



## **Sustainable Sourcing Program**

White Castle System, Inc. prides itself on serving high quality food and products to our customers. We are proud to work with suppliers who desire the same level of quality and strive to continuously evolve industry best practices regarding humane treatment and welfare of animals, conserving resources and reducing our impact on the environment. We believe that working with suppliers who possess similarly high standards contributes to the betterment of social, environmental and economic conditions for our customers, our communities and the world.

**Supplier Code of Conduct.** Our first step in ensuring our suppliers meet our standards is through our Supplier Code of Conduct. This code of conduct requires our suppliers to provide their policies and/or commitments to ethics in the workplace, worker health and safety programs and training, national and local human rights and labor standards, and environmental protection. We strongly encourage suppliers to meet the requirements of this code and promote best practices and continuous improvement throughout their operations and those of their suppliers, service providers and extended networks.

**Supplier Regulatory Standards.** All our suppliers must adhere to local, state and national regulatory standards. Specifically, for our animal proteins these standards include the regulations, requirements and inspections under the USDA's Federal Meat Inspection Act. This act requires that all meat sold commercially be inspected and approved to ensure that it is safe, wholesome and properly labeled. Additionally, all our animal protein suppliers must adhere to FDA antibiotics guidelines which regulate when antibiotics can be used to treat animals (only under veterinarian guidance), ensure that antibiotics are effectively eliminated from animals' systems prior to harvest and that no unsafe residues are detected in meat and poultry.

**Protein Standards.** We expect our protein suppliers to meet or exceed industries' standards and best practices. National standards and/or certifications, with internal and third-party auditing, are developed by scientific advisory committees of animal scientists, veterinarians, animal welfare experts and producers to ensure that the animals are raised in an environment that satisfies their physical, nutritional and health requirements. These national standards include The North American Meat Institute, Beef Quality Assurance, United Egg Producers, Pork Quality Assurance Plus, National Chicken Council, National Dairy FARM Program, and the Marine Stewardship Council.

**Best Practices & Objectives.** White Castle is committed to working with our suppliers, farmers, growers and other stakeholders to further industrywide best practices, reduce the environmental impact of all ingredients and supplies we purchase while still ensuring value for our customers. The following are some of our current projects and ongoing focus areas:

- We continue to examine our foodservice packaging for opportunities to reduce our environmental impact, such as increasing the use of recycled fiber content, recyclability and material content while ensuring the packaging serves to keep our food hot and tasty. Our Crave Cases and paper bags are made with recycled content, 60% corrugated cardboard and 100% fiberboard, which is recyclable where facilities exist. Our retail foodservice packaging is made with Solid Unbleached Sulfate (SUS) board which has a layer of unbleached paperboard within it. The unbleached component requires less processing while still providing stability to protect our product and allows our packaging to continue to be recyclable where facilities exist.
- Currently, 16% of our eggs are cage free and by the end of 2022 our goal is to have 80% cage free eggs. We continually strive to ensure we have a consistently available supply of affordable cage free eggs by 2025.
- Currently 100% of chicken in our retail frozen chicken sandwich is produced without antibiotics important to human medicine. We are moving towards achieving this goal with chicken supplied to our restaurant division as well. Further, we are working with our broiler chicken suppliers towards having our chickens meet the Global Animal Partnership (GAP) standards by 2024. This includes transitioning to breeds that demonstrate higher welfare outcomes, reducing maximum stocking density, provide enriched environments including litter, lighting, and enrichment, and process chickens in a manner that utilizes a multi-step-controlled atmosphere and demonstrate progress towards these standards via third party auditing.
- Currently 100% for our retail cheese is rBST free. We are moving toward this goal with our restaurant division as well.
- All our fish patties are sourced from fishery's certified by the Marine Stewardship Council.