

Ready to feed futures?

FEED

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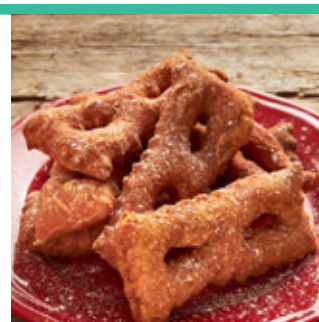


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So Yummy

Wonderful recipes
for a perfect Christmas



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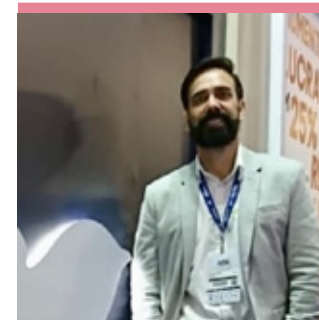
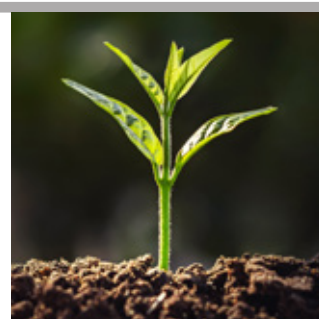
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Recipes for a very special Christmas

Christmas is a festive time when the family comes together to celebrate. At these parties, it is common to have a table full of delicious food to share in good company. Celebrate Christmas with the tasty suggestions we have for you. Christmas recipes to surprise everyone and make your family meals much more special!





Pork leg with pineapple sauce

Time: 1h30

Servings: 10

INGREDIENTS

FOR THE MARINADE:

1 piece of pork leg with bone and skin (about 4 kg)

1 pineapple

1 pepper

½ cup of white wine

4 onions

6 garlic cloves

3 bay leaves

3 cloves

1 cinnamon stick

5 peppercorns

INGREDIENTS

FOR THE SAUCE:

All the liquid from the marinade

1 tablespoon of Extra

Virgin olive oil

½ onion

1 tablespoon of flour

1 ½ tablespoons of honey

salt and ground black

pepper

PREPARATION:

From the marinade:

Prepare the ingredients of the marinade: peel and cut the pineapple into pieces, put them in the blender and blend them with white wine until smooth; crush the garlic cloves; cut the onions into quarters.

Use a deep pan, as the leg releases a lot of liquid and fat when baking. We now prepare the marinade: place the leg in the pan, add the onions, garlic cloves, bay leaves, cloves, cinnamon and black peppercorns. Soak the meat in the pineapple juice, cover it with transparent film and leave it to marinate in the fridge for at least 3 hours. Turn the meat during this period so that all its sides have been submerged in the marinade. If you prefer, leave it in the fridge overnight.

For the roast:

Preheat the oven to 356°F. Take the leg out of the fridge and leave it at room temperature

while the oven is heating up — the meat should not be too cold when it is put in the oven.

Place the leg onto a board, and strain the liquid marinade over a bowl, discarding the cinnamon, bay leaves, cloves, and peppercorns. Put the onions and garlic in the baking dish. We keep the strained liquid in the refrigerator, as it will be used to make the sauce.

With absorbent paper, dry the skin of the leg well. With a very sharp knife, make cuts

diagonally on the skin, superficially, without reaching the meat. Place the leg in the dish, add 2 tablespoons of salt and wet the skin with olive oil. Cover the baking tray with 2 sheets of aluminum foil, and bake for 3h30 until done. To check, prick the center of the leg with a knife and make sure that the liquid is clean. If it still has blood, let it cook a little more (the estimate is 1 hour in the oven per kilo of meat).

Once baked, remove the foil and return the leg to the oven, turn the heat up

to 464°F and bake for another 30 minutes until the skin is crisp.

While it finishes, we will prepare the sauce.

For the sauce:

Finely chop half the onion and bell pepper.

In a small saucepan, add the oil, onion and peppers and season with a pinch of salt. Sauté for about 3 minutes until tender.

Add honey and mix well. Sprinkle flour and stir for about 3 minutes, until it looks like glue.

Remove the pan from heat, drizzle with 1/2 cup (tea) of the marinade liquid and mix well with a whisk to dissolve any lumps of flour. Add the rest of the liquid gradually, stirring until smooth.

Leave the saucepan over a low heat, cover and let it cook for another 20 minutes, stirring from time to time so that it does not stick to the bottom. Turn off the heat, season with salt and pepper and transfer to a sauce dish.

Remove the leg from the oven and then serve it with the pineapple sauce and the onion and peppers that were left in the pan.



Sauteed breadcrumbs with cod and mint

INGREDIENTS:

1.5 kg of desalted cod
1.5 kg of thinly sliced bread
5 minced garlic cloves
5 eggs
5 tablespoons of mint
or spearmint
2.5 dl of Extra Virgin
olive oil
Salt
Ground pepper

PREPARATION:

Cook the cod carefully so as not to let it boil.

Drain and clean the skin and bones. Reserve the cooking water.

Put half of the bread in a baking dish, place the mint on top and soak with 5dl of the broth from cooking the cod.

Cover and let rest for 10 minutes.

Add the shredded cod and the eggs and mix everything until smooth.

In a frying pan, add the garlic to the hot oil to give it an aroma. Remove the garlic and add the cod-based mixture. Allow it to cook taking care that the crumbs do not get dry.



Coscóroes (Wafers)

INGREDIENTS:

500 g of flour
 3 eggs
 1.5 dl of orange juice
 10 tablespoons of sunflower oil
 sugar to sprinkle
 cinnamon powder
 pinch of salt

PREPARATION:

- Put the flour in a bowl with a pinch of salt, the orange juice, the eggs and the sunflower oil.
- Knead very well and, if there is liquid left, add a little more flour, kneading until you obtain a dough that can be rolled out and shaped with a rolling pin.
- Remove from the bowl and knead on the table, mixing well until it comes off the table without problems.
- Make a ball with the dough and let it rest for about 1 hour.
- Roll out small portions of dough with a rolling pin to a thickness of about 1 mm and cut long rectangles (10 cm by 3 cm), make 2 passes lengthwise and fry them in hot oil.
- Sprinkle with sugar and cinnamon.



Cinnamon cookies

INGREDIENTS:

*400 g of sugar
300 g of flour
1.5 dl of orange juice
50 g of butter
1.5 dl of VE olive oil
Cinnamon powder*

PREPARATION:

- Put all the ingredients except the cinnamon in the baking tray and beat them until you get a homogeneous mass.
- Then stretch the dough thinly on a film or non-adherent paper, and sprinkle with cinnamon powder
- Bake for 5 minutes at 374 °F
- As soon as you take the dough out of the oven, shape it into cookies before it cools or solidifies.
- Store cookies in a cool, dry place.



Up to Date

*Loara Costa, Director of Marketing and Trade
Marketing at Sovena tells us about the new
positioning of Oliveira da Serra and Fula*



Just having a good product is not enough. We have to do good.

“O Bom, Pela Terra” is Oliveira da Serra’s new slogan. But is the goal to engage with the entire food cycle?

Yes, definitely. We aim to “create a positive impact throughout the food cycle”, a goal that has been one of Oliveira da Serra’s hallmarks from the very start. We have always been from the land and for the land and we want to do more and better.

Oliveira da Serra is a market leader, but am I right in thinking it is no longer enough to just have a good product?

That’s right. Producing great products is no longer enough, especially when we can see that the Earth is changing. Brands have to change too and adapt to consumers who have never been so informed and aware. Moreover, people are increasingly willing to do their part for the planet and society, even when it comes to the smallest decisions. For this reason, this is definitely the time to update our business concept. Our brand needs to be able to do good, inside and outside the bottle.

Sustainability is one of the main axes that have concerned the business sector around the world. How important is it to Sovena and what changes have they implemented to meet certain goals?

Sovena has always been concerned with the issue of sustainability and continually seeks to adopt the best practices in all phases of the production process, implementing sustainable performance, applying responsible practices and reinforcing commitments to research, innovation and development. Our entire value chain is integrated with our sustainability principles. Our agricultural production has zero waste. This happens thanks to the maximum use of

by-products. For example, we incorporate the leftovers from pruning into the soil to increase organic matter, and we use olive stones as a source of energy in the oil mill. We do not waste water, due to our modern drip irrigation systems that guarantee an efficiency of more than 90% in the use of water, which increases the efficient use of this important natural resource. We also devote close to 1000 hectares of high ecological value for conservation with a focus on water, soil and biodiversity.

This approach extends to all our business areas, specifically in the industrial area, where over the years we have optimized our resources and drastically reduced the waste we generate. We are also investing in energy from renewable sources through the use of biomass boilers, with energy certificates for green electricity and the installation of solar panels in some of our factories.

We try to instill in our partners the same ethic that motivates us and we have found that everyone is very receptive. Those who work with the earth must respect it. For example, we could mention our search for solutions to obtain containers with a greater recyclability capacity and a more sustainable circularity, without compromising quality. We work under the logic of ecodesign, a design aligned with the world of today and tomorrow, which examines all aspects of how you can improve your attitude towards the planet, through techniques and strategies that reduce the use of materials and increase their compatibility with existing recycling streams. Oliveira da Serra is proud to receive the first Reciclass recyclability certificate issued in Portugal, and therefore also the first in the olive oil industry!

As a result, we achieved the highest rating for the brand's plastic packaging. We have also reduced our use of virgin plastic, making our bottles lighter, and we incorporate recycled RPET in all our plastic containers. But our concern goes beyond plastic. We have redesigned the labels and optimized their design, reducing a significant amount of the ink used. In the transport boxes, we have also reduced the amount of ink and colors, and we are FSC certified. It should be noted that sustainability is not only environmental and, therefore, we also pay a lot of attention to the social aspect. We care about the



people who work with us, and also about the local communities and, of course, our consumers. For this reason, through our brands, we have been developing initiatives to raise awareness about food and the promotion of healthier and more nutritious practices.

As for Fula, there is also a new approach: challenging consumers to use oil in another way. Why?

This year, Fula challenged the Portuguese to get out of their comfort zone and inspired them to create new dishes in the kitchen, demonstrating that it is possible to do more with simple, everyday ingredients. We want to inspire a more diverse and inclusive future and help people reinvent the way they cook and prepare recipes. A new era full of flavors and possibilities. This is our invitation to the consumer's table. "Are you ready to experiment?" is the brand's new slogan.

We are talking about a traditional brand that is very dear to the Portuguese, as it spans generations. Is the goal also to try to involve younger people?

Fula wants to be close to all generations. Our purpose is to inspire a future with more diverse and inclusive food for everyone. We try to respond to the needs of different audiences, creating relevance for different consumer profiles. In this new stage of Fula, we want to show that we are a brand that can accommodate the perspectives of new audiences and that can be reborn and modernized together with our established consumers. With an interesting and distinctive concept, we will be able to generate fuller and more interesting conversations with the younger generations.

Tell us a bit about the campaign

Since we want to reach as many consumers as possible, we are committed to 100% integrated communication, whether this be on TV, radio, outdoors, digital or point of sale. We will be communicating in a lighthearted but challenging tone. "The same pasta again? Steak today too? More fritters?" These are the phrases with which the new Fula advertisement will start in order to show that there is not always variety in everyday meals. The ads will continue with a Fula challenge, showcasing experiences where a taste for cooking and creativity result in a new "menu" of tasty and diverse dishes. S

The gift of the first olives

It is time to open this gift and place the oil from the first olives on Portuguese tables this Christmas. The oil of the 1st Harvest 22/23 has already been launched and our campaign includes communication materials for the street, in digital format and in commercial areas from the north to the south of the country. "The gift of the first olives" is the slogan, as this is one of our most special oils. Not only because they are the first olives of the year, but also because they are extra virgin olives with a unique flavor. This is why we challenge you to experience this campaign as if it were your first. If you see an ad, take a photo and share the images with our hashtag #PrimeiraColheita22_23 and tag @azeiteoliveiradaserra. Let's savor this 1st harvest together.





Some time ago we asked ourselves a question: what can we do for the earth? We discovered that we can do a lot. We have always been of the earth. It is where we came from. We believe that everything we do for her is returned to us. We believe that working against nature will never be the way of the future and that our actions speak for us. This year, we have launched a new branding strategy and a new tone of communication. A new image, new packaging and a multimedia campaign. But more than that, we also want to share an idea: It is not just about change, but also about inspiring change. Of behaviors, of ideas, of choices. It's about making each of us believe that we can change the world because together, we really can. Thank you all for being part of Oliveira da Serra's story.



Oliveira da Serra, o Bom pela Terra

The new branding is meant to usher in a new era. This is not a new purpose, it is rather the awakening of Oliveira da Serra's raison d'être, because we have always been from the land and for the land. Our goal is to create a positive impact throughout the food cycle, a commitment that is reflected in the slogan "O Bom, pela Terra".

MANIFESTO

Sempre fomos da terra.

Crescemos com cada oliveira que plantámos, colhemos os frutos da nossa ambição e produzimos o melhor azeite do mundo.

Mas fazer bons produtos, já não chega. A Terra está a mudar, e marcas como a nossa têm de mudar por ela.

As pessoas nunca estiveram tão informadas e conscientes. Já não são consumidores, mas sim alimentadores, que fazem a sua parte, mesmo nas escolhas mais pequenas.

Oferecer um bom produto não é apenas sobre ser o melhor. É também sobre fazer o melhor que podemos, dentro e fora da garrafa.

Impactar todo o ciclo da alimentação.

Por isso, somos proativistas, otimistas e transparentes, ao longo de toda a cadeia, alimentando conversas regenerativas com a natureza e diálogos sem filtros com as pessoas.

Acreditamos que um bom produto é um produto que faz bem: à nossa terra, a quem a trabalha, a todos os que nos escolhem e, acima de tudo, ao planeta.

A nossa marca conta a nossa história e inspira o nosso futuro.

Sempre fomos terra.
Agora, somos da terra para a Terra.



prontos para experimentar?



Fula encourages experimentation in the kitchen

The brand that wants to challenge the creativity of consumers

Fula presents a new purpose, through which it intends to challenge the Portuguese to get out of their comfort zone and inspire them to create new dishes in the kitchen, showing that you can do more with simple, everyday ingredients. The brand believes that cooking does not have to be elaborate or difficult. Quite the contrary, it can be easy and fun.

“Ready to experiment?” is the Fula slogan based on the new branding, inviting people to experiment, be creative and vary their diet. According to Loara Costa, Director of Marketing and Trade Marketing at Sovena, the purpose of Fula is to inspire a more

diverse and inclusive future.

We want to help people reinvent the way they interpret recipes. A new era full of flavors and possibilities. This is our invitation to the Portuguese table. Fula’s campaign for 2022 is intended to deepen kitchen experiences, where the taste for cooking and creativity result in a new “menu” of innovative dishes. The campaign had a presence on TV, radio, billboards, digital formats and point of sale. McCann was the agency that developed the signature, campaign and packaging label design and With Company was the firm responsible for defining our strategy and branding. 



Fula is celebrating its 60th Birthday!

Fula is celebrating its 60th birthday and there is no better excuse than a birthday and Christmas to remind you the best products are created when we combine tradition with experimentation, giving recipes that special touch. In this festive season, Fula has launched a digital and internal campaign in which it invites Sovena consumers and collaborators to recreate a Christmas dessert. At a magical time, when desserts are a must on our tables, Fula is challenging the Portuguese once again to use their imagination and reinvent the way they cook.



What's up?



One more edition of Casa Andorinha

Casa Andorinha opened its doors to an incredible experience in the world of olive oil and brought a taste of its' olive groves to Brazil. The space located in São Paulo was open between September 2 and 25, and presented to the public, at no cost, various immersive and multisensory experiences. Among them, an exploration of the journey of olive oil from the land to the plate and how the five senses relate to the entire production process, as well as offering visitors the chance to taste, create and understand the rich universe of olive oil.



What's up?



Casa Andorinha also had other activities that brought the consumer closer to the product. In the multisensory bar, the public was invited to carry out a visual immersion in the production of olive oils, in addition to tasting the brand's portfolio. Among so many activities, the Casa Andorinha Restaurant was also one of the stars. Led by Chef Gil Gondim and with a menu of irresistible recipes signed by collaborating chefs, such as Rodrigo Oliveira, Bela Gil, Carla Pernambuco, Vítor Sobral, Priscilla Herrera, Juliano Valse, Erick Momo 1900 Pizzerias and Bar do Juárez. Unique experiences with drinks made with olive oil were also offered.



In the year of celebration of the brand's 95th anniversary, two of the attractions of Casa Andorinha were the launch of the second edition of Azeite Brasileiro, with 100% national production and a Collab Store, with associated brands and exclusive Andorinha products, ensuring that everyone could take home a part of that unforgettable experience. Part of the money made at Casa Andorinha was invested in social projects in which the Andorinha brand is proud to participate. 



Discovering oil

Inspired by one of the most tender and challenging moments of childhood, Andorinha brings you a unique novelty. Olive oil designed for those who venture to make their first meals. We believe in real food, in the power that a good diet can exert on our lives from an early age, and for this reason, the introduction of food is very important because it impacts future decisions and the health of children. Olive oil helps improve the consistency and flavor of porridge, in addition to providing an adequate amount of fats, according to the Dietary Guide for the Brazilian population and reaffirmed by the Brazilian Society of Pediatrics. Fatty acids and fats in olive oil are essential for the development of the brain and cognitive abilities of children, as well as helping in the processes of vitamin absorption and in the regulation of inflammation in the body. As a source of vitamin E, it greatly helps the baby's immune system.



Andorinha turns 95!

Positively transforming people's relationships with food is what inspires us day after day. 95 years ago, from the first can of olive oil, which brought #AzeiteDeVerdade to the market, until today, Andorinha has been part of the table and the history of many families. Andorinha at 95 years old: Because not all olive oils are alike.



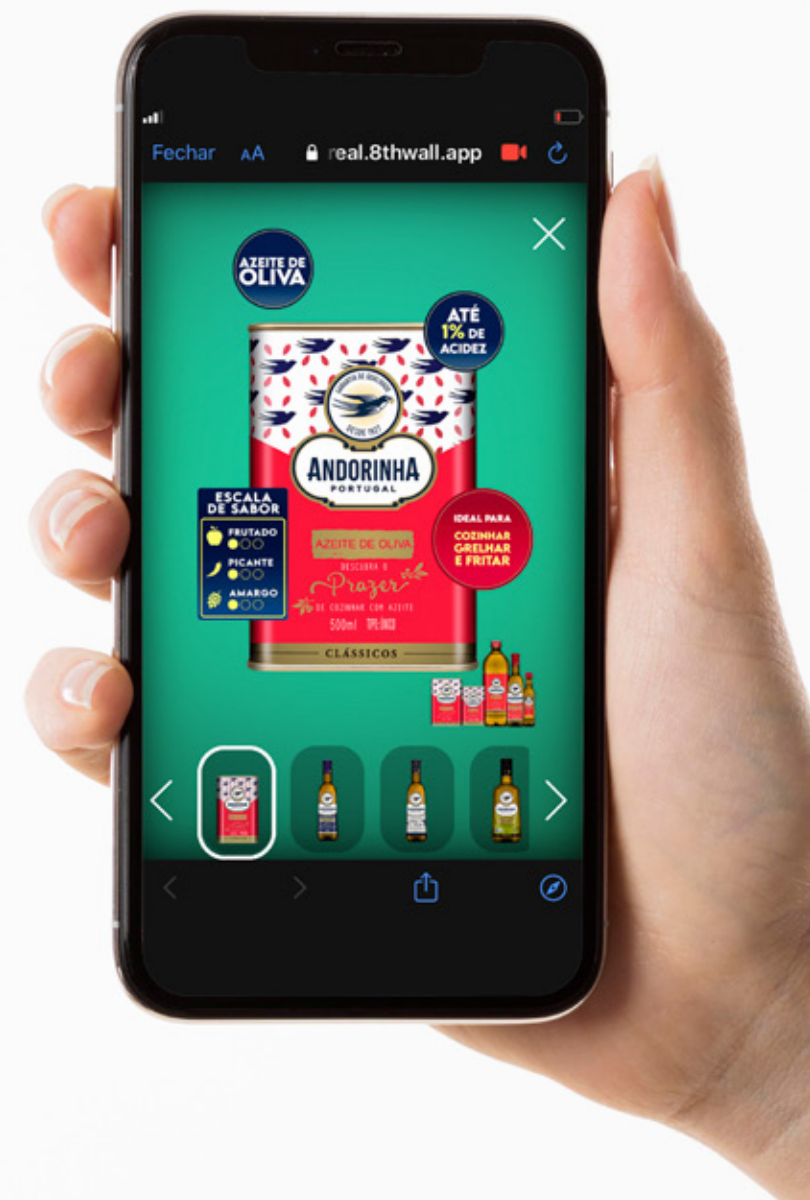
Augmented reality

Andorinha is launching a new campaign with Augmented Reality technology. The tool, which helps the consumer at the time of purchase, arises to reinforce the idea that "not all olive oils are alike", offering all the information on each product in the palm of your hand.

"Andorinha brings technology, innovation and education to the point of sale, a place where 70% of consumer purchase decisions are made. In addition to offering a unique experience with augmented reality around our bottle, we provide relevant information about our entire range", says Paula Guedes, the Trade Marketing Manager of Sovena Group. Since April, there are QR codes on supermarket shelves throughout Brazil that bring augmented reality to the consumer's mobile phone. When a camera is focused on a product from the brand, the technology comes into action and shows the characteristics of that oil. From there, it is also possible to access information on other references in the portfolio.

With this pioneering launch, Andorinha offers technology and dynamism to the points of sale and creates a way of conveying all the work behind the products to the consumer. The idea is to unite the real world with the digital one, promoting the consumption of healthy and quality products.

Loara Costa, Director of Marketing and Trade Marketing at Sovena, explains the idea behind the new technology: "Andorinha brings innovation that goes hand in hand with what the brand believes: education is the way to transform people's relationships with olive oil. We are very proud of this project!"





What's up?



The Brazilian Northeast is a region with a large number of farming families. However, it is where there is the greatest deficit in access to tools, machinery and knowledge.

The Revoa Project was born to support innovative companies and entrepreneurs with solutions that impact the lives of the population through food.

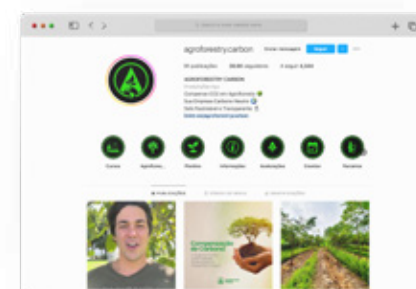
Andorinha Extra Virgin Project Revoa is a very special olive oil, delicious and with a purpose. It has a fruity aroma, the result of ripe and sweet olives, collected in a specially selected batch. With 0.4% acidity, it is perfect for harmonizing and combining with different types of food, transforming any dish and the lives of many people.

We accelerate innovative businesses and start-ups with tested and validated solutions that, when applied, cause changes and real impacts in the lives of people in Brazilian Northeast. And the sale of olive oil from the Andorinha Extra Virgin Project Revoa will support projects that provide solutions to the problems of food access and security in the communities of the Brazilian Northeast.



What's up?

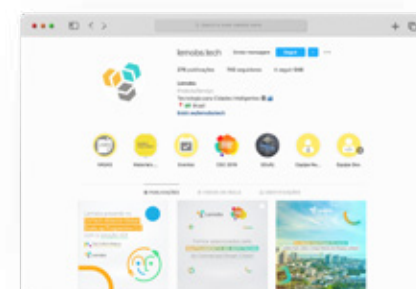
Selected businesses:



AGROFORESTRY CARBON

(@agroforestry.carbon)

It connects companies that want to offset their carbon emissions and become more sustainable with small farmers and agroforesters, who are paid to diversify their production, recover degraded areas and reduce carbon taxes.



LEMOBS

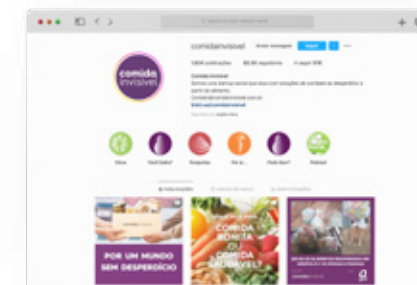
(@lemobs.tech)

Software for the management of school meals to reduce food waste, improve the nutritional quality of school meals and increase consumption of food produced by family farming.

COMIDA INVISÍVEL

(@comidainvisivel)

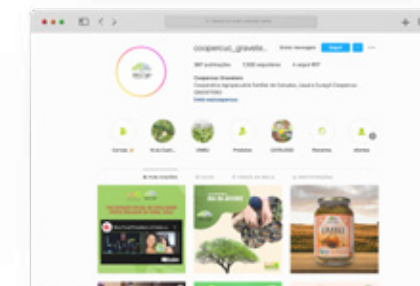
A geolocation platform that connects those who have food to donate with those who need it. The goal is to reduce waste and poor distribution of food and contribute to the reduction of greenhouse gases across the planet.



Amitis

(@oamits)

The focus of the business is the implementation of hydroponic orchards, through micro-agriculture distributed in urban areas (in the neighborhoods with the greatest social vulnerability), generating yields and greater food security, in addition to facilitating access to natural foods for the population.



COOPERCUC - GRAVETERO

(@coopercuc_gravetero)

This is a cooperative of family farmers producing products from the semi-arid region. They have worked in the market for more than 16 years with the already consolidated commercial brand GRAVETERO. The focus is on the consolidation of the association model (Community Business Hub), aiming to integrate the marketing and logistics of its products and the creation of new associated Distribution Centers in the Brazilian Northeast.



FRUTIFICAR

(@frutificar_daestacao)

They work in the production and marketing of healthy foods, mainly juices, based on supporting sustainable production and family agroecology.



SUSTAINABILITY Our Actions and Commitments

Sovena's 2021 Sustainability report, with the motto Committed for Good, reflects and reinforces, once again, Sovena's and our commitment to sustainability. Based on three pillars – Quality, Food Safety and Innovation –, our day-to-day sustainability strategy is based on sustainable production, commitment to efficient and low-carbon processes, the development of our partners, the development of local communities and food education, thereby meeting our goal of accelerating the future of world food consumption. This report was prepared with many experts' support in order to give visibility to the countless projects and initiatives with a positive impact across the world and present an overview of each of the commitments we have made.

There are 15 commitments in total, and we would like to highlight the evolution of five of them. We are developing the Natural Values Management Plan for our farms, which establishes measures for the management and enhancement of all natural values: biodiversity, ecosystem services, endangered species, threatened ecosystems and conservation areas. The work, which began at the end of 2021, was presented in 2022 in a public debate session. We reduced our greenhouse gas emissions by 8%, largely as a result of strong investment in energy from renewable sources. 55% of our electricity comes from renewable sources, the result of the installation of solar panels in Brenes and the purchase of green energy certificates at all facilities in Portugal.



We have already incorporated 19% of recycled PET into the plastic bottles of our main brands, which corresponds to +300 tons of plastic. We started the Sovena certification process as a Family-Friendly Company, a certification pertaining exclusively to people management, where we work on issues such as the quality of daily work, the reconciliation of personal and professional life, equal opportunities, diversity, personal and professional development, health and well-being. None of this would be possible without the commitment and dedication of every person. Thank you very much to all. Together, for a better future!



SOVENA joins GRACE

As a means for Sovena to further grow and mature in terms of respect for Sustainability (Environment, Society and Governance), we partnered with GRACE. GRACE—Responsible Companies—is a Portuguese association of public services that is many years old, operating in the areas of Social Responsibility and Sustainability. It already includes more than 200 companies of various sizes and sectors of activity, committed to their role in the implementation of solutions for sustainable growth. Among other advantages, by partnering with GRACE we have access to a series of updated and essential training courses, events, initiatives and workshops with regard to Sustainability, which are constantly evolving and transforming, as well as access to a whole list of good practices, debates and new solutions. It will undoubtedly be a very important partner for SOVENA! Together, We Feed Futures.

The cover of the Sovena sustainability report features the Sovena logo at the top. Below it, the text reads: 'Já saiu o novo **relatório de sustentabilidade**, descubra o que **juntos fazemos pelo planeta!**'. A QR code is provided with the text 'Aceda aqui ao relatório:'. At the bottom, it says 'Juntos, por um futuro melhor'.



What's up?



Sovena USA teams up with Rome Clean & Green to clean up the City on Earth Day

Sovena USA employees participated in Rome Clean and Green's annual Great American Cleanup in April. Rome Clean and Green is joining other affiliates across the country to clean up our neighborhoods, parks, trails and roads. A team of Sovena employees and family members began a route at its headquarters in Rome to pick up rubbish along Olive Grove Street, Brooks Road and the surrounding areas. In just two hours, they filled an eight-foot van with trash and rubbish. "On a global scale, it was important for Sovena to contribute to Earth Day as we strive to create a positive impact on society by actively



fostering the future of our planet and people," said Jonathan Batson, Sovena USA Marketing Manager. "Locally, we want to do everything we can to keep Rome and the environment clean and set a good example for others." "We are definitely planning to repeat the initiative next year, with more knowledge and experience, so we can do better," Batson said.



What's up?



Sovena USA wears red for women

Earlier this year, Sovena USA employees showed their support to help the American Heart Association to fight against heart disease and strokes in women, in the initiative "Go Red for Women". This global initiative plays a very important role in raising awareness that women are also affected by heart disease and inspiring them to take control of their own health and well-being. As a distributor of healthy-heart products in the USA, this action was carried out near our office. Our employees were happy to wear red to help support this cause. Sovena USA also partnered with the American Heart Association as a sponsor at their annual Go Red for Women Luncheon, held in Rome, NY. This initiative aims to further educate the public about women's health. It is not just about wearing red. It is not just about sharing facts about heart health. It is about all women joining Go Red to change the world. Together, there is nothing that women cannot achieve.





Health and well-being of our people

At Sovena, we care about the health and well-being of our people.

In Portugal, we would like to use May, the month of the heart, to organize Health Week and we will be sponsoring the participation of our people in the Barreiro Night Race. In addition, on the subject of well-being, we recently expanded the areas covered by the Employee Support Program, to include:

- Legal
- Financial / Fiscal
- Psychosocial
- Psychological / Personal



New maintenance - Digitalization Software

To support the digitalization efforts of the Sovena Group, the Maintenance area at Sovena Oilseeds Portugal implemented a new asset management software, Glose EAM, which optimizes and automates all activities related to the operational management of equipment at Sovena facilities. Through mobile devices, it is possible to identify all the organization's assets (from components, equipment, vehicles, technical installations, etc.) with the use of NFC chips, previously installed, in a life cycle management perspective. This mobility solution allows operators and managers to receive work requests, report the status of the work assigned to them, the assignment of labor and materials, and the execution of the maintenance plan in a fully digital way through mobile equipment like smartphones and tablets.



Barreiro Night Race 2022

Within the framework of the Tobacco Prevention and Control Campaign, and with the aim of promoting healthy lifestyle habits among employees, Sovena joined Fórum Barreiro's Night Race '22, which took place in May and whose course ran alongside our industrial unit in Barreiro. Congratulations to the 33 Sovena athletes/employees who, running or walking, participated and made this race a moment to share and enjoy. The event also had a social element, since 10% of the registration fee was donated to the Refood Barreiro institution, and Sovena also contributed by donating its products to this institution.






The Sovena Days are back!

After a two-year interruption, we have resumed one of the initiatives that motivate us the most, the Sovena Days! A moment of learning that is also a moment of involvement with the Sovena culture, seasoned with great humor. In 2022, in addition to Portugal, we are also starting Sovena Day in Spain. Until September, seven Sovena Days were held in which around 200 employees got to



know what we do in our production areas in Portugal and Spain a little better. This year, in addition to the day dedicated to our Olive Grove (Ferreira do Alentejo), we held two days dedicated to our Industrial Area (Barreiro and Palença) and a day dedicated to learning about the world of Sunflowers (Spain). Much remains to be seen, so stay tuned! 



What's up?

We value vocational training – Incentive Program for Vocational Training

Sovena and the Amélia de Mello Foundation are launching a 3-year program to distinguish and value professional training, with an emphasis on internship scholarships, merit awards in the Industrial and Agrobusiness categories, as well as an Annual Competition for the best innovation and entrepreneurship project. As part of the alliance with ATEC, Sovena was present at the 5th Business Fair in Palmela in June, telling students a little more about the Sovena Group and its industrial areas, also integrating the ATEC awards through the Sovena/FAM merit award (Fundação Amélia de Mello).



What's up?

Conciliation and efr

For Sovena, the issue of work-life balance is crucial to continue feeding the future, starting with what inspires us the most, our people and their families, but also the communities where we operate. We believe that effective work-life management allows us to improve the lives of everyone at Sovena and their families, balancing its different dimensions with the aspects inherent to our business, based on a deep sense of responsibility and rigor. In 2021, with this orientation in mind, we decided to start the EFR certification process (family-friendly company) at all Sovena Group companies in Portugal. In August and September 2022, we held the first EFR talks, with the aim of publicizing the concept of reconciliation in Sovena and the EFR Measures Plan, promoting better internal communication.



Code of Ethics and Conduct

In 2022, we updated our Sovena Group Code of Ethics and Conduct, reinforcing our position and commitment in key areas, such as Human Rights, Sustainability and the Environment. To ensure broad knowledge of the Sovena Group Code of Ethics and Conduct, communication and awareness actions have been carried out, in order to reach all interested parties.





Brenes: Green Energy Certificate

Our Brenes factory obtained the Green Energy certificate, which guarantees that 100% renewable energy is used. This milestone represents another step in our commitment to sustainability and environmental protection. This plant in Brenes has a photovoltaic installation for self-consumption, capable of capturing the sun's energy to produce the equivalent of the average annual consumption of more than 600 homes. To achieve this, almost 3,500 modules have been installed,

which prevent the annual emission of 650 tons of CO₂ into the atmosphere, which not only reinforces our commitment to sustainability, but also contributes to generating significant savings and, consequently, increasing our competitiveness in the market. We plan to continue investing and expand this commitment to sustainability to the Plasencia table olive factory, the Monteolivo mill (Jaén), other properties in Portugal and the Barreiro factory (Portugal).



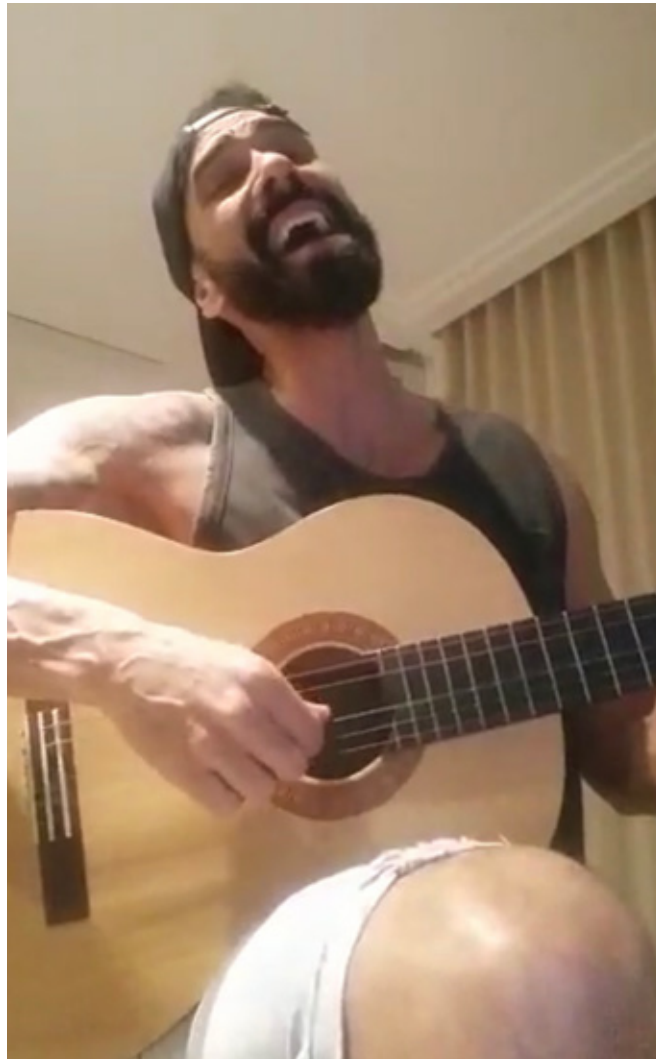
B-side

GIL MENEZES

Gerente de Vendas das regiões Norte e Nordeste do Brasil.

*A passion for sales
and music*

Gil Menezes was born in the interior of Bahia (Brazil) and, at just 13 years old, he went to live in Salvador. He is very passionate about music. At the age of 10, Gil was already singing in children's bands, surprising family and friends, in his hometown. In Salvador, he played with groups such as Odara, Gula, Via Brasil and Axé bay. Lots of music, lots of fun. And with success also came a lot of work: a tour of his country, but also working at the Carnivals, even out of season and in the Carnival of Salvador, where all Bahian artists want to play.



Gil was in a band, “an electric trio” as he likes to call it, with whom he had incredible experiences when he was younger. He began his professional career at just 17 years old and carried on until he was 22. Later, adult life made it difficult to combine this passion with work in the commercial area. Despite everything, his dream did not end there. He participated in several television programs, such as Faustão, Video Show on TV Globo and other programs throughout Brazil, even recording two albums.

“I still sing, but as a hobby. It’s not for money, it’s because it makes me feel alive.” But life is not just about fun. 75.5 million inhabitants. The North and Northeast Regions of Brazil, 16 states. The poorest



area of the samba country is also one of the most challenging, where there is hunger everywhere.”

Gil Menezes has been with Sovena since the company’s activity began in this region. His story at the company began in 2015, when he led a team of sales representatives to develop the business in the main Cash & Carry chains, wholesalers and distributors in these regions. And Gil feels that the work environment was great for this period, making it possible to build a strong operation with clients fully committed to the Sovena project in Brazil. And this is where Andorinha comes in, the major olive oil brand in this region, one that prioritizes leadership and growth. S



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