Table of Contents

A Letter from Our Team 3
Legacy of Respect for the Land 4
Organic Practices & Land Use 5
Distribution & Sourcing 6
Energy Use 7
Climate Change & Air Emission 8
Water Use & Quality 9
Solid Waste Reduction 10
Packaging & Marketing Materials 11
Labor 12
Animal Care 13
Sustainability Education 14
Governance & Community Engagement 15
Looking Forward 16
A Letter from Our Team

Each day Lundberg Family Farms® (LFF) works towards a better, more sustainable future by improving upon current practices and looking for new, innovative ways to reduce resource use.

In an effort to promote company sustainability initiatives, LFF became a member of the Sustainable Food Trade Association (SFTA) on May 19th, 2009. This organization provides businesses in the organic food trade with guidelines and recommendations for how to embody sustainability in their own operations. On that date, LFF signed the “Declaration of Sustainability in the Organic Food Trade” and committed to reporting the company’s annual performance in the 11-action categories.

As we work to supply the world with great tasting rice, Lundberg Family Farms® strives for continuous improvement and practices transparency by annually auditing performance. To support these goals, we select reporting metrics that are relevant and necessary to our business practices. This report has been compiled to inform consumers and employees alike on our sustainability accomplishments during the 2018 fiscal year. To read more about our progress over the past several years, please see Our Path to Sustainability at www.lundberg.com.

Thank you for your continued help and support,

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Legacy of Respect for the Land

Lundberg Family Farms is a family-owned and operated business with a mission to honor the family farming legacy by nourishing, conserving and innovating for a healthier world. Since 1937, the Lundberg family has been growing healthy, great tasting rice. Located in the Sacramento Valley of California, the small town of Richvale proved to be the perfect setting for Albert and Frances Lundberg to pass on their legacy of respect for the land to their four sons. Albert had seen the ravages of the Dustbowl that resulted from poor soil management and short-sighted farming techniques and he impressed upon his four sons the need to care for the soil. The four brothers – Eldon, Wendell, Harlan and Homer – went on to pioneer organic rice in America.

Beginning in 1968 with 60 acres of organic rice production, Lundberg Family Farms used farming techniques ahead of its time and has grown into a mission-driven company which holds itself to a high standard in business, environmental stewardship and employee relationships. Now in 2018, Lundberg produces roughly 14,000 acres of certified organic rice, 1,000 acres of certified organic wild rice and 300 acres of certified organic quinoa. The company currently partners with 43 rice farming families in the Sacramento Valley to supply the volume of rice needed for products. We also partner with 9 west coast quinoa growers from Southern California to as far north as Clallam Bay, WA.

OUR APPROACH TO SUSTAINABILITY

Lundberg makes wholesome foods – from treats to nutritious eats – at our manufacturing facility in Richvale, CA. We are a vertically integrated facility that grows, stores, mills, processes, packages and distributes products all over the world. We’re committed to holding our products to the highest standards of quality, safety and sustainability, which is why in 2018 our sustainability team focused on four areas: (1) Create and implement energy reduction projects, (2) Improve operations to reduce waste and explore new single stream recycling options, (3) Increase documentation to support future LEED Operations and Maintenance certification and (4) Provide employees with additional resources and sustainability training.

By focusing on these areas, we were able to make significant progress and improve results towards our goals to shrink our environmental footprint and continue our leadership in climate action.
Organic Practices & Land Use

Lundberg Family Farms has obtained and maintains certifications which meet the needs and expectations of our customers for our products. Certifications include Organic, Non-GMO, Gluten-free, Kosher, Biodynamic and Fair-Trade USA. Certification requirements and certifications by product are available on our website; roughly 66% of our products (SKUs) are certified organic and 95% are certified non-GMO. In FY18 our goal was to continue to place preference on development of organic products. As a result, we were able to add an additional 24 products (SKUs) of certified organic products. Our proportion of organic sales remained about the same; 77.5% in FY17 and 77.6% in FY18. In FY19 we plan to continue adding organic products and increase organic acres farmed.

ORGANIC LAND

In addition to the certifications listed above, all Lundberg organic products are handled according to the USDA’s National Organic Program and OMI; crops are grown without synthetic fertilizers, pesticides and growth regulators. Many of our fields have had organic practices in place for over twenty years. We keep records for at least 5 years of field locations, acreage and applications made to the soil (or added to the water) to ensure the traceability and transparency of product production.

Lundberg also pursues farming practices that promote positive ecological stewardship which includes returning rice straw to the soil after harvest, rotating crops, utilizing nitrogen-fixing cover crops and green manure crops for soil enrichment. Our fields provide valuable habitat for a variety of birds that help decompose straw in the winter and improve soil fertility. We encourage water-wise irrigation techniques such as GPS field leveling and water use monitoring.

ECO-FARM LAND

At Lundberg, we don’t grow typical conventional rice. The Eco-Farmed growing system is an improvement on many typical chemical rice growing practices. This system blends organic practices and integrated pest management techniques with the use of some synthetic fertilizers, herbicides and pesticides. LFF currently self-directs these standards and updating the system is an ongoing effort.
Distribution & Sourcing

All inbound and outbound distribution is accomplished using over-the-road trucks equipped with 48 or 53-foot trailers. These trucks are either owned by our retailers and distributors or are contract haulers hired by our customers to pick up products. To the extent possible, truck loads are shipped full and intermodal transport is used for long distances. LFF has a single truck for freight distribution of finished products and ingredients exclusively for our products on local routes along the West coast. Our philosophy for this truck is to maximize all loads. Regularly, supplies such as packaging, spices, ingredients or products from nearby businesses are backhauled on return trips.

Lundberg Family Farms® focuses its sales in North America, with 98% of FY18 products being sold in the United States and Canada. Due to the central location of our processing facility in Richvale, CA to our fields, incoming rice at harvest travels no further than 90 miles for rice varieties and no further than 160 miles for wild rice. Our rice also travels a short distance from our storage silos to our mill (0.4 miles). Roughly 90% of our products are produced onsite keeping our food miles to a minimum.

Lundberg Family Farms® continuously seeks ways to improve costs and efficiencies surrounding product sourcing. Our manufacturing department prioritizes sourcing by local, regional, national and then international locations, in that order. With Lundberg Family Farms being in the heart of Northern California, local sourcing for raw materials and ingredients is generally not too challenging. The majority of raw materials and ingredients purchased by LFF are sourced from the United States, with a sizable portion of these vendors being located within the state of California.

In FY18, LFF continued to work with distribution vendors to determine if they have more fuel-efficient trucks available or if they have information on the carbon footprint of their hauling services. So far, we have not been able to gather any data from vendors. In the interim, we are tracking the miles traveled and fuel consumed by our single company distribution truck. The location of the business in California affords annual improvement in emissions from distribution vehicles as required by state legislation.

In FY19, the sustainability team plans to work more closely with our warehouse team to evaluate what external information is currently available for sourced materials and distributed product. While Lundberg can track many of our sourced materials, such as rice and spices, we do not have this luxury for our distribution channels. Our inability to create change, due to lack of control over vendors, has led us to make distribution metrics a low priority for FY19. As tracking methods become more readily available and widely used, we hope to make more measurable progress. In the interim, LFF is defining our internal metrics which will be used as a framework for external reporting in the future.
Energy Use

Since our baseline year in 2008, the company has continued to grow in volume, product capabilities and complexity. About a third of our energy is used in drying and storing rice crops – the amount of energy used is directly related to crop size and weather at the time of harvest. The remaining two-thirds of our energy is used for on-site processing and manufacturing. In 2012, Lundberg created the Continuous Energy Improvement (CEI) Team to help reduce consumption, increase onsite renewable generation and create strategic energy goals. Our FY18 goals included: (1) Implement and train staff on facility-wide energy monitoring software, (2) Complete two energy reduction projects, (3) Realize $100,000 in savings through energy projects and (4) Expand education and outreach to promote understanding of key energy information.

To meet FY18 energy goals, Lundberg continued to improve on its leak tag program, repairing forty-two (42) rice cakes popping machines and other system leaks throughout the year. We participated in a California Energy Commission (CEC) compressed air monitoring study which gave us access to software that enabled our Snacks facility to identify air leaks in our popping room and track usage. Lundberg also finished a large retro-commissioning and automation project at our rice drying facility. StirAtors and motors were removed from drying bins and replaced with temperature sensors, weather stations and a controls system. This new system maintains temperatures throughout the year keeping rice fresh and milling yields higher. In the manufacturing facilities, we began the installation of energy submeters which will help us track energy use per case and hopefully reduce energy waste. In total, Lundberg was able to save a total of 754,000 kWhs and generate roughly $123,000 in savings in FY18.

LFF continued its commitment to renewable energy in FY18 by offsetting all facility usage with renewable energy credits (RECs) and pursing additional solar installations. In March of 2018 the Board of Directors approved the installation of three arrays, totaling 1.15 MW in size. Lundberg plans to finalize and connect all arrays to the grid in early FY19. Once complete, Lundberg will operate six arrays that are, in total, 1.9 MW and will generate roughly 2,563,000 kWh of onsite solar electricity annually.

In FY19, Lundberg will create a company energy strategy, through which we will investigate requirements to reach 50%, 75% and 100% onsite generation as well as look for new technology available for future generation and energy storage. We will also work with PG&E and ClearResults to create a strategic energy management program at our Richvale facility through which we will gain knowledge, track progress and build relationships with employees to target key energy savings.
Climate Change & Air Emission

Agricultural production practices have been shown to be the biggest contributor to the carbon footprint of food. In addition, because rice is usually grown in water, soil is often under anaerobic conditions. The production of rice around the world has been implicated as a major source of man-made methane, one of the most potent greenhouse gases. Methane emissions from rice fields are determined mainly by water regime and organic inputs, but they are also influenced by soil type, weather, tillage management, residues, fertilizers and rice variety. The California Rice Commission has published the carbon footprint of conventional California rice production in their 2016 Sustainability Report. Lundberg Family Farms took specific steps in FY18 to measure the greenhouse gases produced during a production season by our short grain rice variety and to compare gas production curves to conventional production trends in order to understand the impact of organic production practices; data has been collected and we will be analyzing results in winter of FY19. We continue to look for ways to make our farming systems more efficient and effective, through field design, equipment and implement selection.

In FY18 we joined the Climate Collaborative and committed to all areas of action. We will prepare our first reports for this group in FY19. As part of this commitment, in FY19, we will be working on understanding our carbon footprint from farm to fork. We plan to start with an investigation of carbon farm planning (CFP) with our Agriculture and Farm teams; creating a CFP will help us better understand carbon cycles in our organic agricultural system as well as identify ways to reduce greenhouse gases (GHG) and sequester more carbon into the soil. We are excited about this exercise, as we are looking forward to quantifying the healthy practices of cover cropping and straw incorporation as part of an overall carbon cycle.

In terms of employee generated greenhouse gases, Lundberg encourages the use of Alternative Transportation (AT) to and from the Richvale facility. In FY18, 43% of employees – or 155 people – took part in the AT program by walking, biking, riding a motorcycle or carpooling to work at least once. In total, 1,900 tickets were submitted, 54,000 miles of travel were saved and 24 tons of CO₂ emissions were avoided. This 20% increase in participation is partially due to our switch from paper to electronic ticket submissions. At our Richvale facility, the company also continued to use a six-passenger electric cart for tours and commuting around the town of Richvale – as an alternative to personal gas-powered vehicles. Four two-passenger carts are used by our sanitation and safety teams for tasks such as waste handling, trainings and inspections. In addition, bike racks and several bicycles are available for employees to use around the facility and in the town of Richvale.
Water Use & Quality

Water is one of our most important natural resources and the key tool in Lundberg Family Farms’ Organic and Eco-Farmed rice production practices. Field production of rice utilizes ground and surface water. A considerable amount of time is spent planning and deliberating on when to apply irrigation, how much and when to withdraw water. It is an intricate dance with strategies to control pests and weeds, boost yields, promote high quality rice and get the harvest in on time. Lundberg’s overall water goal is to be “water-wise.” LFF does not currently have a specific water reduction goal on the field or in the facility, but the company does strive to use irrigation and facility water as efficiently as possible.

At our manufacturing facility, Lundberg is currently exploring installation of ultrasonic flowmeters to track water from our wells in real-time. These meters will help us better understand usage trends and set water use targets; LFF uses groundwater for the manufacturing facility in order to have high-quality potable water. Throughout the facility we have deployed water efficient fixtures that include low-flow toilets, water-less urinals, automatic faucets as well as water fountains with water filling stations. In our snack’s facility, our rice is rehydrated with precision to avoid water waste and maintain cake quality.

In our rice farming operation, we are actively reviewing tools and monitoring software. We hope to find the right technology to utilize in setting future goals. Quinoa grown in Humboldt County uses rain for irrigation on about half of the farms, with the other half of farms experimenting with early and late season irrigation to improve stand density and seed quality; producing crops with minimal or no irrigation contributes to our goal of being “water-wise.”
Solid Waste Reduction

Since 2016, Lundberg Family Farms® has been a platinum certified TRUE (Total Resource Use and Efficiency) Zero Waste facility. The certification is maintained by GBCI (Green Business Certification Inc.) which annually audits our waste performance and program to ensure that we are maintaining our diversion rate at 90% or higher. In FY18, Lundberg Family Farms® comprehensive waste diversion rate was 99.7%; this percentage includes our facility waste as well as our rice byproducts – hulls, bran and feed materials. While we are proud to divert so much material from the landfill, we also realize that including our byproduct doesn’t give us a true picture of the solid waste materials that leaves our production facilities. Therefore, for internal tracking and waste training, we remove the byproducts from our calculations that are communicated to staff and focus on the waste that staff can impact through their actions. In FY18, our internal goal was to maintain our 95% diversion rate. With the help of all staff members and our Sanitation team, LFF achieved a 96.14% diversion rate which surpassed our goal by 1%. For all of FY18 only 35 tons of waste were landfilled (a 10% reduction from FY17) while roughly 890 tons were reused, recycled or re-earthed (composted).

We were able to reach this diversion rate for a number of reasons. First, in FY18 we upgraded our waste area. We installed two structures to protect equipment and employees. We also installed a gate to increase security and safety. This area was renamed the “Resource Recovery Center” to help solidify an area of the facility for waste handling and management. Secondly, we continued to review different areas of the facility through Lean events; through these events we have identified numerous pieces of equipment to be sold in FY19. Third, we are working to put better procedures in place for replacing equipment, so we do not end up with numerous pieces of aging, unusable equipment at our facility. Lastly, we continued to work with our waste vendors to identify options available for landfilled materials such as paper towels and wax paper; at this point, we still have nothing available to us in Northern California but will continue to look for opportunities to re-earth or recycle when possible.

In FY19 we will continue to reuse and recycle waste whenever possible but will be shifting our focus to reducing overall volume. From FY17 to FY18 we saw a 10% increase in reused materials and a 15% increase in recycled materials. While this is better than sending materials to the landfill, it is an area we can improve upon. We will look for ways to eliminate unnecessary packaging coming into the facility and, most importantly, we hope to eliminate packaging waste at the facility.
Packaging & Marketing Materials

Lundberg Family Farms’® packaging goal is to sell rice products in the best packaging available in the market with the least environmental impact and the ability to maintain the quality and integrity of the product within it. LFF also recognizes that packaging is indirectly tied to both LFF’s waste reduction goals and the goal of the marketing department to continuously respond to current market demands. Continuous improvement in the area of product packaging is crucial to reducing the waste generated at the facility, as well as the waste that will be generated by consumers. LFF recognizes this delicate relationship and is putting its best foot forward to take on packaging challenges. LFF staff explored sustainable packaging options, such as compostability or recyclability, while also looking for a material that could sustain the quality of the products. To find out how to recycle or reuse current Lundberg packaging, please visit our website.

In FY18, LFF continued working toward a compostable packaging initiative which includes selecting and switching to an improved end-of-life option for our consumer packaging. Our goal is to utilize a completely compostable packaging option, but currently compostable stand-up pouches are not available. We are encouraged at the work SFTA is doing in partnership with Recology to highlight the role packaging plays in the waste stream and in landfills. Together, they are working to find long-term solutions such as compostable packaging; we hope this collaboration will move the industry closer to solutions more quickly than food manufacturers working on their own.

Two packaging reduction initiatives that were completed in FY18 include: (1) Reduction of the thickness of our 4-pound rice pouch packages by 20% and (2) Implementation of an on-demand printer for our 25-pound bags which will help us to reduce obsolescence in packaging as well as eliminating the use of stickers on our smaller volume items.

In FY19 we will continue to look for compostable options for plastic packaging and review materials to identify reduction opportunities as packaging is systematically updated throughout the year.
Labor

Our goal is to provide all Lundberg employees with the tools and resources they need to live a healthy, happy life. Lundberg also works to establish employee trust by providing a friendly, open environment. LFF offers multiple forums to promote two-way communication and works hard to keep all employees informed through newsletters, e-boards and bi-monthly employee meetings. Company leaders have an open-door policy and the CEO holds periodic meetings with line staff to share company information and hear their ideas. Our Human Resources (HR) team also gathers feedback annually through an employee engagement survey. Employees provide suggestions for safety, sustainability and new product ideas through our internal web site. Reward programs provide employees with recognition for good ideas, excellent performance and above-and-beyond actions.

The company is delighted to be a rural employer that provides wages and benefits that are comparable to those available in more urban settings. LFF’s benefit package includes: medical and dental insurance coverage, discounted vision coverage, term life insurance, a Cafeteria125 plan, a 401k retirement plan with company match, profit sharing, employee assistance plan, six paid holidays, paid time off and an annual performance incentive plan. Employees also receive two free products per week, organic fresh fruits and vegetables in the breakrooms every day, healthier vending machine options, bi-annual Rice Rewards ($25) for use in the company store and seasonal flu shots. The company encourages education and pays for eligible educational expenses and professional dues for its employees. We support employee training and development. In FY18 LFF provided over 4,000 hours of employee training. In addition, LFF offers gym discounts, free smoking cessation classes, wellness challenges and hosts annual events such as the Health Fair and Harvest Celebration.

In FY18, Lundberg launched competency grids and pay bands for all positions; pay bands and individual position wages are updated annually to reflect changes in market rate. This big step was taken to create transparency, increase employee trust and create a clear path for career development. Our company Farm employees share in all the programs and benefits noted, but for our contracted growers we have two programs: (1) California growers complete an annual Grower Services survey with questions about crop biodiversity, labor (retention, pay, safety and benefits), water use and crop residue handling practices. The self-reported results help us realize grower challenges as well as opportunities of future improvements and (2) For the few retort products imported from Thailand, we conduct an annual social audit for our certified Fair-Trade products to ensure that our key suppliers in Thailand are providing a working environment that meets local laws and the California Transparency in Supply Chains Act.
Animal Care

As rice producers in the Sacramento Valley, we are in a very important and unique environmental area. Sacramento Valley rice farms not only produce food, they also provide vital habitat. The California Rice Industry manages approximately 500,000 acres of farmland along with 75,000 acres of managed wetlands. This area provides food and other habitat requirements for over 230 wildlife species. Lundberg Family Farms® has been growing rice in the Sacramento Valley for over 80 years. We care about preserving the local environment which includes protecting the wildlife population. We actively support many conservation programs and even create projects of our own.

It is estimated that seven million wintering waterfowl use the Sacramento Valley as a resting place as they migrate through the Pacific Flyway. This seasonal wetland provides a hospitable rest stop for cranes, egrets, ducks, herons, swans, geese and other birds. Many other species of birds, reptiles and small mammals use rice fields for feeding and nesting throughout the year. Additionally, when water leaves our fields it flows into creeks and rivers supporting the aquatic food web that lives in riparian zones. Eventually the water flows into the San Francisco Bay Delta and out to the Pacific Ocean carrying important species like chinook salmon.

In FY18, we continued to participate in the Bird Returns project supported by The Nature Conservancy (TNC). This project relies on crowd-sourced data, hard science and economic incentives to provide pop-up habitats for shorebirds on rice fields in the Sacramento Valley. Through their creative approach, TNC is working to conserve shorebird habitat and help farmers thrive while meeting the needs of our growing planet. We also continued our partnership with the California Waterfowl Association and the District 10 Wild Duck Egg Salvage Program. Since 1993, volunteers with these groups have helped Lundberg rescue eggs, care for the ducklings and release more than 30,000 young birds back into the wild; roughly 95% of the eggs collected hatch.

At our facility we also take care of quite a few animals. To help promote wood duck nesting, Lundberg created and placed over 30 wood duck boxes in trees that surround our Richvale facility; many of these boxes were made by Wendell Lundberg from wood recycled from operations. At our ground mounted solar array, which covers about 90,000 square feet adjacent to the drying and storage facility, we have nine sheep that help maintain vegetation growth. Lundberg also cares for, actively traps and adopts out homeless cats that live near our facilities; these animals are a result of dumped kittens or unwanted pets in the rural community as well as the reproduction of unaltered animals. Within the past five years, roughly 15 cats have been adopted by caring staff members.
Sustainability Education

Consumer outreach and education is important to the success of LFF’s products and brand, helping to connect consumer values to the products that best meet those concerns. It is integral to the success of the brand to communicate as clearly as possible the value proposition of the Lundberg Family Farms® brand of rice products and how their sustainability efforts should influence consumer purchasing decisions. The core of our sustainability efforts is focused on the growing of LFF’s base ingredient: rice. Lundberg is a steward of the environment by protecting the air, land, water and wildlife through low-impact farming and dedication to the organic and non-GMO movements.

LFF communicates the efforts of the company to reduce its carbon footprint through on-site solar electricity, purchase of renewable energy credits, efforts to increase recycling, incentives for carpooling and reductions in overall resource consumption. LFF conducts employee orientation for every new employee on their first day which includes, but is not limited to, employee safety, employee benefit programs, food safety and sustainability programs. Bi-monthly employee meetings include presentations from the Continuous Energy Improvement (CEI) Team as well as Zero Waste activities. A sustainability newsletter is published six times a year in conjunction with the employee newsletter, which is published in the months when there is no employee meeting. The sustainability team also targeted employee education through one-on-one interactions on the floor, tailgate meetings, shift meetings, annual waste audits and e-board informational slides.

Lundberg did not have any specific goals surrounding sustainability education in FY18. Rather, Lundberg has begun integrating aspects of sustainability into job descriptions, such as waste handling requirements. By embedding sustainability into every job, employees begin to develop ownership and work more collaboratively. Through training we also help employees understand the important of sustainability and empower them to take their knowledge home and into the community.

In FY19, Lundberg is planning on creating sustainability walking tours for employees and visitors alike. This tour will be self-guided and provide information about various sustainability elements. We will also be working with our marketing team and a local university class to create short educational and informative videos about our Sustainability efforts and a virtual reality tour from the farm through manufacturing.
Governance & Community Engagement

The Sustainability Department is within the Administration Area of Focus and the Sustainability Specialist reports directly to the VP of this division. The department actively seeks best practices and efficient methods for tracking and evaluating all sustainability programs within the company. Currently, waste and energy metrics are tracked and recorded with the intention to continuously improve the Key Performance Indicator (KPI) metrics to ensure that realistic goals are set, the goals are then met and to offer further transparency to all vendors and consumers. Our business operates in Butte County within the state of California. Butte County has a Climate Action Plan (CAP) which is a requirement set by the State to reach emissions reduction goals. As part of these goals, LFF participated in meetings with other local businesses exploring Community Choice Aggregation (CCA) for Butte county. These meetings focused on lower utility rates and increased renewable energy.

Sustainability updates are done at all new employee orientations and bi-monthly employee meetings. Project-based meetings also help to incorporate perspective from key departments into the environmental initiatives and bridge the sustainability department with the rest of the organization.

Lundberg Family Farms is actively engaged in providing product donations to organizations in the community through our online request process; donation requests and pick-up are coordinated through Consumer Response. Last year LFF donated to 192 local organizations as well as supply over 100 tons of rice and rice products to the California Food Bank, Emergency Food Bank and other local gleaners. We also donate the use of our multipurpose room to support organic education, sustainable agriculture, energy management workshops, public schools and water education. Tours are given to the public; local 3rd grade classes and homeschool students learn during their visit about organic agriculture, healthy food and how plants grow. We tracked tours to over 2,000 visitors in FY18.

Company employees are members of boards and committees for the California Department of Food and Agriculture, California Certified Organic Farmers, The Organic Center, the Organic Farming Research Foundation, California Warehouseman Association, California Rice Commission, Western Canal Water District, Northern California Water Association and California Rice Research Board. Employees are encouraged to participate in community events, including career days at local schools.

Stakeholder meetings take place throughout the year. Full company employee meetings are every other month or more frequently, as needed. Grower meetings take place quarterly. Stockholder meetings occur twice a year, in January and June, and the CEO conducts quarterly updates by phone for stockholders. Board meetings occur monthly and progress towards company business goals, including sustainability metrics, are reviewed quarterly.
Looking Forward

In the upcoming year we hope to continue to expand our sustainability program and make measurable progress on key areas such as climate change and energy use. In addition to the many areas of work already noted in previous discussion, one way we are hoping to tackle this is through the LEED (Leadership in Energy and Environmental Design) Existing Buildings Operation and Maintenance (EBOM) certification. Though none of our facilities have been certified by LEED, Lundberg has used LEED guidelines for years as we built new additions to our facility; both the Administrative Office and Warehouse 7 were built to LEED 2009 standards making them perfect candidates for the EBOM certification. Lundberg is interested in pursuing this certification in order to integrate best practices and continuously improve our facility operations to maximize resource use, increase systems resilience and reduce the impact our buildings have on the environment. We are approaching this certification as the umbrella for which all other facility sustainability programs would fall under and impact can be measured. As we continue to grow, Lundberg Family Farms® plans to use LEED building requirements for direction to help create more effective, functional spaces.

In the years to come, we hope to continue to “leave the land better than we found it” by using eco-positive farming methods and sustainable manufacturing to produce our wholesome rice, rice cakes, chips, pasta, risottos, sprouted products, whole grain entrees and quinoa. Working together, we can continue to improve and protect the environment for generations to come.

Harvesting rice in Richvale occurs during the fall from September to November