

RESPONSIBLE SOURCING

FOOD PROGRESS HIGHLIGHTS

RESPONSIBLE SOURCING

FOOD SAFETY

FOOD QUALITY AND INNOVATION

GOAL

By the end of 2030, source 100% of our U.S. and Canadian beef, chicken and pork from suppliers that prohibit the routine use of medically important antibiotics.

Reducing antibiotic use

Through the ACSP, we have been able to meet and visit additional farms and facilities and are making headway toward increasing our visibility into the more complex and decentralized beef and pork supply chains. While measuring current antibiotic use and reductions remains a challenge in these supply chains, we believe this enhanced visibility and access upstream, along with our ongoing work with our direct suppliers, will help us develop new pathways toward our goal. For example, in beef, we saw a 40% reduction in antibiotic use from one direct supplier due to changes made at the finishing level to remove the use of tylosin, one of the most common medically important antibiotics used in fed cattle.

In the U.S., we have already achieved our goal to source 100% of our U.S. chicken from suppliers that prohibit the routine use of medically important antibiotics.

2023 CORPORATE RESPONSIBILITY REPORT

Driving continuous improvement through industry and academic engagement

As part of our responsible sourcing efforts, we actively engage in industry consortiums and alliances as well as support academic research to advance key areas of focus.

In 2023, a member of Wendy's Quality Assurance (QA) team joined a board at Purdue University to help with a research grant focused on the future of housing for egg laying hens and broiler chickens, which includes building visual models to better understand and simulate the way these birds perceive their environments to help identify ways to improve housing design for food safety, production and animal welfare. This multifaceted study is led by a member of Wendy's Animal Welfare Council and brings together avian biologists, animal welfare experts and members of the industry.

Advancing beef sustainability

In 2016, Wendy's joined the U.S. Roundtable for Sustainable Beef (USRSB), and has since played an active role in discussions about the sustainability of the U.S. beef industry and contributed to the initiative's U.S. Beef Sustainability Framework. In 2022, the USRSB announced a set of voluntary industry goals and sector-level targets designed to provide clear priorities for action, with a notable goal of working to achieve climate neutrality for the U.S. beef supply chain by 2040.

As a member of the Foodservice & Retail sector of the USRSB, Wendy's is expected to align to their sectorspecific targets:



Air and greenhouse gas (GHG) emissions

- Set Scope 1 and 2 GHG emissions reduction goals by 2023
- 1 Set Scope 3 GHG emissions reduction goals and report progress by 2030
- Establish a plan by 2030 to achieve climate neutrality for the beef value chain by 2040

Land resources

- Assess conversion risk in the U.S. supply chain, set science-based goals and implement a strategy to reduce land conversion by 2025
- Work with organizations to support U.S. farmers and ranchers in developing and implementing grazing management plans on 385 million acres by 2050

Water resources

- Assess the water risk and impacts of direct operations
- Assess the water risk and impacts of the beef supply chain by 2025
- O Implement plans, track and report progress on water stewardship across sourcing footprint by 2030
- Encourage adoption of the U.S. Beef Sustainability Framework water metrics in beef value chain by 2030

Employee safety and well-being

- Have employee workplace and food safety training in place by 2023
- Post and enforce a public code of conduct that includes employee health and safety policies and a process for tracking their own operations and their beef suppliers by 2023

Animal health and well-being

- Have a public animal care and well-being policy by 2023
- Implement concrete steps to drive adoption of U.S. Beef Industry Framework metrics and measure progress by 2025

Efficiency and yield

Assess food waste, set a reduction target by 2023 and report progress by 2025





