



Sustainability

When it comes to impact on the environment, Dunkin' recognizes that what the company does today will matter tomorrow. Guided by its Partners for a Better Tomorrow platform, the brand actively works to make business decisions that serve the interests of its guests, franchisees, communities and the planet today and for years to come by improving the efficiency of its restaurants, sourcing ingredients more sustainably and improving packaging.

- As part of a commitment to serve both people and the planet responsibly, Dunkin' announced in February 2018 plans to eliminate all polystyrene foam cups in its global supply chain beginning in spring 2018 with a targeted completion date of 2020. Dunkin' U.S. has replaced the foam cup with a new, double-walled paper cup. Dunkin' completed this transition in early-May 2020. The elimination of foam is expected to remove approximately 1 billion foam cups from the waste stream annually.
- Dunkin' Brands works with organizations like the Rainforest Alliance to help ensure sustainable sourcing throughout its global supply chain – especially when it comes to its most important commodities, like coffee – and having a positive impact on farming communities worldwide. Rainforest Alliance encompasses the economic, social and environmental aspects of sustainability to help both smaller and larger farmers achieve an increase in profitability and productivity.
- Currently in the U.S. and in select international markets, our Dunkin' brand offers 100% Rainforest Alliance Certified espresso, and 30% Rainforest Alliance Certified Dark Roast coffee.



- Since 2010, Dunkin' Brands has granted more than \$400,000 to the Rainforest Alliance to fund projects on coffee and tea farms in Colombia, Guatemala, Peru, Ethiopia and India. With these funds, the Rainforest Alliance has provided technical assistance and training programs to coffee and tea farmers seeking to improve the sustainability and productivity of their farms. The grants have also helped certify more than 4,000 coffee farms, which now abide by comprehensive economic, social and environmental criteria, and provide training for farmers in responding to climate change.

- In 2018, Dunkin' and National DCP (NDCP), the franchisee-owned purchasing and distribution cooperative serving Dunkin' restaurants, announced a five-year agreement with World Coffee Research (WCR), a nonprofit collaborative research and development program of the global coffee industry, to boost coffee

sustainability. A percentage of sales from every pound of Original Blend coffee beans sold to Dunkin' franchisees for use in Dunkin' restaurants will now go to WCR in support of coffee sustainability efforts.

- To help protect the coffee our customers love, Dunkin' joined the Sustainable Coffee Challenge (SCC), a collaborative effort among companies, governments, NGOs, research institutions, and others dedicated to making coffee the world's first fully sustainable agricultural product. Together with the SCC, Dunkin' will work to find solutions designed to ensure coffee sustainability for Dunkin' and for the industry.
- 30% Rainforest Alliance Certified Iced Green Tea is available in select U.S. markets. In 2015, Dunkin' offered 30% Rainforest Alliance Certified Colombian Packaged Coffee, the brand's first-ever single-origin packaged coffee, for a limited time.
- Much of our packaging currently has one or more sustainability attributes. 100% of our packaging is recyclable where facilities exist, 30% of our packaging is made with recycled content, 35% is compostable, and 30% is biodegradable. Since 2009, we have also made a number of important packaging improvements:
 - In 2005, we began sourcing a four-cup carrier made of recycled newsprint.
 - In 2009, we transitioned to napkins made with 100% recycled paper.
 - In 2009, we added recyclable content to our espresso sleeves, foam cup carrier and Box O' Joe.
 - In 2014, we converted Dunkin' bagel bags used in the U.S. to 100% recycled paper, saving an estimated 20 million pounds of virgin paper per year.
 - In 2015, we began transitioning the lids for our cold beverage cups from PET to polypropylene, a change that will take 500,000 pounds of material out of the waste stream per year.
 - In 2018, we announced plans to eliminate all polystyrene foam cups in our global supply chain beginning in spring 2018, with a targeted completion date of 2020.
 - In 2020, we completed the transition to paper cups across our global system. In Dunkin' U.S. restaurants, the foam cup was replaced by a double-walled paper cup. The double-walled paper cup is made with paperboard certified to the Sustainable Forestry Initiative Standard and will feature the current re-closable lid that Dunkin' customers know and love. Like Dunkin's current hot beverage offerings, the new double-walled paper cup will come in four sizes -- small, medium, large and extra-large -- and will be used for all of the brand's hot beverages, including coffee, lattes, macchiatos, tea and hot chocolate. With heat retention properties equal to the company's foam cup, the new double-walled paper cup will keep beverages hot while keeping hands cool, without the need for a sleeve.
- In September 2014, Dunkin' Brands created guidelines for sourcing its palm oil which include targets for progress, and the company posts progress reports to its website. In 2018, 98% of palm oil purchased through the NDCP was certified/sustainably sourced vs. 82% in 2017. 100% of the inputs for direct palm oil purchased through NDCP were claimed as RSPO certified, but only 98% was validated as certified. Internationally, all licensees have identified a representative to oversee compliance with palm oil guidelines and policies. Additionally, all licensees have developed palm oil sourcing guidelines and an action plan for implementation. Additionally, in 2018 Dunkin's key suppliers for most of Europe switched to using only segregated palm oil.
- To further the company's commitment to stopping deforestation, Dunkin' Brands issued a sustainable paper and pulp policy for Dunkin' and Baskin-Robbins in 2016.

- In 2012, Dunkin' created a reusable mug program for hot and iced beverages. The program, available at participating restaurants in the U.S., encourages guests to bring their own mug to receive a discount toward the purchase of a beverage.
- Dunkin' launched DD Green Achievement™ in December 2014. With DD Green Achievement, franchisees can opt to work with their construction manager and architect to build a more sustainable restaurant. Each of the program's five stages focuses on sustainable strategies for restaurants, including the mitigation of construction pollution; construction waste recycling; installation of LED light fixtures, energy efficient mechanical units and water-saving plumbing fixtures; supporting healthy environments with indoor air quality management systems and zero-VOC paints; and mandatory sustainable building operations training for crew members. As of March 2020, there were more than 500 DD Green Achievement restaurants in the U.S. Our DD Green Achievement restaurants are performing better than anticipated, reducing energy use by approximately 33% when compared to a conventional Dunkin' restaurant.
- Dunkin' will convert 100% of the eggs for Dunkin's U.S. menu to cage-free by December 31, 2025. As of June 2020, nearly 11% of the liquid eggs purchased are from cage-free sources. Additionally, Dunkin' has set a goal to source 100% cage-free eggs for sandwiches in Dunkin' LATAM and Caribbean restaurants.
- Dunkin' and Baskin-Robbins have eliminated artificial dyes from key categories on their menu. Dunkin' has successfully removed artificial dyes from donuts, baked goods, breakfast sandwiches, coffee flavorings and nearly all frozen beverages. Baskin-Robbins has removed artificial dyes from its ice cream sold at both its restaurants and in quarts and pints at retail locations as well as from its syrups, sauces, and beverages. The exception for both brands' menus include select supplier-branded ingredients produced by other companies and used as topping, ice cream inclusions and decorative elements.
- Dunkin' and Baskin-Robbins are constantly evaluating their menus in order to meet the needs of all guests. Both brands are committed to increasing vegan and vegetarian offerings on their menus. Important progress made in 2019 included the following:
 - Dunkin' partnered with Beyond Meat to launch the Beyond Sausage Sandwich.
 - Baskin-Robbins launched three non-dairy, vegan¹ indulgent flavors: Non-Dairy Chocolate Extreme, Non-Dairy Chocolate Chip Cookie Dough and Non-Dairy Coffee Caramel Chunk.
- Dunkin' and Baskin-Robbins recently joined the Dairy Sustainability Alliance®, a multi-stakeholder group consisting of representatives from across the dairy value chain, committed to leading in sustainability and furthering the dairy community's social responsibility goals.

¹ Baskin-Robbins definition of a vegan menu item is a food or beverage with no animal sources: no meat, fish, shellfish, milk, egg or honey products, and no enzymes and rennet from animal sources. All of Baskin-Robbins menu items (vegan and non-vegan) are prepared in the same area. Baskin-Robbins cannot guarantee that there will be no cross-contact between products or ingredients.