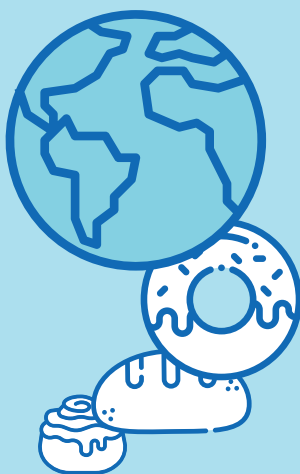


How are bakery manufacturers becoming more sustainable?

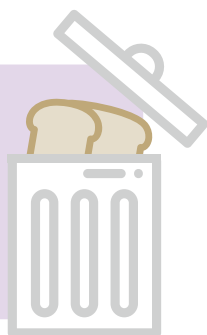


LONGER SHELF LIVES

Bakery items that last longer help reduce food waste.

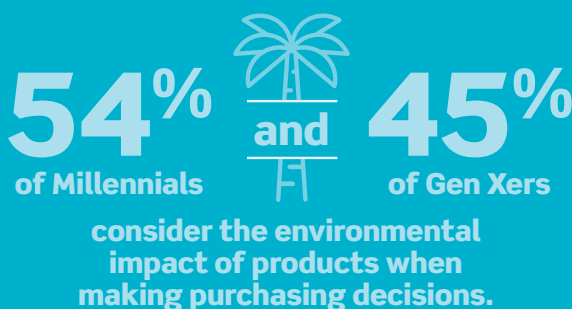
Each year, **approximately 40%** of food is wasted in the U.S., with bread being one of the most discarded items.

Source: NRDC Research



RESPONSIBLE SOURCING

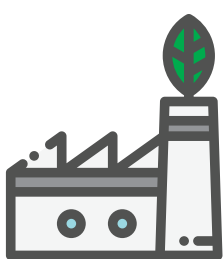
Manufacturers are increasingly seeking **RSPO-certified palm oil suppliers** to meet growing consumer demands.



Source: Natural Marketing Institute

OPERATIONAL SUSTAINABILITY

Manufacturers are working to reduce the footprint of their bakery operations.



Nearly **70%** of U.S. consumers expressed a desire for more transparency from companies about their sustainability practices.

Source: The Hartman Group