

***FOOD LOSS AND WASTE
INFOSHEET***

Update
December 2025

metro

Forward looking statement

Throughout this report, we have used statements that may constitute forward-looking information. In general, any statement in this report that does not constitute historical fact may be considered a forward-looking statement. The use of the future tense as well as expressions such as “commit,” “aim,” “vision,” “ambition,” “seek,” “targets,” “objectives” and other similar expressions is generally indicative of forward-looking statements. The forward-looking statements that may be set out in this report refer to hypotheses on the Canadian food and pharmacy industries, targets and the economy in general as well as our 2025 action plan and [2022-2026 Corporate Responsibility Plan](#). These forward-looking statements do not provide any guarantees as to the future performance of the Corporation and are subject to known and unknown risks and uncertainties that could cause the outcome to differ significantly. We believe these statements to be reasonable and relevant at the publication date and representative of our expectations. METRO does not intend to update any forward-looking statements contained herein.

Section 1: Our current target for food loss and waste

As a food and pharmacy leader, our purpose is to nourish the health and well-being of our communities. Accordingly, reducing food loss and waste (FLW) is a prominent area of focus, as its mitigation directly helps curb food insecurity and lessen the environmental impacts of organic waste. In January 2019, we announced our goal to reduce food waste generated by our activities by 50% by 2025 compared to 2016¹. For this specific target, we have focused on the activities within our operational control, resulting from corporate and franchised food store activities in Québec and Ontario within our Metro, Super C, Food Basics and Adonis banners.

Please refer to Section 4 of this Infosheet for details on our updated target for the coming years.

Section 2: How we quantify FLW

2.1 Definitions

Surplus food refers to all food that goes unsold or unused by a business, including rescued food and FLW.

Rescued food is surplus food that is redistributed for human consumption. Over the years, we have built programs that facilitate rescuing food from waste:

- **Discounting food:** Selling food through in-store discounts (Together Against Waste discount program) or on food rescue apps such as FoodHero and Too Good To Go).
- **Repurposing food:** Transforming food (cutting, cooking, etc.) into new food products or meals. In some of our distribution centres (DCs), notably those specializing in produce, we partner with third-party processors to transform our surplus food.
- **Donating unsold food:** Redistributing food that is not sold but is still edible to our One More Bite partners.

¹ [National Zero Waste Council. Food industry leaders commit to tackle food waste in Canada, 2019](#)

Food Loss and Waste

We follow the definition of FLW as described in the [Food Loss and Waste Accounting and Reporting Standard](#) (the “FLW Standard”), an international standard and guidance on how to account for such waste. According to the FLW Standard, FLW refers to the weight of “food and/or associated inedible parts removed from the food supply chain²”. FLW refers to any food and associated inedible parts that does not reach its intended destination: human consumption. For this reason, any surplus food that was either sold at a discount in store or on food rescue apps or donated are not considered FLW, as this food is meeting its intended purpose of going to human consumption³.

Our quantification focuses on the FLW generated at stores and DCs that have as an end destination any of the following: animal feed, anaerobic digestion, composting, biofuel production, and landfill/incineration⁴. We prioritize end destinations by their valorization potential and environmental impact: animal feed is highest, followed by anaerobic digestion, composting, and biofuel production, while landfill/incineration offer no added value. Anaerobic digestion, composting, and biofuel production are grouped together and considered as having some valorization, as none is deemed inherently more favorable than the others. The level of their valorization varies significantly depending on many factors, and the scientific literature does not provide a clear consensus to confidently rank them. Note that the anaerobic digestion includes the organics recovery stream only, and that biofuel production includes cooking oil and grease trap recovery streams only.

2.2 Key performance indicators

Our key performance indicator (KPI) for corporate and franchised stores for tracking our FLW reduction consists of the ratio of the total weight of FLW (metric tonnes (MT)) by the total food sales (million \$):

$$\text{Food loss and waste KPI (stores)} = \frac{\text{weight of total food loss and waste (t)}}{\text{total food sales (M\$)}}$$

To have a KPI that is representative, we have opted for an intensity metric that considers the growth of store sales. Food sales were selected because of their direct link to FLW generation.

Our KPI for tracking our FLW reduction in DCs consists of the ratio of the total weight of FLW (kilograms) to the surface area of our DCs (square footage):

$$\text{Food loss and waste KPI (DCs)} = \frac{\text{weight of total food loss and waste (kg)}}{\text{total surface area (sq. ft.)}}$$

Note that our performance for 2025, as well as for all previously disclosed years, is based on a July-to-June reporting period. For example, 2025 performance reflects data from July 2024 to June 2025.

2.3 Details on methodology

We follow the FLW Standard by removing any weight data associated with packaging, ensuring that our data only captures actual FLW⁵.

² [Food Loss and Waste Accounting and Reporting Standard, Glossary, p. 141, 2016](#)

³ [Food Loss and Waste Accounting and Reporting Standard, Table 2.1, p. 18, 2016](#)

⁴ Based on the [Food Loss and Waste Accounting and Reporting Standard, Table 6.1, p. 40, 2016](#)

⁵ [Food Loss and Waste Accounting and Reporting Standard p. 71, 2016](#)

Third-party auditors also conduct waste characterization audits each year in a select number of stores and DCs to reveal what materials are present in our waste stream. We use these reports to extract an average proportion of food in our waste containers and compactors, and apply it to our real data of material weight sent to landfill.

Section 3: Our strategy in action

3.1 Prevent: investigate root causes of FLW and drive systemic change

- We have a dedicated task force to oversee FLW reduction efforts and action plan management.
- We are committed to actively participating, as a member of the industry in events that foster collaborative efforts to co-create solutions for a less wasteful food system. In 2025, we continued to participate in the Retail Council of Canada's committee on food preservation and the fight against FLW.
- We have improved the integration of our interactive tool that facilitates the operational fluidity of fresh and frozen products from our warehouses to our stores. This tool discounts food that might otherwise go to waste due to various reasons, such as damaged units in a case, or unexpectedly high product volume. Continuous improvements made this year have focused on making the tool more accessible for store teams, which is expected to encourage broader adoption and more consistent use.
- We are pursuing the implementation of inventory management tools throughout our operations. With the use of artificial intelligence to forecast demand and aid in inventory planning, these tools play a large part in optimizing operations and contributing to reducing surplus food.

3.2 React: rescue, redistribute or recover surplus food

- We continue to optimize our "Together Against Waste" program, which offers a 30% discount on products nearing their end of life. Already in place in our Super C, Food Basics and Metro banners, this program was implemented in our Adonis stores in 2025.
- Our partnerships with the food rescue apps FoodHero and Too Good To Go continue to grow. Following Too Good To Go's success in Metro stores in Ontario, Metro stores in Québec as well as all Super C, Food Basics, Adonis and some Première Moisson and Jean Coutu stores, have begun to offer surprise bags. In a continuous improvement effort, we have collaborated with Too Good to Go to improve processes. Please refer to our [2025 CR Report](#) for more details on these improved processes.
- We continue to expand training and multiply engagement opportunities on FLW, extending our efforts to both operations teams and senior leadership. In 2025, we prioritized food donation training by collaborating with a portion of our food bank partners to deliver refresher sessions on best practices to strengthen store level understanding and execution of food donation protocols.

Section 4: Driving progress - our new target

Following a comprehensive review of best practices in FLW performance measurement, we are proud to reaffirm our commitment with the introduction of a new and ambitious target:

Increase the proportion of food rescued from waste by 30% by 2030 compared to 2024.

Instead of focusing on how much food is lost or wasted, we are shifting our attention to how much we can rescue before it becomes waste. This means capturing surplus food and redirecting it to where it belongs: on people's plates. In other words, we are maximizing our efforts to rescue food from waste by using it in time to preserve its quality and nutritional value.

We are expanding the scope of our target beyond stores, which have been the primary focus to date, to now officially include our distribution centres.

While our methodology and FLW definition will remain the same, our impact will be measured with greater precision. Our new KPI tracks the weight of surplus food that is successfully rescued from waste and compares it with total surplus food generated, which is the sum of rescued and wasted food. We aim for the rescued portion to grow over time. This KPI does not rely on the annual estimations from waste characterization audits. It is also specifically designed to enhance visibility for our operations teams, ensuring better understanding which actions and programs are driving progress on FLW reduction.

More details will be provided in our 2026 Corporate Responsibility Report, where we will report for the first time on progress towards this new target.