



Health & Nutrition

CENTEL promotes holistic well-being across its hotel and food businesses by expanding healthy menu offerings, advancing nutrition-focused innovation, and supporting sustainable food sourcing. Led by the Food Innovation Team and Delicious Lab, the food business develops healthier recipes with reduced sugar, sodium, and trans fats, while incorporating plant-based and nutrient-rich ingredients. Currently, healthy menu options account for 3% of total menu offerings within the food business. In addition, the company aims for every food brand to offer at least one healthy menu option. Within the hotel business, healthy menu options represent 40% of all menu offerings. Furthermore, 25 hotels have established on-site vegetable and herb gardens, reflecting a 14% increase from the previous year. These initiatives reinforce CENTEL's commitment to consumer well-being, sustainable food practices, and responsible consumption.



★ 2025 Performance