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Kellogg Company Food Waste Position Statement

As a global food company, we believe we play a significant role in helping to end hunger and create sustainable food systems to feed a growing population. We recognize that our work can support food security and help eradicate hunger by eliminating food waste from our value chain while helping ensure enough nutritious food for those in need. That's why we've committed to supporting U.N. SDG Goal #2 and U.N. SDG #12.3 and hold ourselves accountable through measuring continuous improvement. We contribute in four important ways:

- **FARMING:** We are working with partners to reduce pre and postharvest loss on farms to ensure that more of the food that is grown is consumed.
- **MAKING OUR FOOD:** We measure food waste and loss in our facilities and implement solutions to eliminate food waste in our processes, capturing it when appropriate to feed people in need.
- **REACHING OUT TO CONSUMERS:** We are working to standardize our food date labels and educate consumers if food is safe to consume, as well as delivering tips and packaging innovation to help them reduce unnecessary food waste at home.
- **SHARING WITH COMMUNITIES:** Through our global signature cause platform, **Breakfasts for Better Days™**, we ensure our food goes to help those in need either due to natural disasters or chronic hunger in communities we support around the world.

Kellogg continues to have active work underway in each of these four areas. Leading examples include:

FARMING: We are working with partners to develop and promote postharvest loss reduction practices in major ingredients relevant to Kellogg. Through our Postharvest Loss Reduction Program, we are working with partners to help farmers reduce food loss by providing training on improved agriculture farming and storage practices in India, Bangladesh, South Africa, Thailand, Philippines, and other countries. Please see our Corporate Responsibility Report for additional details.

MAKING OUR FOOD: We are reducing total waste in our manufacturing facilities by 15% per metric tonne of food produced by 2020, with a focus on food waste. We set this target after achieving a 68 percent waste-to-landfill reduction from 2005 to 2016. We are also working to reduce total waste by moving our focus up the waste pyramid towards elimination and reuse. While we have extremely low amounts of food waste in our operations after several years of focus, in 2017, we achieved nearly 5% percent further reduction in food waste within our Kellogg manufacturing operations. Please see our Food Loss and Waste Reporting Methodology and Corporate Responsibility Report for additional details. Kellogg has been recognized by USEPA and USDA as a 2030 Food Loss and Waste Champion as a result of our commitment.

REACHING OUT TO CONSUMERS: We are working with the industry to standardize food date labels that clearly communicate if food is safe to consume to reduce unnecessary food waste. As part of our date label standardization efforts in the U.S., we've made the change to include "BEST if used by" on 50 percent of our packages in 2017 and are continuing this work. And we are continuing to provide tips and articles for consumers on how to minimize food waste.

SHARING WITH THE COMMUNITIES: We are fighting hunger and feeding potential through our global signature cause platform **Breakfasts for Better Days™**, where we are committed to creating 3 Billion Better Days for people around the world by 2025. We are doing this in five ways: donating food to people in need, expanding feeding and nutrition education programs for children, supporting the livelihoods of farming families and communities, enabling our employees to be involved through volunteering events and engaging citizens in the food security conversation. In 2017, we provided nearly 570 million servings of food to people in 30 countries via donations to 38 foodbanks. See our progress on all our **Breakfasts for Better Days™** goals in our Corporate Responsibility Report.