Metz CULINARY MANAGEMENT ENVIRONMENTAL SERVICES 2026 POSITION STATEMENT

SUSTAINABILITY

Metz Culinary Management pledges to do our part to be environmental stewards of our resources. We are committed to working closely with our client partners and vendors when executing initiatives to become more environmentally friendly at work and home.

POSITION WITH VEGETABLE OIL FUEL

SYSTEMS & BIODIESEL FUELS

We have partnered with local companies that remove used frying oils from participating units. This oil is used in engines with an auxiliary fuel system to operate on straight vegetable oil, an alternative to diesel fuel. The fuel can then be used in any diesel engine, lowering the EPA registered carbon monoxide emissions, soot, particulate matter, sulfur dioxide, and carcinogenic hydrocarbons.

POSITION ON RECYCLING

Metz Culinary Management has implemented recycling programs (including cardboard, plastics & paper) at units that can participate. The use of recycled napkins and biodegradable trash bags are available to all Metz Culinary Management accounts. We will continue to look for new products and resources that can be recycled.

Recycling food waste or composting is a familiar process to many and is instituted at our accounts that have the desire and the facilities to accommodate. Composting is the decomposition of organic items, such as food and waste. Waste products that can be used include coffee grounds, waste from food preparation, or plate waste. When properly disposed of, this waste turns into new soil or humus that can be used in many different ways. The benefits of composting are many, significantly reducing the need for fertilizers and pesticides and giving back to the soil nutrients needed for growth.

POSITION ON RBST

We purchase rBST (recombinant bovine somatotropin hormone) free milk where it is available in our marketplace. We will continue to work with other suppliers to ensure we use and offer the best available products.

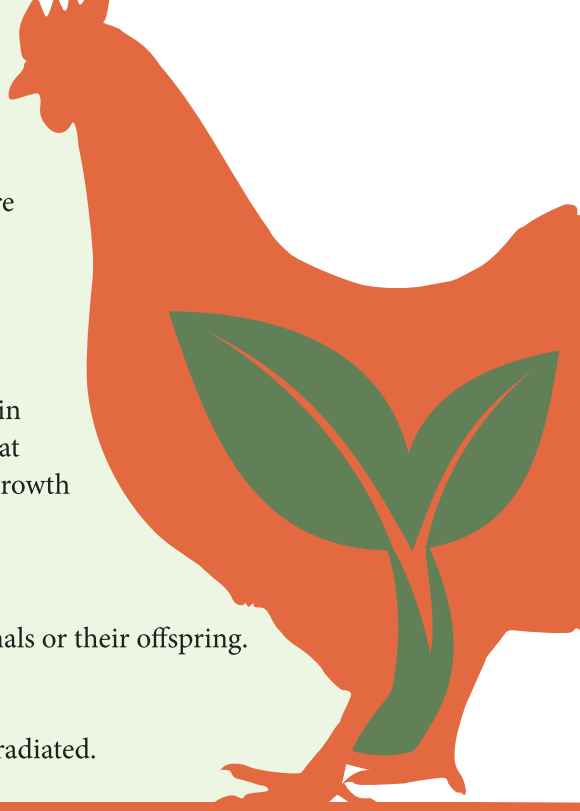
rBST is a genetically engineered copy of a naturally occurring hormone that boosts the amount of milk the cows will produce, shown by various testing. The FDA hasreported no significant difference between rBST-treated and untreated cows milk. However, to err on the side of safety, Metz Culinary Management will make every effort to support only those local dairies that do not use rBST with their cows.

POSITION ON ANTIBIOTICS/HORMONES

GIVEN TO ANIMALS

Metz Culinary Management has committed to purchasing animal products that are No Antibiotic Ever (NAE), Anti-Biotic Free (ABF), and hormone-free. In 2016, Metz Culinary Management partnered with suppliers who raise animals with an all-vegetable or grass-fed diet and have been raised with No Antibiotics Ever.

Most of the antibiotics used with animals are given for "nontherapeutic" reasons. It is believed that the animals will grow faster and healthier even though they live in crowded and often unsanitary conditions. Metz Culinary Management believes that antibiotics should be used when needed for the animal's welfare but not used for growth enhancement.



POSITION ON ANIMAL CLONING

Metz Culinary Management will not purchase products derived from cloned animals or their offspring.

POSITION ON IRRADIATED FOOD

Metz Culinary Management will not purchase or serve products that have been irradiated.

POSITION ON ORGANIC PRODUCTS

Currently, Metz Culinary Management uses organic products where client interest and consumer demand can support the additional associated costs. We are happy to continue working with our clients interested in offering organic products and a fuller program. We are aware of the increased cost associated with purchasing and serving organic products, so we are constantly seeking cost-effective items for our clients. Food items that are labeled organic must meet the following guidelines:

- **100% ORGANIC**
  The product must contain 100% organic ingredients.
- **ORGANIC**
  At least 95% of ingredients are organically produced.
- **MADE WITH ORGANIC INGREDIENTS**
  At least 70% of ingredients are organic & the remaining 30% must come from the USDA's approved list.

POSITION WITH CAGE-FREE EGGS

Metz Culinary Management is committed to sourcing 100% cage-free eggs (inclusive of shell, liquid, and ingredient eggs) by the end of 2027. Currently, 50% of our purchased eggs are cage-free. Due to the impact of the avian flu the supply chain over the past couple of years, Metz has not been able to reach over initial goal of 100% cage-free by the end of 2025.
Timeline: 100% by end of 2027.

PURCHASE & USE OF CHEMICALS

Metz Culinary Management and our vendors work together in selecting quality, environmentally preferable chemicals. The chosen products have minimal impact on the environment but still offer high-quality performance. We purchase and use products and services that minimize water and energy use through new packaging and dispensing methods.

POSITION WITH PORK SUPPLIERS

Metz Culinary Management is working with our pork suppliers to eliminate gestation crates by end of 2027. We have notified our suppliers that we require total elimination of gestational crates by this time frame and have encouraged them to continue researching more humane farrowing environments. Metz Culinary Management has already partnered with suppliers who raise their animals without growth hormones and antibiotics and provide crate-free/free to roam environments. As of 2025, 60% of our pork purchases were gestational crate-free.

Timeline: 75% by end of 2026 | 100% by end of 2027

POSITION WITH BROILER CHICKENS

Metz Culinary Management is working with suppliers to take the following actions for 100% of our chicken supply by 2030 or sooner if possible:

- Meet the Global Animal Partnership (GAP) maximum stocking density standard < 6 pounds per square foot.
- Provide chickens with enriched environments, including natural light, litter, hay bales, and perches that meet GAP standards.
- Use GAP-approved genetic strains for slower-growing chickens.
- Humanely render chickens unconscious before shackling using Controlled or Low Atmospheric Stunning.
- Demonstrate compliance with the above standards through a third-party auditing system. Metz is currently working with and sourcing from suppliers who adhere to these specifications.

Metz CULINARY MANAGEMENT ENVIRONMENTAL SERVICES

Better Chicken Commitment Attributes	2025	2026	2027	2028	2029
Litter Requirements	35%	40%	55%	75%	100%
Lighting Requirements	25%	30%	40%	80%	100%
Environmental Enrichments	30%	35%	40%	80%	100%
Stocking Density	30%	35%	40%	60%	75%
Controlled Atmospheric Stunning Processing	15%	20%	30%	50%	75%
Third Party Auditing	15%	20%	25%	50%	75%
Breeds Approved by BCC	<10%	<10%	20%	40%	70%

POSITION WITH TURKEY

Metz Culinary Management will continue to work with our suppliers to address animal welfare issues associated with genetic selection for fast growth and support vendors that use Controlled or Low Atmospheric Stunning.

POSITION WITH VEAL

In alignment with the Veal Association's 2007 resolution, Metz Culinary Management is committed to eliminating all veal from animals confined in crates.

POSITION WITH BEEF

Metz Culinary Management is currently working with suppliers to ensure the responsible use of hormones and feed additives and strive toward eliminating the use of recombinant bovine growth hormone (rBGH or rBST) in beef cattle. We are also working with our suppliers to address issues of pain relief for disbudding and castration procedures as well as purchasing at least 25% of our beef from farms that have been certified by Food Alliance, Global Animal Partnership, Animal Welfare Approved, and/or Humane Farm Animal Care's (HFAC) certified humane program. All four of these organizations implore high animal husbandry standards.

POSITION WITH SEAFOOD

Metz Culinary Management has adopted the Seafood Watch Program in conjunction with the Monterey Bay Aquarium. All fresh and frozen seafood purchases align with this program to ensure products come from sustainable fisheries.

PLANT BASED OFFERINGS

In 2025, Metz Culinary Management achieved its goal to serve 50% or more of its dining menu offering to be plant based.

Metz Glidepath for Plant-Based Meals

Year		Target
By December 2025, a 10% increase	→	Goal: 50% plant-based entrees on all menus
By December 2026, maintain 50%	→	Goal: 50% plant-based entrees on all menus

POSITION STATEMENT: THE 2030 PROTEIN TRANSITION

1. THE CORE OBJECTIVE

Metz Culinary Management commits to a 10% reduction in total animal protein procurement by weight by the year 2030, using 2025 as our baseline year. This transition is not a move toward elimination, but toward "rebalancing"—shifting our spend to favor plant-based proteins, whole grains, and legumes while prioritizing "higher-quality, lower-impact" animal products.

2. STRATEGIC RATIONALE

Driver	Objective
Environmental	To achieve our **Net Zero** targets. Animal agriculture accounts for approximately **15%–20%** of global GHG emissions. Reducing beef and lamb specifically provides the highest "carbon ROI" per dollar spent.
Financial	To mitigate **supply chain volatility**. As seen in the 2025 HPAI (Bird Flu) crisis and record cattle lows, animal proteins are increasingly susceptible to price shocks. Plant proteins offer 60%–70% less waste and longer shelf lives.
Health	To align with the **2025–2030 Dietary Guidelines for Americans**, which emphasize nutrient-dense plant proteins (beans, peas, lentils) to reduce risks of cardiovascular disease and type 2 diabetes.

POSITION WITH FAIR TRADE

Metz Culinary Management supplies, upon request, Fair-Trade certified products and encourages the purchase of such products. We will continue to educate and provide our interested clients with additional Fair Trade product information.

THE FAIR TRADE PRINCIPLES ARE:

FAIR PRICE

Democratically organized farm groups get a guaranteed minimum floor price and an additional premium for certified organic products. Farmer organizations are eligible for pre-harvest credit.

FAIR LABOR CONDITIONS

Workers on Fair Trade farms have freedom of association, safe conditions, and a living wage. Child labor is prohibited.

DIRECT TRADE

Importers purchase directly from Fair Trade groups empowering the farmers to compete in the world marketplace.

DEMOCRATIC AND TRANSPARENT ORGANIZATIONS

Fair Trade farmers and workers decide how to invest Fair Trade revenues.

COMMUNITY DEVELOPMENT

The Fair Trade farmers and workers invest the Fair Trade premiums into programs that improve their lives and the lives of their children.

ENVIRONMENTAL SUSTAINABILITY

Environmentally sustainable farming methods are used that protect the health and preserve the ecosystems.

PARTNERSHIP WITH LOCAL GROWERS / LOCAL SOURCING AND INCLUSION

To reinforce our commitment to supporting local business, Metz Culinary Management has formed partnerships with state agencies to showcase and promote products that have been grown in the state, processed in the state, and/or manufactured in the state. We are demonstrating economically sound and socially responsible actions by promoting state products. Currently, we are closely associated with such organizations in many of the states we operate in and will continue to investigate other organizations as we grow as a company.

Metz Culinary Management continues to explore ways to source products from local suppliers. By procuring products from local suppliers, we can reduce the carbon footprint of our supply chain and support the local businesses and communities-that we serve.

Metz
CULINARY MANAGEMENT
ENVIRONMENTAL SERVICES

REFERENCES:

www.ecolab.com
www.johnsondiversey.com
www.centerfoodsafety.org
www.fossilfreefuel.com
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