



ESG REPORT

ENVIRONMENT, SOCIAL
& GOVERNANCE



PROUDLY PART OF
RICHARDSON

A Message from AMH



We are pleased to present our latest ESG Report, which highlights some of the key actions we have taken and the progress we’ve made throughout the year.

As a wholly owned subsidiary of Richardson International, Anglia Maltings (Holdings) (AMH) plays a pivotal role in advancing the group’s global sustainability agenda. AMH operates as the central link in the supply chain, positioned between farmers and downstream industries such as brewers, distillers and food manufacturers. The strong relationships that we have forged across the supply chain ensures the objectives of our suppliers, our customers and their end consumers are met.

Our sustainability strategy demonstrates the integrated commitment across the Richardson group, from farm to facility, to drive positive environmental and social impact across international grain and food ingredient markets. Achieving our sustainability commitments encompasses collaboration between all of our stakeholders, building on our trusted relationships with shared goals around sustainability. As part of Richardson, we are confident in our commitment to continuous improvement and look forward to upcoming opportunities to work together towards a more sustainable future.

Neil Banbury,
AMH Managing Director



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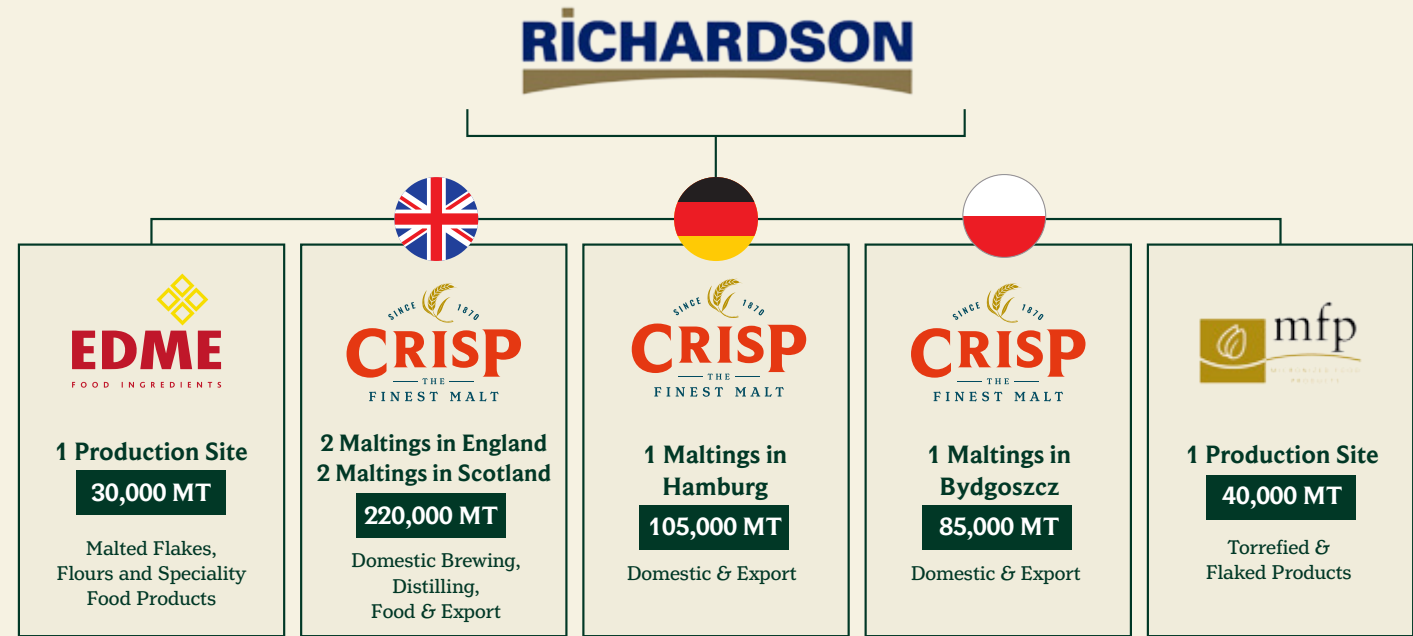
About Richardson

Richardson International, a global leader in agriculture and food processing, is Canada's largest agribusiness and a worldwide handler and merchandiser of all major grains and oilseeds moving 14-16 million tonnes of grain annually. With a legacy spanning over 165 years, the company's vertical integration strategy begins with strong relationships with farmer customers and extends to delivering oat, wheat, durum, barley, and canola-based food products and ingredients to kitchens worldwide.

As both a handler and processor of grains, Richardson had long been seeking the right opportunity to expand into the malting industry.

In 2023, that opportunity arrived through the acquisition of Anglia Maltings (Holdings) (AMH), a leading maltster and grain processor based in Norfolk, England.

With malting facilities across the UK and Europe, and a shared commitment to quality, excellence, continuous improvement, and innovation, AMH and its businesses are a natural fit for Richardson's operational values and long-term growth strategy.



OUR GOAL

to be the kind of business organization in which people can place their trust

James Richardson, 1857



FROM FIELD TO TABLE

Richardson International's vertically integrated operations support a farm to table approach, through agriculture and food processing.

Crop Inputs Retailing

We sell crop inputs - such as seed, fertilizer, crop protection, and innovative biological products - to our grower customers. We employ a wide range of digital tools and technologies and recommend the products and practices that will help them grow high yielding, healthy crops in profitable and sustainable ways.

Grain Handling & Merchandising

Food Processing

We source raw commodities and move them into our oilseed crushing and refining, oat and durum milling, and malting operations for processing and packaging.

We purchase our grower customers' crops back at harvest. We move them through our grain and oilseed merchandising and handling network - these crops are bound for domestic and international markets. Our network is served through seven port terminals in Canada.

Food Products

We market and sell finished value-added food products and ingredients to retail, food service, industrial, and international customers.

About AMH

Crisp Malt

Crisp Malt has lived and breathed malting since 1870. With over 150 years of experience, we combine traditional techniques with cutting-edge innovation to produce 400,000 tonnes of premium malted cereals every year.

Operating six malting sites across the UK, Germany, and Poland, we proudly supply the finest malt to the craft and global brewing, distilling, and food industries. Our commitment to quality goes beyond the grain - it is reflected in our world-class customer service and expert technical support.

We believe that exceptional malt starts with exceptional raw materials. We work closely with trusted growers in prime malting barley sourcing regions, building on our long-standing partnerships to ensure sustainability, traceability, and consistency.

While we are steeped in tradition, our team of technical experts continuously explore new possibilities - collaborating with suppliers and customers to drive innovation and create outstanding ingredients for tomorrow's beers and spirits.

Alan Williamson, Commercial Director

Micronized Food Products (MFP)

Micronized Food Products (MFP) is a specialist in micronized cereals, pulses and oilseeds', supplying high-quality ingredients to the brewing, animal feed, equestrian, pet, and animal pharmaceutical sectors. With over 50 years of production, MFP operates from its facility in Northallerton, North Yorkshire. MFP offers a wide range of cooked, flaked, torrefied, and meal-form ingredients designed to enhance digestibility, palatability, and performance. The processes carried out by MFP are value-adding, bringing a range of attributes to our product portfolio.

Andrew Shentall, Managing Director

NET
PROMOTOR
SCORE
65*

*industry average is 50

SINCE 1870
CRISP
THE
FINEST MALT
287
Employees



EDME
FOOD INGREDIENTS

77
Employees



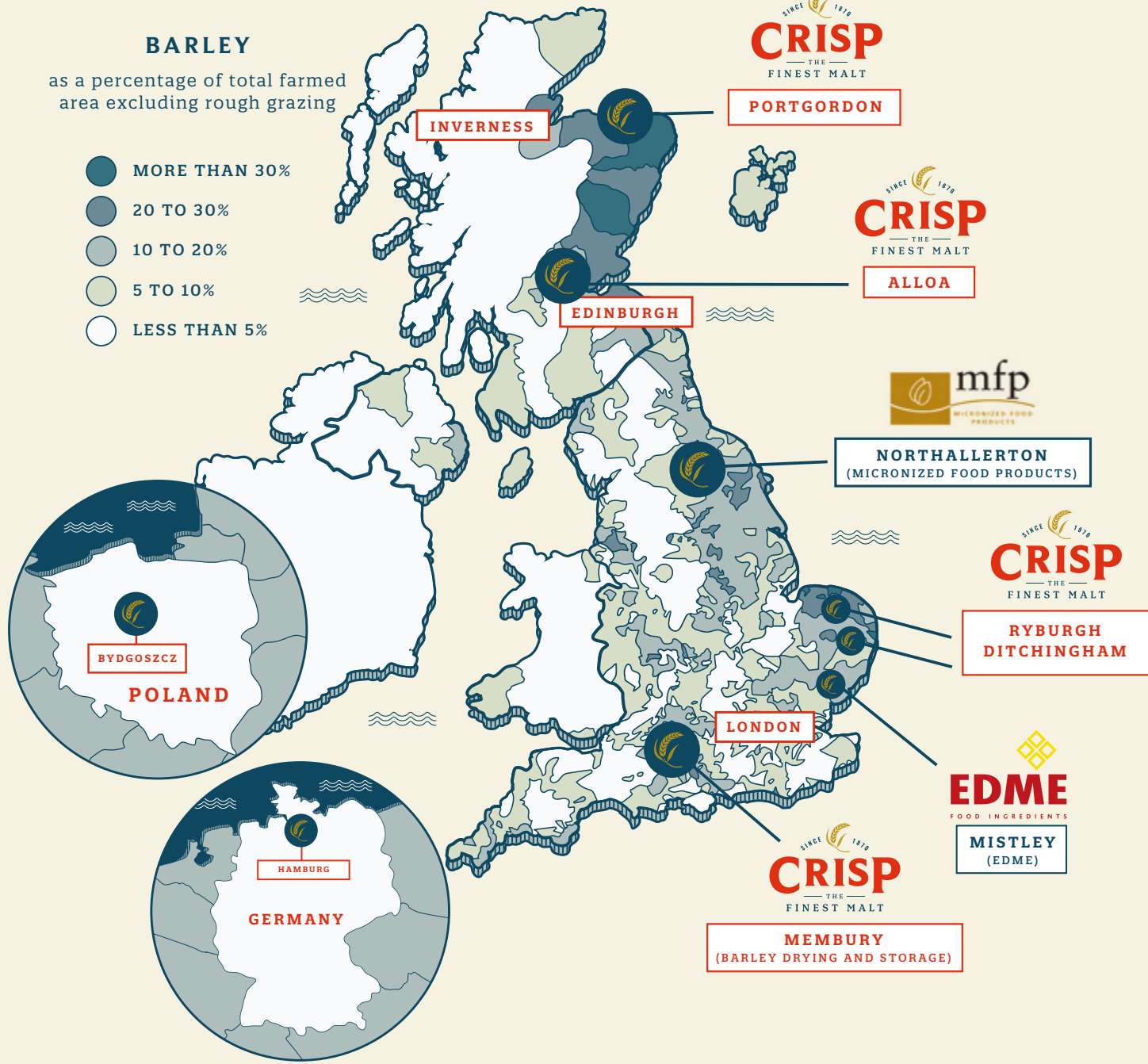
16
Employees



BARLEY

as a percentage of total farmed area excluding rough grazing

- MORE THAN 30%
- 20 TO 30%
- 10 TO 20%
- 5 TO 10%
- LESS THAN 5%



EDME

EDME is a trusted leader in malted and cereal-based ingredients, supplying high-quality products to the baking, brewing, and food manufacturing industries. Located on the banks of the River Stour in Mistley, Essex, EDME spans multiple specialised operations - including grain cleaning, pearling, flaking, kibbling, milling, and mixing. One of our dedicated milling lines focuses exclusively on gluten-free products to meet growing dietary needs.

EDME produces around 28,000 tonnes of ingredients annually, with approximately 20%






exported to customers around the world. Our product range is rooted in primary raw materials such as grain, malted grain, and seeds - sourced directly from farms, merchants, maltings, and millers. All products are manufactured to the highest standards, with BRC Grade AA+, Organic, Kosher, and Halal accreditations.

With a legacy of over 140 years, EDME blends tradition with innovation to deliver clean-label, plant-based ingredients that enhance flavour, texture, and nutrition in natural food products.

Andrew Shentall, Managing Director

Our Purpose & Values

Our purpose and values build on the success of our great business.

-  Masters of our craft
-  Flexibility in the market
-  Great team
-  Highly regarded
-  Determination to ensure the business is fit for the future

OUR PURPOSE

Creating Lasting Partnerships
to Bring Flavour & Joy to Life



TAKE PRIDE

“If it’s worth doing, it’s worth doing well, and we like the satisfaction it brings.”

OUR VALUES



BE SUPPORTIVE

“Together we are stronger. We love to help others succeed through meaningful partnerships.”



PASS IT ON BETTER

“Responsibilities go far and wide. We love to nurture and add value for lasting good.”



BE CURIOUS

“Possibilities are everywhere. We love the exploration - and the chance to make a difference.”



TRUST & BE TRUSTED

“There’s collaboration in every great achievement. We can, and do, rely on each other.”



Environment

At AMH, we are committed to environmental responsibility across all sites, taking action to reduce the environmental footprint of our operations through limiting impacts to air, land and water. We maintain a high level of compliance and industry best practice through operating an Environmental Management System to monitor site procedures.

Our business is solely reliant on the success of agriculture. Working directly with our growers to establish resilience in their malting barley crop year on year,

is a critical focus of our sustainability strategy. This year, we launched our sustainable agriculture transition plan, Field Forward, with the goal of supporting a long-term sustainable supply.

Sustainability is at the heart of our business strategy, ensuring that investment decisions are made with the focus on our long term goals.



**ZERO
WASTE**



**OPTIMISING
WATER USE**



**A NET ZERO
BUSINESS**



**WORKING
WITH FARMS**



ZERO HUNGER



**CLEAN WATER
& SANITATION**



LIFE ON LAND



**CLIMATE
ACTION**





A NET ZERO BUSINESS

We monitor our GHG emissions across our group of 8 production sites on a monthly basis. We have incremental GHG emissions reductions targets which support our business-wide commitment to be Net Zero by 2045, aligned with the Science-Based Targets initiative (SBTi) 1.5C model.

We are committed to achieving **a 67% reduction** in Scope 1 & 2 emissions by 2035 across AMH, from a 2019 baseline.

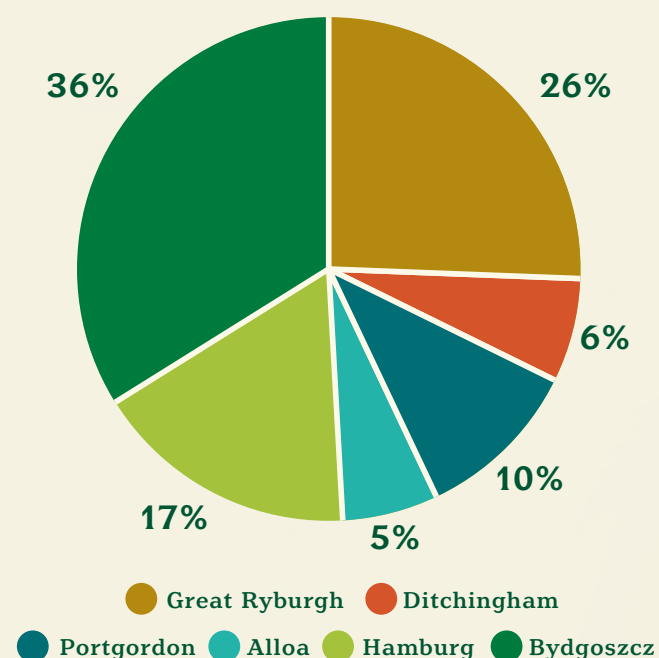
Each site will have decarbonisation plans for the operations, to keep us on track to achieve our Net Zero goal. A sustainability working group consisting of key stakeholders across multiple departments and senior leadership meets regularly to drive action towards our initiatives and ensure sustainable investments for site projects.



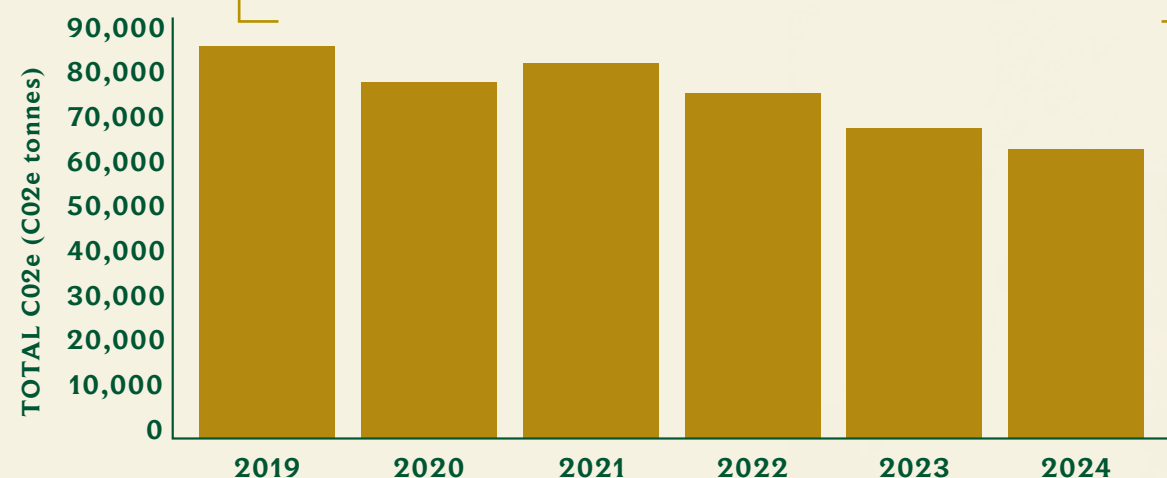
Our Supply Chain Impact ~ Scope 3

From a materiality assessment of our total supply chain, we have highlighted our key focus areas under the GHG Protocol Corporate Value Chain Standard methodology, and begun primary data collection where possible. For areas where primary data is unavailable, we use the spend-based approach to calculate GHG emissions. We aim to set targets relating to our Scope 3 impact against a 2023 base year.

CRISP SCOPE 1 & 2 CARBON FOOTPRINT 2024



Crisp Malt's six sites has achieved **a reduction of 21.4%** in total Scope 1 & 2 emissions, compared with the 2019 base year.



A 50kW photovoltaics system was installed on the Crisp Malt site at Bydgoszcz in July 2024, adding renewable electricity production.



Reducing Our Fleet's Carbon Footprint with HVO

Our UK fleet has been running on Hydrotreated Vegetable Oil (HVO) since February 2024, significantly reducing our transport GHG emissions by over 90%. HVO is a synthetically made fuel through the hydrotreatment of used vegetable oils, making it a premium fossil-free, sustainable fuel. Our total HVO supply is assured by RFAS (Renewable Fuels Assurance Scheme), an initiative that verifies claims relating to the carbon footprint of the fuel and its origins.



Crisp Malt Heavy Goods Vehicle Fleet Transitioned from diesel to hydrotreated vegetable oil

2023 FUEL SOURCE

100% DIESEL
557,825 LITRES
= 1,401 TONNES CO₂e

1,401 TONNES CO₂e

2024 FUEL SOURCE

Fuel Source	Volume
36% DIESEL	193,005 LITRES
64% HVO	348,850 LITRES

= 485 TONNES CO₂e = 12 TONNES CO₂e

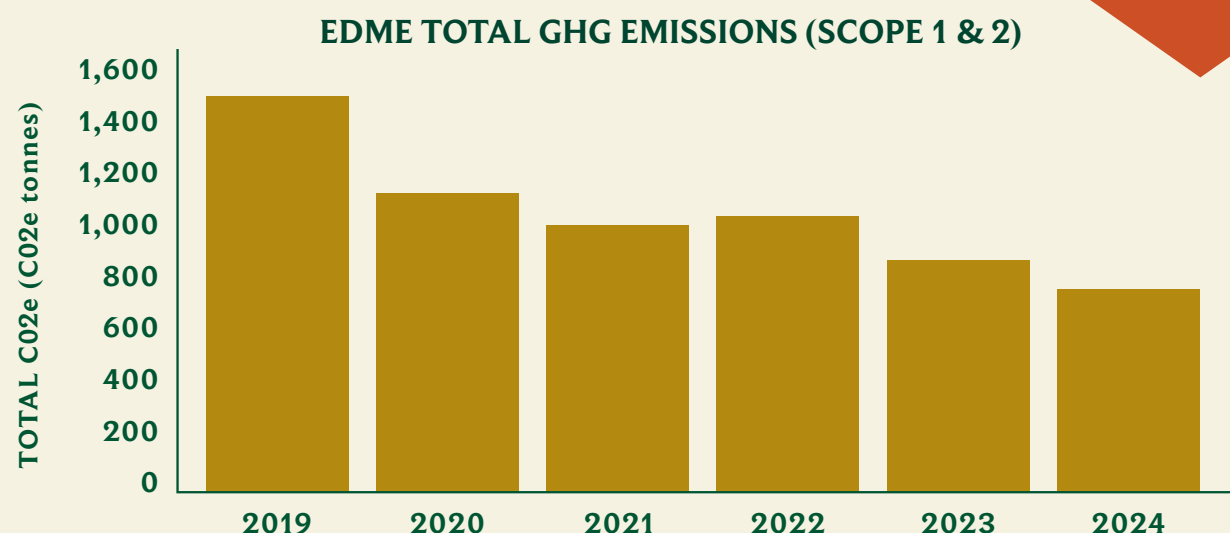
DROP OF 497 TONNES CO₂e

The AMH average
GHG EMISSIONS/TONNE PRODUCT
in 2024 was
170.7 KG CO₂e/ TONNE



EDME has achieved **a reduction of 48%** in total Scope 1 & 2 emissions, compared with the 2019 base year.

EDME average
**GHG
EMISSIONS/
TONNE
PRODUCT**
in 2024 was
**31KG CO₂e/
TONNE**







Cutting Natural Gas Usage with Steam Generator Installation

In 2024, EDME replaced a boiler that was used to generate steam for the flaking production lines with a steam generator. Malted grains are fed to the flaking line, steam cooked for 30 minutes and then gravity fed to the flaking rollers to be rolled to the required thickness. Depending on the finished product requirements, the flakes are then micronized, kibbled, sieved and packed off into various formats. The original boiler was compromised due to the oversized capacity and its location on site. The new steam generator was installed in the Flakes Warehouse 10 m from the cooking vessels.

The significant reduction in natural gas usage has achieved **a 14% decrease** in EDME's total GHG emissions between 2023 and 2024.

Key Benefits

- 
Natural gas reduction of 63%
 'On-demand' nature of the steam generator vs. the 'start-stop' nature of the boiler which was oversized for the requirement. The boiler was situated 50 m away from the requirement, reducing the efficiency of gas usage in the pipe run and lagging.
- 
Faster start up time and shorter production time for flakes
- 
Water consumption reduction
 Previously, the boiler was consuming water in the 'blow-down' periods during shut off to flush the system.
- 
Switching from traditional boiler-generated steam to steam generator dry steam has significantly improved the steam quality
 Improved consistency of processing conditions resulting in a higher-quality finished product.

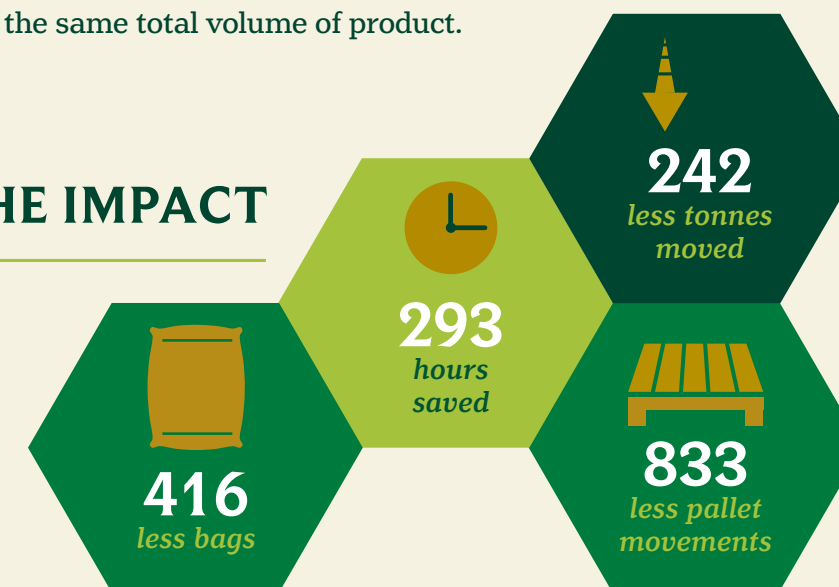
EDME: Bulk Bag Project

As part of the annual Existing Product Development review, inefficiencies and waste were identified in how the flours, flakes, and kibbles were packed into bulk bags. Historically, most products were packed to a standard weight of 900 kg, with a few SKUs at 950 kg and one SKU at 700 kg.

However, due to varying bulk densities, 950 kg was often the maximum capacity that could be achieved. To address this, we revised the specification of our bulk bags by increasing their height by 10 cm, enabling them to hold up to 1,000 kg. This adjustment improves efficiency across storage, transportation, and packaging usage. For example, a customer previously ordering 11 bulk bags of 900 kg malt flour would now only require 10 bags to receive the same total volume of product.



THE IMPACT



MFP will replace the diesel site forklifts with electric alternatives over the next five years. Electric forklifts do not produce GHG emissions, have a higher energy efficiency and require less maintenance overall, making them a more sustainable option for handling pallets. Switching to electric forklifts at MFP would achieve an average annual saving of 19 CO₂e tonnes.

MFP average
**GHG
EMISSIONS/TONNE
PRODUCT**
in 2024 was
31.4 kgCO₂e/ TONNE





OUR GROWERS: THE FOUNDATIONS OF SUSTAINABLE SUPPLY

Our business is solely dependent on the success of agriculture. Working with our growers is crucial to support a resilient supply as they begin to face the more frequent impacts of climate change on the growing seasons.



 **200 local farms, with two merchants**

 **Within 40 miles of two of our malting sites**

 **20-year partnership**

 **All growers assured to FSA Silver**

This partnership enables us to collaborate with our growers to gather data on farming practices and develop transition plans that supports the resilience of the malting barley crop, year on year.

Collecting On-Farm Data With Map of Ag

We began working with Map of Ag in 2022 to collect data from our growers to understand on-farm GHG emissions and nitrogen-use efficiency (NUE) of their spring and winter barley. Map of Ag is a platform that connects and integrates data on scale to offer insights and tools to improve long-term sustainability.

The GHG What If tool is an interactive scenario-planning platform which gives farmers insights into how changing their inputs, such as fertiliser and crop protection, impacts their results on GHG emissions and NUE. We also use this tool to collect their actual scenarios each year and can use this data to understand the drivers of variability in their results across the group. Map of Ag

validate and analyse the data, reporting on our results within a dashboard. Growers are also individually benchmarked against the rest of the group anonymously.

The long-term supply agreements with our growers allow us to **compare the same farms year on year**, against the baseline of 2022.

Entering our fourth round of data collection means that we can understand trends in the data and influencing factors which are specific to each farm, to strategically plan how we will reduce our Scope 3 GHG emissions.

ABC Grower Group Results

This data results from **38 members** of the ABC Group, representing **57,000 tonnes** of barley, across **8,500 Ha**. Two thirds of the tonnage is spring barley.

The increase in the GHG emissions intensity from 2022 to 2023 in both spring and winter barley was likely a result of below-average yields in 2023. This was due to wet weather in Norfolk, resulting in a higher grain moisture and slightly elevated grain nitrogen levels.

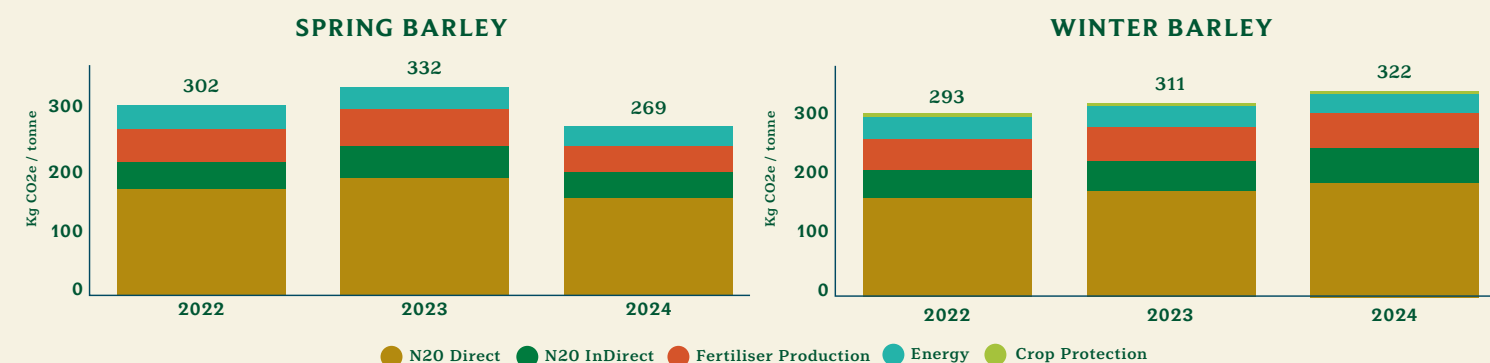
Winter barley GHG emissions increased by 7% in 2024 due to lower average yields at

5.92 tonnes per Ha. This was likely a result of the weather conditions between October 2023 and March 2024 leaving the soils saturated with anaerobic, poor conditions.

Between 2023 to 2024, there was **a 19% reduction in GHG emissions** in spring barley due to a higher average yield of spring barley at 7.18 tonnes per Ha.

88% OF TOTAL ON-FARM GHG EMISSIONS FROM FERTILISER MANUFACTURE AND USE

WEIGHTED AVERAGE EMISSIONS TREND



Nitrogen Use Efficiency (NUE)
As a Key Metric

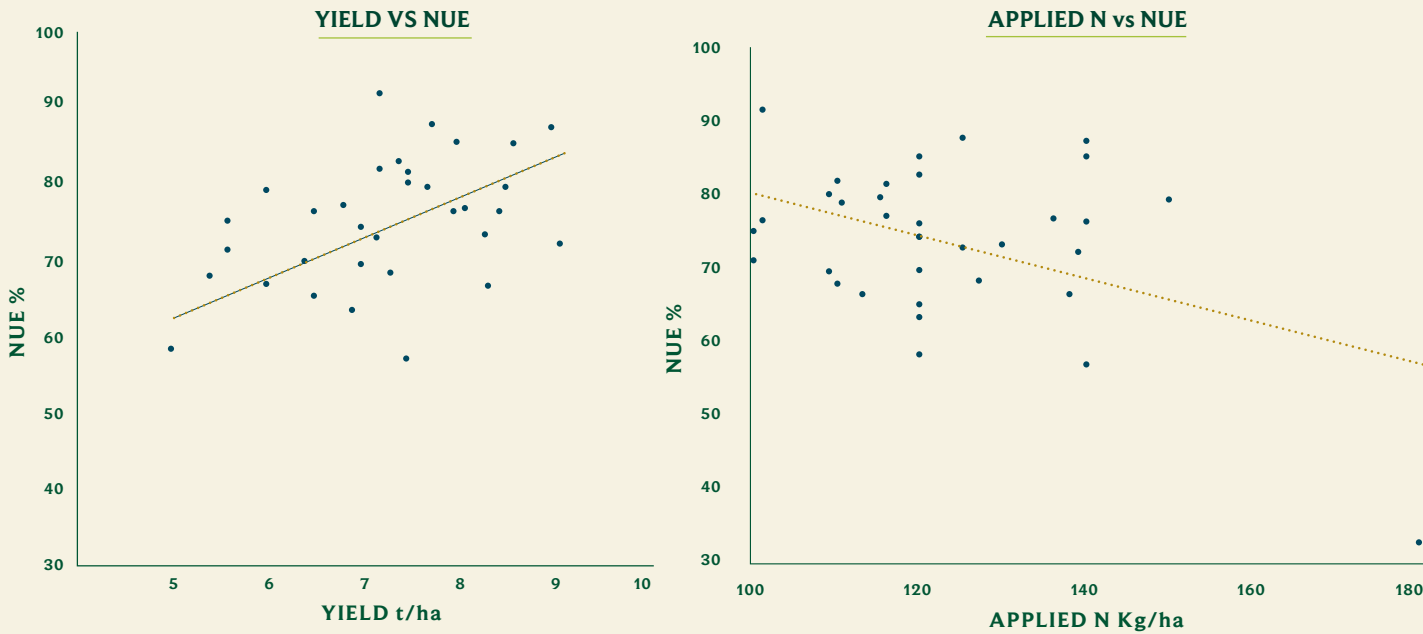
NUE is the measure of total N input to the crop compared to total N output. It is calculated from available N (within the soil and applied), harvested yield and harvested grain total nitrogen. The target range for optimum efficiency is 70-90%.

There are clear trends in our data, highlighting the importance of focusing on NUE to achieve optimum yields with the lowest possible carbon footprint. The following is a sample of data from our ABC Grower Group, from the spring barley crop in 2024.

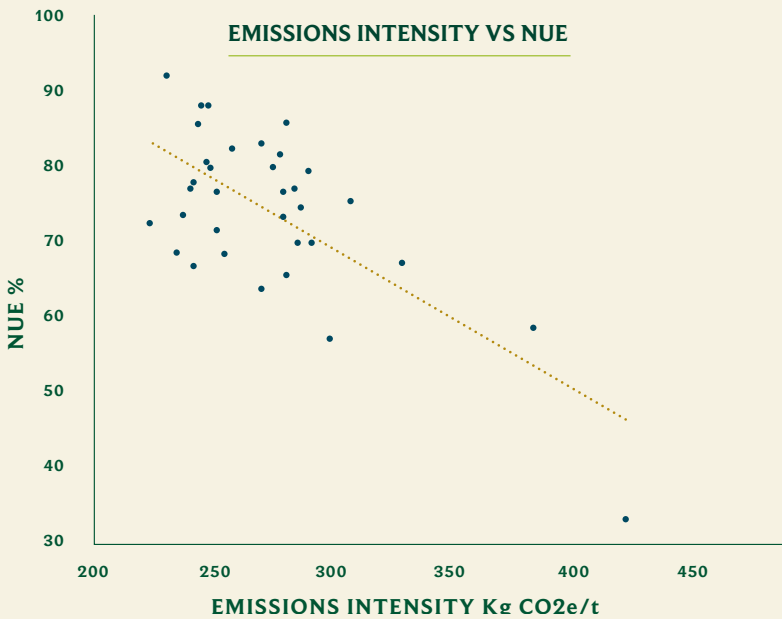
NUE is influenced by factors such as:

- ▶ The previous crop
- ▶ Sowing date
- ▶ Barley variety
- ▶ Crop residue treatment
- ▶ Type of applied N fertiliser

The rate of Nitrogen application and the resulting barley yield are key drivers of NUE:



The higher the rate of NUE, the greater the yield of the crop, and the lower the emissions intensity of the crop per tonne of barley:



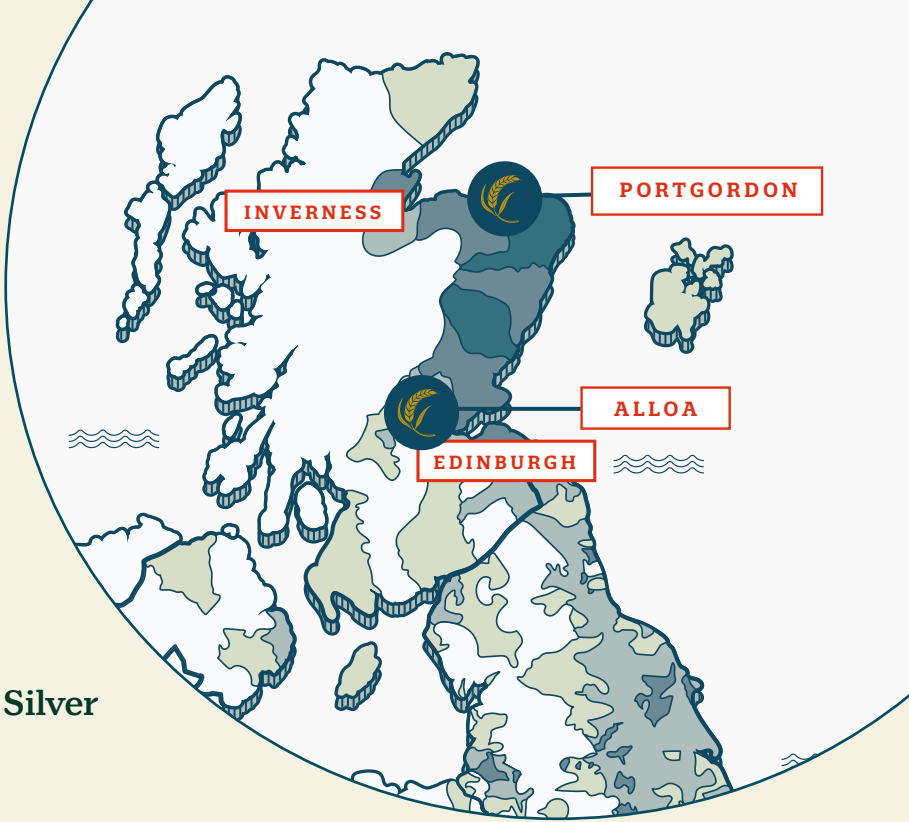
Understanding the impact of NUE on the crop, in the specific context of individual farms, can be used to inform our sustainable farming strategy.

Farmers can use this knowledge to influence their on-farm decisions, to optimise their yields and lower their carbon footprint.

Scottish Grower Group Results

This data results from 41 members of the Scottish Grower Group, representing 26,000 tonnes of barley, across 4,000 Ha.

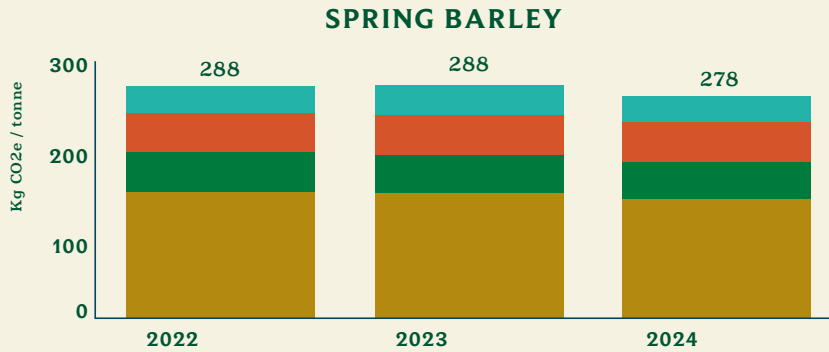
- 68 Growers
- Within 15 miles of local distillery
- All growers assured to FSA Silver



The GHG emissions intensity of spring barley is relatively consistent, with a reduction of 10kg CO2e / tonne between 2023 and 2024.

The average yield increased from 6.11 tonnes per Ha in 2023 to 6.34 tonnes per Ha in 2024.

WEIGHTED AVERAGE EMISSIONS TREND



Our Sustainable Agriculture Transition Plan

In 2025 we will launch our transition plan in which we will measure continuous improvement annually within our grower groups, through monitoring the implementation of regenerative practices. We will measure a series of outcome metrics relating to soil health, water and biodiversity to highlight improvement areas within individual farm-level contexts.

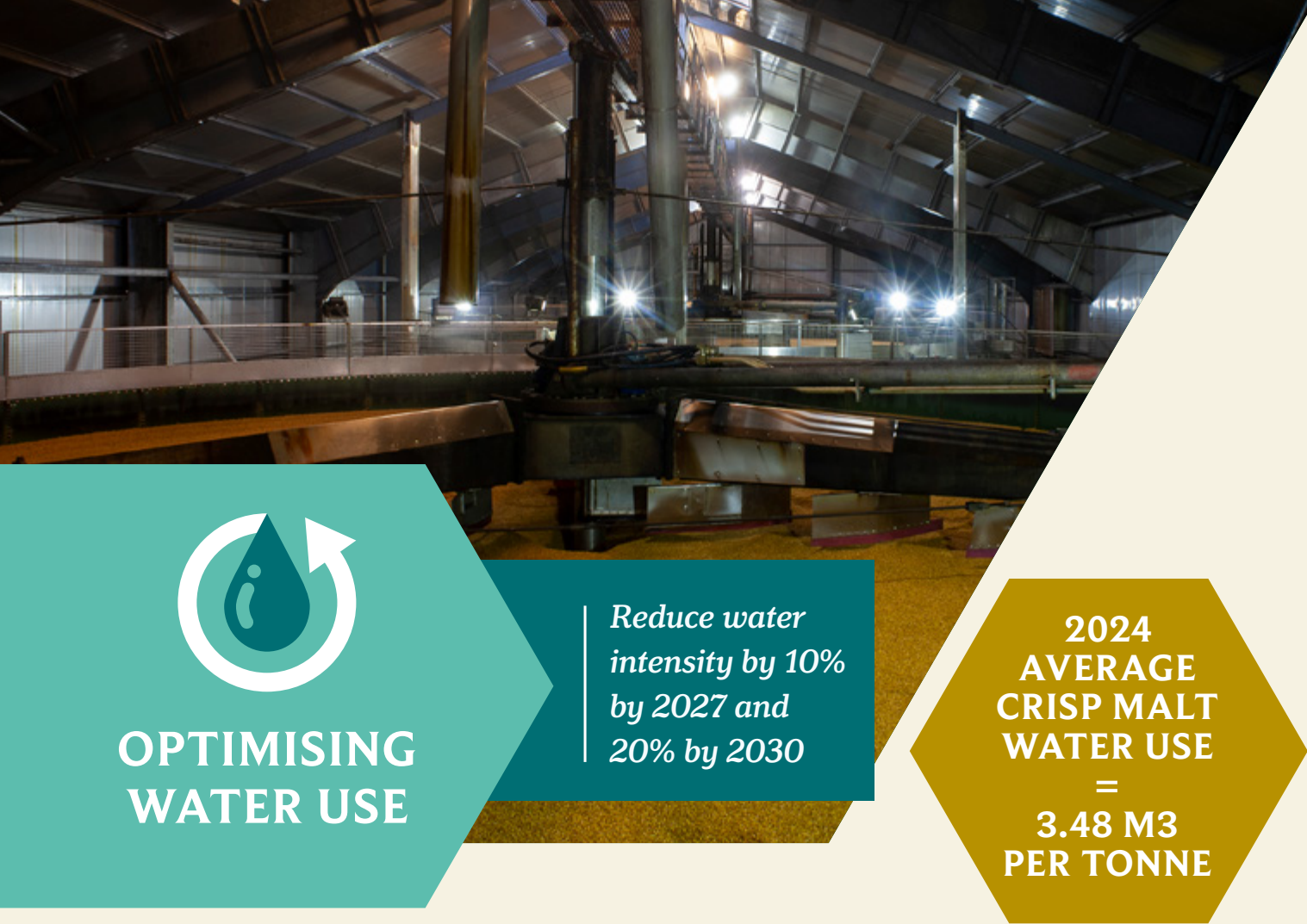
Based on this, we will work with our farmers to support the adoption of recommended regenerative practices, specific to their context.

Our framework will be aligned with SAI’s ‘Regenerating Together’ framework, following our involvement with their pilot verification period this year.

Malt Supply: The Value of Our Data

Working with the same farms year on year, enables us to support farmers in building resilient farming systems. Focusing on NUE as a key metric will drive down on-farm GHG emissions, resulting in lower carbon malt for our customers.

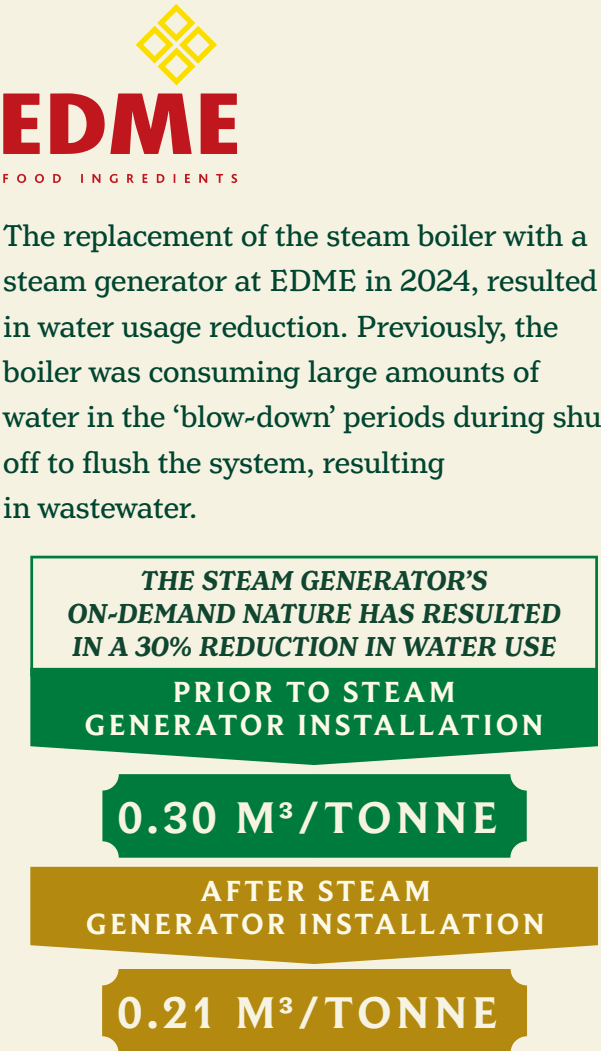
The scale of data collection that we can reproduce every year and the close collaboration of our Grower Groups will guarantee the success of our sustainable farming transition.



Steeping Process

Steeping during the malting process uses the greatest volumes of water within AMH. Using water responsibly is a priority focus, with the majority of Crisp Malt sites abstracting water from private boreholes. We have optimised our steep water use through adopting two wet period steeping cycles and refining the water fill levels in the steep vessels. Effluent water is treated on malting sites through aerobic treatment plants, and discharged with a quality exceeding the stringent regulations laid down by national and local regulators.

During 2025, we further developed our English-grown barley trial of Optisteep, a water purification system used for treating steeping water during the immersion of barley, to assess the impact on Scottish-grown barley. Should the trial be successful, the steeping process would be reduced to one wet period rather than two, halving our steep water usage.



Return-A-Bag Scheme

In July 2024, we launched a recycling scheme for our customers to recycle their waste polypropylene malt sacks. The recycling of plastic malt sacks has been an industry-wide challenge for many years, mainly due to the difficulties around the local recycling of polypropylene and we are proud to have offered an industry-first solution.

During this time, we have gathered feedback from our customers and trialled alternative options, with the goal of creating a more affordable and cost-effective solution for recycling. We are pleased to have launched 'Return-A-Bag' in July 2025.



Return-A-Bag is a bulk method of collecting and recycling empty polypropylene malt sacks, *without any associated recycling or handling fees.*

The only cost attached is the transportation fee to the waste handling facility. Waste malt sacks of all sizes, from all suppliers, can be recycled through Return-A-Bag. All waste initially goes to a material recovery facility for aggregation.

The waste is then recycled with third-party certified processors into secondary raw material, *which is integrated back into the supply chain.*



Social

At AMH, we are committed to building and maintaining long-term, collaborative partnerships across our supply chain, essential to our sustainable growth.

We uphold rigorous quality assurance standards and continue to drive innovation and new product development to meet the evolving demands of our customers and markets.

Internally, we prioritise the wellbeing of our people by fostering a safe, inclusive and supportive working environment

that advocates diversity and equal opportunities. Beyond our operations, we actively engage with and support the local communities surrounding our sites, contributing to their development.

Engaging in meaningful relationships with our people, customers, partners and communities creates long-lasting impacts at both the local level and beyond.



GOOD HEALTH & WELL-BEING



DECENT WORK & ECONOMIC GROWTH



SUSTAINABLE CITIES & COMMUNITIES



LEADERS IN
PRODUCT
DEVELOPMENT



AT THE HEART
OF OUR
COMMUNITIES



LEADERS IN PRODUCT DEVELOPMENT



EDME: Duomalt

Since early 2024, cocoa prices have surged by 130% due to climate change, deforestation, and crop diseases, making the global cocoa supply chain increasingly unsustainable. In response, EDME has developed three malted barley blends that replicate the rich, nutty, and subtly sweet flavours of cocoa powder.

These blends provide a sustainably grown, UK-based, and cost-effective alternative, offering a stable and resilient supply chain.

Our malted barley blends are ideal for reducing both cocoa and sugar content in a variety of sweet applications, including bakery, confectionery, and ice cream.

EDME
FOOD INGREDIENTS



Artisan Pantry - Malt Loaf Mix

The Artisan Pantry range is aimed at Craft and Artisan Bakers, to support them in adding significant value to their baked goods, making them better tasting, indulgent, more appealing, higher in fibre and produced from mainly East Anglian grown and produced ingredients.

During 2024, we added our new Malt Loaf Mix to the range of concentrates and flours.

This addition draws on the rich tradition of malt loaf, a beloved British baked good with a history dating back to the early 20th century.

Originally a simple, dense, and moist fruit loaf, malt loaf became popular for its unique sweetness and energy-boosting properties, thanks to the malt flours used in its recipe.

Aligned with the Artisan Pantry mission, our Malt Loaf Mix is crafted using nutritious and wholegrain ingredients. It not only creates indulgent foods that delight the senses but also enhances the fibre and protein content of baked goods.





EQUAL OPPORTUNITIES AND HEALTH & SAFETY

AMH Values a Safe Work Culture

We have stringent processes for inspections, training, and overall safety management at all sites. Facilitating regular group Health and Safety committee meetings covering all business levels, ensures discussions are communicated effectively. Site meetings are held regularly to allow colleagues to propose ideas for improvement and share information between departments.

AMH Emergency Preparedness

During 2024, AMH participated in the Richardson annual Operational Risk Management (OMR) Assessments. A mock emergency of a chemical incident involving injury was conducted to assess the emergency response procedure. A mock first aid call was made for assistance and the incident was dealt with professionally, resulting in a successful exercise.

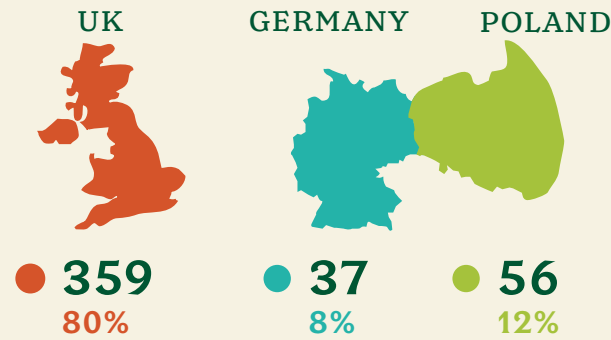
Emergency preparedness documents are regularly reviewed, including Confined Space Rescue, Chemical Spills, First Aid and Fire. Creating mock emergency events allows multiple scenarios to be covered and will become a key part of training and development.

*Health & Safety
is a critical priority at AMH*



EMPLOYMENT (PRODUCTION, MANAGEMENT, OFFICE) AS OF 31ST MAY 2025

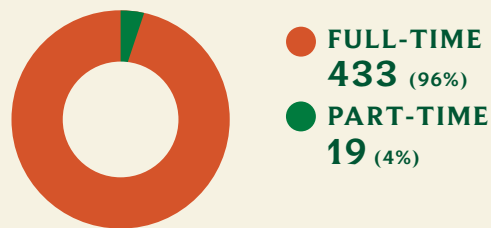
HEADCOUNT



OPERATING UNIT



EMPLOYMENT TYPE (ALL REGIONS)



WORKFORCE DEMOGRAPHICS



Apprenticeships

We actively support apprenticeships and encourage our employees to undertake apprenticeship training which provides the skills and knowledge to support them in their career and development.

We work with a local training provider in Norfolk who specialises in maintenance engineering to support us with our apprenticeship roles, encouraging young people to learn a skill and a profession.

University of East Anglia (UEA) Business Games

We sent a team of ten colleagues to participate in the annual UEA Business Games event held in June 2025. Both men and women took part, representing different departments across our business in a variety of games. This event encourages our colleagues to get active, try something new, team build with colleagues they wouldn't usually interact with and have fun. We're looking forward to participating in this event again in 2026.

Employee Assistance Programme (EAP)

AMH has partnered with Telus to provide all employees with the EAP to:

- Support employees' mental, physical, social and financial well-being with 24/7, 365 days a year access to consultations with expert advisors for work-life strategies, referrals to counselling, and connection to community agencies
- Provide convenient access to an online platform with a wealth of clinically verified well-being resources
- Provide employees with access to perks, where employees can take advantage of rewards and discounts





AT THE HEART OF OUR COMMUNITIES

ENGAGING WITH THE COMMUNITIES AROUND OUR PRODUCTION SITES IS IMPORTANT TO MAINTAIN OUR LONG-STANDING LOCAL CONNECTIONS

AMH offers support to social and environmental initiatives, contributing value to the surrounding areas to our sites.

EqualBrewkery: A Local Partnership with a Global Ethos

At Crisp Malt, we believe in community, inclusivity, and supporting organisations that share our values. Since 2019, we've proudly supported Equal Brewkery - a not-for-profit organisation providing meaningful work opportunities for individuals with learning disabilities - by donating high-quality malt. Located in Norwich just 30 miles from our head office, Equal Brewkery, founded by Bill Russell, offers a supportive environment where team members can develop skills and build confidence. We're honoured to contribute to their growth and continue to advocate their important work within the brewing industry.

"We benefit not only from Crisp Malt's expertise but also from the excellent quality of malt they provide. The bonus for us is that it makes superb beer. We cannot say thank you enough to Crisp Malt."

Bill Russell

Mowbray Gateway Club

Mowbray Gateway Club is a club in Northallerton for adults with learning disabilities and additional needs who get together to enjoy social and leisure activities and make new friends. Our support has meant that the Mowbray Gateway Team have been able to purchase new sports equipment for their club members.



Women in Beer

Women in Beer is making huge moves in our industry, giving women who love beer a platform to grow within the brewing sector. They offer a mentorship programme to anyone who identifies as a woman and is based in the UK, looking to kickstart their career in the brewing industry. The mentorship programme offers one-to-one support, guidance, and opportunities to women across the UK. We have proudly sponsored WIB since 2024 and will continue to support this excellent initiative for as long as we can.

Invasive species clearance from the Burn of Tynet, Portgordon

We are proud to support the ongoing conservation work along the Burn of Tynet, a project close to our Portgordon Maltings, led by the Scottish Invasive Species Initiative with support from the Spey Fishery Board. In 2024, control efforts expanded across 10 km of riverbank, targeting key areas with a strategic approach that has already shown visible improvements.

As part of a multi-year restoration plan, we are committed to continuing our support for this vital work to help restore the Burn of Tynet for the benefit of biodiversity, the local community, and future generations.



"Thanks to Crisp Malt's support, we were able to hire a specialised spray tank that allowed us to tackle the worst giant hogweed patches faster and more efficiently."

Karen Muller, Spey Fishery Board

Sternenbrücke Children's Hospice, Hamburg

Since May 2003, the Sternenbrücke children's hospice has been helping terminally ill children, adolescents and young adults up to the age of 27 to be able to walk a dignified path until their death. The sick young people and their relatives and loved ones are carefully accompanied not only in the last phase of their lives, but also on the path of their illness, which often lasts for many years, as part of respite stays. Targeted services stabilize the family system and help relatives to regain strength and find respite. Even after the loss, Sternenbrücke continues to support families in their grief.

Mysteries of Mistley

Annually, the village of Mistley hosts "Mysteries of Mistley" festival - a community celebration of local history, architecture, and culture, initiated by EDME. The event features a food and history trail, guiding visitors through scenic landmarks and local businesses such as Wooster's Bakery, Mistley RUFC, and Mistley Towers. With support from neighbouring organisations, the festival offers a fun and engaging day for the community to explore the hidden gems of Mistley while enjoying local food, drink, and hospitality.



Governance

Governance at AMH is built on a foundation of strong, clearly defined policies that support ethical and responsible business practices. To uphold our reputation within the industry, we have implemented robust frameworks that guide risk management, health & safety, and regulatory compliance.

We also empower our people-experts in their respective fields-to make informed decisions that serve the best interests of the business. This combination of structure and accountability ensures our operations are consistently aligned with the highest standards of integrity and performance. Our governance practices directly support AMH's business purpose.



QUALITY
ASSURANCE



ALIGNING WITH
LEGISLATION

OUR PURPOSE

*Creating Lasting Partnerships
to Bring Flavour & Joy to Life*



DECENT WORK
& ECONOMIC
GROWTH



PARTNERSHIPS
FOR THE GOALS





ALIGNING WITH LEGISLATION

We work closely with our customers to align on supply chain standards, quality expectations, and sustainability goals, fostering long-term partnerships built on trust and shared values.

Responsible and Reliable Supply Chain

A reliable supply chain is essential to our ability to provide high-quality, food-safe malt and ingredients to customers across the UK and internationally. At the heart of this supply chain is a dedicated network of growers based throughout our key raw material producing regions throughout the UK. These partnerships ensure a consistent supply of premium raw materials, with rigorous quality controls that uphold the standards our customers expect.

We work closely with our customers to align on supply chain standards, quality expectations, and sustainability goals, fostering long-term partnerships built on trust and shared values. This collaboration ensures transparency throughout the supply chain. Our leadership team remains actively engaged in overseeing supply chain governance, setting clear policies and regularly reviewing performance to ensure integrity, resilience, and continuous improvement throughout our operations.

RICHARDSON INTERNATIONAL CODE OF CONDUCT

Managed by the corporate legal, finance and credit teams

International Anti-Corruption and Anti-Bribery Laws Compliance

- ➡ Internal policies and procedures
- ➡ Mandatory executive and leadership team training
- ➡ Mandatory employee training on applicable legislation and compliance best practices*
- ➡ Regular monitoring and review of policy implementation
- ➡ Internal policy for brokers and agents

*Employees in roles that interact with public officials or relevant third parties

Financial Systems and Tax Transparency

- ➡ Annual financial units
- ➡ Internal policies and procedures for compliance with international economic sanctions
- ➡ Annual internal communications updates
- ➡ Regular external monitoring and review of economic sanctions imposed by Canada, the US, the UK and Europe



QUALITY ASSURANCE & FOOD SAFETY

At AMH, ensuring the highest standards of quality and food safety is fundamental to our business. We are committed to delivering safe, consistent, and high-quality malt and food ingredients through rigorous quality control processes, certified management systems, and a culture of continuous improvement across all our sites.

REGULATORY COMPLIANCE

ASSURED UK MALT

Quality and traceability benchmark for assuring food safety, product legality, good operational practice and product quality

NOPS BETA

Demonstrates conformance to best practice in minimising contamination risk by Naturally Occurring Prohibited Substances

FEMAS

Ensures that feed ingredients are safe, traceable, and produced to strict quality standards, supporting compliance with UK and EU feed legislation across the supply chain.

Updated and reissued in October 2024. All four Crisp Malt UK sites have now been successfully audited against the updated standard, with the fourth to be audited in August 2025.

BRCGS FOOD SAFETY

Internationally recognised benchmark for best practice in food safety, quality and responsibility, providing food industry organisations with a framework for managing the safety, integrity and quality of their products and services

TASCC

Code of practice for haulage

ISO9001 & ISO22000

At Crisp Malt Hamburg and Crisp Malt Bydgoszcz

✓ Organic ✓ Kosher ✓ Halal

Sedex

AMH is a proud member of SEDEX (Supplier Ethical Data Exchange), demonstrating our commitment to ethical and responsible supply chains.

In May 2025, Crisp Malt in Great Ryburgh was successfully audited against the 4-pillar SMETA (Sedex Members Ethical Trade Audit) Version 7.0 across:

- ➡ Labour Standards
- ➡ Health & Safety
- ➡ Environment
- ➡ Business Ethics



Task Force on Climate-related Financial Disclosures

As part of our commitment to climate transparency, we undertook a Task Force on Climate-related Financial Disclosures (TCFD) gap-analysis to assess how closely our current disclosures align. This framework focuses on four key areas: Governance, Strategy, Risk Management, and Metrics & Targets related to climate risks and opportunities.

The analysis helped us identify strengths in our existing approach and highlighted areas where we can enhance our climate-related financial reporting to meet evolving stakeholder expectations and regulatory requirements.



“As we look ahead, AMH remains dedicated to driving meaningful progress across our environmental, social, and governance strategy. Together with our stakeholders and the broader Richardson International group, we will continue building a resilient, responsible, and sustainable supply chain for the benefit of future generations”.

Ellie Wood
AMH Sustainability Coordinator



