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HIGHLIGHTS

Promote Vegetarian Diet with Local Select Ingredients

CAL is the benchmark for ESG sustainable development in the global aviation industry. We lead the global aviation industry in the low-carbon environment and promoting a vegetarian diet to actively promote a low-carbon food culture on flights and pursue the goal of zero food waste. We use high-quality local vegetables and fruits grown in Taiwan, such as pork, seafood, poultry in our services.

1. In September 2022, CAL collaborated with Le Ruban Pâtisserie, a renowned bakery and dessert shop, to create an exclusive joint dessert collection. The collection incorporates local seasonal ingredients from Taiwan. It includes the summer dessert "Promenade", featuring a passion fruit mousse made from Taiwan's renowned passion fruits and paired with chocolate cake. The autumn dessert "Chestnut Mont Blanc" was introduced, combining Taiwan's classic chestnuts with traditional cocoa sable for a crispy texture and a delightful finish. It is a must-try dessert that brings a sense of joy and happiness as the autumn transitions into winter.

2. In December 2022, CAL collaborated with Yang Ming Spring Restaurant to introduce the "Air Travelers Vegetarian Meal," a Michelin Green Star meal option. Passengers traveling from Taiwan can exclusively pre-order and savor these meals, including Western and Chinese-style vegetarian options (VOML). Yang Ming Spring Restaurant has been promoting vegetarian dining for years, aiming to reduce environmental impact and food waste, achieving a sustainable and eco-friendly low-carbon vegetarian cuisine.

3. Starting from January 15, 2023, China Airlines has partnership with TOUTOUAN Taipei, which is Kurochaya Restaurant Group from Japan. The collaboration focuses on utilizing local seasonal ingredients from Taiwan and incorporating subtle elements from the surrounding natural environment into the cuisine. By combining the innate simplicity and naturalness of the ingredients with highly refined cooking techniques, they have created an exquisite Kaiseki dining experience exclusively offered by China Airlines, showcasing the harmony between nature and culture.



China Airlines continues to collaborate with Le Ruban Pâtisserie, incorporating local elements and using fresh seasonal ingredients to present distinct seasonal flavors that meet the expectations of all passengers.



In partnership with Yang Ming Spring Restaurant, CAL offers the "Air Traveler Vegetarian Meal," a Michelin Green Star meal option that supports local ingredients and emphasizes careful selection. This service can be exclusively pre-ordered through an online platform and includes Chinese-style vegetarian options (VOML) to reduce food waste.



CAL and Toutouan Taipei of the Kurochaya Restaurant Group from Japan jointly launched meals with vast quantities of local seasonal ingredients. They include a starter with the Taiwanese delicacy mullet on Magatama tofu and duck from Pingtung. The carrots, chestnut pumpkins, shiitake mushrooms, winter bamboo shoots, sweet wild ginger flowers, taro, red guavas, brown sugar, and purple yam in the nimono are all produced in Taiwan. We aim to contribute to the sustainable operation of Taiwan's agricultural and restaurant business.