

Release Date: 12<sup>th</sup> May 2016



**SERVICE  
FOODS**  
BEHIND EVERY  
GREAT CHEF

## Corporate Policy: Environmental Policy

Service Foods conducts its business in an environmentally responsible manner. As a leader in the New Zealand foodservice industry, Service Foods leveraging technology to measure and drive energy conservation and reduce its carbon footprint. We consider compliance with legislation to be a baseline standard and we strive to continually improve our environmental performance. We commit to:

### **Being Green**

- Increasing the energy efficiency of the equipment, servers and infrastructure used in our distribution centers, piloting new technologies and pursuing efficient space utilization and virtualization techniques.
- Engaging with our customers and other partners to understand how our products and services can help meet their sustainability goals; and investing in products and services that have sustainability benefits.
- Reusing, recycling and responsibly disposing of all electronic waste. All computers are not disposed of rather passed to recycling centers.
- Taking climate change, water supply and other environmental factors into consideration when locating and designing our distribution centers
- Ensuring correct procedures for disposing of waste and offal products. Full product recycling of cardboard and plastics and only very minimal disposal of packaging.

### **Responsible Sourcing**

- Purchasing environmentally preferable products and favoring products with reputable certifications or labels.
- Setting environmental performance expectations in our Supplier Code of Conduct and, where appropriate, in supplier requests for proposals and contracts, and monitoring supplier performance.
- Where warranted by the environmental impact, showing preference to suppliers that can meet our business needs in environmentally preferable ways.
- Partnering with suppliers to monitor key impacts in our supply chain and to identify and deliver performance improvements.

## Resource Conservation

- Reducing energy usage and associated greenhouse gas emissions from facilities through efficient operational strategies, equipment and renewable energy where feasible. Lux meterage across the board being implemented, and lower power use IT systems.
- Applying green building standards, including Leadership in Energy and Environmental Design (LEED), to new and existing facilities. Including PIR panels with hire fire and conservation ratings.
- Implementing waste reduction programs, measuring waste generation at sites where we have operational control and promoting reuse and recycling as an alternative to landfill.
- Implementing water reduction measures at those sites that are located in water stressed regions.

## Travel/Events

- Implementing environmentally preferable choices for our travel and events and promoting ways for participants in our events to minimize their impacts.
- Collaborating with our travel agency suppliers to measure, analyze, and report business travel and event related information, including GHG emissions.
- Encouraging the use of public transit and ride share options to reduce our employees' commute impacts.
- Promoting virtual working technology in order to reduce non-essential business travel.

## Fleet

- Ensuring older fleet vehicles are replaced with fuel efficient vehicles, with low gas ratings and lower overall maintenance parts.
- Invest and look to implement hybrid vehicles and trucks with the fleet by 2022.
- To Track and monitor GHG and fuel usage consumption on a per vehicle usage.

Service Foods will maintain an Environmental Management System. We will actively educate and engage our employees, and will partner with other organizations to address environmental sustainability challenges. We will monitor and report on our environmental performance to our employees, customers, investors and other stakeholders.

Service Foods's Board of Directors, Nominating and Governance Committee, have responsibility for oversight of the company's corporate responsibility effort which includes the environment.

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