



Food as it should be.™

Palm Oil Sourcing Update (December 2016)

As part of Panera Bread's Food Policy, Panera has continued to work with suppliers to source responsibly grown palm oil and palm oil derivatives. While Panera does not directly purchase palm oil, we recognize the current environmental and societal impacts of sourcing palm oil and/or palm oil derivatives. Over the past year, we have:

- Continued to outreach to suppliers to confirm certification status of their palm oil and palm oil derivatives.
- Discontinued or reformulated many products to eliminate use of palm oil derivatives listed on our [No No List](#) in support of our Clean food commitment.
- Updated our sourcing standards to require that palm oil or palm oil derivatives in new products, consistent with available supply, come from certified sources which meet certification standards as rigorous as the principles and criteria of the Roundtable on Sustainable Palm Oil (RSPO).

In 2016, Panera sourced an estimated 2,500 tons of palm oil out of an industry that produces almost 65 million tons. This represents a 38% reduction in total volume from 2015, largely due to the discontinuation or reformulation of several products under our Clean food initiative. Over the course of the year, we reduced the number of ingredients containing palm oil or palm oil derivatives from 57 to 29. Seventy-nine percent of those ingredients use palm oil or palm oil derivatives that meet a certification standard as rigorous as the principles and criteria of RSPO. And 75% of the total volume, approximately 1,900 tons, met a certification as rigorous as the principles and criteria of RSPO.

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