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PLANET

Olam Hosts California Water Action Collaborative Fall Summit

In October, Olam Spices and Edible Nuts hosted a diverse group of leading corporate and non-profit organizations for a 3-day summit to learn about water challenges in California's Central Valley and collaborate on collective action solutions.

Sustainability professionals and other representatives from Google, Target, World Wildlife Fund, Nestle, General Mills, and others joined in a "learning journey" to trace California's water from its source in the nearby Sierra Nevada Forests to the fields and factories in California's Central Valley.

The tour included a visit to the Sierra National Forest, Friant Dam, Olam's Firebaugh onion and parsley processing plant, Olam's Chowchilla almond orchard, and to DeJager dairy.

Following the visits, members of the CWAC held roundtable discussions examining the intersection of agriculture and the environment, reviewed the innovative cross-sector solutions developed by members of CWAC, and how to scale CWAC's impact on water security in California.



United Nations Principles for Responsible Investment

In September, Olam hosted a group of 34 global investors from the UN PRI at our Fresno office. The investors, which were from five different continents, came to tour California watersheds and speak with agriculture industry stakeholders stretching from Los Angeles to Napa Valley.

During the UN PRI visit, Olam representatives gave a discussion highlighting that water security risk is best managed through the development and implementation of a strong water stewardship program, which implies going beyond an organization's four walls to help address and manage the shared water challenges that a community faces.

They also provided an overview of the impact of California's water challenges on California farmers, which in turn has direct impacts on Olam's ability to secure contracted acres for the cultivation of Olam Spices and Olam Tomatoes crops and also impacts crop yields, quality, and pricing.

The investors looked to Olam based upon our reputation of leading in sustainability and water stewardship. They looked at what "best practices" we are doing so that investors can better benchmark other companies they are considering investing in.



Energy Grants

Olam Spices was selected for not one, but two competitive emerging technology grants from the California Energy Commission.

These grants are a combined \$5.6 million, and will be used for an electric onion toaster for our Firebaugh facility, and a renewable solar water system for our Lemoore facility.

Both these projects are projected to reduce greenhouse gas emissions by 623 MT annually!



PEOPLE AND FARMER LIVELIHOODS

Annual Harvest Fiesta

Each year Olam Spices California hosts an annual harvest fiesta to recognize our hard-working seasonal harvest employees. This year we experienced our longest onion and garlic harvest in years. For 5 months, our 200 team members worked long hours to ensure we had a smooth harvest.

Many of these individuals follow harvest, traveling from Texas throughout growing regions in California, putting them away from home for months at a time. As Dave Watkins, SVP of Agricultural Operations says, **"We can't do it without them."**



Olam Spices Egypt Global G.A.P. Training

Olam Spices is the first agribusiness to introduce large-scale, mechanized farming of onions to Egypt. We direct contract with carefully selected farmers, 100% of whom have signed our Olam Supplier Code. We provide them with our proprietary, high-solid onion seed and manage planting, harvest, and oversee all aspects of cultivation to guarantee a good crop.

In addition, we provide robust training on good agricultural practices.

In 2018, we collaborated with Blue Moon and Bayer to conduct Global G.A.P. training. Since the training, the majority of our large farmers have received Global G.A.P. certification, and we have been able to measure real YOY improvements to our yields, soil health, and water usage between our 2017 and 2018 growing season.



COMMUNITY

Food Drive

To help end hunger in the California Central Valley, our Olam Fresno office participated in a food drive the month of November.

The Central California food banks serves nearly 25% of the community, and Olam team members donated 14,595 items, which broke all previous Olam records!



Manufacturing Day

To inspire the next generation of manufacturing employees, Olam Spices participated in the 2018 Tulare Kings Manufacturing Day on October 25.

This included hosting 36 high school and college students for a tour of our onion and garlic Agricultural Operations facility in Hanford, CA.





Olam Spices Launches AtSource!

As a part of Olam's purpose to re-imagine global agriculture, we have designed and developed AtSource. AtSource is Olam's customer offering of more transparent and sustainable agricultural supply; delivered through a user-friendly digital platform. AtSource provides detailed information on traceability through the supply-chain and sustainability assurance, data and narratives of real on-the-ground impact.

AtSource seamlessly connects Olam's customers directly to the source of their supply, taking them on the journey from field to processing, country of origin to destination market. The insights customers can gain, including a detailed environmental footprint of their order volumes, allows Olam to better support its customers in meeting their many environmental and social sustainability targets. AtSource is offered in three tiers:

- 1) AtSource
- 2) AtSource+
- 3) AtSource ∞



Each tier offers progressively enhanced levels of traceability, information, verification, and impact. Olam has made a bold global commitment to be able to offer 100% of its products in AtSource by 2025!

Olam Spices is excited to announce we are now offering AtSource+ on U.S. onion and Garlic!! To learn more about this program, visit www.atsource.io or e-mail us at spices.globalsales@olamnet.com



Olam Supplier Code

A basic component of the AtSource offering is the guarantee that all suppliers within Olam's AtSource are covered by the Olam Supplier Code (OSC). The OSC provides a comprehensive set of conditions to support Olam's goal to purchase raw materials only from suppliers who share our commitment to social, environmental, and economic sustainability and adhere to the highest levels of ethical standards.

A copy of the OSC can be found [here](#):

Olam has in place a rigorous training and governance process to ensure 100% adherence to the OSC. Crop managers and other procurement professionals have all been trained on the OSC and engage our farmers and other suppliers on training.

The supplier code is signed each year by our suppliers and copies maintained and verification processes in place to ensure the standards are followed. Olam Spices is currently underway with having our suppliers renew their commitments in each of our supply chains for our 2019 crop production.

100% of Olam's supply chains will be covered by the OSC by 2020.

