PREMIER

Yogurt maker Stonyfield Farm promotes healthy food programs

Stonyfield Farm's environmental stewardship runs deep – from the ingredients used in its products to packaging and the way it manages its manufacturing operations.

Stonyfield Farm's yogurt production facility, for example, uses all natural and organic ingredients, including milk from farmers who have pledged not to use the synthetic bovine growth hormone, rBGH. All organic ingredients are produced without the use of antibiotics, synthetic growth hormones and toxic and persistent pesticides and fertilizers.

The story of the company's environmental initiatives can best be summed up in its five-step approach to reducing global warming and climate change. This includes:

- *Energy efficiencies* – Stonyfield Farm's energy use per pound of product produced has been decreasing through implementation of innovative energy efficiency measures. In the past 10 years, the company has reduced its facility energy use and the associated CO2 emissions per pound of product by one-third through such measures as heat recovery, energy efficient motors and lighting, energy efficient building practices, refrigeration system changes and fuel switching. Through improved efficiency, in the past 10 years, Stonyfield Farm's New Hampshire yogurt-making facility has saved over $1.7 million and 46 million kilowatts – providing enough energy to power 4,500 homes for a year.
- *Incorporating renewables* – In 2005, Stonyfield Farm installed a 50 kilowatt solar photovoltaic array – the largest solar installation in the state and fifth largest in New England.
- *Offsetting global warming emissions from reductions in facility energy use* – Stonyfield Farm was the first U.S. manufacturer to offset 100 percent of its CO2 emissions from its facilities' energy use. Since 1997, the company has offset over 40,000 metric tons of CO2, equal to taking 7,300 cars off the road for one year.
- *Supporting organic farming* – Organic farming reduces atmospheric carbon levels by capturing atmospheric CO2 and trapping it in the soil. Rodale Institute studies show that approximately a ton and a half of CO2 per acre foot per year can be removed from the atmosphere with organic soil. This does not even include the energy saved by not producing the nitrogen fertilizer used to build soil in conventional agriculture systems.
- *Reducing packaging and solid waste* – Through re-use and recycling, Stonyfield Farm prevents hundreds of tons of materials from reaching the landfill or incinerator each year. The company collects its recyclable cups and turns them into useful products. (Brands of a toothbrush and razor are made from recycled Stonyfield Farm cups.) Through its reuse and recycling program, over 8,000 metric tons of CO2 emissions have been avoided, equivalent to taking over 1,400 cars off the road for one year. The company also has worked with the University of Michigan's Center for Sustainable Systems (CSS) to identify ways to reduce the environmental impacts of its packaging. The study's objective was to perform a lifecycle assessment of Stonyfield Farm's "product delivery system" (PDS), the sum of the materials and distribution involved in getting the products to market. The PDS consists of primary packaging (yogurt containers, lids, inner seals, multipack wraps), secondary packaging (corrugated boxes, stretch warp, pallets, etc.), all transportation links required to deliver the materials, packaging and yogurt products from the initial material production to the consumer, and disposal. Key study recommendations for reducing environmental burdens

included switching to thermoformed cup manufacturing, minimizing the distance traveled from Stonyfield Farm to retailers by opening a second yogurt production facility, optimizing the ratio of primary packaging to corrugated board, as well as further investigating renewable packaging materials. Despite not being recyclable in most communities, polypropylene plastic is used for Stonyfield Farm's yogurt containers, a plastic that is significantly less dense than HDPE #2 plastic, saving over 100 tons of plastic each year. In addition, the polypropylene is manufactured without the use of chlorine, eliminating the hazards of dioxin releases during manufacture and incineration, which occur with certain other plastics. One CSS recommendation on lid closure options led the company to changing from a plastic lid to a foil closure, resulting in 16 percent less energy used, 6 percent less solid waste created, and 13 percent less water used. For example, by switching to a foil lid on 6-ounce cups, the company eliminated over 270 tons of plastic needed annually to package the yogurt, saving enough energy to power over 180 U.S. households for a year. The company is exploring alternatives to polypropylene plastic, including polylactide (PLA), a carbohydrate based polymer made from corn and/or beets.

Awards

Stonyfield Farm has received numerous awards for its environmental programs and initiatives involving recycling, energy efficiencies, tree-planting, emission offsets, and efforts to reduce global warming. These include:

- The Green Cross Millennium Award for Corporate Environmental Leadership from Global Green USA and Green Cross International
- The Robert Rodale Environmental Achievement Award for personifying the quest for better public health and heightened environmental responsibility
- National Award for Sustainability in the Category of Atmosphere and Climate from the President's Council on Sustainable Development and Renew America
- Climate Wise Achievement Award, from the Environmental Protection Agency
- Corporate Environmental Steward Award from the Council on Economic Priorities
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- Corporate Environmental Steward Award from the Council on Economic Priorities
- The Dana and Christopher Reeve Environmental Leadership Award

For more information about Stonyfield Farm's environmental stewardship, visit their Web site at www.stonyfield.com. Londonderry, NH-based Stonyfield Farm is a division of Groupe Danone and is a sister company to White Plains, NY-based The Dannon Company.

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