

Sustainability & Impact Overview 2025

Making people, and the planet, feel good.

At Planted, our mission has always been clear: to rethink protein. We create a better way to enjoy food, one that delivers on taste while being better for the environment and for human health, without harming animals. We believe the most powerful climate action happens on the plate and that no one should have to choose between what tastes great and what's good for them and the planet. 2025 was a year of meaningful growth and milestones. We opened our production facility in Memmingen – the most modern plant for bio-structured proteins in Europe – and launched our upgraded planted.steak using fermentation technology enabling extraordinary culinary performance with huge environmental benefits. This report tells the story of where we stand, what we achieved, and where we are going next.

Building a Better Tomorrow: 2025 Milestones

- Launch of our upgraded planted.steak – created with our fermentation platform, crafted from just a few clean ingredients, delivering a 96.7% reduction in CO₂ emissions compared to conventional beef.
- Opening of our production facility in Memmingen, Bavaria. Europe's most modern plant for bio-structured proteins, targeting an output of 20+ tonnes per day, built using ground cooling, district heating and photovoltaics.
- Updated life cycle assessments for all our products confirming up to 97% savings on GHG emissions compared to animal proteins.
- National retail listings of our Planted range – such as our planted.steak – across multiple European markets with partners such as Albert Heijn, Billa, Carrefour, Coop, Edeka, Esselunga, Lidl, Migros, Monoprix, MPreis, Rewe, Spar, Tesco, among others.
- Reaching millions of consumers through diverse foodservice and industry partnerships - from two-star Michelin gourmet destinations such as Tim Raue's Restaurant in Berlin, to iconic establishments like Figlmüller (Vienna) and Kronenhalle (Zurich).
- Launching our chicken range with Subway Switzerland.
- With 48% of our total volumes finding their way onto plates in restaurants, canteens, take-aways, etc. – this impact is truly massive, reaching an estimated 20mio servings in 2025 alone.

Impact at a Glance

We track our environmental impact both annually and cumulatively since founding - because both perspectives matter. The annual number shows momentum; the cumulative number shows the scale of change we have helped create.

Our company impact



Annual impact

40,338 tons CO₂e prevented

2.34 billion liters water conserved

1.21 million animals saved

3.36 million kg of planted sold

Cumulative since Founding

~95,000 tons CO₂e prevented

7+ billion liters water conserved

4.7 million animals saved

11.34 million kg of planted sold

All figures are based on Life Cycle Assessment data comparing Planted products to their animal meat counterparts.

Progress across our key sustainability areas



Team & Community

We are committed to fair labour practices, inclusive work environments, and community engagement for positive societal impact. Better proteins start with the people behind them, and our team reflects exactly what we stand for. A diverse team of 38 nationalities across our locations in Switzerland, Germany, Austria, Italy, France, Benelux, the UK and beyond.

- Gender balance: 47% women and 53% men, with 36% women in leadership roles.



Climate Innovation

Our products emit up to 97% less greenhouse gas and use up to 90% less water compared to their animal counterparts. We hold ourselves to the same high standards in how we run our business.

- 13% decrease in business travel emissions compared to the previous year, supported by a company-wide mindful travel policy; with a train-first approach
- 100% renewable energy for our main Kemptthal production facility - Swiss hydropower, complemented by photovoltaics since 2024.
- Our Memmingen facility is designed for CO₂e neutrality through integrated groundwater cooling, district heating, and on-site photovoltaics.



Raw materials

The sustainability story starts with ingredients. We have expanded our protein portfolio while keeping our sourcing standards high – short supply chains, no GMOs, no tropical deforestation.

- Our raw materials – such as peas, sunflower seeds, soybeans, mycoprotein, and rapeseed oil, have a significantly lower carbon footprint than animal-based proteins. Peas produce 13 times less CO₂e per 100g of protein than chicken.
- We focus on sourcing our raw materials GMO-free from not from biodiverse rainforest regions. Our main proteins such as peas, soy, sunflowers and myco are exclusively sourced from Europe.
- We expanded our protein portfolio to include mycoprotein, unlocking new opportunities to further improve resource efficiency and diversify our raw material base. Mycoprotein is one of the most resource-efficient protein sources available, requiring minimal land, water and inputs, making it a powerful lever to further reduce the environmental impact of our products.



GMO Packaging

Packaging is an area where small, deliberate decisions add up to significant impact at scale.

- Swiss retail products use post-consumer recycled PET (rPET) trays - producing 66% less CO₂e compared to virgin plastic.
- All carton board is FSC/PEFC-certified.
- Transport boxes are reused for product shipments, reducing single-use packaging.



Operations

Sustainable operations means building a system that minimises waste, maximises efficiency, and creates circular value wherever possible.

- Nearly 100% of cardboard used at our facilities is recycled, with zero waste sent to landfill.
- Our sunflower protein is an upcycled by-product of the sunflower oil industry, circularity in practice.
- Our production facility in Memmingen, Europe's most modern plant for bio-structured proteins, doubles our overall production capacity to 20+ tonnes per day and is built to the highest sustainability standards from day one.

Christian Stucki,
Planted ambassador,
with the 2026 BBQ range.



Our Highest-Impact Product

SPOTLIGHT: All Eyes on Beef

When we set out to create a plant-based steak, we knew it had to do more than replicate texture, it had to make a meaningful dent in one of the most carbon-intensive food categories on earth. Conventional beef produces around 58 kg CO₂e per kilogram. Our new & upgraded planted.steak produces just 1.9 kg – 97% less. It also requires 92% less freshwater than conventional beef.

But the real story is in scale. Although planted.steak represents 12% of our 2025 sales volume, it accounts for over 54% of the total CO₂e avoided for the year. That is because substituting beef has roughly 41 times the climate impact of substituting chicken.

This is why our strategic focus on fermentation and the steak category goes beyond product development, it represents one of the most impactful levers for driving sustainability in our food – with benefits both in taste, health & nutrition.



Our product impact*

Every Planted product is assessed against its animal meat counterpart using Life Cycle Assessment methodology, across three key environmental impact categories

| Planted product | Carbon footprint (kg CO ₂ e/kg) | Fresh water footprint (L/kg) | Scarce water footprint (L/kg) |
|-------------------|--------------------------------------------|------------------------------|-------------------------------|
| planted.chicken | - 77% | - 85% | - 80% |
| planted.pulled | - 83% | - 73% | - 68% |
| planted.kebab | - 87% | - 85% | - 13% |
| planted.nuggets | - 58% | - 81% | - 86% |
| planted.schnitzel | - 87% | - 90% | - 93% |
| planted.sausage | - 71% | - 79% | - 15% |
| planted.steak | -97% | -92% | -44% |

*compared to their animal meat counterparts. All comparisons based on LCA data calculated by Eaternity. Figures shown versus equivalent animal meat products.

Looking Ahead

Sustainability is not a destination for us – it is the operating principle behind every decision we make.

Looking ahead, we remain committed to continuously raising the bar: by further simplifying and improving our ingredient lists, sourcing raw materials closer to our production sites, and making our operations more efficient while reducing our environmental footprint. Our Memmingen facility serves as a blueprint for sustainable production, and we aim to apply these learnings across all our operations.

Our ambition is unchanged: more local, cleaner ingredients, and more capacity to replace the most carbon-intensive proteins on the planet. Because scaling means reducing environmental impact where it matters most; while we continue our rigorous work on improving taste, texture, human nutrition and efficiency.