

Sensient Flavors US has been an industry leader in conservation efforts in the past, and in recent years has taken a broader view to evaluate our efforts toward sustainability. Consequently, some of our long-established efforts at conservation provide a foundation and blueprint for our more recent endeavors to become more sustainable.

Traditionally, processes utilized in making our products would lead to significant environmental pollution and waste. These processes are energy intensive as well. Here are some of our on-going efforts to enhance the sustainability of our products and processes:

- Water Conservation
- Waste Water Treatment
- Recycling of Paper, Cardboard, Plastics, etc.
- Energy Optimization of Equipment and Processes

These areas of focus are being evaluated in our operations by year-over-year comparisons for continual improvement. We believe we can continue to improve our performance in each of these areas.

Growing out from these conservation initiatives, here are some of our latest efforts to enhance the sustainability of our products and processes:

- Installation of Aseptic Processing to reduce refrigeration costs
- Transitioning from open kettles to more energy-efficient, contained heat exchangers
- Converting packaging from plastic to recyclable, renewable cardboard containers or multiple use drums or totes
- Concentrating our flavors and bases where possible to save on shipping and packaging
- More efficient, on-site warehousing to minimize storage and distribution costs

Some of these opportunities for improvement are directly measurable, and others are less so. However, all will result in improving our carbon footprint, and all have on-going results.

Our employees motivate and empower our company's commitment to improve the sustainability of our businesses. Their support of current efforts and initiative in identifying new opportunities make real change possible. Our commitment to continual improvement results in real, sustained results.