

Green and Safe

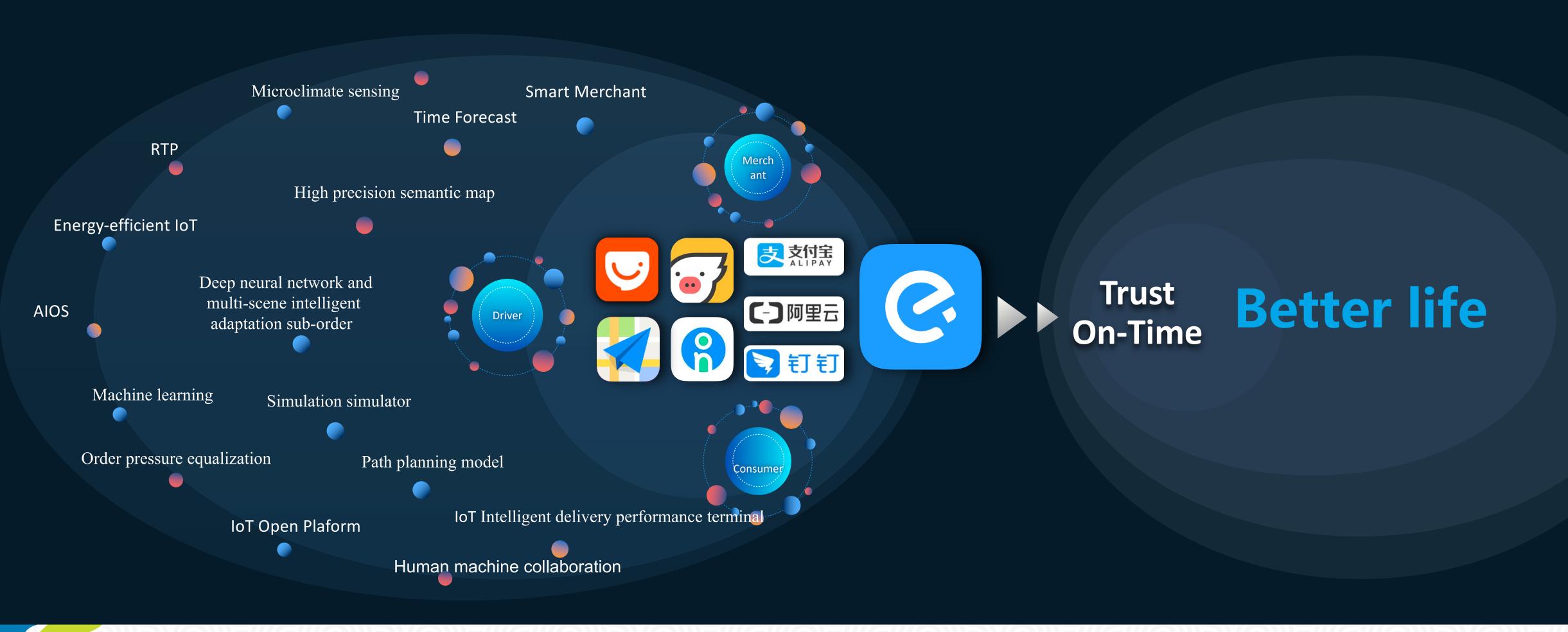
Practices of Ele.me in Food Supply Chain Management

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contact the authors directly should you have queries.



Ele.me Instant E-Commerce, Create a Better Life

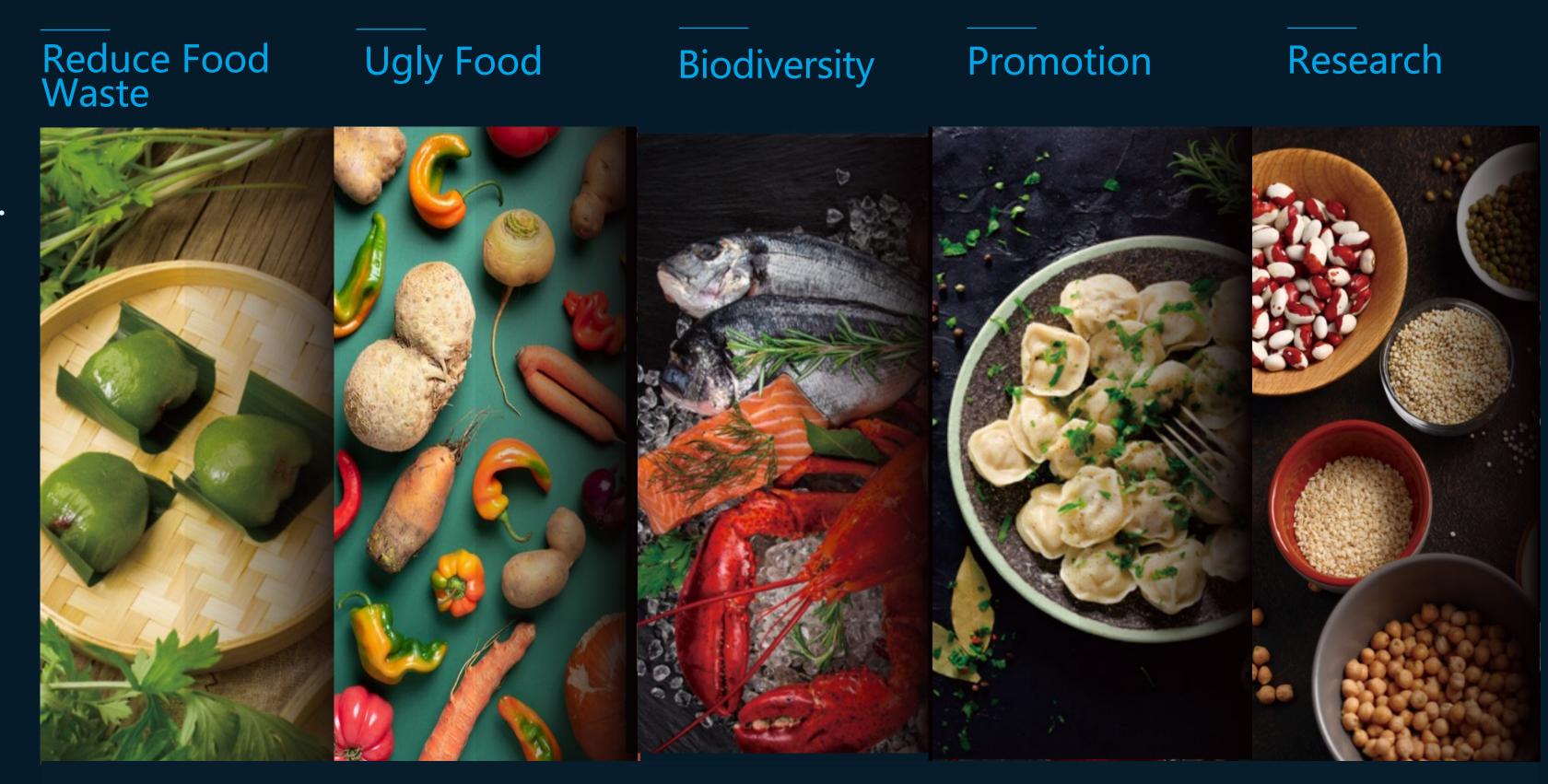






Green Practices

Ele.me focuses on reducing food waste and protecting biodiversity.





Green Practices I: Ordering Tips and Small Portioned Meal

- Ordering tips and reminder are showed
- Millions restaurants joined small portioned meal program
- 15 million single sets sold in 2023











Green Practices II: Cut Fruits-Make Full Use of Ugly Food

- Supply chain innovation through industry alliance and standard setting
- Sales doubled year on year
- More than 10 thousand merchants joined









Green Practices III: Protecting Biodiversity

- Joined the fishing ban on Yangtze
 River, the ban on eating wild animals
- Actively participated in COP 15



Participated in COP15



Protection the Yangtze River



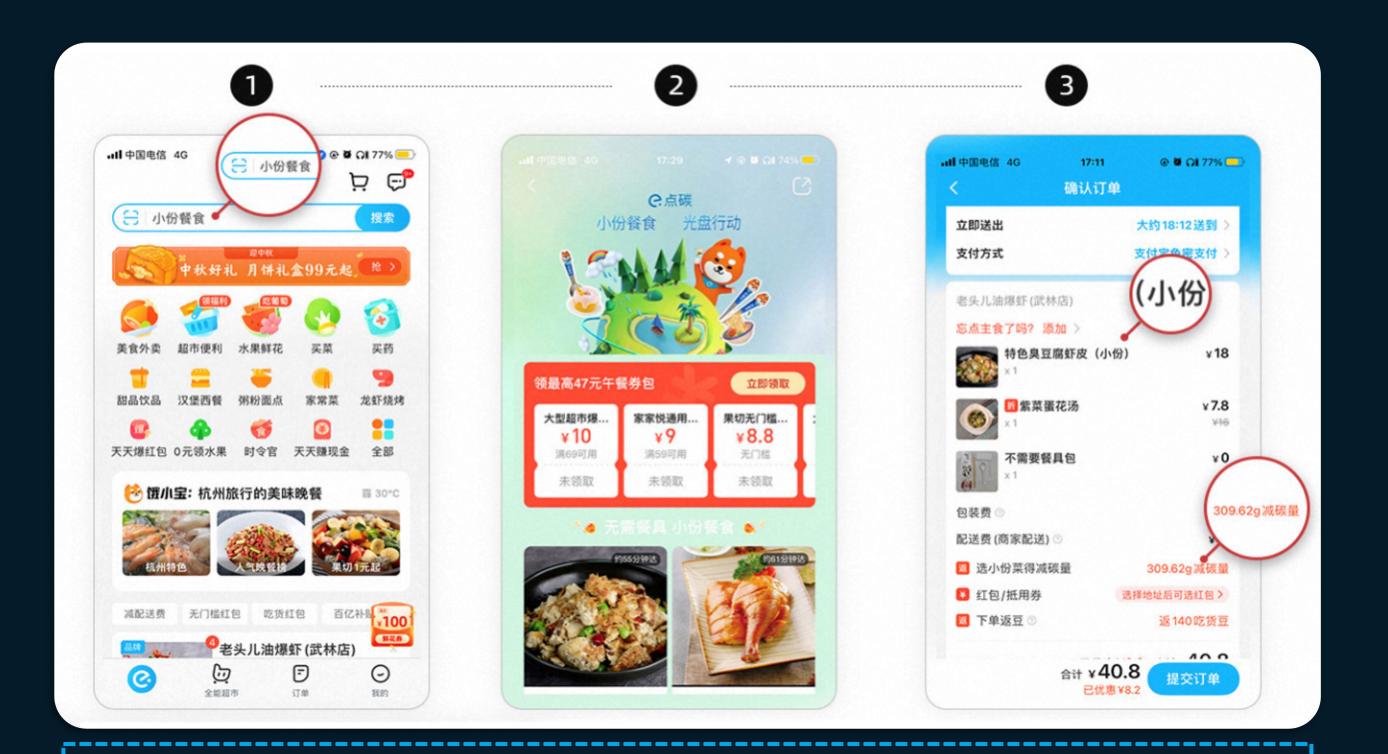




Green Practices IV: Promotion and Consumer Engagement



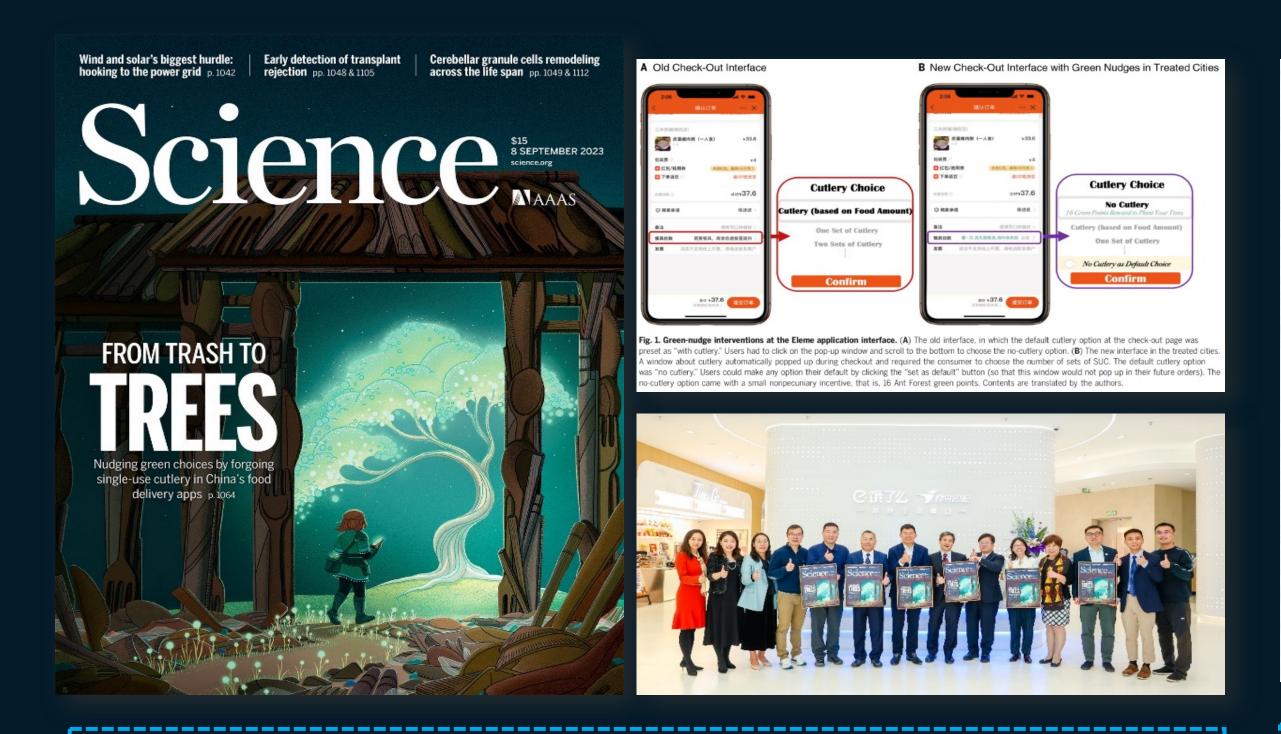
800 thousand merchants joined our philanthropic program to donate more than 20 thousand meals to children in need.



More than 70 million users have joined our low-carbon journey and more than 800 thousand merchants offering small-portioned meals.



Green Practices V: Collaboration on Research





International Research: collaboration with ADB on Science Paper

Domestic Research: collaboration with China Academy of Agricultural Sciences and industry associations on research report and standards





Food Safety Practices

Ele.me focuses on technological innovation, management mechanism and shared governance.

Technological Innovation



Management Mechanism



Shared Governance





Food Safety Practices I: Digitalization Drives Innovation



Trustworthy Ordering- Small Blue Heart

Using big data to set standards and multinational assessment indicators for top-notch stores, so customers can find them easily.

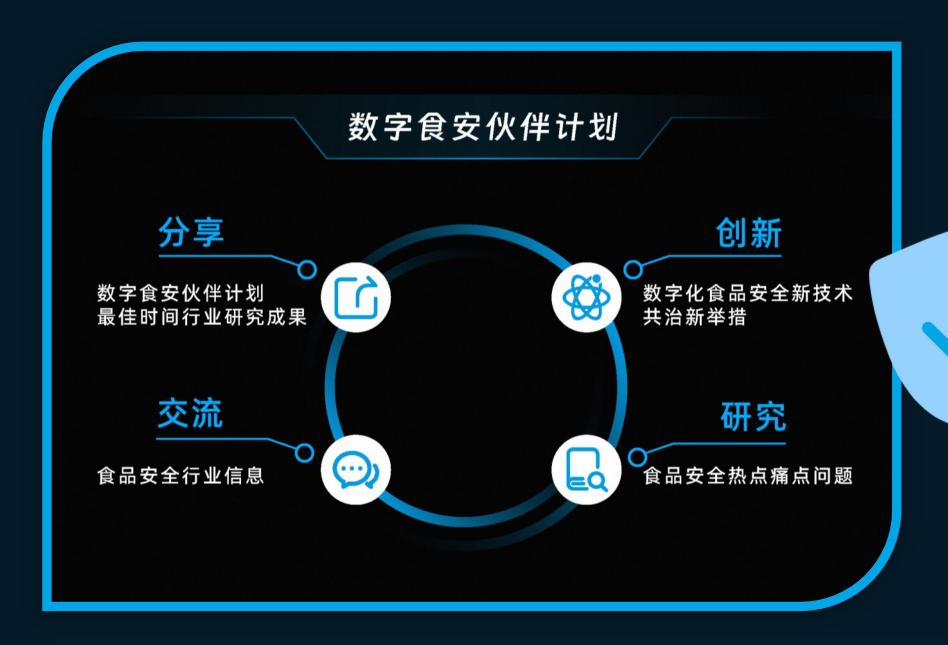


Trustworthy Ordering- Star Food Rating

Rating meals based on ingredients, nutrition value, taste experience, freshness and so on. These qualitive and quantitative assessment are helpful for the quality development of food supply chain.

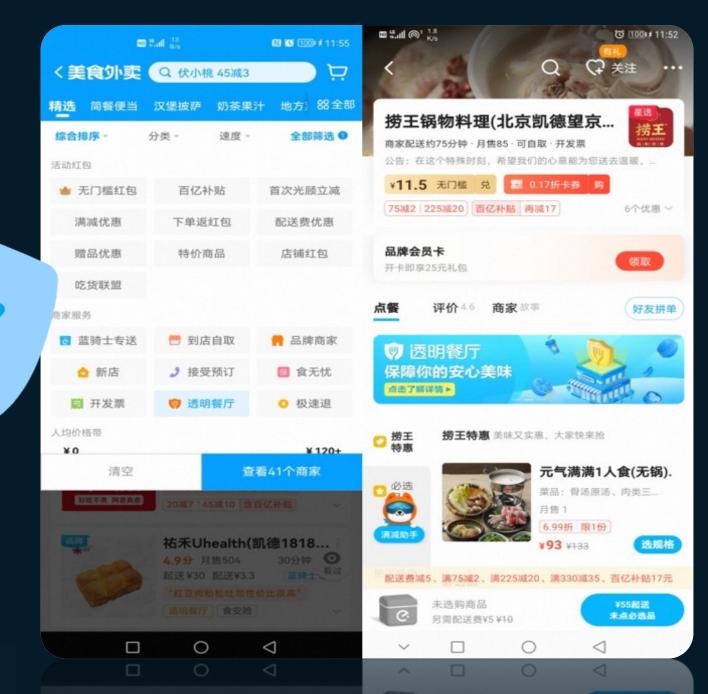


Food Safety Practices II: Optimization of Management Mechanism



Trustworthy Digital Food Safety Partner Program

Helping merchants establish digital food safety monitoring and response capabilities, risk identification and assessment capability. The platform can provide risk interventions and targeted training to help merchants improve efficiency and reduce costs.



Ele.me incorporated food safety scores affecting search rating and other commercial opportunities, which can both constrain and incentivize merchants to improve service quality.



Food Safety Practices III: Promotion of Shared Governance



Trustworthy Ordering- Top List

consolidating users' subjective feelings into objective food safety standards by incorporating extensive real feedback data from consumers. This approach also encourages healthy competition among merchants in terms of quality.

"E-Food Worry Free" and "Food Safety Data Sharing and Governance Platforms"

Assisting industry authorities in establishing a more efficient supervision and evaluation process, as well as a swift and agile law enforcement and rights protection system.



