



Ventura Foods
2021 Corporate Social Responsibility Report

CEO Message to Our Stakeholders

Over the last year, Ventura Foods, along with our employees, customers, and communities, navigated a series of challenges never before experienced, including the COVID-19 pandemic, conversations about racial equality, and winter storms Uri and Viola that upended the State of Texas' crucial services infrastructure. Each of these circumstances provided us an opportunity to demonstrate leadership in the communities where we operate, live our values, and make a difference while never losing focus on our mission to delight our customers.

When the pandemic began, and food manufacturing was declared a critical infrastructure industry, we immediately adjusted safety protocols to keep people safe and production lines flowing. In April 2020, following stay-at-home orders that halted dine-in restaurant operations across North America, we faced steep volume declines that required us to furlough employees for the first time in our company's history. We proudly guaranteed frontline pay and benefits for those employees furloughed in April and quickly returned them to work as production demand increased.

To support our customers, we introduced the **ReThink, ReStart, ReRestaurant** initiative that provided tools and resources to help restaurant operators adapt to the changing out-of-home dining landscape and to enable them to better compete in today's COVID-19 world.

When our employees' hearts were collectively broken, as they were following the murder of George Floyd, our executive leaders held listening sessions about the importance of Diversity and Inclusion in our workforce. We followed up those sessions by developing and committing to a long-term Diversity and Inclusion plan that focuses on education, commitment, and connection.

After winter storms Uri and Viola, we deeply engaged in our communities by distributing water and support services to our Texas-based employees and contributing to the American Red Cross, which provided food and shelter to our neighbors in need.



It is a privilege to lead Ventura Foods, and I am honored to present this year's Corporate Social Responsibility Report. Guided by our values of Integrity, Customer Focus, Teamwork, and Personal Ownership, in this report you will learn more about the many ways we proudly cared for our employees, customers, and communities when they needed it the most.

Sincerely,

CHRIS FURMAN, President and CEO

2021 CSR Report Highlights

At Ventura Foods we strive every day to make better products, support our people and help care for our planet. We are pleased to share highlights from our 2021 CSR Report.

OUR PRODUCTS

Ventura Foods' products fuel our customers' passion for great-tasting food in the foodservice and retail sectors. We are dedicated to innovating and producing dressings, sauces, mayonnaises, butter-blends, shortenings, and oils safely and responsibly.

90%+ 

of our operations employees completed 100% of the food safety foundational training program

Joined the How2Recycle

consumer packaging labelling program



ReThink, ReStart, ReRestaurant

initiative to support restaurant owners as businesses reopened

OUR PEOPLE

Ventura Foods is one of the largest employers in some of the greatest small towns in our country. We are committed to investing in our people and our communities because they invest in us. Our people are the heart and soul of our company.



55%

reduction in employee injuries over the past three years

42,300+

hours of employee training completed



\$1.6 mil

in cash and in-kind product donations to support those most in need



OUR PLANET

Doing our part to protect our planet for future generations is one of the three strategic pillars of Ventura Foods' CSR approach. We are continuously working to identify and implement practices to reduce the use of precious resources such as water and energy and reduce the waste we generate.



556,341

gallons of used cooking oil recovered and converted to biofuel
= carbon reduction of more than 9 million pounds

63,000

kilowatt-hours per year saved at our Saginaw, TX facility with a major LED light conversion project



400,000

gallons of water saved annually at our Waukesha, WI facility with a boiler enhancement project



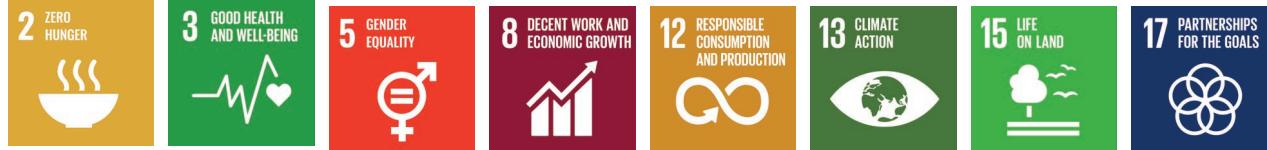
About This Report

Ventura Foods' 2021 Corporate Social Responsibility (CSR) Report covers activities from April 1, 2020, to March 31, 2021, the company's 2021 fiscal year (FY21). This is Ventura Foods' sixth annual CSR Report. The report describes our commitments, programs, and performance across a broad range of issues that are material to our business. We intend to continue to publish a report annually to provide information on our efforts to address our CSR strategy.

A Certified Internal Auditor from our Internal Auditing team reviewed and guaranteed the accuracy of the information presented in this report.

Our CSR Strategy and Governance

Ventura Foods' CSR strategy, with the input of stakeholders, is built around the three pillars of Products, People, and Planet. The United Nations' [Sustainable Development Goals \(SDGs\)](#) provide clear guidelines and targets for countries and governments, although industry has a vital role to play in helping achieve these goals. Our CSR work supports the following SDGs:



Every employee at Ventura Foods contributes in some way to our CSR efforts; however, the governance around this strategy demonstrates our company's commitments at the highest levels. Ventura Foods' president/CEO and his executive leadership team are accountable for delivering on our CSR strategy. The CSR Committee comprises senior leaders and has direct oversight responsibility for the strategies, goals, objectives, and activities discussed in this report. The Corporate Responsibility Committee of our Board of Directors is comprised of representatives from our owners—CHS Inc. and Mitsui & Co.—and meets quarterly to review ethics, compliance, and CSR initiatives.

Our Values at Work

We believe that Ventura Foods' values of integrity, customer focus, teamwork, and personal ownership are key to our success. By doing what we say we'll do, putting our customers' interests first, realizing that we can accomplish more as a team than as individuals, and taking personal responsibility for our company's success, we continue to grow as an organization and as individuals.

This growth is shaped by the Ventura Edge. It's what makes us special and guides our business approach and decision-making as we serve our customers. The Ventura Edge articulates our mission to help our customers delight their customers. It outlines our company's values and identifies our core capabilities.

We put the philosophy of the Ventura Edge into practice in our [Employee Code of Conduct](#). The code states that we will comply with all local laws and regulations. It also outlines our commitments to upholding product quality and safety, maintaining a safe and healthy work environment, avoiding conflicts of interest, and being good stewards to our planet. All Ventura Foods employees are trained on and agree to uphold the code.

Products

Ventura Foods' products fuel our customers' passion for great-tasting food in the foodservice and retail sectors. No one keeps ahead of trends and develops products that deliver upon them like we do. We are dedicated to innovating and producing dressings, sauces, mayonnaises, butter-blends, shortenings, and oils safely and responsibly.



In This Section

[Food Safety](#) | [Responsible Sourcing](#) | [Food Solutions](#)

Our Culture of Food Safety

Food safety is a top priority for our company and at the core of our culture. From selecting the best supplier partners to meeting or exceeding our customers' requirements, food safety is core to everything we do. We work every day to make this commitment a central part of our culture.

Food safety starts with our operations. All 12 of our U.S. production facilities have achieved a Safe Quality Food (SQF) Level 2 certification and are Global Safety Initiative (GFSI) certified.

Food Safety Training

In FY21, we found new and creative ways to deliver online and small group socially distanced trainings during the COVID-19 pandemic. Our food safety foundational training program is critical to our business. The completion of more than 20,500 hours of food-safety related training by our operations employees helped to further entrench our culture of food safety.

FY21 Key Initiatives

- Audits and Mock Recalls:** We continued to conduct customer and regulatory audits using virtual tools while maintaining the integrity and rigor of in-person audits. Each year we commit to conducting at least one mock recall to challenge our recall program and team to identify and address areas of continuous improvement. As a result of the FY21 event, we enhanced data capture

and reporting templates and refined the order of tasks and ownership. We also upgraded several manual reports to automatically populate with the goal of eliminating human-data entry errors.



- RedZone Compliance:** We made significant progress activating the RedZone Compliance Module across our U.S. manufacturing plants. The program, which uses easy-to-deploy social technology combined with coaching, resulted in immediate positive results, including significant paper reduction on the plant floors as forms were automated onto iPads, improved Right First Time production metrics, and decreased product holds. The integration of RedZone also moved quality checks previously conducted in the food quality and safety zone to the production floor due to the integration of mobile technology, improved communication between the quality team and operators, and improved food safety outcomes for allergens and labeling.



Food Safety and Quality Mission Statement

Our mission is to develop, document, and maintain a comprehensive food safety and quality management system that strengthens our manufacturing capabilities to produce safe, quality food that delights our customers' customer.

Responsible Sourcing

Sustainability is a journey, and we continue to focus on improving the ethical, social, and environmental impacts of our ingredients and the materials we source directly. As a leading producer of edible oils and related food products, Ventura Foods is committed to ensuring a sustainable palm oil supply.

Sustainable Palm Oil

Since 2010, Ventura Foods has been a member of the [Roundtable on Sustainable Palm Oil](#) (RSPO), a global non-profit that unites stakeholders to develop and implement global standards for sustainable palm oil. We are also members of the [North American Sustainable Palm Oil Network](#), whose mission is to increase the use of Certified Sustainable Palm Oil (CSPO) in the region.

We are proud to report that we are on track to achieve our time-bound, phased commitment to sourcing 100 percent CSPO from physical supply chains in our owned brands by the end of FY22.

- By the end of FY21, we increased the conversion to CSPO mass balance palm oil from 50 to 75 percent in our owned brands. RSPO credits cover the remaining 25 percent
- By the end of FY22, 100 percent of our owned brands will use 100 percent CSPO from physical sources

Moreover, we remain committed to facilitating the uptake of RSPO-certified sustainable palm oil throughout our supply chain and supporting our customers who share our commitment to CSPO.

It is important to uphold our RSPO member obligations and work with suppliers that share our values. We remain committed to:

- No deforestation of environmentally sensitive high conservation value (HCV) lands or high carbon stock (HCS) areas
- No development on environmentally important peatlands that absorb carbon that would otherwise make its way into the atmosphere
- Protecting the rights of workers, indigenous peoples, and local communities
- Inclusion of smallholders and small farms that often support entire families in the developing countries where palm oil is cultivated

Our Suppliers

As we assess and address our sourcing needs, it is more important than ever that we have the right partners across our supply chain. We take the following steps to ensure our supplier partners share and agree to our environmental, social, and ethical expectations:

- Conduct robust compliance checks for suppliers of ingredients to identify those that require mitigation steps or additional support
- Conduct supplier verification and monitoring using NAVEX Global's third party due diligence and compliance program across our entire supply chain



Innovating to Support Our Customers and Communities

Ventura Foods has long been recognized across the industry as a nimble, innovative, "can-do" partner that delivers delicious food and menu solutions. However, innovation extends beyond products, and never was that truer than in 2020, when the COVID-19 pandemic forced restaurants across the country to shut down, operate in a limited capacity, or cater exclusively to off-premises traffic. Restaurant operators had to adapt to the new operating environment quickly.

In FY21, we put our innovative thinking and actions to work, creating the **ReThink, ReStart, ReRestaurant** initiative to support restaurant owners as they reopened their doors under conditions that were anything but business as usual.

ReRestaurant includes a suite of more than 20 tools and resources that address new risk management practices, employee and customer safety tips, cost-saving pantry essentials, flavor and menu innovations, and creative take-out and delivery solutions. These free resources are available [online](#) to any operator, not just Ventura Foods' customers.

We also partnered with the U.S. soy farmers to provide free cooking oil to small restaurant owners to help them **ReStart**. In partnership with U.S. Soy, our team supported operators

across the country with deliveries of free cases of frying oil to help alleviate that cost and do our small part to help restaurants get back up and running. At Ventura Foods, we are proud to support the entire restaurant industry and communities across the U.S.

New Product Innovation Pipeline

Ventura Foods leveraged its insights, culinary, and research and development teams' expertise to create an unprecedented pipeline of new product solutions. Leveraging the latest consumer trends, the cross-functional innovation team developed 25 new dressing, dip, and sauce products to help provide new and exciting solutions for retail and foodservice customers and consumers. The items began launching in FY21 and will continue through FY22.



"Thank you, for the FREE Mel Fry shortening that was delivered today! We are a loyal and forever Mel Fry oil customer for supporting us during these Pandemic hard times. Thank you!!"

Restaurant Operator & Owner

St. Louis, MO

In addition, the team has created more than 100 new product concepts, demonstrating our ongoing commitment to the innovation pipeline and our customers.

How2Recycle

Our journey to reduce waste (see page 15) is end-to-end and includes our retail packaging that consumers take home. In

FY21, we joined the How2Recycle program and implemented this standardized labeling system across our Marie's Refrigerated

Salad Dressing and Sunglow European Style Butter Blend retail products. The How2Recycle logo clearly communicates recycling instructions to consumers. We were proud to join our retail partners and other brands in doing our part to help improve the reliability, completeness, and transparency of recyclability for our products.



Our People

Ventura Foods is one of the largest employers in some of the greatest small towns in our country. We are committed to investing in our people and our communities because they invest in us. Our people are the heart and soul of our company.



In This Section

[People Safety](#) | [Health & Wellness](#) | [Diversity & Inclusion](#) | [Learning & Development](#) | [Giving](#)

Investing in Our People & Communities

Our Culture of People Safety

Our people are at the heart of what we do, and the safety of our employees underpins everything we do. Ventura Foods protects our employees by fostering a safety culture, cultivating safe work environments, and strengthening our safety practices through continuous improvement, learning, and innovation.

We strive to prevent all workplace injuries and aim for a zero-injury workplace. Our long-term company-wide goal is top quartile performance in our industry. We are proud of our FY21 safety achievements in a year when COVID-19 required us to rethink how we trained, worked, and operated. We have reduced injuries by 55 percent over the past three years and 20 percent against our internal goals.

A key initiative in FY21 was the implementation of VelocityEHS, a web-based program that has created significant efficiencies in our ability to track injuries and use data to drive our safety programs. The program delivers instant communication around incidents, investigations, corrective action plans, and resolutions. This system provides us with best-in-class capabilities and further supports our culture of health and safety.

To continue reducing employee injuries and illnesses, in FY22 we will launch a new safety initiative focused on leading safety indicators: visible leadership opportunities, safety contacts, near misses, and safety suggestions. Leading indicators will allow us to focus less on managing injuries and instead will enable us to prevent them before they occur.

COVID-19 Response

In response to the COVID-19 pandemic, Ventura Foods took early and aggressive steps to keep our employees, their families, and our communities safe. Our headquarter employees and most of our non-frontline manufacturing facility employees began working remotely. Our manufacturing facilities quickly incorporated new COVID-19 safety practices into their work. More than 3,000 frontline essential workers received online or socially distanced training that included temperature taking at home and in the workplace, fact-based education on COVID-19 transmission, and safety protocol reinforcement.

Employee Health and Wellness

In FY21, Ventura Foods launched a wellness program to give our employees and families the tools and resources to live happier, healthier lives. The program also encourages enrolled health benefits members with high-risk, chronic health conditions to engage in early detection and prevention activities. By March 31, 2021, which marked the end of FY21, just over 35 percent of Ventura Foods eligible employees and their partners had completed their biometric screening. With two months left in the open screening period, our results exceeded the industry standard for corporate wellness programs. Most importantly, employees and families began using their results to build wellness plans with their doctors.

1.52

1.31

0.75

4

RIIR

DART

LTIR

Injury-free plants

Recordable Injury and Illness Rate

Days Away Restricted or Transferred

Lost Time Injury Rate



Diversity & Inclusion

Sharpening Our Edge Through Diversity and Inclusion at Ventura Foods

As a global food company at the forefront of consumer trends, it is essential that our business reflect a wide variety of experiences, perspectives, and approaches.

Our commitment to a diverse and inclusive environment in which all employees are treated with respect is evident in our company culture and values. We believe that fostering an environment of inclusion and a focus on diversity across our organization is vital to attracting top talent, driving innovation, and meeting the high expectations of our customers in a rapidly evolving global marketplace.

In FY21, we examined our current programs, processes, and partnerships to identify gaps and areas of opportunity to further build a

diverse and inclusive workplace for all our employees. In response to this work, we took several immediate steps including developing a D&I long-range plan, and strengthening our college recruitment approach and talent interview process.

Attracting, Developing, and Retaining Top Talent

In FY21, Ventura Foods launched EXCEED, a yearlong rotational development program that provides an external channel to expand our talent pipeline with top college graduates. The program provides cultural, technical, and leadership development to develop and grow emerging leaders.

For our initial class, we participated in 20 recruiting events at nine colleges and universities across the U.S. and engaged with more than 580 students. From a highly

competitive candidate pool, five exceptional new college graduates (B.S. or M.S.) were offered and accepted spots in our inaugural EXCEED class. The EXCEED associates hold degrees in industrial engineering or business information system and were placed in one of our three largest manufacturing plants. Customized to Ventura Foods' needs and culture, EXCEED balances structured learning and individual development. The training program is ultimately designed to place these diverse, talented candidates at a supervisor level within our operations. The first class will complete the program in FY22.

Celebrating Our Employees

In a year that brought many challenges, we are proud that our employees and teams took the time to celebrate each other and our communities.

Celebrating Juneteenth

On Friday, June 19, our Birmingham, AL team took time to celebrate Juneteenth, also known as Freedom Day, Jubilee Day, Liberation Day, and Emancipation Day. They celebrated this important day in history while thanking the employee team for their continued, outstanding work. The teams celebrated during all three shifts with boxed lunches and amazing fellowship.

Honoring Our Veterans

In November, many of our plants honored their veteran employees. Sixteen veterans were honored at the Opelousas plant with a special Veterans' Day luncheon. The vets swapped stories and shared thoughts about what they felt was the most rewarding part of serving in the military. Our Albert Lea, MN plant honored their veteran employees by posting their names to boards in the plant and giving each a small gift in appreciation of their service.

We are proud of and grateful for our veteran employees and their service to our country.

In FY21, our employees completed more than

41,820

hours of Functional Excellence training including 773 hours of training observation.

Learning and Development

Ventura Foods is a leader-led organization committed to engaging, developing, and inspiring every employee to achieve continuous personal and professional growth through individual development, leadership effectiveness, and functional excellence. We believe in setting our people up for success.

Like many other companies, we had to rethink how we delivered some of our training programs due to the pandemic. Our L&D team is best in class and created new and innovative ways to deliver our L&D agenda safely and effectively to all employees, from our frontlines to those who were working from home.

Our employee training program encompasses two key platforms—Functional Excellence and Leadership Effectiveness. In FY21, our employees completed more than 42,300 total hours of training.

Functional Excellence Training

We have set a high bar for our training goals and strive for 90 percent or more of our employees to complete 100 percent of the required training modules. In FY21, 97 percent of employees completed all of the training program modules, which exceeds our goal and the industry average of 85 percent.

Leadership Effectiveness Training

Our operations leaders completed 577.5 hours of Learn and Lead: Frontline Leader Program Training. In addition to our core Operation L&D programs, our Commercial L&D team delivered 142 hours of training to employees

that supported the rollout of our new Edge Selling Cycle program and 260 users for the VelocityEHS software implementation.



20,503

Hours of Food Safety Core Compliance and FSMA Training

41,007 30-minute courses facilitated online in monthly scheduled sessions.



15,333

Hours of Workplace Safety Training

30,665 30-minute courses facilitated online in monthly scheduled sessions.



4,750

Hours of TPC Online Mechanics Training Program

475 10-hour sessions facilitated as an online course for employees enrolled in quarterly learning plans.



462

Hours of GEMBA Academy School of Lean and 6 Sigma

3.5-hour sessions facilitated as an online course for employees enrolled in quarterly learning plans.

Giving to Our Communities

Ventura Foods' company-wide giving program ties closely to our company's core values of integrity, personal ownership, and teamwork, our corporate strategy, and our role in the larger food system. Our goal is to help Edge Out Hunger in the communities where we operate.

In FY21, through our corporate strategic partners and hyper-local non-profit organizations based in the areas where we operate, Ventura Foods donated more than \$1.6 million in cash and in-kind product donations to support those organizations most in need, particularly in light of the COVID-19 pandemic.

Fighting Hunger in the Communities Where We Operate

In FY21, we proudly donated more than \$75,000 to 18 organizations that serve each of the U.S. communities where we operate.

Together, We Can Help Build Stronger Communities

From our headquarters in Brea, CA, to our facilities across the United States, our employees are engaged in their communities, generously donating their time and talent to support their neighbors most in need. Some highlights from FY21:

Our **HQ employees in Brea, CA**, participated in the OneOC (Orange County) Community Cup Charity Challenge to benefit

two organizations: South County Outreach and Family Assistance Ministries.

During the two-week challenge, the Brea team gave 102 hours to help sort 28,000 pounds of food for pantries and family food boxes, provided more than 1,000 pounds of peanut butter and rice, and donated \$9,200 to help purchase 2,350 pounds of food. The Brea team stepped up to help fill the critical voids experienced by both organizations due to the COVID-19 pandemic.

Each year, in conjunction with Employee Appreciation Week, the **St. Joseph, MO facility** hosts a food drive to benefit Second Harvest Community Food Bank, which serves 19 counties in Missouri and Kansas. The St. Joseph team was proud to donate a truckload of non-perishable food items to Second Harvest this year, demonstrating how much they care for the well-being of their fellow community members.

The **Ventura Foods Portland, OR facility** celebrated Thanksgiving by collecting 220 pounds of non-perishable food items for Sunshine Division, a local organization that partners with the Portland Police Bureau to provide food assistance for families and individuals.

For the second consecutive November, a team from the **Fort Worth, TX Customer Solutions Center** supported the Visiting

Nurse Association (VNA) of Texas's "The Power of Pie" program. Our corporate chefs and R&D and customer solution center teams donated their culinary talent and personal time to bake pecan and pumpkin pies from scratch to support the VNA's Meals on Wheels and Hospice Care programs.

Disaster Relief

In FY21, we donated nearly \$10,000 to help fund the Red Cross's critical work, which included distributing food and water to those impacted by the hurricanes that left a path of devastation in the gulf coast regions, wildfires that ravaged the Western United States, and winter storms that paralyzed parts of the south and southwest. We have operations in each of the impacted regions, which meant the disasters touched the lives of many of our employees and their families. Ventura Foods is proud to partner with and financially support the American Red Cross in its efforts to help people recover from natural disasters in the communities where Ventura Foods operates and around the world.



Planet

Doing our part to protect our planet for future generations is one of the three strategic pillars of Ventura Foods' CSR approach. This means that, across our entire organization, we are continuously working to identify and implement practices to reduce the use of precious resources such as water and energy and reduce the waste we generate.



In This Section

[Reducing Energy](#) | [Reducing Water](#) | [Reducing Waste](#)

Planet

Driving Environmental Change Locally

At Ventura Foods, we are working to drive sustainable practices through all aspects of our operations. Because water, energy, and waste issues are locally driven, they require facility- and community-specific solutions. In FY21, each of our 12 U.S. production facilities developed a site-specific plan that identified opportunities and set goals to reduce one or more of their environmental impacts. These Sustainability Gap Closure Plans include annual initiatives to reduce water and energy (electric and gas) usage as well as waste sent to landfills. Progress against the initiatives is reviewed during quarterly meetings with operations team leaders to ensure accountability.



Reducing Water Usage

Ventura Foods' operations continue to reduce their dependence on local municipal water systems. In FY21, our facilities took a number of steps to reduce water usage:

- Placed electronic sensors on production line wash tunnels to eliminate constantly running water
- Purchased portable Clean-In-Place (CIP) skids
- Installed flow management devices to ensure consistent water supply, eliminate loss through overpressure, and use meters to collect data on water usage to help identify gaps and areas of opportunity for withdrawal reductions

- Reduced sanitation water usage across our facilities by implementing the Charm ATP unit, which uses Bluetooth to report results instantly to a database that calculates percent Right First Time (RFT) sanitation, helping to identify challenging pieces of equipment to clean and detect how often a line does not need re-cleaning based on immediate test results
- Enhanced a boiler on non-production days, taking average water use from 3,412 to 2,037 gallons per day (an annual water savings of over 400,000 gallons)
- Eliminated cooling water pumps where they were not necessary, reducing water usage by over 170,000 gallons annually



Reducing Energy Usage

In FY21, Ventura Foods facilities reduced energy use in multiple ways:

- Our Saginaw, TX facility undertook a major LED light conversion project. Eighty-one fluorescent and incandescent units were replaced with LED units, saving more than 63,000 kilowatt-hours per year
- Our Ontario, CA plant reduced electricity usage by implementing equipment shut down procedures and identifying and correcting air leaks early
- Our Opelousas, LA facility implemented a three-prong strategy to reduce steam usage by 2,000 pounds/hour, and in turn, reduced gas usage
- Our Waukesha, WI facility replaced 2462 32W fluorescent bulbs with 18W LED bulbs

in warehouse and offices, replaced 18 400W metal halide bulbs with 108W LED the in pre-weigh room, and replaced 21 150W and 6 400W high pressure sodium bulbs with 33W and 78W LED in the parking lot



Reducing Waste

Reducing Waste to Landfill

In FY21, our Albert Lea, MN, and Salem, OR manufacturing facilities achieved zero to landfill status through comprehensive facility initiatives and new vendor partners. The Salem team conducted a waste oil conversion project and identified a local partner that would retrieve all waste oil and wastewater sludge for conversion into biodiesel and biogas, respectively. They also reduced packaging waste, which, combined with the oil conversion project, resulted in zero waste sent to landfills in FY21. Additional facility-specific projects to reduce waste included:

- Use of auto-titration equipment that reduced hazardous waste by nearly 50 percent
- Initiation of an E-waste recycling program
- Line improvements to prevent damaged packaging waste
- Compacting all cardboard and clear plastic
- Partnerships with vendors that can reuse cardboard boxes



Food Donations and Redistribution

As foodservice operators across the country closed or limited their operations, we had a significant amount of new product that could not be shipped. At the same time, individuals and food banks were experiencing unprecedented demand. Through a partnership with the Food Donations Connection (FDC) and the Family and Kids Foundation (FKF), we were able to donate more than \$1.1 million worth of food, which was redistributed to food banks, individuals, and families most in need. FDC and FKF are both food recovery organizations designed to provide an alternative to discarding surplus, wholesome food by linking food companies

and operators with local food banking agencies. We donated an additional \$275,000 of food directly to more than 30 food banks, missions, and pantries from Alaska to Massachusetts through our distributor and manufacturing operations. We were able to help reduce waste and support the mission of our giving program (see page 13).

Recovering Used Cooking Oil for Biofuel

Since 2010, Ventura Foods has worked with its environmentally conscious customers to reduce waste and carbon footprints by collecting used frying oil for recycling into biofuel. This program—Producing Useful Renewable Energy (PURE)—supports an

important recycling stream across the U.S. The program is helping to prevent used cooking oil from being sent to landfills or entering communities' wastewater systems.

In calendar year 2020, we recovered 556,341 gallons of used cooking oil that was then used to make biofuel, translating to a carbon reduction of more than nine million pounds. Since program inception in 2010, we have recovered 11.6 million gallons of cooking oil to reduce carbon by 197.8 million pounds. Ventura Foods remains committed to continuously expanding and improving the PURE program to support our customers' environmental goals for their communities.



About Ventura Foods

Foodservice and food manufacturing customers count on Ventura Foods to help them delight their customers in the U.S., Canada, and more than 60 other countries around the world. From dressings, sauces, and mayonnaises crafted with high-quality ingredients that deliver flavor on the plate to shortening, frying oils, and margarines proven to drive high performance in the world's most demanding kitchens, Ventura Foods is continually creating the flavors and custom food solutions that our customers value.

We bring the same passion for innovation and quality to our retail brands, including Marie's® dressings, LouAna® oils, Dean's® dips, and Gold n' Soft® spreads.

Ventura Foods is a privately held joint venture of CHS, Inc. and Mitsui & Co. Our company is headquartered in Brea, CA, with operations across the U.S., Canada, Mexico, the Philippines, and Singapore.

DISCLOSURE STATEMENT

Ventura Foods is proud to provide this update of progress toward our CSR commitments. We thank you for taking the time to understand how we source our ingredients and make our products, support our people and communities, and help care for our planet.

We welcome your questions and feedback at www.venturafoods.com/contact-us/.

Most employee photos were taken pre-COVID-19.