

A JOURNEY WITH PURPOSE



In the words of our parent company Griffith Foods, sustainability means blending care and creativity to nourish the world. It's essential that we help our partners meet the evolving needs and desires of consumers in ways that respect and sustain the planet and our community.

ASKING THE RIGHT QUESTIONS, EVEN IF WE DON'T ALWAYS KNOW THE ANSWERS

How can we develop nutritious and delicious new products? How can we achieve more responsible sourcing methods? How can we work towards diversity, inclusion and economic opportunity? What steps can we take to minimize waste and manage resources to support climate restoration?

Sustainability is deeply embedded within our organization, driving every decision we make. Our overarching goal is to contribute to the sustainable future of food, using our power for purpose and our global value chain to drive significant change at scale.

OUR SUSTAINABILITY VISION AND ROADMAP

PILLARS OF SUSTAINABILITY

Our 2030 goals fall under four main pillars, which serve as a roadmap for our global organization. Each goal is supported by action plans and measurable objectives to drive positive change.



HEALTH & NUTRITION

With the goal of being a nutritious and delicious product development partner, we continuously review our portfolio and marketplace needs to develop foods that are healthy for consumers and for the planet.



How we're doing it:

- Focus on increasing positive nutrition, while reducing or eliminating ingredients that consumers are looking to avoid
- More than 90% of our sales are driven by products that align with our nutrition objectives

WELL-BEING & FULFILLMENT

We have pledged to advance diversity and inclusion within the workplace, across all levels of our structure. And we align with organizations that have established global standards to ensure the respect of human rights.



How we're doing it:

- Personalized development opportunities and career/skills training, such as our Purpose Journey Accelerator program
- Employee Resource Groups (ERGs) to support diversity, inclusion, belonging and equity
- Providing resources for the holistic physical, mental and financial health of our employees

SUSTAINABLE SOURCING

Our commitment to responsible sourcing centers on strengthening our partnerships with like-minded suppliers. Scalable sustainable agriculture and eco-friendly packaging innovation will drive this effort.



How we're doing it:

- Griffith Foods Sustainably Sourced (GSS) program ensures high-quality raw materials received from trusted partners; farmers secure higher yields and community assistance; and sustainable agricultural practices yield environmental benefits
- 100% of our seafood bases use only sustainably sourced seafood, from suppliers certified according to international best practice guidelines
- Nearly 70% of our suppliers have achieved "bronze" or higher recognition by EcoVadis

CLIMATE ACTION & ENVIRONMENTAL MANAGEMENT

From in-office recycling and composting to reducing food waste, we're taking steps to be more mindful of the resources we consume. We're also improving our use of raw materials and energy in our manufacturing facilities.



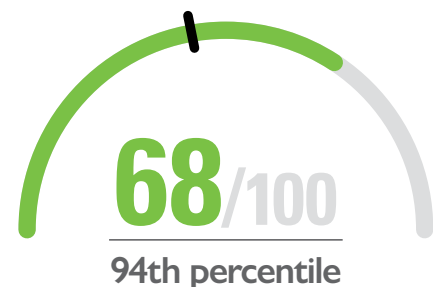
How we're doing it:

- Reducing or recycling water for our cook room kettle and chill bath systems, with water meters to track ongoing impact
- Monetizing food waste through recipes created in our culinary center, while developing a scalable program module that can be rolled out across business units
- Assessing alternatives to electricity, for more renewable energy sources with lower carbon emissions

Custom Culinary® EcoVadis Scorecard: 2021 Gold Rating

OVERALL SCORE

We work closely with our suppliers through targets established by EcoVadis, a globally recognized assessment of sustainability performance. We are pleased with our results to date and continue to challenge ourselves to improve both environmental and social business practices.



● = Insufficient ● = Partial ● = Good ● = Advanced ● = Outstanding — = Average industry score

CREATING A FRAMEWORK FOR THE FUTURE

At Custom Culinary®, we believe that by engaging with our customers through a lens of sustainability, we will uncover opportunities for thinking and acting differently. The work is ongoing, and the reward is beyond measure.

“At Griffith Foods, caring for our employees and communities, driving responsible environmental action and ensuring the long-term success of our organization is more than a project or an initiative... it is a way of life.”

Our ambition is that all of our business decisions are made through the filter of sustainability, to make a positive long-term impact for our business and the world.”

— Brian Griffith



100% of our seafood bases use only sustainably sourced seafood.

Learn more about the [Griffith Foods 2030 Sustainability Plan](#)



At Custom Culinary® we're dedicated to providing exceptional bases, sauces and gravies to enhance any menu and every daypart. Our flavor-forward solutions are rooted in culinary expertise and a thoughtful, innovative approach to product development, centered on clean, simple and wholesome ingredients. We bring profitable trends to life with items that meet your needs, delight your customers and exceed your expectations. **Learn how we can help you Be True To The Food® by visiting CUSTOMCULINARY.COM.**

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