximum residue limits), taking into account relevant laws and regulations and industry best practices. Its production personnel strictly implement the rules on drug's withdrawal period, record the use of veterinary drugs in its hog production on a daily basis and discontinue their use according to the relevant drug's withdrawal period. Its quality control personnel follow a continuous inspection regime to ensure the proper implementation of our veterinary drug residue control measures at each of its hog farms.

The Group's products are well known for their high quality and safety, and it believes this is attributable to its superior operational control over quality and food safety. It adopted its quality control and food safety management system, which was designed and standardized according to its quality, safety and risk control framework. This system provides the Group with detailed procedures covering each phase of its operations, including procurement, production, storage and logistics, sales and distribution and emphasize five safeguards for product safety:

- environment against heavy metals,
- feed against growth hormones,
- hog farming against hormones,
- inspection against clenbuterol, and
- transportation against contamination.

The Group has taken the following measures to coordinate various aspects of its quality control system in relation to food safety issues.

- Food Safety Internal Controls We have formulated, implemented and strictly maintains food safety internal control standards covering food safety issues related to our research and development, supplier certification and management, procurement, production, storage, transportation and sales and distribution activities.
- Sourcing Control We place great emphasis on sourcing control because food safety issues in our upstream processes can negatively affect products downstream. We sourced a majority of the hogs from our contracted farmers. We plan to increase our self-sufficiency rate for feed to enhance the quality and safety of our hog production.





- Food Safety Risk Management and Emergency Response Our quality control department analyzes and identifies food safety risks in our production processes, and we assess these risks and proactively take preventive measures to address them. Our food safety emergency response plan sets out detailed response procedures and responsibilities. If a food contamination incident is identified, the production in the relevant production facility is suspended and the facility is sanitized or otherwise serviced to resolve the issue. We form special investigation teams that include personnel from our quality control, production and engineering departments to investigate these types of incidents. These investigation teams identify contamination sources by checking production records and conducting sample tests. Once a contamination source is identified, we may provide training to the relevant production personnel, increase inspection scope and frequency, purchase additional inspection equipment and introduce other necessary preventive measures. Our quality control personnel evaluate the effectiveness of preventive measures we take after the incident. The production in the relevant facility resumes only when the quality control department confirms that the facility can satisfy our food safety requirements.
- Hygiene and Quarantine Control We have implemented hygiene and quarantine procedures at our production facilities to ensure the safety of our products and compliance with applicable laws and regulations. These procedures include: (i) cleaning and sterilization processes of facilities, equipment and tools in our production facilities and in the vehicles used for delivery of our supplies and products; (ii) periodic checks and inspections of our production facilities by our quality control personnel; (iii) periodic circuit inspections of hog farms by our regional veterinary teams; and (iv) inspection of clothing and personal hygiene of our staff.
- Traceability System We have developed and maintained a tracing system that covers raw materials procurement, hog production, fresh pork production, processed meat production and sales and distribution. This system enables us to maintain traceability of products purchased by customers to the relevant production facility and further to the raw materials purchased from suppliers. For example, we assign a unique number to each slaughtered hog, through which we can trace the relevant information including the name of the hog farm (either our hog farm or the third-party supplier that supplied the hog), inspection and quarantine information, batch number, processing record, weight and the pork grade.
- Interactive Communications We maintain standardized communication procedures to facilitate internal and external communications. We use these procedures to maintain regular close contacts with relevant regulatory authorities, customers, suppliers and employees to gather essential food safety information and updates in food safety laws and regulations.
- Employee Training We provide regular quality control, production safety and other technical training to our employees to ensure they can satisfy our safety and quality requirements.

The Group's Quality Control Team is responsible for formulating, managing and supervising the implementation of our quality control system.



PREVENTIVE MEASURES AGAINST CONTAMINANTS IN PORK

Clenbuterol (瘦肉精) is a class of steroid and additive that stimulates muscle development and burns fat in hogs to produce leaner pork. However, consumption of pork tainted by clenbuterol may cause health problems to consumers, therefore the use of clenbuterol has become a concern to the general public.

To prevent the illegal use of clenbuterol and other contaminants in pork, during the slaughtering process, hogs are examined by the government officer and the Group to ensure the safety and quality of the pork. In particular, according to the internal policy of the Group:

- test conducted by the government officer focuses on checking if there is any remains of clenbuterol found in the hogs picked randomly;
- staff of the Group will then conduct urine testing for any remain of clenbuterol again;
- after hog slaughtering processes, final examination will be conducted by both the government officer and the specialists of the Group's veterinary team. If the examination results are satisfactory, an Animal Products Quarantine Qualification Certificate (動物產品檢疫合格證明) and Livestock and Poultry Quarantine Qualification Certificate (牲畜產品檢驗合格證) with the stamps from both local authority and the Group will be issued thereafter;
- the staff of the Group will also conduct examination on samples of the pork to check if the sample contains any contaminants including Escherichia coli and the percentage of bacteria contained in such sample;
- the records for the tests of clenbuterol and contaminants are made and kept for the Group's review and tracing if necessary; and
- in case there is any sign of epidemic disease, such as FMD and PRRS, found during the quarantine before slaughtering, the delivery of hogs to the Group's slaughterhouse will be put on hold, and the Group will report the situation to the relevant local authority immediately. Operation of the Group's slaughterhouse shall also be suspended immediately.



In order to avoid contamination of pork and to ensure compliance with the legal hygiene standards, the following control measures are implemented in the Group's slaughterhouse pursuant to the Group's internal policy, including but not limited to:

(1) sewage system is installed in the Group's slaughterhouse to emit water used for cleaning bodies of slaughtered hogs;





Gutters within slaughterhouse for waste water drainage

Gutters within slaughterhouse for waste water drainage

- (2) designated vehicles are used strictly for separate delivery of either live hogs or raw pork meats;
- (3) all staff must be sanitised before and after work; and
- (4) the Group's slaughterhouse is divided into different areas, and the staff's movement across different areas of the Group's slaughterhouse are restricted to avoid cross infection.

QUALITY STANDARDS AND CERTIFICATIONS

The Group has obtained a number of international quality management certifications for our production facilities, such as ISO9001 for all of its production facilities in Wuhan and Dongtai, ISO22000 for its processed meat products production facilities in Wuhan and Heshan and its fresh pork production facilities in Dongtai and HACCP for our fresh meat production facilities in Wuhan and our processed meat products production facilities in Heshan. It obtained these certifications by applying to independent accreditation bodies and passing their documentary and on-site inspections. These certifications are subject to annual independent audit by the relevant accreditation bodies, and primarily include:

- ISO9001: specifies requirements for a quality management system where an organization needs to demonstrate its ability to consistently provide products that meets customer and applicable statutory and regulatory requirements.
- ISO22000: specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards to ensure that food is safe at the time of human consumption.
- Hazard Analysis and Critical Control Points (HACCP): specifies requirements for a food safety management system
 where an organization in the food chain needs to address food safety issues through the analysis and control of
 biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing,
 distribution and consumption of the finished product.



ANIMAL WELFARE

Although there is no prevailing PRC law or regulation governing animal welfare in the PRC, the Group seeks to protect the physical and psychological well being of its hogs by adopting the following measures for its hog breeding, farming and slaughtering processes:

• To provide its hogs with safe and high-quality feed — appropriate types and amounts of feeds are selected and fed to the Group's hogs in accordance with the prescribed nutritional requirements. Well customized feed formula are applied in different stages of the hogs' life cycle. Enclosed feeding systems are installed to satisfy the feeding needs of its hogs on time and to guarantee the freshness and hygiene of the feeds.



Enclosed feeding systems



Enclosed feeding systems

• To provide clean and comfortable living environment for its hogs — room temperature within pig barns is carefully controlled according to the needs of hogs in different stage of growth, adequate ventilation is provided to keep air freshness and uniform velocity of airflows within pig barns. Adequate and appropriate heating equipment is installed to cater for hogs for different stages of growth.



Farrowing heat lamp and heat mat for piglets



Construction of pig barn with adequate ventilation





Evaporative cooling pad installed in the external wall openings



Pig barn exhaust fans



Covered nullah within pig barns for waste water drainage



Construction of nullah within pig barns

To manage general health of its hogs — stringent disease prevention and epidemic control systems are maintained in
the Group's big farms and health conditions of its hogs are actively monitored so as to maintain well being of its hogs.
It gives appropriate individual treatment to hogs in need of health care and use humane methods to euthanize sick or
injured hogs.

Year	2017	2018	2019
mortality rate	1.83%	2.21%	1.97%



• To avoid unnecessary pain and suffering — hogs rest quietly in the waiting pens for around 12 to 24 hours before being slaughtered and during the waiting period, the hogs are well treated with drinking water and showering. Electricity is used to anesthetise the hogs such that they do not feel any pain during the slaughtering process.



Hog anesthetizing equipment

CHAPTER 7 — PROTECTION OF INTELLECTUAL PROPERTY



Intellectual property is the core competitiveness of every commercial products including foods. All the Group's products are currently being marketed under our own brand name "Putian" which serves to signify the good quality and safety of our products and preservation of food hygienic standards. It also marks the Group's continuous influence to product improvement and innovation.

In order to protect our own brand, the Group has adopted restrictive measures in the use of the brand in product distribution. At present, all branded products of the Group are being distributed on the market through the Group's outlet network (including self-run stores and sale counters). All packaging activities involving materials printed with the Group's brand are being carried out within the Group's production base. In addition, the Group has assigned a special team to patrol the relevant retail markets in order to identify any unauthorized use of the Group's brand. To enhance exposure of the Group's products to the potential customers, the Group would promote its products, especially new products via public vehicle advertisements, highway billboards and multimedia videos.

CHAPTER 8 — PROTECTION OF CUSTOMERS' PRIVACY

The Group emphasizes the importance of protecting the privacy of our customers and business partners. It maintains a high standard of business integrity throughout its business operations by requiring the employees who handle personal or corporate data to follow stringent procedures. Proper records would be maintained to trace any input and output of data to and from the database as well as the identity of the employees who have accessed the database. Our information technology team has maintained a comprehensive data protection system to ensure that all collected data kept is free of unauthorized or accidental access, processing, erasure or other use.

CHAPTER 9 — COMPLIANCE OF LAW

The Group has distributed staff to various large sales channels to undertake brands protection inspections at a regular basis to ensure the products are produced and delivered by us. In 2019, the Group was not aware of any incidents of noncompliance with law and regulations concerning health and safety, advertising, labelling and privacy matters relating to the provision and use of the Group's products (e.g. pork), including Law of Animal Epidemic Prevention of the PRC (中華人民共和國動物防疫法), Stock-breeding Law of the PRC (中華人民共和國畜牧法), Food Safety of the PRC (中華人民共和國食品安全法), Law of the Quality and Safety Agricultural Products of the PRC (中華人民共和國農產品質量安全法), Law of Prevention and Treatment of Water Pollution of the PRC (中華人民共和國水污染防治法) and Environmental Protection Law of the PRC (中華人民共和國環境保護法), that would have a significant impact on the Group.



CHAPTER 10 — QUALITY CONTROL OVER PROCUREMENTS

The Group made the following principal purchases for its operation:

- raw materials for hog feeds production including corn, soya meal, wheat bran and feed premix;
- breeder hogs (i.e. boars and gilts) for hog breeding in the Group's hog farm; and
- commodity hogs for further farming in Contract Farms.

We have adopted strict quality control measures with regard to the raw materials we purchase, primarily including:

- Qualified Supplier Lists We only procure raw materials from suppliers on our qualified suppliers list. Our procurement department pre-screens supplier applications on the basis of product quality, production capacity, reliability, systems for quality control and traceability, and market reputation. After screening, we check the relevant qualifications, licenses, permits and certificates of the candidate and its products. For key raw materials, such as live hogs and feed, we also conduct on-site inspections, and test the samples. After comprehensive evaluations, we add the supplier to our qualified suppliers list as trial supplier. Then we start with small purchases from the trial supplier and evaluate the trial supplier and the raw materials purchased. After three to five successful trial purchases of raw materials and passing our evaluation, the trial supplier becomes one of our official suppliers.
- Certifications Inspection and Quality Testing We require raw materials provided by our suppliers to meet our safety and quality standards which are consistent with or higher than those set by the PRC government. Suppliers must provide us with the required quality certifications or testing report for each batch of key raw materials such as feed and hogs. All live hogs that we purchase and accept must have passed government quarantine inspections, and upon delivery of each batch of live hogs, we inspect them for any disease symptoms and the presence of defects such as lameness. For feed deliveries, we conduct laboratory sample testing in accordance with the standards stipulated by the PRC Government. At least once a quarter, an accredited third-party quality inspection organization samples the feed delivered to us by each supplier and issues a report on nutritional and chemical components and microorganism in the feed.
- Quality Guarantees Before a supplier can begin supplying key raw materials to us, we require it to provide quality guarantee undertakings to us, guaranteeing that (i) all raw materials it delivers to us are be in compliance with the applicable animal quarantine and food safety laws and have passed all required government inspections, (ii) it shall provide test reports and government inspection and quarantine certificates for each batch of raw materials, if applicable, and (iii) no materials prohibited by Chinese law, including clenbuterol hydrochloride and ractopamine, are used in the production of the raw materials.
- Onsite Inspection For key raw materials that are most likely to affect the quality of our products such as live hogs and feed — we regularly conduct on-site inspections of the production facilities, quality and food safety control systems implemented at our supplier's production facilities, veterinary drug use records of live hogs and epidemic prevention measures.
- Green Supplier List in addition to giving recognitions to suppliers with outstanding performance, a "Green Supplier List" has been made based on evaluation on the suppliers' fulfillment of corporate social responsibility. For those suppliers found to have deficiencies in green management, they are requested to provide improvement plans which then will be followed up periodically for improvement progress before they can be put on the Green Supplier List within a prescribed period. The Group is reluctant to place any order from suppliers who fail to be included in the Green Supplier List.

CHAPTER 10 — QUALITY CONTROL OVER PROCUREMENTS (CONTINUED)



The Group would only accept hogs with Animal Quarantine Certificate (動物檢疫合格證明), which, as advised by the PRC legal advisers, is only issued to hogs supplied by the qualified hog farms holding a valid Animal Quarantine Qualification Certificate (動物防疫條件合格證).

The Group enters into supply contracts with breeder hogs suppliers, and the major terms of the supply contract between the Group and a breeder hogs supplier are as follows:

- the specified species of breeder hog to be purchased/supplied and their respective prices;
- the supplier guarantees that the breeder hogs supplied shall be suitable for breeding; boars supplied shall weigh over 100 kg and the Group can examine the boars' semen at the supplier's site, while the gilts supplied shall weigh between 40 kg and 50 kg.



CHAPTER 11 — QUALITY CONTROL OVER STORAGE AND LOGISTICS

- Control over Storage Prior to acceptance of raw materials and finished products, our warehouse management personnel check the delivery note, the inspection report, quantity and record relevant information and entry time. We conduct stock-takings on ad hoc, monthly, semi-annual and annual bases. We also periodically check the shelf-life of stored materials. We maintain storage conditions according to the nature of our raw materials and finished products, and we maintain strict sanitation standards to prevent contamination and cross-contamination. We use automatic temperature controls in our fresh meat and low-temperature processed meat product warehouses and check and record the temperature in each warehouse every two to three hours. We follow a "first in, first out" principle in distributing raw materials and products. We require the operators of our leased warehouses to follow the same requirements as in our owned warehouses.
- Control over Logistics We select our logistic service providers based primarily on their cold-chain logistic capacity, size of their vehicle fleet, number of experienced drivers and quality control capabilities. We require them to ensure a suitable environment in accordance with our sanitation standards in their vehicles. For products requiring stable low temperatures storage during transportation, vehicles used must be equipped with refrigeration equipment and a thermometer recording the temperature at least every five minutes. We require our logistics service providers to use separate vehicles to deliver chilled pork, frozen pork and processed meat products. We perform monthly reviews of the performance of our logistics service providers to ensure that goods delivered to us or our customers fully comply with our requirements.

CHAPTER 12 — QUALITY CONTROL OVER SALES AND DISTRIBUTION

- Quality Control over Distributors We require our fresh pork and low-temperature processed meat products
 distributors to be equipped with specified quantities of refrigerated warehouse space and vehicles. We regularly visit
 our distributors for our fresh pork and processed meat products to check their sales, selling prices, storage conditions,
 logistics facilities and quality control and to ensure that our products are distributed within the agreed geographical
 regions.
- Quality Control over Points-of-Sale We periodically inspect the quality of our products sold at various points-of-sale
 to check the maintenance of proper temperatures, shelf-life and packaging integrity. We also dispatch on-site sales
 representatives to certain hypermarkets and supermarkets to assist them with the sales and marketing of our products
 and monitor the inventory level and the quality of our products.

CHAPTER 13 — MORAL INTEGRITY AND ANTI-CORRUPTION



Operating systems stemming from good moral integrity and anti-corruption mechanism are the cornerstone for the sustainable and healthy development of the Group. Apart from adherence to relevant laws and regulations, the Group also maintains a "Code of Moral Business" which demands all the Group's employees not to provide, undertake, request or receive any improper benefits, whether directly or indirectly, during their course of business engagement nor to take any other actions constituting breach of fiduciary duties. Such behaviors to be prevented include criminal acts such as bribery, extortion, fraud, money laundering, the provision of illegal political contributions, and other act such as inappropriate charitable donation or sponsorship, provision or acceptance of unreasonable gifts, entertainments or other improper benefits, infringement of trade secrets and engagement in acts of unfair competition, etc.

During the Reporting Period, there were no confirmed non-compliance incidents in relation to laws and regulations regarding bribery, extortion, fraud and money laundering, including Anti-Unfair Competition Law of the PRC (中華人民共和國反不正當競爭法), that would have a significant impact on the Group.

Since epidemic of ASF was first detected in Shenyang City in August 2018, the disease has widely spread in the mainland China and many provinces and direct governed municipalities have reported cases of the disease. ASF is a highly contagious and deadly disease affecting hogs and there is no cure or vaccine to eradicate the disease. However, the disease has no known harmful effect on humans, even if infected pork products are consumed.

Huge amount of hogs have been culled in order to halt the spread of the disease and this actions has hit production of hogs and pork products in the nation and also disrupted the production plans and business expansion plans of many companies. Many companies in the mainland China are facing big challenge in containing and eradicating the disease.

In view of the highly contagious features of the disease, management of ASF requires extremely strict control of pig feed to exclude any infected material, isolating from outside hogs and wild boar as a route of transmission, rapid diagnosis, slaughter and disposal of all animals where an outbreak is reported as well as complete disinfection and deinsectization of a farm.

In view of this, the Group has implemented strict internal controls for sanitisation, hygiene, disease control and veterinary care in the Group's hog farm. According to the Group's stringent protocols, all vehicles and people entering the hog farm must first be sanitised. All visitors must wear clean overalls and boots provided by the Group and staff uniforms must be sterilised daily. Sanitising station is set up at the entrance of the Group's hog farm so that all people and vehicles must be disinfected before entry.



Sanitising station at entrance of pigfarm



Sanitizing water pool at entrance of pigfarm









Sanitizing water pool for lorries entering the slaughtering house

To minimize the risk of disease, the Group disinfects its staff living quarters, pig farms, machines and equipment and the veterinary hospital on a regular basis and carries out routine health inspection. Farm managers are held accountable for any violations of the policy by either themselves or their subordinates and are subject to disciplinary actions.



Regular Sanitizations of pigfarm sites



Regular Sanitizations of hog barns



The Group's veterinarians carry out routine health inspections based on, among other things, the movement, manure and urine of pigs. Upon observation of any sign of sickness, the pigs will be immediately quarantined in a separate zone and examined by the Group's professional veterinarians. Where medical treatment is not cost-effective or not feasible, the diseased pigs shall be sold or culled and their dead bodies shall be disposed properly and the immediate areas will be disinfected.

Emergency measures are in place in case of outbreaks of animal diseases. The Group has established an emergency unit for outbreak of material infectious diseases. The emergency unit consists of several members of senior management and frontline staff at the Group's hog farm. In the event that an outbreak of infectious diseases or a suspected outbreak takes place, the emergency unit will be responsible for (i) arranging veterinarians to conduct quarantine against all the hogs in the Group's farm and to make necessary reports to the Veterinarian Department of Chengxiang District of Putian City (莆田市城厢區畜牧獸醫局); (ii) isolating hogs which are suspected to be infected; (iii) conducting a thorough and immediate sterilization to all curtain-barns; (iv) in case of outbreak of FMD, PRRS or other material diseases among the hogs, conducting extermination of hogs as instructed by the local government.

During the financial year of 2019, there had been no outbreak of any disease (including African swine fever) in the Group's pigfarms and slaughtering house. The Group's inspectors carry out monthly immunization checks. Based on the inspection results, the Group's pigfarm managers would devise or renew the immunization plan. The inspectors conduct regular inspections of the pigfarms' immunization records and ensure a sufficient supply of vaccines.

At the time when the issue of COVID-19 pandemic came into notice to the management of the Group, we have conducted a risk assessment of our operations to determine where in the process our employees might be exposed to the risks and developed relevant measures and modifications to our workflows to mitigate the risks in addressing the following issues:

- To reduce transmission among employees
- To maintain healthy business operations
- To maintain healthy workplace

TO REDUCE TRANSMISSION AMONG EMPLOYEES

If an employee (or his/her family member) shows symptoms of infection, he or she should be separated from the rest of the workforce, customers and visitors until the criteria to discontinue home isolation are met. The management should keep the whole workforce update if there is any confirmed infected case and ask employees to self-monitor for symptoms, including temperature monitoring. Inside the workplaces, employees are practicing social distancing by avoiding large gatherings and maintaining distance (approximately 2 metres) from other whenever possible, whether on duty or off duty. Routine and frequent cleaning and disinfecting of touched equipment, tools, objects and surfaces with suitable cleaning agents are carried out from time to time. Employees are provided with disposable wipes so that commonly used surfaces can be wiped down before each use. All employees are demanded to put on adequate personal protective equipment such as face screen, face mask, goggles and disposable overalls etc. Employees are required to check for local health notices in regards to their travel destinations. The business trip should be postponed or even cancelled if the destination is heavily affected by the coronavirus pandemic.



TO MAINTAIN HEALTHY BUSINESS OPERATIONS

The Group's internal safety team is acting as coordinators who are responsible for managing the Group's response to the virus and continuously reviewing impact on the site. They are committed to develop emergency plans so as to allow the Group to react to any changes in situation. These plans include a contingency plan in the event production is curtailed at a facility or when there is unexpected change in headcounts.

The Group has also established a visitors/contractors policy that minimizes interaction between people. Face-to-face meetings have been substituted by teleconference or video conference. Work with contractors to schedule necessary visits after hours when there are fewer people and question these persons prior to visits about their health conditions and exposure to virus. For transportation of hogs and materials, truckers are kept in their vehicles as far as possible and if they must exchange information with our employees, there are receiving offices with sneeze guard and sufficient distance from our core offices to minimize people contact.

TO MAINTAIN HEALTHY WORKPLACE

During the COVID-19 pandemic period, to prevent the virus from spreading around the workplace, we have taken the following measures to prevent transmission among employees and to ensure our workplace safety:

- To promote regular and thorough hand-washing by employees, contractors and customers by putting sanitizing hand rub dispensers and displaying posters to remind hand-washing at the entrances and around the workplaces;
- To promote good respiratory hygiene by ensuring that face masks and paper tissues are available for those who develop a runny nose or cough at work along with closed bins for hygienically disposing of them;
- Ordering employees with even a mild cough or low grade fever or any symptoms of infection or have contacted with inflected persons to stay at home;
- To enhance the flow rate of ventilation with more frequent replacement of filters and make an effort to bring more fresh outside air into the facilities;
- More frequent disinfection and sanitization of workplace and facilities.

AWARDS AND CERTIFICATES

After years of development, the Group's products and operations have earned a number of recognitions, a summary of which prevailing during the year from 2014 to 2019 is as follows:

Awards/Certificates	Issuing Organisation	Date of Issue	Expiry Date
Leading Enterprise of Fujian Province's Agricultural Husbandry Industrialisation 2016–2020 (2016–2020年度福建省農牧業產業化龍頭企業)	Department of Agriculture of Fujian Province (福建省農業廳) and Financial Department of Fujian Province (福建省財政廳)	July 2016	n.a.
Origin of Harmless Products to the Public (無公害農產品產地認證證書)	Department of Agriculture of Fujian Province (福建省農業廳)	February 2008 and renewed in July 2017	July 2020



Awards/Certificates	Issuing Organisation	Date of Issue	Expiry Date
Certificate of Harmless Agricultural Product to the Public (無公害農產品證書)	Agricultural Products Quality Safety Centre of Ministry of Agriculture of China (農業部農產品質量安全中心)	June 2008 and renewed in November 2017	November 2020
Leading Enterprise of Fujian Province (省級重點龍頭企業)	Leading Committee of Fujian's Agricultural Industrialisation (福建省農業產業化工作領導小組)	July 2016	n.a.
2-Star Slaughterhouse Enterprise (二星級屠宰企業)	Economy and Trading Committee of Fujian Province (福建省經濟貿易委員會) (Document reference: Minjingmaoshichang [2009] No. 839) (閩經貿市場[2009] 839號文件)	2 December 2009	n.a.
Certificate of Origin of Harmless Products to the Public, Fujian Province (福建省無公害農產品產地認證證書)	Department of Agriculture of Fujian Province (福建省農業廳)	11 March 2011	March 2014
Certificate of Recognition of Advanced Quality Management (Quality standards recognised: GB/T19001-2008 and ISO 9001:2008) (質量管理體系認證證書)	Fujian Southeast Standard Certification Centre (福建省東南標準認證中心)	14 April 2011	13 April 2014
Hazard Analysis and Critical Control Point (HACCP) System Certificate (危害分析與關鍵控制點 (HACCP) 體系認證證書)	Fujian Southeast Standard Certification Centre (福建省東南標準認證中心)	13 July 2011	12 July 2014
Certificate of Harmless Agricultural Product to the Public (無公害農產品證書)	Agricultural Products Quality Safety Centre of Ministry of Agriculture of China (農業部農產品質量安全中心)	3 August 2011	September 2014
Seventh Round (2011–2015) Agricultural Husbandry Industrialisation — Leading Enterprise of Fujian Province (第七輪 (2011–2015年)農業產業化省級重點龍頭企業)	Leading Committee of Fujian's Agricultural Industrialisation (福建省農業產業化工作領導小組)	December 2011	n.a
Fujian Province's Famous Brand Product (福建名牌產品)	People's Government of Fujian Province	March 2012	March 2015



Area A1	Emission	Performance Indicator	Performance of the Group
KPI A1.1	The type of emissions and respective emission data	Nitrous oxide and sulfur dioxide emissions	uses natural gas to reduce emission of fuel dust and sulphur dioxide
			• uses marble and water film scrubbing dust collection technology (麻石水膜除塵工藝) to filter the fuel dust and sulphur dioxide
			In FY2019, emission of nitrous oxides was totaled 84.9kg (0.004kg/tonne of pig produced) and emission of sulfur dioxide was nil
KPI A1.2	GHG emission in total and intensity	GHG emission in total	GHG emission for FY2019 is 1,256 tonnes
		Intensity	For intensity of GHG emission, please refer to page 19 of this Report
KPI A1.3	Total hazardous waste produced and intensity	Hazardous waste produced	No hazardous waste was produced from the Group's business operations
KPI A1.4	Total non-hazardous waste produced and intensity	Non-hazardous waste produced Intensity	 43,310 tonnes of pig waste was produced by the Group which was turned into 137 tonnes of organic fertilizer For intensity of waste production, please refer to page 21 of this Report
KPI A1.5	Description of measures to mitigate emissions and results achieved	Measures to mitigate emissions and results achieved	For measures to mitigate emission, please refer to pages 17–19 of this Report
	results acriieved	acriieved	GHG emission was reduced to 0.0585 tonnes in FY2019 from 0.0662 tonnes in FY2018 (in term of GHG emission per tonnes of pig produced)
KPI A1.6	Description of how hazardous and non-hazardous wastes are	Hazardous waste produced How non-hazardous wastes	No hazardous waste was produced from the Group's business operations
	nazardous wastes are handled, reduction initiatives and results achieved	handled, reduction initiatives are handled, reduction	For description of how non-hazardous wastes are handled and the reduction initiatives, please refer to pages 20–23 of this Report
			Pig waste produced by the Group reduced to 2.017 tonnes in FY2019 from 2.409 tonnes in FY2018 (in term of pig waste per tonne of pig produced) and some of the wastes became feedstock for organic fertilizer production. Excess pig waste not be taken up for fertilizer production shall be well treated by organic bed biofiltration process before discharging.



Area A2	Use of Resources	Performance Indicator	Performance of the Group
	Direct and/or indirect energy consumption and intensity	Electricity consumed for pig Breeding	Reduced to 12.22kWh in FY2019 from 13.86kWh in FY2018 (per tonne of pig produced)
		Electricity consumed for pig feed production	Reduced to 5.60kWh in FY2019 from 5.86kWh in FY2018 (per tonne of pig feed produced)
		Electricity consumed for pig Slaughtering	Reduced to 21.88kWh in FY2019 from 24.76kWh in FY2018 (per tonne of pig produced)
		Coal consumed for pig Slaughtering	Shifted from coal consumption to natural gas consumption in FY2018
		Fuel consumed for pig transportation	Increase to 0.0699 litres in FY2019 from 0.0639 litres in FY2018 (per head of pig)
		Fuel consumed for pig product transportation	Reduced to 4.64 litres in FY2019 from 5.31 litres in FY2018 (per tonne of pig product)
		Intensity	For intensity of the energy consumption, please refer to page 19 of this Report
KPI A2.2	Water consumption in total and intensity	Water consumption for pig Breeding	Reduced to 14.52 tonnes in FY2019 from 16.52 tonnes in FY2018 (per tonne of pig produced)
		Water consumption for pig slaughtering	Reduced to 3.33 tonnes in FY2019 from 3.75 tonnes in FY2018 (per tonne of pig produced)
		Intensity	For intensity of the water consumption, please refer to page 23 of this Report
KPI A2.3	Description of energy use efficiency initiatives and results achieved	Measures to enhance energy use efficiency and results achieved	Improve pig barn insulation effectively to cut heat loss and energy wastage
	results acrileved	donioved	Combination of heat lamps and heat mat are used for farrow heating in order to reduce energy consumption as compared with using heat lamps alone
			install manual dimmers or thermostatic controls to reduce energy wastage for creep heating
			• take into account fan efficiency (in term of airflow per unit energy) in choosing the ventilation fans for its pig barns
			Please also refer to page 19 of this Report



Area A2	Use of Resources	Performance Indicator	Performance of the Group
KPI A2.4	Description of water efficiency initiatives and results achieved	Issue in sourcing water that is fit for purpose	the Group does not have any issue in sourcing water that is fit for purpose
	rocano do movod	Measures to enhance water Efficiency and results achieved	 to ensure safe water supply, water supply to the pigfarm and the slaughtering house is only sourced from those water wells approved by the Government.
			regulate flow and pressure of flow rate of drinking water supplied to pigs
			improve pig waste collection system to reduce water consumption for pig barn washing
			Improve slaughtering procedures and facilities to reduce water consumption
			Please also refer to page 23 of this Report
KPI A2.5	Total packaging material used for finished products	Packaging material consumed	Reduced to 0.35kg per tonne of pig produced in FY2019 from 0.40kg per tonne of pig produced in FY2018
	Policies on minimizing the Group's Significant Impact on the environment and		
Area A3	natural resources	Performance Indicator	Performance of the Group
KPI A3.1	Description of the significant impacts of activities on the	Impact on environment and natural resources	Please refer to pages 17–21 of this Report
	environment and natural resources and the actions taken to manage them	Actions taken to manage the impact	effective pig waste and waste water treatment systems
			compliance of relevant environmental laws and regulations and other requirements
			optimize production processes to promote clean production, to reduce pollutants emission
			enhance staff training and staff awareness of environmental protection



Area B1	Employment	Performance Indicator	Performance of the Group
KPI B1.1	Total workforce by gender, employment type, age group and geographical region	employment type, age group	total 503 persons in the workforce53% male and 47% female
			• 15% age 29 or below; 54% between age 30 and 49 and 31% age 50 or above
			• 97% in the PRC and 3% in Hong Kong
			• 6% technical & engineering; 20% administration and management; 30% production and 44% others
KPI B1.2	Employee turnover rate by gender, geographical region, age group and employment type		• 13% male and 13% female
			• 16% age 29 or below; 12% age between 30 and 49 and 12% age 50 or above
			• 12% in the PRC and 24% in Hong Kong
			• 0% technical & engineering; 10% administration and management; 16% production and 14% other



Area B2	Health and Safety	Performance Indicator	Performance of the Group
KPI B2.1	Number and rate of work related fatalities	Number of work-related Fatalities	zero
KPI B2.2	Lost days due to work injury	Lost days due to work injury	0 day
KPI B2.3	Description of occupational health and safety measures	Rate of applicable employee	100%
	adopted, how they are implemented and monitored	Health and safety training hours completed per employee	2.5 hours (excluding developing and training hours under B3.2)
Area B3	Development and Trading	Performance Indicator	Performance of the Group
KPI B3.1	The percentage of employees trained by gender and employee category	Percentage of male and female employee receiving training	100% for male and 100% for female
KPI B3.2	The average training hours completed per employee by	Average hour of training received by employee	11.7 hours (excluding health and safety training hours under B2.3)
•	gender and employee category	. ,	 Average 11.7 training hours per employees for male, and average 11.8 training hours per employee for female
			5.0 training hours per employee for technical & engineering; 14.0 training hours per employee for administration and management; 11.7 training hours per employee for production and others



C. calculate the date of birth and ensure the applicant is 16 or over 16 years old

Area B4	Labour Standards	Performance Indicator	Performance of the Group
KPI B4.1	Description of measures to review employment practices to avoid child and forced	Existence of child labour and forced labour	The Group does not engage any minor labor with aged below the legal threshold
	labour		The Company has policies in place to prohibit forced labour and child labour;
			No child labour under 16 years old has been employed by the Company, in strict compliance with the Labour Law of the People's Republic of China and requirements under relevant laws and regulations;
			 All employees meet the minimum age requirements under relevant laws and regulations in China, i.e. all existing employees are 16 or over 16 years old, the legal working age;
			For any public recruitment, all applicants shall submit the following valid documents:
			A. identification card
			B. 4 bareheaded bust photos taken in recent 3 months
			C. other documents (such as academic certificate), if necessary
			• For any applicant of factory recruitment, the head of the administration department of the factory is responsible for the arrangement of physical examination firstly, and then:
			A. check the identification document of the applicant
			B. check the appearance on the identification card



Area B4	Labour Standards	Performance Indicator	Performance of the Group
KPI B4.2	Description of steps taken to eliminate such practices when discovered	Existence of child labour and forced labour	To avoid employing minor labor, the Human Resources Department would examine valid identity document of the job applicants for the verification of their actual ages
			Regular labour audit process would be performed, especially those potential high risk work groups (unskilled, temporary or seasonal employees) in order to identify and eliminate (along with proper assistances to) any forced labour.
			The Company has policies in place to prohibit forced labour. The standard working hours will not exceed 40 hours weekly. Overtime working, if necessary, is on a voluntary basis and controlled within 1 hour every day.
Area B5	Operating Practice	Performance Indicator	Performance of the Group
KPI B5.1	Number of suppliers by geographical region	Rate of domestic purchase	100%
KPI B5.2	Description of practices relating to engaging suppliers, number of suppliers where the practice are being implemented, how they are implemented and monitored	Supplier selection practices	 the Group procurement department prescreens supplier applications on the basis of product quality, production capacity, reliability, systems for quality control and traceability, and market reputation the practice has been implemented on approximately 90% of our suppliers
			Suppliers must provide the Group with the required quality certifications or testing report for each batch of key raw materials
			conduct regular on-site inspection of suppliers' production facilities



Area B5	Operating Practice	Performance Indicator	Performance of the Group
KPI B5.3	Description of practices used to identify environmental and social risks along the supply chain, and how they are implemented and monitored	Impact on environment and natural resources Actions taken to manage the impact	 Please refer to pages 16–23 of this Report effective pig waste and waste water treatment systems compliance of relevant environmental laws and regulations and other requirements optimize production processes to promote clean production, to reduce pollutants emission enhance staff training and staff awareness of environmental protection
KPI B5.4	Description of practices used to promote environmentally preferable products and services when selecting suppliers, and how they are implemented and monitored	Supplier selection practices	 the Group procurement department has added green supplier selection criteria into the Group standard selection criteria in deciding which suppliers to participate in the supply chain the green supplier selection criteria focus on fulfilling government environmental regulations and meeting the Group's threshold of suppliers' environmental management requirement conduct regular on-site inspection of suppliers' production facilities and work processes
Area B6	Product Responsibility	Performance Indicator	Performance of the Group
KPI B6.1	Percentage of total products sold or shipped subject to recalls for safety and health reasons	%	Zero
KPI B6.2	Number of products and service related complaints received and how they are dealt with	%	Zero
KPI B6.3	How they are dealt with to observing and protecting intellectual property rights	Intellectual property right protection measures	Special team to monitor retailers to ensure no products not produced by the Group are being marketed under the Group's brand name and trademark



Area B6	Product Responsibility	Performance Indicator	Performance of the Group
KPI B6.4	Description of quality assurance process and recall procedures	Number of case of product recall	quality control over and periodical inspection of distributors and points of sale
			no product recall has been experienced by the Group so far
KPI B6.5	Description of consumer	Number of complaints	None
	data protection and privacy policies, how they are implemented and monitor	received due to consumer data leakage	For description of consumer data protection and privacy policies, please refer to page 32 of this Report
Area B7	Anti-corruption	Performance Indicator	Performance of the Group
KPI B7.1	Number of concluded legal cases regarding corrupt practices brought against the Company or its employees during the reporting period and the outcomes of the cases	Number of cases	Zero
KPI B7.2	Description of preventive measures and whistleblowing procedures, how they are implemented and monitored	Preventive measures	The Group maintains a "Code of Moral Business" which demands all the Group's employees not to provide, undertake, request or receive any improper benefits, whether directly or indirectly, during their course of business engagement nor to take any other actions constituting breach of fiduciary duties
			The Company takes the following measures to monitor and prevent improper dealings:
			establishing anti-commercial bribery system;
			 consistently complying with relevant laws and regulations on the governance of commercial bribery in China, improving the staff's awareness to resist commercial bribery in all forms, and setting up a whistle-blowing mailbox; and
			conducting irregular internal audit
KPI B7.3	Description of anti-corruption training provided to directors and staff	Anti-corruption training hours completed per employee	As it is a new KPI, the Group has only provided training to it directors during the Reporting Period



Area B8	Community Investment	Performance Indicator	Performance of the Group
KPI B8.1	Focus areas of contribution	Geographic area of recipients	Fujian Province
		The community contribution made by the Company to Fujian province includes:	
		 addressing social employment; 	
		 improving the income of farmers; 	
		 playing an important role in promoting food safety to the community; and 	
		 transforming traditional farming mode, driving modernization development of farming industry, developing green production and minimizing environmental damage 	
KPI B8.2	Resources contributed	Donation to external organization	• Nil



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