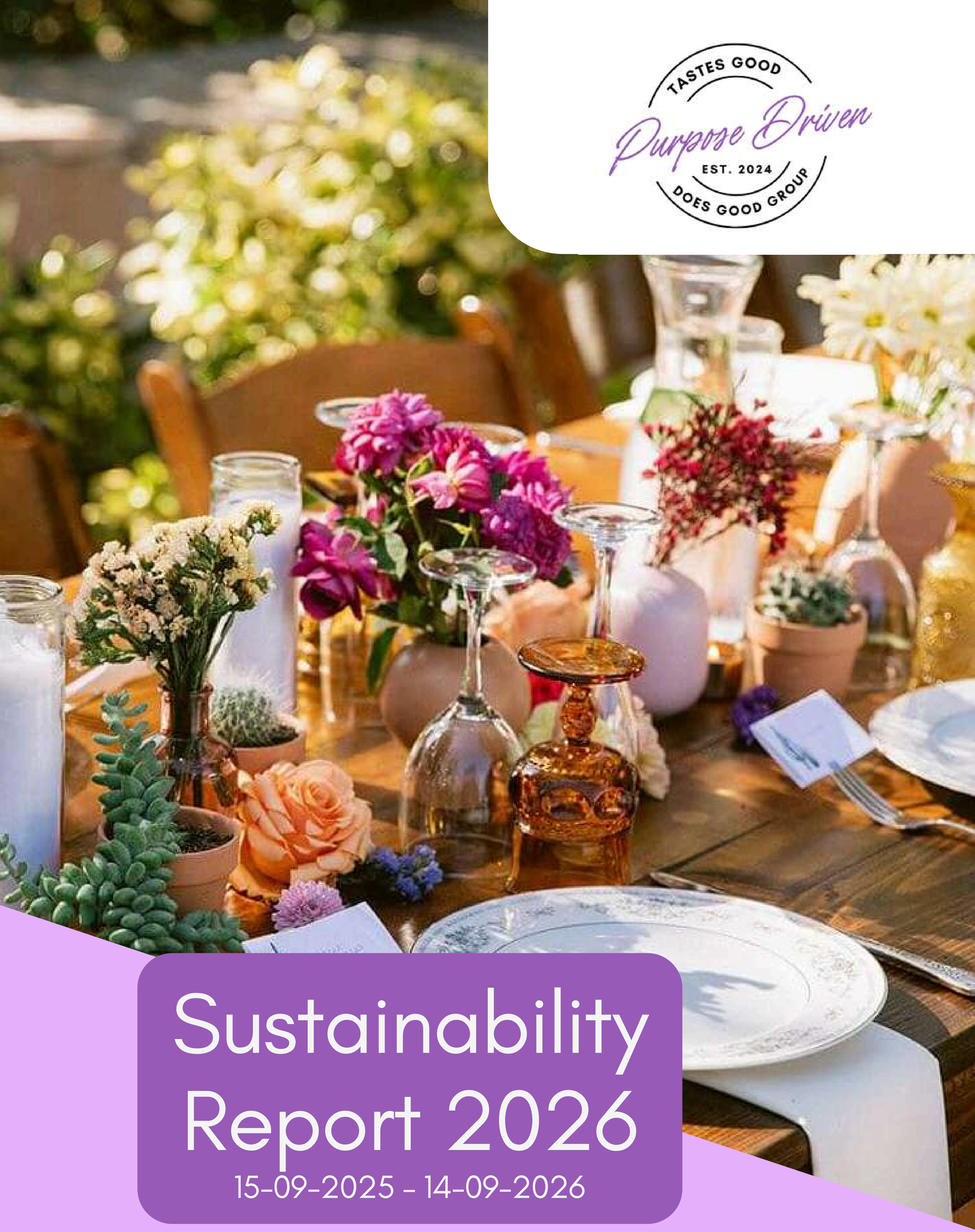
TASTES GOOD
Purpose Driven
EST. 2024
DOES GOOD GROUP



Sustainability Report 2026

15-09-2025 - 14-09-2026

These are two net zero cost of the tax payer zero plans aligned to WCC new pro growth plans and victoria bids business plan - they would eradicate poverty in our south pimlico, create 45 jobs and 15 new businesses - let see what the say - whats app us your thoughts on 07753930936

EXECUTIVE SUMMARY

Westminster City Council is facing a £100 million budget shortfall and escalating street e nforcement issues. Concurrently, South Pimlico has 2,800 low-income households, with roughly 250 families living in severe food crisis.
This operational plan outlines a zero-cost, private-sector solution.

By leasing the disused Churchill Gardens commercial kitchen and granting paid, licensed access to 10 street trading hotspot pitches, the Tastes Good Does Good (TGDG) Group will generate a ~£4.4 million annual local food economy.

This engine is legally structured to tithe 15% of gross revenue into a newly formed Pimlico Wealth Fund, completely privatizing the ward's social safety net, funding youth employment, and permanently displacing illegal street traders—all while paying fair market rent and license fees to the Council.

renting the disused kitchen and dining for is not going to solve local poverty. Letting us tak it over and ork alongside the Pimlico Angels to end poverty in the ward we all live in

you would have to rent the dining room for 3,437 months see the same retrun

EXECUTIVE SUMMARY: THE GREEN INFRASTRUCTURE & MICRO-ENTERPRISE INITIATIVE

transforming Victoria's Public Realm Through Net-Zero Commercial Activation

1. Vision & Strategic Positioning

An off-grid, multi-brand food and dessert ecosystem designed to activate high-footfall spaces across the Victoria BID and London Heritage
Quarter footprint
Starting with Christchurch Gardens and The Arc

- Phased 15-Unit Infrastructure: Rapid deployment 5 3X3 stret food gazebox, follow by 5 ultra-mobile ATA flight-case airline carts, transitioning to 5 lockable, solar-assisted wooden chalets for winter residencies, and redeploying surplus gazebo to Westminster Council markets.

Hyper-Local Provenance:

- Anchored by Dough & Dairy SW1 using neighboring bakeries, artisanal cheeses from Phil & Karen at Rippon Cheese and chutneys from Az's Kitchen on in park royal who grew up and lives on Tachbrook Street.

2. Financial Framework & The BID Proposal

- A £60,000 Green Infrastructure Micro-Loan (2%-4% of Destination/Placemaking Budget)
- Payback Window 3 to 8 Month (via a 5% daily gross revenue ring-fence or £50/day per-unit equipment lease)
- Annual Gross Revenue £6.60 Million (£5.28M direct street trading + £1.32M private corporate catering/events)
- GVA Economic Output £11.15 Million Total Economic Value(applying Westminster's 1.69 GVA Multiplier)
- Collateral Security, Full asset ownership retained by Victoria BID until loan discharge

Operations & Climate Tech

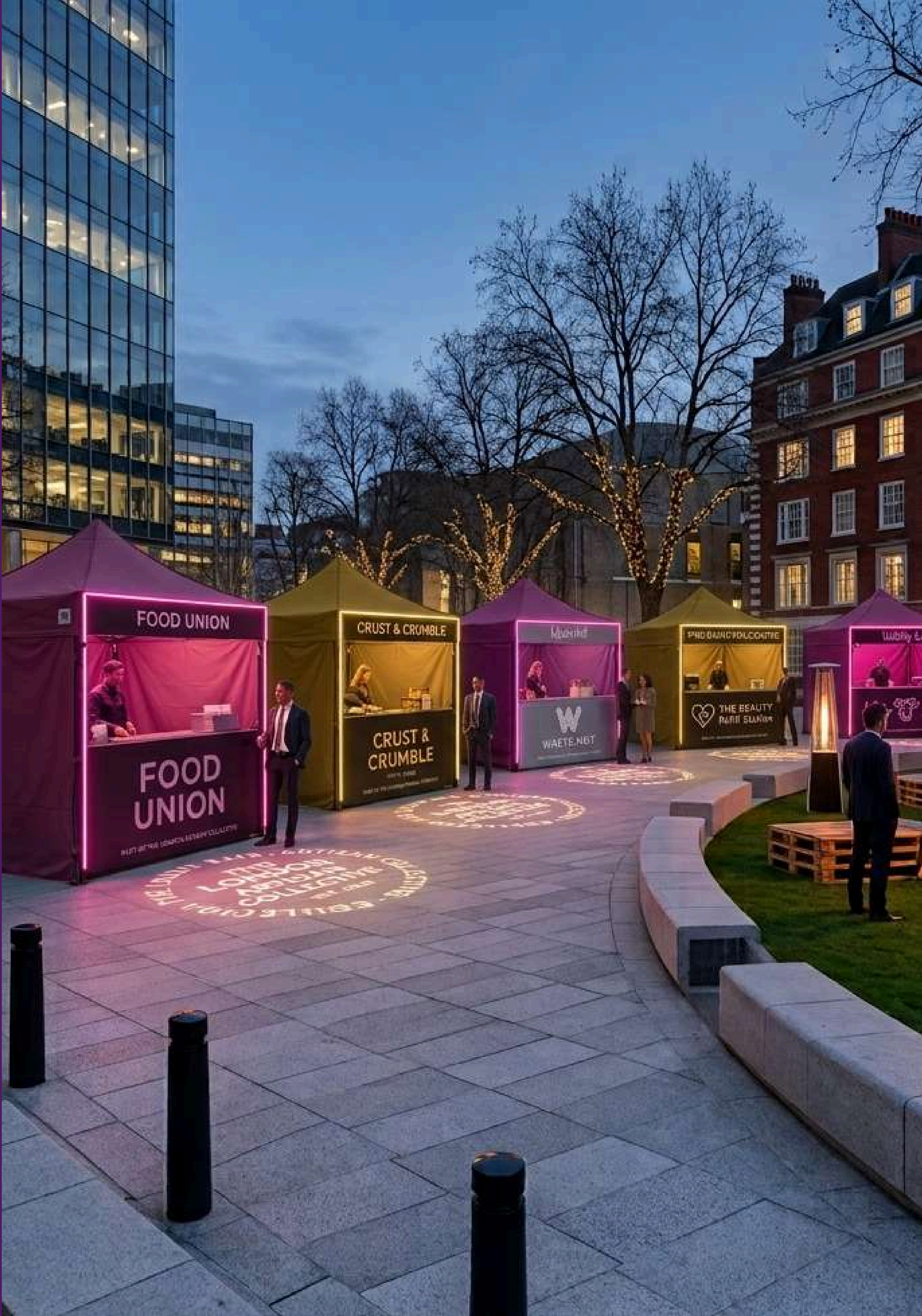
- 100% Off-Grid Capability: Powered by localised EcoFlow DELTA Pro 3 battery fleets and flexible, marine-grade solar roof canopies.
- Zero Infrastructure Footprint:** Completely eliminates diesel generators, trailing cables, and costly power hookups while preserving Christchurch Gardens' £2.5M landscaping investment.
- Rapid Mobility: Airline-grade flight-case carts pass through passenger lifts and narrow pedestrian corridors, enabling indoor tower activations during adverse weather.

4. Social Value & Policy Alignment

- Pimlico Wealth Fund (£990k/Year): Directly eliminates food insecurity for 250+ at-risk Pimlico families through a mandatory 15% revenue tithe.
- **youth Employment & Ownership:**Creates 15 independent, youth-owned micro-businesses with a 75% local equity lock, generating AND 25% to the community funds 45 direct London Living Wage jobs
-

5. THE ASK

- Approval of a £45,000 - £80,000 zero-interest revolving loan for hardware procurement.
- 100% turnkey operation ready for immediate deployment to capture corporate lunch demand and seasonal event surges


FOOD UNION
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CRUST & CRUMBLE
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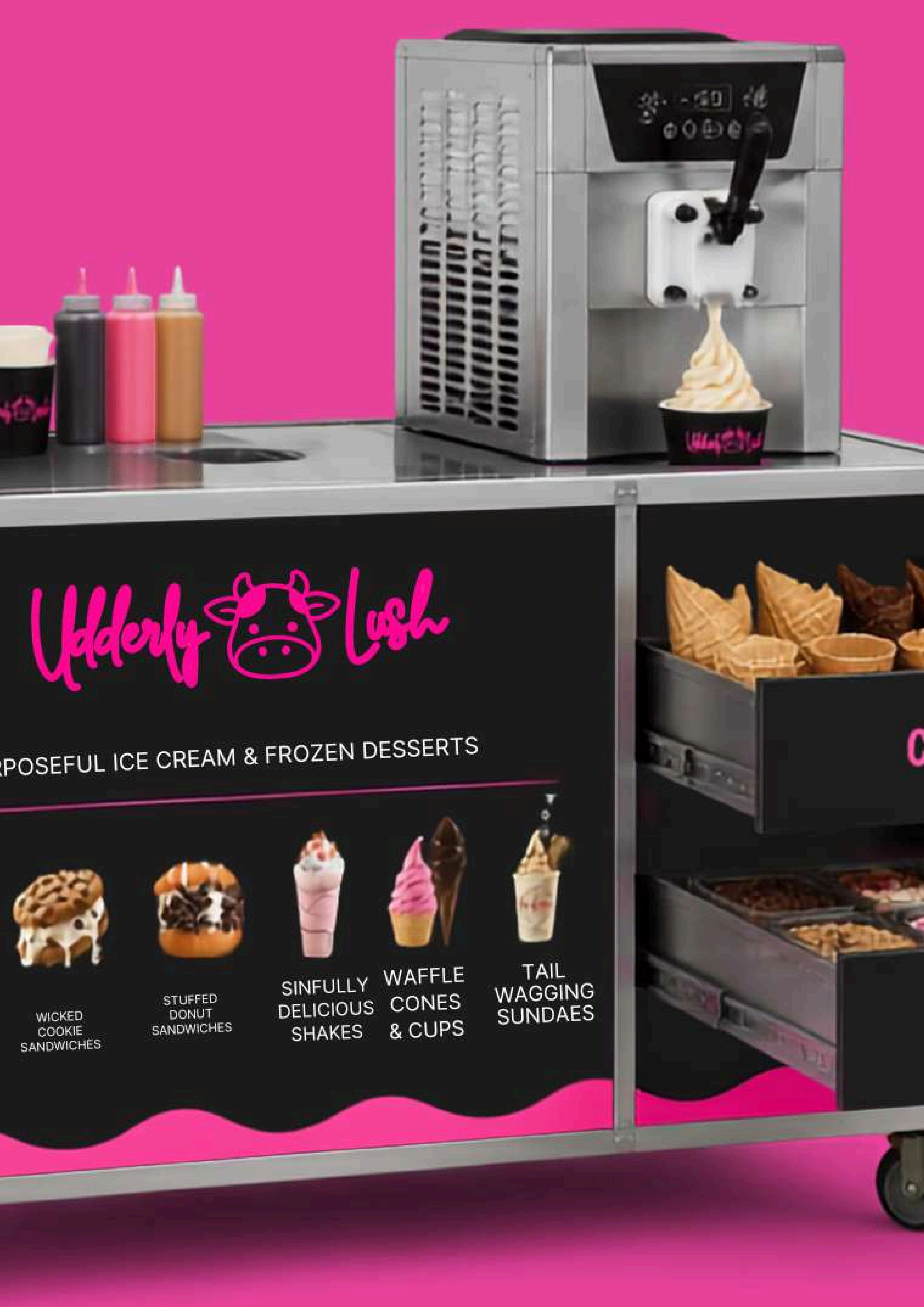
THE BEAUTY


Udderly Lush
RPOSEFUL ICE CREAM & FROZEN DESSERTS
WICKED COOKIE SANDWICHES
STUFFED DONUT SANDWICHES
SINFULLY DELICIOUS SHAKES
WAFFLE CONES & CUPS
TAIL WAGGING SUNDAES

> “We are building an ecosystem of purpose-driven entrepreneurs who amplify our impact, proving that business can be the ultimate engine for good.”

GREG WIXTED
FOUNDER & CEO

Message from our founder

The last year has been a rollercoaster. Our team expanded significantly as we hit our first major milestone: launching our 10th start-up. We now operate across a cross-section of catering and hospitality, proving that our businesses don't compete; they collaborate to keep client revenue within our purpose-driven ecosystem.
However, growth is never a straight line. We had hoped to have gifted 3 of these businesses by now, but we haven't.

Some say our process is too hard but passing on a business you’ve built from the ground up should be rigorous. We aren’t just handing over keys; we are arming future changemakers with the mentorship, supply chains, and skills they need to end food poverty and waste.

We spent time over the summer developing out Theory of Change so we can map our business model and its impact over the coming years and an interesting thought came about after I challenged our new ice cream brand team to come up with a new doggie ice cream that became an instant hit and provides 15% of its revenue to buy pet food for food banks as no owner should have to give up their family pet we call it Paws for Thought. What I large food companies were challenged to do the same “Create a new purpose driven business in 90 days with £1m, using the assets you have, but you won’t own it, you will gift to the community”.

As are seeking funding for two projects for 2027 that we believe will drive the purpose driven business model forward with in the food and hospitality sectors with our Park Royal Hospitality Incubator and finally getting our "Pimlico Without Poverty" food hub off the ground with the new council leadership in Westminster , our mission remains unchanged. We are building an ecosystem of purpose-driven entrepreneurs who amplify our impact, proving that business can be the ultimate engine for good.

Greg Wixted
Founder, Tastes Good Does Good Group

OUR THEORY OF CHANGE: THE 15-75-25 MODEL

A living document guiding our impact and scaling strategy.

The Context

Tastes Good Does Good is a ten-year business and social experiment designed to prove that business can create wealth while benefiting people and communities. While many companies prioritise shareholder returns at the expense of others, our purpose-driven, sustainable model aims to break the cycle of poverty and build a more equitable food system. We create and grow new food businesses, then gift 75% ownership to talented food entrepreneurs from disadvantaged backgrounds. The remaining 25% is asset-locked for the long-term benefit of the communities in which we operate. Each new venture and entrepreneur strengthens the movement, expands its local impact, and demonstrates a different way of doing business. By growing in locations across the country, we aim to embed the model within communities and create locally controlled wealth funds that provide the resources to address the issues that matter most to local people. Ultimately, we hope to inspire major global food brands to adopt a similar purpose-driven approach. We believe this could become a tipping point for lasting change in the fight against food inequality, helping to create a world in which everyone has access to nutritious food and the opportunity to thrive.

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Food poverty is one of the UK's biggest issues: 8.1 million working-age adults, 4.2 million children, and 2.1 million pensioners are living in food poverty. The traditional food system is built to maximise shareholder return, leaving charity to fill the gaps. Tastes Good Does Good exists to prove a different model is possible: a purpose-driven food and hospitality group that puts people and planet ahead of profit.

We are guided by our proprietary 15-75-25 Model:

- 15% of gross revenue is committed to ending food poverty.
- 75% ownership in new ventures is gifted to young chefs from disadvantaged backgrounds.
- 25% equity is asset-locked into community wealth.
-

The Change We Want to See (Our Vision)

We want to reach the tipping point for real, lasting change—a UK where food poverty has ended, where talented young chefs from disadvantaged backgrounds routinely become business owners rather than beneficiaries, and where the commercial model is proven robust enough that large, global food brands adopt it.

Our Core Inputs (The Assets)

- Purpose-driven commercial brands (Udderly Lush, Cakery Wonderland, Crust & Crumble, Donutologists).
- A hyper-local, 900-metre supply chain of micro-suppliers.
- Wholesale buying power, commercial kitchens, and net-zero delivery infrastructure.
- Strategic partnerships with food banks, culinary colleges, and local authorities

OUR THEORY OF CHANGE: THE 15-75-25 MODEL

THE LOGIC MODEL: HOW WE DRIVE IMPACT

Pillar	What We Do (Activities)	What We Measure (Outputs)
1. Commercial Engine	Run purpose-driven brands as the revenue base that funds everything. Pay 20% above London Living Wage, offer free industry training, and operate a zero-food-waste and net-zero journey.	Revenue growth; staff paid above Living Wage; training hours delivered; tonnes of food waste diverted; CO2e saved via solar/electric infrastructure.
2. Food Poverty Supply Chain	Commit 15% of revenue to fighting hunger. Use wholesale buying power to purchase exactly what food banks need, donate ingredients directly, and fund community events.	£ and kg of food supplied to food bank partners; meals funded; isolated individuals served; ingredients donated directly into the supply chain.
3. Young Chef Start-Up Pipeline	Source candidates through community organisations. Provide capital, kitchen space, mentorship, and first customers. Gift up to 75% ownership once the venture is profitable.	Chefs assessed and onboarded; start-ups launched; % ownership gifted; capital and kitchen access provided; micro-grants distributed.
4. Community Wealth Building	Asset-lock the remaining 25% of every gifted venture. When a venture realises value, transfer that 25% into a local wealth fund to invest in local food infrastructure and education.	% asset-locked per venture (25%); £ transferred into the community wealth fund; community infrastructure projects funded.
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THE TIMELINE OF IMPACT

Short-Term Impact (Year 1-2)

- Commercial: Staff achieve financial security above the Living Wage, backed by free training and travel support.
- Poverty Relief: Food banks receive a reliable, needs-matched supply of food, funded by commerce, not charity appeals.
- Pipeline: First cohorts of young chefs are recruited, mentored, and launched with real capital and brand support.
- **Wealth: Asset locks are placed on every gifted venture.**

Medium-Term Impact (Year 3-5)

- A growing generation of chefs from disadvantaged backgrounds own and lead profitable food businesses, holding real equity and decision-making power rather than just entry-level jobs.
- Realised value from gifted ventures begins transferring into the Community Wealth Fund, building lasting, locally controlled capital.

Long-Term Impact (The Ultimate Goal)

Food poverty is ended in the communities we serve—sustained by a self-funding, purpose-driven business model that has created a new generation of chef-owners, built lasting community wealth, and fundamentally shifted how the wider food industry does business.

3 GOOD HEALTH AND WELL-BEING

2 ZERO HUNGER

Breaking the Isolation of Poverty

Sam’s Story: From Food Banks to the "Dads and Lads" Baking Club
When we talk about food poverty, we often focus on the lack of calories. We rarely talk about the isolation and the stress. Sam is a 29-year-old single father from South London. After being involved in a hit-and-run, he was forced to give up his job. Relying on benefits that were not enough to cover the essentials, he was forced to turn to food banks to survive.

"When I was told I wouldn’t be going back to work, it felt like my world was falling apart," Sam explained. "At times I couldn’t make ends meet. I would skip meals. My son thinks I am on a diet; I would never tell him because I can’t afford to feed both of us. People think it’s just a lack of food—it's the stress, the isolation".

The turning point came when Sam's local food bank invited him to one of our funded afternoon tea events. Expecting a simple cup of tea and a biscuit, Sam and his son were met with a full, hotel-style afternoon tea experience, complete with takeaway boxes. More importantly, the shame of the food bank queue was replaced by a sense of community. "I didn’t feel so alone or shamed, as everyone in the room was living in poverty,"

he said. After learning that the event was funded by our purpose-driven commercial model, Sam met with our founder, Greg, and mentioned that he and his son used to love baking together.

Within three weeks, we helped Sam establish a "Dads and Lads" baking session. Hosted in the food bank’s kitchen, our team delivered a massive box of commercial equipment and ingredients, alongside recipe books titled Don’t Waste a Crumb. Inside was a handwritten note: "Bake whenever you feel like it’s all getting too much. Everything can be solved with a cuppa and cake. — Greg the Baker and Author. Three months later, Sam and three other fathers run the baking club regularly. "I am spending time with my son doing something we enjoy, and it's brought us all together," Sam says. "Things don’t feel so empty now".

The Impact: This is why we measure our success not just in tonnes of food delivered, but in moments of connection created. By repurposing our commercial supply chain to provide equipment and ingredients, we didn't just give Sam a meal—we gave him back his purpose

Priority SDGs

NO POVERTY

Target 1.4
Equal access to ownership and economic resources

ZERO HUNGER

Target 2.1
End hunger; access to safe, nutritious, sufficient food

DECENT WORK & ECONOMIC GROWTH

Target 8.5
Full, productive employment and decent work for all

- **REDUCED INEQUALITIES**

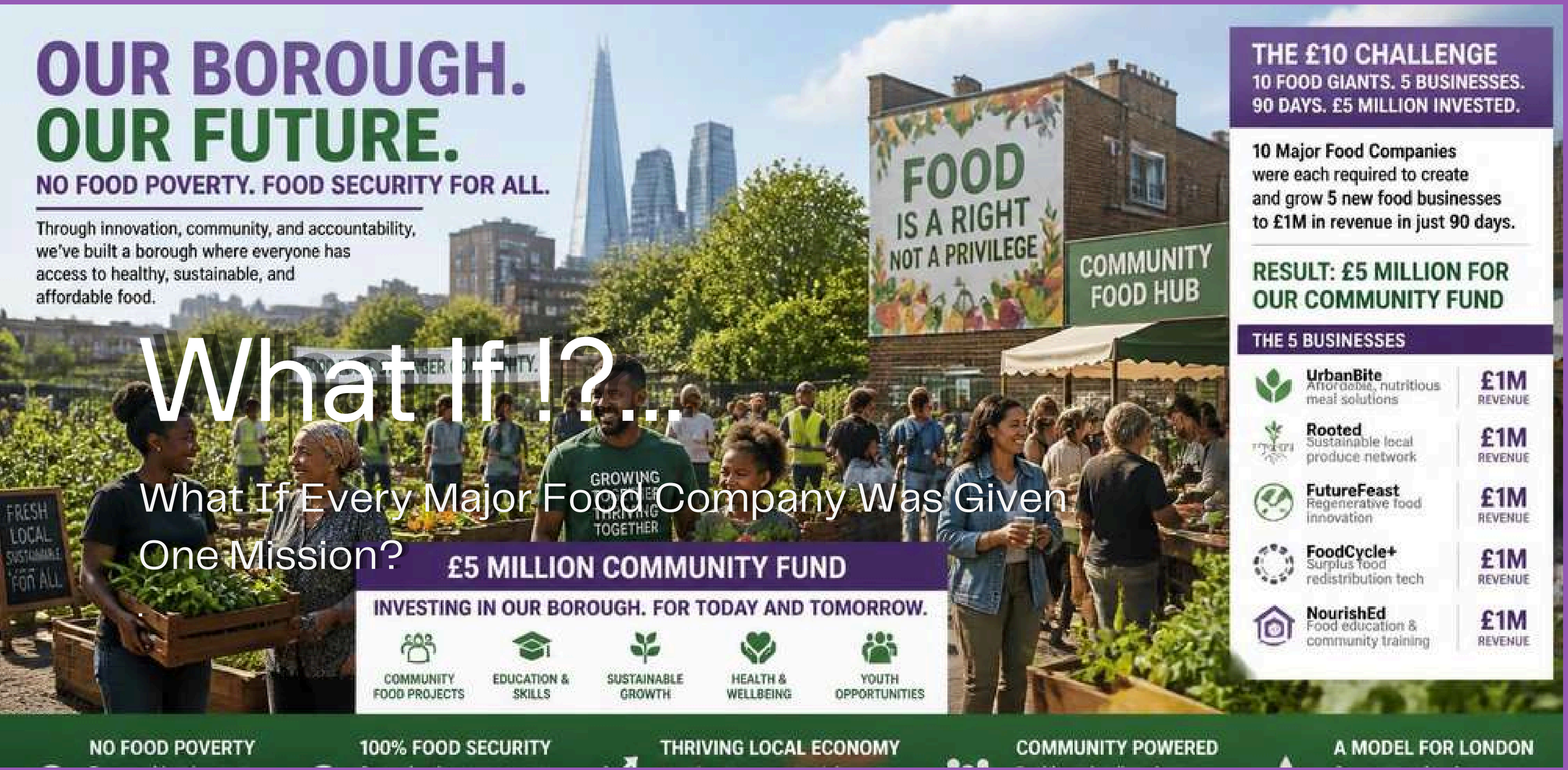
- Target 10.2
- Social and economic inclusion of all, regardless of background

RESPONSIBLEONSUMBTION AND PROTECTION

TARGET 12.3
HALVE FOOD WASTE AT RETAIL AND CONSUMER LEVELS BY 2030

CLIMATE ACTION

Target 13.2
Integrate climate measures into our own operating policy



What If !?...

What If Every Major Food Company Was Given One Mission?

programme, and not to write another charitable cheque.
Instead, they were told: You have £1 million. You have 90 days. You must use the assets, people, infrastructure, supply chains, and intellectual property you already possess to create a commercially viable venture that exists to reduce poverty or economic exclusion. It cannot be a charity. It must become self-sustaining, and it must ultimately belong to and benefit the communities it serves.
Suddenly, the conversation around corporate responsibility fundamentally changes.
The Hidden Assets Already Exist Major food companies already possess manufacturing facilities, vast distribution networks, procurement teams, logistics systems, and the trust of millions of consumers. The pressing question becomes: why are these powerful assets used almost exclusively to maximise shareholder returns?
If a small, purpose-driven business can repurpose its existing assets to create a revenue stream that actively generates food security outcomes, what is stopping billion-pound corporations from doing the same?. The barrier is rarely capability; the barrier is intention.

The Cost is a Corporate Rounding Error When challenged to act, executives often worry about the cost to shareholders. The reality is that the capital required is tiny. For a major food company turning over £5 billion annually, a £1 million venture fund is just 0.02% of revenue—often less than a rounding error in a standard marketing budget.
The shareholder impact of that initial capital is barely visible. However, the cash investment is often the least important component. The real gold mine lies in deploying their existing factories, distribution fleets, and logistics contracts to build something new. This aligns perfectly with the Harvard concept of "Creating Shared Value," which argues that business itself can generate scalable, self-sustaining solutions to societal problems rather than relying solely on philanthropy.
The Shareholder Question and Cannibalisation The real fear in the boardroom isn't losing a million pounds. It is the fear that a new, mission-driven venture might become more loved by the consumer than the core corporate brand. Most executives quietly fear cannibalisation.

But history suggests the opposite. The most resilient companies are usually those willing to disrupt themselves before someone else does. Fortune favours the brave.
Enterprise as the Ultimate Infrastructure We spend enormous amounts of time discussing how to redistribute wealth after it has been created. We spend far less time discussing how to design businesses that create social outcomes while they generate wealth.

Imagine if every supermarket created a profitable enterprise owned by low-income communities, or every logistics company spun out poverty-reducing enterprises using their spare capacity. The result would not simply be more food parcels; the result would be more people owning productive assets, which is where poverty truly starts to unravel.
Perhaps the question isn't how much poverty costs society. Perhaps the question is how much untapped anti-poverty infrastructure already sits inside the private sector. The greatest underutilised anti-poverty infrastructure in Britain isn't government, philanthropy, or charity—it's business itself

Planet [SDG 12] [SDG 13] Our sustainability is driven by three strict policies: zero food waste, nothing to landfill, and do nothing to upset Mother Nature. We have electrified our operations and locked down a hyper-local supply chain.

Metric	This Period	Prior Period 23 -25 Date
Average event food waste (%)	1%	3.50%
Food waste saved from landfill (kg)	8,749 kg	19,399kg
CO2e saved (kg)	22,000 kg + 2,000 kg (transit)	48,000kg
Nibble Boxes distributed	2109	6000
Micro-suppliers supported (900m radius)	3 with £30k spend each	-5 (guaranteed £50k spend each)
Single-use plastic used	0	0

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Supporting Goals

	Good Health & Well-being	Mental health & loneliness	Combatting isolation through food and community
	Quality Education	Skills for work & enterprise	Baking clubs and staff training / progression
	Sustainable Cities & Communities	Target 11.6	Reducing environmental impact through hyper-local sourcing
	Partnerships for the Goals	Target 17.17	Public, private and civil-society partnerships

Purpose [SDG 1] [SDG 2] We launched three new brands—Udderly Lush, Crust and Crumble, and Wonderland Experiences —which directly fuelled our ability to supply food banks and host community events for the isolated.

Udderly Lush is a purpose driven ice cream, and frozen desserts business, founded md incubated by the tastes good does good group who in on a mission to end food poverty. The offer unique ice cream and frozen dessert experiences for private and corporate clients and sell directly to consumers at food markets, festivals community events, they sell and fun food and ice equipment to the general public and took the decision to sell at dog shows and country fairs after they tested their new range of doggie sundaes at family festivals. The range was created by their in-house innovation and food imagineering team and the mix s created in the group production facility in Park Royal NW10 UK Beyond the sweet stuff, 15% of every scoop served goes toward funding meals to help end food poverty. With the launch of the Lush Puppy Sundae Range, that mission now extends to pet food banks through the Paws for Thought initiative, their first do nation over 150kgs of pet food was donated to the et food bank at the Mayhew Animal Home

Wonderland Experiences offers a curated collection of immersive and engaging activities, designed to transport guests beyond the ordinary. From mastering the art of a Royal Afternoon Tea to embarking on a majestic picnic in St. James's Park, each experience promises a unique blend of culinary delights, cultural immersion, and social impact. Tourists are seeking unique and authentic immersive engagements over physical goods and with experience-based tourism spending projected to rise by 7% Wonderland Experiences taps into this growing demand, while also giving back to the community and we have partnered with Airbnb to create unique service and experience just for their customers which we launched during the summer.

Crust & Crumble is the revival of real sweet baking. We dig up lost, forgotten recipes from transatlantic history—forgotten British tarts, deep-dish American pan pies, and heavy heritage crumbles—and slam them into the 21st century with bold, high-contrast flavor twists. No assembly lines. No pre-cooked fruit out of a tub. Every pie, tart, and crumble is built from scratch, baked whole, and pulled hot out of the cart's ovens on the hour, every hour. We are in the final stages to launch this on our market stall on Rupert Streets nighttime food market – awaiting the grant of a licence.

Achievements & Recognition

- West London business awards – SME Innovators of the year winners
- West London business awards – Finalist West London Business Hero
- Corporate Livewire awards – Winner Sustainable Innovation of the year
- London Enterprise Awards – Winner Caterer of the year
- UK Start up Awards – Winner hospitality, tourism and events startup of the year
- Luxlife Food & Drink Awards – Sustainable cater of the year 3 years in a row

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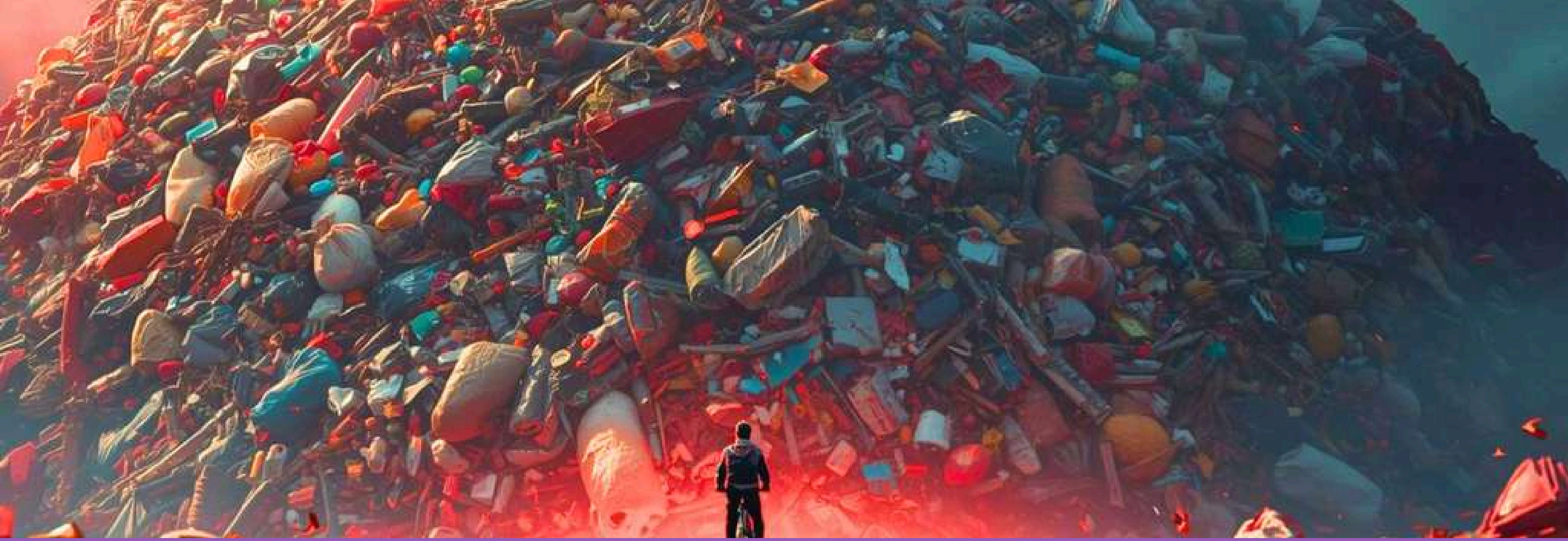


The dirty secret of the UK's £14.3bn food-delivery industry is the waste it keeps off consumers' doorsteps. Platforms and couriers promote "Net Zero" fleets, recyclable packaging and "waste-less" campaigns, yet the system's biggest losses often occur after food has been prepared and paid for but before it reaches the customer. Our analysis estimates that avoidable waste linked to failed, delayed and over-sized deliveries could be worth £2.3bn each year.

A SYSTEM BUILT TO WASTE

The problem begins with incentives. Just Eat says it tackles food waste, yet minimum-spend thresholds can encourage customers to add food they did not intend to buy. When a delivery fails, responsibility is often shifted to the household even though the platform controls the ordering interface, payment and dispatch process. We estimate that activity connected with Just Eat may account for £2.28bn—around 16% of the market's value. The broader lesson is that convenience platforms do not merely connect buyers and sellers: their design choices influence how much food is ordered, prepared and ultimately discarded.

Meal kits show how logistics can turn fresh food into waste. Businesses send an estimated 43 million boxes a year through DPD, Royal Mail and Evri. At a 6% failure rate, 2.58 million deliveries—and roughly £103m of goods—may be lost. A box that misses a Friday delivery can remain in a depot all weekend, where refrigeration, traceability and safe redistribution may be uncertain. Perishables exclusions can then allow couriers to reject spoilage claims, while returning the parcel adds more vehicle miles and emissions. This is different from food thrown away in a kitchen: the waste is created by a failed supply chain.

The same trade-off appears in on-demand delivery. Batching several Deliveroo orders may improve driver utilisation but can leave the first meal cooling while later orders are collected. "Multi-apping"—drivers accepting work from more than one platform—can create further delays. Refunds make the customer whole financially, but they do not make the wasted ingredients, energy, packaging or labour disappear. Because the loss is recorded as a service failure rather than food waste, it can remain invisible in corporate environmental reporting. Riders also carry part of the cost through low and unpredictable earnings, even while transporting relatively expensive meals.

THE HUMAN AND LEGAL COST

The £2.3bn figure is easier to understand when translated into social value. At £2.50 per meal, it is equivalent to about 920 million meals; at £30 per emergency parcel, it equals roughly 76 million parcels. These comparisons do not mean every failed delivery could be redirected safely or instantly. They show the scale of the opportunity cost at a time when the Trussell Trust, FareShare, The Felix Project and City Harvest are working to relieve food insecurity with far fewer resources.

The central governance problem is fragmented responsibility. Restaurants can say the meal left in good condition; apps can point to an attempted delivery; couriers can invoke contractual exclusions; and customers may receive a refund without knowing what happened to the food. When no party is required to report the full journey, waste falls between accounting systems. A credible sustainability approach should therefore measure failed deliveries, spoilage, disposal routes and repeat delivery miles—not only packaging or electric vehicles.

Existing law already provides a starting point. Spoiled meat, fish or dairy that is no longer intended for human consumption may fall within Category 3 Animal By-Products rules. Such material should not simply enter general waste: it may require registered carriers, records and approved treatment routes. The precise duty depends on the product and circumstances, but the principle is clear—perishable food does not cease to be regulated merely because a delivery has failed.

N**o new slogan is needed;** existing rules and evidence must be used better. We have written to DEFRA Secretary of State Emma Reynolds MP calling for the Food Standards Agency and local Trading Standards teams to conduct unannounced Monday-morning checks at major parcel hubs, when weekend spoilage is most visible. Regulators should also require platforms and couriers to publish failed-delivery and disposal data, identify who takes custody of spoiled goods, and favour safe redistribution where time and temperature controls permit it. Consumers deserve to know whether a refunded meal was recovered, donated or discarded. If government and industry are serious about food security and sustainability, they must follow the food beyond the checkout, assign responsibility at every hand-off and make hidden waste visible

Supporting Goals
Goal Focus Why it’s material to us

3 Good Health & Well-being Mental health & loneliness Combatting isolation through food and community

4 Quality Education Skills for work & enterprise Baking clubs and staff training / progression

11 Sustainable Cities & Communities Target 11.6 Reducing environmental impact through hyper-local sourcing

17 Partnerships for the Goals Target 17.17 Public, private and civil-society partnerships

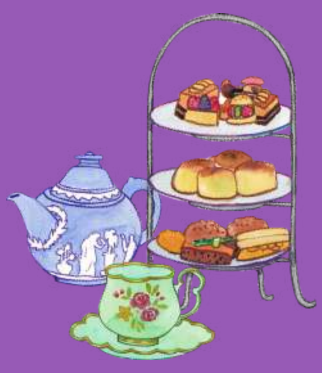
We have partnered with the living wage foundation and Good Business Charter and tak active advocats that all businsss should b signed up and paying a living wage

GBC Good Business Charter Accredited

LIVING WAGE EMPLOYER

we are currenlty seking funding from the Hospitality Sctor Fund to run a hospitlaity incubar in park royal and leveraging our relationship with NCASS , EALING and OPDC

OPDC OLD OAK AND PARK ROYAL DEVELOPMENT CORPORATION



we funded 8 afternoon tea events a total of 400 in 2025/26 and now going to market it to charities in central London

Next Steps

Where do you go from here? Sustainability reports are not just about looking back, but also looking forward. This SDG Progress Report is a continuous work in progress – a way for your organization to track its impact and improvements over time. This section outlines your strategy for continuing the good work done so far.

COMMITMENT

to delivering out market plans with or without WCC we won be the ones held to account when the public find out thre will be no handouts from the councl for food

ACTION

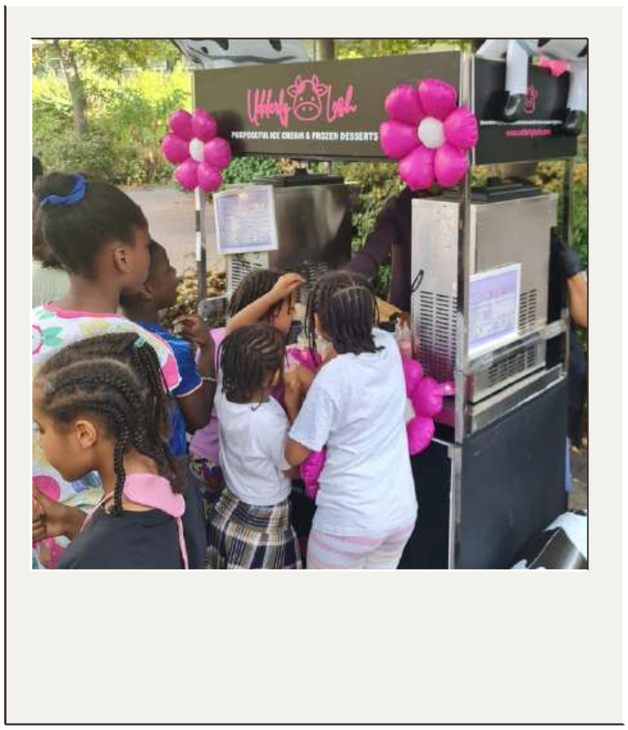
we are committed to lifting the 285 families in Pimlico south that are living in absolute poverty until jan 2027

ACTION

to hace gifted at last 3 businesses and hav found and acadmic parnter ho ill start to chart our business journey

COMMITMENT

dveloped our fun food on stop digital should so instrad of sarching bark for a caterer you ill just serarch out site and book one oor caterer.



TASTES GOOD IN THE LOCAL COMMUNITY

We created a bespoke Pimlico Angels ice cream flavour for an concert in Churchill Gardens square in August. We gave out 150 free ice creams to the those attending the event including Councillor Jason Williams

Disclaimer

TDisclaimer, Scope & Limitations This sustainability report covers the operations, social impact, and environmental metrics of Tastes Good Does Good Group and its associated brands for the reporting period specified. While all data has been collated in good faith to accurately reflect our commercial and charitable impact, certain non-financial metrics—particularly those involving third-party charity partners, indirect community beneficiaries, and estimated carbon/waste savings—rely on internal calculations, partner reporting, and industry-standard conversion rates that are not subject to formal external statutory audit.

Forward-Looking Statements This report contains forward-looking statements regarding our future impact targets, commercial projections, and strategic partnerships (including those actively in development with local authorities). Words such as "aims," "commits," "projects," "targets," "intends," "expects," and "will" signify forward-looking statements. These statements reflect our current intentions and strategic blueprints based on available information, but they are inherently subject to operational, commercial, and regulatory risks.

Actual results—including the securing of specific public sector matched funding, local authority property leases, or the precise timeline for gifting commercial ventures—may differ materially from these projections due to factors outside of our direct control. Tastes Good Does Good Group assumes no obligation to update these forward-looking statements should circumstances or local government policies change.
Note: This report is provided for informational, accountability, and transparency purposes only and does not constitute financial advice, nor an offer or solicitation for investment.

We thank you for your continued support in our efforts to contribute to the SDGs.

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