



***The Shelby-Griffin Report* salutes its second Sustainability in the Food Industry honorees. These companies have demonstrated a commitment to reducing food waste, supporting hunger-relief efforts and improving operational efficiency. They are doing all they can to build a smarter, greener and more resilient food ecosystem.**

Acosta Group

Jacksonville, Florida

Acosta Group's sustainability strategy is built on the belief that investing in people creates lasting value for businesses, communities and the future workforce. With more than 56,000 associates across North America and Europe, the company supports growth through leadership development, continuous learning, career mobility, well-being and community engagement.

Over the past year, Acosta Group expanded workforce development by launching four new enterprise programs, bringing its portfolio to 11 programs and reaching 6,576 participants. The company also created 266 training assets supporting 17 major transformation initiatives, helping associates build new skills and adapt to change.

Developing future-ready leaders remains a key focus. Acosta Group successfully piloted its Leadership Rotation Program, an eight-month cross-functional experience designed to strengthen collaboration and leadership readiness. The company also expanded its internship program by 700 percent, growing from four interns to 32.

More than 3,000 applicants competed for 10 positions in its Leadership Development Program, making it one of the industry's most competitive early-career opportunities. Acosta Group further supports career growth through its "Talent Without Boundaries" philosophy, encouraging mobility across business units and geographies. Programs such as Executive Excellence, Leadership Acceleration, Manager Essentials, mentorship and talent planning help associates build skills while strengthening the company's leadership pipeline.

The company's impact extends beyond the workplace. Its Military Division provides employment and development opportunities for veterans, military spouses and military families worldwide. Associates also support causes ranging from hunger relief to education and cancer research, including packing more than 4,000 Thanksgiving meals, harvesting 72,600 pounds of produce for people in need and helping raise \$5.13 million through the Princess Margaret Cancer Foundation.

Acosta Group's people-first approach has drawn significant recognition, including Brandon Hall Excellence Awards, the Handshake Early Talent Award and a Gold Stevie Award for Great Employers recognizing excellence in talent and workforce development.

By investing in leadership, learning and community impact, Acosta Group is building a future-ready workforce that empowers associates, strengthens communities and supports the evolving needs of the food industry.



Ahold Delhaize USA

Salisbury, North Carolina

Ahold Delhaize USA is helping advance a more sustainable food system by tackling one of the industry's most complex challenges: Scope 3 greenhouse gas emissions across agricultural supply chains.

Building on regenerative agriculture collaborations, ADUSA is working with Danone USA, The Nature Conservancy and Legacy Landscapes to support scalable solutions that strengthen farm and ranch resilience while reducing environmental impact.

With Danone USA and The Nature Conservancy, ADUSA is participating in a multi-year dairy pilot focused on enhanced farm and supply chain resilience and reducing methane emissions from the dairy supply for select Danone USA yogurt products sold through ADUSA brands and other major retailers.

The initiative supports participating dairy farmers with practices and technologies such as manure separation systems, compost turners and irrigation-efficiency solutions. TNC provides technical and strategic reviews, including support for estimating environmental benefits and helping ensure outcomes are allocated transparently.

ADUSA also joined Legacy Landscapes, a multi-partner grazing lands program with more than \$16.9 million in public and private funding to help 135 cattle producers improve land-management practices by bringing retailers, food brands, ranchers and technical partners together to support more sustainable U.S. beef production.

The program provides financial support for practice implementation, rancher access to AgriWebb's ranch management software and free technical advisory services. More than 2.8 million acres of grazing land are enrolled, giving producers tools to move from paper records and spreadsheets to data-driven decisions that support efficient, resilient operations.

For ADUSA, supporting rancher success and resilient grasslands is tied to long-term supply security and broader efforts to reduce Scope 3 emissions across the supply chain.

Together, these efforts show how retailer, supplier, nonprofit and producer collaboration can move sustainability beyond goals and into practice. By funding, supporting and learning from programs that prioritize measurable practice change, ADUSA is helping build models that can strengthen land stewardship, improve resource efficiency and support more resilient food supply chains.

The work reflects ADUSA's commitment to healthier people and planet, while demonstrating how collaborative action can help drive meaningful progress across the food industry.





Amy’s Kitchen

Petaluma, California

Newly appointed CEO Paul Schiefer has been with Amy’s Kitchen for nearly 20 years, where he leads the senior leadership team and oversees key functions including sales, marketing, supply chain, sustainability, technology and employee engagement. Schiefer has played a central role in its growth and sustainability efforts, including international expansion and achieving B Corp certification.

Schiefer has embedded sustainability into the company’s operational backbone – transforming mission into measurable impact across production, packaging, sourcing and waste reduction.

Under his leadership, Amy’s diverts 88 percent of waste from landfill at its Santa Rosa, California, facility and has committed to halving food waste by 2030. In one year



alone, the company diverted 427,000 pounds of food from landfill into the hands of people, while 75 percent of its packaging by weight is readily recyclable, with ongoing investments in compostable solutions.

Amy’s also maintains a rigorous responsible sourcing program, purchasing \$110 million in certified third-party ingredients and upholding strict supplier screening standards.

Schiefer’s climate-forward strategy is equally bold. Amy’s plant-based protein emits 77 percent less CO₂e than meat and uses 96 percent less land than beef, helping the company avoid 51,000 metric tons of CO₂e annually. That’s equivalent to 23,000 cross-country car trips.

As a 100 percent vegetarian company and 90 percent organic brand, Amy’s avoids more than 700 synthetic chemicals and supports farming practices that sequester 26 percent more carbon and foster 30 percent greater biodiversity than conventional systems.

Schiefer’s leadership proves that sustainability is not an initiative; it is a business model. Aligning environmental innovation with operational excellence, he is advancing a forward-thinking, scalable blueprint for the future of food.

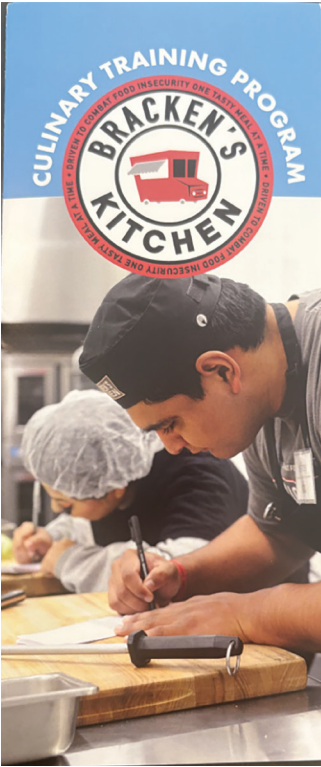
Brackens Kitchen

Garden Grove, California

Brackens is a 501(c)(3) nonprofit committed to restoring food and lives. It combats hunger, food waste and poverty through the three pillars of its mission: food rescue, community feeding and culinary training.

Through collaboration with food banks, food suppliers and community partners it utilizes food that would otherwise be wasted and turned into healthy meals for the underserved in the community. Brackens Kitchen serves 8,000-plus meals per day to organizations, churches, schools, parents of ill children and many more needy individuals on a daily basis.

Bill Bracken was a well-known chef and manager for many years at many exclusive restaurants in the Los Angeles and Orange County area. During Covid-19, he felt the



need to do more for others versus himself. He was given a food truck, which he named “Babs” and together they were the beginning of what has become today, a respected organization giving back to hundreds.

As time progressed, Bracken identified a need to also assist those to “help themselves.” Together he and his wife, Molly, developed an accredited and certified training program to prepare students for the workforce. Many had no prior skills but a determination to learn.

Through classroom learning and hands-on training in a dedicated teaching kitchen, 20 students gain the essential knowledge needed to start a career path in the hospitality and food service industry.

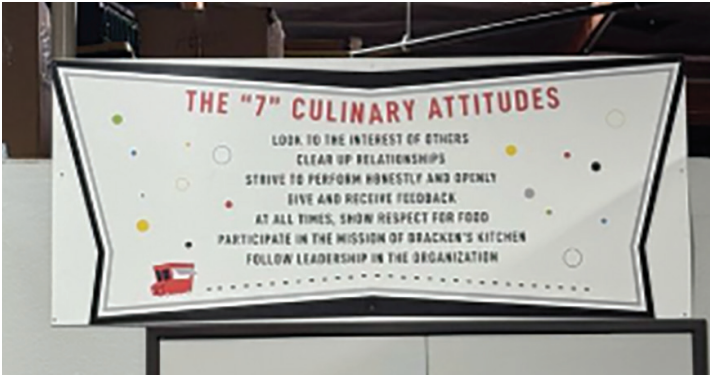
Bracken’s Kitchen Culinary Training Program is a 22-week, 100 percent free program dedicated to under-served youth and young adults (age 17 and older). In fact, students are paid during the second half of their training because they are contributing to the Community Feeding and Catering for a Cause programs through their work.

Linked with those programs, as

well as the Rescued Food effort, Brackens Kitchen is building the framework to create a long-term, self-sustaining program that changes lives and encourages independence.

Professional chef instructors train students on foundational cooking methods while providing valuable life lessons, such as organization, personal discipline and accountability, problem solving and time management in a fast-paced work environment.

Graduating students will leave Bracken’s Kitchen prepared to interview and enter the workforce, possessing the professionalism, confidence and knowledge to begin a career in hospitality.



BSF

Jacksonville, Florida

BSF (formerly Beaver Street Fisheries), a 75-year-old, family-owned seafood importer and distributor in Jacksonville, Florida, has built sustainability into sourcing, operations and community outreach and has published third-party-informed sustainability reports since fiscal year 2023.

Certified sourcing: BSF holds Marine Stewardship Council supply chain certification and sources 23 MSC-certified species, including Atlantic cod, snow crab and sockeye salmon. Its Jacksonville plant became the world’s first seafood repackaging facility certified under the Global Seafood Alliance’s Best Aquaculture Practices program. An estimated 85 percent of BSF’s food ingredients, by cost, carry MSC or BAP certification. BSF funds six active Fishery Improvement Projects, including a decade-long Indonesia snapper-grouper reform effort and a small-scale shrimp farm initiative in India with Monterey Bay Aquarium.



Waste and emissions: BSF’s Styrofoam recycling program avoids about 70 tCO₂e annually and has already paid back its equipment cost. BSF eliminated cellophane and shrink-wrap overwrapping to cut plastic use and has tracked Scope 1-3 emissions for three straight years.

Community impact: In fiscal year 2024, BSF donated 15,283 pounds of surplus food to the Endangered Animal Rescue Sanctuary and supported five additional Jacksonville organizations, building on 18,068 pounds donated in fiscal year 2023. BSF also runs student facility tours, seafood-nutrition education events and MLK Day service projects with Fresh Ministries, City Year and the Jacksonville Jaguars Foundation.

Human rights: BSF has partnered with the Issara Institute since 2015 to reduce forced-labor and trafficking risk in its supply chain, signed the Fair Labor Association’s “No Worker Pays for Their Job” pledge in 2023 and publishes an annual anti-forced-labor report.





Cascades
Piscataway, New Jersey

LithoURB is an innovative and distinctive offering in North America: 100 percent recycled brown paperboard developed to replace virgin-fiber substrates in premium lithographic packaging applications.

LithoURB delivers the print quality and converting performance required for high-end litho-laminated corrugated packaging (LithoURB is laminated directly on the medium) and folding carton while supporting a circular economy.

By expanding the use of recycled fiber into packaging applications traditionally served by virgin solid bleached sulfate (SBS), LithoURB helps brands reduce their environmental footprint without compromising aesthetics or functionality.

The project involved cross-functional collaboration among innovation, R&D, manufacturing, operations, sales, technical services and packaging experts to ensure technical feasibility, product consistency and operational efficiency.

Final products manufactured using the LithoURB paper can be FSC Mix-certified upon



request, are prequalified recyclable by How2Recycle and are manufactured in a BRCGS-certified facility, ensuring compliance with recognized food safety standards.

An independent third-party life cycle assessment conducted in accordance with ISO 14040 and ISO 14044 standards demonstrated that, compared with a comparable North American industry-average virgin linerboard, LithoURB generates 72 percent fewer greenhouse gas emissions, reduces fossil fuel scarcity impacts by 64 percent and lowers land-use impacts by 99 percent. (Results are based on 2023 production data for one metric ton of liner and compared with the North American industry average for white and brown liners.)

Recyclable and compatible with existing recovery systems, LithoURB keeps valuable fibers in circulation while helping customers meet growing recycled content, circularity and ESG commitments. Its natural brown appearance is also a distinctive advantage for brands seeking to communicate sustainability at a glance while maintaining strong shelf impact and premium packaging aesthetics.

The innovation demonstrates how advanced recycled-fiber technology can unlock new, higher-value packaging applications and accelerate the transition toward more sustainable packaging solutions.

Chiquita
Fort Lauderdale, Florida

Chiquita is advancing sustainability in the banana industry through Yelloway, a joint venture dedicated to developing disease-resistant banana varieties using traditional plant breeding supported and accelerated by advanced technology.

In partnership with KeyGene, Chiquita is investing in a long-term solution that strengthens climate resilience, reduces the environmental impact of banana production and helps secure the future of one of the world’s most important food crops.

Yelloway addresses two of the banana industry’s greatest sustainability challenges, Tropical Race 4 (TR4) and Black Sigatoka, diseases that cost the industry millions of dollars annually and threaten food security, grower livelihoods and global banana production.



Please see page 26

We’re thrilled to receive
The Shelby Report’s Award
for Sustainable Workforce.



2026

Because a sustainable workforce doesn't happen on its own.

It's built through steady investments in people, from training and career development to health and well-being initiatives. It means making choices that strengthen our workforce not just for today, but for years to come.

To all of our associates, thank you! This honor belongs to you.



ecoATM
San Diego, California

ecoATM was founded to help reduce the amount of electronic waste (e-waste) entering landfills and extend the useful life of electronic devices.

Using advanced technology and automation, ecoATM's device recycling kiosks offer consumers an easy, secure and convenient way to sell their used cell phones and tablets in exchange for cash.

When a consumer sells their device to an ecoATM, they're giving it an opportunity for a new life through refurbishment and resale. Devices that cannot be refurbished are recycled responsibly according to industry standards.

Personal electronics contain toxic and hazardous materials. These include arsenic, lead and mercury, which are all very harmful to human and environmental health. The improper disposal of these electronics has negative consequences, which can pose a threat to the environment and the health of everyone.



The company hit a major milestone in 2026 – more than 57 million devices have been collected via kiosks since its founding. Here's what that looks like in terms of environmental impact:

- 57 million devices is the weight equivalent of 28 million pounds of e-waste;
- This has prevented thousands of toxic materials like arsenic, cadmium, lead and mercury from leeching into land and water;
- This is the equivalent of removing 3 million metric tons of CO2 (carbon emissions); and
- 57 million devices collected is the equivalent of saving 28 billion gallons of water.

ecoATM is committed to following its environmental, health and safety management system (EHSMS), which conforms to the ISO 45001 and ISO 14001:2015 standards.

The company 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.

ecoATM 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.



From page 25

By developing naturally disease-resistant banana varieties, the company aims to reduce reliance on carbon-intensive crop protection measures, lower greenhouse gas emissions associated with banana production and create a more resilient agricultural system for future generations.

Since its launch, Yellowway has achieved significant scientific milestones. Researchers have mapped the genetic diversity of more than 80 banana varieties and presented the world's most complete banana pan-genome in February 2026, completed more than 150 successful crosses including Yellowway One, the first cross with combined resistance to TR4 and Black Sigatoka, and produced more than 32,000 seeds to accelerate development of new banana varieties that deliver the taste, appearance and shelf life consumers expect

while providing resistance to disease.

Earlier this year, Yellowway also completed the banana pan-genome, a comprehensive map of banana genetic diversity that enables more precise breeding decisions, accelerates development of disease- and climate-resilient varieties and strengthens long-term efforts to preserve biodiversity. The company has advanced to field testing, with Yellowway-developed banana plants undergoing trials in the Philippines and Indonesia.

Rather than treating disease management as an ongoing input challenge, Yellowway seeks to solve it at the source through sustainable plant breeding, creating long-term benefits for growers, consumers and the environment. As part of Chiquita's Behind the Blue Sticker sustainability strategy, Yellowway demonstrates the company's commitment to science-based innovation, collaboration and responsible agriculture by investing in solutions that can reduce environmental impacts.



Ahold Delhaize USA is honored to be recognized for advancing sustainability through collaboration. Together with valued partners including **Danone USA**, **The Nature Conservancy** and **Legacy Landscapes**, we're helping to support scalable solutions that strengthen farm and ranch resilience while reducing environmental impact.





NATURAL GROCERS®

We are proud to
receive this year's
Sustainability Award
in the category of
**Collaborative Impact
& Industry Leadership!**





ECOS Cypress, California

ECOS is a leader in sustainable and regenerative manufacturing, making safer cleaning products sold at club and grocery retailers nationwide and around the world.

Family-owned and operated since 1967, ECOS has built sustainability into every part of how it operates, using a “Reduce-Reuse-Recycle-Rethink” methodology. It first dramatically reduces energy and water use, carbon emissions and waste, then offsets what remains through investments in clean energy projects and restoration programs for waterways and habitats.

ECOS achieved carbon neutrality in 2013, TRUE Platinum-level Zero Waste certification in 2015 and water neutrality in 2016.

It was the first manufacturer in the world to attain LEED



Zero Carbon, LEED Zero Energy and LEED Zero Waste certifications at 100 percent of its manufacturing sites and the first in the industrial sector to earn Platinum-level WELL Building certification, held at its California and Illinois facilities.

All four ECOS facilities hold the WELL Health-Safety Rating for Facility Operations and Management.

ECOS has made measurable progress toward its sustainability goals, detailed in its most recent annual Sustainability Report. In 2024, ECOS:

- Diverted 98.3 percent of its waste from landfills and incineration, up from 10 percent in 2009;
- Recycled and repurposed more than 3,500 tons of material, saving some 68 metric tons of CO₂;
- Used 100 percent renewable energy, including on-site solar at each facility;
- Restored 16.4 million gallons of water to critically dewatered rivers and streams; and
- Saved 633.84 metric tons of GHG emissions through

manufacturing and product innovations.

ECOS is built on a foundation of green chemistry and sustainable innovation. From removing phosphates ahead of regulations in 2010 to banning more than 500 known toxins from its formulas, ECOS ensures that every ingredient is safer and serves a functional purpose, with no unnecessary added carbon costs.

Best known for ECOS liquid laundry detergent, the No. 1 selling green laundry detergent in the U.S., ECOS is now expanding its liquidless sheet and pack formats to reduce the weight of its products, cut shipping emissions and provide plastic-free packaging for consumers.

ECOS supports the communities around its four U.S. facilities. In 2024, ECOS donated more than 180 tons of cleaning products, valued at an estimated \$1.4 million, to local non-profits including food banks, children’s museums and youth and family resource centers.

Emerald Packaging Union City, California

Emerald Packaging’s innovative packaging material is an unsupported coextruded film containing 30 percent post-consumer recycled resin – a first in potato packaging.

Developed in direct response to Walmart’s Project Gigaton initiative, which aims to reduce or avoid one billion metric tons of greenhouse gas emissions from the global value chain by 2030, the film demonstrates a major step toward sustainable packaging.

The challenge was to maintain clarity, seal integrity and impact resistance while incorporating recycled content. Through advanced resin engineering, the result is a durable, high-performance and



environmentally responsible packaging solution.

By meeting a use of 30 percent PCR resin in a grocery potato market food-contact film, Emerald Packaging overcame significant material performance challenges. The film had to have the same clarity, seal strength and machinability as its virgin polyethylene equivalent and possess strength capable of absorbing five and 10 pounds of potatoes falling into the bags from five feet.

It’s a challenging packaging application, with the bag needing to survive nearly 500 pounds of impact force in the case of the 10-pound bag. To accomplish this, Emerald built a proprietary film formulation using a three-layer co-extrusion process.

By incorporating post-consumer recycled resin back into new products, the company has minimized the use of virgin resins made from fossil fuels, drastically reducing the material’s carbon footprint. This innovation represents a shared commitment by grower, retailer and manufacturer to build a more sustainable supply chain.

It proves that environmental responsibility and product performance aren’t mutually exclusive, paving the way for broader application of recycled content in food packaging. The partnership shows how collaborative innovation – from resin optimization to large-scale rollout – can speed meaningful environmental impact.

Food Lion Salisbury, North Carolina

Food Lion’s sustainability strategy focuses on reducing waste, feeding communities and operating efficiently across its 10-state footprint, delivering measurable environmental and social impact.

At the core is its partnership with Divert, which redirects unsaleable and organic materials away from landfills into energy recovery through anaerobic digestion. Food Lion has seen a more than 50 percent reduction in food waste compared to its 2016 baseline and continues to pursue ways to maintain progress.

Through Food Lion Feeds, its hunger-relief platform, the company extends its impact beyond waste reduction. In partnership with Feeding America, stores recover and donate fresh food weekly, addressing food insecurity while reducing waste.

Today, 33 food banks and more than 1,200 pantries receive regular pickups, helping provide nearly 70 million pounds of food in 2025 – including 5 million pounds through the frozen dairy initiative – and contributing to 1.7 billion meals donated since 2014. This work highlights the powerful intersection of sustainability and community care.

In-store recycling programs further advance circular economy efforts. Across 1,112 stores,



Lion achieved an 83 percent diversion rate in 2025, reflecting a closed-loop approach that drives both environmental and operational benefits. Community recycling initiatives also enable customers to recycle directly at their local Food Lion, reinforcing shared responsibility and engagement.

Operational efficiency remains a priority. LED lighting upgrades have further reduced energy consumption, lowered emissions and enhanced customers’ in-store experience.

Together, these efforts reflect an integrated approach to environmental responsibility, community care and operational excellence. Importantly, Food Lion continues to invest in sustainable practices while maintaining its longstanding commitment to affordable groceries for customers.

By reducing food insecurity, conserving resources and strengthening partnerships, Food Lion is helping build a more resilient, circular economy for the towns and cities it serves.

materials such as cardboard, paper and plastics are recycled, diverting significant waste from landfills.

In 2025, Food Lion recycled more than 314 million pounds of cardboard (157,256 tons), saving an estimated 2.67 million trees and more than 1 billion gallons of water. Overall, Food

Gellert Global Group Elizabeth, New Jersey

Gellert Global Group was nominated for its engagement of employees on sustainability topics.

GGG’s Green Team consists of about 30 volunteers who help educate and engage employees in environmental awareness. Past events have included Composting 101, Sustainable Gift-Wrapping ideas, Recycling 101, Regenerative Agriculture and The Impact of Soil on Our Food Systems, Food Scrap Recipes and Upcycled Food 101.

GGG hosts annual volunteer cleanups to preserve green spaces and protect local waterways from coastal debris.

GGG facilities in Miami and L.A. tend to local garden spaces to beautify the community. The L.A. warehouse even grows fresh foods and herbs for employees.

The Green team regularly shares stories of suppliers who are driving eco-friendly changes in their communities across the world.

The group also has enhanced awareness of waste streams with education on how GGG recycles batteries, its partnership with local biodigester, Trenton Renewables, and challenging employees to go plastic-free in July, including swapping plastics out for reusable plates and cutlery in the office breakrooms at its New Jersey headquarters.





GreenTree Co-Op Market Mount Pleasant, Michigan

Bulk department sales have been a core and key part of GreenTree Co-Op Market’s grocery cooperative since its founding in 1970. After recently reviewing sales and efficiencies, GreenTree Co-Op Market uncovered that the store was offering – and shoppers were using – more than 700 plastic bulk bags in three sizes each month. That’s a lot of plastic in a department that has been historically trying to cut down on single-use plastics. GreenTree Co-Op Market pivoted quickly to find solutions and settled on purchasing



Compostic Brand bags to replace plastic ones. These bags also come in three sizes but are 100 percent backyard compostable. It was important to limit plastic use, and it was a massive benefit to have the bags backyard compostable as Mount Pleasant doesn’t have commercial composting available. They are price competitive with the former plastic bags but do cost the store a few more cents per bag. Staff tried them out in March this year and had no complaints, so the plastic bags were replaced with compostable and neither shoppers nor the store have looked back. What an easy swap with impactful results. It was an easy rollout for shoppers during April’s Earth Day, too. Compostic Brand also makes T-shirt grocery bags that are backyard compostable, which GreenTree Co-Op Market is looking into next. Removing or reducing plastic grocery bags will be a major win in the continued fight to reduce and eliminate single-use plastics.

Highline Mushrooms Leamington, Ontario, Canada

For 60 years, North American mushroom packaging didn’t change. Since the 1960s, the category defaulted to black and colored plastic tills. That material is technically PET, but it’s rarely recycled because optical sorters at recycling facilities can’t read dark plastic. Most of it gets downcycled or sent to landfill. In 2023, Highline Mushrooms broke from the industry and moved its retail program to clear, recycle-ready rPET tills with a monolayer top seal, launching with Costco U.S. and then transitioning other retail partners. Clear rPET sorts cleanly, cuts contamination and

supports closed-loop recycling, directly advancing the U.S. Plastics Pact goal of 100 percent reusable, recyclable, or compostable packaging. Highline’s switch alone keeps more than 80 million colored tills out of landfill. When the full North American industry follows, that number exceeds 1 billion tills. Consumers drove the change. Highline ran its own North American surveys across key trade areas. The results were clear: 62 percent said the food industry should prioritize clear over black plastic; 96.5 percent wanted single-use plastic reduced; and 99.1 percent said companies should use recyclable materials. Transparency also lifted Highline’s own standards,



Please see page 31

Award-Winning Packaging That Advances Your Sustainability Goals

Emerald Packaging’s award-winning food-grade post-consumer recycled packaging is helping grocers and retailers move toward a more sustainable future – and meet their EPR goals. Our portfolio also includes next generation compostable materials, including fiber, and recycle-ready films. **Contact us to learn more.**



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Langers

City of Industry, California

As beverage culture shifts toward functionality, sustainability and everyday versatility, Langers is applying that same mindset to its packaging. The new bottle is designed not only to improve the consumer experience but also to rethink how juice is produced, transported and displayed at scale.

By producing bottles in-house and in-line with filling, Langers eliminates the need for about 1,300 truck deliveries annually, further reducing its carbon footprint and operational complexity.

The new 64-ounce bottle uses 24 percent less plastic than its predecessor while at the same time



increasing structural integrity.

A key advancement is the significant increase in top-load strength, which has been tripled, allowing the product to maintain integrity without relying on a fully enclosed case. This enables Langers to reduce secondary cardboard packaging, improving visibility at retail while minimizing material use and in-store handling.

This bottle represents a technical first for the industry. Langers is the first company in the world to integrate all the design features required to produce a hot-fill, rectangular bottle that achieves this level of strength while reducing plastic.

The combination of durability and reduced material use allows for a more efficient and sustainable format without compromising performance.

Mowi

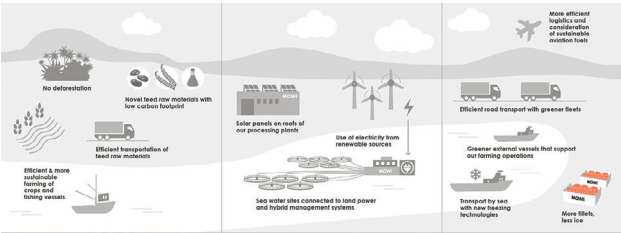
Medley, Florida

Mowi is proud to be recognized as a global leader in sustainable salmon production. Sustainability is embedded in every aspect of its business – from responsible farming practices and environmental stewardship to community engagement and food security initiatives.

Mowi’s sustainability strategy is built around a commitment to producing healthy food while minimizing environmental impact. Through innovative farming techniques, advanced fish health management and investments in technology, Mowi has significantly improved resource efficiency and reduced its carbon footprint across its global operations.

A key pillar of Mowi’s sustainability efforts is its circular economy approach. By maximizing the utilization of every part of the salmon, Mowi reduces waste and creates value-added products, including salmon oils and ingredients for pet food and nutritional applications. This approach supports responsible resource management and contributes to reducing food waste.

The company also has made substantial progress in reducing greenhouse gas emissions, improving feed efficiency and increasing the use of certified and responsibly



sourced ingredients. Mowi’s operations are independently certified to globally recognized standards, including ASC, Global G.A.P. and BAP, ensuring transparency, traceability and accountability throughout the value chain.

Beyond environmental initiatives, Mowi is committed to supporting communities and improving food accessibility. Through the Mowi Salmon for All initiative, the company has donated millions of salmon meals globally to food banks and charitable organizations, helping address food insecurity while providing a highly nutritious source of protein to those in need.

In addition, Mowi continuously invests in employee safety, community partnerships and educational initiatives that promote healthier eating and greater awareness of sustainable seafood.

As consumer demand for responsibly sourced protein



continues to grow, Mowi remains committed to leading the industry through innovation, transparency and measurable environmental and social impact.

By producing nutritious seafood with a lower environmental footprint than many traditional animal proteins and continuously advancing sustainable practices, Mowi is helping shape a more resilient and sustainable food system for future generations.

Mowi exemplifies what it means to be a leader in sustainability within the food industry.

Natural Grocers

Lakewood, Colorado

Natural Grocers believes that sustainability begins at the farm. In April 2026, the company expanded its private-label portfolio with the introduction of Natural Grocers Brand Regenerative Organic Certified Pasture-Raised Eggs, connecting shoppers to a quality product while supporting farming systems that regenerate the land and strengthen rural farms and economies.

The offering reflects years of building supplier relationships with farmers committed to regenerative agriculture, humane animal care and responsible land stewardship. The eggs come from pasture-raised hens that spend time outdoors engaging in natural behaviors such as ranging, foraging, roaming and dust bathing. Suppliers follow organic and regenerative farming practices focused on biodiversity, carbon capture and soil vitality, and the eggs are both Certified Humane Raised and Handled and Regenerative Organic Certified.

Raising the bar in egg category

Natural Grocers has a long history of raising standards in the egg case. In 2016, it became the first major U.S. grocery retailer to require free-range eggs or better throughout its egg assortment and it maintains a proprietary Egg Standards Ranking System that rewards higher animal welfare and environmental standards. The new regenerative eggs meet the Gold Standard within that system, the highest tier available to customers.



The significance extends beyond a single SKU. In a discussion series running throughout 2026, Natural Grocers has brought together farmers, brands, retailers and certifiers with the goal of increasing industry alignment on minimum regenerative standards and consistency in how the term “regenerative” is used.

Advancing transparency for all consumers

Natural Grocers also believes a more sustainable food system depends on transparency. For more than a decade, the company has worked with consumer advocates, nonprofits and legal experts to advance GMO labeling and food-system transparency.

In October 2025, those efforts culminated in a federal appeals court ruling in favor of Natural Grocers, the Center for Food Safety and other plaintiffs challenging portions of the USDA’s implementation of the National Bioengineered

Food Disclosure Standard. The decision affirmed that food companies may continue using the widely recognized term “GMO” rather than relying only on “bioengineered,” rejected rules allowing disclosures solely through QR codes or text-message systems and found that highly processed ingredients derived from bioengineered crops should not be categorically exempt from disclosure.

Model for resilient food system

Rather than advancing a company-specific initiative, Natural Grocers partnered with organizations working toward a shared goal and the outcome affects food labeling far beyond a single retailer. By aligning environmental stewardship, animal welfare, farmer support and consumer transparency, Natural Grocers offers a practical model for how retailers and suppliers can collaborate to build a more accountable and sustainable food system.





North Shore Living Herbs

Thermal, California

As the nation’s first herb grower certified Sustainable by SCS Global Services, North Shore Living Herbs + Greens continues to demonstrate that environmental responsibility and commercial success go hand in hand.

The company’s sustainability story extends beyond solar panels, geothermal energy and water conservation. It continues through distribution, retail shelves and ultimately into consumers’ homes, where Living Herbs help reduce one of the food industry’s greatest challenges: food waste.

Unlike cut herbs that begin deteriorating immediately after harvest, North Shore’s Living Herbs remain alive. Consumers harvest only what they need while the plant continues to thrive, providing up to three times the usable shelf life of cut herbs. This means less household food waste, reduced retail shrink and higher product quality throughout the supply chain.

Inside North Shore’s state-of-the-art greenhouses, sustainability is built into every step of production. Its hydroponic growing systems recycle nearly all irrigation water, dramatically reducing water consumption while producing healthier, more consistent



herbs. The company also developed an organic fertilizer that supports efficient, responsible growing.

Renewable energy plays a vital role in the operation. North Shore leverages geothermal energy to heat its greenhouses and on-site solar fields reduce dependence on conventional electricity by up to 70 percent.

North Shore’s controlled greenhouse environment also allows it to rely on integrated pest management, using beneficial insects to naturally protect crops and reduce chemical inputs. By letting nature protect nature, the company grows healthier herbs with zero pesticides.

Sustainability at North Shore extends beyond the environment to its people. The company invests in employee appreciation, profit-sharing through a 401(k), benefits for part-time employees, college scholarships and career advancement opportunities.

Many employees have spent decades with the company and today it proudly employs the adult children of long-time team members – reflecting a culture built on stewardship, growth and purpose.

From renewable energy and water conservation to food waste reduction and employee investment, North Shore has built an integrated sustainability model. It doesn’t pursue sustainability as a single initiative for nearly 40 years, it has been the foundation of how the company grows, operates and serves customers every day.

From page 29

because harvesters now select to a higher bar when shoppers can see every mushroom and minimal dirt is visible to consumers.

Two years on, the impact reaches across the category. A majority of top U.S. and Canadian retailers have adopted clear tills for branded and private label mushrooms alike, regardless of grower.

And 2026 industry research from Category Partners confirms that product visibility

now ranks as the top produce packaging priority, ahead of sustainability, organic and branding claims. Highline didn’t follow that shift. It started it for the North American Mushroom Industry.

Highline keeps pushing for even better recycling solutions. But for a fresh, highly perishable product, where preventing food waste is the largest environmental cost, recycle-ready clear rPET is the most sustainable, transparent and consumer-trusted option available today.



Ron Ferri, President



PROUD TO BE RECOGNIZED. COMMITTED TO DOING MORE.
We are honored to be recognized for our Sustainability Efforts in grocery retail. It’s a reflection of our ongoing commitment to reducing waste, improving efficiency, and building a more sustainable future for the communities we serve.
Progress worth celebrating. And continuing.



Prime Time Produce

La Quinta, California

Prime Time Produce has built its business on a commitment to quality and efficiency. As the company continues to grow, so does its responsibility to better understand and manage its environmental and social impacts. In 2025, Prime Time made a commitment to build on its efforts by measuring progress, strengthening its sustainability practices and continuing to improve the way it operates.

Across its farming and packing operations, Prime Time focuses on water efficiency, soil health, energy use, material recovery and waste reduction. In 2025, the company recycled 198,000 pounds of drip tape, 188,820 pounds of agricultural plastic mulch and 335,041 pounds of cardboard.

Solar panels at Prime Time’s Coachella Valley packing facility generated an estimated 312,000 kWh of renewable energy and 79 percent of the company’s owned forklift fleet is electric.

In Coachella Valley, Prime Time reduces tillage by at least 50 percent using the Eliminator, an implement that combines multiple tillage steps into a single pass to reduce



soil disturbance, fuel use, equipment wear and field trips.

In Ventura County, barley variety cover crops are used to protect soil between production cycles, while habitat plantings along ranch edges attract beneficial insects that support natural pest control.

Prime Time’s commitment also extends to the communities where its employees live and work. In 2025, the company donated more than 1 million pounds of fresh produce through the California Association of Food Banks

and continued its involvement with Food Share of Ventura County and the Boys & Girls Club.

Prime Time also recently implemented its Seed to School program, connecting students from pre-K through 12th grade with agriculture and helping them better understand where their food comes from and the people behind it. The company also continues to invest in its Summer Internship Program, providing students with opportunities to build professional skills and explore career paths in agriculture.

Prime Time is measuring Scope 1 and Scope 2 greenhouse gas emissions across its U.S. operations to establish its first emissions baseline. This work will help the company better understand its impact, guide future reduction efforts and support informed decision making.

Prime Time remains committed to measuring its progress, sharing what it learns and continuing to improve over time.

Publix Super Markets

Lakeland, Florida

Publix’s Good Together program brings to life two key elements of its mission statement: being intolerant of waste and involved as responsible citizens in communities. The company’s efforts span both operations and the communities it serves.

Publix’s recycling program is in place throughout operations; it also provides opportunities for customers to recycle. In 2025, the company’s recycling efforts diverted more than 789 million pounds of material from entering landfills, including some 616 million pounds of cardboard and over 26 million pounds of plastic.

Since 2016, a portion of the proceeds from Publix’s reusable bag sales have supported planting trees in Florida with the Arbor Day Foundation. More than 1.7 million trees have been planted in the state, restoring more than 2,600 acres of critical wildlife habitat.

The company has committed more than \$4 million since 2021 to support Everglades restoration with the National Audubon Society and the National Park Foundation (NPF). These efforts have restored some 1,500 acres and are returning an estimated 200 million gallons of water to the environment annually, with more than 550 additional acres planned at Audubon’s Corkscrew Swamp Sanctuary over the next five years.

Publix also has contributed over \$2 million to NPF to support coral reef restoration, such as transplanting nursery-grown corals, repairing storm-damaged corals, treating disease and marine debris removal.

In 2024, Publix launched its Good Together environmental campaign, giving customers and associates the opportunity to help protect natural resources, raising nearly \$7 million to date.



In Florida, donations have supported NPF and Force Blue in removing more than 60,000 pounds of marine debris from waterways, installing a coral nursery in the Keys and establishing living shorelines in the Panhandle. Outside of Florida, donations have helped the Arbor Day Foundation plant more than 1.7 million trees to rebuild forests impacted by deforestation and natural disasters.

Additionally, through the Good Together food donation program, Publix donates food that is no longer salable but safe for consumption to Feeding America partner food banks and their partner agencies. This program has donated more than 1.1 billion pounds of food since inception.

Twice a year, customers and associates can donate at the register through its Good Together hunger campaign, which helps provide fresh produce and nonperishable food to local food banks, raising more than \$58 million since 2021.

Rich Products

Buffalo, New York

Every ingredient has a story that begins long before it reaches consumers. In this case, that story starts with the farmers who grow cocoa and the communities that depend on it.

Rich Products believes a more sustainable food system requires investing not only in responsibly sourced ingredients but in the people behind them. That philosophy is central to Generations of Good, its responsible business strategy that shapes how it approaches cocoa sourcing.

Rich’s is committed to sourcing the majority of its direct-add cocoa ingredients used in products sold in the U.S. and Canada through a third-party verified sustainable



cocoa program. This commitment supports responsible farming practices, strengthens supply chain transparency and helps create a more sustainable future for cocoa-growing communities.

But at Rich’s, responsible sourcing is only the beginning. The company recognizes that long-term sustainability depends not only on how cocoa is sourced but on whether the people growing it have the resources needed to thrive. That’s why it has connected sustainable cocoa sourcing to investments that strengthen

farming communities.

Women contribute about 40 percent to 80 percent of the labor needed to bring cocoa from farm to market and play a critical role in farm productivity, quality and

household well-being. Yet many face barriers to training, resources and leadership opportunities.

To address this, Rich’s became a multi-year partner of Equal Origins, a nonprofit advancing gender equity across coffee and cocoa supply chains.

As one of the first corporate sponsors of Equal Origins’ Executive Edition program, Rich’s has helped agricultural organizations and cooperatives identify barriers and create more equitable opportunities for women in cocoa-growing communities.

The impact is significant. Equal Origins programs have reached farming families in 23 countries and engaged more than 530,000 families in gender-responsive training.

More than 350 organizations across 43 countries use the Gender Equity Index, which has been integrated into cocoa supply chains reaching more than 500,000 farmers across 13 cocoa-producing countries.

By pairing responsible cocoa sourcing with investments that strengthen farming communities, Rich’s is helping build a more resilient supply chain while supporting the people and communities that make it possible for generations to come.



Superfresh Growers Yakima, Washington

Superfresh Growers believes a sustainable workforce starts with investing in the people who make its operations possible. The company’s commitment to employee well-being, education, safety and professional growth is embedded throughout the organization and reinforced through its participation in the Equitable Food Initiative program.

In 2026, it expanded EFI certification to include most of its cherry acreage, building on the existing certified apple and pear acreage. This expansion reflects a commitment to creating a workplace where employees are empowered to share ideas, solve problems, grow and lead, while also aligning operations with increasing retailer demand for third-party certification and greater supply chain transparency from consumers.

Through EFI, employees have received training that extends beyond their traditional job responsibilities, providing opportunities to develop communication, collaboration,



problem-solving and leadership skills. The company’s leadership teams bring together employees from all levels of the organization to identify workplace challenges, recommend improvements and help implement solutions. By giving employees a voice in decisions that directly impact their work, EFI strengthens trust, encourages accountability and fosters a culture built on respect where every voice is valued.

The program also supports employee well-being by establishing systems that proactively identify concerns related to workplace safety, working conditions and employee satisfaction. By addressing issues early and encouraging continuous feedback, the company creates a safer, more engaged work environment while supporting long-term employee retention and development.

For Superfresh Growers, workforce sustainability means more than maintaining a labor force; it means creating opportunities for people to learn, lead and build lasting careers. Through its continued investment in EFI and employee-driven improvement, the company is helping cultivate a workplace community that supports individual growth and organizational success.

Target Minneapolis, Minnesota

Building a more resilient food system requires investing in the health of the land, the viability of farmers and the long-term stability of agricultural supply chains. Target is partnering across the food value chain to help farmers adopt regenerative agriculture practices that improve soil health, strengthen climate resilience and support the production

of the food guests rely on every day. In 2025, Target surpassed its goal of improving 1 million acres of soil health by more than 180,000 acres – an important milestone that demonstrates the scale and impact of this work.

Rather than pursuing a single solution, Target has collaborated with suppliers, nonprofit organizations and industry partners to help accelerate regenerative practices

Please see page 36



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Tops Friendly Markets

Buffalo, New York

Tops Friendly Markets has embedded sustainability into every aspect of its operations through innovative food waste reduction, recycling, energy efficiency and community partnerships that deliver measurable environmental and social impact.

In 2026, Tops has recycled 157,447 tons of cardboard and newspaper, 2,732 tons of plastic bags and stretch film, 2,533 tons of used cooking oil and 5,545 tons of organic materials, significantly reducing landfill waste while advancing a circular economy.

Recognizing that the most sustainable food is food that is eaten, Tops has developed multiple initiatives to keep edible food out of landfills. Through its Fresh Recovery Program, operating in all 130 New York stores in partnership with Feeding New York State, Tops donated 1.6 million pounds of food to local food banks and pantries, with every pound tracked and reported.

Through its partnership with Flashfood, available in 84 stores, customers purchase products nearing their best-by dates at discounts of up to 65 percent. The program has saved shoppers more than \$8.9 million while preventing over 3.3 million pounds of food from entering landfills.

For food that cannot be donated, Tops expanded its Food Waste De-Packaging Program with Denali, separating



packaged meat, dairy, bakery, prepared foods and other organics from packaging to create compost. Recovered material increased from 25,320 pounds to 87,720 pounds in just over a year and the program has expanded to 20 stores.

Tops also pioneered customer-facing composting through its From Scraps to Soil initiative with Farmer Pirates Compost. Building on commercial composting at 18 stores that has diverted 455,289 pounds (228 tons) of organic waste, community composting pilots in Hamburg and North Tonawanda now engage 56 households and have

already composted nearly 5,300 pounds of food scraps.

Energy efficiency is another cornerstone of Tops' sustainability strategy. Beginning with 26 stores, Tops implemented advanced energy modeling to optimize HVAC, refrigeration and lighting systems. The initiative expanded to 42 stores, delivering immediate operational savings, with 12 stores achieving first-year energy reductions of 1.8 percent to 5.76 percent while unlocking additional utility incentives and refrigeration retro-commissioning opportunities.



The United Family (Albertsons Companies)

Lubbock, Texas

Through its Recipe for Change sustainability program, The United Family is committed to making every day a better day for team members, guests, communities and the planet.

In 2025, its efforts delivered measurable environmental impact by diverting 1.89 million pounds of food waste from landfills through the Organix Recycling Program, recycling 15,656 tons of cardboard and more than 1 million pounds of plastic and keeping 20,000 electronic devices out of landfills through responsible e-waste recycling.

It also collected 212,500 pounds of used cooking grease for conversion into biofuel, sold 574,836 pallets for reuse and promoted sustainable shopping habits through the sale of 180,561 reusable bags.

The United Family's commitment extends beyond environmental stewardship into community engagement and education. It supports local beautification and sustainability initiatives, including partnerships with Keep Andrews Beautiful, Keep Odessa Beautiful, Keep Lubbock Beautiful and more.

Each year, the company also spearheads a student-led Earth Day art project, helping raise awareness about recycling, waste reduction and environmental responsibility among students in Lubbock, Texas. Through volunteerism and community outreach, team members contributed 7,000 hours of service to local causes.

The United Family also strengthens community well-being through food recovery and donation programs. In 2025, 100 percent of stores participated in food donation efforts,

resulting in 977,013 pounds of food donated to local food banks, while additional donations supported organizations such as the Humane Society with items like pet food.

By combining waste reduction, resource conservation, community partnerships and sustainability education, The United Family is creating lasting positive impact for communities and the environment.



Vermont Smoke and Cure

Hinesburg, Vermont

Kayla Gutfran has helped make sustainability at Vermont Smoke & Cure not only an environmental commitment but a people-first workplace practice. Through her leadership in human resources, training, engagement and community programs, she has helped cultivate a healthy, resilient, member-centric culture that supports the team inside the smokehouse and the Hinesburg community.

Her impact is measurable. Vermont Smoke & Cure has maintained strong year-over-year workforce stability, averaging above 95 percent fill/retention rates, with employee engagement close to 90 percent. These results reflect a workplace culture where team members feel supported, included and invested in the company's future.

Gutfran also has built the infrastructure to make that culture sustainable. She received her DDI certification to lead internal leadership development, helping supervisors and emerging leaders strengthen the skills needed to support, coach and retain their teams.

She helped implement Paylocity to elevate training, communication and employee development, creating a more consistent and accessible platform for learning and growth.

She has championed English classes to better support team members, improve communication and create more opportunity across the workforce. Her focus on development, growth, health and wellness has been instrumental in making Vermont Smoke & Cure a place where people can build long-term careers.



Gutfran's leadership also extends into community sustainability. In 2026, she helped organize Vermont Smoke & Cure's participation in Vermont Green Up Day, coordinating team members across two shifts to help clean up Hinesburg as part of Vermont's 56-year statewide tradition.

Year-over-year she has also supported community giving efforts, including the NRG Food Drive Competition, where the team donated 380 pounds of food and household goods to the Hinesburg Food Shelf, then added 1,000 more sticks for a total contribution of 440 pounds, surpassing the prior year's 336 pounds.

The team has also supported A New Place's Annual Celebration of Trees with a Vermont Smoke & Cure "Go Further" tree to help raise funds for local families experiencing homelessness.

Vermont Smoke & Cure's purpose is to help people "Go Further." Gutfran brings that purpose to life by investing in the people who make the company's products, strengthening the culture that keeps its workforce engaged and creating meaningful ways for the team to give back.



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Wegmans Food Markets

Rochester, New York

Over the last decade, Wegmans has transformed how waste is managed across its operations through a Zero Waste initiative focused on keeping materials out of landfills and putting them to better use through food donation, composting, recycling and reuse. The initiative began in 2016 as a single-store pilot in Canandaigua, New York, where associates rethought how materials moved through the store and achieved an 82 percent recycling rate within the first 10 months. The pilot proved that meaningful waste reduction was possible with the right processes, training and employee engagement. Following its success, Wegmans expanded the program to one store per division in 2017, refining best practices and proving the model could scale. By 2021, Zero Waste had been implemented across all Wegmans stores, embedding sustainability into daily operations throughout the company. The results have been significant and measurable. Wegmans increased its company-wide recycling rate from 64.4 percent in 2016 to more than 80 percent in 2022, exceeded 85 percent in 2024 and achieved an average recycling rate of nearly 89 percent in 2025. The biggest factor in achieving such a high recycling rate is rescuing food that is no longer saleable but still good for human consumption. In 2025, Wegmans donated more than 36.8 million pounds of food through its food rescue and donation programs, helping reduce waste while supporting neighbors experiencing food insecurity. Strategic partnerships have been critical to the program’s success. Wegmans works with Natural Upcycling to divert food waste from landfill and transform it into valuable resources. At the Wegmans Organic Farm, a partnership with CRDC Materials gives

hard-to-recycle agricultural plastics a second life as durable building materials. Most importantly, Zero Waste is powered by employee ownership. Every day, Wegmans employees make decisions that support food donation, recycling, composting and waste reduction efforts. Their commitment has transformed Zero Waste from a single-store pilot into a companywide culture of accountability and continuous improvement. Wegmans remains committed to its long-term goal of sending zero waste to landfill while demonstrating that sustainability can be successfully integrated into daily retail operations at scale. Through measurable results, innovative partnerships and the dedication of its employees, Wegmans continues to demonstrate leadership in sustainability across the food industry.



The Winn-Dixie Company

Jacksonville, Florida

The Winn-Dixie Company, in partnership with Relocalize, has introduced an autonomous ice micro-factory at its Plant City, Florida distribution center, a centralized hub serving customers across the state. The initiative addresses a challenge many treat as unavoidable. Although water is widely available, producing and transporting packaged ice is surprisingly inefficient. In North America, trucks move about 22 billion pounds of ice every year, creating a significant cost and environmental impact. The Winn-Dixie Company is reimagining how a grocery retailer sources one of its most basic products by partnering with the climate-tech company to manufacture the grocer’s SE Grocers Party Cubes ice locally and on demand. The fully autonomous, robotics-run production facility reduces the long-haul trucking, warehousing and cold storage traditionally

required to distribute ice across Winn-Dixie’s footprint. The results are measurable. By manufacturing ice at the point of distribution rather than shipping it from distant production facilities, Winn-Dixie can reduce transportation-related greenhouse gas emissions tied to ice delivery by up to 97 percent. At full capacity, the Plant City micro-factory is projected to avoid about 16,000 metric tons of CO2 emissions annually, equivalent to the carbon absorbed by more than 260,000 trees a year. The on-demand model also reduces water waste during production, while the packaging is certified plastic-negative, helping remove more plastic from the environment than it uses. The innovation also is designed to scale. Since launching in April 2026, the program has expanded to 12 Winn-Dixie stores in Florida, with more locations planned. Because the micro-factory model is modular and adaptable, it offers flexibility to support future growth and extend its environmental impact over time. Winn-Dixie’s partnership with



Relocalize demonstrates that sustainability and operational efficiency can go hand in hand. By producing ice locally, Winn-Dixie reduces unnecessary transportation emissions and water waste while delivering a fresher, high-quality product to neighbors. As a visible green innovation customers can experience firsthand, the model offers a scalable blueprint for Winn-Dixie’s continued work to build a more sustainable supply chain.

From page 33 across diverse agricultural landscapes. These partnerships include the Nebraska Soil Carbon Project with Cargill and McDonald’s; a Minnesota initiative with MBOLD, The Nature Conservancy and Hormel Foods; projects with Hershey’s and United Sugar supporting sugar beet growers in the Red River Valley; the Midwest Climate-Smart Commodity Program with the Soil Water Outcomes Fund and PepsiCo; and Transforming the Farmer-to-Consumer Supply Chain, a collaboration with Danone focused on advancing dairy feedstock production and manure management. The impact extends well beyond Target. Farmers participating in these programs are

improving soil health, reducing input costs and accessing new financial incentives that support long-term business viability. At the same time, regenerative agriculture helps strengthen supply chain resilience by improving the ability of agricultural systems to withstand changing climate conditions while protecting natural resources for future generations. By bringing together farmers, suppliers, conservation organizations and industry partners, Target is helping create a more resilient, sustainable food system. Surpassing soil health goal is an important proof point, but the broader success lies in demonstrating that collaborative, landscape-scale partnerships can accelerate regenerative agriculture and deliver lasting environmental, economic and supply chain benefits across the food industry.



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