



This month, *The Shelby Report of the West* salutes our first Sustainability in the Food Industry honorees. These companies have demonstrated a commitment to reducing food waste, supporting hunger-relief efforts and improving operational efficiency. From eco-designed packaging to sustainable refrigeration solutions, they are doing all they can to build a smarter, greener and more resilient food ecosystem.

Bargreen Coffee Co.

Everett, Washington

Bargreen Coffee has been roasting coffee in the same building since 1915. Most of its equipment is 70 years old, with some even older. The company is on four floors because all the old roasting plants were built to use gravity feed to move the coffee, thus saving on energy.

Bargreen uses mostly used boxes that it either gets back from customers or gets from neighbors and friends. Its heating plant boiler system is mostly original, so it has saved energy for 110 years by not replacing it.

What Bargreen Coffee Company does is not change its equipment or systems if they still are effective. The truth is sustainability was much more of a focus 110 years ago, because saving money was a necessity and equipment and systems were not complicated.



ecoATM

San Diego, California

Founded to help address the electronic waste (e-waste) challenge, ecoATM kiosks leverage technology to offer consumers an easy, safe, secure and convenient place to sell their used cell phones in exchange for cash.

When consumers sell their phones to an ecoATM, they are giving their used phones an opportunity for a new life. The mission of ecoATM is to help reduce the amount of e-waste that enters the environment.

Personal electronics such as mobile phones, tablets and MP3 players contain toxic and hazardous materials. These include arsenic, lead and mercury, which all are very harmful to human and environmental health. The improper disposal of these electronics creates e-waste, which can pose a threat to the environment and the health of everyone.

To combat the growing problem of e-waste, ecoATM kiosks conveniently purchase these electronics for instant monetary reward and, in turn, give the electronics an opportunity for a new life.

The company hit a major milestone in 2024 – more than 50 million devices have been collected at its kiosks. Here's what that looks like in terms of environmental impact:

- 50 million devices is the weight equivalent of more than 25 million pounds of e-waste.



- This has prevented thousands of toxic materials like arsenic, cadmium, lead and mercury from leaking into our land and water.
- This is also the equivalent of removing two million metric tons of carbon emissions.
- 50 million devices collected is the equivalent of saving 20 billion gallons of water.

The company is committed to following its environmental, health and safety management system, which conforms to the ISO 45001 and ISO 14001:2015 standards. It is equally committed to meeting or exceeding customer requirements to continually improve processes and to maintain compliance with relevant environmental, occupational, health, safety and data security laws and regulations.



The company strives to minimize adverse impacts on the environment by managing used and end-of-life electronic equipment, components and materials – with respect to both on-site activities and the selection of downstream vendors using a "reuse, recover, dispose" hierarchy of responsible management strategies.



ECOS Cypress, California

ECOS is a pioneer in manufacturing cleaning products that are safer for people, pets and the planet.

Founded in 1967, ECOS has been making safer laundry detergents and cleaners in the USA for more than 50 years, long before the modern demand for more sustainable consumer products, paving the way for other companies to follow. Today, ECOS is the No. 1-selling green laundry detergent in the U.S. and is sold in more than 60 countries.

ECOS is an industry leader in sustainable manufacturing and green chemistry. It is family-owned and -operated with four manufacturing facilities located across the U.S. Through its innovative formulas and packaging designs (like ECOS liquidless laundry detergent sheets in plastic-free packaging), ECOS saved more than 468 metric tons of greenhouse gas emissions and 584,274 million gallons of water in 2024.

ECOS became the first company in the world to achieve carbon neutrality, water neutrality and Platinum-level TRUE Zero Waste certification. In 2013, ECOS became carbon neutral in part through its switch to 100 percent renewable energy, including solar arrays at each of its U.S. facilities.

ECOS reached Platinum-level TRUE Zero Waste certification in 2015 and today diverts more than 99 percent of its waste from landfills and incineration through intensive reduction, recycling and reuse programs.



In addition, ECOS achieved water neutrality in 2016 and restores more than 16 million gallons of water annually to endangered rivers and wetlands in North America.

ECOS is a Climate Positive company, offsetting more than 100 percent of its environmental footprint by investing in clean energy programs to restore 110 percent of its net impacts in energy, carbon and water.

Through these initiatives and others, ECOS became the first manufacturer in the world to achieve USGBC LEED Zero Energy, Carbon and Waste certifications.

ECOS offers more than 120 U.S. EPA Safer Choice-certified products. Safer Choice is the gold standard for cleaning product safety certification, ensuring that every ingredient is the safest in its class, that the product works great and that the manufacturer is continually innovating more sustainable products and packaging.

After 58 years of pioneering green cleaning, ECOS has stayed true to its mission to protect the health and wellness of people, pets and the planet by creating the most authentic, safer and affordable cleaning products for all.

Epson America Los Alamitos, California

As a global technology leader, Epson develops efficient, compact and precise technologies. Designed for low energy consumption, minimized waste, small footprints, high reliability and minimal moving parts, they result in outstanding solutions for customers.

Epson's ColorWorks on-demand color label printers deliver the flexibility and reliability needed for supermarket, grocery and retail food businesses to decrease total label printing operations costs and reduce waste associated with packaging operations.

The Colorworks CW-C6000 color label printers create highly durable, full-color food and beverage labels, emphasizing reliability and energy efficiency while eliminating waste. They are engineered to help food and beverage brands and businesses save time and money by printing only the labels they need, when they need them.



A recent study evaluating the environmental benefits of the CW-C6000 printers in comparison to a top selling thermal black-and-white label printer, showed the CW-C6000 printer is:

- Reliable: The CW-C6000 reliably printed 1 million labels in various environments, from a control environment to real world warehouse.1
- More energy efficient: The CW-C6000 used 80 percent less energy consumption while printing.2
- Less waste: CW-C6000 generated 82 percent less consumable and packing waste. In contrast, the Thermal Transfer Printer generated 167 pounds of ribbon waste.3

1) Keypoint Intelligence June 2024 performance evaluation, commissioned by Epson, of the ColorWorks C6000 versus a top selling thermal transfer label printer over the course of printing 500,000 labels in a controlled environment and 500,000 labels in a warehouse environment.

2) Keypoint Intelligence June 2024 performance evaluation, commissioned by Epson, of the ColorWorks C6000 versus a top selling thermal transfer label printer over the course of printing 1,000,000 labels in a controlled environment. Energy savings calculated using Superior Electric POWERSTAT variable transformer and Yokagawa WT210 power meter printing 1,000 labels or one media role.



3) Keypoint Intelligence June 2024 performance evaluation, commissioned by Epson, of the ColorWorks C6000 versus a top selling thermal transfer label printer over the course of printing 1,000,000 labels in a controlled environment. Waste percentage calculated by total weight of spent consumables and packaging for the C6000 vs competitor product. June 2024.

Forward Farms Roscoe, Montana

Forward Farms is first to market with beef raised 100 percent carbon neutral in the U.S. Its team partners with farm owners and managers to measure the carbon impact of each farm activity, using greenhouse gas accounting tools developed by universities, industry experts and government agencies.

Forward Farms calculates carbon emissions and sequestration based on the specific plants, animals, soil and climate conditions of each farm. By totaling these estimates, it determines each farm's annual net carbon impact.

Farms that achieve a net positive carbon sequestration are eligible for Forward Farms' program. In 2024, it determined that its cattle emit an average of 1.301 metric tons of methane (CH4) per year per head in carbon accounting. The farms and ranches where its cattle are raised sequester more carbon per head each year than the cattle emit.

This sequestration balance is how Forward Farms achieves carbon neutral raised beef. It uses a precise, proprietary carbon accounting system to measure emissions and sequestrations acre by acre, herd by herd, farm by farm. All its processes and claims are verified by Legacy Verified, a reputable third party.



Nourishing healthy soil – By protecting the soil, integrating cattle, maintaining year-round living roots, fostering biodiversity and minimizing disturbance, farms create a thriving ecosystem that enhances soil fertility, resilience and sustainable farming for the future.



Sustainability Starts with Smarter Water Use

Dole has 52 water recirculation systems, operating in 83% of banana packing plants.

Leading banana production with innovative water management.

That's The Dole Way.



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Improving animal welfare – Forward Farms raises its cattle humanely by allowing them to graze naturally on diverse pastures, supporting healthier diets and low-stress environments. This approach promotes natural behaviors while enhancing land and ecosystem health.

Reducing chemical reliance – By promoting natural soil health through crop rotation, cover crops and animal integration, farms can enhance nutrient cycling and pest control without the need for synthetic fertilizers or pesticides. This approach strengthens the ecosystem, minimizing the need for external inputs.

Supporting biodiversity – Cultivating a variety of plants among cattle fosters diverse habitats and ecosystems, enhancing resilience and ecological balance. This approach benefits soil health and wildlife, promoting overall biodiversity.



GrubMarket
South San Francisco, California

GrubMarket is an enterprise artificial intelligence solutions provider for and digital transformer of the American food supply chain industry, as well as one of the largest private food e-commerce companies globally.

Launched in 2023, GrubMarket’s Sustainable California initiative restores ecosystems, empowers underserved farmers and preserves the farming environment of America’s leading food-producing state through three key pillars:

Large-scale reforestation with One Tree Planted

Objective: Plant trees to offset carbon emissions, protect farmland and retain water systems vital for agriculture.

Impact to date: 130,000-plus native trees planted across drought-stricken, wildfire-scarred lands, restoring hundreds of hectares and benefiting dozens of wildlife species.



Next milestone: GrubMarket is sponsoring 100,000 more trees in the Sierra Nevada area that was devastated by the 2013 Rim Fire, to restore watersheds and wildlife habitats.

Supporting socially disadvantaged farmers transitioning to organic agriculture with CCOF



Objective: Provide financial and resource support to underserved farmers seeking organic certification.

Impact to date: As a multi-year sponsor of the CCOF Organic Transition Program, GrubMarket’s first cohort of 10 farmers represents hundreds of acres across 10 California counties. Farmers receive grants, mentorship and technical help to pursue USDA organic certification.

Continued commitment: GrubMarket renewed its sponsorship in 2025 to expand its support for organic transitions.



Free software access for farms impacted by wildfires

Objective: Help California farmers improve their efficiency, profitability and sustainability by offering free software in 2025.

Impact: GrubMarket has provided WholesaleWare ERP (inventory, order and operations management), Orders IO (mobile/web ordering portals) and GrubAssist AI (AI agents for business analysis, inventory and order processing) free of charge to California farmers for 2025. These AI-powered tools streamline operations, reduce waste and support long-term sustainability.

“The Sustainable California Initiative is not only a way for us to give back to our local agricultural communities, it also reflects our commitment to supporting sustainable agriculture, protecting the environment and ensuring that future generations to come will continue to benefit from California’s precious resources,” said GrubMarket CEO Mike Xu.

MegaMex Foods
Orange, California

To respond to increasing drought and water stress, MegaMex Foods’ primary facility has installed an infrastructure that allows for nearly 70 percent of the water used to be recycled back to drinking-water quality.

This water reuse project helps to mitigate the risk



associated with chronic water shortages in the state in which the facility is located while addressing increasing water costs.

The project’s goal was to install an on-site system that allows for the treatment and reuse of water, resulting in a 40 percent – or 26 million gallon – reduction in water demand from the community.

Importantly, the project also addresses the community’s water availability by reducing the impact of MegaMex Foods’ operation to the overall water supply.

A study of the water quality and characteristics was conducted to determine the most effective combination of chemical and filtration mediums needed to achieve the necessary water quality.

In addition to having a direct positive impact on MegaMex Foods’ operation, the project positively impacts the community in which the facility operates. The company is delivering on its commitment to be good stewards of the environment while continuing to



support meaningful projects that positively impact the community.



Congratulations to Food City!

Food City has been honored with the Shelby Report Sustainability Award for their commitment to greener practices—from investing over \$5 million annually in locally grown produce to sourcing sustainable seafood and grass-fed beef. With a hybrid fleet, EV chargers, energy-efficient systems, and community initiatives like Earth Day events, they are reducing their environmental impact while supporting local farmers and families.





Heritage Grocers Group

Ontario, California

Fresh produce

In January 2025, Heritage Grocers Group banner Tony’s Fresh Market partnered with Link Up Illinois and Experimental Station to launch the new Link Match program at three locations.

At the Bolingbrook, Plainfield and Joliet locations, customers can get an instant rebate for purchasing produce with Link. For every \$1 spent on fresh produce with Link, customers can get \$1 off fresh produce with Link Match (up to \$5).



The program helps customers not only save money but also get more food for their dollar. It’s an impactful program that brings fresh fruits and produce to the forefront of shopping experiences with Link.

Also, in summer 2025, fellow HGG banner El Rancho Supermercado (El Rancho), joined Texas Health Resources in its efforts to make fresh produce more affordable for area families.

Heritage is working with Texas Health to offer Double Up Food Bucks Texas benefits to Supplemental Nutrition Assistance Program recipients at eight of its North Texas El Rancho stores. El Rancho’s entry into the program brings the total number of grocery stores and farmers markets accepting Double Up Texas benefits in North Texas to 25.

Double Up Texas is led statewide by Sustainable Food Center and carried out regionally by Texas Health Community Hope, Texas Health’s approach to promoting healthier futures through a broad range of impactful initiatives, investments and collaborations.

The program allows shoppers receiving SNAP benefits to double their purchasing dollars when buying fresh fruits and vegetables at participating grocers and farmers markets by matching or discounting fresh produce purchases.

This work is supported by the Double Up Food Bucks Texas program, from the U.S. Department of Agriculture’s National Institute of Food and Agriculture.

As an introductory offer through Aug. 31, anyone using a Lone Star Card at a participating El Rancho was able to receive 50 percent off their fresh produce purchases, up to \$10 per day per transaction. After that date, the offer was 50 percent off, up to \$5 per day per transaction.

Since its inception, El Rancho Supermercado has been dedicated to making Hispanic customers feel at home. The company prides itself on selling authentic and affordable offerings in a welcoming environment.

Green initiatives

HGG is increasingly prioritizing sustainability through initiatives such as reducing food waste, implementing energy-efficient store designs, minimizing packaging waste and supporting community recycling and composting programs.

It stands out as a leader in this space by implementing forward-thinking strategies to reduce and divert waste from landfills. The team has completed multiple stores retrofit projects and continues to evaluate energy efficiency opportunities across its locations.



In 2024, one-third of HGG stores underwent upgrades to lighting, HVAC systems and refrigeration to optimize energy use.

In addition, the company is investing in energy-efficient technologies and fleet equipment to decrease operational costs and boost productivity. It is driving measurable environmental improvements and inspiring shoppers through impactful green initiatives.



People priority

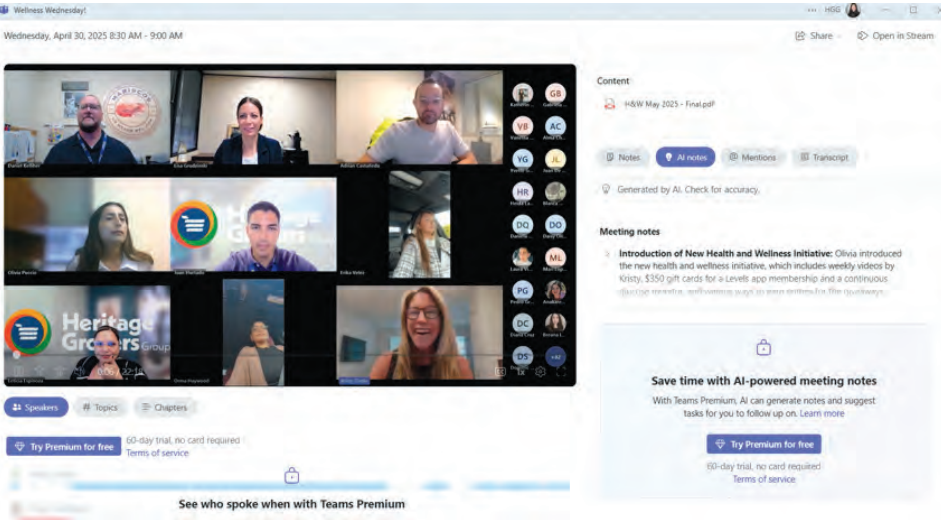
At HGG, sustainability is rooted in people. The company believes that a healthy, supported workforce is essential to building a resilient organization and a thriving community. That belief drives its commitment to fostering a culture of well-being, connection and purpose.

In February, HGG partnered with health coach Kristy Clarke to launch a company-wide wellness initiative. After a successful three-month pilot at its support center, the program was expanded across the organization bringing meaningful change to the workplace culture.

- Key achievements include:
- Replacing processed snacks with fresh fruits and vegetables;
 - Creating a dedicated space for meditation and quiet reflection;
 - Launching a “health buddy” system to encourage peer support;
 - Distributing wellness tools like exercise bands, BPA-free water bottles and lunch pails; and
 - Establishing a wellness communication channel with guides, newsletters, challenges and resources.

These efforts reflect HGG’s belief in prioritizing physical, mental and emotional health, fostering a sense of belonging and honoring the diverse journeys of team members.

One standout initiative, Wellness Wednesdays, has seen strong engagement – averaging more than 30 percent of the workforce. These weekly gatherings offer practical wellness tips and shared inspiration, reinforcing the company’s commitment to making wellness a way of life. By embedding well-being into its culture, HGG is not only improving lives but leading the way in sustainable business practices. Sustainability begins with people. And HGG is proud to make it a priority.



FORWARD



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Recognized by The Shelby Report
with the October Sustainability
in the Food Industry Award.

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Nellie’s Clean

Blaine, Washington

Nellie’s mission has always been simple – to make cleaning products that work, without making a mess of the planet. The company is committed to innovating with purpose, developing products that are not only effective and safe but also reduce its environmental footprint at every step.

Zero waste by design

Nellie’s doesn’t just talk sustainability – it builds it into every product created. From its Laundry Soda in reusable tins to plastic-free Dish Cubes, Nellie’s packaging is intentionally minimal, recyclable or refillable. The goal moving forward with everything it does? Zero single-use plastic, zero unnecessary waste.

Clean formulations that work

Nellie’s is proof that a business doesn’t need harsh chemicals to get a real clean. Its formulations are biodegradable, free from synthetic fragrances, dyes and other known irritants. The company prioritizes plant-based, mineral-derived and hypoallergenic ingredients that deliver serious results – whether washing clothes, dishes or floors.



Long-term vision

Nellie’s is continuously rethinking its processes to close the loop – from sourcing to shipping. Every product is designed to help consumers reduce waste at home and make better, safer choices without compromising on performance. As the company grows, so does its commitment to staying ahead of greenwashing – by creating genuinely sustainable alternatives to everyday cleaning staples.

Innovation that’s customer-driven

Many of Nellie’s best ideas come from listening to customers. Whether it’s the need for a refillable dish soap (Dish Stick) or a plastic-free alternative to laundry pods (Laundry Cubes), the team develops real solutions for real homes. Nellie’s is more than just clean – it’s a movement toward better habits, better packaging and a better planet.

Organically Grown Company

Portland, Oregon

Being fierce protectors of the organic movement means caring for the planet, and Organically Grown Company knows every action matters. That’s why 95 percent of its produce is certified organic, it powers its facilities with renewable energy and pushes for smarter packaging.

OGC is a proud member of the U.S. Food Waste Pact, where it has helped assess waste across the supply chain. The company’s facilities have reached a 93 percent waste diversion rate by keeping materials out of landfills and putting them to better use. Food that can’t be sold to stores is donated to gleaning programs first, then directed to animal feed and composted if no other use is possible.



It also runs a pallet recovery program where pallets from vendors are collected, refurbished when needed and reused or sold. When including pallet recovery, the company’s overall diversion rate rises to 97 percent.



OGC’s main facility in Portland is designed with sustainability in mind. It is cooled with ammonia, equipped with motion-activated high-efficiency LEDs and powered with renewable energy covering 99 percent of electricity use.

It is certified gold level in the Gresham Green Business program. To make sustainable choices easier for its team, the company provides on-site services for hard-to-recycle items like batteries and Styrofoam.

Transportation is another area where OGC has long led the way. Its fleet was among the first in the industry to run on biodiesel, and a significant portion of its fuel today continues to come from biodiesel and renewable diesel.

OGC also is committed to packaging that’s as thoughtful and earth friendly as the organic produce it holds. That includes potatoes in recyclable and compostable kraft paper sacks, grapes in recyclable kraft paper totes and other solutions to reduce reliance on plastics.

The company’s commitment extends beyond its operations. Through a giving program, it focuses on addressing climate change, improving access to organic food and supporting healthier communities. It also helped launch the Sustainable Food Trade Association and continues to have a strong voice on boards and nonprofits dedicated to advancing sustainable agriculture and resilient food systems.

At OGC, sustainability isn’t an initiative. It is the foundation of how the company does business and the driving force behind everything it grows, ships and shares.



Portland Pet Food Company

Portland, Oregon

Portland Pet Food Company’s primary elements of sustainability include up-cycling products that would otherwise end up in landfill, helping divert 20 tons of spent grain annually.

The company hosts a free recycling program through TerraCycle and sources as many ingredients locally as possible. In addition, the company empowers its workforce to make sustainable decisions and its pouches enable more efficient shipping, which means helping cut down on CO2 in the process.



Congratulations

2025 Sustainability Award in the Food Industry

ECOS creates plant-powered cleaners that are made in the USA with globally sourced ingredients. Our US facilities are climate positive, and **restore more than 100% of the carbon, water and energy used to make our products back to the earth.**

Trusted by families. Valued by retailers. Building loyalty since 1967.

ECOS
Plant Powered Clean

LEED
Zero

TRUE
PLATINUM



Sustainable Farming, Premium Potato Products.

- Gold Level in the Sustainability Standard by Primus Auditing Ops
- Low-flow irrigation systems for soil & water conservation
- 1-megawatt solar farm
- Treating acid mine drainage water
- Using methane gas from a neighboring landfill



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Progressive Produce

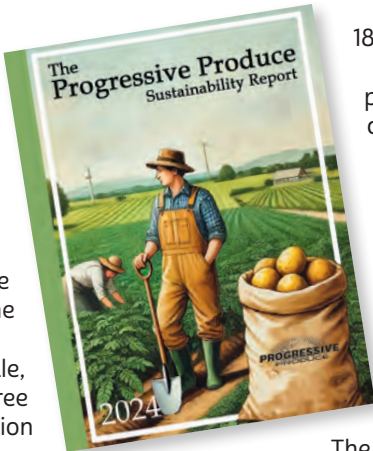
La Mirada, California

At Progressive Produce, sustainability is guided by its Rooted initiative, which focuses on two key pillars – people and planet. These pillars connect the company’s values to measurable actions that enhance employee well-being, reduce waste, conserve resources and strengthen the communities it serves.

People: With 75 percent of its workforce employed full time and an average tenure of 10.35 years, the company’s team is the heart of its business.

Nearly half of the management team (46 percent) is female, reflecting efforts toward gender equity. In 2024, it hosted three companywide health and wellness events and donated 2.64 million pounds of fresh food to support local food banks and nonprofits.

Planet: Progressive Produce has made significant progress in waste reduction and resource efficiency. In 2024, it diverted 21.1 million pounds of food waste, including



18.42 million pounds donated as animal feed.

By delivering 15.41 million pounds of produce directly from the source, the company minimized transit-related emissions while maximizing freshness.

It also focused on environmentally friendly packaging, with more than 90 percent of packaging recyclable or compostable and more than 95 percent of corrugated material made from post-consumer recycled content.

Collective impact: These efforts added up to significant environmental savings. In 2024 alone, Progressive Produce:

- Recycled 291.9 tons of cardboard;
- Saved 2,905 trees, 293,000 hours of electricity, 28,000 gallons of oil and 876,000 gallons of water; and
- Processed 547 tons of compostable packaging.

The Rooted initiative shows that sustainability is a team effort. By working alongside employees, growers, customers and community partners, Progressive Produce is creating meaningful change that benefits everyone in the supply chain and beyond.

Stemlit

Wenatchee, Washington

Stemlit believes the brightest future starts by nurturing people from farm to family. This belief drives its sustainability and social responsibility work, which has deep roots across every level of the company.

In 1989, Stemlit launched its Responsible Choice program to grow high-quality fruit through integrated pest management, environmental sustainability and a strong focus on worker welfare. Since then, it has continued to lead the industry with investments in workplace



well-being. Stemlit’s Integrated Pest Management approach reduces reliance on chemical pesticides, protecting pollinators, ecosystems and the health of farmworkers.

It invests in ongoing training to ensure teams handle materials safely and uses practices that protect both crops and people.

It has IPM certification for more than 130 growers through SQF and is Bee Friendly Certified.

In 2015, Stemlit opened the Stemlit Family Clinic, building on a 20-plus year partnership with Anovaworks to offer on-site health care. In partnership with Confluence Health, the clinic provides free primary care and prescriptions to team members and their families.

It averages 500 visits per month and has a 90 percent prescription fill rate, above the national average of 50 percent. It also achieves a 16 percent higher diabetes control rate compared to regional clinics.

Stemlit is the first company in Washington to earn full Equitable Food Initiative certification across all owned orchards and packing facilities. EFI is a third-party certification of 300 standards for responsible labor, food safety and pest management. It includes training and a framework for cross-functional teams to drive continuous improvement on the job.

Stemlit supports the Ethical Charter on Responsible Labor Practices and recently joined the ECIP Leadership Circle to advance innovation in farm labor. It also is engaging independent growers in the ECIP Lab, with full participation expected soon.

Each year, Stemlit welcomes more than 1,600 H-2A workers, recruited ethically through Cierto. Workers receive pre-arrival training, team-building support and guidance through a “Plan de Vida,” a life plan to align work with long-term goals.

With 96 percent returning annually, Cierto fosters personal success. All workers stay in Stemlit-provided housing and are welcomed with care packages.

The company invests in workforce training, including recent WISHA 10 training for agricultural supervisors. From 2023-24, it reduced workplace accidents by 15 percent.



The Raley’s Companies – Raley’s and Bashas’

Chandler, Arizona

For more than 90 years, The Raley’s Companies has served communities with a sense of purpose, responsibility and care. Its vision is to nourish communities and the planet. It’s a guiding principle embedded into every decision the company makes, from the farms where products are sourced to the way stores are powered.

Sustainability is a companywide commitment to creating a future where people and the planet thrive together.

Reducing food waste and fighting hunger: The Raley’s Companies believes food should nourish people, not landfills. About 17.5 million pounds of food was donated through its Food Rescue Program in the past year to fight hunger in communities. Any unsalvageable organic waste is diverted to Divert and other local partners to be transformed into renewable energy and reusable byproducts. (Coming soon to Bashas’ locations as well.)

Recycling and waste diversion: The Raley’s Companies is proud to keep valuable materials in circular use and out of landfills. About 4.5 million pounds of materials are recycled annually.

Renewable energy and emissions reduction: The Raley’s Companies’ operational footprint is being transformed through clean energy adoption and efficiency. Eighteen stores and facility locations operate with solar panel grids, with 30-plus additional installations planned in the coming year.

Energy-efficient store design in remodels and new builds includes LED lighting, motion sensors and advanced refrigeration systems to cut energy demand. Ongoing logistics optimization reduces fuel consumption and emissions across the company’s fleet.



Supporting responsible agriculture: The Raley’s Companies is committed to sourcing with care – 100 percent of Raley’s and Bashas’ private label eggs are cage-free, ensuring better animal welfare standards and improved supply chain sustainability.

Expanding sustainable infrastructure for communities: The Raley’s Companies values the environmental choices of shoppers and aims to make them easier. Forty-plus electric vehicle charging stations have been installed at stores, supporting the adoption of clean transportation. These actions generate environmental and community benefits.

Millions of pounds of food rescued means fewer greenhouse gas emissions from decomposing waste and more nourishment for families in need. Renewable energy and efficiency investments cut operational emissions while lowering long-term costs.

Recycling keeps resources in circulation, reducing extraction of virgin materials. Ethical sourcing and animal welfare commitments reflect the company’s belief that sustainability starts at the source.

Yogi
Eugene, Oregon

Yogi’s approach to sustainability is grounded in the union of nature and human flourishing. It starts with the soil. Since 2021, the company has launched 13 regenerative agricultural projects worldwide, helping to implement the most sustainable farming practices possible. These projects have impacted 4,073 farmers and improved 5,312 acres of farmland.

Each intervention is site-specific, rooted in individual community needs. Built on transparent, long-term relationships, Yogi empowers growers to build resilience in the ways only they know how.

Agroforestry projects in Madagascar and Guatemala are planting 60,000 trees, focusing on productive species that contribute to farmers’ economic well-being. Crop diversification and intercropping projects introduced more than 400,000 lemongrass splits on a tea plantation in Rwanda, as well as 325 kitchen gardens in Nepal.

All of this comes in addition to Yogi’s commitment to organic agriculture; Every ingredient it sources that can attain organic certification is certified. A full 59 percent of ingredients earned an additional social certification (e.g., Rainforest Alliance, etc.) and 90 percent are traceable to origin.

Yogi sources its tea bags from suppliers that have provided statements that they use a non-heat sealable filtration paper made from a select blend of high-quality manila hemp (abaca) fibers or bamboo fibers and wood pulp.

The filtration paper suppliers also provide statements that the filtration paper does not contain any intentionally added polyfluoroalkyl substances (PFASs or PFCs) and is oxygen-bleached using a natural process free of chemicals or toxins.

Improvements in packaging composition across the global company are saving 97,223 pounds of plastic annually and 155,943 pounds of paper annually.

Yogi’s carbon footprint has been receding since it started measuring three years ago. According to its best estimates, Yogi emitted:

- 2022 – 70,291 tons CO2e
- 2023 – 69,764 tons CO2e
- 2024 – 66,441 tons CO2e

B Corp-certified business practices encompass facilities management, human resources and customer relations. From its home in the world’s first LEED-certified tea production facility, Yogi is proud to provide teas that embody sustainability from seed to savor.



Vallarta Supermarkets
Santa Clarita, California

In 2017, Vallarta Supermarkets began implementing strategic initiatives focused on energy efficiency, water conservation and carbon mitigation. These initiatives have yielded a significant reduction in energy, water consumption and waste reduction.

Key highlights include a reduction of 18 percent in electricity use (10 million kWh across all stores), 7 percent reduction in water consumption, 15 percent reduction in natural gas usage and diversion of 40 percent of waste from landfills.

Official Contract: Vallarta Supermarkets entered into an agreement with Go2Zero Strategies to manage solid and recycling services at multiple Vallarta locations with the task of right-sizing services and implementing food recovery strategies that comply with California Assembly Bill 1826 and California Senate Bill 1383.

Vallarta Supermarkets also has reduced its waste disposal cost by more than \$2 million since it started the trash disposal/recycling/organic waste diversion program in 2018, which also reduced landfilled waste by 40 percent. All these savings were made possible because everyone in the company believes in making Vallarta Supermarkets a leader in sustainability.

