

Sustainability Summary 2024

At Planted, we're making people, and the planet feel good. We offer a **distinct and superior way to enjoy eating meat** that is better for the environment and doesn't harm animals. Driving the significant shift in consumer behavior needed to address climate change and the health crisis. We lead in taste, price, environmental impact and health & nutritional value:

- ✓ **clean label & natural ingredients, delivering great nutritional value**
- ✓ **best taste & texture confirmed by top European chefs**
- ✓ **as well as Industry-leading in-house production, that is focussed to be highly energy efficient**

We thereby aim to raise the standards, expectations and awareness for better meat.

Our company impact*

Product Footprint



55,000 t less CO₂-eq.*
5 billion liters less water*

Animal Footprint



28,359 pig lives saved*
3,493,696 chicken lives saved*
735 cattle lives saved*

*Impact compared to animal meat products measured from founding until 2024

Our product impact*

Planted product	Carbon footprint (kg CO ₂ -eq/kg)	Fresh water footprint (L/kg)	Scarce water footprint (L/kg)
planted.chicken	-77%	-85%	-80%
planted.pulled	-83%	-75%	-68%
planted.kebab	-87%	-85%	-13%
planted.duck	-61%	-59%	-48%
planted.schnitzel	-87%	-90%	-87%
planted.bratwurst	-71%	-79%	-15%
planted.steak	-97%	-81%	-44%

*Compared to animal meat products

Building a Greener Tomorrow: Our Milestones in 2024

- We are proud to remain B Corp certified, highlighting Planted's commitment to sustainable business practices and ethical standards.
- Planted launches first-of-its-kind fermented Steak from only few, clean ingredients. With this product launch, we also unveiled the strategic expansion of our production capabilities with a cutting-edge fermentation facility in Kempththal.
- Planted's updated Product Life Cycle Assessment, now including planted.steak, illustrates up to 97% reduction in emissions by substituting traditional animal proteins with Planted's meats.
- Planted communicated the addition of a new production facility in southern Germany. Based on fermentation technology, the site will become the most modern production facility for better meat in Europe and is planned to open in early 2025.

Progress across our key sustainability areas



Team & Community

- We are focused driving better meat ahead with a hard-working and highly motivated team. Planted, therefore is committed to fair labour practices, inclusive work environments, and community engagement for positive societal impact.
- Earned the title of Top Employer in Switzerland by Kununu, highlighting a strong and positive workplace culture focused to delivering our mission.
- Built a diverse team with talents from 38 nations.
- Achieving gender balance with 49% women and 51% male, including 36% women in leadership roles.
- Attracted over 4,200 visitors to Planted's headquarter and production facility in Kempththal, Switzerland, showcasing our commitment to transparency and community engagement.



Climate Innovation

- Planted meats emit up to 97% less greenhouse gas emission and use up to 90% less water compared to their animal product counterparts.
- We increased production by 1.46 times, while our total energy consumption only rose by 2% compared to 2023, showcasing our commitment to energy efficiency.
- With our mindful travel policy in place, we achieved a 16% decrease in business travel emissions.
- We calculate regularly our company carbon footprint following the Greenhouse Gas Protocol for all scopes: Scope 1 (0.1%), Scope 2 (0.5%) and Scope 3 (99.4%) (Numbers refer to 2023 – next update in 2025).



Raw materials

- With our innovative planted.steak, we expanded our protein portfolio beyond peas, with rice, beans as well as incorporating sustainable, non-GMO soya exclusively sourced from Europe to ensure no tropical forests are impacted. Our goal is to bring protein diversity to the category, offering nutritionally valuable options.
- Our main raw materials come from peas, sunflower seeds, soybeans, and rapeseeds which have a significant lower carbon footprint compared to animal-based protein. E.g. Peas produce 13 times less CO₂ emissions per 100g of protein compared to chicken.
- We have made it our policy to not source any main raw materials from biodiversity rich rainforest. All purchased raw materials are GMO free and are not grown in biodiverse rainforest areas.



Packaging

- For our Swiss retail products, we use post-consumer recycled PET (rPET) for plastic trays (66% less CO₂-eq. compared to virgin plastic) and continue to use FSC/PEFC-certified carton board.
- We reuse our transport boxes for the shipment of products.
- Due to the recycling of production scrap, we continue to lower product losses by more than 90% and effectively address food waste.



Operations

- We have received another time the Ecoprofit (Ökoprofit) certification from the Canton of Zurich.
- We use 100% renewable energy for our main production facility in Kempththal, Switzerland (Swiss hydropower & since 2024 also photovoltaics).
- Achieved close to a 100% recycling rate for cardboard, ensuring zero landfill waste.
- Circularity in action: our sunflower protein is an upcycled by-product of the sunflower oil industry.
- Our company car fleet is fully electric, reducing emissions and supporting sustainable mobility.
- Planted communicated the addition of a new production facility in southern Germany. The new production plant is built with green technology, and we aim to get to net zero for the facility by integrating cooling, district heating and photovoltaics.