ELEVATING OUR CORPORATE RESPONSIBILITY
2020 ENVIRONMENT, SOCIAL, GOVERNANCE REPORT

baking better
Table of Contents

Introduction | 03
A message from Luc Mongeau

Baking Better. Elevating Everyday Moments | 08
Our Five Pillars

Governance | 21

Appendix | 23
A Message from Luc Mongeau

Welcome to Weston Foods’ inaugural Baking Better Corporate Responsibility report.

As a premier North American bakery, for 139 years Weston Foods has been committed to supporting our customers and communities. Baking Better is more than a social responsibility program, it’s a way of doing business based on the conviction that we can influence the world around us for the better.

At Weston Foods, we recognize the need for a proactive approach to protect and preserve our environment in the fight against climate change. As we pursue our purpose of Elevating Everyday Moments, we’re committed to increasing our efforts to support a sustainable future.

Our strategy is built around 5 pillars:

- Responsibly sourcing high-priority ingredients
- Developing and using sustainable packaging
- Reducing energy and carbon emissions
- Reducing waste and losses
- Supporting diversity, equity, our people and communities

We’re proud to launch this report and make our first Sustainability Accounting Standards Board (SASB) disclosure. In this report, you’ll see how we’re investing in Baking Better and setting long-term targets against which we’ll report our progress on an annual basis. I look forward to sharing our progress and achievements with you.

Thank you

Luc Mongeau, President, Weston Foods
We are Weston Foods, a leading North American bakery company providing high-quality fresh and frozen baked products across Canada and the U.S. to our customers and consumers, with a focus on taste and experience.

Our reach and potential is significant. We have locations throughout North America with 6,000 employees spread across our bakeries, distribution centres and corporate offices. We serve large national customers across foodservice and retail. We make bread, rolls, cupcakes, donuts, biscuits, cakes, pies, cones and wafers, artisan baked goods and more. Our brands include ACE Bakery®, Wonder®, Country Harvest®, D'Italiano®, Casa Mendosa™, Dave’s Killer Bread® and Gadoua®.

Weston Foods has a clear ambition – to become the premier bakery in North America – and our teams rally around our purpose of Elevating Everyday Moments. Each day, we all strive to create moments that matter for our colleagues, our customers and consumers.
Who We Are

- **6,000** employees
- **33** bakeries
- **3,500+** suppliers
- **500,000** metric tons of wheat procured
- **58** distribution centres
- **2.3M** GJ total energy used

*The number in the pin refers to the # of facilities*

6,000 employees

3,500+ suppliers

500,000 metric tons of wheat procured

58 distribution centres

2.3M GJ total energy used

---

(Cake, Donut, Pie)

(Cookies, Cones, Wafers)

(ISB, PBR, Artisan & Alternatives)
Elevating Everyday Moments

To ensure we embed sustainability and corporate responsibility into our strategy, we’ve brought our Business Productivity, Procurement and Sustainability teams together in a new function, which is represented on our senior leadership team. This approach enables our Environment, Social and Governance strategies to influence and lead our planning and decisions around sourcing, ingredients, packaging, waste, energy and diversity, equity and inclusion, all of which we consider competitive advantages.

This report outlines how Weston Foods has made Baking Better part of our strategy. It also sets out our commitment to support environmental and social change, in partnership with our suppliers and through our products, operations and people, as we work toward our purpose of Elevating Everyday Moments.

Jonathan Ingram, Vice President, Business Productivity, Procurement & Sustainability
Our Journey

1996
Launch of our reusable bread-tray program across North America

2010
Launch Seeding Stronger Communities to provide children access to healthy living programs – combined with George Weston Limited, to date raised over CAD $11 million for 144 charities

2011
- First public disclosure under the Climate Disclosure Project (CDP)
- Joined the Roundtable for Sustainable Palm Oil (RSPO)

2016
100% of our palm oil purchases fall under the Book and Claim supply chain model

2018–19
- 14 Canadian bakeries are first in Canada to receive ENERGY STAR® certification
- Received ENERGY STAR® Certification for the first time in the U.S.

2020
- 36% of palm oil purchased is RSPO mass balance certified
- First purchase of sustainably sourced, Rainforest Alliance certified cocoa
- 16 of our bakeries are again recognized as ENERGY STAR® certified

2020
Receive a B-rating in our annual climate disclosure under the Climate Disclosure Project (CDP)
Our Five Pillars

INGREDIENTS

PACKAGING

WASTE

ENERGY & CARBON

SOCIAL RESPONSIBILITY
Responsibly source high-priority commodity ingredients used in our products

- Develop responsible sourcing strategies for high-priority ingredients
- Further increase purchases of RSPO certified mass balance palm oil
- Further increase the amount of third-party certified, sustainably sourced cocoa

Our ingredients connect us with our consumers, customers and supply chain partners. The ingredients we use in our products enable us to Elevate Everyday Moments by creating unique eating experiences. They also allow us to demonstrate what Baking Better means at Weston Foods. By identifying high-priority ingredients across our product portfolio and implementing strategic sourcing plans, we strive to ensure the products we make align with our mission and values.

We have identified our list of high-priority commodity ingredients based on a review of environmental and social risk. Our focus for 2021 is augmenting our sustainable sourcing strategies for palm oil and cocoa, and developing sustainable sourcing strategies for other commodities such as soy, wheat and eggs.
Ingredients

Responsibly Sourced Palm Oil

Weston Foods uses palm oil in many of our products, often as a component of vegetable oils used for baking. The oil’s unique characteristics make it a widely used ingredient in the baking industry.

The rapid growth in palm oil usage has been linked to a number of environmental and social challenges. As a result, we’ve taken the following action to support the sustainable production of palm oil:

• Since 2011, we’ve been a member of the Roundtable for Sustainable Palm Oil (RSPO)
• Since 2016, 100% of the conventional palm oil we use has been aligned with the RSPO Book & Claim supply chain model
• In 2017, we began introducing RSPO Mass Balance certified palm oil into our supply chain and have been increasing the amount we buy ever since
• In 2020, 36% of the palm oil we used received RSPO Mass Balance certification

Find more information about Weston Foods RSPO membership and our progress
Food Safety & Quality Commitment

As a leader in North American bakery, we’re committed to providing consumers with quality baked goods. To achieve this goal, our bakeries are dedicated to delivering safe, quality and authentic products.

We base our Food Safety and Quality Management Systems on industry standards, regulatory requirements and preventative risk principles. We use a continuous improvement model, actively monitoring and challenging our programs, and working with our supplier partners to improve our systems. This, combined with feedback – from our customers and their customers – as well as food science expertise, helps us ensure we continue to produce high quality, authentic and safe baked goods.
Our consumers and customers expect our packaging to not only keep products fresh and safe but also to reduce the amount of waste that ends up in landfill. This means ensuring packaging can either be recycled, reused, or composted when it is no longer needed, in addition to ensuring we transition away from packaging that is problematic for recycling systems. Weston Foods is committed to exploring technologies that improve the recyclability of our packaging and we’re piloting new innovations focused on both packaging reuse and recyclability.
Reducing Our Footprint: The Iconic Blue Weston Foods Bread Trays

Since 1980, Weston Foods has been delivering bread to our customers across North America in blue plastic bread trays with steel fold-down handles. In 1996, Weston Foods started a return program: trays are returned by our network of distributors and reused, significantly reducing the amount of secondary packaging used in our bread retail business.

At the same time, we introduced a tray recycle program, which has morphed into a closed-loop system where trays are returned and reused continuously. If a tray is broken, its plastic is ground down and steel handles used to make new trays from 100% recycled content.

These iconic blue Weston Foods bread trays demonstrate one of the ways Weston Foods has embraced the concept of closed loop recycling.

Over the past 5 years, Weston Foods has focused on packaging reduction and improved recyclability. Efforts include plastic reductions in the plastic trays used for cookies and further plastic reductions in our bread bags. Weston Foods has also made efforts to reduce the use of hard-to-recycle black plastic that has been traditionally used in the cake category.
Target 2030

- Zero waste to landfill

Focus 2021

- Build on our successful waste-diversion initiatives across many of our sites, expanding to more facilities and strengthening our reporting and measurement
- Drive our journey of continuous improvement to reduce waste across all our bakeries
- Participate in the Consumer Goods Forum (CGF) 10x20x30 Food Waste Initiative in order to reduce food loss and waste in manufacturing processes

Waste is an element of the food production and distribution process that has multiple components, but also creates multiple opportunities. We are eliminating waste through improved efficiency in manufacturing processes, as well as diversion from landfill. We created our Bakery Integrated Operating System to reduce all forms of waste. By focusing on efficiency in the manufacturing process, inputs are better managed, creating less food waste.

In addition, we have programs in place across our network of bakeries to divert from landfill much of the food waste created. For our bakeries located in Ontario, for example, food waste is turned into an animal feed ingredient.
## Energy & Carbon

<table>
<thead>
<tr>
<th>Target 2030</th>
</tr>
</thead>
<tbody>
<tr>
<td>• 20% intensity-based greenhouse gas emissions reduction by 2025 against a 2015 baseline</td>
</tr>
<tr>
<td>• Leverage momentum in greenhouse gas reduction to drive further improvement plan by 2030</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Focus 2021</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Confirm transition plan to a long-term carbon neutral goal</td>
</tr>
<tr>
<td>• Develop roadmap to achieve new long-term goal</td>
</tr>
<tr>
<td>• Continue to drive greenhouse gas emission reductions across our network</td>
</tr>
</tbody>
</table>

We are proud of Weston Foods energy reduction work to date, as we continue on our journey to a 20% reduction in greenhouse gas emissions (GHG) by 2025, against a 2015 baseline. Our work to date has focused on energy efficient lighting in our bakeries and improving equipment efficiency, such as using more efficient air compressors, improving heat recovery from both compressors and ovens, as well as refrigeration and automation improvements.

Since 2011, Weston Foods has regularly disclosed our energy reduction efforts through the Climate Disclosure Project (CDP). As of 2019, Weston Foods had achieved 75% of its 2025 target, compared to a 2015 baseline.
Weston Foods has partnered with the Environmental Protection Agency’s ENERGY STAR® program in the U.S. and Natural Resources Canada’s sister ENERGY STAR® program to make our bakeries more efficient.

In 2017, the Canadian ENERGY STAR® program was announced from our Winnipeg Bakery, and in 2018 and 2019 our Winnipeg Bakery, along with 13 other of our Canadian bakeries, received ENERGY STAR® certification. This made Weston Foods not only one of the first Canadian manufacturers to receive ENERGY STAR® certification, but also the first food and beverage manufacturer to do so.

In 2020, Weston Foods continued to focus on energy efficiency, with 16 bakeries certified across Canada and the United States.

Find more information on Weston Foods Energy Star certification in Canada and the United States.
Our Journey to Carbon Neutrality

Weston Foods is proud to be committed to a 20% reduction in greenhouse gas emissions (GHG) by 2025, against a 2015 baseline. However, we aspire to do more when it comes to climate action by striving to become carbon neutral across our operations in the future.

Over the next 12 months, we will plan a timeline and define the parameters for our carbon neutral journey. We will assess our renewable energy options in both Canada and the United States. We aim to align our interim and final goals with prevailing climate science-based recommendations – which will make a material difference in our emissions impact.

In 2021, we will also explore the feasibility of evaluating our value chain emissions (which are classified as Scope 3 under the GHG Protocol) to help us better understand our overall GHG impact, with the objective of reducing Scope 3 emissions over time.
### Social Responsibility

**Target 2030**
- By 2024, 37% of executive management positions and 45% of other management positions to be held by people who identify as women and 25% of executive management positions and 26% of other management positions to be held by people who identify as visible minorities.
- Fortify a diverse and equitable workplace
- Have a long-term positive impact on the communities within which Weston Foods operates

**Focus 2021**
- Measure salaried staff diversity through “You Count” campaign, tracking the mobility of people of colour and women within our organization
- Partner with diversity, equity and inclusion recruitment agencies to attract diverse, high-potential candidates
- Enhance inclusive leadership training for people leaders
- Educate, recognize and elevate employees through our Emerge employee resource groups

Weston Foods is focused on continuing to build a safe and inclusive workplace while having a positive impact on our industry and the communities we serve.

The global events of 2020 served to highlight the necessity for organizations such as ours to amplify our efforts to build an equitable workplace where people of diverse backgrounds can thrive. We are taking action to foster that environment, based on our core values of Integrity, Respect, Commitment, Growth and Courage.
Diversity, Equity & Inclusion at Weston Foods
Our employee resource groups have served as the entry point into Diversity, Equity & Inclusion work at Weston Foods. In 2015, Proud to Be began to amplify and celebrate LGBTQ+ communities. Our Women Who Lead resource group was established in 2019 to amplify women in the workplace. In 2020, the Roots resource group was founded to strengthen and uplift the voices of Black, Indigenous and People of Colour. Together, these three Committees form our collective Emerge group and serve a key role in the Diversity & Inclusion Council of Weston Foods. The ongoing focus of the D&I Council will be to formalize our DEI strategy, deliver aligned objectives, and elevate the work of the Emerge committees.
In 2010, Weston Foods launched the Weston – Seeding Stronger Communities employee engagement program to raise funds for charitable organizations that help children become healthier and more active in the hours outside of school. The program has been growing ever since.

Weston employees at our bakeries and office locations across Canada and the U.S. select non-profit organizations in their local communities that they want to support. Employees then raise funds through events and individual donations for the selected charities. George Weston Limited matches every dollar raised during this campaign.

To date, more than 144 charities in communities across North America where Weston Foods has a presence have received funding from this campaign. Since 2010, George Weston Limited and Weston Foods and our employees have raised over CAD $11 Million to charities that help North American children lead healthy and active lives.

In 2020, the Seeding Stronger Communities campaign raised CAD $266,405, which was matched by George Weston Limited. The raised funds supported 30 employee-selected charitable organizations in local communities.
Corporate responsibility and ESG considerations are at the forefront of Weston Foods’ long-term strategy. By integrating consideration of environmental and social risks and good governance practices into its day-to-day business activities, implementing robust compliance and ethics programs and undertaking impactful charitable activities, Weston Foods strives to be an inclusive employer and a trusted brand. The Baking Better, corporate responsibility program at Weston Foods is comprised of a series of initiatives and programs and is overseen by the Weston Foods Committee, a committee of George Weston Board of Directors, our parent company.

**Board of Directors**
The George Weston Limited Board of Directors and senior executives of George Weston Limited and Weston Foods are committed to strong corporate governance practices and believe they contribute to the effective management and achievement of strategic and operational objectives. Strong corporate governance enables us to balance the interests of our many stakeholders, comply with laws and standards, and foster a culture of ethical and responsible conduct.

**The Weston Foods Committee**
The Weston Foods Committee is one of the committees within the George Weston Limited board governance structure. The Weston Foods Committee oversees operational performance, legal and regulatory compliance, food and product safety, environmental, occupational health and safety matters and Corporate Responsibility.

**Weston Foods Senior Leadership Team**
The Weston Foods Senior Leadership Team oversees the Weston Foods corporate responsibility work, ensuring our overarching Baking Better Corporate Responsibility Strategy is embedded into our corporate strategy. This approach not only reduces our environmental impact and risk, but also ensures the needs of our customers are met.

**Weston Foods Sustainability Leadership Team**
Our Sustainability Leadership Team is comprised of senior leaders from across the Weston Foods business with the mandate to advise, share and learn as we work to advance our Baking Better Corporate Responsibility strategy.
Cyber Security
Weston Foods recognizes cyber threats have, and will, continue to increase in frequency and sophistication. The Company is committed to protecting its corporate and stakeholder information from current and future threats by implementing a security management framework that aligns with industry best practices.

Weston Foods has a dedicated technology and cyber security team comprised of skilled professionals who manage and mitigate cyber security risk. The Weston Foods Committee of the Company’s Board provides oversight and governance of cyber security and reviews it quarterly.

Weston Foods employs a continuous learning approach to cyber security awareness and, as such, employees are required to complete mandatory quarterly security assessments with related training and are also subject to frequent phishing simulations.

Ethical Business Conduct
Weston Foods’ Code of Conducts reflects the Company’s commitment to high standards of ethical conduct and business practices. The Code is reviewed annually to ensure it is current and reflects best practices in the area of ethical business conduct and integrity and includes a strong “tone from the top” message. All directors, officers and colleagues are required to comply with the Code and must acknowledge their commitment to abide by the Code on a periodic basis. Our culture also encourages colleagues to speak up and take action when necessary, and our policies and training drive ethical and compliant behaviour. In the area of competition law, we have maintained third-party assurance that our Competition Law Compliance program meets the standards set out by the International Organization for Standardization (ISO).
## Baking Better: Five Pillars

### INGREDIENTS

<table>
<thead>
<tr>
<th>Target 2030</th>
<th>Responsibly source high-priority commodity ingredients used in our products</th>
</tr>
</thead>
</table>
| Focus 2021  | • Develop responsible sourcing strategies for high-priority ingredients  
• Further increase purchases of RSPO certified mass balance palm oil  
• Further increase the amount of third-party certified, sustainably sourced cocoa |

### PACKAGING

| Target 2030 | 100% of packaging is recyclable, reusable or compostable by 2025  
• Further advance our packing portfolio leveraging partnerships and latest innovations by 2030 |
|-------------|-------------------------------------------------------------------------------------------------------------------------------|
| Focus 2021  | • Launch a reusable packaging pilot, in partnership with the President’s Choice Decadent Chocolate Chip Cookie, as part of the Loop circular shopping initiative.  
• In line with industry direction and commitments, finalize plans to:  
  • Eliminate problematic or unnecessary plastic packaging by 2025  
  • Ensure all packaging used is reusable, recyclable or compostable by 2025  
  • Set recycled content target for both paper and plastic packaging  
  • Ensure 100% of virgin paper packaging is Forest Steward-ship Council (FSC) or Sustainable Forestry Initiative (SFI) certified (or equivalent) |
Baking Better: Five Pillars

SOCIAL RESPONSIBILITY

Target 2030
- By 2024, 37% of executive management positions and 45% of other management positions to be held by people who identify as women and 25% of executive management positions and 26% of other management positions to be held by people who identify as visible minorities
- Fortify a diverse and equitable workplace
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- Measure salaried staff diversity through “You Count” campaign, tracking the mobility of people of colour and women within our organization
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- Enhance inclusive leadership training for people leaders
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ENERGY & CARBON

Target 2030
- 20% greenhouse gas emissions reduction by 2025 against a 2015 base-line
- Leverage momentum in greenhouse gas reduction to drive further improvement plan by 2030

Focus 2021
- Confirm transition plan to a long-term carbon neutral goal
- Develop roadmap to achieve new long-term goal
- Continue to drive greenhouse gas emission reductions across our network

WASTE

Target 2030  Zero waste to landfill

Focus 2021
- Build on our successful waste diversion initiatives across many of our sites, expanding our reach to more facilities and strengthening our reporting and measurement
- Drive our journey of continuous improvement to reduce waste across all our bakeries
- Participate in the Consumer Goods Forum (CGF) 10x20x30 Food Waste Initiative
### Energy Management

<table>
<thead>
<tr>
<th>Topic</th>
<th>Accounting Metric</th>
<th>Code</th>
<th>Data</th>
<th>Additional Information</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1) Total energy consumed (GJ)</td>
<td>FB-PF-130a.1</td>
<td>2,355,445 GJ</td>
<td>Note: Total energy consumed is reported based on electrical energy and fossil fuel consumed by Weston Foods operations, it does not include fleet fuel. Weston Foods does not currently buy renewable energy, however, some of purchased electricity does come from renewable sources such as hydro, wind and solar, depending on the mix in the applicable grid.</td>
<td>See page 15 of Weston Foods 2020 Baking Better Corporate Responsibility Report for more information about Weston Foods energy management and commitments.</td>
</tr>
<tr>
<td></td>
<td>2) Percentage grid electricity (%)</td>
<td></td>
<td>39%</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>3) Percentage renewable energy (%)</td>
<td></td>
<td>0%</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Water Management

<table>
<thead>
<tr>
<th>Topic</th>
<th>Accounting Metric</th>
<th>Code</th>
<th>Data</th>
<th>Additional Information</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1) Total water withdrawn (m³)</td>
<td>FB-PF-140a.1</td>
<td>759,244 m³</td>
<td>Note: Total water consumed based on water consumed on site for industrial processes, and not returned to sewer (i.e. ingredient use of water, cooling tower use of water, etc).</td>
<td>Source: World Resource Aqueduct Tool, <a href="https://www.wri.org/aqueduct">https://www.wri.org/aqueduct</a></td>
</tr>
<tr>
<td></td>
<td>2) Total water consumed (m³)</td>
<td></td>
<td>357,163 m³</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>3) Percentage of water withdrawn in regions with High or Extremely High Baseline Water Stress (%)</td>
<td></td>
<td>5.8%</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>4) Percentage of water consumed in regions with High or Extremely High Baseline Water Stress (%)</td>
<td></td>
<td>0.4%</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Number of incidents of non-compliance with water quality and/ or quantity permits, standards, and regulations</td>
<td>FB-PF-140a.2</td>
<td>0</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Description of water management risks and discussion of strategies and practices to mitigate those risks</td>
<td>FB-PF-140a.3</td>
<td>Not available. Will be included in next year's report</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**2020 SASB Food Processor Reference Table**

The Sustainability Accounting Standards Board (SASB) is an independent private sector standards-setting organization dedicated to enhancing the efficiency of capital markets by fostering high quality disclosure of material, industry-specific sustainability information that meets investor needs. The table below references the SASB standard for Food Processors, as defined by SASB’s Sustainable Industry Classification System (SICS).
## Baking Better: SASB Food Processor Disclosure

<table>
<thead>
<tr>
<th>TOPIC</th>
<th>ACCOUNTING METRIC</th>
<th>CODE</th>
<th>DATA</th>
<th>ADDITIONAL INFORMATION</th>
<th>REFERENCE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Food Safety</strong></td>
<td>Global Food Safety Initiative (GFSI) audit conformance: (1) major non-conformance</td>
<td>FB-PF-150a.1</td>
<td>1) 0.04 and 1 2) 4.27 and 1</td>
<td>Note: Due to the COVID-19 in 2020, 6 Weston Foods bakeries had their GFSI certificates extended and their 2020 on-site audits will not be completed until April, 2021.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>rate and associated corrective action rate and (2) minor non-conformance rate and</td>
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<td></td>
</tr>
<tr>
<td></td>
<td>associated corrective action rate and associated corrective action rate</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Percentage of ingredients sourced from Tier 1 supplier facilities certified to</td>
<td>FB-PF-150a.2</td>
<td>99% of Weston Foods total spend on</td>
<td>See page 11 of the Weston Foods 2020 Baking Better Corporate Responsibility Report for more information about our Food Safety and Quality programs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>a Global Food Safety Initiative (GFSI) recognized food safety certification program</td>
<td></td>
<td>ingredients in 2020 was from GFSI certified suppliers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Total number of notices of food safety violation received</td>
<td>FB-PF-150a.3</td>
<td>1) 0 2) 0</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>2) Percentage corrected (%)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Number of recalls issued, 2) Total amount of food product recalled (metric tons)</td>
<td>FB-PF-150a.4</td>
<td>1) 0 2) 0</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Health &amp; Nutrition</strong></td>
<td>1) Revenue from products labeled and/or marketed to promote health and nutrition</td>
<td>FB-PF-160a.1</td>
<td>CAD $ 464,979,838</td>
<td>Note: Includes products across Weston Foods’ Packaged Breads and Rolls, Artisan, Cookies and Cones &amp; Wafers categories. Includes claims such as no artificial colours, flavors, preservatives, no high fructose corn syrup, sugar free and organic.</td>
<td></td>
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<td></td>
<td>attributes</td>
<td></td>
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</tr>
<tr>
<td></td>
<td>1) Discussion of the process to identify and manage products and ingredients</td>
<td>FB-PF-160a.2</td>
<td>Each year on average we speak to over</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>related to nutritional and health concerns among consumers</td>
<td></td>
<td>10,000 consumers through both qualitative and quantitative research. The goal of this research is to understand consumers’ bakery usage and attitudes, and how these needs are evolving including in the areas of Health &amp; Wellness and Sustainability. Additionally we subscribe to leading food trend resources such as Mintel and Data essentials to monitor and quantify trends in ingredients, packaging, lifestyle choices and dietary preferences.</td>
<td></td>
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</tbody>
</table>
### Product Labeling & Marketing

<table>
<thead>
<tr>
<th>TOPIC</th>
<th>ACCOUNTING METRIC</th>
<th>CODE</th>
<th>DATA</th>
<th>ADDITIONAL INFORMATION</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Percentage of advertising impressions</td>
<td>FB-PF-170a.1</td>
<td>1) Not available 2) Not available</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) made on children 2) made on children promoting products that meet dietary guidelines</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Revenue from products labeled as (1) containing genetically modified organisms (GMOs) and (2) non-GMO ($)</td>
<td>FB-PF-170a.2</td>
<td>CAD $224,427,215</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Number reported includes both select Food Service and Retail products labelled as Non-GMO in Packaged Bread &amp; Rolls, Artisan, and Cones &amp; Wafer categories.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Number of incidents of non-compliance with industry or regulatory labeling and/or marketing codes</td>
<td>FB-PF-170a.3</td>
<td>$0</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1) Total amount of monetary losses as a result of legal proceedings associated with labeling and/or marketing practices</td>
<td>FB-PF-170a.4</td>
<td>$0</td>
<td></td>
</tr>
</tbody>
</table>

### Packaging Lifecycle Management

<table>
<thead>
<tr>
<th>TOPIC</th>
<th>ACCOUNTING METRIC</th>
<th>CODE</th>
<th>DATA</th>
<th>ADDITIONAL INFORMATION</th>
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<tbody>
<tr>
<td></td>
<td>1) Total weight of packaging 2) Percentage made from recycled or renewable materials 3) Percentage that is recyclable, reusable or compostable</td>
<td>FB-PF-410a.1</td>
<td>1) 54,209,952 kg 2) 75% 3) 78%</td>
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<td>Note: The percentage of packaging made from recycled or renewable materials is reflective of paper packaging sourced by Weston Foods. Total weight of packaging reported represents total weight of 95% of packaging items purchased. For the remaining 5%, we continue to gather weight information for outstanding tertiary packaging. The percentage of recyclable or compostable packaging is inclusive of paper, polyethylene terephthalate (PET) and aluminum packaging formats.</td>
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<td>1) Discussion of strategies to reduce the environmental impact of packaging throughout its lifecycle</td>
<td>FB-PF-410a.2</td>
<td>Weston Foods is committed to:  - The reduction of unnecessary &amp; problematic packaging  - Investing in reuse solutions  - Focusing on improving end of life of our packaging through improving recyclability, reusability and compostability  - Increasing recycled content in both plastic and fibre packaging</td>
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### Environmental & Social Impacts of Ingredient Supply Chain

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|       | 1) Percentage of food ingredients sourced that are certified to third-party environmental and/or social standards, and percentages by standard | FB-PF-430a.1 | Total certified ingredient spent - 5%  
RSPO certification: 3%  
Organic certification: 1%  
Rainforest Alliance certification: <1%  
Food Alliance Certified: <1% | Note: Percentage reported includes percent of total food spend that is certified to a third party environmental or social standard which includes: Certified Organic ingredients, Roundtable on Sustainable Palm Oil (RSPO) certified sustainable palm oil (Mass Balance), Rainforest Alliance certified cocoa, and Food Alliance certified produce. All palm oil not purchased as RSPO Mass Balance certified that is covered under the RSPO Book & Claim model through the purchase of RSPO certificates is not included in this calculation. | |
|       | Suppliers' social and environmental responsibility audit conformance: (1) major non-conformance rate and associated corrective action rate and (2) minor non-conformance rate and associated corrective action rate | FB-PF-430a.2 | Not available | Note: For certified high risk commodities, such as palm oil and cocoa we leverage third-party certificate schemes such as the RSPO and Rainforest Alliance. | |

### Ingredient Sourcing

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<td>1) Percentage of food ingredients sourced from regions with High or Extremely High Baseline Water Stress</td>
<td>FB-PF-440a.1</td>
<td>Not available</td>
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|       | 1) List of priority food ingredients and discussion of sourcing risks due to environmental and social considerations | FB-PF-440a.2 | Weston Foods has identified our priority ingredients after review of social and environmental risk with in our supply chains, and have cross referenced with volumes purchased:  
- Palm oil  
- Cocoa  
- Sugar  
- Soy  
- Wheat  
Weston Foods’ Baking Better strategy is aligned with a number of the United Nations Sustainable Development Goals. Below we have summarized this alignment.

See our commitment p.20

See our commitment p.11

See our commitment p.18-19

See our commitment p.18-19

See our commitment p.9

See our commitment p.15
Visit WestonFoods.com for more information about Corporate Responsibility at Weston Foods. For Corporate Responsibility related inquiries, please contact corporateresponsibility@westonfoods.com

Weston Foods is a wholly-owned subsidiary of George Weston Limited

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