



Sustainability at Dunkin' Donuts

When it comes to impact on the environment, Dunkin' Donuts recognizes that what the company does today will matter tomorrow. Guided by its Serving Responsibly commitment, the brand actively works to make business decisions that serve the interests of its guests, franchisees, communities and the planet today and for years to come by reducing packaging, improving the efficiency of its restaurants, and sourcing ingredients more sustainably.

- Dunkin' Brands has been a member of Ceres, a nonprofit organization that mobilizes investors, companies and public interest groups to expand the adoption of sustainable business practices, since 2010.
- Dunkin' Brands works with organizations like the Rainforest Alliance to help ensure sustainable sourcing throughout its global supply chain – especially when it comes to its most important commodities, like coffee – and having a positive impact on farming communities worldwide. Rainforest Alliance encompasses the economic, social and environmental aspects of sustainability to help both smaller and larger farmers achieve an increase in profitability and productivity.
- Since 2010, Dunkin' Brands has granted more than \$260,000 to the Rainforest Alliance to fund projects on coffee and tea farms in Colombia, Guatemala, Ethiopia and India. With these funds, the Rainforest Alliance has provided technical assistance and training programs to coffee and tea farmers seeking to improve the sustainability and productivity of their farms. The grants have also helped certify more than 4,000 coffee farms, which now abide by comprehensive economic, social and environmental criteria, and provide training for farmers in responding to climate change.
- By the end of 2016, all Dunkin' Donuts espresso beverages served in the U.S. and select international markets will be made with 100% Rainforest Alliance Certified espresso beans.
- In the U.S. and select international markets, Dunkin' Donuts serves 30% Rainforest Alliance Certified Dark Roast Coffee, and 30% Rainforest Alliance Certified Iced Green Tea is available in select U.S. markets. In 2015, Dunkin' Donuts offered 30% Rainforest Alliance Certified Colombian Packaged Coffee, the brand's first-ever single-origin packaged coffee, for a limited time. Internationally, Baskin-Robbins launched 50% Rainforest Alliance Certified Lemon Black Tea Sorbet and 50% Raspberry Black Tea Sorbet as limited time offers in 2014.
- Over the past few years, the company has reduced the amount of waste generated by the items guests use the most. For example, the napkins in U.S. Baskin-Robbins and Dunkin' Donuts restaurants are made with 100% recycled content and are recyclable, biodegradable and compostable. Baskin-Robbins paper bags are also recyclable, biodegradable and compostable, as are waffle cone paper wrappers. In 2014, the company transitioned U.S. Dunkin' Donuts bagel bags to 100% recycled paper and the Baskin-Robbins pink spoon to a recyclable spoon made of #5 polypropylene plastic.
- In September 2014, Dunkin' Brands created guidelines for sourcing its palm oil which include targets for progress, and the company posts progress reports to its website. As of December 2015, Dunkin' Brands has mapped 100% of its U.S. and international palm oil supply chains, and 88% of the palm oil it sources for its U.S. operations is traceable to the mill. The remaining 12% will be traceable to the mill in 2016. Dunkin' Brands is also working with its suppliers to make progress against its goal to



source palm oil that is 100% traceable to the plantation, RSPO certified and compliant with its policy by the end of 2016.

- To further the company's commitment to stopping deforestation, Dunkin' Brands will issue a global sustainable paper and pulp policy for Dunkin' Donuts and Baskin-Robbins by the end of 2016.
- In 2012, Dunkin' Donuts created a reusable mug program for hot and iced beverages. The program, available at participating restaurants in the U.S., encourages guests to bring their own mug to receive a discount toward the purchase of a beverage.
- Dunkin' Donuts launched DD Green Achievement in December 2014. With DD Green Achievement, franchisees can opt to work with their construction manager and architect to build a more sustainable restaurant. Each of the program's five stages focuses on sustainable strategies for restaurants, including the mitigation of construction pollution; construction waste recycling; installation of LED light fixtures, energy efficient mechanical units and water-saving plumbing fixtures; supporting healthy environments with indoor air quality management systems and zero-VOC paints; and mandatory sustainable building operations training for crew members.
- Dunkin' Donuts will convert 100% of the eggs for Dunkin' Donuts' U.S. menu to cage-free by December 31, 2025. Ten percent of all eggs sourced for Dunkin' Donuts breakfast sandwiches in the U.S. will be cage-free by the end of 2016.
- Dunkin' Donuts will source only gestation crate-free pork in the U.S. by 2022.
- Dunkin' Donuts remains committed to finding a long-term recyclable alternative to its foam cup that meets guests' expectations and reduces environmental impacts.