

Facts About Aramark's Sustainability Progress

Over the past several years, we've been focused on minimizing our greenhouse gas emissions through practices such as:

- 1) Increasing plant-forward menu options
- 2) Reducing food waste
- 3) Addressing deforestation risks in our supply chain
- 4) Strengthening fuel efficiency across our vehicle fleet

Increasing plant-forward menu options

We are proud of our progress to date. Through our collaboration with the American Heart Association, we have accelerated **climate-healthy menus** that lower greenhouse gas emissions. Impact includes:

- Over 200 new plant-based recipes created
- 30 percent of main dishes are vegan or vegetarian
- Increased fruits, vegetables and whole grains nearly 20% across our menus
- In 2019, we reported a 5% average reduction in the amount of red meat—beef, pork and lamb—in our recipes, since we began our Healthy for Life 2020 collaboration with the American Heart Association in 2015
- With the continuation of our plant-forward initiative over the past year, we are now on track to report more than double this reduction, achieving a 12% average reduction of red meat as of 2020

Additionally:

- More than 1,200 chefs trained through plant-based culinary innovation workshops
- Introduced a menu icon to help consumers easily identify plant-forward items, and are informing customers via signage and social media how to access these options.
- Five Aramark NFL Stadiums Rank Among PETA's Top 10 Most Vegan-Friendly List in 2019
- Partnering with dozens of plant-based suppliers and industry organizations including: Beyond Meat®, JUST, Gardein, Daiya Foods, MorningStar Farms®, Gardenburger®, The Mushroom Council, California Table Grape Commission, Watermelon Board, Mango Board, Avocados from Mexico, USA Dry Pea & Lentil Council.

We partnered with Datassential to conduct an industry leading, proprietary plant-forward study¹.

- The results confirmed that 60% of consumers are open to excluding meat in some capacity a few times a week.
- The primary reason reported for increasing these plant-forward options is driven by personal health (i.e., heart, weight, digestion, disease).
- While many consumers are looking to reduce consumption of red and processed meats, the majority of the respondents were not interested in eliminating meat and animal protein entirely.
- Consumers expressed interest in increasing their intake of fruits, vegetables and whole grains.
- In view of the study findings, we will continue to offer a wide variety of options, including a growing array of vegan, vegetarian and plant-forward menu items.

¹ Aramark conducted a third party study, in February 2018, with a random sampling of 5,272 Americans, ages 18-60, which examined consumer attitudes toward plant-forward eating.

We are inspiring families and communities to lead healthier lives.

- Our [Healthy For Life®](#) initiative with the American Heart Association introduced an innovative new health impact model.
- We designed a [community engagement program](#) aimed at inspiring individuals and families to discover, choose, and prepare healthy foods.
- Our consumer communications efforts introduced [Feed Your Potential 365](#) to provide nutrition news from Aramark dietitians and AHA experts, share healthy recipes and cooking tips from Aramark chefs, and provide seasonal health and wellbeing ideas from both organizations.

Reducing food waste

Aramark has been recognized by U.S. Environmental Protection Agency (EPA) and the U.S. Department of Agriculture (USDA) as a [Food Loss and Waste 2030 Champion](#) for our commitment to **reduce food loss and waste** in our operations by 50 percent by 2030.

- Our approach to managing food waste is aligned with the EPA's food recovery hierarchy, and with our behind-the-scenes food management programs, we make sure we are ordering accurate amounts of food, preparing and serving it in a way that limits waste, and tracking our progress.
- Overall, our food service operations in the U.S. have reduced over 25% of their total waste pounds since 2015, contributing to our overall goal of reducing food loss and waste 50% by 2030.

Addressing deforestation risks in our supply chain

- We are proud to announce our new **No-Deforestation Policy** that addresses four raw materials palm oil, soy, beef and paper/timber. We are assessing our supply chain to better understand and address forest-related risks across all geographies.

Strengthening fuel efficiency across our vehicle fleet

Across our fleet, we are targeting a 10% reduction in fuel consumption, or about 16K metric tons of CO2 over the next three years, through telematics technology, route optimization and fleet modernization.

Comprehensive strategy to reduce greenhouse gas emissions

We believe that the work we are doing as part of our sustainability journey is in sync with the goals of NRDC.

[Aramark's new sustainability plan](#), Be Well. Do Well., captures our focus of making a positive impact on people and planet. Our vision for the future is to enable the wellbeing of millions of people and reduce our greenhouse gas emissions by 2025.

We are on a clear pathway to continually decrease our emissions through a comprehensive strategy. We are conducting an emissions inventory, identifying specific actions to drive our reduction of carbon emissions and working toward improving our public reporting.