PRESS RELEASE

El Corte Inglés launches "Mica de Pan", a sustainable beer made with surplus bread

- *The company is launching a 360º project in collaboration with craft beer producer Cervezas Mica. The goal is to close the circle by using surplus bread from El Corte Inglés bakeries in Valladolid to make this beer that will be sold in centres throughout Spain.*
- *By using bread as an ingredient for Mica beer, this programme creates sustainable benefits in terms of saving crop areas needed for grain to produce beer, as well as a new use for bread surplus to make a new product and avoid food waste.*
- *The commercial name for this beer is "Mica de Pan" and it will be available in El Corte Inglés and Hipercor supermarkets throughout Spain, and Supercor in Valladolid, as well as Boadilla, El Escorial and Palacio de Hielo (Madrid).*

Madrid, 20 June 2023: El Corte Inglés launches "Mica de Pan", a beer made in collaboration with craft producer Cervezas Mica (based in Aranda de Duero) using surplus bread from bakeries. This sustainable project will close the circle by using bread not sold at the end of the day at El Corte Inglés bakeries in Valladolid as an ingredient for beer that will be sold in centres throughout Spain.

The project will generate sustainable benefits both in terms of saving grain crop surface area and using unsold bread to produce a new product, thus avoiding food waste.

"Mica de Pan" requires a different production process than conventional beer and, even though the fermentation and maceration processes are the same, this step takes longer as the preparation is different.

The bread used will provide starch and sugar which, just like malt, are necessary for correct fermentation and to turn them into alcohol and natural CO2, which will be

added to the wort, naturally producing gas in the beer. For this first batch 72% barley malt and 28% bread have be used. The goal for the next batches is to increase the bread to 40% or even 45%. The percentage of bread added as an ingredient reduces the same proportion of malt.

"Mica de Pan" is the result of this process, a beer with a less malty flavour and hints of bread, making it an "attractive" beverage. In short, a light, less unctuous beer that is great as an aperitif, similar to a Pilsen.

A sustainable product both inside and out as its recycled glass bottle includes an FSC-certified (from sustainably managed forests) label made with a barley base and post-consumption waste. With this project, El Corte Inglés ranks up another initiative to raise awareness on the importance of preventing Food Waste, as part of the Circular Economy (SDG 12).

"Mica de Pan" will be exclusively available this month at El Corte Inglés and Hipercor supermarkets throughout Spain, and Supercor in Valladolid, as well as Boadilla, El Escorial and Palacio de Hielo (all in Madrid).

This is the second project of this kind for the Group as El Corte Inglés Portugal successfully completed a pilot project for the Portuguese market with a local producer to use unsold bread from its bakeries as an ingredient for a new beer.

About Cervezas Mica

Cervezas Mica (Aranda de Duero) was founded in 2014 to create a positive environmental and social impact with its activity, and to raise awareness on the importance of giving Rural Spain the value it deserves.

This craft beer company completes a local and global circular economy with the waste generated by the grain used to produce this beer, called husk, as part of this waste is used as feed for local livestock.

The company is also taking part in a European project to create a basket for beer with biodegradable plastic made from husk generated at the factory.

As part of its positive social impact goals, Cervezas Mica packaging is made by people with disabilities.

Cervezas Mica is a craft company that currently has a staff of eight and is known for its balanced, quality beers. The company has won over 45 awards worldwide, make as the best international beer at competitions held in several countries. It has IFS Global Foods certification. In fact, it was the first craft beer in Spain to receive this distinction.