



**SUSTAINABILITY
GOALS AND
PROGRESS
REPORT**

20

25

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Thank You!

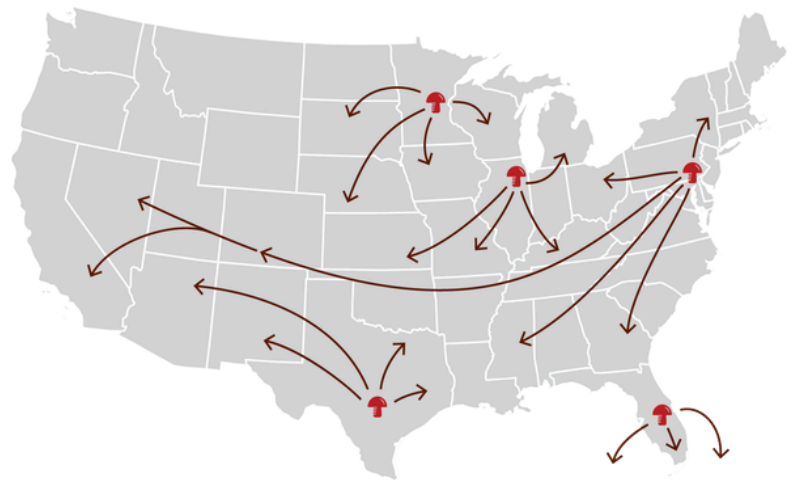


A MESSAGE FROM THE BASCIANI FAMILY



As a family-owned and operated business, we at Basciani Foods are committed to preserving the legacy that has been cultivated over five generations. As a part of the global food network for more than 100 years, we prioritize freshness, quality, and food safety for our customers, and we feel firsthand the effects that the changing world is having on our nation's crops. We recognize that sustainability principles are intrinsically linked to the long-term success and resilience of our business operations.

We are proud to present this inaugural report, which outlines the sustainability initiatives that we are diligently pursuing, and highlights our progress since the establishment of these goals in 2023. We invite you to accompany us on this journey as we continue striving to make a meaningful and lasting impact within the mushroom industry.



SUSTAINABILITY OF OUR MUSHROOMS

M.  D.

BASCIANI

& SONS



Our farming entity, M.D. Basciani & Sons, located in Pennsylvania and named for second generation farmer Mario D. Basciani, includes over 100 mushroom growing rooms providing over 1 million square feet of growing space.

Vertically stacked growing beds allow for consolidation of this growing space into highly efficient rooms, requiring a fraction of the land compared to field crops to produce an equivalent volume of food. The utilization of inputs including electricity, natural gas, and water is also highly efficient due to the concentrated indoor vertical farming method.

This form of indoor farming creates a controlled environment that is managed for consistency, regardless of the weather outside, meaning mushrooms are a year-round crop.



Sustainability
Standard™



In 2023, all eight of our farms and the facility headquarters in Pennsylvania achieved Gold Level certification for the IPM Institute Sustainability Standard Audit. In 2024, our Florida facility also achieved Gold Level certification, and our other facilities are on track to be audited by the end of 2025.

SUSTAINABILITY GOALS

These goals were established in 2023 based on the SMART framework and are reviewed on an annual basis for tracking progress.



Goal # 1 — Reduce the Plastic Packaging of our Products

To eliminate an additional 50,000 pounds of plastic packaging annually from 2023 to 2026. We have introduced new packaging automation technologies for a bagged product that contains 94.7% less plastic than our previous tubs, and we have trained employees on best practices. Our goal is to switch current customers out of the tubs and into either the bagged product or plastic-free cardboard boxes, which already make up a majority of our orders.



Goal # 2 — Improve our Carbon Footprint

To improve the overall Scope 1 and 2 emissions efficiency for the organization by 10% by the end of 2026, compared to the 2023 baseline. Energy efficiency improvements include lighting and equipment updates, variable frequency drives on all HVAC systems, and “peak shaving” our usage through scheduled down time.



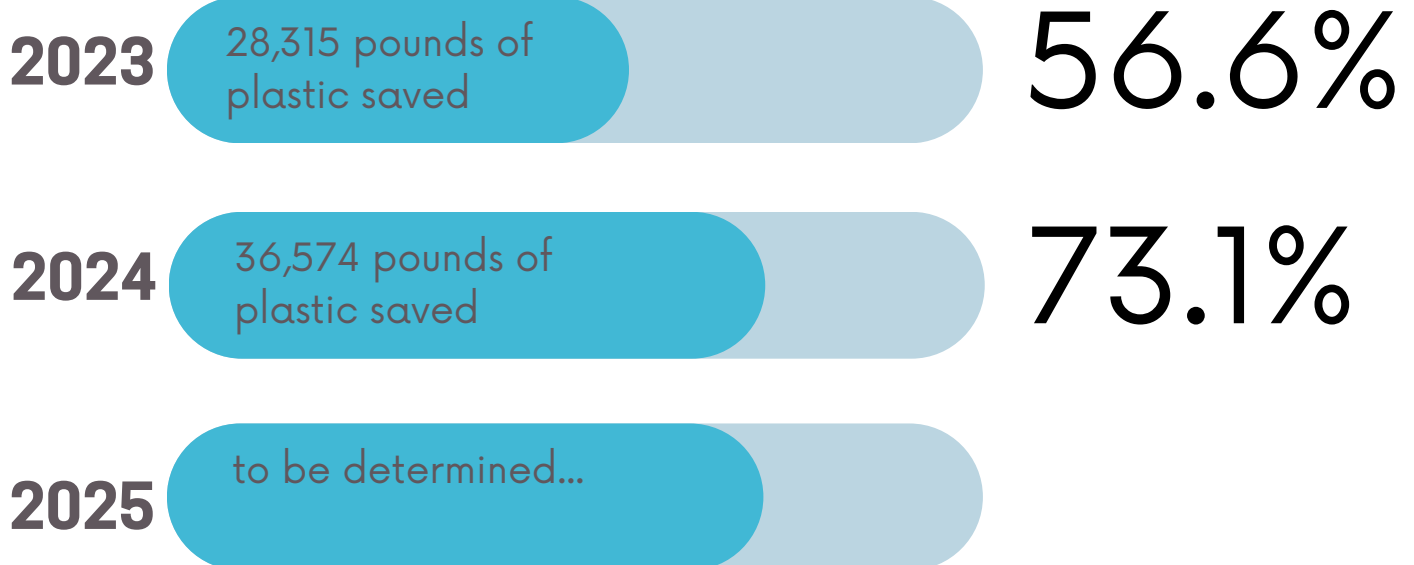
Goal # 3 — Lower our Freshwater Consumption

To reduce freshwater usage across the organization by 10% by the end of 2026, compared to the 2023 baseline. Starting with consistent water usage monitoring, usage reduction initiatives include installing low-flow fixtures and educating staff on the importance of water conservation and water-saving habits.

GOAL 1 - REDUCE THE PLASTIC PACKAGING OF OUR PRODUCTS



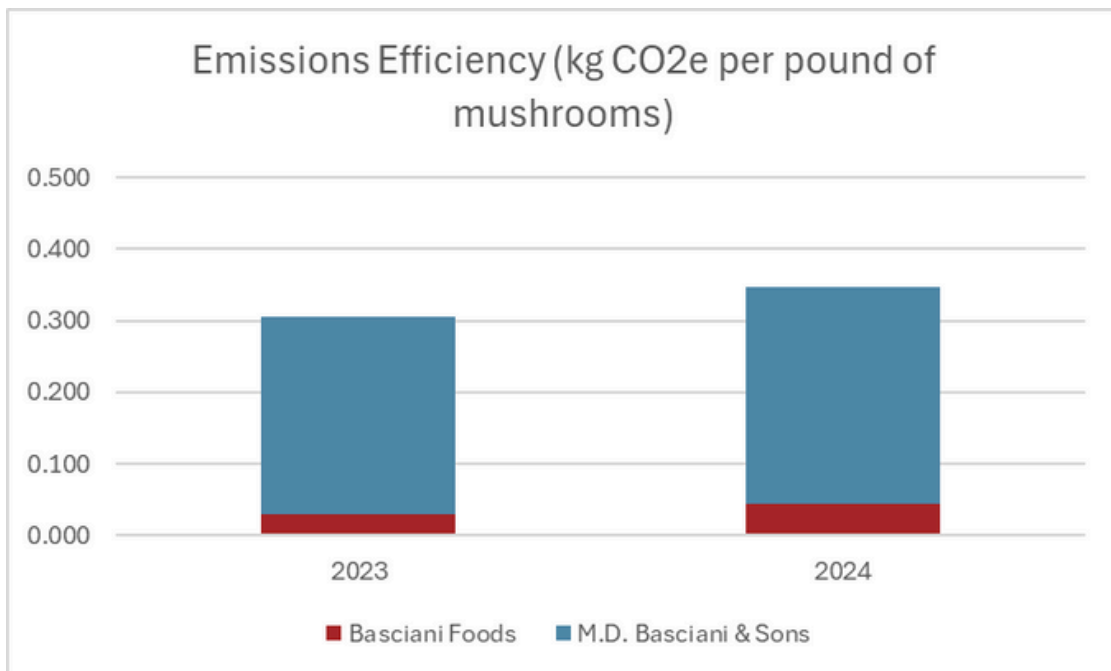
- We are focusing on our most plastic intensive packaging and preferencing a solution that prioritizes sustainability.
 - **Alternatives to plastic packaging and reductions in total plastic usage** reduce the potential for pollution to end up in our natural environment.
 - Our **plastic free cardboard packaging** is made from renewable and recyclable sources.
 - Our bagged product contains **94.7% less plastic** than in the tubs that were previously used.
- In 2018, we had orders for over 1.2 million tubs. By 2022 we had transitioned over 1 million of those orders to either the plastic free cardboard boxes or the bagged product. This was an 80% reduction in our volume of plastic by weight in only four years.
 - Eliminating the remaining portion of product sold in tubs is a larger hurdle, as the number of customers using them gets smaller, since these customers are often committed to the tubs for their own needs.



GOAL 2 - IMPROVE OUR CARBON FOOTPRINT



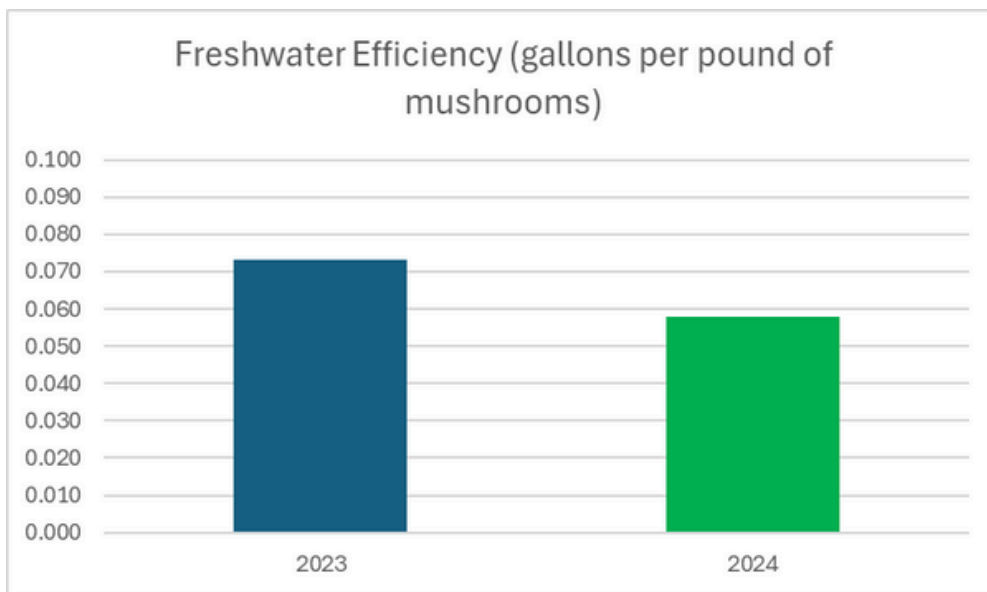
- **Agriculture makes up approximately 10% of US emissions and all food-related emissions make up 26% globally.**
 - Focusing on emissions reductions efforts at the farm and distribution level is essential for widespread and impactful change.
- **Scope 1 and 2 greenhouse gas emissions** footprints are calculated annually and include stationary combustion, mobile combustion, fugitive emissions, and purchased electricity.
 - Though **our organization is growing**, we are working to continually implement efficiency strategies to counteract the natural increase in emissions that comes with growth.



GOAL 3 - LOWER OUR FRESHWATER CONSUMPTION



- Lowering water consumption is especially relevant within **U.S. agriculture**, as it accounts for approximately **70% of freshwater withdrawals**.
 - Mushrooms are inherently a highly water efficient crop, however additional organizational level practices can further improve our water footprint.
- **Water usage is tracked, and efficiency is calculated annually** for both the farms and facilities, which allows for year over year comparisons.
 - **Recycled water is heavily relied upon in the mushroom industry**, however freshwater is also utilized.
 - Though our organization is growing, we are working to continue to implement efficiency strategies to counteract the natural increase in water usage that comes with growth.



A 20% efficiency improvement from 2023 to 2024!

SDG ALIGNMENT



In 2023, we embarked on our sustainability journey with the goal of achieving certification of the Sustainability Standard for all of our products. We conducted a comprehensive analysis of our operations, benchmarked our greenhouse gas emissions, and began efforts to establish a baseline for our water footprint.

From these analyses, we then developed our sustainability goals in alignment with the globally recognized Sustainable Development Goals (SDGs). Companywide initiatives have been put into place, each further broken down into actionable steps for implementation.

This dynamic process has been guided by the sustainable business practices that build the foundation of our long-term strategy and overarching mission to continue to deliver premium-quality mushrooms to our customers for years to come.

THANK YOU!

We want to thank you, our customers and community, for the continued support in our efforts to reach these goals!

Please check back next year as we continue to share our progress.

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