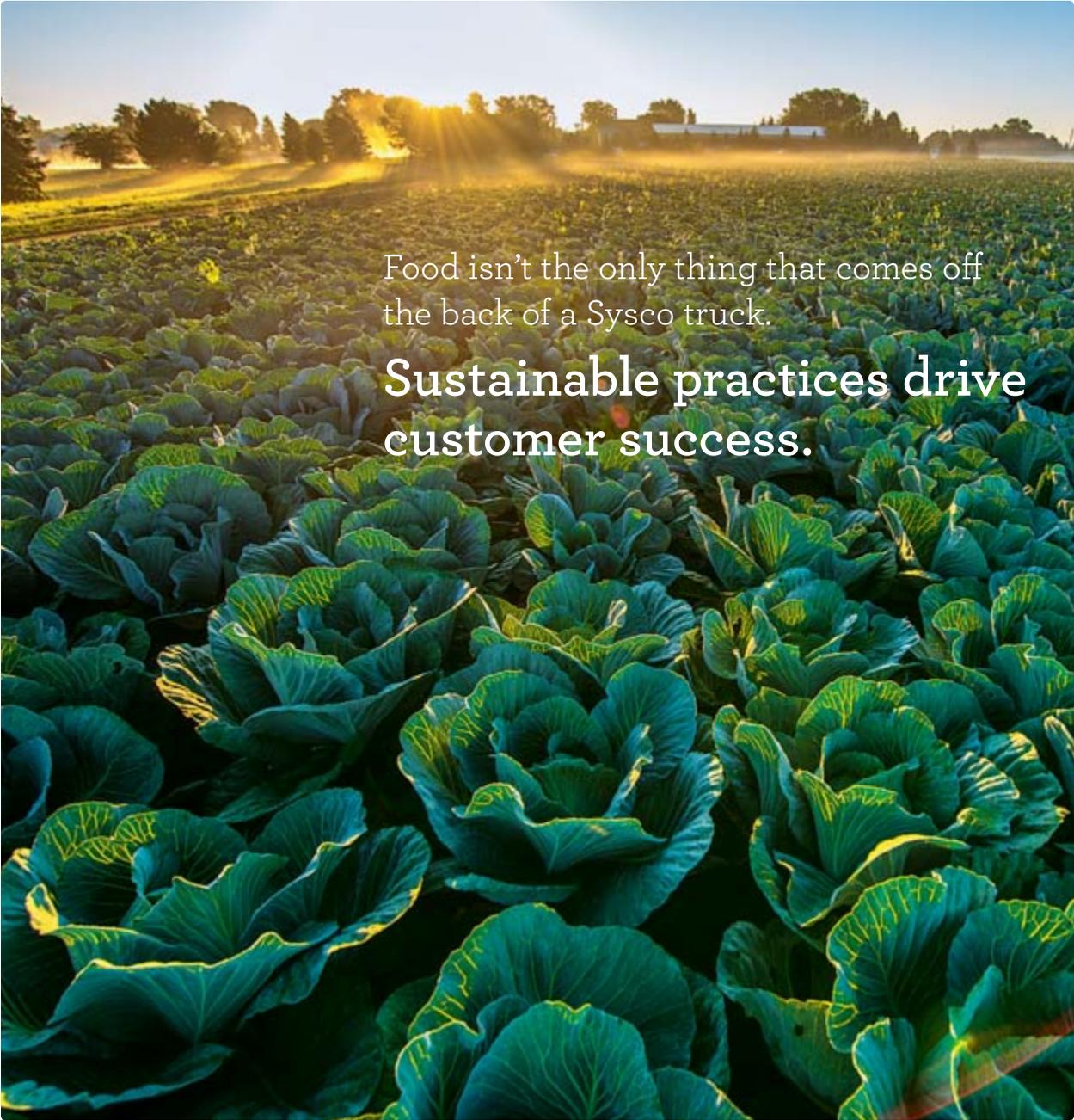




SUSTAINABILITY AT SYSCO

The background of the advertisement is a photograph of a vast agricultural field. The foreground and middle ground are filled with rows of large, green-leafed plants, likely cabbages, growing in neat rows. The lighting is soft and golden, suggesting a sunrise or sunset, with a hazy atmosphere and long shadows. In the distance, a line of trees and a white building are visible against the bright sky.

Food isn't the only thing that comes off
the back of a Sysco truck.

**Sustainable practices drive
customer success.**



Growing Power Farmer, Cat Neubauer

Our Eastern Wisconsin operating company has partnered with Growing Power since 2011, utilizing 34 acres of Sysco-owned land for a cooperative farm that provides local produce to restaurants and Milwaukee Public Schools. The seasonal fruits and vegetables grown on the land and harvested by Growing Power farmers like Cat, make their way to local customers on a Sysco truck – often delivered the very day they were picked. Sysco’s expansive network of local growers and artisans extends across North America meaning the fresh, local ingredients our customers want are never too far from our reach.



IPM Program

Sysco's Integrated Pest Management program works with participating farmers to protect environmentally sensitive growing areas and water sources. Our customers can breathe easier knowing the program encourages our suppliers to use pesticides and fertilizers prudently and to conserve water and energy use where possible.



200+

The number of Sysco-led and third-party animal welfare audits conducted in CY2012. ▼



Local? You bet.

All of our Broadline and FreshPoint locations have programs to source locally-produced items.



Customer Profile

Chef Randy Evans is co-owner of Haven, a Certified Green Restaurant in Houston, Texas. Haven turns out award-winning Modern Texas Cuisine made from the highest quality, local ingredients sourced exclusively from Texas farmers, ranchers, artisans and fishermen. Randy partners with Sysco to deliver the local ingredients he needs to create his seasonal menus.

Scan QR code above to watch the video.

GAP-Certified

Good things start with Good Agricultural Practices (GAP), a voluntary program administered by the U.S. Food and Drug Administration that aims to continually improve food safety, quality and traceability. Sysco requires all fresh, ready-to-eat produce items to be grown in the fields of GAP-certified farms. We work with small farms to help them obtain certification and in return we are able to expand our local produce offerings.



Sustainable Fishing

By FY2015 Sysco has committed to source 100% of our top 10 Sysco Brand wild-caught seafood species from fisheries that are Marine Stewardship Council (MSC) certified, under assessment by the MSC or involved in fishery improvement projects with the World Wildlife Fund.



Technology Drives Efficiency

Our skilled teams of warehouse associates select, pick and pack the products our customers want with care and precision. Whether it's in the aisles of our dry storage or deep in our freezers, state-of-the-art scanning technology helps associates maximize efficiency, while maintaining accuracy. We also utilize technology that determines the most efficient route for warehouse associates to follow in selecting each order, further conserving resources.

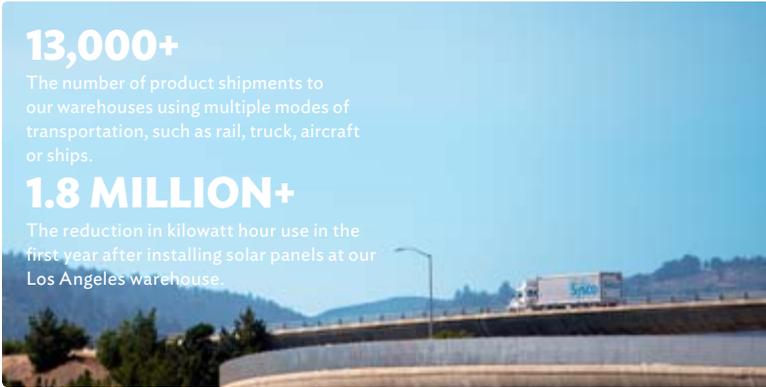


13,000+

The number of product shipments to our warehouses using multiple modes of transportation, such as rail, truck, aircraft or ships.

1.8 MILLION+

The reduction in kilowatt hour use in the first year after installing solar panels at our Los Angeles warehouse.



Alternative Fuels

Sysco is using the latest technology, including compressed natural gas- and liquefied natural gas-powered trucks with energy efficient trailers to deliver our products responsibly.

Hi-Tech Trucks

We employ multiple best practices to ensure our trucks are as efficient as possible, including utilizing alternative fuels, segmented temperature-controlled trailers, efficient routing and automatic engine shutoff.



Quality Assurance

Sysco warehouse associates are always on deck to receive and inspect inbound supplier deliveries to ensure proper temperature controls were maintained during transport.



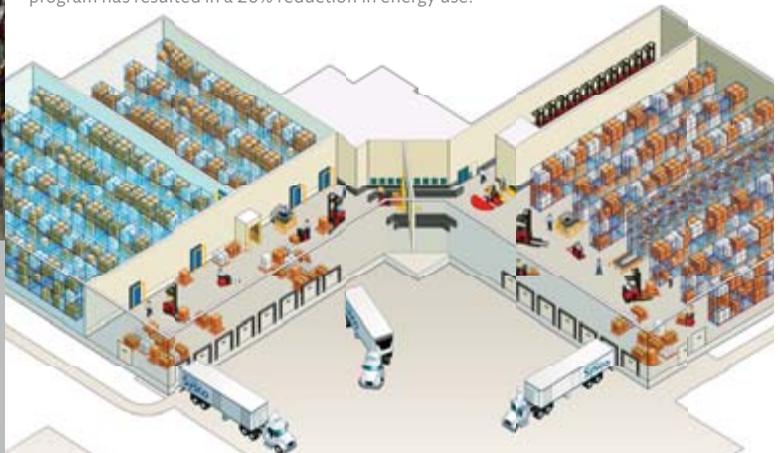
Fuel Cells

Fewer acid batteries are making their way to landfills due to our conversion to hydrogen fuel cell-powered equipment at seven of our operating companies.



Energy Use

Sysco is constantly expanding to meet the diverse needs of our customers. We are proud that despite growing our warehouse footprint by 23% since 2006, our energy management program has resulted in a 20% reduction in energy use.



Technology

Mini-load machines automate the storage and retrieval of low-volume products, allowing us to store more items in smaller spaces to reduce our footprint and improve efficiency.



Sysco supports
Share Our Strength's
No Kid Hungry® program

As North America's largest foodservice distributor, we believe we have a responsibility to contribute toward the fight against hunger. Through our strategic partnership with Share Our Strength, we are able to focus on programs and activities that work to eliminate childhood hunger and encourage good nutrition in lower-income families. Sysco offers additional support beyond our financial commitment by encouraging our operating companies to volunteer and to contribute products to No Kid Hungry events in their communities.



Safety

The safety of our associates and communities is a paramount priority at Sysco. Our VisionZero campaign promotes our goal of zero injuries, zero vehicular accidents and zero harmful incidents in our warehouses, offices and on the road.



Sysco SHAPE

Sysco Healthy and Positive Eating (SHAPE) is our industry-leading program that promotes healthy dining habits. SHAPE's initial focus is to provide healthier dining options for children. As the distribution partner of the National Restaurant Association's award-winning Kids LiveWellSM program, Sysco is taking steps to ensure children have healthy eating options when they dine out.

\$8.5 MILLION

The amount of cash and food donated to support our communities.

48%

The percentage of our FY2013 donations that supported hunger-related causes.

85%

The percentage of our associates that participated in the FY2013 Sysco Speaks employee survey.



Diversity at Sysco

We believe a diverse workplace fosters differing perspectives and makes our business stronger. So it makes sense that, from our associates to our suppliers, we value diversity and are committed to creating an inclusive, successful workplace and supply chain.

Meet Lisa Hebbe

Lisa Hebbe began her career at Sysco six years ago as a Marketing Associate and was promoted within three years. Today, as a District Sales Manager in north Milwaukee, she continues to offer her customers products and services that she truly believes in.



Local Suppliers

We don't just feed the local communities where we operate – we work with local growers and producers, too. The Borzynski family has been in the farming business since 1964, and has partnered with Sysco for nearly 25 years. This Global Food Safety Initiative-certified, family-owned and -operated farm supplies Sysco customers with beautiful fresh produce and is committed to continuously improving food safety management systems.



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For more information on sustainability initiatives described in this report or to provide feedback on our reporting, please contact us at: sustainability@corp.sysco.com.

The use of 100% post-consumer recycled paper in the printing of this report saved:

- 4,583 lbs of wood
- 7,374 gallons of water
- 5,107,870 BTUs of energy
- 623 lbs of emissions
- 467 lbs of solid waste

Source: Environmental Defense

