

ENVIRONMENTAL SUSTAINABILITY

BASIC AMERICAN FOODS

beyond scratch

OUR SUSTAINABILITY PRACTICES

ENERGY

Over the years, we developed many efficient technologies and practices, and continue to look towards new tools and technologies.

- Environmental Footprint – We are committed to an ongoing process in which we will measure, monitor, and set goals in relation to our environmental footprint.
- Heat Recovery System – Boilers use a heat recovery system that reduces the use of fossil fuels.
- Low-Emission Burners – Dryers used in processing have energy-efficient, low-emission burners.
- Exhaust Air Recirculation – HVAC and processing dryers reduce the demand for energy by re-circulating exhaust air.
- Employee Incentives – We create energy savings for our employees through vanpooling, public transportation vouchers, and shuttles to commercial areas.
- Environmental Management System – With planning, practices, technology, and training, our approach to the environment is comprehensive.

AGRICULTURE

Our practices support agricultural life in the communities where we live and work.



- Potato By-Product Recycling – Potato peels are recycled into animal feed.
- Water for Grass Crops – Water from processing is screened, and then reused to grow nutrient-rich grass crops.
 - 100% GMO-Free – In the fields where farmers grow our products, only non-GMO seed is acceptable.

PRODUCT DEVELOPMENT AND PACKAGING

The life cycle of our products represents a commitment to sustainability.



- **Packaging Recyclability** – We make recycling easy for our customers, by packaging many of our products in cartons that are made from recycled materials.
- **Renewable Resources** – Recovered fiber content is used in the packaging of many products, supporting the use of renewable resources.
- **Zero Grams Trans Fat** – Our products meet the needs of today's lifestyles, with zero grams trans fat.
- **Organics** – Our organic soup and entree brand features produce grown by local farmers.

RECYCLING

Recycling is an integral part of our planning and practices.

- **Materials Recycling** – We recycle scrap metal at all facilities. Materials from packaging, such as plastics and corrugated paper, are recycled, too.
- **Potato Solids Separation** – For maximum impact, potato solids for recycling are separated by coarseness and density.
- **Environmentally-Friendly Materials** – From retrofitting to new construction, we use environmentally-friendly materials like stainless steel, ceramics, and water-based paints, as well as non-hazardous materials.
- **Employee Practices** – Whether it's office paper, cooking oil from test kitchens, or machinery oil – recycling is part of our day-to-day business. We also use low-energy lighting, and follow universal waste practices for office equipment.



WATER

Our processes and practices reduce water consumption and promote conservation.

- **Water Recovery** – Our advanced technology system recycles water that is used in processing. We were the first company in the potato industry to install the type of technology that is in place.
- **Waterless Peel Removal System** – This system reduces water usage, while it recovers peel solids that are then used for animal feed by local ranchers.
- **Hydroelectric Power** – Using hydroelectric power (as available) to operate electrical equipment lowers our energy footprint.
- **Water Reclamation** – Water from processing is used for irrigation, through year-round reclamation.



OUR COMMITMENT

For more than 75 years, Basic American Foods has been a leading provider of convenience food products.

Our family of refrigerated and dry products is also known to food industry partners and consumers under the brands of Harry's Fresh Foods®, and Naturally Potatoes®.

We have been committed to environmental sustainability for many years – from the fields where our products are grown, to the tables where people enjoy them.

Taking care of the environment is part of our history, and our future. You'll see it in our business practices, our people, and our products.

Our responsibility is to explore new technologies, ideas and processes that make good on our commitment. We do it for our employees, our customers, our communities, and our planet.





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Basic American Foods is a privately-held company
headquartered in Walnut Creek, California.

For more information about our family of companies and
our commitment to the environment, call 800.722.2084
or visit baf.com.

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Mixed Sources

Product group from well-managed
forests, controlled sources and
recycled wood or fiber
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