



Naturally Focused

LEAD: Social Responsibility & Environmental Sustainability Manager Shannon Tolliver

Continuous Crave is one of our four core company values that represents White Castle's interest in ongoing growth and continuous improvement in all areas of our business. Specific to Naturally Focused, the practices that comprise our sustainability programming, we channel that Continuous Crave to an environmentally sustainable business for our team members, customers and stakeholders through transparency, efficiency and waste reduction. This



Our Slider Sustainability Team visits a recycling facility.

environmental conscience continually registers as a key driver of engagement with our team members, but our motivation for making responsible choices with natural resources reaches deeper than employee satisfaction.

Sustainable practices and continuous improvement have been part of our DNA since 1921. Today that means we strive to promote a proactive supply chain

that reflects industry standards, trends and regulations by collaborating with our suppliers to prioritize responsible practices. We seek to increase efficiency of energy and water use through monitoring, analysis and evaluating renewable energy technologies. We strive to move closer to zero waste by continually evaluating our waste diversion options and purchasing decisions.

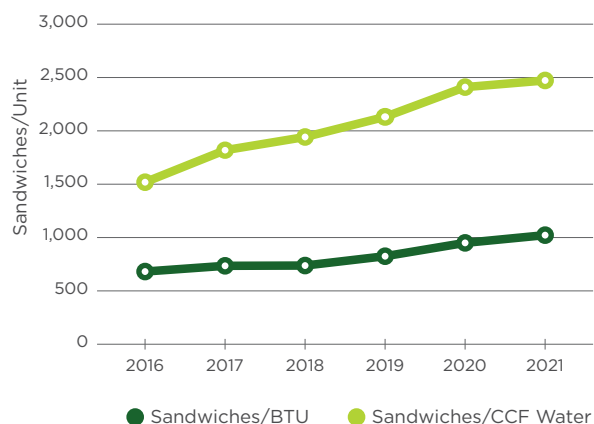


2023 PROGRAMMING HIGHLIGHTS



Our Chicago Team supports nonprofit organization, Park Lawn Association.

WHITE CASTLE SANDWICHES PRODUCED PER UTILITY



Greenhouse Gas Emissions

Our greenhouse gas emissions have steadily declined since we began tracking in 2016, while the number of sandwiches we produce per water and energy use has increased. Changes big and small help us reduce our emissions, everything from using LED lighting, installing more energy efficient equipment in our Castles, selecting energy efficient equipment for our latest manufacturing plant expansion at WCD Vandalia, and hitting record-setting production volumes at our manufacturing plants throughout 2022.

Sustainability Sourcing Policy

Aggressively pursuing the practices that make the most impact lives within our sustainable sourcing policy. It outlines our supplier standards and highlights how we continuously strive to achieve industry best practices for minimizing deforestation, conserving resources, reducing our impact on the environment and assuring the humane treatment and welfare of animals. Some of our best practices include:

- Working toward 100% cage free shell eggs by the end of 2023.
- Currently 100% of chicken in our retail frozen chicken sandwich is produced without antibiotics important to human medicine.



2023 PROGRAMMING HIGHLIGHTS



Rensselaer Bakery earns top honors in its community holiday Tree Trail contest.

Bag your pardon?

- Currently 100% of our retail cheese is rBST free.
- All our fish patties are sourced from fisheries certified by the Marine Stewardship Council.
- Our broiler chicken suppliers are continuously evaluating science-based animal welfare standards. These include evaluating stocking densities and breeds, enhancing environments with litter, lighting and enrichments, and investigating new processing technologies. In 2022, 50% of our broiler chickens have at least three inches of maintained and dry friable litter cover and receive at least eight hours of continuous light and six hours of continuous darkness daily.

Our East Coast restaurants have seen the majority of adjustments with food and packaging procedures. In New Jersey, all restaurant locations have eliminated plastic bags in accordance with the statewide ban there. Additionally, our teams honor a plastic straw ban in both New Jersey and New York City that prohibits the proactive distribution of plastic straws. Further, 18 of our New York City restaurants have been diverting food scraps from landfills since July 2022, with an average of 900 pounds per month going to composting facilities.

Step into the Light

White Castle was one of three organizations selected by the City of Columbus to receive its GreenSpotLight award, which recognizes excellence in sustainable business practices. The honors stem from our LEED certified Gold Columbus Home Office, citing our participation in its MyGreenSpot online tool to track our sustainability successes in water and energy conservation, waste reduction, green transportation and educational outreach. Additional outreach with our resident population includes recycling education and best practices, and composting about 450 pounds per month of food scraps from our onsite cafe.



2023 PROGRAMMING HIGHLIGHTS



Plant-based Power

Our Impossible™ Slider launched to much fanfare, including earning Thrillist's "Best Plant-Based Fast Food Burger," but perhaps the highest honors of all for this vegetarian's delight are the sustainable statistics it delivers. Thanks to the calculations of our friends at Impossible Foods, we know that, compared to the equivalent amount of animal beef, Impossible™ Beef (made from plants) consumed in 2022 by Craver Nation in the form of Impossible™ Sliders has lowered our collective footprint:

- 5,554,934 miles driven in a car, as carbon dioxide
- 232,817 trees worth of land
- 13,562,447 gallons of water

Partner Affiliations

