



September 1, 2019

To: Our Valued Customers

Fr: ARYZTA North America

**Re: Cage-Free Egg Commitment & Progress Update**

As a business focused on sustainability, social responsibility and, of course, providing delicious foods for our customers, ARYZTA has a long-term focus on the sustainability of raw materials used in our supply chain. This includes animal welfare and the sourcing of eggs when called for in our recipes. As we begin a new fiscal year, we wanted to update our progress on our implementation of cage-free eggs.

In 2010, we began the journey to cage-free eggs by purchasing one million such eggs annually. In 2013, the company transitioned to eggs produced under the United Egg Producers (UEP) certification process, which requires improved living conditions and additional cage space for laying hens. In 2015, we undertook a further study of the updated and relevant science and data around animal welfare issues for laying hen housing. Based on the information gathered, as well as understanding our customers' long term goals, our Leadership team approved our next steps in a sustainable approach to egg sourcing.

In 2016, we undertook and announced our plans. Beginning with our La Brea Bakery Brand, we transitioned branded food items to 100% cage-free eggs in 2016; our La Brea Bakery cafes will complete the transition to 100% in September 2019; Our Oakrun Farm Bakery brand in Canada has been in the process of implementing cage-free for branded food with completion this year and will transition all foodservice and retail recipes by 2023; and our Otis Spunkmeyer brand will transition all foodservice and retail recipes by 2023.

Our Procurement team continues to partner with our egg suppliers to ensure that we can meet our timelines for implementation and provide responsible living conditions for laying hens. The move to cage-free eggs has also been fueled by growing consumer awareness in the industry, and many retailers are making their own pledges to transition to cage-free eggs.

At ARYZTA, we are committed to improving approaches to animal welfare. We also care about providing delicious food made with simple and real ingredients, and we strive to make customers happy one bite at a time!

