

CSR-Report 2023

Mandatory report on community responsibility cf. The Danish Financial Statements Act §99 a



Content

The present CSR-report is part of the management's review in the company's annual report covering the period from January 1st to December 31st, 2023.

The purpose of the CSR report is to make our CSR work visible to many of our business partners, including suppliers, customers, authorities, employees, etc.

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Taster Wine A/S

Ringager 6, 2605 Brøndby

THE FOUR UNITS IN THE GROUP



Business model

Taster Wine is one of the biggest groups in Denmark. We import high quality products from the entire world in bottles as well as in bulk. We distribute our products to all segments in the Northern European market from where the products are sold to the final consumer. In addition, we export to the rest of the world.

We have one of the most modern bottling plants in Northern Europe filling wine, fruit wine, aromatized wine products, liqueur, and spirits in both bottle and bag-in-box. Our tank capacity is 3,5 million liters and we have approximately 5 million bottles in stock.

We strongly believe in improving continuously, and we focus on quality and food safety as well as ethical, social and environmental responsibilities for the society.

We comply with all existing rulings and industrial standards. In our code of conduct we are inspired by the conventions of the International Labour Organization and United Nations Global Compact.

The company is family owned and family run. This secures a long-term focus on the running of the company as well as a continuation of the commercial and ethical values.

Main elements of our CSR policy

On a general basis, we are very conscious about our responsibilities to the society, and we comply with the general CSR principles of the Global Compact.

Apart from these, we have chosen six areas to which we pay extra attention.

Taster Wine's six areas of extra attention

1. Environmental and climate impact
2. Social relation
3. Conditions for employees
4. Human rights
5. Anti-corruption and bribery
6. Supplier relations



Environmental and climate impact

Policy

The environmental impact of the company is not considered to be of nuisance to others.

Despite this we aim to reduce our environmental footprint by using less power and resources.

We continuously work to optimize our production facilities to secure a modern, efficient and flexible production. All investments in production technology or optimization of existing production facilities are made in consideration of the use of resources and the general environmental impact



Environmental and climate impact

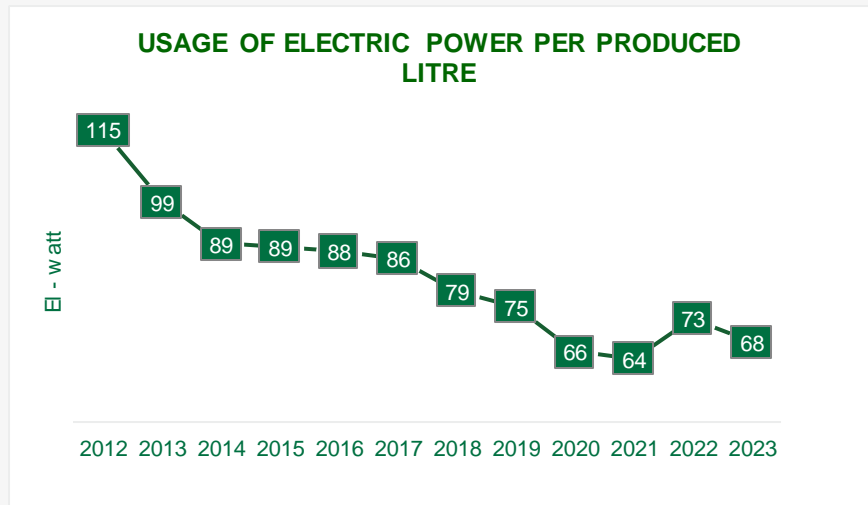
Electricity consumption

Taster Wine has an agreement that all electricity used in our bottling plant is certified “green” electricity from renewable energy sources. In this way, Taster Wine support FN’s 7th Sustainable development goal “affordable and clean energy”.



The decrease in 2023 are due to structural changes in bottle import and changes in the general levels of production with increase of smaller productions.

Our energy consumption per unit is of course influenced by the number of units produced, the size of production series, etc. Our actual electricity consumption also includes the electricity consumption used on handling imported bottles, thus not only including our own bottlings.



The calculation has been made at the company in Brøndby – Ringager no. 6 & 8.

Environmental and climate impact

Consumption of chemicals in our cleaning

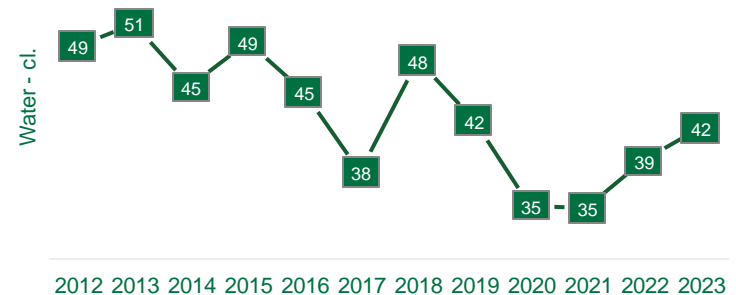
During the past years, we have replaced and minimized consumption of chemicals in our cleaning, making the products more environmentally friendly.

Water consumption

We continuously work on optimizing and making our cleaning, production and bottling processes more efficient, which has resulted in a reduction of our water consumption. The calculations are based on the total water consumption adjusted for the employees' sanitary water consumption according to the data of the Danish Environmental Protection Agency.

Frequent changes in our production, in particular, and the division of bottling in bottles or bag-in boxes have an influence on our water consumption. In 2023 our total water consumption per produced liter was 42 cl, due to an increase in smaller productions. Our goal for 2024 is a maximum water consumption per produced liter of 40 cl.

WATER CONSUMPTION PER PRODUCED LITER - TOTAL



The calculation is made at our production facilities in Brøndby.

Environmental and climate impact

Waste

We sort our waste, including recyclable waste (glass, plastic, cardboard, paper and wood) following the regulations of the Danish environmental protection authorities and make use of or dispose of the waste through approved facilities. We mark, store and handle any dangerous waste following the regulations of the authorities for environmentally approved facilities.

New bottles

We mainly buy new bottles from two of our main suppliers, who produce the bottles in our neighbouring countries, Sweden and Germany. These suppliers produce new bottles with the following percentage of recycled glass:

Green/olive glass: 80 – 98%

White glass: 45 – 92,8%



Environmental and climate impact

CO₂ impact

Taster Wine buys wine and spirits from all over the world both in bulk, bag-in-box and bottle and we are aware of the CO₂ impact caused by the transport in this connection. During the past years, our purchases of bulk wine have increased, and we aim at keeping increasing this. This way, we can reduce the impact on the environment caused by transportation to a minimum. We transport the bulk wine in flexi containers of 24.000 liters and bottle it at our facilities in Brøndby.

The CO₂ impact caused by transportation of wine in bottles can be reduced by approx. 30% til 50% if the wine instead is bought in bulk. Furthermore, the CO₂ impact caused by transportation of wine in bag-in-box can be reduced by approx. 15 - 35% if the wine is purchased in bulk. The reduction of the CO₂ impact will differ depending on the transport distance.

[Read more about our purchases of bulk wine on our website www.taster-wine.com](http://www.taster-wine.com) CO₂ eco-friendly.

Significant risks concerning environmental and climate impact

The management has not identified any area, in which we in a substantial way can aggravate the influence neither on the environment nor on the climate, including accidents that might have substantial impact on the area.

Der Grüne Punkt

Taster Wine Vertriebs GmbH participates in the recycling system Der Grüne Punkt, thus helping to contribute to climate protection

Results achieved

The management is extremely satisfied with the fact that the high focus on the environment and climate has affected the general consumption of resources positively as shown on the previous pages and thus, the beneficial influence on environment and climate that the company has been able to contribute.

At the same time, we believe that by continuing focusing on this area, we will be able to reduce our energy consumption and contribute to an active reduction of resources throughout the entire chain of values, cf. the paragraph "The future".

Social conditions

Policy

Good and constructive relations to our partners is an integrated part of our management philosophy.

Our relations are built on professionalism, open dialogue and mutual respect. Our relations to our suppliers, distributors, customers and other partners are built on agreements and contracts according to international standards.

Openness and commitment

We aim to have a good relationship to the local area and we have for several years had a partnership in Brøndby IF (Football club playing in the national league)

We attach great importance to our partnership in Brøndby IF. Brøndby IF has a large impact on the young people. The partnership also gives good experiences to the employees as well as customers.

Furthermore, we support the Danish Cancer Society and Save the Orangutans in Borneo.

Social conditions

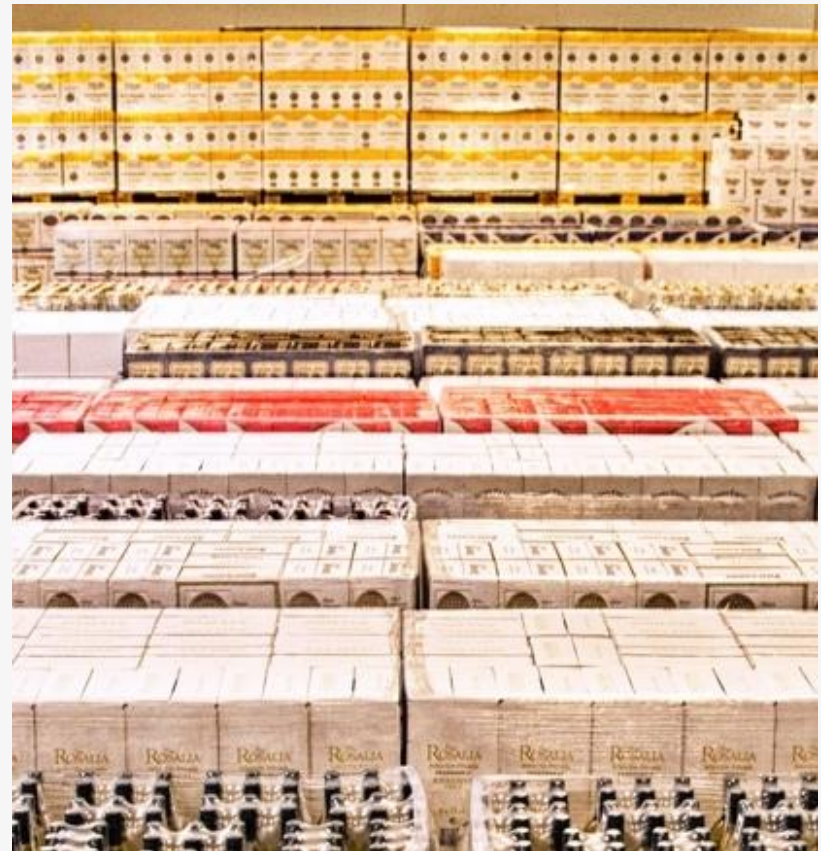
We are aware of our social responsibility.

We are member of Dansk Industri (Confederation of Danish Industry) and Dansk Erhverv (Danish Chamber of Commerce). Taster Wine holds a seat in the board of directors of the trade association VSOD (Wine and spirits organizations in Denmark)

VSOD works for better framework conditions for the trade in Denmark with special focus on:

Good and healthy alcohol culture

VSOD actively participates in the public debate when it comes to alcohol consumption by Danes, and especially young people.



Social conditions

Marketing Act

VSOD is a member of the alcohol advertisement committee (Alkohol Reklame Nævnet). Their job is to settle complaints concerning marketing of beverages with alcohol in Denmark.

ALKOHOLREKLAMENÆVNET

Trainee- and internship

Taster Wine A/S acknowledge our responsibility towards the employment market and are open to create internships for students, etc. who wants their practice period to take place in a privately owned company like ours.

We create traineeships with an interesting course within the relevant fields of work. We focus on adapting the number of traineeships matching the growth of the company.



Social conditions

Products

As a supplier of wine and spirits, quality and food safety are essential factors in our business. Therefore, Taster Wine aim to meet the highest standards set for quality and food safety, thus ensuring a high, constant quality throughout the entire value chain – from raw material to end product.

We have an extensive own-check program, which is subject to the Danish Veterinary and Food Administration. We are IFS certified at Higher Level and our ambition for 2024 is to keep our IFS certification at Higher Level. We perform systematic site inspections and internal audits to secure a high quality system as well as high hygiene standards. We constantly wish to fulfil new requirements and expectations through continuous quality improvements and optimizing our production facilities.



Staff Conditions

Policy on the issue

We wish to be an attractive workplace with a good and tolerant working environment, that is capable of attracting, keep and develop the talents necessary for the continuous development of the company. We must ensure that the production in all aspects is planned and carried out in a way that is completely safe both regarding to safety and health and ensure that potential risk related working processes are eliminated. We wish that our employees can start their working day knowing that they will not get injuries, neither by accident, heavy work nor by being exposed to noise or chemicals for a long period of time.

We offer pay and employment conditions according to the current contractual agreements.



Staff Conditions

Integration

We believe in a tolerant labor market, and we know that the companies have a decisive part to play if integration is to be successful in Denmark. Our employees are of very different ethnic origin and this unique composition contributes to a good and tolerant working environment.



Staff Conditions

Working environment

We continuously work on improving the working environment for our employees. To keep focus on this, we have established a cooperation committee and a security committee. Workplace assessment is performed at least every 2 years or as needed. When purchasing machines and arranging facilities and buildings we concentrate on easing the physical work load of the staff and on minimizing monotonous working processes. Furthermore, we assess the issues, that the staff points out in the workplace evaluations and at the annual evaluation of safety in the company.



Staff Conditions

To avoid work related accidents, every part of the work is scheduled and planned to be performed in a responsible way as regards both safety and health. Safety at the working site and quality and food safety is an integrated part of our peer-to-peer training of new employees.

Taster Wine had 1 reported work accident in 2023 that did not result in any sick days. Our target for 2024 is zero.

In 2023, we had no reported near-by accidents. Our target for near-by accidents in 2024 is zero.



Staff Conditions

A good working environment is important to us and we believe that we constantly can improve. It is important to us to listen to the input we get from our staff through the workplace evaluations and not least the input we get during the year from:.

- Cooperation committee meetings
- Security committee meetings
- Staff meetings
- Production meetings

In fact, an average employee seniority of 11.4 years is a measure for a good working environment.



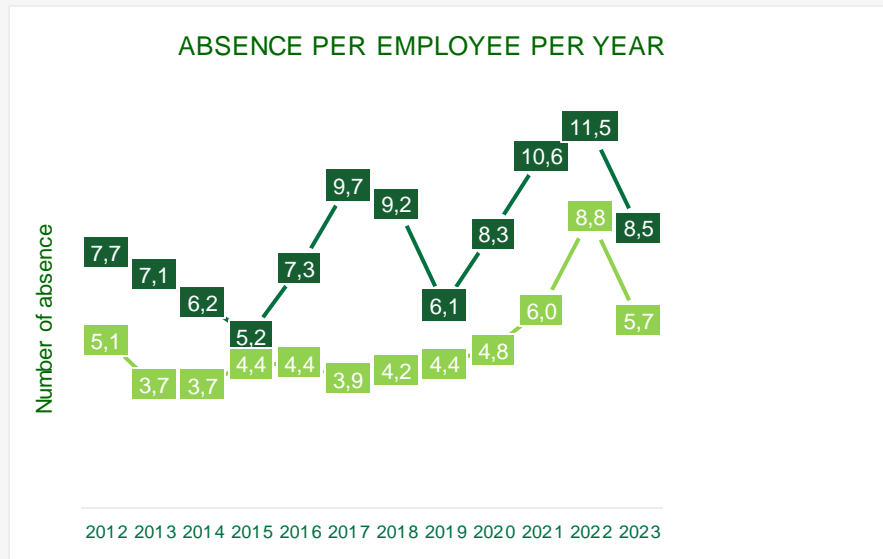
Staff Conditions

The sickness absence in Taster Wine per employee – excluding long-term absence - totalled in 2023 5,7 workday. Our ambition is that the sickness absence – excluding long-term absence – does not exceed 5 workdays annually in average per full-time employee.

The sickness absence in Taster Wine per employee – in total – was in the previous financial year, 8,5 workdays in average per full-time employee per year. This constitutes a decrease compared to 2022. Our goal is a maximum of 6 workdays in average per full-time employee per year.

The decrease can be a result of normalizing following the last few years of Covid-19.

In the coming year, we will continue having focus on ensuring the good working environment.



- Total absence
- Excluding long-term absence

The calculations have been made for the group.

Staff Conditions

Significant risks related to staff conditions

The management has not identified any areas, in which we unintentionally can deteriorate substantially the influence on the staff conditions.

Results achieved

The management is very satisfied that the focus on staff conditions has had the positive effects described on the first pages of this report.

At the same time, we believe that with a continued focus on this topic, we will be able to further reduce the number of accidents and sickness absence



Human rights

Policy on the issue

We wish to ensure that we, neither directly nor indirectly, have a negative influence on the compliance with internationally agreed human rights, and in all aspects, we wish to contribute to ensuring that human rights are respected. We continuously work on expanding our and our suppliers' positive impact on human rights through our Code of Conduct.

Significant risks related to human rights

The management has not identified any areas, in which we can deteriorate the influence on human rights.

Results achieved

We believe that our focus on this topic has had a positive effect on our surroundings, even if this is not measurable.



Anti-corruption and bribery

Policy on the topic

With regards to corruption and bribery, we have a policy of zero tolerance.

We have a high standard in this regard and our actions are based on a thesis that our surroundings must not see our actions as being corrupt nor see our dispositions as attempts of giving or taking bribery.

Substantial risks related to anti-corruption and bribery

The management has not identified any areas, in which we unintentionally and to a significant degree can have an impact on anti-corruption and bribery.

We deal with this risk by communicating clearly to the staff what our policy on this topic is. In this way, we make sure that everybody knows our position on this topic.



Anti-corruption and bribery

Results achieved

The management is not aware of any situation arising during the year that could raise suspicions of corruption or bribery, which is considered satisfactory.



Supplier relations

We import our products from small as well as large suppliers from all over the world, and to us it is important to have a solid and constructive cooperation with our suppliers, thus improving quality and food safety and making sure that sound and well structured CSR conditions exist throughout the chain of values.

We continuously work on improving and strengthening our cooperation with our suppliers and on a yearly basis, we elaborate a supplier evaluation to be able to monitor our suppliers and make sure there is a positive development where wanted. Without exception, our suppliers of raw material and finished goods are subject to well defined guidelines, which they have to follow. This includes that they have to fill in and sign our Code of Conduct. With this, our suppliers have confirmed that they work under the same CSR guidelines as Taster Wine.



Results

AMBITION FOR 2023	RESULT FOR 2023
To keep our IFS certification at Higher Level	Taster Wine received a score of 97,5%, thus keeping our certification at Higher Level.
To keep our electricity consumption per produced liter to 75 watt	In 2023 we used 68 watt per produced liter.
To keep our water consumption per produced liter to 40 cl.	In 2023 our water consumption was 42 cl per produced liter.
To keep the absence (excluding long-term absence) to a maximum of 5 working days in average per full-time employee per year	In 2023 the level of absence was 5,7 days (long term absence excluded) (in total) per full-time employee.
To keep the total absence to a maximum of 6 working days in average per full-time employee per year	In 2022, Taster Wine had an average of 8,5 days of sick leave per full-time employee.
0 work related accidents and near-by incidents in 2023	Taster Wine had 1 work related accident and 0 near-by incidents in 2023.

The future

Working with CSR is also a future project and an important point of orientation in our daily work, culture and our self-understanding.

Our ambitions will be followed closely via our CSR work which ensures progress and specific results. We will continuously expand and adjust our CSR work as changes are implemented in the area.



The future

AMBITION FOR 2024

- To keep our IFS certification at Higher Level \geq 95 %
- To keep our electricity consumption per produced liter at 75 watt
- To keep our water consumption per produced liter at 40 cl
- Total absence (excluding long-term absence) of maximum 5 working days in average per full-time employee per year
- Total absence of maximum 6 working days in average per full-time employee per year
- 0 work related accidents
- 0 near-by accidents

