



Sustainability &
Food Procurement



Today, people are looking to express their values through their food choices. Consumers want to know where their food comes from, how far it traveled from the farm to their plate, and how their food purchases and living styles affect the environment. They are also concerned about the health and wellness of their families.

As a leader in integrated food and facilities management, Sodexo has a great responsibility to the foodservice industry and to the future of our children. Sodexo is a global leader in the area of sustainability, and we continue to develop policies that take into account social and environmental ramifications.

The three areas of emphasis for Sodexo's sustainability efforts include the following:

- Promote sustainability and the environment - reduce water and energy consumption, promote waste reduction and recycling
- Improve nutrition and health - expand Sodexo-owned programs to further promote balanced diets to prevent obesity and other health related illnesses
- Contribute to local communities - take part in the social, economic and environmental involvement of the company and its employees in every community in which we do business, particularly through our STOP Hunger program, operating in 23 countries

As an example of our commitment to sustainability, we support local agriculture across the country by supporting 600 farmers -- food grown in each state or region by these farmers is served to our clients within that same state or region.

Historically, Sodexo has long been associated with food, however, today we have a much broader offering that also address sustainability into our facilities management services. Sodexo helps clients reduce their impact through innovative facilities programs and management options.

As part of our Ambition 2015, a company-wide strategic initiative, Sodexo aims to become "the global outsourcing expert in services that improve the quality of life." Acting as a responsible corporate citizen is one of 18 top objectives set out in our strategic roadmap for 2015. As a responsible corporate citizen, we are recognized by our customers and clients by the choices we make on their behalf and the education we share with them about why we make these choices.

Sodexo is committed to conserving the earth's resources so that the food, health and energy needs of today's customers are met without compromising the ability of future generations to meet their own needs.

Through this publication and other efforts, we hope to share Sodexo's commitment to sustainable development in our food and facilities management services, as we work to make every day a better day, and every tomorrow a better tomorrow.

A handwritten signature in black ink, reading "Arlin Wasserman".

Arlin Wasserman

Vice President, Corporate Citizenship

“As a leader in the food industry, we guide our partners to offer sustainable products and ethical programs.”



Sustainability Update

from Supply Management

We know that clients and customers increasingly insist on products that are sustainably grown, processed and procured, taking into account social and ethical values as well as the environment. Our Supply Management Department is positioned to meet these demands because of our presence in the supply chain from farm to fork.



Consumers today are interested in local foods, especially when considering that many products often travel thousands of “food miles” from farm to table. Increasing media attention on food safety makes our customers increasingly concerned about where their food comes from. In sourcing local dairy and produce, we work closely with regional vendors to provide fresh, local fruits, vegetables and milk to Sodexo accounts throughout the country. We’ve developed resources that show our clients and their customers the local farms in their area and their produce offerings. We also work with our regional dairy suppliers to consolidate deliveries, thereby reducing food miles and carbon emissions.

As Supply Management works to offer its clients and customers sustainable offerings, we have a two-pronged approach. One is to identify new partners who share our commitment to sustainability. The other is to work with current partners, evolving with them toward a more sustainable portfolio of products and programs.

A perfect example of this is Ecolab, a Sodexo vendor partner of ten years that set out to develop an environmentally-friendly dishwashing system. Sodexo loaned its expertise in assembling a client base where they could test the new products and systems. Today, we have implemented the system, which uses 95% less packaging materials, saves water and energy, and has a built-in method of measuring results directly at our accounts.

Overall, when we talk about our commitment to sustainability, we consider energy and water use, waste reduction, carbon emissions and our contribution to community development and farming and livestock practices. All of our suppliers acknowledge and sign a contract that details the Sodexo Supplier Code of Ethics which states: Sodexo shall favor Suppliers that work to sustain, protect and restore the environment, by such means as energy conservation, recycling and proper disposal of waste, as well as by environmental restoration.

As a leader in the food industry, we guide our partners to offer sustainable products and ethical programs. We also continue to seek partners that share our vision as it relates to Corporate Citizenship. In this brochure you will read about four main supply categories—protein, produce, dairy and seafood—in addition to other programs and products. Our case studies highlight our commitment to sustainable development along with the partners who share our commitment. Here at Sodexo, we are committed to sustainability, not only because we believe it’s the right thing to do, but because it makes good business sense, for our future and the future of our children.

Jim Pazzanese

Vice President, Category and Supply Chain Management



Local Produce and Sustainability

Today's produce industry is asked to deliver sustainability benefits in more and different ways than ever before — "locally grown," "organic," and "sustainably grown," to name a few. It's no wonder that clients have a hard time articulating their choices. Yet these choices offer different opportunities, challenges and complexities to our operators. At Sodexo, we deliver value to our clients by being the experts in the kitchen, and our experts in Supply Management select the right kinds of products to help customers achieve their goals and express their values.

Offering locally grown produce is part of Sodexo's commitment to meeting client needs and to sustainability. Locally grown produce not only ensures fresh, great tasting and nutritious food, it supports the communities where we do business, including their local farmers and artisan producers. Sodexo's definition of "local" is produce that is grown and delivered in the same state or geographic location. All of our regional produce distributors are contractually required to support their local farmers in their state or region, and they do.

According to the Heartman Group, a leading consumer insights firm, more than two-thirds of all consumers prefer buying locally grown products, and 73% of consumers want a broader selection of local products to be available. The National Restaurant Association survey of 1,282 members of the American Culinary Federation shows that locally grown produce is No. 2 on the chefs' list of "hot" foods, cuisines and preparation methods.

To directly meet customer needs, Sodexo has a specialized database that matches local farms to distributors by region. This "Local Produce Farmer Listing" tells which of the more than 600 farmers in our supplier community are growing the food served by our clients. Our Operations Support Team can provide this information.

As we maintain our support of local farms, we ensure that food is safe by requiring that all produce be delivered through our contracted distributors. We only choose distributor partners that meet our strict requirements for food safety, food security, sanitation and good agricultural practices through third party audits. Our distributors enforce Good Agricultural Practices, a farm-to-table set of guidelines that reduces the risks associated with fresh produce. They also work with growers who follow the industry's Leafy Greens Handling Agreement, an inspection program that promotes the safe handling, shipment and sale of leafy greens, such as lettuce, spinach and arugula.

We are committed to aligning with our manufacturer and distributor partners who actively support the action of Integrated Pest Management (IPM). IPM is the process of pesticide reduction and management which is a highly sustainable process to reduce run-off into our global water supplies. One method is to move up the seeding time of certain crops, where fewer pesticides are needed during the cooler days and nights of the early growing season.

Case Study: The Fowler & Huntting Company

Eating seasonally means enjoying locally grown produce at the height of its harvest time. The Fowler & Huntting Company, a Connecticut-based distributor brings this all together for Sodexo. Even with New England's short growing season, Sodexo purchases an average of 20% local produce throughout the year.

Fowler & Huntting meets with local farmers before the growing season and commits to purchasing crops ahead of time. Buying ahead, like this, gives family farms the financial security for the upcoming season.

Whether its blueberries in July, or squash in November, Fowler and Huntting delivers many local crops to Sodexo clients — schools, hospitals and corporations—in Connecticut and Western Massachusetts.

For Sodexo, purchasing through this like-minded partner leads to a cleaner environment with less fuel burned when shipped from nearby farms. It promotes an added economic value with lower transportation costs. It encourages farmland preservation and supports family farms.

Sodexo provides seasonality charts that outline the availability of local produce throughout the year in each state. Many of our vendors, including Fowler & Huntting also provide this information.



Case Study:

Supporting Family-Owned, Small Farms

Sodexo Partner Lee Ray - Tarantino, a produce distributor based in South San Francisco, buys from nearby family-owned farms, and delivers their locally grown fresh fruits and vegetables to Sodexo accounts throughout Northern California. Most of these farms are about 100 acres and many are owned by independent minority farmers. Tarantino's puts an emphasis on buying from small farmers to provide fresh, local and seasonal produce.

"Produce from our local family farms is picked and consumed within a 48 hour period," says owner Paul Tarantino. "Our emphasis is to provide produce from local California farms where products are picked at their full maturity, in season. There's simply nothing more gratifying than watching someone bite into a peach at its peak, followed by a huge smile and the comment 'WOW.'"

Sodexo accounts receive crane melons and heirloom and varietal tomatoes from the Humberto Castaneda Farm in Santa Rosa, strawberries from the Martinez Farm in Watsonville, and stone fruit from the Dwelley Farms in Brentwood.

In the winter when many things are off-season, Tarantinos strives to stay local. "There's always that period during the winter when we're looking for local products. Nuts and dried fruit provide an awesome alternative to pineapples and grapes from South America that contribute to fuel miles," says Tarantino.

As the demand for organic produce has taken off in the past few years, Tarantinos has sought out organic growers who use environmentally sound growing techniques to deliver food grown without pesticides and chemicals to our clients.

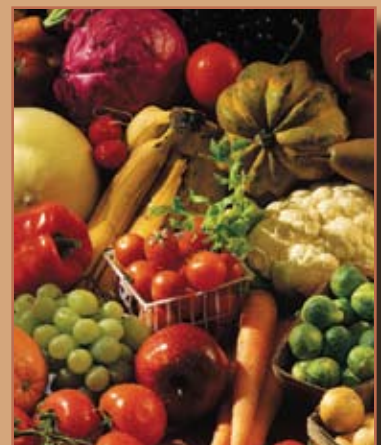


New! Local Produce Resource for Sodexo Customers

Offering locally grown produce ensures more than just fresh, great tasting and nutritious food. It's also part of Sodexo's commitment to sustainability and supporting the communities where we do business, including their local farmers and artisan producers.

Find out what produce grows in your state by visiting the Sustainability Page of SodexoNet and clicking on "Local Seasonal Produce" in the Quick Links section.

[Navigation=SodexoNet>Corporate Citizenship>Sustainability]



Protein: Sustainable Production and Practices

At Sodexo, we work with our network of suppliers to ensure that sustainable practices are used in the farming, harvesting and production of the meats, poultry and seafood we serve. We make certain that sustainable farming, livestock and fishing practices are used. We also work to continuously reduce packaging and waste generation, energy and water use, and greenhouse gas emissions. We work to ensure that sustainable practices are used each step of the way from farm or sea to our dining facilities.

Water use is a key part of meat, poultry and seafood processing. Our suppliers continuously work to reduce their use of water, both by tracking how much water they use in production and finding ways to reuse water or cut back on consumption. We also ask our suppliers to take an environmentally responsible approach to waste water treatment. For instance, Sodexo Partner Cargill uses the methane gas emitted from waste water to help power their processing plants. (See story below.)

Packaging and waste management are important to Sodexo, our clients and the customers and communities in which they live—almost half of all waste in the U.S. is paper, glass, plastic and other packaging materials. At Sodexo, we work with our suppliers to reduce the consumption of cellophane and Styrofoam packaging, both heavily used in the protein category and typically made from petroleum. Our suppliers also have waste reduction plans in place with specific goals, and they report on their own measurable progress.

Efforts are now underway to use less packaging. Some packaging is necessary, but Sodexo's longterm goal is to reduce our overall packaging use and also for 100% of our meat, poultry and seafood packaging to be made from renewable resources.

In response to concerns about climate change and steadily climbing energy prices, our suppliers have implemented strategies to reduce their energy use. Our suppliers measure their greenhouse gas production and continue to find more ways to increase their energy efficiency and to reduce their carbon footprint.

With health and wellness in mind, our producers must meet stringent guidelines for food safety and quality, and in many cases they develop and implement standards that are more stringent than the USDA's.

As with our other categories, we take a broad look at our protein suppliers, from their plans to reduce transportation, to their use of environmentally friendly and less caustic chemicals for cleaning, to their social and ethical values. We seek to work with suppliers that support the communities in which they operate.

Together with our key meat, poultry and seafood suppliers, Sodexo works to improve the sustainable development efforts along the journey from farm and sea to our dining facilities, and to ensure that our customers' values about our environment, society and health are represented throughout the process.

Case Study: Cargill, one of Sodexo's largest protein suppliers, reduces its carbon footprint

Sodexo seeks out partners, like Cargill, that have strong water conservation plans. Cargill uses an innovative wastewater recycling system at their large beef and pork plants across the United States. The system collects wastewater—run-off from the manufacturing process—into ponds. Plastic domes constructed over the ponds capture methane gas emitted by the waste water. The gas is piped back into the plant to power the boilers. This system has helped reduce Cargill's use of natural gas consumption by 25%. Cargill has reduced its carbon footprint by 325,000 metric tons since the installation of the domes.



Cargill also helped launch NatureWorks, a company that makes biopolymer, a material used in the packaging industry derived from 100-percent renewable resources. These corn-based biopolymers are biodegradable and replace petroleum-based chemicals in packaging, clothing, even carpet. This is the world's first biopolymer that is manufactured using a process that significantly reduces greenhouse gas emissions.

Sustainable agriculture protects and restores our natural resources, meeting the needs of the present while improving opportunities for future generations.

As a part of our Supplier Contract, Sodexo requires every vendor to adopt our Code of Ethics which states:

“Sodexo will actively seek suppliers that share our commitment to protecting the environment...
...Sodexo shall favor suppliers that work to sustain, protect and restore the environment, by such means as energy conservation, recycling and proper disposal of waste, as well as by environmental restoration.”



KOCH FOODS
America's Chicken Specialist™

Sodexo Partner and poultry producer, Koch Foods, recycles water in all of its processing and further processing facilities. Koch Foods prepared product packaging is made using a minimum of 30% recycled materials with a goal to reach 100% from renewable resources. Their current initiative to re-design packaging has reduced corrugate use for all prepared products by 15% and will eliminate all wax coated boxes. Koch Foods recycles all used processing fryer oils for bio-fuel conversion and uses bio-fuels in its operations wherever possible.



Photo courtesy of Koch Foods



Dodge City, Kansas Cargill Plant
Photo courtesy of Cargill Foodservice

Case Study:

Farmland Practices Community Dedication, Water Reduction

Farmland, Sodexo's preferred pork provider, has facilities throughout the U.S. that support their local communities. When a tornado touched down in Greensburg, Kansas in 2007 and 95% of the town was destroyed, Farmland Wichita responded quickly. They collected money to assist displaced families. They donated and served hotdogs to the citizens of Greensburg and donated \$5,000 worth of trees and shrubs to Greensburg's Sunset Park which was demolished in the storm. Farmland Wichita is also part of the local "green" alliance that actively addresses environmental issues in both Greensburg and Wichita.



In Milan, MO, another facility site, the company has donated \$75,000 to the local school district through their Learners to Leaders program. The program strengthens communities by providing individuals with learning opportunities that inspire them to become tomorrow's leaders. Farmland also has a facility in Denison, IA where a local partnership with the schools prepares students for science- and math-related college degrees. On World Water Monitoring Day, personnel from all facilities give lessons to grade school children on safe drinking water, treatment and conservation.

Farmland facilities have cut hazardous waste generation by 47% and solid waste disposal by 13%. Farmland also has a strong emphasis on water reduction. Previously, Farmland plants had troughs with open running water. Those troughs have been replaced with "hog waterers" that work on demand when hogs activate a lever. Currently, all of their facilities are implementing Environmental Management Systems that follow standards set by the International Organization for Standardization.

Farmland continually works to reduce transportation expenses and has several initiatives with an aim to make deliveries more sustainable including: increasing minimum order sizes and increasing truck trailer weights to reduce deliveries; determining more cross docking partnerships for difficult to reach and/or highly populated areas; and reducing truck idling time at distribution centers and customer lots.

Sodexo's Culinary Team has worked with Farmland to address our Health and Wellness Initiative, to develop products using less salt, no MSG, less fat and fewer additives in general.

“Farmland facilities have cut hazardous waste generation by 47% and solid waste disposal by 13%. Farmland also has a strong emphasis on water reduction.”



Photo courtesy of Farmland Foods

Environmentally Friendly Seafood



Sodexo's goal is to have 100% of our contracted seafood certified as sustainable, either by the Marine Stewardship Council for wild caught seafood, or the Aquaculture Certification Council for farm raised seafood.

The Marine Stewardship Council (MSC) is an international non-profit that works with fisheries, seafood companies, scientists, conservation groups and the public to help preserve the world's fish stocks and reduce the impact of fishing on the ocean environment. The MSC runs the most rigorous and widely recognized environmental certification, traceability and eco-labeling program for sustainability of wild capture fisheries.

The Aquaculture Certification Council (ACC) certifies compliance with the Best Aquaculture Practices standards—social, environmental and food safety—at seafood farming facilities throughout the world. The ACC conducts site inspections and waste-water sampling with sanitary controls, therapeutic controls and traceability.

Sodexo is working toward certification for MSC Chain of Custody and will contract for seafood that falls into three categories. Those categories are: currently certified by the MSC or ACC; in the process of being assessed for certification; or in "pre-assessment" stages (if the fishery or farm has indicated they intend to move toward certification). In the case of MSC or ACC assessment and "pre-assessment"

stages, Sodexo actively engages in the process by bringing together fishery or farm managers and our suppliers to help drive sustainability practices that will lead to successful certification.

Because we cannot guarantee that our accounts will purchase "contracted" seafood, we are also engaging the nation's leading aquariums to help Sodexo identify other sources of environmentally responsible seafood and support educational efforts for our internal and external customers and members of our supply chain.

All Sodexo suppliers adhere to the United Nations Food & Agriculture Organization (FAO) guidelines for sustainable fisheries, which "sets out principles and international standards of behavior for responsible practices with a view to ensuring the effective conservation, management and development of living aquatic resources, with due respect for the ecosystem and biodiversity." We have been active in FAO efforts to standardize Sustainable Aquaculture Certifications, and actively involved in the Global Reporting Initiative (GRI) Seafood Workshops.

<http://www.globalreporting.org/AboutGRI/>

Case Study: Phillips Advances Sustainable Crab Populations

Crab is one of the ten most consumed seafoods making up 20% of all marine crustaceans caught and farmed worldwide, with 1.5 million tons consumed annually. With this high level of consumption, it is important for processors to support efforts to ensure a sustainable population.

Sodexo Partner Phillips Foods has key initiatives and accomplishments in the restoration of crab populations and sustainable fishing. Phillips Foods, led by CEO and President Stephen Phillips (a third-generation waterman), contributed \$500,000 toward COMB, a crab restocking program for the Chesapeake Bay.

Phillips also helped create the Indonesian Crab Producers Association which invests in studies to better understand the fishery and teaches fishermen sustainable methods. Indonesia is the fourth largest blue swimming crab producer in the world, and the major source of imports to the United States.

Phillips is a founding member of the National Fisheries Institute's Economic Integrity Platform and started a Build-A-Boat program to provide boats to local watermen after the 2004 tsunami in Asia.



Milk—Keeping it Fresh

In dairy, Sodexo addresses sustainability through the selection of products we offer. We also manage how those products journey from the farm to our client sites.

Sodexo has a broad offering that includes traditional, organic and soy milk products. We support local communities and economies, with a focus on procuring milk from local processors who in turn purchase raw milk in their area, including milk from smaller, family-owned farms. Almost all the milk we serve is “local,” with most raw milk sourced from farms within the same state or geographic region of the dairy that processes the milk. Many farms that supply milk for our accounts are small and family run. Some have been passed down for several generations. (See Garelick story below.)

With rising consumer awareness, and many more choices in milk today, Sodexo brings clarity to our clients and customers about the regulatory and labeling requirements for producers. For instance some people are looking for “hormone-free” milk. While there is no official certification for milk labeled “hormone free,” farmers voluntarily sign an affidavit and work on the honor system. Hormone free milk does not mean that it is “organic.” Milk certified as “organic” by the United States Department of Agriculture comes from cows that have been on a diet of 80% organic feed for nine months in addition to 100% organic feed for at least three months.



Claudia Allen, Dairy Supplier for Garelick Farms;
Photo courtesy of Garelick Farms

Sodexo also works to reduce greenhouse gas emissions by minimizing deliveries and maximizing fuel use. As part of our sustainability commitment, we support our vendors as they work with customers to increase order sizes to reduce their deliveries across our dairy distribution network. We continue to work with our dairy processors and distributors to find new opportunities for reducing greenhouse gas emissions.

As we work with our customers to find solutions to their dairy needs, we work with our partners toward a sustainable future.

Case Study: Fresh Local Milk from Family-Owned Farms at our Sodexo Accounts

Our partner, Garelick Farms, is a dairy processor that delivers farm-fresh milk to Sodexo's school, hospital, college, and business and industry accounts in New England.

Producers for Garelick are family-owned farms that have been passed down for generations. Here are just a few of them:

Claudia and Joe Allen are a mother-son team who run the Allendale Farm in Panton, Vermont. Joe is a seventh generation dairy farmer.

Travis Fogler, a fifth generation dairy farmer runs Stonyvale Farm in Exeter, Maine with eight members of his family.

Manny Ferry owns the Milky Way Farm in Westport, Massachusetts with his son Matt. Matt is a third generation farmer.

Using Garelick as our dairy processor for the northeastern United States means that fresh, local milk is delivered to our accounts to meet part of our sustainability initiative.

Garelick shares our commitment to sustainability. They recycle their plastic bottles. They purchase trucks for maximum fuel efficiency, and recycle truck oil by burning it for heat in their garage. And, in line with our determination to reduce Sodexo's carbon footprint, they turn their trucks off at every stop to reduce exhaust.



The Folger Family
Photo courtesy of Garelick Farms

Case Study: WhiteWave Foods Company - A Partner to Be Proud Of

When it came to choosing a partner for soymilk and organic milk, WhiteWave Foods Company (WWFC) had plenty to offer besides great single-serve products. A leader in environmental responsibility, this Sodexo Partner uses wind energy to offset 100 percent of the electricity used to make Silk and Horizon Organic products. WWFC also uses wind power to offset energy used at its corporate headquarters in Broomfield, Colorado.

This year, WWFC was named an EPA Green Power Partner of the year for the fourth time. WWFC was one of only five companies nationwide chosen for this prestigious award, which recognizes companies for their leadership actions and overall impact on the green energy market.

WhiteWave Foods is also committed to supporting America's farmers. The Horizon Organic brand works with a dedicated community of hundreds of organic family farms across the country, and Silk is proud to source all of its soybeans right here in North America.



Safety is a Priority at Sodexo

Sodexo Product Quality Assurance supports local and sustainable food supplies across the country. To ensure safety in all of our products, with every contract, we implement product quality and traceability procedures throughout the supply chain. Sodexo's Quality Assurance & Food Safety Department requires food vendors to provide proof of a food safety and security program that ensures:

- facilities can produce safe products,
- products are manufactured according to regulatory requirements and specifications,
- control measures are in place to ensure consistent performance and
- that management is committed to high quality and food safety.

The compliance to the QA requirements is carefully monitored for all suppliers to ensure that we've adequately provided protection for our business clients and customers.

For additional information on Sodexo's Quality Assurance and Safety Program, please visit the Food Safety Page of SodexoNet.

[Navigation=SodexoNet>Food Safety]

Sodexo Corporate Citizenship

Sodexo fully integrates sustainable practices in three areas of kitchen and dining operations: the food we serve, the supplies and disposables we use, and our portfolio of cleaning products. Within each of these areas Sodexo has an array of programs and services that are dedicated to improving the quality of daily life for our customers, clients and the communities in which we operate. Each supports Sodexo's corporate citizenship strategic priorities, including:

- Environmental Impact - including waste management and recycling, energy and water conservation, and the reduction of greenhouse gas emissions.
- Health and well-being - including products that are natural and made with fewer synthetic chemicals.
- Social responsibility - ethically sourced products that provide social, economic and environmental benefits to the communities that produce them.

Sodexo's Mission:
To create and offer services that contribute to a more pleasant way of life for people wherever and whenever they come together.

Case Study: Recycled Paper Products

There are many gradations of "green" with paper products, with varying percentages of recycled content and manufacturing processes that do not use chlorine. Newer efforts also focus on reducing the overall amount of paper used by our customers and in disposable products.

Sodexo accounts use the XpressNap system, which only allows one napkin to be dispensed at a time. This system results in an overall reduction of 25% in dispensed usage and increases cost savings by up to 70%.

The XpressNap system was created by Sodexo partner SCA North America, our provider of recycled tissue and towels. SCA has been making recycled paper products since 1927 and takes a complete sustainable approach to production practices. SCA is the largest land owner in Sweden and their business is approaching carbon neutrality, emitting no greenhouse gases. SCA reports to Sodexo on their world-wide water use and emissions and sets pro-

gressive goals to continue to lower those levels. Last year SCA was ranked as the second greenest company in the world, behind only a wind turbine company, as ranked by The Independent in conjunction with Ethical Investment Research Services.

SCA's SmartFit™ program sizes product cases to fit precisely on pallets, saving fuel and warehouse energy. In 2007 they: utilized nearly 7 million cubic feet of trailer space that was previously unused; needed 2200 fewer trucks to deliver the same amount of Tork branded products to customers; saved 200,000 gallons of diesel fuel; saved 1.1 million miles, enough to drive around the world 44 times. In 2008, that savings will increase to 3200 trucks, 1.6 million miles, and 280,000 gallons of diesel fuel.

SCA won the 2008 Sodexo National Spirit of Progress Award and is ranked as one of the most ethical companies in the world by the Ethisphere Institute think-tank in New York.



- Recycles 700,000 tons of paper annually
- Manufactures products that are EcoLogo^{CM} certified
- Is a U.S. Green Building Council Member
- Is a member of the Healthy Schools Campaign
- Installed solar panels to generate renewable energy and is pursuing LEED-EB certification at the Neenah, WI office
- Earned an Energy Efficiency Recognition Award from the U.S. Department of Energy for the Menasha, WI facility
- Added hybrid and fuel efficient options to fleet program for sales team

Case Study:

Coffee & Sustainability

Aspretto, a proprietary brand developed by Sodexo, includes Fair Trade coffees with specific connections and traceability back to the farmers who grow the beans. Aspretto is purchased from farmers who are organized into co-operatives, giving them access to buyers who will pay a fair price as a part of the Fair Trade standard. This helps farmers and agricultural workers meet basic needs, including good nutrition, education and preserving small farms. Coffee that is traceable back to farmers and their communities allows Sodexo to track and verify the Aspretto program's positive impact.

This branded program includes cups made from recycled paper and printed on with vegetable inks. Other products are made from recycled aluminum and plastic. Even the Aspretto stir sticks are made from sustainably harvested wood. A line of certified Fair Trade and organic teas are also part of the Aspretto offer.

The Aspretto branded coffee program also supports Sodexo's Minority & Women Owned Business (MWBE) partners. We rely on MWBE vendors to roast our limited time only coffees, including seasonal and special product lines. Sodexo partners with over 1,000 MWBE businesses. This offer is coming to Sodexo in the Spring of 2009.



Case Study: Dishwashing that uses Less Packaging

Ecolab loaned their expertise to partner with some of Sodexo's clients to field test a new environmentally superior set of dishwashing products and supporting systems. The Apex™ program, developed by EcoLab, uses 95% less packaging material than comparable products. Following the successful joint venture, the Apex dishwashing technology has now been implemented into Sodexo units across the United States.

The Apex dishwashing technology is a unique combination of detergents, rinse additives, equipment and consulting services. This system reduces the consumption of natural resources and plastic packaging and lowers the impact on the environment. The equipment reduces rack counts to lower water and energy consumption. The detergents and rinse additives are non-caustic and low in phosphorous. The five Apex products come in a compact solid form that significantly reduces transportation shipments compared to bulkier liquid detergents.

The equipment and products in combination with a data collection and reporting feature help Sodexo staff operate dish machines more efficiently. This operational efficiency translates into a significant savings of water and energy. We are working toward 100% of our eligible units to be converted to Apex.

Based on Sodexo's 2007 detergent volumes, this new system could save an estimated 125,000 pounds of plastic production and waste by Fall 2009.

The benefits of Apex™ will help Sodexo and our clients both become more sustainable by lowering our total impact on the environment.



Photo courtesy of Ecolab



Sodexo and Sustainability

Sustainable Asset Management

Sodexo has gained three-fold recognition in Sustainable Asset Management's (SAM) 2008 "Sustainability Yearbook," which identifies companies that combine economic performance with sustainability, among the world's 2,500 largest corporations.

Within its industry sector, Sodexo was distinguished as:

- SAM Worldwide Supersector Leader 2008, which recognizes a company's economic, environmental and social success factors
- SAM Gold Class 2008, which identifies the best performers among the Supersector Leaders
- SAM Sector Mover 2008, for the progress made in sustainable development and the strong momentum achieved across the sector

Only 10 companies in the world received all three distinctions in the 2008 report, highlighting both Sodexo's own performance as well as its influence on its industry sector. Sodexo is the only France-based company among the 10 global leaders.

Investing in Our People

Sodexo has created a sustainability training program for our frontline managers. Through a series of interactive, web-based learning modules, our people better understand key terms and trends regarding Sustainability and the Environment as well as Sodexo's commitment to Corporate Citizenship and how to help improve sustainable efforts at our clients' sites. Additional information can be found on SodexoNet.

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Sodexo Supply Management

Our Vision...

To improve the quality of daily life for our customers and our business by providing Best in Class Supply Chain Management.

Our Mission...

To source the right portfolio of products and services to create the best value.

To leverage our supply partners for innovation and growth, and to champion programs effectively.



Glossary of Terms

This glossary includes terms in this brochure as well as terms often asked about by our customers. Many of the definitions are adapted from "The Changing Vocabulary of Food Purchasing," by the Sustainable Food Lab.

Antibiotics: All protein species are subjected to antibiotics to prevent or treat disease. In the last few weeks prior to processing, no antibiotics are allowed to be administered.

Carbon Footprint: A measure of total environmental impact, measured in units of carbon dioxide emitted.

Conventional Produce: Crops grown on farms that practice traditional methods of agriculture which include the use of pesticides and synthetic fertilizers.

Ethical Sourcing: Sometimes called ethical trace, this is an approach to food-chain management and generally refers to a company's strategy for taking responsibility for social, environmental and labor practices across the supply chain.

Fair Trade: The movement toward standards that seek to ensure equitable international trade and fair partnerships between producers and buyers, reduce small farms' vulnerability and improve producers quality of life.

Family Farms: As defined by the USDA, farms not operated by a hired manager and not owned by an outside corporation. Small farms are those with less than \$250,000 in annual gross receipts and on which management and labor are provided by the farm family.

Food Miles: The distance food travels from where it is grown to the consumer's plate.

Free Range Chicken: Chickens that live outdoors or have access to the outdoors, or run free on litter but have no access to the outdoors.

Hormone-Free Milk (also rBST Free, BST Free or rBGH Free): This product comes from cows that have not been injected with Bovine Growth Hormone.

Local: Food that is produced and/or processed as close as possible to where it is consumed. There is no agreed upon standard distance. See Sodexo's definition for produce below.

Local Produce: Seasonal produce grown on farms within the same state or geographic region as the Sodexo account.

Natural Chicken: The USDA describes natural poultry and meat products as those that are minimally processed and do not contain artificial or synthetic colors, flavors, preservatives or ingredients. No official definition or standards exist for this term, except in the categories of meat and poultry. No organization certifies this claim.

Natural, Real or Raw Milk: Unpasteurized milk sourced from local dairies. (Sodexo does not provide raw milk for food safety reasons, as pasteurization destroys bacteria.)

Organic Milk: Comes from cows that have been on a diet of 80% organic feed for nine months and 100% organic feed for at least three months. Cows must have access to the outdoors and not be treated with hormones or antibiotics.

Organic Produce: Crops grown without conventional pesticides or synthetic fertilizers.

Organic Protein: Organic meats come from animals that have not been given antibiotics, growth promoters or synthetic feed.

Sustainability: The ability to meet the needs of the world's current human population without compromising future generations' ability to provide for themselves.

Sustainable Agriculture: A farm's ability to produce food indefinitely, without causing irreversible damage to the earth's ecosystem.

Seasonal: The window of time when a food is freshest, ripest and most abundant.

USDA labeling: The United States Department of Agriculture regulates the definitions of organic and natural products and is the regulatory agency for protein certifications.

USDA organic: These products are organic according to USDA standards.

USDA Prime, Choice and Select: Quality markers found mostly on beef products with USDA Prime being the highest quality, then Choice and then Select.

USDA Poultry: The USDA certifies whole poultry products and poultry products including turkey, chicken and geese.

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