



Sustainability



As a company with over 160 years in business, we have first-hand, multi-generational experience with sustainable practices. But like every facet of the fresh produce business, we understand that there is room for continued growth and improvement in this area, too.

In our efforts to integrate environmental and social considerations into all aspects of our business, we are sharing a renewed commitment to make decisions that ultimately lead to a healthy planet and healthy people.

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Message from Chairman, President and CEO John Anderson

During the past year, we have taken the opportunity to assess our commitment to sustainability. We've worked with internal and external stakeholders to identify critical environmental issues and evaluate the most effective ways to improve our approach, and apply our energy and passion for the business.

In particular, we have identified the need to articulate and disclose our sustainability goals and performance metrics with transparency as the critical first step. Meeting our goals will require an ongoing commitment to embrace our challenges and promote—and indeed encourage—sustainability at all levels of the fresh produce value chain.

I want to take this opportunity to thank our people and partners whose remarkable efforts to bring sustainability initiatives to life ultimately make Oppy a better company. Your passion is what drives us toward our long term goal of becoming one of the greatest sustainable fresh produce companies in the world.

Why are we doing this now? While this is a new way of publicly disclosing our sustainability performance, let's acknowledge that sustainability is not new at Oppy. However:

The need to meet higher social and environmental standards has never been greater. Not only do today's consumers demand it, but our team members and grower communities expect it, and our planet needs it.

We are building a culture of sustainability that will help ensure our next 160 years are as fruitful as the first. Environmental stewardship, ethical business practices, and the continued health and well-being of our team will improve the sustainability of our operations and those of our valued partners.

As we look to the future, we are committed **to disclosing our sustainability impacts and performance with greater transparency and frequency.** We are proud of our efforts to date, but know there is much more we can do. We're excited to share our success and challenges along the way, in hopes that everyone will join us to promote and encourage sustainability at all levels of the fresh produce value chain.

Sustainability is firmly ingrained in our company's values and ethos. This overview provides a view of some of the ways we continue to build a responsible culture of sustainability in keeping with our **expect the world from us** promise.

Sincerely,

John Anderson,
Chairman, President and CEO

Growing with purpose

To achieve our goal of becoming one of the greatest sustainable produce companies in the world, we know we have to work toward developing and integrating an environmental and social strategy that is aligned with the expectations of our stakeholders and the aspirations of our business. Over the next five years we are committed to enhancing the frequency and transparency with which we disclose our sustainability performance. We are committed to:

- Setting impact goals for our highest priority material issues
- Establishing KPIs and targets to measure and track our performance
- Engaging our stakeholders to ensure our strategy is aligned with their expectations



Nurturing Sustainability

from seed to plate

We believe that sustainability is not an obligation, but an opportunity. Through this lens we strive to better understand and manage the impacts of our products from farm to fork.



Growing

We support growers who excel at managing the environmental and social aspects of their business through the implementation of new technologies, best practices, and socially responsible certifications that ultimately contribute to the viability of their operations and the communities in which they operate.



Post-harvest & Packing

We work closely with growers to exceed standards for food safety, worker welfare, and environmental considerations. We collaborate in the design and production of packaging solutions, and invest in research that will help safeguard the supply chain of the future by contributing to the Center for Produce Safety.



Warehouse & Manufacturing

We understand the importance of monitoring energy usage and pursuing new approaches that increase efficiency, and extend shelf life in order to reduce waste and maximize the supply of high quality produce.



Logistics

We recognize the need and value of reducing the carbon footprint of our transportation and distribution network in addition to ensuring the health and wellbeing of our drivers.



Retailers, Wholesalers & Foodservice Customers

We will continue to deliver an abundance of safe, flavorful, high-quality produce by ensuring that we work with growers and partners who adhere to the best practices of food safety.



Consumers

We communicate transparently with consumers who are increasingly aware of—and seek—the story behind the food they eat and take pride in sharing with their friends and families. We are committed to helping them better appreciate where their food comes from through labeling and marketing and offering more organically grown options.



HEALTHY PLANET

Combating food waste in our supply chain

Through entities like Imperfect Produce, we are ensuring fresh produce that would have otherwise been sold as animal feed can still be purchased at a 30%-50% reduction in grocery store prices. Via partnerships with food banks, we donate over 50 tons of produce annually while our efforts to conserve resources and reduce waste have led us to find other uses for fruit termed "imperfect" that would otherwise never have entered the supply chain.

Beyond waste management

Our warehouse team in Vancouver has found a way to turn food waste into fertilizer and animal food. Through our partnership with Enterra, a local company that specializes in the development and manufacture of ecological insect protein, Oppy reduces food waste by over 500 tons annually.

Reducing plastics in our packaging

The manufacturing area of our Vancouver warehouse was recently expanded to include a Top Seal machine for repacking bulk items. This method reduces necessary plastic by about 30% in comparison with traditional clamshells, while increasing the appeal of our products to key customers.

On a roll to improve fuel efficiency

Oppy is U.S. EPA SmartWay certified and contracts exclusively with SmartWay certified carriers. SmartWay provides a comprehensive and well-recognized system for tracking, documenting and sharing information about fuel use and freight emissions across supply chains. Oppy warehouses and loading dock areas have recently been posted as idle-free zones.

Seeing the light

During a 2015 lighting retrofit in our Vancouver warehouse we replaced 43 450W metal halides with the same number of 130W pendant-style LED lamps, resulting in energy savings of about 100,000 kWh of energy per year.



HEALTHY PEOPLE

Achieving Fair Trade milestones

Fair Trade Certification in produce was brand new when Oppy first marketed Costa Rican pineapples certified in this socially responsible program in 2004. Since then, we have offered Fair Trade certified peppers, avocados, cucumbers, grapes, blueberries and more. Premiums are addressing many needs, including urgent health, education, and fresh water access initiatives in worker communities in Mexico, Peru and Guatemala.

We recently celebrated selling over 1 million boxes of Fair Trade Certified sweet bell peppers to a leading U.S. retailer in a single season.

Healthy appetites

We support industry initiatives that promote the consumption of fresh fruits and vegetables. These include the Tour de Fresh campaign to provide fresh produce to students via school salad bars in underserved areas, the Canadian Produce Marketing Association's Half Your Plate campaign and various initiatives undertaken by the Produce for Better Health Foundation.

Supporting community health and wellness

We nurture the communities where we grow, work and live. From providing emergency funds to growing areas plagued by severe weather events to matching employee donations to causes close to their hearts, we humbly support those in need around us.

Recent recipients of larger scale donations include the BC Women's Hospital Foundation and the Lions Gate Hospital Foundation.

Enhancing the lives and livelihoods of our team members

Customers and growers are not the only people who expect the world from us. Everyone who works at Oppy can count on a safe and stable work environment, where individuals are respected and teamwork wins the day. Team members have access to programs that promote health, wellness, and professional development. We've cultivated a high-performing, collaborative culture where success is recognized, rewarded and celebrated. It's no wonder that Oppy has been selected among BC's Top Employers for several years and Canada's Best Managed companies for nearly two decades.

Proud to be GLOCAL

A robust combination of local and imported produce is crucial to improving the health and well-being of all communities.

Every day, it is our privilege to deliver safe, nutritious, great tasting fresh produce whether it comes from another hemisphere or just down the road.

Our main goal is to provide a 12-month supply of produce to our customers, to do that we source locally in season and from more than two dozen different countries during the rest of the year to ensure we help meet the needs of today's communities and consumers.

Our produce is grown both globally & locally to assure:

