Environmental Product Declaration

In accordance with ISO 14025:2006 for frozen and vacuum packed bone beef.

EPD®
THE INTERNATIONAL EPD® SYSTEM

Argentina EPD

Marfrig

Marfrig GAUCHO'S BEEF

Marfrig LA MOROCHA

Marfrig QUICKFOOD

QUICKFOOD S.A.
FROZEN BONE BEEF

Program:	**The International EPD® System,** www.environdec.com
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An EPD should provide current information and may be updated conditions change. The stated validity is therefore subject to the continued registration and publication at www.environdec.com

Program information

Program:	**The International EPD® System**
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The holder of the EPD has sole ownership and responsibility for the EPD.

EPDs that are within the same product category, but registered in different EPD programs, may not be comparable. For two EPDs to be comparable they must be based on the same PCR (including the same version number) or be based on fully aligned PCRs or versions of PCRs covering products with identical functions, technical performance and uses. For example: identical declared/functional units, equivalent system boundaries and data descriptions, application of equivalent data quality requirements, data collection methods and allocation methods, application of identical cut-off rules and impact assessment methods (including the same version of characterization factors), equivalent content claims and validity at the time of comparison. For more information on comparability, refer to ISO 14025.

In addition to other languages, the EPD should be published in English to ensure its global applicability and usefulness.

Meat of mammal: frozen.

PRODUCT CATEGORY RULES: UN CPC 2113

PCR 2012:11 - VERSION 4.0.1. - VALID UNTIL: 2026-10-16

ADMINISTRATIVE INFORMATION

PCR, LCA and independent third-party assessment

Product Category Rules

Meat of mammal: frozen. Versión 4.0.1. Registration number, PCR 2012:11
Version 4.0.1
UN CPC CODE: 2113

The PCR test was performed by: Sonia Pignatelli. You may contact the testing panel by sending an email to info@environdec

Company information

Holder of the EPD: **QUICKFOOD S.A.**

Address: **Suipacha 1111, Piso 18 (CP 1008)**
Ciudad Autónoma de Buenos Aires (CABA), Argentina.

Website: **www.marfrig.com.ar** | Contact: **sustentabilidad@marfrig.com**

Life Cycle Assessment (LCA)

LCA was performed by: Eng. Leticia Tuninei, Lic. Maria Candela Garcia.

Third-party verification

Independent third-party verification of the declaration and data, according to ISO 14025:2006, via:

EPD verification by individual verifier

Third-party verifier: Javier Martin Echazarreta / Instituto Nacional de Tecnología Industrial (INTI)

Approved by: The International EPD® System

Procedure for follow-up of data during EPD validify involves third-party verifier:

⊗ Yes

Executive Report

Marfrig is one of the leading companies in beef production and the largest hamburger producer in the world. The food produced in our units reaches the shelves of millions of consumers through large restaurant and supermarket chains.

The company is recognized for its integrity, excellence and commitment to sustainability, and a production model that respects legal, environmental and animal welfare aspects.

To be part of our team of collaborators is to be part of a passionate team commi¬ed to providing the best protein and offering the best to our customers.
In Argentina, Marfrig leads the national production and sale of beef-derived and processed foods.

The verification Life Cycle Assessment (LCA) from **frozen and vacuum packed bone beef** was carried out by INTI in order to get an the Environmental Product Declaration (EPD). It is produced in the meat packing plant San Jorge, located in the homonymous town, province of Santa Fe, by the company QUICKFOOD S.A. (Marfrig Group), according to ISO 14025 and 14040 standards.

This study takes as reference the product category rule (PCR) called "MEAT OF MAMMALS (FROZEN)" Version 4.0.1.

Declared Unit: **one kilogram of frozen and vacuum packed bone beef.**
The weight of the packaging is not included in the kilogram.

The following environmental impact categories and their corresponding indicators were evaluated, which yielded the following results:

The results obtained for **one kilogram of frozen and vacuum packed bone beef** were as follows:
The results obtained for **one kilogram of frozen and vacuum packed bone beef** were for climate change-total 4.26E+01 kg CO_2 eq; for ozone depletion resulted in 7.34E-07 kg CFC11 eq; acidification 2.99E-01 mol H+ eq; eutrophication 9.06E-03 kg P eq for fresh water, 2.66E-01 kg N eq for marine and 3.56E+00 mol N eq for terrestrial. For the photochemical ozone formation it resulted in 5.47E-02 kg NMVOC eq, the abiotic resources depletion, minerals and metals, represented 3.31E-05 kg Sb eq, while that of fossil fuels registered 7.92E+01 MJ, net calorific value. Water consumption was 2,50E+00 m^3 worldwide private eq.

The results for frozen and **vacuum packed bone beef** show that primary production, both feed production and animal growth, was the main critical point in all impact categories. The slaughtering and distribution stages of the finished product also influence environmental impacts, mainly due to energy consumption and the use of fossil fuels.

These results are in line with other international studies, with values within the range. These findings will be of interest to the company to identify critical points for improvement, as well as for consumers to make decisions on responsible consumption.

About Us

Marfrig is one of the leading companies in beef production and the largest hamburger producer in the world. The food produced in our units reaches the shelves of millions of consumers through large restaurant and supermarket chains.

The company is well known for its integrity, excellence and commitment to sustainability, and a production model that respects legal, environmental and animal welfare aspects.

To be part of our team of collaborators is to be part of a passionate team committed to providing the best protein and offering the best to our customers.

Marfrig's operations in Argentina lead the production and sale of beef-derived and processed foods in the country. We have 4 production plants with a capacity of more than 40 thousand tons of hamburgers per year and more than 30 thousand tons of other products.

1st producer
of hamburgers in the world

2nd company
of beef protein in the world, in terms of production

1st company
in the sector, in the production of vegetable protein-based products

+100 countries
choose Marfrig products

MISSION

Providing the best protein to our consumers through a long-term relationship and creating high-quality and safe products. We are driven to provide our customers with the best.

VISION

Being acknowledged as the best global protein company.

VALUES

Client-focused

We are fully committed to our internal and external customers and embrace their priorities as our own. Every step of the production chain, we put all our attention and passion in what we do to meet our customers' needs.

Simplicity

In making decisions, we believe in clarity, objectivity and simplicity, seeking to facilitate all processes. The idea of "less is more" governs everything we do.

Transparency

We do not hide our issues. Rather, our behaviors and conduct are aimed at learning from our mistakes so as not to make them again. Dialogue with our customers and suppliers is encouraged, which helps us to build trust and improve as professionals and people.

Respect

Treatment of everyone as we would like to be treated. We are guided by our ethical principles and are constantly motivated to develop our relationships.

Expertise

Innovation is constantly encouraged, and we strive for excellence in everything we do. We apply these values throughout the organization in order to ensure the loyalty of our internal and external customers.

Entrepreneurship

Always attentive to the market context in which we live, we adapt to it. We work passionately on our tasks and we know how to recover from adversity with resilience. There is ownership in taking care of our processes, productivity and resources. We are attentive to requests, issues and opportunities.

OUR GLOBAL OPERATION

Our broad portfolio includes a wide range of recognized brands, with high quality products, aimed at both the domestic and export markets. This portfolio features several differentiated products, such as organic and Viva!, which offers meat cuts produced under different concepts, such as Carbon Neutral Beef (CCN), a pioneer in Brazil.

ARGENTINA

BRAZIL

CHILE

URUGUAY

UNITED STATES

Production Capacity

30,1 K
heads of cattle per day

222 K
tons of hamburgers per year

209 K
tons per year of other special-brand products

20
cattle slaughtering units

10
distribution centers

12
units of special-brand products

11
countries in America, Europe and Asia, with sale offices

SUSTAINABILITY PLATFORM

As one of the largest animal protein companies in the world, sustainability is our main strategic line of action. It is through consistent sustainability guidelines and actions (related to minimizing the impact of our operations on the environment, ensuring animal welfare whenever possible and conserving natural resources) that we conduct business and generate value for our stakeholders.

Sustainability-related actions are a part of our day-to-day operations.
To manage them, we divide the efforts into six strategic areas:

1. Source Control

Management of the source of raw materials and suppliers' commitment to best sustainability practices.
Implements the **Programa Verde+**, whose objective is to disseminate sustainable and low-emission livestock farming throughout the value chain.

Within the industrial operations, it enforces strict quality control and food safety, through processes and procedures that contemplate the use of antibiotics, hormones and controversial substances, in case they are used in livestock farming.

2. Animal Welfare

Manages animal handling practices from farm to slaughter, which must be carried out in accordance with World Animal Protection recommendations and the strictest international humane standards.

3. Climate Change

Seeks continuous improvement in process efficiency, in order to minimize the impact of operations on climate change and to adapt them to the new context.

4. Natural Resources

Promotes the management of water and energy consumption in production processes, and the search for alternative energy sourcesfrom clean and renewable sources.

5. Effluents and Waste

Spreads environmentally responsible conduct for the treatment and disposal of effluents and solid waste from operations.

6. Social Commitment

Suppliers' commitment to practices respectful of human rights, support for the development of new means of production, technologies and initiatives that promote greater inclusion, positively impacting the locations where we operate.

ESG Marfrig / Argentina in numbers

THE TOP-RATED COMPANY IN THE INDUSTRY, YEAR AFTER YEAR

FAIRR 2023

Top ranking among beef protein companies

And also, the only one in the industry classified as low-risk among the companies assessed!

BBFAW 2023

Only beef protein company in the world classified Tier 2

Third consecutive year of recognition!

FOREST 500

Highest ranking among meat processing plants worldwide

A major achievement in a ranking that assesses the 350 leading companies on the planet!

CDP 2023

A in Climate Change

Only 1.7% of the 23,000 organizations assessed achieved this maximum grade in at least one of the evaluations! Marfrig also scored A in Water Security and Forestry.

COMPANY INFORMATION

Holder of the EPD: **QUICKFOOD S.A.**

Address: **Suipacha 1111, Piso 18 (CP 1008), Ciudad Autónoma de Buenos Aires (CABA), Argentina.**

Website: **www.marfrig.com.ar**

Contact: **sustentabilidad@marfrig.com**

COMPANY OVERVIEW

Certifications related to products or management systems of our plants in Argentina.

ARGENTINA	NUMBER
BRC Global Standards	**3**
HACCP & GMP	**1**
McDonald's SWA (private protocol in the CSR Code of Conduct and for the supply of raw materials and processed products to McDonald's).	**2**
McDonald's SQMS	**2**
McDonald's AHW beef slaughter and deboning (private animal welfare protocol for supplying raw material to McDonald's).	**1**
Certification in animal welfare practices under internal protocol.	**1**
Certification of the HQB attribute for beef cuts to Switzerland.	**1**
Organic beef certification.	**1**

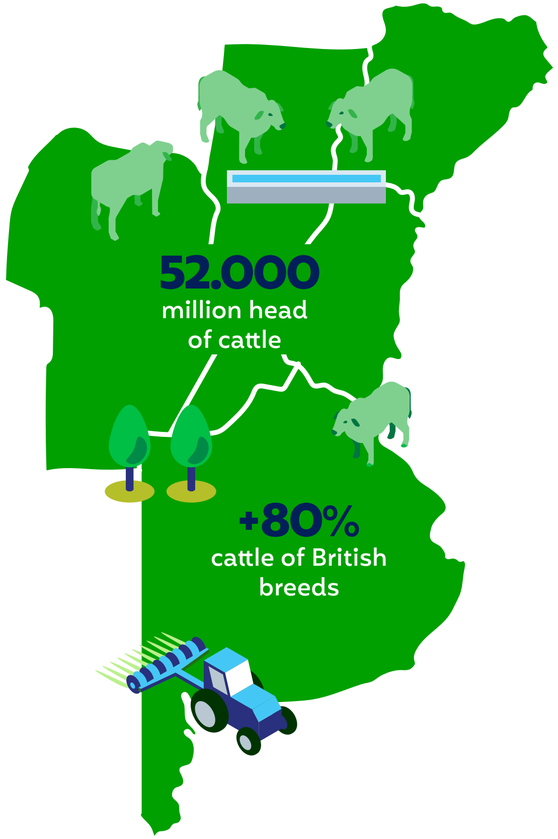
CATTLE RAISING:
IN ARGENTINA

The Pampeana region, comprising the provinces of Buenos Aires, Córdoba, Santa Fe, Corrientes and Entre Ríos (center of the country), is one of the largest extensions in the world used for cattle production.

It is a national herd of 52,000 million head of cattle, distributed in 130,000 establishments, whose genetic profile is based in more than 80% **on British breeds**, such as Aberdeen Angus, and its crosses with Braford and Brangus.

Calves are raised with the mother until they are 6 months old, being weaned to continue their rearing development in pastures with high protein levels. Then they go to the finishing phase, generally on pastures associated with some energy supplementation, or they can spend a short period of time (between 70-80 days) in a feedlot, developing their muscular potential, the necessary fat deposition and the desired marbling.

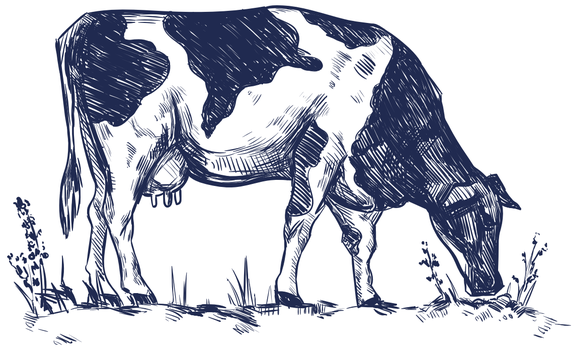
Thanks to all these factors, Argentine beef is a product recognized worldwide for its palatability, tenderness and taste.

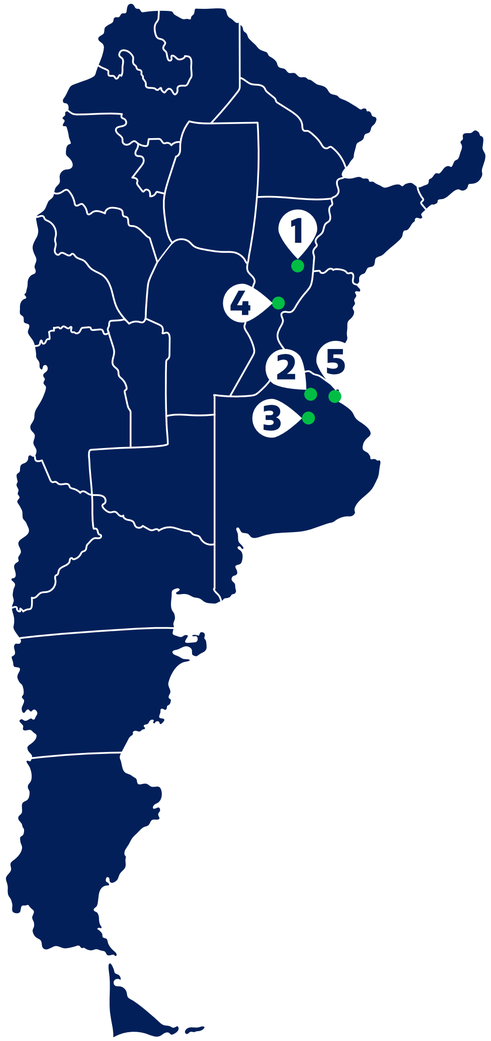


OPERATIONS IN *ARGENTINA 2023*

1.1 K
heads of cattle per day

52.8 K
tons of hamburgers per year





1. ARROYO SECO
FROZEN VEGETABLES & FRUITS
600 t/month

2. BARADERO
SAUSAGES/COLD CUTS
1.600 t/month of cold cuts and 400 t/month of ham

3. PILAR
HAMBURGERS/FOOD SERVICE
1.200 t/month
(with 3 production lines)

4. SAN JORGE
HAMBURGERS/SLAUGHTERING
1.1 K heads/day and 3250 t/month of hamburgers
(with 8 production lines)

5. MUNRO
CORPORATE HEADQUARTERS

REPORT
FROZEN AND VACUUM PACKED BONE BEEF

OVERVIEW

This document deals with the production of bovine beef according to the complete cycle, which includes cows, calves, steers, heifers and bulls (born, raised and slaughtered in Argentina) marketed by QUICKFOOD SA.

The environmental impacts were calculated considering the whole production chain, from the birth of the animal to the consumption of meat (life cycle analysis: cradle to grave). This is specified in the reference PCR 2012:11 Meat of mammal: frozen. Versión 4.0.1.
Registration number, PCR 2012:11
Version 4.0.1
UN CPC: 2113

Period of relevance

Livestock farming: 01/07/2020 through 30/06/2021
Beef production: 01/01/2021 through 31/12/2021

EPD Geographic Scope

Global.

Declared Unit

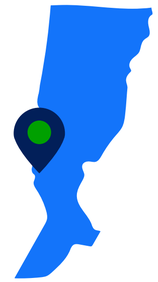
1 kg of frozen and vacuum packed bone beef.

CPC Code

Clase 2113 – Meat of mammal frozen.

Locations

Slaughterhouse, processing plant, cold storage and meat packing plant: **San Jorge plant: Av. Jorge Ortiz 2653, San Jorge, Santa Fe, Argentina.**



Distribution and External Warehousing: **Located in the provinces of Córdoba and Buenos Aires.**

METHODOLOGY

The results reported below were obtained in accordance with the ISO 14044 standards for Life Cycle Assessment (LCA).

Scope of the System

The Environmental LCA includes the Impact Categories of the selected product, covering the acquisition of raw materials, energy resources and primary inputs used, the processing plant, logistics between operations; packaging, frozening, and distribution to domestic and international consumer markets.

The impact assessment of the LCA was carried out by means of a biophysical allocation up to the farm gate and an economic allocation in the core process (slaughterhouse stage) equivalent to 1 kg of frozen bone beef.

Database(s) and LCA software used

Simapro:"9.4" - Ecoinvent "3.8"

Assumptions

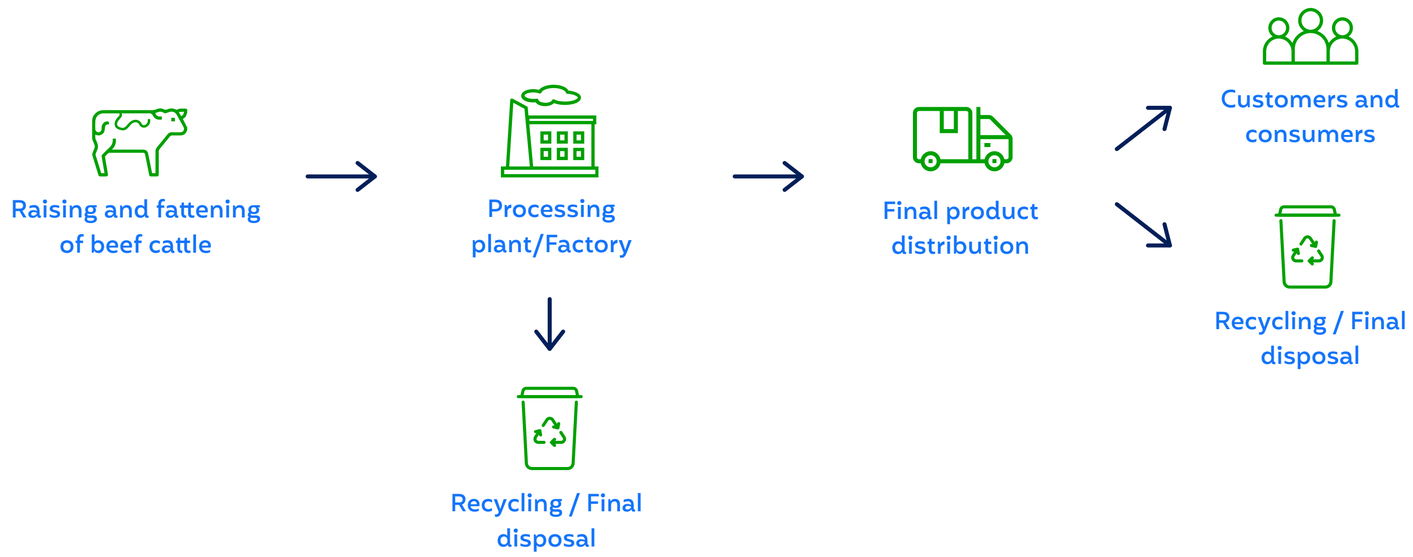
100% allocation to the assessed product.
Transportation to the destination markets was calculated as the average distance traveled by the product through its means of land transportation (truck).

Impact Assessment Methodologies

The scope of this assessment is from cradle to grave, considering beef cattle production, transportation to the plant, beef and patty production process, packaging, transportation, storage of the finished product, use and final disposal.

Allocation

Economic allocation involves the partitioning of the input or output flows of a process or product system between the product system under study and one or more other product systems [ISO 14044]. This definition includes the separation of flows related to reuse and recycling.



LIFE CYCLE ASSESSMENT INFORMATION

UPSTREAM

Cattle raising	Cattle production in the 6 producers under study, in the provinces of San Luis, Santa Fe y Córdoba
Raw material input	Includes emissions generated during the transportation of raw materials used for the production process in the field.

CORE

Transportation of cattle	Refers to the transportation of cattle from each livestock production unit to the industrialization plants.
Supply input	Includes emissions generated during the transport of inputs used in the production process, for example fuel oil, diesel, packaging, etc.
Slaughter	Refers to emissions generated during the slaughter of the live animal up to the production of the half-carcass.
Butchering	Refers to the emissions generated from the production of the half-carcass to the cutting of the pieces.
Cooling	Refers to emissions generated during storage and conservation of the finished product at the slaughter plant.

DOWNSTREAM

Logistics and storage of finished products	Refers to emissions generated by the logistics associated with the transportation and storage of finished products.
Storage at the final consumer's home	Refers to emissions generated by the storage of the product at the final consumer's home.
Cooking and consumption of chilled boneless beef	Refers to emissions generated by the cooking and consumption of chilled boneless beef.
Treatment and disposal of solid, liquid and gaseous waste	Emissions generated by the treatment and/or disposal of solid, liquid and gaseous waste.

LIFE CYCLE ASSESSMENT FOR 1 KG OF FROZEN AND VACUUM PACKED BONE BEEF

Environmental impacts for the declared unit of 1 kg of frozen and vacuum packed bone beef, produced and marketed by QUICKFOOD S.A.

PARAMETER		UNIT	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES				TOTAL without cooking	TOTAL with cooking
			Feed production and water consumption	Animal growth	Packaging production	Slaghtering activities	Product distribution	Home conservation	Cooking phase	Packaging end-of-life		
Global warming potential (GWP)	Fossil	kg CO_2 eq.	2,13E+00	7,87E-02	2,80E-01	7,09E-01	1,43E+00	1,30E+00	1,13E+00	4,05E-02	5,97E+00	7,10E+00
	Biogenic	kg CO_2 eq.	6,42E-01	3,46E-05	1,17E-03	7,86E-03	7,16E-04	1,72E-04	7,25E-05	1,49E-06	6,52E-01	6,52E-01
	Land use and land transformation	kg CO_2 eq.	8,25E-03	3,47E+01	9,85E-05	1,35E-01	1,93E-02	2,91E-03	1,44E-04	3,96E-04	3,49E+01	3,49E+01
	TOTAL	**kg CO_2 eq.**	**2,78E+00**	**3,48E+01**	**2,81E-01**	**8,52E-01**	**1,45E+00**	**1,31E+00**	**1,13E+00**	**4,09E-02**	**4,15E+01**	**4,26E+01**
Ozone layer depletion (ODP)		kg CFC_{11} eq.	1,33E-07	1,72E-08	3,11E-08	1,30E-07	3,00E-07	7,08E-09	1,16E-07	2,73E-10	6,18E-07	7,34E-07
Acidification potential (AP)		mol H^+ eq.	7,49E-03	2,59E-01	1,96E-03	3,34E-03	1,97E-02	7,11E-03	1,31E-03	2,47E-05	2,98E-01	2,99E-01
Eutro-phication potential (EP)	Aquatic freshwater	7,48E-03	8,48E-03	6,61E-05	7,93E-05	6,27E-05	1,01E-04	2,52E-04	1,51E-05	3,05E-06	9,05E-03	9,06E-03
	Aquatic marine	2,26E-01	2,56E-01	1,86E-04	5,74E-04	1,08E-03	6,24E-03	1,50E-03	2,56E-04	1,28E-05	2,66E-01	2,66E-01
	Aquatic terrestrial	2,78E+00	3,16E+00	2,96E-01	5,73E-03	1,17E-02	6,85E-02	1,60E-02	2,72E-03	1,09E-04	3,56E+00	3,56E+00
Photochemical oxidant creation potential (POCP)		kg NMVOC eq	5,63E-03	2,06E-02	1,78E-03	3,30E-03	1,81E-02	4,15E-03	1,15E-03	2,74E-05	5,36E-02	5,47E-02
Abiotic depletion potential (ADP)*	Metals and minerals	1,52E-05	1,72E-05	4,22E-07	1,94E-06	2,25E-06	7,08E-06	4,07E-06	1,68E-07	8,19E-09	3,30E-05	3,31E-05
	Fossil resources	1,14E+01	1,29E+01	1,17E+00	4,30E+00	1,09E+01	2,00E+01	1,19E+01	1,80E+01	2,41E-02	6,12E+01	7,92E+01
Water deprivation potential (WDP)*		m^3 world eq. deprived	8,44E-01	9,57E-01	4,80E-03	1,52E-01	3,33E-01	6,36E-02	1,42E-01	6,27E-03	2,36E+00	2,50E+00

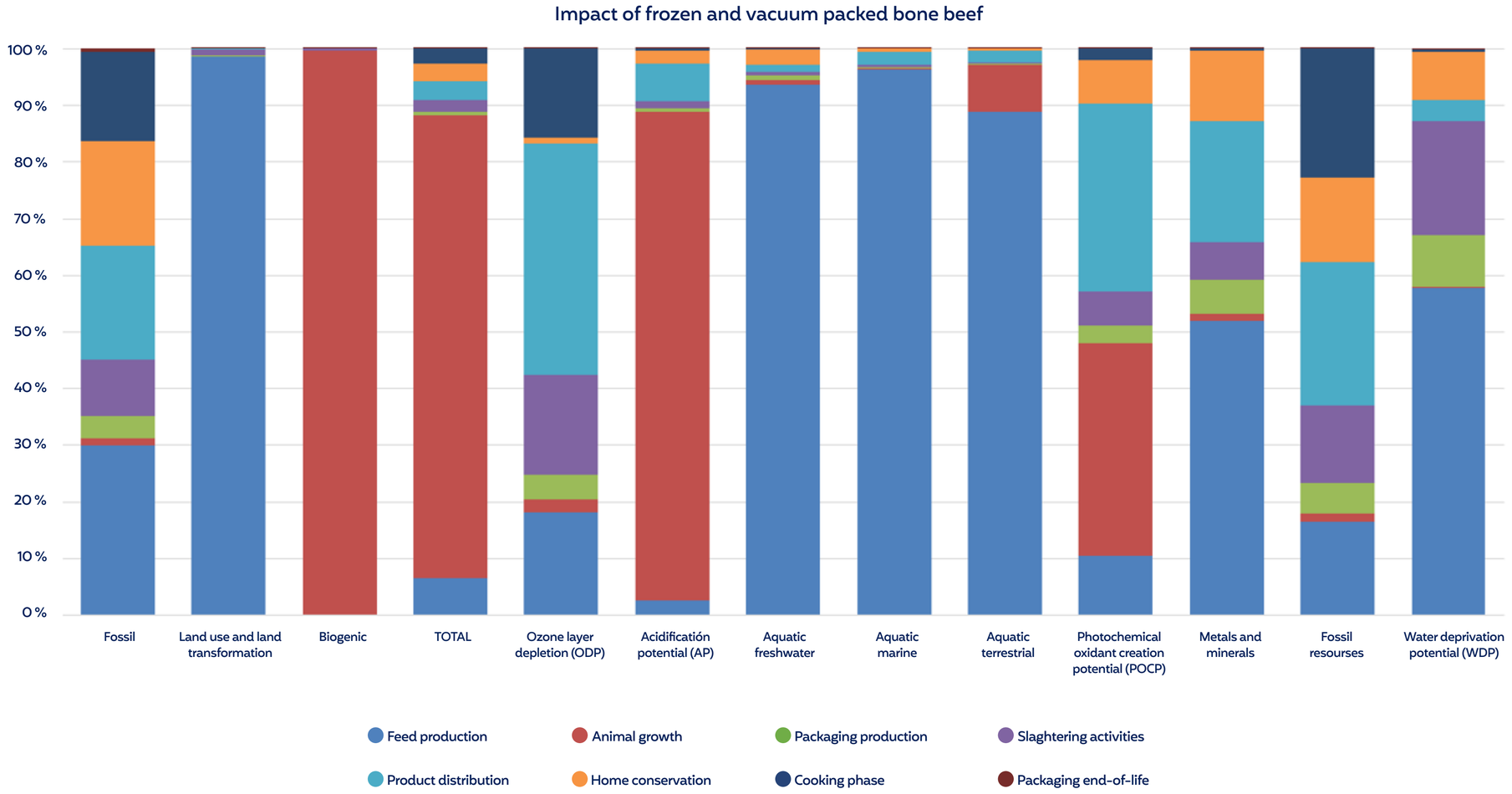
***** *Disclaimer: The results of this environmental impact indicator shall be used with care as the uncertainties of these results are high or as there is limited experience with the indicator.*

LIFE CYCLE ASSESSMENT FOR 1 KG OF FROZEN AND VACUUM PACKED BONE BEEF

Energy resources used in the production of frozen and vacuum packed bone beef, produced and marketed by QUICKFOOD S.A. results for the declared unit (1 kg).

PARAMETER		UNIT	UPSTREAM PROCESSES			CORE PROCESSES	DOWNSTREAM PROCESSES				TOTAL without cooking	TOTAL with cooking
			Meat production	Animal growth	Packaging production	Slaghtering activities	Product distribution	Home conservation	Cooking phase	Packaging end-of-life		
Primary energy resources – Renewable	Use as energy carrier	MJ, net calorific value	5,07E-01	1,15E-02	1,39E-01	7,62E-01	1,75E-01	1,07E+00	3,58E-02	5,29E-04	2,66E+00	2,70E+00
	Used as raw materials	MJ, net calorific value	6,93E+00	4,60E-03	1,72E+01	1,13E-01	6,63E-02	1,56E-01	7,23E-03	2,61E-04	2,44E+01	2,44E+01
	TOTAL	MJ, net calorific value	**7,44E+00**	**1,61E-02**	**1,73E+01**	**8,74E-01**	**2,41E-01**	**1,22E+00**	**4,30E-02**	**7,89E-04**	**2,71E+01**	**2,71E+01**
Primary energy resources – Non-renewable	Use as energy carrier	MJ, net calorific value	2,45E+00	6,27E-01	0,00E+00	5,72E+00	8,02E+00	1,59E+01	1,62E+01	0,00E+00	3,27E+01	4,89E+01
	Used as raw materials	MJ, net calorific value	2,06E-01	4,87E-05	2,99E-03	3,81E-03	8,84E-04	1,26E-04	8,57E-05	5,11E-06	2,14E-01	2,14E-01
	TOTAL	MJ, net calorific value	**2,66E+00**	**6,27E-01**	**2,99E-03**	**5,72E+00**	**8,02E+00**	**1,59E+01**	**1,62E+01**	**5,11E-06**	**3,29E+01**	**4,91E+01**

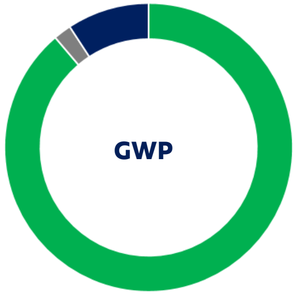
MAIN RESULTS OBTAINED FOR THE DECLARED UNIT OF ONE KILOGRAM OF FROZEN AND VACUUM PACKED BONE BEEF



INTERPRETATION OF THE RESULTS OF QUICKFOOD SA:

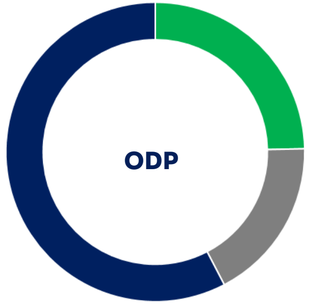
Environmental performance indicators

Global warming potential



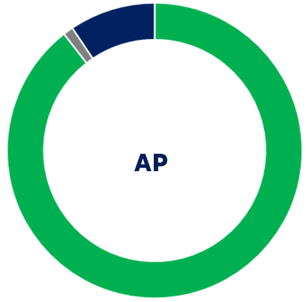
UPSTREAM	88,79%
CORE	2,00%
DOWNSTREAM	9,22%

Ozone layer depletion



UPSTREAM	24,66%
CORE	17,70%
DOWNSTREAM	57,64%

Acidification potential

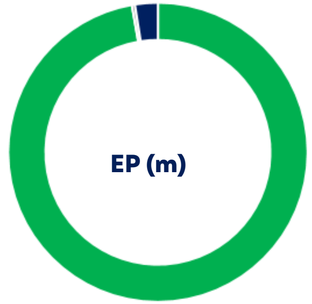


UPSTREAM	89,48%
CORE	1,11%
DOWNSTREAM	9,41%

Eutrophization Aquatic freshwater

UPSTREAM	95,21%
CORE	0,69%
DOWNSTREAM	4,10%

Eutrophization Aquatic marine

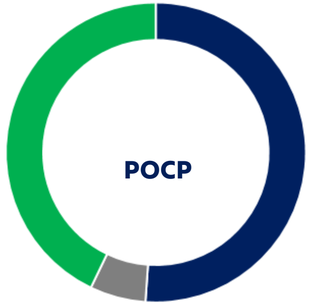


UPSTREAM	96,58%
CORE	0,41%
DOWNSTREAM	3,01%

Eutrophization Aquatic terrestrial

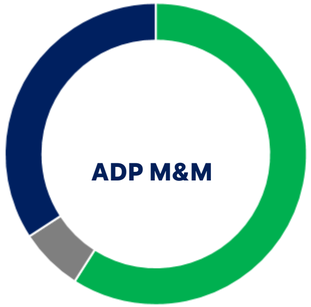
UPSTREAM	97,73%
CORE	0,33%
DOWNSTREAM	2,46%

Photochemical oxidant creation potential



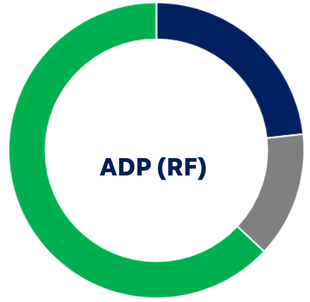
UPSTREAM	51,11%
CORE	6,02%
DOWNSTREAM	42,87%

AD Metals and minerals



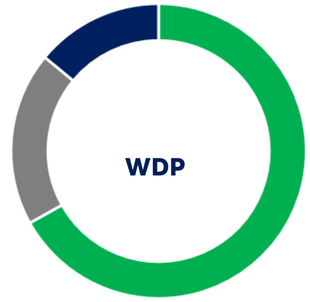
UPSTREAM	59,02%
CORE	6,79%
DOWNSTREAM	34,18%

AD Fossil resourses



UPSTREAM	23,26%
CORE	13,75%
DOWNSTREAM	63,01%

Water deprivation potential

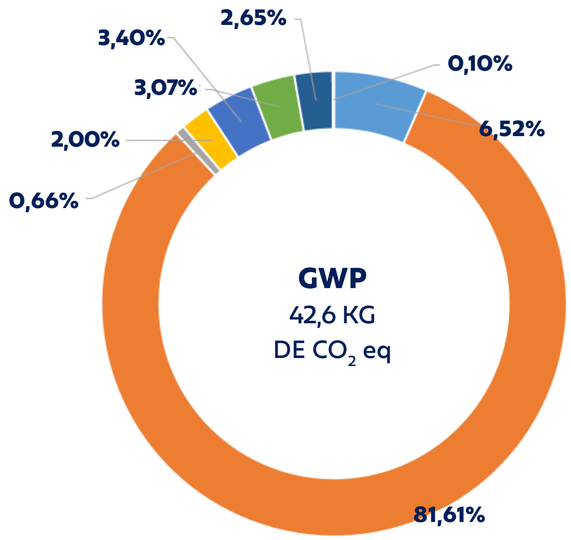


UPSTREAM	67,08%
CORE	20,03%
DOWNSTREAM	12,91%

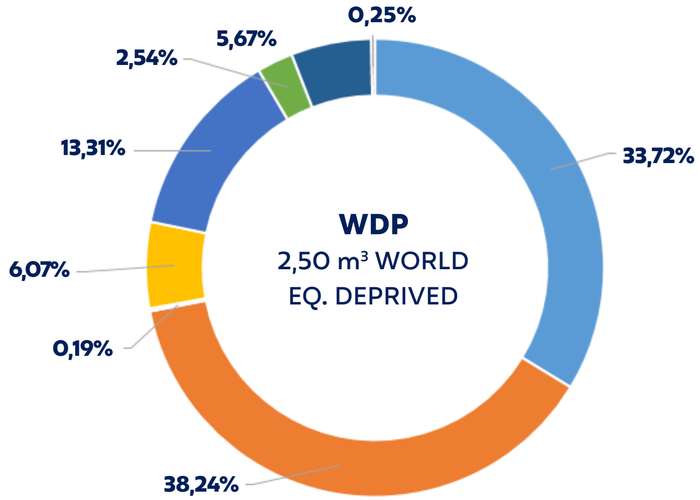
INTERPRETATION OF THE RESULTS OF QUICKFOOD SA:

Percentage distribution of the Global Warming Potential (GWP) and Water Deprivation Potential (WDP) indicator for the different phases in the life cycle analysis.

GLOBAL WARMING POTENTIAL



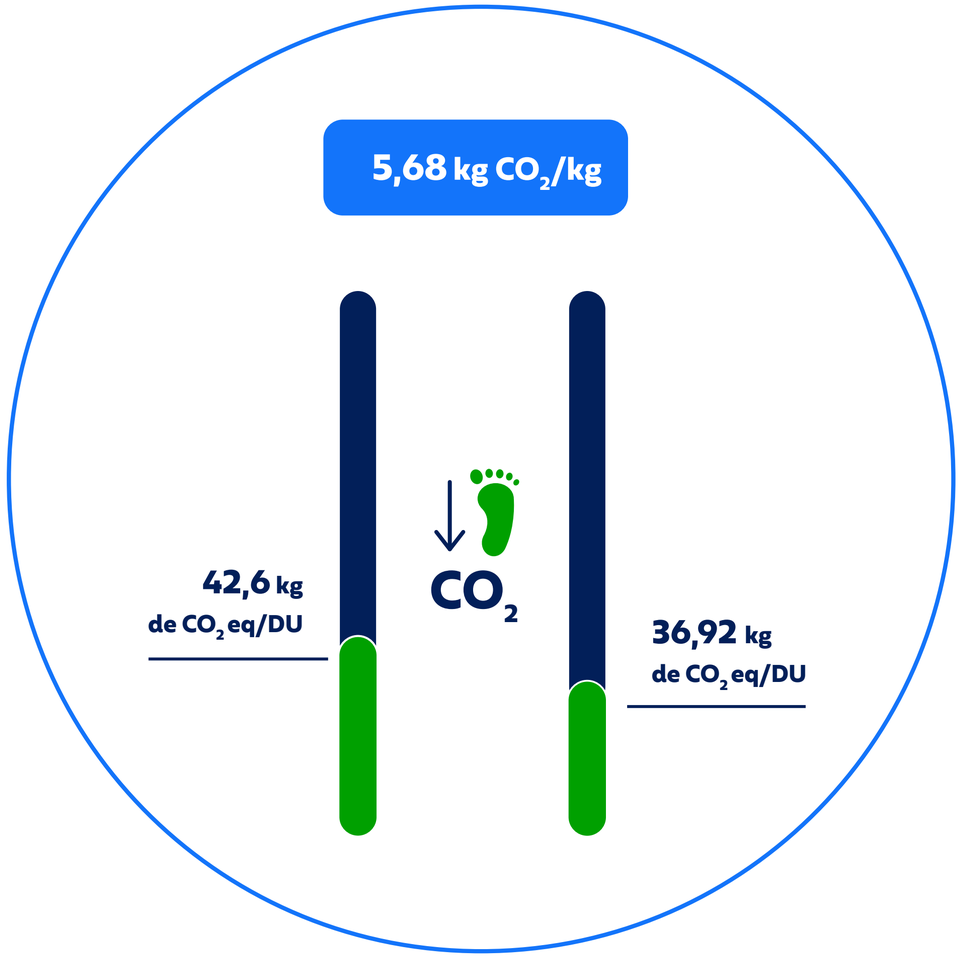
WATER DEPRIVATION POTENTIAL



FROZEN BONE BEEF	Production	Growth food Animals	Packaging Production	Cooling Chamber	Product Distribution	Preservation	Cooking	Packaging End of Life
Global Warming Potential	6,52%	81,61%	0,66%	2,00%	3,40%	3,07%	2,65%	0,10%

FROZEN BONE BEEF	Production	Growth food Animals	Packaging Production	Cooling Chamber	Product Distribution	Preservation	Cooking	Packaging End of Life
Water Deprivation Potential	33,72%	38,24%	0,19%	6,07%	13,31%	2,54%	5,67%	0,25%

GLOBAL WARMING POTENCIAL (GWP) OF QUICKFOOD S.A.
CARBON REMOSIONS



A sensitivity analysis of the results, including carbón sequestration due to improved grassland management results in a total reduction of - 5,68 kg. CO_2 equivalent, for each kilogram of boneless meat produced by QUICKFOOD S.A.

This value determines that the carbon footprint of the meat produced by QUICKFOOD S.A., considering the carbón removals according to Tier 1 of the IPCC methods, is reduced from 42,6 kg. CO_2 equivalent to 36,92 kg. CO_2 equivalent, i.e., a -13,33% decrease.

References

- General Program Instructions (GPI) of the International EPD® System, versión “4.0”
- Meat of mammal: frozen. Registration number, PCR 2012:11
  Version 4.0.1. UN CPC: 2113
- ISO 14040: 2006 Environmental management — Life cycle assessment – Principles and Framework.
- ISO 14044: 2006 Environmental management — Life cycle assessment — Requirements and guidelines.
- ISO 14025: 2006 Environmental labels and declarations — Type III environmental declarations — Principles and procedures.

The holder of the EPD has sole ownership and responsibility for the EPD.

EPDs that are within the same product category, but registered in different EPD programs, may not be comparable.

For two EPDs to be comparable they must be based on the same PCR (including the same version number) or be based on fully aligned PCRs or versions of PCRs covering products with identical functions, technical performance and uses. For example: identical declared/functional units, equivalent system boundaries and data descriptions, application of equivalent data quality requirements, data collection methods and allocation methods, application of identical cut-off rules and impact assessment methods (including the same version of characterization factors), equivalent content claims and validity at the time of comparison.

For more information on comparability, refer to ISO 14025.

Marfrig

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Argentina EPD