



Publix Sustainability Report 2022

Storefront

Greenhouse Gas Reduction	3
Customer Recycling	4
Recycling Process	5
Saving Cardboard, Paper & Plastic	6-7
Recognition For Our Efforts	8-9
Social & Environmental Efforts	10
Charging Stations	11
Earth Day	12-13
Water Conservation	14
Water Stewardship	15

Customer Service Desk

Recognition and Achievements	17-18
Diversity	19
Sustainability Awards & Recognition	20
Sustainability Mailbox	21
Associate Benefits	22-23
Associate Education	24
Associate Recognition	25-27
Plastic Bag Reduction	28
Reusable Bags	29

Pharmacy

Associate Health and Wellness	31
Recycle	32

Frozen Aisle

Refrigeration and Air Conditioning	34
Lighting	35
Green Routine & Conservation	36

Grocery Aisle

“Better Choice” Food Labeling	38
Cage-Free Eggs Commitment	39
Crate Plastic Returns	40
Energy Savings	41
Food Safety Product Quality	42
GreenWise Brand	43
Reducing Food Waste	44
Sustainable Tuna Supply	45

Deli

Energy Conservation	47
----------------------------------	-----------

Meat & Seafood

Animal Welfare	49
Fishing for Improvement	50-51
Our Seafood Sustainability Icons	52
Partners in Sustainability	53
Seafood Sustainability Program	54
Publix GreenWise Meats	55

Back Room

Fuel Conservation	58
Product and Packaging Improvements	59-60
Transportation	61

Produce

Meet Our Growers	63-66
Food Donation	67-68
Local	69

Floral

Recycling Plastic Buckets	71
---------------------------------	----

Bakery

Food Donation	73
Reducing Food Waste	74
Glue Reduction	75
Wheat Silos	76

Checkout

E-Receipts	78
Sustainable Practices	79
Reducing Plastic Bags	80
Sustainability and the Future	81

GREEN ISN'T JUST OUR COLOR IT'S OUR COMMITMENT.

We are committed to social and environmental responsibility. We focus on business practices that protect and preserve the environment, support our communities, and promote the health of our associates and our customers. We even make an effort to help influence our suppliers to manufacture their products using sustainable practices.

Intolerance of waste is what Mr. George believed in when he founded Publix, and it's still in our mission statement today. Environmental responsibility has always been important to Publix. The processes we have in place—from our bagging techniques to our product packaging—support reusing, reducing, and recycling waste.

But sustainability doesn't end with the environment. We want to help make the communities we serve sustainable too. That's why we established our perishable recovery program to donate unsalable, yet still consumable, food to Feeding America® member food banks.

We continue to support sustainability initiatives, and some are more obvious than others. What exactly have we done? What results have we achieved to date? Take a look around our virtual store to see for yourself.

A handwritten signature in black ink that reads "Todd Jones". The signature is written in a cursive, flowing style with a large loop at the end of the name.

Todd Jones, CEO & President



STOREFRONT

INCREASING OUR SIZE. REDUCING OUR FOOTPRINT.

We conduct a yearly greenhouse gas inventory by collecting information on our total building space, the amount of kilowatt-hours we use, the amount and type of refrigeration used in our stores, gallons of fuel used by our transportation fleet, and more.

Since conducting our baseline greenhouse gas inventory in 2007, we've added more than 16 million square feet to our overall operation. Concurrently, our CO₂ emissions per square foot have decreased by 27.7%.



RECYCLE WHERE YOU SHOP

Publix encourages customers to make the right choice and use reusable bags, but for those customers who choose plastic or paper, we provide recycling bins so they're properly recycled.

By inspiring customers to recycle these items, we ensure they are disposed of properly and keep them out of the environment and landfills. By providing these recycling bins and helping customers down the path of responsible consumption, we can make real strides in doing good together and improving our communities.



PLASTIC

We accept:

- Plastic shopping bags
- Plastic overwrap from toilet paper, napkins, and paper towels
- Overwrap from shipping cases
- Zip-top and other resealable bags (without the zipper)
- Pharmacy, bread, and produce bags
- Cereal bags (not the ones that come in a box)
- Dry cleaning bags/protective plastic
- Newspaper sleeves
- Ice bags, salt bags, and wood pellet bags
- Air pillows
- Clean and dry cling wrap and #2 and #4 soft plastics

We do not accept:

- Drinking bottles
 - Rigid containers
 - Clamshell food containers
 - Jugs
 - Any items containing food
 - #1 and # 5 plastics
 - Bubble lined envelopes
-

PAPER**We accept:**

- Paper bags
- Newspapers
- Ad inserts
- Publix Aprons® recipe cards

We do not accept:

- Fast food bags with food
 - Drinking cups
 - Hardcover books
 - Bubble lined envelopes
-

FOAM**We accept:**

- Foam egg cartons
- Clean takeout trays
- Clean cups
- Clean and dry Styrofoam, including meat trays, egg cartons, and cups

We do not accept:

- Paper or plastic egg cartons
- Takeout trays with food
- Cups with lids and straws
- Packing peanuts
- Large foam blocks used in electronics packaging

WHAT HAPPENS TO MY RECYCLED PLASTIC BAGS?

When you put your recyclable plastic bags in the green bins outside your local Publix, you can count on us to make sure that bag finds its way to responsible recycling.

Plastic bags are not accepted through most local curbside recycling programs due to their flexible material. Soft plastics like single-use shopping bags and films can become “tanglers” and clog recycling machinery used to recycle plastic bottles, containers, and other heavier gauge plastics. Making sure plastic bags stay out of the usual plastic recycling stream ensures that other plastics get recycled properly and without any problems.

That’s where we come in—when the bins in front of our stores are full, the contents are sent back on a Publix truck to the nearest Publix Return Center. Our return centers compact the materials into bales and load them onto a trailer. When full, the recycler picks up the trailer and transports it back to their manufacturing facility for processing. Our plastic recyclers turn these bags into plastic pellets and sell them to manufacturers who use them to make things like new plastic bags, composite decking, fencing, benches, and more.

Doing more for the environment is as easy as bringing your plastic bags with you on your next grocery trip and letting Publix do the rest. Responsible plastic bag recycling is just another great way for us to do good together.

53.3% AND STILL GOING STRONG

Each year, our goal is to improve our recycling practices.

We also make every effort to reduce our resource usage. In one case, by working with our supplier, we reduced 19,000 pounds of plastic by converting from a 2.5-gallon container of cleaning solution to a 1.5-gallon container of ultra-concentrated core cleaning and sanitation chemicals.

Here's more about what we've recycled.

2021 Recycled Materials:

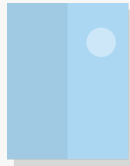
- 307,826 tons of cardboard
- 12,526 tons of mixed plastic
- 6,516 tons of mixed paper

From our cardboard and paper recycling alone, this equates to saving:

- 5.3 million trees
- 2.2 billion gallons of water
- 943,000 cubic yards of landfill space
- 2.8 million barrels of oil

OTHER WAYS WE'VE SAVED

Here are some other gains we've made by conserving resources:



We saved an impressive amount of paper by moving our reference materials to an electronic format for our stores. This switch enabled us to donate thousands of binders to local schools, churches, and other nonprofit organizations.

LEADING THE WAY IN PLASTICS RECYCLING

In 2015, we received an Innovation in Plastics Recycling award from the American Chemistry Council (ACC). The ACC recognized us as a leader in recycling rigid plastic packaging by optimizing our back-of-store recycling stream with the use of a vertical and horizontal baler that produces large, dense bales of clean plastic for recycling.

In 2021, we were recognized as a Recycling Champion by the Florida Recycling Partnership Foundation. Judges from Florida State University's Jim Moran College of Entrepreneurship named us the Environmental Stewardship Super Star for our work in water stewardship and landfill diversion.

And while we're proud of the recognition, we're even more proud of our continued success:

2021 Recycled Materials:

- 307,826 tons of cardboard
- 12,526 tons of mixed plastic
- 6,516 tons of mixed paper
- Plus more than 53,000 tons of other materials ranging from food waste to hard-to-recycle materials like foam.

CREATING A CULTURE THAT CARES



We believe making responsible choices that positively affect our environment, our associates, and the communities we serve is essential to our success. Therefore, we keep sustainability in mind in every aspect of our culture and in each of our actions, starting with our **Corporate Sustainability Statement**.

Corporate Sustainability Statement: At Publix, our goal is to meet today's needs without compromising what is essential for tomorrow. Simply stated, this means taking care of people and minimizing the impact to our planet while remaining profitable. Sustainability is ingrained in our culture and represented in our Mission Statement through valuing our associates, serving our customers, enhancing our ties to the communities we serve, conserving natural resources, and ensuring economic stewardship for our stockholders.

CHARGE WHILE YOU SHOP



As our customers adopt sustainable practices into their lives—such as investing in electric cars—we support their efforts through initiatives of our own. These easy-to-use car chargers allow customers to charge their vehicles for free while they shop. They are currently available at 33 of our stores.

AT PUBLIX, EVERY DAY IS EARTH DAY

From supporting sustainable fisheries to encouraging the use of reusable bags, we're proud to do good together and promote practices that help our earth all year.



OUR STORY IN THE EVERGLADES

We are committed to helping protect, conserve, and restore this precious ecosystem as well as other major water resources in our footprint. Adding to our existing work with the Arbor Day Foundation in Florida, we're now supporting the National Audubon Society in the Corkscrew Swamp Sanctuary in the western Everglades, and the National Park Foundation to restore the saline glades in the Everglades National Park.

Learn more about our [efforts to support the Everglades](#).

BETTER SEAFOOD PRACTICES

Sustainable seafood starts with finding partners who share our passion, like the Sustainable Fisheries Partnership (SFP). This year, our donation will help the SFP guide and support global fishery improvement projects, including a Canadian wild-caught snow crab fishery testing new gear that will reduce the risk of entanglement with the North Atlantic right whale. To learn more, visit sustainablefish.org.

BETTER BAGS. BETTER TOMORROW

We reduce our paper and plastic grocery bag usage through better training, ambitious goals, and more support from our shoppers. Thanks to more customers making the switch to reusable bags, we continue to see reductions in these areas. Ready to see the latest numbers?

GIVING BACK. NEVER GIVING UP

Taking care of the planet means taking care of the people on it. By establishing a **perishable food recovery program** and partnering with Feeding America® member food banks, we're able to donate food to help alleviate hunger throughout our communities.

OUR PLANET. OUR PASSION.

Now is the time to celebrate our **accomplishments**. We will continue to innovate and improve because at Publix, a better tomorrow is worth the effort.

CONSERVING EVERY LITTLE DROP, FROM OUR STORES TO OUR MANUFACTURING PLANTS

Publix has been focused on water conservation within our own operations for many years. Since 2016, we've saved almost 63 million gallons of water per year through innovative projects, improved cleaning techniques, and proactive leak detection.



In addition, our irrigation specifications at our company-controlled locations ensure that:

- Reclaimed or well water is used whenever possible.
- Rain and soil moisture sensors are installed with automatic control gauges to determine when landscaping needs water.
- Irrigation systems are designed only after choosing plants and landscape design.
- Irrigation sprinklers don't overlap into single zones.
- Drip irrigation and micro-sprinklers are used where appropriate.

Other water conservation efforts include installing low-flow faucets, toilets, and waterless urinals in our store bathrooms.

WORKING WITH ENVIRONMENTAL ORGANIZATIONS TO PROTECT OUR WATER

We're committed to helping protect, conserve, and restore the Everglades' ecosystem as well as other major water resources in our footprint. Adding to our existing work with the Arbor Day Foundation in Florida, we are now supporting the National Audubon Society and the National Park Foundation in the Everglades.

The Everglades spans two million acres across central and south Florida. It's a habitat for numerous protected species, serves as a natural buffer to protect from hurricanes, and plays a vital role to millions of Floridians as a source of daily water supply.

Our monetary support of the National Audubon Society will remove invasive Carolina willow trees from Corkscrew Swamp Sanctuary in the western Everglades, restoring approximately 500 acres and saving a potential 110 million gallons of water per year.

Our donation to the National Park Foundation will help remove and control the invasive Australian pine in the saline glades region in the eastern portion of Everglades National Park, restoring over 500 acres and saving a potential 64 million gallons of water annually.

Since 2016, our continued donations to the Arbor Day Foundation have made it possible to plant 731,000 trees across more than 1,000 acres in Florida's Little Orange Creek Preserve, Withlacoochee State Forest, and Econfina Creek. These trees are estimated to intercept more than 66 billion gallons of rainfall and absorb more than 467,000 metric tons of net carbon dioxide over the next 50 years.



CUSTOMER SERVICE DESK

RECOGNITION AND AWARDS



We are honored to have received the following awards and recognitions. These achievements are because of Publix's commitment to our associates, customers, and community.

A GREAT PLACE TO WORK

- Named one of America's Best Large Employers by *Forbes* magazine (2022)
- Ranked No. 1 in the food and drug store industry category for World's Most Admired Companies by *Fortune* magazine (2022)
- Named one of America's Best Employers for Veterans by *Forbes* magazine (2021)
- Named One of America's Best Employers for New Grads by *Forbes* magazine (2020-2021)
- Listed as one of *Fortune's* Best Workplaces for Women (2019-2021)
- Listed as one of *Fortune's* Best Big Companies to Work For (2019-2021)
- Listed as one of *Fortune's* Best Workplaces in Retail (2018-2021)
- Listed as one of *Fortune's* Best Workplaces for Millennials (2016-2021)
- Named as one of *Fortune* magazine's "100 Best Companies to Work For" (1998-2020)
- Ranked America's Largest Majority Employee-Owned Company by the National Center for Employee Ownership (2019)
- Ranked No. 4 for Best Job Security by Indeed.com (2018)
- Ranked No. 19 on Indeed.com's list of Top-Rated Workplaces (2018)
- Listed as one of the America's Best Employers by *Forbes* magazine (2018)
- Named as one of the Most Reputable Companies in the US by Reputation Institute (2018)
- Recognized by Glassdoor.com's Candidates' Choice Awards for positive interview experience (2017)
- Named by *Fortune* magazine as one of the country's Most Important Private Companies (2016)

AN INDUSTRY LEADER

- Recognized on America's Best Loyalty Programs list by Newsweek (2022)
- Ranked No. 1 Supermarket in America for Customer Service by Newsweek (2020-2022)
- Recognized as one of *Fortune's* Most Admired Companies (1994-2022)
- Ranked No. 4 on inaugural *Forbes* Halo 100 list and No 1. in the grocery industry (2021)
- Named United Way's No. 1 Global Corporate Leader (2020-2021)
- Ranked No. 4 on the Harris Poll Reputation Quotient Summary Report (2020)
- Ranked Most Trusted Grocery Retailer by Winsight Grocery Business (2020)
- Voted "South's Best Grocery Store" by *Southern Living* readers (2019)
- Listed among the world's most valuable brands in *Brand Finance* magazine (2018)
- Ranked 85 on *Fortune* magazine's annual list of Fortune 100 companies (2017)
- Awarded the inaugural Food Safety Innovation Award by the Food Marketing Institute and the International Food Protection Training Institute (2017)
- Named Retailer of the Year by *Store Brands* magazine (2017)
- Named as one of the Most Reputable Companies in the US by Reputation Institute (2017)
- IMAGE-certified by the United States Department of Homeland Security for exemplary hiring and employment eligibility verification practices (2016)

A DIVERSE WORKFORCE



Publix proudly employs people from a variety of backgrounds, cultures, abilities, and ethnicities. Having such a diverse and talented group of associates makes for better ideas, better perspective, and all-around better service. By working with both mainstream and diverse vendors, we can ensure we are catering to the needs of the whole community.

RECOGNITION FOR DOING THE RIGHT THING

We're grateful for the accolades we've received over the years for our accomplishments in sustainability. One of the most prestigious is The International Association for Food Protection's Black Pearl Award. Our associates' dedication to food safety helped us win this award—which can only be won once—in 2013.

However, our efforts haven't stopped at food safety. Other awards we've earned over the years include:

- 2021: Recognized as a Recycling Champion by the Florida Recycling Partnership Foundation
- 2020: Named United Way's No. 1 Global Corporate Leader
- 2020: Ranked No. 1 on PEOPLE magazine's 50 Companies That Care list
- 2020: Ranked No. 4 on the Harris Poll Reputation Quotient Summary Report
- 2019: Ranked No. 6 on the Harris Poll Reputation Quotient Summary Report
- 2018: Named as one of the Most Reputable Companies in the US by Reputation Institute
- 2018: Ranked No. 1 nationwide in contributions to March of Dimes
- 2018: Ranked No. 8 on the Harris Poll Reputation Quotient Summary Report
- 2017: Jacksonville Energy Authority presented the Jacksonville Distribution Center with their Environmental Award
- 2017: Named among *PEOPLE* magazine's 50 Companies That Care list
- 2017: Recognized as a Feeding America® Leadership Partner
- 2017: Named as one of the Most Reputable Companies in the US by Reputation Institute
- 2015: Manufacturer/Distributor of the Year for being a Safe Quality Food (SQF) certified manufacturer, distributor, or producer who has shown a commitment to excellence through the SQF program
- 2015: **Innovation in Plastics Recycling Award** for establishing ourselves as a leader in recycling rigid plastic
- 2015: Leadership in Recycling Materials, Tennessee
- 2015: Collier County Florida Waste Reduction Award
- 2014: Store Certification Excellence award for achieving 26 GreenChill store certifications
- 2014: Environmental Steward of the Year by Florida Recycle Today for outstanding recycling and recycling education program and serving as an industry leader for best practices in our facilities
- 2011: Green Grocer, an annual salute of retail supermarket leaders who are blazing a green path

Other Achievements:

Stores Recognized for Sustainable Practices: Two Publix stores in Montgomery County, Tennessee, received Green Certification from the Clarksville-Montgomery County Green Certification Program in 2015. The program's mission is to help local organizations become better environmental stewards by saving resources, generating ideas, and continuously striving to improve.

Named one of the BEST: The Orange County Florida Utilities Department recognized Publix as one of their "Businesses for an Environmentally Sustainable Tomorrow" (BEST) partners for supporting efforts in water conservation in 2015.

INVOLVING OUR ASSOCIATES

Our associates come up with ideas for how to run Publix more sustainably every day. So we made it easier for them by creating an ideas mailbox for them to share their thoughts.



ASSOCIATES DON'T JUST WORK AT PUBLIX — THEY OWN IT

We're proud to be a company that is owned by our associates. In fact, the National Center for Employee Ownership has recognized us as the largest employee-owned company in the US.

As owners of Publix, we care deeply about serving our customers and being good stewards of the environment. We also provide an array of benefits for our associates, including:

- Stock Purchase Plan
 - Health Insurance
 - Paid Parental Leave
 - Wellness Program
 - Retirement—Employee Stock Ownership and 401(k) Plans
 - Vision Insurance
 - Dental Insurance
 - Life Insurance
 - Long Term Disability Insurance
 - Sick Pay
 - Vacation
 - Discount Program
 - Holiday Bonuses
 - Tuition Reimbursement
 - Adult Education
-

OUR HEALTH AND WELLNESS PROGRAM: "LIFE. INSPIRED."

In 2014, we introduced our associate wellness program, *Life. Inspired.* We view our associates as our most valuable asset, which is why we support our associates on their wellness journeys. Our goal is to encourage a culture of health and well-being by offering:

- Quick, easy access to no- or low-cost health and wellness programs and events.
- Motivation and support to engage in healthful lifestyle activities that are better for our associates and their families.
- Resources to help associates eat well, get regular exercise, quit bad habits like tobacco, and achieve overall well-being.

By helping our associates feel their best physically and emotionally at home and work, our associates can be there for our customers and our communities.

MAKING A PATH FOR EDUCATION



Empowering our associates through education is essential to our success. We offer education benefits, including tuition reimbursement for degree-seeking undergrad and graduate students. We also offer clear career paths to management positions, including training programs and promotions from within our company.

Our tuition reimbursement program applies to a wide range of programs, including:

- Accounting
- Business Administration and Management
- Business/Data Analytics
- Communications/Public Relations
- Computer Engineering, Network Services, Programming, and Science
- Cybersecurity
- Economics and Finance
- Engineering (Electrical or Mechanical)
- Human Resources/Management
- Industrial Engineering
- Information Technology
- Management Information Systems
- Marketing/Advertising
- Pre-Pharmacy, including Biology, Chemistry or other majors if leading to Pharmacy school
- Supply Chain Management
- Sustainability Management

REWARDING THOSE WHO MAKE US GREAT



Our associates are the heart of Publix, and their hard work, dedication, and service deserve praise and recognition. We're glad to provide these exceptional individuals a great place to work and make a difference, and we are proud to reward their efforts.

THE GEORGE W. JENKINS AWARD

We annually give this award to a manager in each division, as well as a support manager, for their superior leadership. This is the most prestigious award our managers can receive.

THE PRESIDENT'S AWARD

Given annually to a district manager in each division, as well as a support manager, this award recognizes their equal-opportunity achievements while maintaining a discrimination-free workplace.

MR. GEORGE COMMUNITY SERVICE AWARD

We annually give this award to a retail associate in each division and one associate in support, who exemplify community involvement, personal integrity, and passionate volunteerism.

THE SAFETY AWARD FOR EXCELLENCE

Given to one store in each division, as well as to a manufacturing facility and a distribution facility, this award is based on criteria including incident rates and adherence to best practices.

SAFE DRIVER AWARDS

We award our truck drivers for safely going the distance every five and 12 years. Twelve-year drivers qualify for “Million Mile” awards.

CUSTOMER SERVICE EXCELLENCE AWARD

This honor is given to one store in each division—and each associate in the winning store is honored for their dedication to our customers.

EXCELLENCE IN GREEN EFFORTS AND SUSTAINABILITY AWARD

This award is presented annually to the industrial facility that performed best on a rating of their diesel usage, recycling rates, and utility costs. Award criteria will continue to evolve as we find new ways to increase efficiency.

Milestone Service Award Celebrations:

One of our top priorities is to take care of our associates, who in turn enjoy long and prosperous careers at Publix. For every five years of service, associates are recognized and receive an award for their service.

2021: More than 22,800 of our associates celebrated five or more years with Publix, with more than 4,100 celebrating over 20 years of service.

2020: More than 20,000 of our associates celebrated five or more years with Publix, with more than 3,700 celebrating over 20 years of service.

2019: More than 20,700 of our associates celebrated five or more years with Publix, with more than 3,500 celebrating over 20 years of service.

2018: More than 21,500 of our associates celebrated five or more years with Publix, with more than 2,900 celebrating over 20 years of service.

2017: More than 20,600 of our associates celebrated five or more years with Publix, with 2,700 celebrating over 20 years of service.

2016: More than 20,900 of our associates celebrated five or more years with Publix, with 2,800 celebrating over 20 years of service.

2015: More than 19,800 of our associates celebrated five or more years with Publix, with 2,800 celebrating over 20 years of service.

2014: More than 19,400 associates celebrated five or more years with Publix, with over 2,700 celebrating over 20 years of service

2013: Almost 20,000 associates celebrated five or more years with Publix, with over 2,000 celebrating over 20 years of service.

REMEMBER. REUSE. REPEAT.



At Publix, we believe we can do good together by reducing use of paper and plastic bags. Our initiatives include:

- Instructing our front-service clerks on proper bagging techniques.
- Setting single-use bag reduction goals for every store.
- Encouraging use of reusable bags.

You too can help make a difference for our environment—it's easy! Just bring your reusable bags when you shop. If you have trouble remembering them, try to place or hang them somewhere in your home where you'll see them right before you head out. Try the area near your wallet, keys, or purse, or the inside of your front door handle.

It's also important to take good care of the bags you use to carry your food. Here are some tips for proper handling of reusable bags:

- Cloth bags: Remove any inserts and turn bags inside out. Clean the inserts with a disinfecting spray cleaner. Then toss yours in the washing machine and launder with hot water and detergent. Machine or line dry. Do this after every shopping trip.
- Nylon or polyester bags: Hand-wash in warm water with mild soap. Turn inside out and line dry. Do this after every shopping trip.
- Store bags in a clean, cool location—not in the car.
- Clean areas where you unload reusable bags, such as the kitchen counter or table.
- Do not use reusable grocery bags for other purposes; designate them just for groceries.

We're grateful for your help as we endeavor to make the future brighter for our environment and our communities. The next generation thanks you.

PAPER & PLASTIC BAGS SAVED



Estimate of the total paper and plastic grocery bags saved based on the average improvement of paper and plastic grocery bag usage since mid-2007.

LET'S DO GOOD TOGETHER

We all play a part in helping take care of the earth. You might not realize it, but every time you pick up a reusable bag, you're joining us in showing this beautiful world a little love.

We donate ten cents from every purchase of Publix reusable bags—up to \$250,000 annually—to support sustainability projects that help our community. Like planting trees that help clean our waterways, for example.



Since 2016, Publix has donated to the Arbor Day Foundation. They've used those donations to plant 731,000 longleaf seedlings across more than 1,000 acres in Florida's Little Orange Creek Preserve, Withlacoochee State Forest, and Econfinia Creek. These trees are helping clean waterways and restore wildlife habitats. Additionally, it's estimated they will collect over 66 billion gallons of rainfall and absorb more than 467,000 metric tons of net carbon dioxide over the next 50 years. And here's the thing: you helped make that happen. Every time you buy the bags that give back, you're making the earth smile a little brighter.

Pick up one of our Publix reusable bags next time you stop by, and let's do good together.



PHARMACY

KEEPING OUR ASSOCIATES WELL

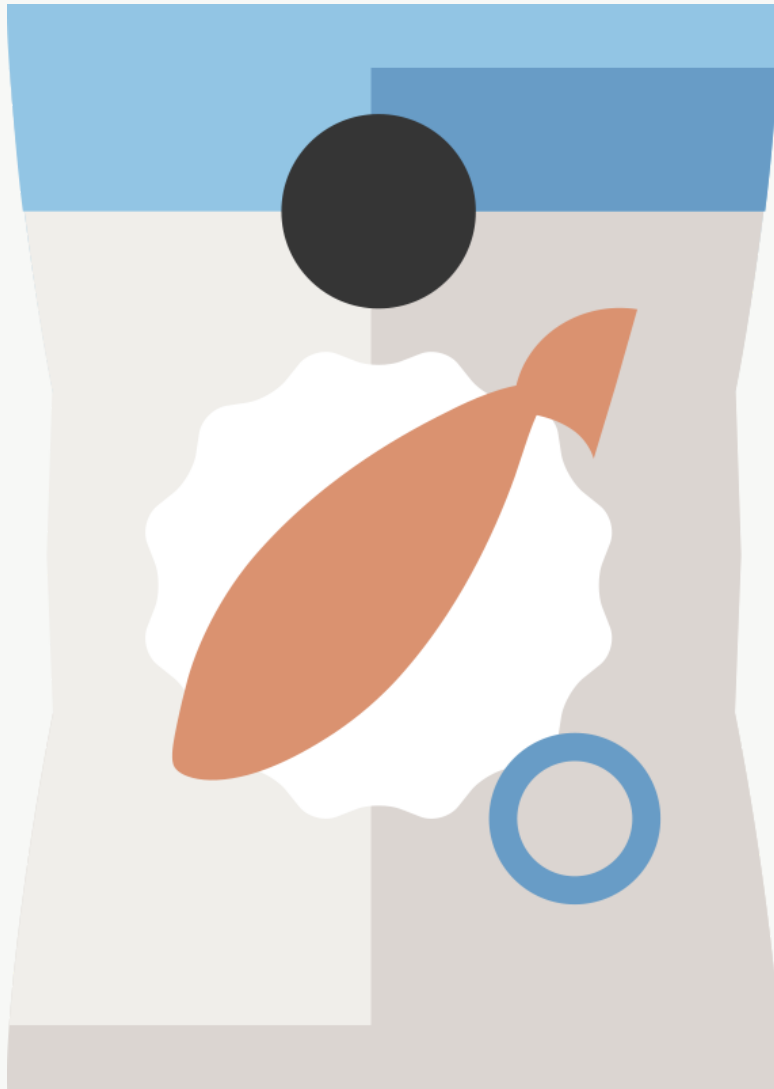


Publix offers annual health screenings and flu shots for free to all of our associates, and at a discount for family members living in their households. Health screenings cover cholesterol, triglycerides, blood glucose, blood pressure, and body mass index checks. We also offer programs to help our associates stay healthy, including resources to help them eat right, exercise, and quit tobacco.

REDUCING WASTE IN THE PHARMACY



We're always seeking new ways to reduce waste across every department, which is why our pharmacy bags are now recyclable. After removing any personal items, simply place the bag in the green bin in front of the store, along with your plastic grocery bags.



FROZEN AISLE

REDUCING OUR IMPACT THROUGH REFRIGERATION EFFICIENCY

Our continued investments in improving refrigeration and air conditioning systems in our stores have reduced energy usage, saving up to 165,000 kilowatt-hours annually per store by using high-efficiency fan motors in back room freezers and installing doors on traditionally open refrigerated cases. In addition to energy reduction efforts in our refrigerated equipment, we also have a strong focus on reducing refrigerant emissions.

We consistently remain well below the average refrigerant leak rate for grocery retailers and we continue to reduce our annual average leak rate through proper refrigeration management and reduction efforts. Through our remodel process, we are converting refrigerants with a high global warming potential (GWP) to those with ultra-low GWP, such as carbon dioxide and ultra-low HFO blends. Over the last several years, we have designed our new stores with a combination of ultra-low GWP refrigerants, with CO₂ becoming a standard for us as we look towards a more sustainable future. All of our cold storage warehouses and food processing plants use ultra-low ammonia refrigeration systems, which have high energy efficiency, zero ozone depletion potential (ODP) and zero GWP. As the technology matures, we will continue to incorporate new methods to achieve our goals of increasing energy efficiency and further reducing emissions of ozone-depleting refrigerants.

We are committed to addressing the impact of our refrigeration emissions through continued guidance and collaboration with the North American Sustainable Refrigeration Council (NASRC) and the American Society of Heating, Refrigerating and Air-Conditioning Engineers (ASHRAE). Additionally, we place a strong focus on regular and ongoing training with our technicians on new refrigeration technologies. We recently enhanced our training program by converting one of our buildings to a training facility with refrigeration equipment from our new store models so our technicians get the hands-on training they need to properly maintain our systems.

Publix is a founding partner of the Environmental Protection Agency's (EPA) GreenChill program which works to help food retailers lower refrigerant charge sizes, eliminate leaks, transition to environmentally friendlier refrigerants, and adopt green refrigeration technologies and best environmental practices. The partnership has three main programs that help food retailers reduce their refrigerant emissions: the Food Retailer Corporate Emissions Reduction Program, the Store Certification Program for Advanced Refrigeration, and the Advanced Refrigeration Promotion Program. As of March 2022, we have 77 stores that have achieved Silver GreenChill certifications and 28 stores that have received Gold GreenChill certifications. Store 1668 in Longwood, Florida is our first Platinum Certified store.

Did you know? We've made our own hot water since the late '70s by capturing waste heat generated from our refrigeration systems.

35% SAVINGS

BY SWITCHING TO LED LIGHTING



We continue to look for and invest in improved sustainable technologies, and we conduct energy audits regularly to ensure our stores operate at maximum efficiency.

In doing so, we found that the lighting in our stores could be more efficient. By testing the use of LED lighting in one of our newer stores, we discovered that it saved electricity by 35%. We are now rolling out LED lighting to existing stores and incorporating it into new store designs.

140,000 AND COUNTING LED LIGHTING FIXTURES COMPANYWIDE

100,000 kilowatt-hours (kWh) saved annually per store with the implementation of LED lighting and motion sensors on our refrigerated door cases —in 944 stores so far.

We have replaced all of our walk-in freezer lighting with LEDs. This results in a 50-80% reduction in energy usage over traditional incandescent lights.

WE'RE IN A GREEN ROUTINE®

We attempted to reduce waste long before ecosavvy was chic. As early as the 1970s, we began formalizing recycling by collecting all cardboard from stores, and working with paper companies to recycle.



And in 2001, we introduced our Get Into a Green Routine® program to start making smarter choices for energy and water conservation, as well as recycling.

We believe in meeting today's demands without compromising what's essential for tomorrow. And we appreciate our suppliers' sustainability efforts as well. Our goal has always been and remains simple: to be an industry leader. When you do what is good for the environment, you often find that it can also be good for the bottom line.



GROCERY AISLE

PROMOTING BETTER CHOICES ONE LABEL AT A TIME



Our new Better Choice shelf tags make it easier than ever to spot the nutrition information you're looking for. We have more than 4,032 items with a Better Choice tag.

Additionally, we identify approximately 4,490 products that are certified organic or made with at least 70% organic ingredients.

MAKING THE CAGE-FREE CHOICE

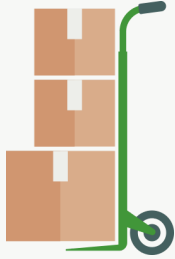


At Publix we seek to provide quality products without sacrificing animal welfare, and as part of this stance we are working toward our goal of converting our shell egg supply to be completely cage free by the year 2026.

We will continue to work with our egg suppliers, industry leaders, governmental agencies, and non-governmental organizations to expand this program.

To learn more about our position statements, visit the [Publix FAQ section on our corporate site](#).

REDUCING CRATE WASTE



While sustainability doesn't just mean recycling, it is a big part of what we do. In an effort to reduce plastic waste, we work with a milk crate recycling service to recycle broken or damaged crates into new crates. Since we began tracking this effort in 2018, we've been able to recycle 392,701 milk crates equaling 1,020,728 pounds of plastic saved.

USING POWER FOR GOOD



As part of our ongoing conservation efforts, we've committed to reducing energy output in all of our stores. We work to tackle energy expenditures from every angle, building new stores to be more energy-efficient while simultaneously making changes to reduce energy consumption in existing stores. Energy audits and store recommissions help ensure that each store is in tune and operating as designed for maximum efficiency, while using the least amount of necessary power. Thanks to these efforts, Publix was able to reduce electricity consumption in our retail operations by 22.3 percent between 2002 and 2021, saving enough energy to power 246,004 homes for one year.

ENSURING PRODUCT QUALITY

Publix and our suppliers work hard to provide our customers safe, high-quality products each and every day. The food safety training programs implemented at Publix have been recognized as industry-leading platforms that help us maintain food safety throughout the company. Tens of thousands of Publix managers have achieved Food Protection Manager Certification. This certification standard established by the Conference for Food Protection has been endorsed by the **Centers for Disease Control and Prevention**¹ because the certification has been shown to significantly reduce the risk of foodborne illness. Because we purchase food from a number of sources, Publix food safety leaders collaborate with the Food Safety Preventive Controls Alliance and the International Food Protection Training Institute in the advancement of food safety training programs for food processors and food distribution channels.

Suppliers of Publix store brand products must achieve food safety certification as established under the **Global Food Safety Initiative**,² and our food scientists regularly evaluate the safety and quality of these products. In 2013, Publix was recognized by the International Association for Food Protection with its Black Pearl Award for Corporate Excellence in Food Safety and Quality. In 2017, the Food Marketing Institute, in conjunction with the International Food Protection Training Institute, honored Publix with its inaugural Food Safety Innovation Award.

Publix food safety professionals work closely with state and national food safety organizations in the advancement of food safety programs. Our associates serve on committees and work groups to address food safety channels with innovation in the food system. We also volunteer with the Partnership for Food Safety Education for the advancement of the important food safety messages of “Clean - Separate - Cook - Chill” to help maintain food safety at home and in our communities. Lastly, as we continue to partner with Feeding America®, it is vital we help maintain food safety as food donations enter the food donation channels to help those in need.

¹U.S. Department of Health & Human Services (HHS). “CDC Endorses Certification of Food Safety Kitchen Managers.” Centers for Disease Control and Prevention (CDC). April 4, 2012.

²“MyGFSI—Global Food Safety Initiative.” Global Food Safety Initiative. Accessed March 20, 2018.

DELICIOUS. SUSTAINABLE. AND EVER-EXPANDING.



Our GreenWise line consists of a wide range of products for those who pay extra attention to the types of food they put into their bodies, and we're happy to report the line continues to grow.

You can trust that an item with a GreenWise label will meet one or more of these strict requirements:

- USDA organic
- Made with at least 70% organic ingredients
- Made without the specific preservatives, flavors, and colors listed at publix.com/thelist; products may contain colors from natural sources
- Raised without antibiotics or added hormones; federal regulations prohibit the use of added hormones in pork and poultry. GreenWise meats are fed a 100% vegetarian diet
- Non-food products that make an environmental claim on the packaging

In addition to these criteria, we've developed a **list of ingredients** you won't find in our GreenWise products.

We haven't limited the products to just one aisle or section of the store. GreenWise includes everything from cereal to chicken to paper towels to canned goods to frozen fruit—and GreenWise products are available in every Publix location.

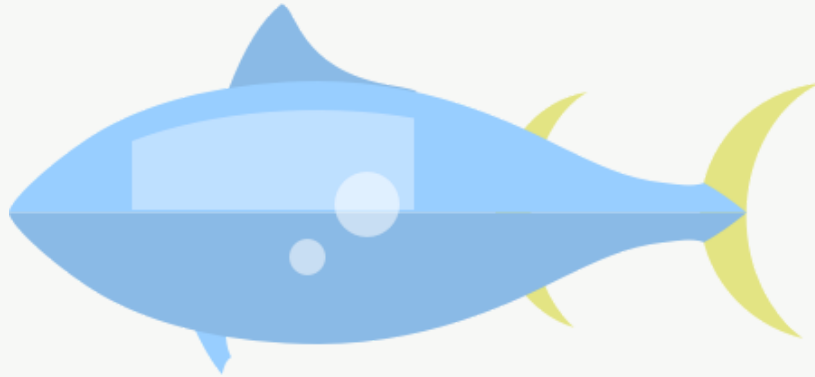
TURNING FOOD INTO FEED

When most people think of Publix, they think of our stores. But Publix is also a manufacturer, producing top-quality products that our stores are proud to sell and our customers love to buy.

In 2021, we diverted 28,000 tons of food waste by-products from our manufacturing plants—including whey from yogurt and cottage cheese from our Dairy plant—sent to farmers to feed their livestock, and scraps from Bakery production which is processed into animal feed.



FISHING FOR GOOD



All of the canned and pouched tuna on our shelves and used in our Deli is sourced from suppliers that participate in the International Seafood Sustainability Foundation (ISSF). Vessels and suppliers participating in ISSF programs use fishing practices that are designed to ensure the conservation of global tuna stocks through the implementation of science-backed research and fishing methods.



DELI

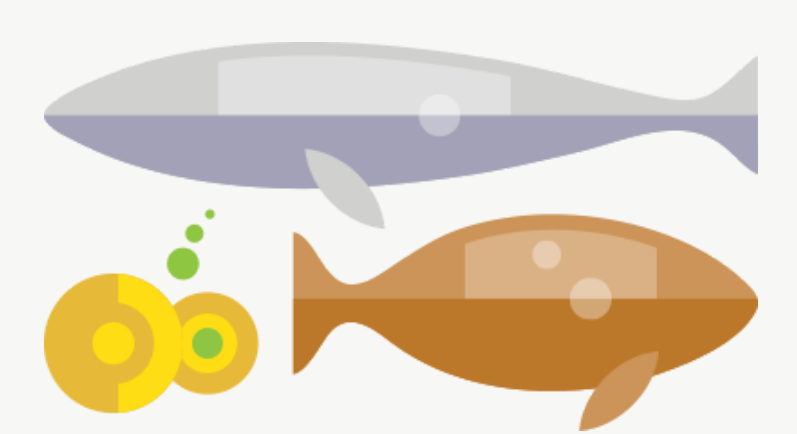
5,300 KWH SAVED

EVERY MONTH PER STORE

Our sustainability efforts in our Deli provide a double benefit: saving natural resources and improving the quality of our products. Within our hot- and self-service cases, we now use time as a control for food safety, and we are able to run the cases at half power for the heat settings. This allows us to save 5,300 kilowatt-hours a month in each store.

This means our products are held at a temperature that ensures quality, while reducing the risk of drying out.





MEAT & SEAFOOD

PROTECTING ANIMAL WELFARE

At Publix, we believe animals should be treated humanely at all phases of their lives. We recognize we have a responsibility for the well-being of animals used to provide food to our customers.

Our goal is that animals used in the production of our products be handled, transported and processed using procedures that are clean, safe, and free from cruelty, abuse or neglect.

To learn more about our position statements, visit the [Publix FAQ](#) section on our corporate site.

FISHING FOR IMPROVEMENT

FROM OCEAN TO SHORE AND BEYOND

Since 2011, we've donated \$480,000 to fishery improvement projects (FIPs). As one of the first to engage our supply chain with nongovernmental organizations in fishery improvement projects, we've been able to bring the best our oceans have to offer to our stores and our shoppers, while ensuring this natural resource is protected for future generations.

GROUPEL, SNAPPER, AND SWORDFISH IN INDONESIA

We strive to improve the availability of accurate data on catches and bycatch from both artisan fisheries and larger vessels.

GROUPEL AND SNAPPER IN THE GULF OF MEXICO

We support efforts to improve stock assessments, obtaining better bycatch and discard data.

PINK SHRIMP IN THE GULF OF MEXICO

We participate in FIPs that aim to ensure the fishermen correctly install bycatch reduction devices and turtle excluder devices to reduce the amount of fish caught in nets and allow turtles to escape the nets unharmed.



SOUTH AMERICAN MAHI-MAHI

We promote the development of evaluation tools to help estimate the status of the mahi-mahi population along the eastern Pacific Ocean.

BLUE SWIMMING CRAB IN VARIOUS LOCATIONS

We support improvements that protect and foster the healthy growth of crab stocks.

SNOW CRAB IN CANADA

We are experimenting with ropeless crab traps that will enable snow crab fishing without endangering the North Atlantic right whales as they migrate through these waters.

Additionally, Publix collaborated with Sustainable Fisheries Partnership (SFP) in the purchase of tracking tags to help research the sustainability of mahi-mahi in the eastern Pacific Ocean (EPO).

OUR SEAFOOD SUSTAINABILITY ICONS

We want everyone to enjoy a variety of sustainable seafood for years to come. That's why we've forged alliances with Sustainable Fisheries Partnership (SFP) and Global Sustainable Seafood Initiative (GSSI). SFP evaluates the fish stock and fisheries' impact on the broader environment. GSSI verifies credibility in seafood certifications. What does that mean for you? We're making it easy for you to find our sustainable seafood. Look for the responsibly or sustainably sourced icons when you purchase seafood in our stores to help us do good.

SUSTAINABLY SOURCED

- **Wild-caught:** Fish stocks are certified by a third-party certification program that's recognized by the Global Sustainable Seafood Initiative, or fish stocks that SFP considers healthy and well-managed.
- **Farm-raised:** All four levels of the supply chain (farm, hatchery, plant, and feed) are certified by a third-party certification program that's recognized by the GSSI. Shellfish must be certified at all three levels of the supply chain (farm, hatchery, and plant).

RESPONSIBLY SOURCED

- **Wild-caught:** Fish stocks are considered healthy and managed by the Sustainable Fisheries Partnership or in a credible, good fishery improvement project (FIP).
- **Farm-raised:** The farm level of the supply chain is certified by a third-party certification program that's recognized by the Global Sustainable Seafood Initiative. It may also be certified at the hatchery, plant, and/or feed levels.

GREENWISE SUSTAINABLY SOURCED

- **Wild-caught:** Meets all the sustainably sourced criteria above. Additionally, contains no bisulfates, phosphates, nonphosphates, or other processing aids.
- **Farm-raised:** Meets all the sustainably sourced criteria above. Additionally, is raised without antibiotics or hormones and contains no bisulfates, phosphates, nonphosphates, or other processing aids.

Wondering about the seafood that's not marked either responsibly or sustainably sourced? If it hasn't been evaluated by the Sustainable Fisheries Partnership or GSSI ecolabels, all seafood must still meet our high Publix standards.

PARTNERS IN SUSTAINABILITY

Navigating the world of sustainable seafood isn't easy. As you learn more about this important topic, you'll find two names pop up frequently: Sustainable Fisheries Partnership (SFP) and the Global Sustainable Seafood Initiative (GSSI). Working with these two organizations helps our sustainability program play a bigger part in the solution.

Sustainable Fisheries Partnership

Sustainable Fisheries Partnership (SFP) is a marine conservation nonprofit dedicated to helping the seafood supply chain function in as environmentally friendly a fashion as possible. Our participation with SFP gives us the opportunity to better understand important issues about seafood sustainability. We learn where to engage our sustainability efforts, how fisheries manage their stock, and about the health of a fishery. This partnership also empowers us to invest in fisheries to help them gain the resources they need to improve their sustainability practices, a process known as a fishery improvement project (FIP). Since 2011, we've donated \$480,000 to SFP to support FIPs.

Publix is proud to be a supporter of Sustainable Fisheries Partnership's Target 75 (T75) Initiative. T75 aims to mobilize fishery and aquaculture improvement projects so that at least 75 percent of seafood production in key sectors is sustainable or making regular, verifiable improvements toward sustainability. T75 sets measurable milestones on the path to the ultimate goal of 100 percent sustainable seafood production. Meeting this goal will not only help ensure the continued availability of high-quality, affordable seafood products for our customers; it will also help safeguard the health of marine and aquatic ecosystems and biodiversity around the world.

Global Sustainable Seafood Initiative

The Global Sustainable Seafood Initiative (GSSI) aligns global efforts and resources to address seafood sustainability challenges as a public-private partnership with over 90 stakeholders throughout the seafood industry. We partner with GSSI to ensure that current and future sustainability claims meet a rigorous set of standards, so everyone can feel confident about their seafood purchases.

Ocean Disclosure Project

Publix became the first US supermarket retailer to participate in the Ocean Disclosure Project (ODP). The ODP is an excellent resource to help you make informed decisions about your seafood. You can find fishery locations, sustainability ratings, environmental impacts, and the types of fishing gear used in the process. Learn more about the [Ocean Disclosure Project](#).*

**By clicking this link, you will leave publix.com and enter the Ocean Disclosure Project site that is operated and controlled by SFP.*

SEAFOOD SUSTAINABILITY PROGRAM

We view sustainability as a journey rather than a destination. This philosophy is ingrained in our mission statement, which calls us to be involved as responsible citizens in our communities. Our goal is to offer our customers more sustainable seafood options every year, which we believe will drive changes for the better. Leadership in seafood sustainability starts by working with partners who share our passion. Our program stands out by supporting the seafood industry as it progresses. We're committed to doing our part to ensure that we maintain sound, sustainable practices. Here's a look at our three-phase program:

Phase 1 (Research and data collection): Each year, we conduct research and collect data for the top 85% of products sold in our Seafood department.

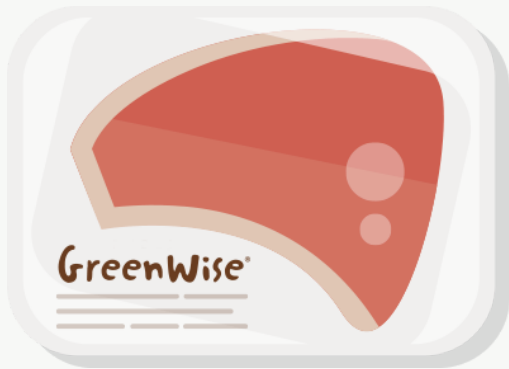
Phase 2 (Product evaluation, decisions, and improvement projects): In conjunction with Sustainable Fisheries Partnership (SFP), we annually evaluate our sources of supply and determine which of the sources need improvement. Then we prioritize the projects we will work on the following year. This process helps us decide whether to help enhance fisheries through improvement projects, seek alternative suppliers, or halt the sale of a product until the issues are addressed.

Phase 3 (Implementation): We make company-wide purchasing decisions to support sustainable fishing efforts.

We constantly evaluate our process and look for ways to offer more sustainable seafood to our customers. We also track the progress of our improvement projects to help us achieve our goal of a more sustainable seafood supply.

Our sustainable seafood philosophy embraces various categories of products, including all products sold from our full-service cases and private label frozen items in our Seafood department.

GREENWISE ANGUS BEEF



We validate the feeding, handling, and living conditions to ensure that, from birth, strict standards of treatment are maintained for our GreenWise beef. Completely natural, with no artificial additives or preservatives, this beef comes from cattle raised on a 100% vegetarian diet that never receives any antibiotics or added hormones.

GREENWISE CHICKEN

Our GreenWise chickens are never given antibiotics and are free from added hormones (federal regulations prohibit the use of added hormones in poultry and pork). Plus, they're fed a vegetarian diet and raised with care in clean flock houses with plenty of fresh air, space, and light.

GREENWISE LAMB

Our GreenWise lamb is raised without antibiotics or added hormones. It's minimally processed, with no added preservatives, and raised on a vegetarian diet.

GREENWISE PORK

When you pick up our GreenWise pork, pork is all you're getting. It contains no antibiotics, no added hormones (federal regulations prohibit the use of added hormones in poultry and pork), and no preservatives. And as with the rest of our GreenWise meats, it's raised on a vegetarian diet.

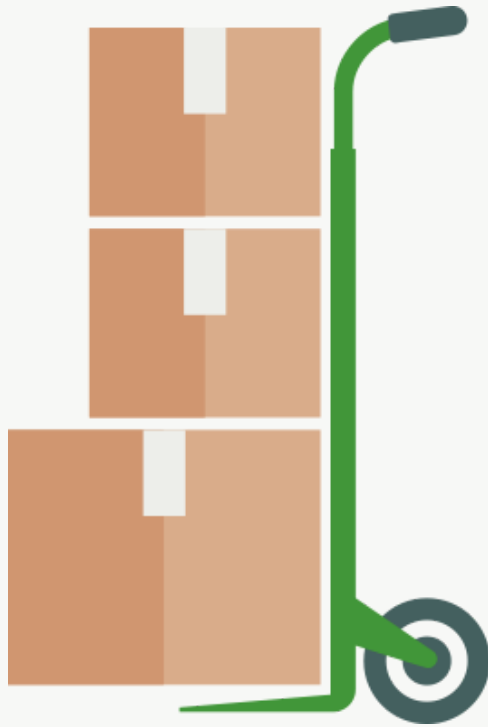
Animal well-being: At Publix, we believe animals should be treated humanely and respectfully at all phases of their lives. To learn more about our position statements, visit the Publix FAQs section on our [corporate site](#).

MORE SUSTAINABLE SEAFOOD OPTIONS EVERY YEA



We view sustainability as a journey rather than a destination. This philosophy is ingrained in our mission statement, which calls us to be involved as responsible citizens in our communities. Our goal is to offer our customers more sustainable seafood options every year, which we believe will drive changes for the better. It is essential for industries, environmental groups, and retailers like us to work together to effect these positive changes. This pushes us to engage our stakeholders, including our suppliers, in the process so we can work together to find solutions.

We were one of the first retail companies to partner with Sustainable Fisheries Partnership and another sustainability organization, Ocean Trust. We were also one of the first to engage our supply chain regarding Fishery Improvement Projects. We accomplished this during a sustainability summit that we hosted in 2009 for our seafood suppliers, where we educated them on our **Seafood Sustainability Program**.



BACK ROOM

REDUCING MILES & SAVING FUEL



Every mile reduced and every gallon saved inspires us to work even harder at fuel conservation.

After making scheduled store deliveries, our drivers made 48,173 trips to our suppliers on their way back to our warehouses. This represents 10.6% of all delivery trips to stores.

Engine efficiency: The engines in our tractors allow 50,000 miles per oil change, saving labor hours and reducing the amount of waste oil we recycle.

PRODUCT AND PACKAGING IMPROVEMENTS

We're continually looking for ways to conserve resources and help our planet. One example is a recent change in how we ship our ice cream. When we began to use a steadier pallet to stack product in our Lakeland, FL dairy plant, we found that we no longer needed the cardboard slip sheets we used to protect the ice cream. That saves nearly one million square feet of cardboard each year!

We removed cardboard trays from our Publix 24-pack bottled water, saving more than 13 million trays—or 2.2 million pounds of cardboard—per year. Our bottles have been reconfigured to fill a “nested” pack, allowing us 16% more packs on each pallet. This means we move and store fewer pallets for the same amount of product.

Here are other examples of product and packaging improvements that help us be more sustainable:

Beverage stirrers: We removed plastic stirrers from our company breakrooms and cafeterias and in our retail cafes, replacing them with wooden stirrers. This saves more than 5,200 pounds of plastic annually.

Foam coffee cups: We removed foam coffee cups from our company breakrooms and cafeterias, replacing them with paper cups. This saves more than 61,700 pounds of foam annually.

Deli slider bags: We switched to a slider bag, which is lighter and made with stronger plastic—reducing our yearly use of plastic by more than 327,000 pounds.

Cutlery: We installed cutlery stations at each of our Deli counters, removing the need for plastic-wrapped cutlery sets. This eliminates the need for the outer wrap and also allows our customers to take only the cutlery they require. The removal of the overwrap and the new, lighter-weight cutlery saves an estimated 35,600 pounds of plastic per year.

Thermal paper receipts: We worked with our receipt paper supplier to reduce the size of the plastic core in the paper rolls. This improvement reduced the amount of plastic needed to hold our receipt paper by more than 8,000 pounds annually.

Bakery cold cup lids: We switched suppliers for Bakery Café cold cups and changed the lid material from polystyrene to a more recyclable polyethylene terephthalate (PET).

Bakery muffin cups: We reduced the amount of paper in our Bakery muffin cups by 23% by working with our supplier, saving 13,000 pounds of paper per year.

Italian wedding cake trays: We eliminated 7,900 pounds of corrugated cardboard annually by working with our supplier to reduce the size of the sidewalls on our Italian wedding cake trays.

Reusable wine bags: In 2015, we worked with our supplier and saved 28,000 pounds of plastic by reducing the amount of material in our reusable wine bags.

Reusable plastic bins: Rather than ship meat to our Deli plant in nonrecyclable cardboard containers, four of our suppliers now ship in reusable plastic bins. This saves about 204,000 pounds of cardboard each year.

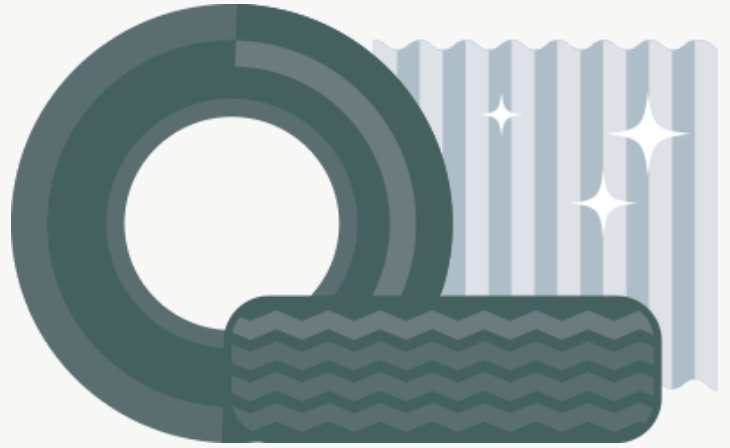
Single-scale label: We always look to improve—and in this case, less is more. We eliminated 35 million separate date, price, and product description labels by consolidating this information onto a single-scale label that acts as a security seal on the packaging, which reduces the chance of product spillage.

Returnable plastic totes: We reduced the amount of polystyrene foam and hard-to-recycle cardboard used to transport seafood products to our stores by switching to returnable plastic totes for our seafood shipments. In 2015, we eliminated more than 190,000 polystyrene foam containers with this new method.

Cotton mops: We worked with our cotton mop supplier to remove the plastic sleeves our mops are shipped in. Besides the cost savings, this change resulted in an annual reduction of 2,500 pounds of plastic.

CLOSING THE DISTANCE TO IMPROVE SAVINGS

Our teams examine every aspect of distribution in an effort to save fuel. By adjusting everything from how trailers are loaded, to which routes drivers take, to tractor design improvements, and a disciplined tractor trade in cycle, we've improved the fuel economy of our transportation fleet by 10% since 2012, saving more than 3 million gallons of fuel.





PRODUCE

GROWING OUR SUSTAINABILITY EFFORTS

We work with growers who incorporate sustainable practices into their business models. Our goal is to provide fresh produce at the quality and price that our customers expect. While we may not always be directly involved in our growers' specific agricultural efforts, we are glad to share some of their practices.



B&W QUALITY GROWERS - LAND PRESERVATION

B&W Quality Growers, a seasonal watercress farm, believes in preserving the viability of the land. The farm's soil lies fallow for at least six months out of the year and has recharged naturally for over a century.

PERO - WATER CONSERVATION

Pero Family Farms integrates sustainable growing practices into their bell pepper business via irrigation. They use a drip irrigation system that allows them to increase efficiency and reduce water use by up to 80 percent.

LAKESIDE - WATER CONSERVATION AND RECYCLING

When growing their beefsteak tomatoes, Lakeside Produce always keeps sustainability in mind. On average, they recycle over 500,000 pounds of cardboard and 60 million liters of water per year.

ROCK GARDEN - REPURPOSING LAND AND COMMUNITY OUTREACH

Rock Garden South grows fresh herbs in an unexpected place—an abandoned railroad spur. Growing organic herbs on reclaimed land allows the Miami urban farm to cultivate fresh produce while educating the public about sustainable agriculture through community outreach.

CLEAR SPRINGS FARMS - RESOURCE PRESERVATION AND RECYCLING

For Clear Springs Farms, producing berries is a breeze. They use windmills and reservoirs on their blueberry farm to reduce water use and to filter water naturally. Overhead irrigation is left for extreme freeze events only.

DRISCOLL'S - WATER CONSERVATION AND INDUSTRY OUTREACH

One way to maintain sustainability? Education. Driscoll's uses irrigation systems and technology that reduce water use during berry production. They educate others about these practices in an effort to transform the future of water conservation.

GROWERS EXPRESS - ENERGY AND WATER CONSERVATION

Growers Express is proud to support sustainable agriculture while producing leeks and green onions. The company's growers are able to conserve water and energy while still maximizing system efficiency.

VEGPRO - LAND AND WATER PRESERVATION

Vegpro growers sustainably cultivate crops used in salads by testing the soil annually to minimize pollutants, and by carefully managing nutrients to protect water quality.

BBI PRODUCE, INC. - RECYCLING, LAND AND WATER CONSERVATION

BBI Produce grows fresh, juicy, and sustainable Florida strawberries. They have made efforts on their farms to recycle plastic containers, reduce water, and plant cover crops that return nutrients to the soil.

ALDERMAN FARMS - HONEYBEE CONSERVATION

As an organic vegetable grower, Alderman Farms does its best to ensure no honeybees are harmed. Its beehives are inspected monthly for disease and parasites, and are not used for open field pollination.

FAMILY TREE FARMS - WATER CONSERVATION

The right irrigation means less environmental irritation. Family Tree Farms uses irrigation systems to monitor tree watering for more precise delivery with less waste.

SCULLY PACKING COMPANY - WATER CONSERVATION

Scully Packing Company, a pear supplier, focuses on conserving water, but the company does it by using moisture content sensors in their soil to avoid unnecessary irrigations.

GRIMMWAY FARMS - CO2 EMISSION REDUCTION AND ENERGY CONSERVATION

Grimmway Farms has spent 9 years investing in cleaner engines and solar arrays to reduce air emissions by 440 tons and energy consumption by 7 million kWh a year.

HMC FARMS - SOLAR ENERGY

HMC Farms uses solar panels to power its cold storage and water pumps to offset the total yearly electricity usage of almost 1,400 homes—totaling 3 megawatts of production.

D'ARRIGO BROS. CO. OF CALIFORNIA - CO2 EMISSION REDUCTION

By relocating facilities, D'Arrigo Bros. Co. of California created shorter shipping routes for its broccoli supply, and reduced its CO2 emissions by 593 metric tons. This is equivalent to removing 123 cars from the road.

VILLAGE FARMS - CO2 EMISSION REDUCTION

Village Farms, a Publix tomato supplier, let nature take the lead in company conservation efforts. They recycle CO2 emissions back into their greenhouse, where fresh tomatoes naturally convert it into oxygen.

CHIQUITA - PLASTIC REDUCTION

There are plenty of uses and reuses for plastic bags and Chiquita, a Publix banana supplier, takes advantage of that. They reuse over 6,700 tons of plastic bags and twine per year to make buckets, pipes, and paving stones with the recycled material.

HELPING EARTH. HELPING PEOPLE

If you've known Publix for any length of time, we hope you've learned that giving is at the heart of who we are. We believe in doing good together for our communities.



That's why we're proud to share that we've given over \$2 billion in food to Feeding America® member food banks and other nonprofits over the last eleven years. That comes to more than 670 million pounds of food and over 558 million meals for people in need in our

communities. We've also given an additional 40 million pounds of fresh produce since April of 2020. And we're not stopping there: We've pledged to give another \$2 billion in food by 2030.

But the reality is that this is just one example of a commitment we've held. Our founder—Mr. George—taught us the value of helping those in need. We learned from the best, and ninety years later, we still follow in his footsteps. Our determination to give back has never wavered.

According to Feeding America, 1 in 8 people in the US don't have enough food to eat—and in the Southeast, that's more than 9 million people. The food we've donated as part of this program, which includes dairy, deli, meat, produce, and baked goods, goes to more than 100 Feeding America member food banks and other nonprofits. The food is good to eat but unsalable and provides individuals and families facing hunger a way to bring more meals to the table.

So next time you swing by Publix, know that we're not just a grocery store. We're working hard every day to do good together.

MAKING IT SIMPLE TO SHOP LOCAL



As part of our sustainability promise, we are committed not only to protecting the environment, but also the people and local businesses who help our communities thrive. Items with a */oca/* label on them have been grown, harvested, or manufactured right in the state in which they are sold, giving our customers a chance to support their local economy while helping to reduce the carbon footprint incurred from transportation of products.

To see what local means to Publix, and to learn more, visit the [Publix Local Products page on our corporate site](#).



FLORAL

REUSING AND RECYCLING FLORAL BUCKETS



We often donate or recycle our stores' floral buckets, and we've been able to save on disposal fees and landfill space.



BAKERY

MORE HOPE, LESS WASTE



Last year, our stores donated nearly 17 million pounds of Bakery products to local organizations to help feed those in need.

Learn more about food donations throughout our stores.

TURNING FOOD INTO FEED

When most people think of Publix, they think of our stores. But Publix is also a manufacturer, producing top-quality products that our stores are proud to sell and our customers love to buy.

In 2021, we diverted 28,000 tons of food waste by-products from our manufacturing plants—including whey from yogurt and cottage cheese from our Dairy plant—sent to farmers to feed their livestock, and scraps from Bakery production which is processed into animal feed.



LESS GLUE. GREATER SAVINGS



A portion of our company's glue usage comes from the construction of our Bakery pie carrier cartons and cases. In 2014, of the 22,000 total pounds of glue usage, 7,350 was just in carrier cartons. In 2015, we reduced usage on the carrier cartons by 2,200 pounds for a 30% reduction. In 2017, we installed a new glue machine for reduced usage of glue on the pie case boxes. This improvement reduced glue usage by another 2,800 pounds for a 40% annually reduction.

BULK DELIVERIES, LESS TO LANDFILL



Operating our bakery plant requires a lot of flour—and in the past, we purchased this flour in fifty-pound bags. In 2015, we installed a wheat silo and began to buy the flour in bulk. This allowed us to save 13,000 pounds of paper bags that would have otherwise gone into landfills, because they were not recyclable.



CHECKOUT

THE GOOD KIND OF PAPER CUT



Publix now offers customers the choice to receive e-receipts rather than traditional paper receipts. This helps reduce waste, cuts down transaction time, and allows customers to keep all of their receipts in one convenient place. Customers can do their part to help the environment by opting in to the service on the Publix app or at publix.com/myaccount, then entering their phone number at checkout. Receipts will then be sent directly to their email or stored in their account, rather than getting lost at the bottom of their pocket, or eventually, a landfill.

Terms & conditions apply. If you don't have a Club Publix account, go to publix.com/clubpublix to sign up. After creating an account, head to My Account and click My E-Receipts. Follow the prompts and you'll be good to go.

OUR GREEN COMMITMENT



When it comes to sustainability, we take a holistic approach that includes keeping products fresh and safe while reducing waste and recycling whenever possible, investing in our associates, and growing the company. It's this dedication that has led our stores to be recognized for their conservation efforts, management practices, and much more.

Our Awards: In case you missed it, you can discover what **Sustainability Awards & Recognition** we've gathered for our efforts.

WORKING TOGETHER TO REDUCE PLASTIC BAG USE

Through continued associate training on proper bagging techniques and with the help of our customers' use of reusable bags, we've saved over 8 billion plastic bags since 2007. And we seek to save even more by placing friendly reminders for customers to bring reusable bags all around our stores.



MAKING TOMORROW EVEN MORE SUSTAINABLE

Our impact on the planet is always on our minds, and we strive to develop new ways to operate in a caring and careful manner. While we've made great progress, we know there's always room for improvement. By constantly seeking new information and innovations, and collaborating with partners, we will continue to be a leader in sustainability.

