



# WORKING TOGETHER TO PROTECT OUR PLANET AND OUR PEOPLE

Country Malt Group, Great Western Malting, and Canada Malting Co. are proud to be part of the Soufflet Malt family of brands. **We recognize that producing and supplying quality malt is a resource-intensive process, both in the fields and our facilities. Therefore, we take a holistic approach to our sustainability efforts,** considering all areas including energy and water consumption, waste management and greenhouse gas emissions.

## OUR CORPORATE SUSTAINABILITY GOALS

### Achieving Environmental Excellence

Decarbonising our operations, conserving water and eliminating waste across the value chain



**-30%**  
water consumption



**-50%**  
GHG emissions

\*Towards net zero emissions across the entire value chain by 2040



**100%**  
percentage of waste recovered

### Promoting Responsible and Sustainable Agriculture

Sourcing sustainable barley and working with agri-partners to promote regenerative agriculture and innovation across the value chain



**-31%**  
of GHG emissions



**80%**  
percentage of total volume purchased

### Advancing Social Responsibility with Our Stakeholders

Building a safer, more inclusive workplace and fostering collaboration across communities and partners



**-60%**  
lost-time injury frequency rate



**100%**  
of sites with at least one community initiative



SCAN TO VIEW THE FULL REPORT

COUNTRYMALT.COM



## OUR SUSTAINABILITY INITIATIVES



In 2016, Canada Malting's first **Combined Heat and Power (CHP) plant** was installed at the plant in Thunder Bay. Last year, a second unit was installed at the Calgary facility.

The CHP is a natural gas-powered generator fitted with heat capture technology. With the CHP plant, our reliance on the local electricity grid has reduced significantly, and we have seen a reduction of ~80% of our grid-supplied electricity whilst also offsetting significant heat requirements in the malt kiln. The power generated is both cost-effective and a more sustainable alternative to grid-purchased electricity, as it improves energy efficiency and reduces our overall carbon footprint.



In 2022, Country Malt Group and Great Western Malting launched the **Malt Bag Recycling Program**, at our Vancouver, WA and Chicago, IL distribution centers.

The purpose is to create a simple, effective program to recycle empty malt bags each year and divert waste from our landfills. Local breweries and distilleries can drop off their empty malt bag logs, including ANY brand of malt bags that meet necessary bag specifications. The recycling facilities process the used malt bags to be upcycled into future plastic items, including new malt bags, reducing environmental impact. Our goal is to divert 200,000 malt bags from the landfill annually!



In 2022, Canada Malting Co. partnered with CleanO2 Capture Technologies Inc. to install their **CarbinX™** technology, the world's first small-scale carbon capture device used in commercial building heating systems. With

this, they're able to capture carbon dioxide emissions created from a portion of their operations and convert it into consumer products, reducing their overall environmental impact. This one CarbinX unit can lower total emissions by six tons to nine tons of carbon dioxide per year and can reduce heating costs by 20 percent and reduce CO2 emissions by 20 percent or more.



In March 2022, a water purification system called **Optisteeep®** was commissioned at Great Western Malting's plant in Pocatello, Idaho to reduce water usage during production. Water is a critical resource in malting, and the steeping process in particular can be a water-intensive practice. Utilizing Optisteeep® helps to reduce water consumption during the malting process by up to 30%, while maintaining the quality and malt specifications of our products.



Our Great Western Malting and Canada Malting Co. grain teams help to promote **regenerative agriculture** by engaging with growers and promoting the use of sustainable best practices. We hold regular grain meetings with our local farmers that facilitate collaboration, communication and education on environmental sustainability. Together, we focus on the following practices:

- Variable-rate fertilizer applications and reduction in fertilizer use.
- Crop rotation to reduce disease pressure and promote biodiversity.
- Variable-rate seeding technology to promote higher yields and healthier crops.
- No-till farming practices, reducing Greenhouse Gases (GHG) and promoting healthy soil.
- Variety selection based on disease resistance, yield and reduced input.
- Composting and use of other organic soil nutrients.



Together we participate in a number of Community Programs each year, providing meaningful contributions to causes near and dear to our hearts. We support collaborative relief and conservation efforts, including providing discounted malt for the We Love LA relief beer project supporting wildfire recovery. We also partner with the Columbia Land Trust on a limited edition of our identity-preserved Pure Washington Malt sourced from conservation-focused farmland. In addition, we launched Pink Boots Malt, a seasonal craft base malt for brewers and distillers, donating \$5 per bag sold to the Pink Boots Society to support women and non-binary individuals in the beverage industry.



SCAN TO VIEW THE FULL REPORT

COUNTRYMALT.COM