



Through the hands of our growers, we create great tasting, responsibly produced, authentic foods that nurture community and enhance your quality of life.

FOODMatch & Divina: Sustainability & Our Future

Our purpose statement, developed in 2013, leads us to identify ways in which FOODMatch and Divina can continue to evolve as an industry leader in sustainability efforts that make a true impact from grove to table:

Through the hands of our growers, we create great tasting, sustainably produced, authentic foods that nurture community and enhance the quality of your life.

We view purpose in sustainability as the commitment made to ensure a thriving planet and an equitable society by taking its vast resources – employees, customers, natural resources, influence – and orienting them in service to some greater good.

Our 3 elements of purpose:

Essence

- The unique brand attributes & qualities that make our products and practices unique

Resource

- The environmental or social asset that we will take responsibility for protecting, improving, building, and/or nurturing

Hope

- Our vision for what a thriving future looks like

As we work to publish our first corporate sustainability report, we want to share the framework for our plan and welcome feedback so that we can understand any priorities or challenges your businesses face where we may be able to assist. We plan to continue to expand our sustainability report annually adding updates on our progress, new information and initiatives.

Our 2023 sustainability report will focus on:

1. Regenerative agriculture practices used by our farms
2. Sustainability/ESG (environmental, social, and governance) initiatives of our production facilities
3. Sustainability/ESG initiatives of our corporate headquarters

For areas 1 and 2, given the vast range of products we are sourcing and manufacturing from (over 10 countries and 20+ production facilities), our annual report will focus on the highest volume products and/or categories, with updates and new products/categories being added each year.

Our 2023 report will detail the initiatives for:

- Greek Olives (Kalamata, Amfissa, Halkidiki/Mt. Athos Olives)
- Italian Castelvetro Olives
- USA Roasted Tomatoes

Examples of our initiatives for our Greek Olives are outlined below.

I. Greek Olives: Regenerative Agriculture

Regenerative agriculture has been the foundation of our mission and practices from our start in 1996. Our sourcing policies are built around our belief that the best quality, most nutritious foods come from the regions where these foods have historically been cultivated and thus naturally thrive. We believe that truly regenerative agriculture requires understanding the land, taking into consideration the crops that have historically thrived, while maintaining the natural biodiversity that was/is present allowing these crops to continue flourishing.

In addition, we take into consideration the people living in these communities, their customs and traditions, and the role the land and crops play in their lives. Therefore, the development of our Regenerative Agriculture plan in Greece started at the source; meeting with farmers to understand these aspects. All elements of farming were discussed in detail:

- tree pruning
- weed/plant life
- soil health
- watering practices
- fertilizer/pesticide usage
- biodiversity
- harvesting practices

Based on these conversations, we are working with our farmers on a “Farm Commitment Letter,” which will detail key practices that our farmers will follow to protect the environment and health of the local communities. This commitment letter, as well as verification procedures, will be published as part of our annual sustainability report. Elements that will be included are:

1. Pesticide Usage
 - List all pesticides used, giving preference to farmers using natural/organic pesticides such as copper
 - Practices to ensure pesticides are only used when necessary (such as using fly traps to detect female insect presence and level of pesticide protection necessary)
 - Spraying only after sun-down or before sunrise (when bees are in hives to protect them)
2. Practices to protect biodiversity and soil health, such as allowing weeds and grasses to grow, trimming/cutting them as needed but leaving the roots intact
3. Water usage: regular monitoring rain fall and temperatures, watering only as necessary

Additionally, we will be gathering information with the goal of sharing practices amongst farmers, to continue to understand and foster improvement of environmental practices. For example, we aim to add points from the list below to the commitment letter for 2025:

4. List fertilizers used, giving preference to farmers using only non-chemical fertilizers
5. Approx. % number of other trees or perennial plants in orchard (to understand biodiversity)
6. List animal species which are permitted to habitat in the fields (meaning no practices are in place to destroy their habitats/evict them)
7. Is tilling used, and if so, how often
8. How often is soil testing conducted

In addition to this, we are funding the process of one of our long-term farm partners in Greece to become ROC (regenerative agriculture certified) in 2024. Through this process, we will gain the important expertise to understand if there are practices that we can/should require of our farmers in years to come.

II. Sustainability/ESG initiatives of production facilities

We have worked closely with our Greek processing facility to determine the 2024 ESG initiatives and are prioritizing changes that offer the greatest reduction to the environmental footprint of the existing systems/practices.

Given the nature of food production, the natural focus points are:

- Energy and emissions
- Water usage
- Biological waste
- Packaging waste.

Energy and Emissions

- Solar panels installation estimated to be completed by December 2023
 - These panels are estimated to produce 600-650 KWs/hr. under optimal weather conditions. Our estimated usage for 2023 has been 260 KW/hr., meaning our expectation is for these panels to cover close to 100% of the total electrical needs beginning in 2024.

Water Usage

- An analysis was conducted to identify the production processes using the highest amount of water. It was found that there is a large amount of total water lost/discarded during the process of pitting olives. To reduce this loss, a closed water flow circuit system was installed so that the lost water now flows back into the pipe, reducing loss by 90%.
- In 2024, we will continue to reduce water loss/usage with a yet-to-be-determined goal of reduction.

Waste

An analysis was conducted to identify and rank the areas and processes which generate various types of waste. Biological and packaging waste were identified as the top contributors.

- Biological:
 - A biological treatment facility was installed onsite in 2021 and upgraded in 2023. This facility processes all liquid waste from production, cleaning it and making the outputs available for alternative uses.
 - Water output is fed into an irrigation channel used for watering nearby fields. Solids generated are given to a biogas company to digest.
 - In 2023, hundreds of Kg's of olive 'waste' were generated from pitting olives, (including the olive pit and small amount of surrounding flesh). This waste is collected and packaged into drums, and shipped to local companies that use it to produce biofuel and/or pomace oil.
 - Metrics for total biological waste are currently being determined and goals for further reductions will be included in our sustainability report.
- Packaging:
 - Cartons, plastic, glass, tins, and shrink wrap used in production are all sold to a local recycling company.
 - Olives/ingredients not received fresh from fields are received in large plastic barrels. Once emptied these barrels are returned to the farmer or supplier for reuse.
 - An analysis of all paper-based packaging is currently being conducted with the goal to increase the recycled paper content of our packaging. So far, we have converted all cardboard packaging for glass jars, deli cups, and the carton dividers to cardboard made of 100% recycled content.

- Our 2024 goal includes completion of this analysis and target setting for further reductions in the use of virgin paper; and expanding this analysis to include FSC certified packaging.
- An analysis of all plastic packaging is currently being conducted with the goal to reduce our plastic footprint. Methods being researched are reducing the thickness of plastic where possible, using plastic with a higher probability of being recycled (such as #1 PET), and using plastic that contains post-consumer recycled content.
- Our 2024 goals for further reductions will be included in our sustainability report.

III. Sustainability/ESG initiatives of our corporate headquarters

At our corporate headquarters in NY, we surveyed all departments to identify those with the largest environmental impact. The results indicated that our Sampling and Marketing departments accounted for the largest footprint. Given this, in June 2023 a deputy was elected from each department to identify and oversee changes to reduce our environmental impact.

The 2024 priorities are outlined below, and current metrics and goals will be included in our sustainability report:

- Analysis of all materials regularly used in large quantities; identify more sustainable alternatives
- Work with our shipping partner (UPS) to analyze how various shipping options change the emissions footprint, (ground vs. air; weight of boxes vs. # boxes, etc.).
- Partner with local composting company to dispose of biological waste
- Move more promotional and sales support material to digital versus print

Conclusion

We hope this illuminates the work that we are embarking on to drive significant impact to our sustainability and provide a greener future for all stakeholders. We look forward to sharing our 2023 Corporate Sustainability Report with you soon.

For more information on these initiatives please contact our QA & Food Safety Director, Jari Buechler, at Jari@foodmatch.com. For general inquiries, please email media@foodmatch.com.

Sincerely,

Your partners at FOODMatch