

Taylor Fresh Foods Social Responsibility and Sustainability Report 2020





Taylor Fresh Foods is pleased to present our 2020 Social Responsibility and Sustainability Report to our employees, our customers, our suppliers, our partners and our community. Our Taylor team is ingrained with our family imperative to leave the world a better place through our actions, and the team has been instrumental in leading our progress. One of the greatest pleasures of our success since we started Taylor Fresh Foods and the Taylor Farms operating companies twenty-five years ago has been the opportunities afforded to us to have an impact on a larger scale. As you will see in this report, we love to take risks as we search for unique breakthroughs and solutions to enhance our environmental, business and community stewardship. We have been encouraged and emboldened on our journey by several longstanding customer partners and embraced by Taylor team members who are committed to building and leading a sustainable organization and industry.

The Taylor team strives every day to be North America's favorite maker of salads and healthy fresh foods. We do this by earning the trust of our customers, our consumers, and our constituents through our actions. We are committed to leading change to be a force for good in the world. I hope you enjoy our report.

Sincerely,

Bruce Taylor
Chairman and CEO





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Our Story
Roots run deep with the Taylor family.

The Taylor family has been in the fresh produce business for four generations, ever-evolving and investing in the future. Born and raised in the Salinas Valley, Bruce Taylor founded Taylor Fresh Foods in 1995 to help families across North America eat fresh and healthy everyday.

We’ve come a long way since our humble roots, growing our business to 20,000 employees with care and purpose like we do our products. It is thanks to our team’s dedication that we are able to make wholesome fresh foods that nourish families across the country. The family spirit drives every attribute of our company and is the driver of our success.

Creating Healthy Lives

Our mission to be North America’s favorite maker of salads and healthy fresh foods challenges us every day from field to fork to grow our business responsibly, leading by example and earning trust through our actions. Our ability to create pathways to healthy lives is dependent on the health of our business.

As North America’s largest producer of salads and healthy fresh foods, it is our greatest opportunity to create positive long-lasting social and environmental impact through our products, processes, and people which is why our core pillars are:

- Healthy Environment
- Healthy Business
- Healthy Community

Our core pillars are interconnected, each sustaining the other and are brought to life through our transformative business model and innovative culture. We embrace best practices while always looking to discover new ones. We have made great strides in total resource use efficiency throughout our entire supply chain allowing us to produce more with less. It is thanks to the entire Taylor team’s dedication that we’ve been able to continuously grow our investments in education, health & wellness and environmental stewardship. As we celebrate our 25th year anniversary, we are happy to present our 2020 Social Responsibility and Sustainability report highlighting both our successes and ever evolving vision of creating healthy lives.

Healthy Environment. Healthy Business. Healthy Community.

“We’ve grown steadily and have always done so responsibly. We understand that we have a duty to operate with intention and integrity. We always come back to our employee playbook: (1) Take care of the customer (2) Take care of each other (3) Do the right thing. It’s simple, but meaningful, and these are words that we all try to live and operate by every day. As we look to the next 25 years, I am incredibly excited for us to lead by example and continue to build on our sustainability mission to create healthy lives through our core pillars: Healthy Environment, Healthy Community and Healthy Business.”

— Nicole Flewell

Director of Sustainability,
Taylor Fresh Foods

Healthy Environment

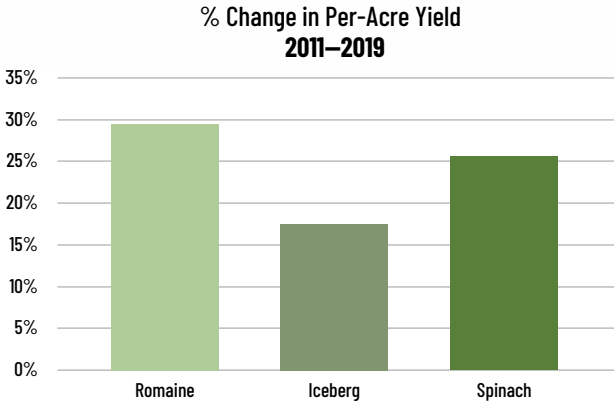
Preserving a healthy world for future generations.

We continue to grow our business responsibly to better serve families and customers across North America by preserving a healthy environment for future generations.

- Responsible Business Practices
- Resource Conservation

Resource Conservation

We believe each bag of salad and fresh vegetables can make positive social and environmental impact as a result of our practices and investments in how we grow, process, package and ship each product. Together, our business model and offerings contribute to preserving a healthy environment for generations to come.



On Farm Resource Efficiency & Conservation

Our grower network is composed of 280+ growing partners throughout North America. We are proud of the relationships we’ve built with our growers and are happy to see how their family operations have grown alongside ours.

The investments in Mission Ranches and Earthbound Farms allows us to dig deeper; bringing a new and exciting focus to varietal development, soil health, water stewardship, maximizing input efficiencies and best practice sharing. It is our hope that we can continue to be a solution driven partner for our growers by taking our innovative culture further upstream in the supply chain and investing in research development, on-farm management pilots, and new technologies such as remote sensing and crop forecasting.

Water Stewardship

Last year, Taylor Farms took on a significant project of building a state-of-the-art retail salad processing facility in Baja, Mexico. Efficiency is the name of the game; with innovative processing equipment, upgraded refrigeration design, a unique facility layout to improve production flow and capacity, and improved wash lines to reduce both water and energy consumption.

Our team of engineers at our Baja facility retooled the way we cool our water and operate our wash lines compared to previous systems. Traditionally, our facilities have used large chillers to maintain wash-water temperature at 34–36 degrees to maintain food safety standards. These chillers are typically located outside the processing facility and the water must travel long distances to reach them. By comparison, the newly designed wash lines have the chiller integrated within the wash system itself. As a result of this much more compact design, the overall water and energy use efficiency has vastly improved over the previous models.



On-Farm Sustainability Pilot

There are a multitude of sustainability performance metric that are currently being used globally for various commodities to track crop management and performance. Upon assessing a variety of standards and regulations, we launched an on-farm sustainability pilot to further assess existing dichotomies and potential leverage points that growers are left to navigate.

The first year of the pilot was designed to compare different measures and methods (public and private) intended to drive nitrogen

and water use efficiency. In doing so, we were able to gain a baseline understanding of the strengths and weaknesses of each method in a true farming operation. Through these preliminary findings, we can now design a multi-season pilot that is truly representative of the nuances in specialty crop growing operations. We intend to assess both qualitative and quantitative drivers that can be leveraged to implement a combination of metrics and practices to build up soil health and promote water stewardship.



Environmental Management Systems (EMS)/Zero Waste Rollout

EMS is the organization and prioritization of the facilities inputs and outputs that are documented and managed to reduce environmental impact, mitigate business risk, meet continuous improvement goals and increase operating efficiency. We are setting SMART¹ goals for our facilities in pursuit of environmental mitigation efficiency.

As part of our EMS program, Taylor Farms is pursuing TRUE² Zero Waste Certification. TRUE is one of the certifications offered by Green Business Certification Inc., the premier organization independently recognizing



global excellence in green business industry performance and practice. The TRUE Zero Waste certification system helps facilities quantify their performance, find additional ways to improve their progress towards zero waste and meet customer requirements. Our Taylor Farms Retail Gonzales plant was the first fresh food facility to receive TRUE Platinum certification in June 2018, the highest certification level available. In 2019, two additional facilities were awarded Platinum certification in Salinas, CA.

¹Specific, measurable, achievable, relevant and time bound.
²Total Resource Use and Efficiency.



You Can’t Manage What You Don’t Measure

The journey to becoming Zero Waste certified is unique to each facility and Green Team. Each facility conducts a recycling and waste stream audit in partnership with their local waste and recycling agencies, redesign waste flow streams and receptacles in the facilities, re-evaluate all incoming and outgoing packaging and conduct employee trainings. For the audit, we take 1 days’ worth of material to source separate and weigh by each material such as plastics, organics,

cardboard and wood. We generate a report that highlights where our opportunities lie for program improvements and help to determine focus areas for the upcoming year. To date, more than 2,500 employees have been trained on Taylor Farms Zero Waste efforts. This program has generated revenue savings, reduced our environmental impact and has instilled an added sense of pride and ownership amongst our employees.

“Although a recycling program already existed at our Salinas facility, it was still a challenge with a lot of moving parts for us to fully embrace the Zero Waste program. With the support of our sustainability team, we built a really strong Green Team that had representation from every department which created accountability and engagement. I’m most proud of the positive change in culture we have instilled in all Taylor Farms employees, the message that recycling matters and that they can apply the lessons learned in their homes and in our community to keep our beautiful planet green. I’m really proud of the success we’ve had in getting Zero Waste certified, hands down the biggest success of my professional career with Taylor Farms.”

– Victor Sotelo, Zero Waste Program Manager, Taylor Farms Retail Salinas

Environmental Management Systems Program Focus

Reduction

Work up stream with vendors and in house with our team members to reduce the amount of materials coming into and being generated by the facility

Reuse

Investment in durable and reusable goods

Recycle

Divert materials from landfills, incinerators and the environment

Environmental Management Statistics

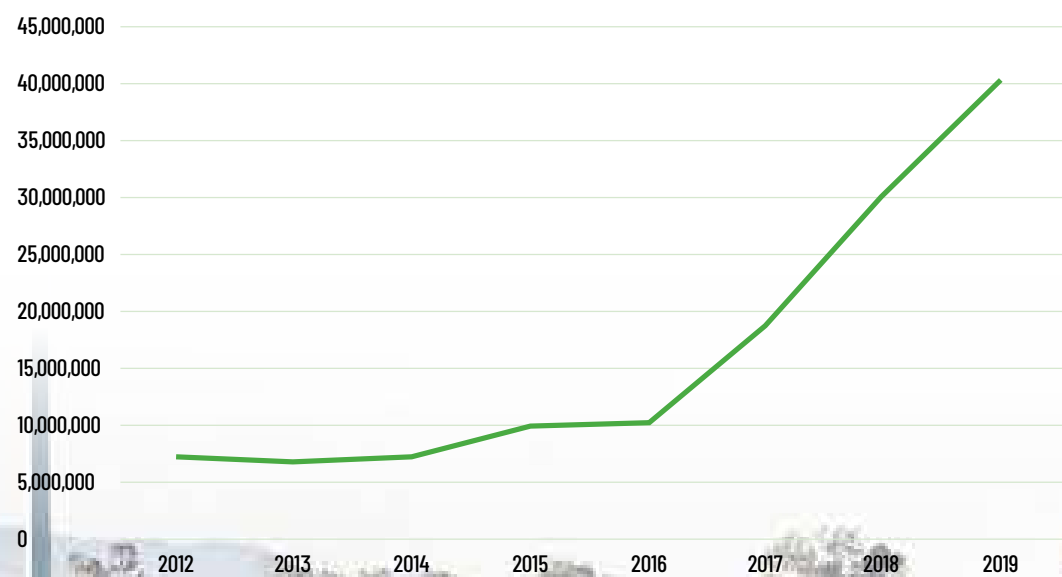
Through our **Environmental Management Systems (EMS)** efforts we reduced our GHG emissions by **213,773 metric tons of CO2** since 2018. That’s equivalent to taking **45,200 cars off the road!**

Energy Independence

Taylor Farms has been investing in renewable and alternative energy solutions since 2012 in pursuit of energy independence for our facilities. We want clean, reliable and affordable energy to power our operations across North America. Taylor Farms has made great strides towards our goal in the last two years with fuel cell installations and upgrades and a new solar array in Mexico, in addition to our eight previous projects.



Renewable & Alternative Energy Resources
kWh per Year



Energy output by our renewable and alternative energy assets reached an all-time high of 40,385,899 kWh in 2019. Over the lifetime of these systems, these assets have helped us to reduce our GHG emissions by 32,726 MTCO2, that’s equivalent to 7,070 cars off the road annually!

Our work on zero waste and energy independence comes together with three examples of facilities **more than 90% off the traditional utility grid** and **TRUE Platinum Zero Waste Certified**. Since 2018, our 3 California facilities have reduced over **175,000 MT of greenhouse gas emissions**. That’s equivalent to taking over **37,000 cars off the road annually**!



FACILITY NAME:
Taylor Farms Retail Salinas
FACILITY LOCATION:
Salinas, CA
ENERGY TECHNOLOGIES:
675 kW Solar (2012), 3 MW Bloom Fuel Cell with 1080 kWh integrated storage (2019)
TRUE CERTIFICATION LEVEL:
Platinum
ENERGY OFFSET:
89%-94%
DIVERSION RATE:
98.2%
EMS PROGRAM HIGHLIGHT: Through our annual physical waste audit, master packs were identified as a top 5 item of disposal. Through the team’s reduction efforts, we were able to improve yields to 4%, reducing raw material and disposal costs.



FACILITY NAME:
Taylor Farms California Schillings
FACILITY LOCATION:
Salinas, CA
ENERGY TECHNOLOGIES:
1 MW Bloom Fuel Cell with 360 kWh integrated storage (2019)
TRUE CERTIFICATION LEVEL:
Platinum
ENERGY OFFSET:
90%-95%
DIVERSION RATE:
96.3%
EMS PROGRAM HIGHLIGHT: As our business and consumers continue to focus more and more focused on packaging, we saw an opportunity to convert our 2.5 lb. and 5 lb. trays to a recyclable material. In 2020 our two highest volume trays will be moving from a recycle #5 to recycle #1, RPET.



FACILITY NAME:
Taylor Farms Retail Gonzales
FACILITY LOCATION:
Gonzales, CA
ENERGY TECHNOLOGIES:
1 MW Wind Turbine (2014), 1 MW Solar (2016), 2.25 MW Cogeneration (2017)
TRUE CERTIFICATION LEVEL:
Platinum
ENERGY OFFSET:
85%-90%
DIVERSION RATE:
96.3%
EMS PROGRAM HIGHLIGHT: A key element of this program focused on working upstream to eliminate wax carton from the supply chain. Led by the raw product procurement team, the group worked with Taylor Farms’ growing partners to move to 100% reusable bins and totes, eliminating all single use and wax cartons.

Responsible Business Practices

Our commitment to preserving a healthy environment for future generations means that we must challenge ourselves every day to grow our business responsibly. The future and health of our business depends on our ability to conserve resources, maximize efficiencies in our supply chain, and to think outside the box when investing in solutions for tomorrow. Taylor Farms strives for the highest standards at all of our operating facilities including minimizing our impact on the environment. These considerations are integrated in our decision-making whenever possible.

Meet Our Growers



Stan Pura, Mission Ranches

Stan Pura farmed his first crop in the eighth grade, six acres of sugar beets for a 4-H project. In 1978, at the age of 22, Stan followed his family roots and became a farmer of conventional iceberg lettuce. For nearly twenty years, he continued to farm conventionally and, as he said, “quietly watched some of the early pioneers in sustainable agriculture [which] sparked an interest in trying that production system.” He became friends with the founders of Earthbound Farm and a partnership formed. Earthbound was infused with what the growing company needed most: more land, more resources, and most of all, the dedication of farmers who could help them scale organic agriculture with integrity.

“The dirt is my canvas, you know? And you’re like the artist out there. That work is my art. And I get to be a good steward of the land and the water. That’s what keeps me coming back

– John Romans, Mission Ranches

In 1987, John Romans and fellow farmer Stan Pura came together with a few other local farmers to form Growers Express. It would be the beginning of a decades long partnership. While the early days were all about conventional farming, the story of John Romans’ career can’t be told without his embrace of organic farming, which started just eight years later when they joined to help grow Earthbound Farm in 1995. Today, John’s son Alex is in the family business too, and it’s extremely gratifying for him to watch Alex honing his skill as an organic farmer.



John Romans, Mission Ranches

Vertical Integration

To be North America’s favorite maker of healthy fresh foods means we need to be in a position where we can innovate faster, adapt quickly to consumer and industry demands, and have visibility and influence throughout the entire supply chain. The North American diet is changing, and more families are seeking healthy, affordable and accessible healthy fresh foods while also supporting brands that are doing business responsibly. Everything we have done in the

last year is to create the foundation that we are going to build on in the future. We have added two companies to our already talented and diverse group of operations to help us drive to innovation faster from seed to final packaging, bring even fresher products to our customers with a year-round assured supply of product, all in an effort to make sure we are exceeding our customers and consumers expectations day in and day out.




Mission Ranches

Mission Ranches was founded in 1988 by ownership partners John Romans, Stan Pura, Sam McKinsey, Ron Harney and Mesa Packing. Mission Ranches is a large, diversified farming operation supplying both organic and conventional, quality fresh vegetables. They currently farm over 40,000 organic and conventional acres across California and Arizona, growing crops such as iceberg, romaine, parsley, cilantro, spring mix, green beans, brussels sprouts, kale and snap peas. Mission Ranches in itself a vertically integrated company with an internal seed division, labor contracting, fertilizer supply, and more. The addition of Mission Ranches and their subsidiary companies to Taylor Fresh Foods brings a legacy of incredible success, adding a new dimension of organic farming expertise and helps to create more of an assured supply for the Taylor Farms operating companies and our customers.

Earthbound was founded on a commitment to organic agriculture in 1984 on a 2 ½ acre backyard farm in Carmel Valley, CA. Joined by Mission Ranches in 1995, Earthbound quickly grew from a tiny backyard farm into one of the most iconic organic brands in the industry. Earthbound officially joined the Taylor Farms family in April 2019, bringing the brand back to local, Salinas, CA based ownership. Locally owned businesses and family farms are important to sustaining economic growth and community revitalization.



Earthbound Farm



I believe our investments and recent business transformations set us up beautifully for the future, allowing us to innovate faster throughout our entire value chain. We have grown our business to serve our customers and consumer demand for healthy fresh foods, and we look forward to being able to deliver even better products for the next 25 years.

— Bruce Taylor

Chairman & CEO,
Taylor Fresh Foods

Healthy Business

Leading change to be a force for good in the world.

Our mission to provide safe, high-quality fresh foods depends on the health of our business and that includes both financial and social investment. Every day we are building trust in the quality and authenticity of our products, processes, and our people.

- Quality & Food Safety
- Innovation
- Workforce Development

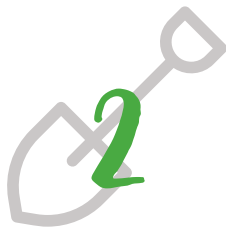
Quality & Food Safety

Consumer health and wellbeing is a top priority at Taylor Farms. The responsibility of feeding families across North America is matched with our team’s unparalleled commitment to producing the safest highest quality product possible from field to fork. Food safety and quality begins at the source, which is why we are always looking to improve where we source from, how the product is grown and harvested and ultimately how the product is processed in our facilities.

Steps to Food Safety



Ranch Selection:
Minimize food safety risks at the point of field selection.



Good Agricultural Practices:
Growing practices to maintain plant health and eliminate potential pathogens.



In-field food safety tests:
Monitor plant health and food safety risks before product ever enters the plant with a dedicated team conducting 160,000+ tests annually with a combined 150 years of experience.

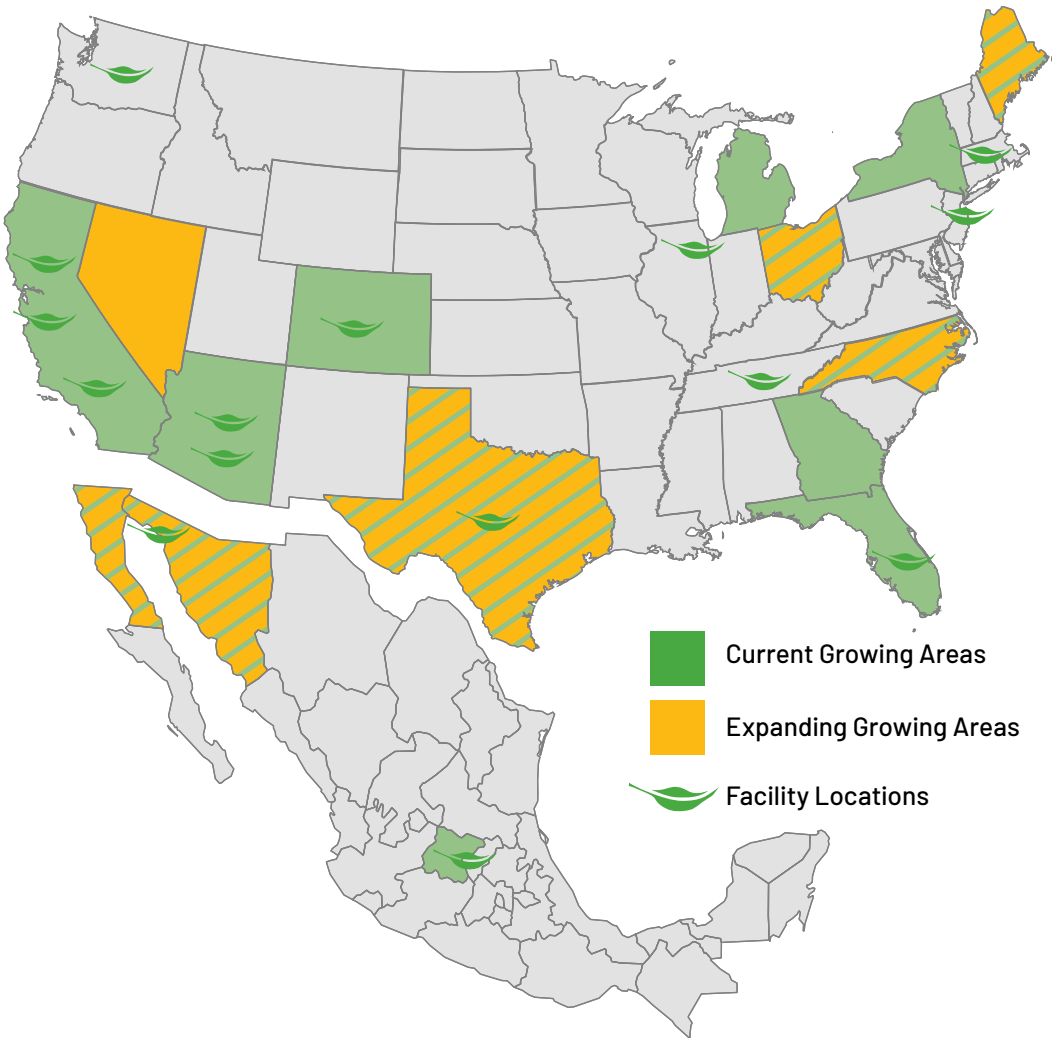


In-plant processing standards and food safety protocols:
Best in-class food processing technology, protocols and 800+ dedicated employees.



Central Distribution:
Guarantee product tracking and controlled logistics.

Taylor Farms Sourcing & Operations



Sourcing Model Changes

As part of our commitment to quality and food safety, we have restructured our sourcing model and developed new growing regions to reduce food miles and increase freshness. This improved sourcing model enables us to mitigate supply risks due to weather, build strong partnerships with key suppliers to

deliver consistent product with the highest food safety standards, and improve shipping productivity by maximizing distribution centers and freight loads. We feel confident that our improved sourcing model will bring new levels of transparency and efficiencies to provide safe, high quality fresh foods.

On Farm Water Requirements

At Taylor Farms we pride ourselves in going above and beyond when it comes to food safety. In 2019 we worked closely with the Leafy Green Marketing Agreement (LGMA) to take our own research to industry practice by establishing new irrigation water standards, a preventive step to mitigate risks of pathogens and food safety outbreaks. Regardless of the water source, this step ensures irrigation water is being tested to know it's safe before it ever touches our crops. LGMA's adoption of the practices provides external validation to the processes we've been doing for years and creates a new standard in food safety practices to protect the consumer and the industry.



Field Testing Protocol

Pre-harvest testing has been part of our Good Agricultural Practices (GAP) program for over a decade. As we look to continuously improve our processes, we are developing a comprehensive 'Start of Process' testing protocol alongside some of our key customers and competitors to determine where and how we test at the time of harvest to help inform our continuous improvement goals. This process will capture many of the variables that we believe are encompassing of potential contamination factors. By beginning the testing incubation period in the field, we are able to reduce our test window to 6-7 hours, getting safe high-quality products to our consumers faster.



SmartWash Solutions

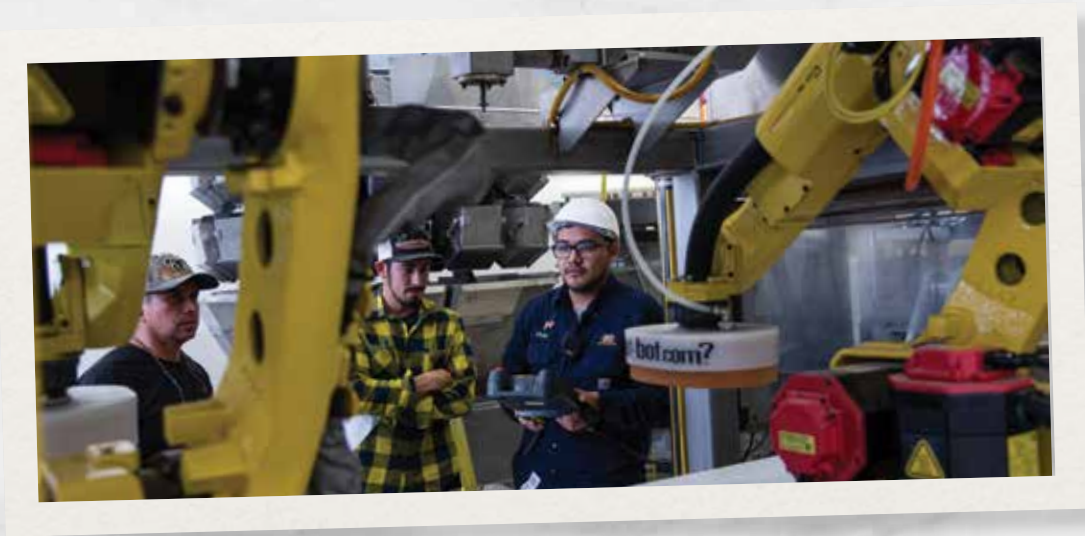
SmartWash Solutions' system is the single, most effective solution to prevent food-borne illness outbreaks in processed food. In food processing and fresh-cut produce environments, chlorine is the gold standard in sanitizing product wash water and equipment rinses. SmartWash

mitigates bacterial cross-contamination, eliminating the ability for an outbreak to occur. In addition to improving food safety, SmartWash uses 10% less water and reduces the use of chemicals compared to traditional wash systems.



Innovation

Being a leader in the industry means creating new pathways; bridging gaps through innovation to better serve the environment, our employees, our consumers and the industry. We pride ourselves in maintaining an innovative culture, continuously challenging ourselves to improve upon today’s practices in field and processing operations, logistics, and consumer experience.



Automated Harvesting Stats



Improving Work Environment

Our goal and focus in adopting automation throughout our business is to create a more desirable work environment for our employees and to increase productivity. Utilizing automation to remedy repetitive and labor-intensive roles provides an opportunity to transition our employees towards higher skilled and higher paid positions.

Over the last two years, we have undergone major infrastructure changes at our CA foodservice facility including more robotic case packers and palletizers, a skybridge to increase the efficiency and safety of moving raw product from the facility to our warehouses, and cooling capacity was increased by 50% to reach a 2-hour cut to cool time.

The automated harvesting team of engineers have continued to make great strides in productivity and development of innovative equipment. The team is most proud of changes made to the romaine harvest, switching from totes to bins which not only increases productivity but creates a more desirable and ergonomic work environment for our employees.



“The biggest driver of change in our agricultural operations program has been getting our growers to innovate with us around the final product. As we shift our focus to total yield, we’re able to look at the total foot print of our growing operation starting at the seed level. This perspective has helped us uncover inefficiencies and quality opportunities we couldn’t see before, our current goals will improve our yield per acre and at the same time drive a better ability to forecast demand and reduce our waste. The foundation we have created with harvest automation and leafy green seed development will drive a much more energy efficient future. The next 25 years are going to be amazing.”

– Mark Borman, President and COO, Taylor Farms California

INCREASING PRODUCTIVITY

New Varietals

Our commitment to innovation begins at the seed level, unlocking new opportunities throughout the entire supply chain such as productivity, flavor profiles, automated harvesting, and new varieties that allow us to expand growing regions and/or seasons. Our seed development program has seen promising yield and productivity results in some of our core commodities which create shared benefits for the business, growers and the environment.



Global Forecasting Tool

Taylor Farms has one of the largest and most diverse raw material sourcing programs in the world with over 125,000 acres harvested annually. One of the new technologies we’re excited about is the new Global Forecasting Tool. This tool helps to bring powerful information to our fingertips. For the first time, we have the visibility and predictability around our real-time inventories of raw

material. The forecasting tool has been rolled out to our source-based regions, California, Arizona, Mexico and Florida. This real-time information is extremely valuable for our growers and the business as it helps manage trillions of data points to better manage and maximize market situations all while helping us to better serve our customers and growers.

Enhancing Consumer Experience

Packaging Innovation

Packaging is an integral part of our business and an increasingly important subject for our customers, consumers and us. Over the last 25 years, the use of plastics has allowed us to revolutionize the way people consume our healthy fresh foods. Our packaging helps us to protect product quality, extend shelf life and communicate important product information to consumers. Through the use of modified atmosphere packaging (MAP), we've been able to extend the shelf life of our items which has helped reduce food waste as well create blends of products that previously were not able to survive together. While plastic has given us the opportunity to create new and innovative blends for

our customers that can stay fresh for days longer than before, it doesn't mean that we are stopping there. Taylor Farms is working with research groups, packaging suppliers and packaging coalitions to find new and innovative ways to create packaging solutions that meet all of our food safety and quality needs, but are also more environmentally friendly. This research and development is underway and we will be testing new products until we find the right solution. In the meantime, we are closing the loop on our packaging supply chain and taking the guessing game out of the equation for consumers on how to properly recycle their packaging materials.



MAP allows for a specific rate of oxygen transmission, CO2 is released by the product and is able to "breathe" through the bag or tray, and allow for a certain rate of oxygen to come in (there's a perfect "breathe" rate for each product mix), allowing the product to stay fresher, longer.

We are looking for solutions across all our segments for both Taylor Farms and Earthbound Farm branded items to reduce our plastic footprint. Taylor Farms is researching and trialing various solutions such as biodegradable, compostable, bio-based, and recyclable packaging solutions.

Trays

Some of our most exciting packaging innovation is around trays. We have begun to light-weight our trays, using 21% less plastic compared to competitors and eliminating non-essentials packaging components such as party tray lids. We are also looking at alternatives to plastic, such as fiber, and will be trialing solutions alongside our R&D and product development teams.

Bags

Finding a recyclable solution for our bags that maintains the required modified atmosphere for quality and food safety is our most difficult packaging challenge. We are currently trialing several options but the technology to develop these solutions is still under development. We are working closely with our suppliers and research institutions to test this new technology and help to bring the best solution to market.

The R&D team is the real deal and the best in the business. Period. Together, we've built a phenomenal R&D team that has helped us bring our products to market with the entrepreneurial spirit that started the company. In a very competitive market, Taylor Farms has the aptitude to test-market new materials and bring new concepts to customers with uncommon speed. With innovation comes risk. We take the risk! We strive to break status quos and create new packaging concepts as a means to improve finished product quality, food safety, and more eco-friendly alternatives to the traditional packaging formats. I'm confident that we'll continue to be 'on the cutting edge' the next 25 years through our innovative investments, and most importantly our dedicated entrepreneurial team.

— Ross Bava, VP of Research and Development, Taylor Fresh Foods

Closed Loop Tray Manufacturing

Our packaging team evaluated the life cycles of various packaging materials in an effort to find the most ecological options currently available which lead us to post-consumer recycled (PCR) plastic. Now, 100% of our trays are made from PCR on site at our Earthbound Farm facility in San Juan Bautista, CA. Rather than adding to the plastic burden, we're keeping it out of landfills and the environment by reusing and re-purposing existing plastic.



Making our clamshell packages from Post-Consumer Recycled PET (PCR PET) creates a market for recycled beverage bottles, keeping about 40 million pounds of plastic out of landfills every year.

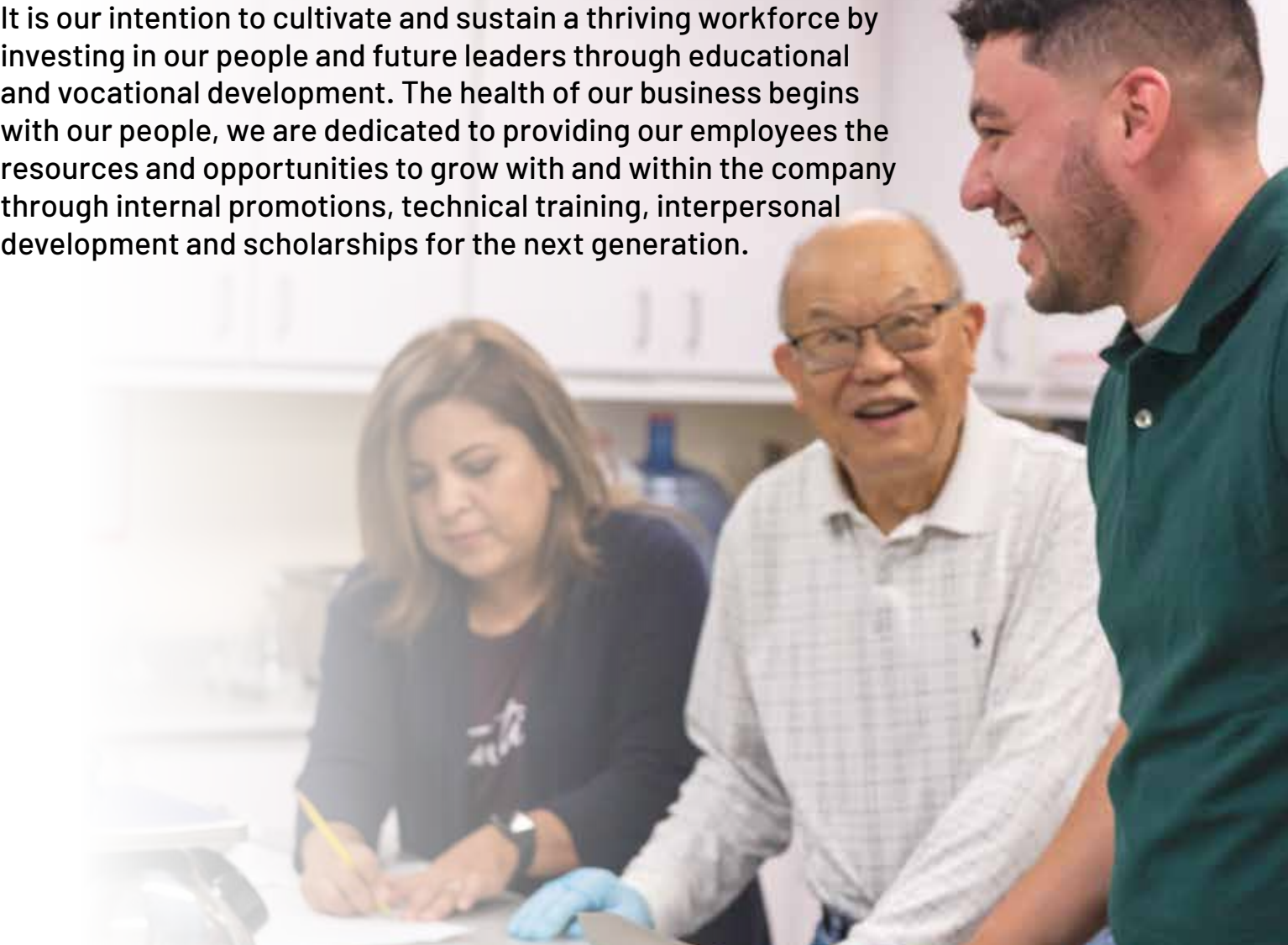


How2Recycle Labeling Initiative

We understand that recycling can be confusing as it depends on the packaging material and sometimes where you live. We have begun implementing the How2Recycle label on our packaging, helping to take the guessing game out of recycling. The How2Recycle label is a standardized system that clearly communicates recycling instructions to consumers.

Workforce Development

It is our intention to cultivate and sustain a thriving workforce by investing in our people and future leaders through educational and vocational development. The health of our business begins with our people, we are dedicated to providing our employees the resources and opportunities to grow with and within the company through internal promotions, technical training, interpersonal development and scholarships for the next generation.



Training Center

Taylor Farms is one of the first agriculture companies to prioritize the implementation of automation and robotic initiatives throughout our operations. In 2018, Taylor Farms opened two state-of-the-art training facilities focused on employee learning and development through engagement and hands-on experience with highly technical and sophisticated machinery.

We have invested over \$1M in a 4,500-square foot facility in Yuma, AZ and a 2,200-square

foot facility in Salinas, CA. The centers offer training around programming, engineering, and machine operation. These training opportunities have been widely embraced by employees. As of today, 350 employees at various capacities have been through our training facility and acquired new skills to continue to grow with us. We are excited to continue to foster the growth and development of our most important asset.

Ted Taylor Vocational Center

The Ted Taylor Vocational Center opened in August 2019 at Rancho Cielo, a comprehensive learning and social services center for underserved and disconnected youth in Monterey County. The Center offers troubled youth a fresh start with vocational trainings, networking opportunities, and diplomas for a diversity of highly skilled and living wage jobs in the food and agriculture industry such as food safety, electrical maintenance, refrigeration tech and more.



Hartnell Community College

Our team partnered with Hartnell Community College to focus on the needs of the students and the community. Recognizing the need for a STEM (Science, Technology, Engineering and Mathematics) program and building, Taylor Farms gifted \$1.1M to the center and dedicated the facility to retired superintendent-president Dr. Willard Lewallen. With this partnership, Hartnell students will be able to establish new pathways to better prepare themselves for a four-year degree and career in STEM.

Cal Poly, San Luis Obispo Boswell Ag Tech Center

Cal Poly's College of Agriculture, Food and Environmental Sciences honors the \$1M gift from Taylor Farms, with a food safety teaching and research space, "The Taylor Farms Food Safety Laboratory". Cal Poly is the nation's fifth largest undergraduate school for agriculture and food technologies, and is continuing to develop and offer students a more hands on experience in this important field.



“Despite its natural beauty, there is a significant need in Salinas and Monterey County to address challenges to optimize well-being such as high rates of obesity and residents not eating enough fruits and vegetables. Taylor Farms is an innovator. They joined forces with Salinas Valley Memorial Healthcare System and Montage Health to bring Blue Zones Project to the community in order to make improvements to the places and policies that help make healthy choices easier. In Salinas, we are already seeing the benefits of having strong community leaders from the private and public sectors championing the work. The ongoing leadership and engagement demonstrated by Taylor Farms is critical to the long-term success of Blue Zones Project in this community and I thank you for your support and investment.”

— Dan Buettner

New York Times best selling author,
National Geographic Fellow and founder of Blue Zones

Healthy Community

Helping people lead healthy and happy lives.

Investing in the future of our business and industry begins with our investment in our employees and the communities we operate in. Our strategy is to give future leaders the opportunities and resources to reach their highest potential and live healthy lives.

- Youth Development
- Food Accessibility
- Health & Wellness

Youth Development

The philosophy behind our youth development program is that we want education to be inclusive and creative, providing learning and development opportunities inside and outside the classroom. Our program continues to evolve to meet community needs such as mentor programs, scholarships, entrepreneurial events and workforce skills.



Scholarship Program

For nearly a decade, Taylor Farms has been awarding college scholarships to deserving students looking to further their academic goals. Over time the program has evolved into an annual Scholarship Luncheon where Taylor Farms leadership, students and their families all come together to celebrate the students.

To date, Taylor Farms has issued over \$1M dollars in academic scholarships to over 100 students to children of active, full-time employees. The students are awarded an annual \$5,000 scholarship. Each year, 20 new recipients are selected and are eligible for annual renewal scholarships while they are enrolled in school.



Backpack Program

2019 marked the seventh year Taylor Farms has partnered with Golden State Foods to distribute backpacks filled with school supplies throughout the community. Together, they have donated over 11,000 backpacks to local first graders and over 150 children of our plant employees.



Food Accessibility

Through our business model, we hope to bring safe, healthy and accessible fresh foods to families across North America. Through our community investments, our goal is to reach families who don't always have access to healthy fresh foods. We do this through our strategic and like-minded partners who are both serving and educating healthy dietary choices.



Food Bank Donations

Each year we donate 5 million pounds of fresh produce to local food banks and charitable organizations, such as Ag Against Hunger, Brighter Bites, Salvation Army and Weekend Food Security Programs. Our partners not only help us provide access to those in need, but also provide education and resources to help them make healthy dietary choices in the future.



Blue Zones Sponsorship

This past year, Taylor Farms has embarked on a new journey with Salinas Valley Memorial Healthcare System and Montage Health to launch the Blue Zones Projects in Monterey County, California. Inspired by the world's longest-lived cultures, the Blue Zones Project is a well-being initiative designed to unite communities with a common goal of making healthy choices easier. The innovative initiative draws upon more than 200 evidence-based practices to help community leaders across public and private sectors make sustainable changes that promote a culture of health. Together, we believe we can transform well-being and longevity for the local communities in which we live and work. With the partnership of these organizations, we will help sponsor and foster a healthy change throughout Salinas.



Health & Wellness

Our health and wellness initiatives go beyond our four walls of business. We bring numerous wellness demonstrations and services to the workplace, providing our employees with the tools to help them lead healthy lives, as well as providing them opportunities to share and influence healthy lifestyles in the community. Our employees are encouraged and supported to participate in various community events such as Blue Zones, Tour De Fresh, Relay-for life and others.

Taylor Farms Family Health & Wellness Center

The Taylor Farms Family Health & Wellness Center in Gonzales, CA brings vital individual and family medicine services to the region. Established as a hospital-based Rural Health Clinic in 2015, the Center increases access to primary care services for patients in rural areas. Now, in the midst of an expansion project that will triple the Center's current footprint from 6,400 square feet to over 19,000 square feet, the additional space will provide specialty medical services to the community, as well as the expansion of primary care capacity and community engagement resources. Again, the Taylor Farms organization has stepped up, committing an additional \$1,500,000 to ensure the residents of South Monterey County get the high-quality healthcare they need.



Lettuce Be Healthy

Our Taylor Farms Lettuce be Healthy initiative started in 2014 with a goal to equip employees with the education and resources to better manage their health. Various educational services are provided including one-on-one health coaching, lunch and learns based off common health risks among the workforce, cooking demonstrations, and break room visits with nurses and health coaches. We have more than 3,000 employees voluntarily participating in the program which provides annual biometric screenings and flu shots. In addition, Taylor Farms has teamed up with the local Diabetes and Endocrine Center and the YMCA to help employees manage or prevent conditions such as hypertension, pre-diabetes and diabetes. All services offered to employees are free of cost and offered during paid time.



Blue Zones Worksites

Taylor Farms is one of the first employers in Monterey County to become a Blue Zones certified workplace. As a fresh foods company, our vision and passion is to help people live fuller, healthier lives through our product offerings and actions. Employees will know that our workplace is being held to a higher standard, covering benefits in a wide range of areas that include purpose workshops, lunch & learns, modifying the work environment to support physical activity options, a rooftop garden and company sponsored wellness events. Our goal to become a Blue Zones certified workplace doesn't end with our corporate office, over the course of the next 3 years we will work to get all our local Monterey County facilities certified as well.



