



Restaurantware

ECO-FRIENDLY SUPPLIES

Our Commitment To Sustainability

HELPING CHEFS AND OPERATORS MOVE BEYOND THE ORDINARY



COMMITMENT OF THE CEO TO SUSTAINABLE BUSINESS PRACTICES

At **Restaurantware**, we believe that to achieve our short-term and long-term goals, we must create value for the environment and society as a whole. The principle of sustainability is embedded in our products, culture, and actions.

In an environment where natural resources are constrained and biodiversity is declining, Restaurantware is doing the following to protect the planet:

- Systematic assessments and optimizations of environmental impacts for all our products.
- Environmental awareness training, education, and effective communication with all employees.
- Constant improvement of the environmental performance of all our activities and products to help decrease our carbon footprint.
- Proactive engagement with business partners, customers, scientists, and civil society organizations to define and implement solutions to environmental challenges.

*"We project to save over **175,000** boxes per year."*

Restaurantware is proud to be packaging its products in a sustainable way. We have created the Ships In Own Container Program, which aims to deliver products in their primary packaging to customers without an outer box.

In the U.S., more than 80 billion corrugated boxes are used per year. By implementing the Ships In Own Container Program, we project to save over 175,000 boxes per year.

"I am devoted to providing the leadership and resources required to ensure Restaurantware's commitment to sustainable business practices is fully integrated throughout the company," said Jamil Bouchareb, Chief Executive Officer. "Our goal is to elevate the foodservice industry."



Jamil Bouchareb
Chief Executive Officer



FOODSERVICE SUPPLIES WITH A CONSCIENCE

At Restaurantware, we are dedicated to reducing our environmental footprint as well as creating environmental awareness throughout the industry. We believe that running a successful operation doesn't have to come at the expense of the planet or its people. That's why we're committed to providing premium foodservice supplies that meet the highest environmental, social, and governance (ESG) standards.

ENVIRONMENT



Sustainable Products: We offer a wide range of eco-friendly products that are recyclable, biodegradable, or commercially compostable. We manufacture our products using recycled or sustainably sourced raw materials whenever possible.



Cardboard Conservation: In the near future, we plan to ship every product in its original packaging without any additional packaging to help save 120,000 pounds and 1.1 million square feet of cardboard per year.



Right-Sized Packaging: By the end of Q2 in 2024, we will fully integrate our innovative packaging system that makes custom-sized boxes for single and multi-item orders to eliminate waste.



Sustainable Distribution: We implement strategies for packaging shipping containers to minimize the number of shipments and utilize load optimization to reduce the number of rail and truck deliveries.

SOCIAL



Fair Labor: We work with suppliers who uphold fair labor practices and ensure workers are treated with dignity and respect.



Diversity & Inclusion: We believe in creating a diverse and inclusive workplace where everyone feels valued and respected.



Community Support: We are deeply committed to supporting our local communities by offering disaster relief assistance when needed.



Farmer Empowerment: We help combat hunger and poverty among farmers in developing countries by planting trees and empowering them with education, resources, and ecologically sound practices for sustainable land transformation.

GOVERNANCE



Environmental Solutions: We proactively engage with business partners, customers, scientists and civil society organizations to define and implement solutions to environmental challenges.



Code of Conduct: To uphold our culture of integrity, we mandate frequent training for all associates, supplemented by specialized training attuned to their specific duties and responsibilities.



Ethical Sourcing: We only source our products from suppliers that comply with ethical sourcing standards.



Strong Corporate Governance: We have a strong corporate governance structure in place to ensure that we are fully transparent and act in our stakeholders' best interests.



WE PLANT ONE TREE FOR EVERY PURCHASE

To help in the battle against deforestation, Restaurantware put down roots and launched the Plant One On Us initiative. Since March 2021, Restaurantware has planted more than 260,000 trees. For every purchase made on Restaurantware.com — we plant one tree at no additional cost to our customers.

The trees Restaurantware plants not only help combat the negative effects of climate change, but they also go one step further. In partnership with Trees for the Future, every tree we plant provides a farmer in a developing country the ability to fight hunger, tackle poverty, and unlock access to a better future.

More than
260,000
trees planted
since 2021





ENSURING COMPLIANCE WITH PFAS REGULATIONS

Restaurantware has partnered with qualified labs to thoroughly conduct total organic fluorine content testing. Our objective is for all our products to meet strict regulations within state-legislated guidelines without sacrificing performance and quality.

To determine an accurate level of PFAS and organofluorine contamination, the lab digests each material and conducts a closed-chamber oxygen bomb combustion with ion selective electrode for fluorine testing. This testing method is one of the most accurate and reliable methods for measuring PFAS and organofluorine contamination. It offers a complete breakdown of the sample material, allowing for detecting even the smallest traces of PFAS. The combination of oxygen bomb combustion and ion selective electrode technology ensures that all types of PFAS are identified. This testing method provides extremely accurate results to guarantee our products meet state-regulated PFAS restrictions and offer the oil resistance and durability operators rely on to package orders.

"Developing products with no PFAS added that complies with regulations is Restaurantware's focus moving forward," Bouchareb said. "Our goal is to provide operators with no PFAS added products that promote sustainability and don't compromise on performance."

INTRODUCING OUR PULP SAFE COLLECTION

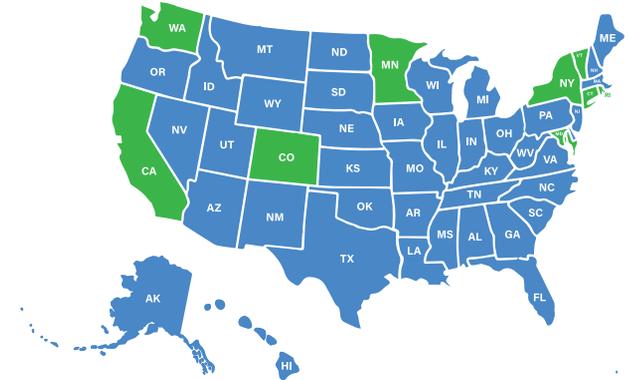
Our Pulp Safe collection features a range of packaging and tableware crafted from bagasse, naturally repurposed sugarcane fibers, with no PFAS added that adhere to stringent state regulations. Comprising 40 PFAS-safe bagasse products, this collection allows operators to confidently replace items containing harmful chemicals with sustainable and durable alternatives. These products let our clients embrace an environmentally-conscious approach without compromising quality or aesthetics.

1,500+
plant-fiber
No PFAS Added
products



STATES REGULATING PFAS IN FOOD PACKAGING

Lawmakers are introducing legislation that places bans on using PFAS in packaging that are intentionally added or present past certain levels. A person cannot distribute, sell, or use any foodservice product containing PFAS substances that do not meet regulations in the states below.



New York

- **Date regulations take effect:** Dec. 31, 2022

California

- **Date regulations take effect:** Jan. 1, 2023

Washington

- **Date regulations take effect:** Feb. 1, 2023

Vermont

- **Date regulations take effect:** July 1, 2023

Connecticut

- **Date regulations take effect:** Dec. 31, 2023

Colorado

- **Date regulations take effect:** Jan. 1, 2024

Maryland

- **Date regulations take effect:** Jan. 1, 2024

Minnesota

- **Date regulations take effect:** Jan. 1, 2024

Rhode Island

- **Date regulations take effect:** Jan. 1, 2024

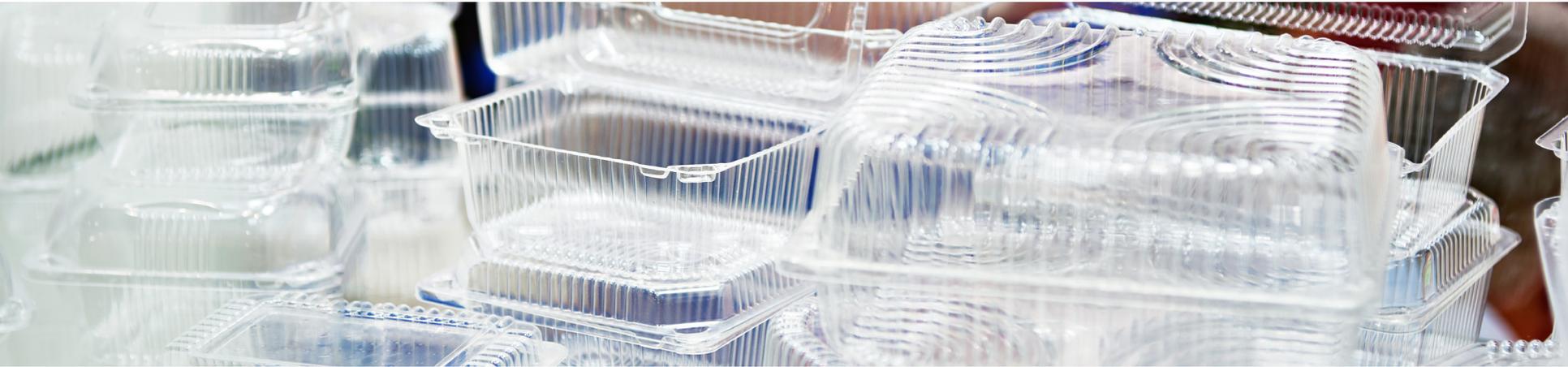
This list was last updated on Dec. 19, 2023.



WHAT ARE PFAS USED FOR?

Per- and polyfluoroalkyl substances (PFAS) are a group of man-made chemicals that can be found in stain-resistant and grease-resistant foodservice products, water-resistant fabrics, personal care items, and cleaning products. In the food industry, these chemicals are commonly used to coat packaging to prevent grease or oils from seeping through. However, PFAS chemicals are persistent because they slowly break down in the environment, causing some states to require operators to use PFAS-safe packaging alternatives.

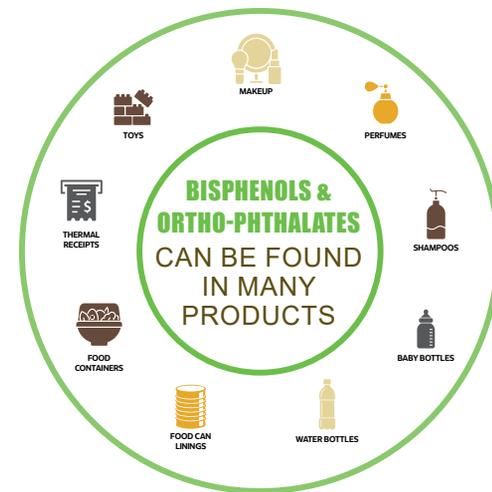




UNDERSTANDING BISPHENOLS & ORTHO-PHTHALATES

Effective July 1, 2023, the State of Vermont prohibits the presence of bisphenols and ortho-phthalates in food packaging, whether disposable or reusable. This legislation also covers all food packaging materials, including synthetic substances like plastic.

Bisphenols and ortho-phthalates are frequently used additives in manufacturing various plastic products. Bisphenols, such as Bisphenol A (BPA), harden plastics and form protective linings inside food packaging. On the other hand, ortho-phthalates are formulated to enhance a plastic's flexibility, transparency, and durability.





CONSERVING RESOURCES & REDUCING WASTE

In the near future, Restaurantware plans to ship every product in its original packaging without any additional packaging through our Ship in Own Container Program. We presently ship many high-volume products in their own container to make the biggest, most immediate impact on our waste reduction. Eliminating the use of an outer box drastically reduces the resources used and waste generated.

In the U.S., more than 800 million tons of cardboard and paper are thrown away each year. By only using a single box to package and ship orders, Restaurantware will save 120,000 pounds and 1.1 million square feet of cardboard per year.

In addition to implementing the Ship In Own Container Program, Restaurantware currently follows numerous packaging practices to minimize its carbon footprint:

- Optimize the volume and weight of packaging.
- Use recycled materials when available to package products.
- Support initiatives to recover or recycle energy from used packaging.
- Lead the development and use of packaging materials from renewable resources.





INVESTING IN OUR SUSTAINABLE FUTURE

Restaurantware's research and development team aims to create groundbreaking and sustainably-focused products with minimal environmental impact from production to disposal. To ensure the products being manufactured are sustainable, the team conducts research and optimizes the environmental performance across all stages of product development through:

Responsible Material Sourcing Program - Prioritizes the usage of recycled or sustainably sourced raw materials whenever possible.

Sustainability First Initiative - Promotes innovation and sustainability at the forefront of our product development.

Sustainable Manufacturing Program - Focuses on manufacturing products using economically-sound processes to conserve energy and natural resources.

Eco-Guide Initiative - Addresses the main usages and proper way to dispose of every product we develop.



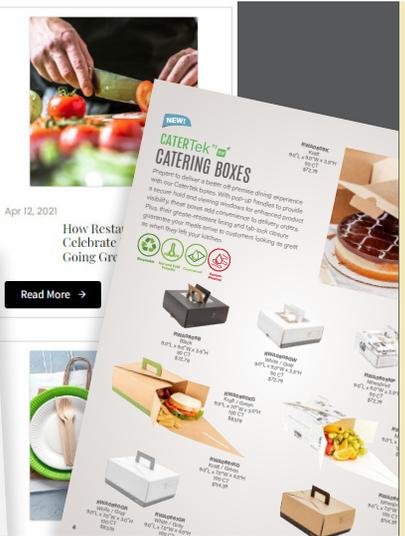


GETTING IT THERE THE ECO-CONSCIOUS WAY

Delivering products to clients on time, in pristine condition, and in a sustainable manner is an essential part of Restaurantware. To continually increase efficiency and environmental performance in distribution, Restaurantware is committed to doing the following:

- Utilizing load optimization to reduce the number of rail and truck deliveries.
- Expanding employee training both from a safety and environmental efficiency standpoint.
- Optimizing distribution networks and route planning across all our operations.
- Implementing strategies for packaging shipping containers to minimize the number of shipments.
- Minimizing box usage and using minimal packing materials to package orders.





MAKING OUR MESSAGE CLEAR

Restaurantware's marketing team has one mission: to increase awareness and further our commitment to sustainability. To do our part in respecting the planet, Restaurantware is devoted to:

- Shaping the development of environmental communication standards by working in collaboration with civil society organizations, partners, and foodservice professionals.
- Incorporating environmental sustainability into our products and brand communication.
- Helping customers make informed purchasing decisions through credible and accurate communication.
- Using packaging or digital content to inform clients of environmental actions they can take when using our products.





MAKING A POSITIVE IMPACT

Restaurantware understands that minimizing deforestation and reducing waste are a couple of the most effective ways to conserve wildlife and stabilize our climate. To minimize our environmental impact, Restaurantware manufactures products using plant-based raw materials and sustainably sourced paper.

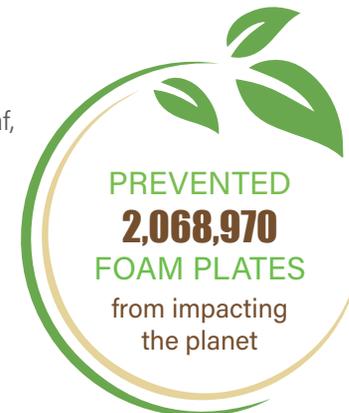
When using products from Restaurantware, you are doing your part in minimizing pollution and waste within our oceans and landfills.



KEEPING FOAM PLATES FROM LANDFILLS

In 2021, Restaurantware delivered 2,068,970 disposable plates made from sustainable materials to customers. Constructed from bamboo, bagasse, palm leaf, and wood, these nature-friendly plates are compostable and biodegradable and help reduce carbon emissions.

Foam plates typically measure 6 inches to 12 inches in diameter and take up to 1,000 years to decompose in landfills. By opting for sustainable plates, our customers prevented foam plates from covering more than 4,000 football fields for hundreds of years.





PREVENTING FOAM CONTAINERS FROM DAMAGING THE ENVIRONMENT

From to-go containers to portion cups, Restaurantware delivered 5,288,375 eco-friendly take out supplies in 2021. Each of these products is made from PLA plastic, bagasse, or wood, which are free of toxins and reduce the use of resources.

More than 50 chemical byproducts are released during the manufacturing process of foam packaging supplies. The chemicals leach into the environment, contributing to global warming.

KEEPING PLASTIC STRAWS AWAY FROM OCEANS

Since 2020, Restaurantware has delivered 6,669,150 straws constructed from paper, natural hay, and PLA plastic. The materials used to engineer Restaurantware's straws are compostable or biodegradable, preventing them from deteriorating into microplastics and being consumed by wildlife.

It is estimated that over 1 million seabirds die from plastic each year. By using eco-friendly straws, Restaurantware clients have helped reduce ocean pollution and saved millions of seabirds.

