In the image, the document presents a sustainability report with various sections highlighting achievements and initiatives. Here are the key points:

**Building Supply Chain Resilience**
- 42 million pounds of organic ingredients purchased, an increase of 15%.
- 82% of our packaging (by weight) is recyclable. We've joined How2Recycle to do more.

**Walking the Talk**
- 76% of office waste diverted from landfills. We're working toward zero waste by decreasing paper consumption at the office.
- 66% of our cacao comes from 3rd party-certified farming communities who ensure fair labor and environmental responsibility. We also work with local farms to support farmers and their communities.
- 11,014 tCO2e assessed from energy use, including Annie's® facilities, business travel, employee commute, warehouse, repackers, and Tier 1 suppliers, a 1% increase over FY2013.

**Sustainability Education**
- 4 times a year, we offer trainings and workshops on topics like climate change, waste management and green commuting.

**Inspiring a Bigger Impact**
- 296 acres of regalated land is protected with Annie’s support by partner NativeFoods’ B Easter project.
- 86% of employees volunteered with nonprofits, averaging 13 hours per person this year. 3,560 volunteering hours in total, a 14% increase over FY2013.

**Charitable Contributions**
- $459k donated this year to organizations supporting a sustainable food system, $1.3 million donated in 3 years, a 24% increase over FY2013.
We strive to create a workplace that reflects our values. This, we believe, is an essential part of being a successful mission-driven company — one that is profitable and committed to fulfilling our mission to contribute to a more sustainable food system. Ultimately our practices have evolved to increasingly focus on where we can make the biggest difference — through the products that we make. Ultimately our practices have evolved to increasingly focus on where we can make the biggest difference — through the products that we make. We believe it’s important to extend our reach in the industry, to both learn from and collaborate with others to achieve positive change in the food system.

Packaging

As we offer more products, we’re developing better systems to evaluate our packaging choices, looking at recyclable content, amount of material and source origins. Furthermore, we want to better communicate with consumers about recycling our packaging materials, which is why we joined How2Recycle (www.how2recycle.info), a voluntary effort to standardize package recyclability through a consistent labeling system.

Manufacturing

We continue to ensure that sustainability is baked into the businesses of our manufacturing partners. This year, we used two different environmental assessments: the first collected data on existing waste practices at our facilities and in the greater community. This is a scoping that assessed GHG emissions, energy, water, waste, and pollution. The second is a scorecard that assessed water quality, energy, waste, and pollution. Again, we worked with several different organizations that support us. Native Energy, and BICEP, among others. Through our partnerships, we are improving, but we are pleased to share our results to date and are excited for the future opportunities. As we continue to grow our business, we want to be an accelerator for positive change, demonstrating that a company can “do well by doing good.”

Employee Commute Program

Annie’s employees get a modest subsidy for using public transit, carpools, biking or walking to get to work. Not only does this help us manage our footprint, but employees find it fun and sometimes even enjoyable. We’ve reached out to some of our employees and we’re seeing positive results. Annie’s also helps employees purchase hybrid, electric vehicles and e-bikes.

Sustainability Education

As a mission-driven company, we know that sustainability education is important to our employees and our business. Proud that about a third of the Berkeley office attends our events each quarter. The most fun event might have been with yerdel (www.yerdle.com), an app to help you “Give away what you don’t need and get something you do.” Through the window of their ice cream truck, the yerdle team collected employee items for sharing while passing out organic ice cream to say thanks.

Office Operations

In our Berkeley office, we continually work to improve materials recovery and reduce total waste. This year we made double-sided printing mandatory, which helped us reduce our paper consumption, and we hosted events for employees highlighting “what goes where” — recycling, landfill or compost.

Volunteering

We partner with local organizations to encourage our employees to get involved in the community as well.

Charitable Contributions

We support programs that are helping to create a more sustainable food system. We do this through product donations and direct financial contributions. In the past three years, we have donated $1.3 million. Three of our long-standing programs — Grants for Gardeners, Agricultural Scholarships and FoodCorps — help us extend our reach into schools and universities across the United States.