

Our Commitments:

At Panago we serve real food, with no artificial colours or flavours, no MSG or hydrolyzed plant proteins and no added trans fats in any of our ingredients. Our meats do not contain any meat-by products, and we do not use rennet in our cheeses. Our pizza sauce, Kiju juices and gluten-smart crust are all organic, and our salads are made fresh in our stores every day.

With our animal-based proteins, we serve products that are of the highest quality and are working to ensure that all of our meat comes from animals that are raised humanely. Our commitment in this area is as follows:

- All of our suppliers have an animal welfare policy clearly outlining their standards, which are being actively monitored and maintained.
- All of our suppliers hatch, raise and harvest domestically in the US or in Canada.
- We use 100% cage-free eggs across all products.
- 100% of our beef and chicken is sourced from animals raised without the use of antibiotics, 100% of our beef is from animals that are raised without added hormones, and 77%¹ of our pork is raised without the use of antibiotics. Our goal is for all animal protein to be sourced from animals raised without the use of antibiotics.
- The 100% Canadian dairy in our cheeses means that all of our dairy is raised without the use of growth hormones.
- We are actively working with our supply chain to advance the five freedoms of animal welfare and support farmers who aim to do the same. https://www.humanecanada.ca/five_freedoms_of_animal_welfare
 - Freedom from hunger or thirst
 - Freedom from discomfort
 - Freedom from pain, injury and disease
 - Freedom to express normal behaviours
 - Freedom from fear or distress

We are working with our suppliers to source our meat from farms that can meet the standards as required for **GAP Level 2** by the Global Animal Partnership <https://globalanimalpartnership.org/5-step-animal-welfare-rating-program/> and converted to controlled atmosphere stunning² for chickens or accepted equivalent humane methods (for other animals/proteins).

We will achieve this for 100% of our chicken by 2024 and are establishing milestones for pork and beef in collaboration with our suppliers.

We commit to reporting on our continuous improvement as a company on our website. Please feel free to contact us at qualityfood@panago.com if you have any questions or would like to learn more about our efforts.

¹As measured by weight

²All chickens will be processed in a manner that avoids pre-stun handling and instead utilizes a multi-step controlled atmosphere processing system that induces an irreversible stun

