At Rembrandt Foods, we are committed to our LIVE RESPONSIBLY™ initiative. From our Midwestern roots to our global distribution strategy, our focus has been the relentless pursuit of sustainable egg production. Our integrated business model is focused on efficiency and input reduction that enhances the quality of life for farmers and society as a whole. Sustainability rests on the principle that we must meet the needs of the present without compromising the ability of future generations to meet their own needs.

Rembrandt is working to find alternatives to current methods. We are producing more food using less resources, and ultimately, reducing waste in the process. Through teamwork, we aim to improve our internal processes and utilize our current resources more effectively.

For our LIVE RESPONSIBLY initiative, we have targeted six key areas where we can have the greatest impact.

1. **Sustainable Agriculture**
   - **Local Grain**
     - We purchase 15 million bushels of corn and soybean for our animal feed from 325 local farmers in NW Iowa, minimizing burdensome transportation emissions.
   - **Natural Fertilizer**
     - We utilize our chicken manure as fertilizer, enriching over 106,000 acres of land each year. Also, partnering with a local biomass facility, our chicken manure is used as one of their inputs to produce electricity.
   - **Investing In The Future**
     - We offer internships to students studying higher education in agriculture.

2. **Distribution**
   - **Vertical Integration**
     - We work relentlessly to reduce our environmental impact while minimizing costs. Ownership of over 80% of our egg supply is just one of the many practices that help ensure environmentally-conscious distribution.
   - **Streamlined Transportation**
     - We supply the freshest eggs, with efficient transfer. Our feed is purchased within a 25 mile radius of our plants. Streamlined transportation of feed and liquid egg results in reduced carbon emissions.
   - **Collaboration**
     - Collaborating with customers, we are converting liquid egg to dried, reducing carbon emissions and controlling costs.

3. **Packaging**
   - **Quality Assurance**
     - Just as a shell protects an egg, our packaging protects the goods we ship. Continuous evaluation of our packaging allows us to lessen our environmental impact while upholding the quality we demand of our products.
   - **Upcycling**
     - On-site, we compost our cardboard and pallets for use as a crop nutrient. We also source 1.5 million pounds of recycled cardboard each year and purchase over 16,000 refurbished wooden pallets.
   - **Packaging Efficiency**
     - We've installed new equipment that allows us to ship larger quantities with reduced packaging materials. By efficiently filling our trucks, we reduce costs and our carbon footprint.

4. **Water**
   - **Reduction**
     - At Rembrandt Foods, we are committed to doing our part in addressing the global water issue by reducing and recycling water in our production processes. At one location alone, we decreased water usage by 4 million gallons in a year through the implementation of new production equipment.
   - **Recycling**
     - We constantly look for new ways to recycle our water. As a company, we reuse 14% of our water. We recycle 50 million gallons of waste water to irrigate local grain and alfalfa. The alfalfa is then used for composting, which, in turn, is sold to organic farmers, providing a natural fertilizer for their crops.

5. **Energy**
   - **Heat Recovery**
     - In 2009, Rembrandt Foods was presented with the “Excellence in Energy Efficiency Award” by Alliant Energy for upgrading our heat recovery systems. We earned the “Egg Products Company of The Year” from the International Egg Commission in honor of our outstanding performance in quality, innovation, marketing, technology and sustainability.
   - **High-Efficiency Lighting**
     - By controlling our production and processes, we’re able to have an impact on reducing energy. We use high-efficiency lighting and motion sensors in certain areas and our company decreased light bulb usage by 50 percent in our hen layer houses at one location.

6. **Solid Waste Reduction**
   - **Social Responsibility**
     - Over the years, we’ve taken what most consider waste and engineered a system to use it in a better way. Since we control our business model from farm to fork, very little goes unused at Rembrandt Foods. We take any inefficiencies or waste and find solutions.
   - **Recycled Materials**
     - At every stage of production, Rembrandt’s co-products are used, not wasted, in innovative and efficient ways. We use inedible eggs for pet food applications, 100% of the egg shells we produce are turned into value-added products, and we compost our daily mortalities.
At Rembrandt Foods, what does it mean to LIVE RESPONSIBLY? For us, sustainability is more than just a wise choice. As one of our five core values, the LIVE RESPONSIBLY initiative is our commitment as a company and as responsible citizens to make decisions each day that will have a positive impact on future generations. We're proud of our integrated production cycle that encompasses smart, eco-friendly processes every step of the way. We're excited to move into the future with our forward-thinking initiative driving change. It's local, it's renewable, it ensures quality and it communicates our dedication to environmental consciousness.

FERTILIZER
We buy our corn and soybeans from local farmers and test them for quality and residues.

LOCAL GRAINS
All by-products are returned as fertilizer to our farmer partners to enrich their land for the following year.

OUR FEEDMILL
We mill our own feed.

IN-LINE PROCESSING
Within hours, the eggs are pasteurized and processed.

ON-SITE EGG BREAKING
We break the eggs the same day in our state-of-the-art facilities.

BABY CHICKS
We buy day-old chicks locally and raise them to our specifications.

LAYERS
We care for, house and collect eggs daily from over 14 million hens.

www.LiveResponsibly.net