Publix Sustainability Report 2019
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GREEN ISN’T JUST OUR COLOR.  
IT’S OUR COMMITMENT.

We are committed to social and environmental responsibility. We focus on business practices that protect and preserve the environment, support our communities, and promote the health of our associates and our customers. We even make an effort to help influence our suppliers to manufacture their products using sustainable practices.

Intolerance of waste is what Mr. George believed in when he founded Publix, and it’s still in our mission statement today. Environmental responsibility has always been important to Publix. The processes we have in place—from our bagging techniques to our product packaging—support reusing, reducing, and recycling waste.

But sustainability doesn’t end with the environment. We want to help make the communities we serve sustainable too. That’s why we established our perishable recovery program to donate unsalable, yet still consumable, food to Feeding America® member food banks.

We continue to support sustainability initiatives, and some are more obvious than others. What exactly have we done? What results have we achieved to date? Take a look around our virtual store to see for yourself.

Todd Jones, CEO & President
STOREFRONT
INCREASING OUR SIZE. REDUCING OUR FOOTPRINT.

We conduct a yearly greenhouse gas inventory by collecting information on our total building space, the amount of kilowatt-hours we use, the amount and type of refrigeration used in our stores, gallons of fuel used by our transportation fleet, and more.

Since conducting our baseline greenhouse gas inventory in 2007, we’ve added more than 11.4 million square feet to our overall operation. Concurrently, we’ve lowered our CO2 emissions per square foot by 17.4%. With this kind of result, there’s no denying our stores, warehouses, and offices are more energy efficient.
SAVING WITH SOLAR
5 SYSTEM INSTALLATIONS AND COUNTING

It takes quite a bit of energy to run a store, which is why we’ve turned to solar power to aid our conservation efforts. By installing solar panels in five locations, we now generate nearly 150,000 kilowatt-hours (kWh) of power annually.

In 2014, we added new solar panels to a store in Palm City, Florida. With this addition, we now have solar panels at four stores and one at our corporate office.
RECYCLE WHERE YOU SHOP

We encourage customers to participate in local and curbside recycling programs.

Publix offers our customers recycling of paper and plastic bags at all of our retail locations. Customers can drop off any brand paper or plastic shopping bag for recycling, and they can also recycle plastic sleeves from dry cleaning and newspapers. Everything needs to be clean and dry.
56.7% AND STILL GOING STRONG

Each year, our goal is to improve our recycling practices.

We also make every effort to reduce our resource usage. In one case, by working with our supplier, we reduced 19,000 pounds of plastic by converting from a 2.5-gallon container of cleaning solution to a 1.5-gallon container of ultra-concentrated core cleaning and sanitation chemicals.

Here’s more about what we’ve recycled.

2018 Recycled Materials:

- 259,428 tons of cardboard
- 10,926 tons of mixed plastic
- 2,787 tons of waxed cardboard
- 1,624 tons of mixed paper

This equates to saving:

- 4.4 million trees
- 1.8 billion gallons of water
- 870,600 cubic yards of landfill space
- 2.9 million barrels of oil
OTHER WAYS WE’VE SAVED

Here are some other gains we’ve made by conserving resources:

We saved an impressive amount of paper by moving our reference materials to an electronic format for our stores. This switch enabled us to donate thousands of binders to local schools, churches, and other nonprofit organizations.

By working with our supplier, we eliminated 13,000 pounds of paper annually by reducing the amount of paper in our Bakery muffin cups by 23%.

We eliminated 7,900 pounds of corrugated cardboard annually by working with our supplier to reduce the size of the sidewalls on our Italian wedding cake trays.
LEADING THE WAY
IN PLASTICS RECYCLING

In 2015, we received an Innovation in Plastics Recycling award from the American Chemistry Council (ACC). The ACC recognized us as a leader in recycling rigid plastic packaging by optimizing our back-of-store recycling stream with the use of a vertical and horizontal baler that produces large, dense bales of clean plastic for recycling. And while we’re proud of the recognition, we’re even prouder of the results:

ANNUAL RESULTS
CREATING A CULTURE THAT CARES

We believe making responsible choices that positively affect our environment, our associates, and the communities we serve is essential to our success. Therefore, we keep sustainability in mind in every aspect of our culture and in each of our actions, starting with our Corporate Sustainability Statement.

**Corporate Sustainability Statement:** At Publix, our goal is to meet today’s needs without compromising what is essential for tomorrow. Simply stated, this means taking care of people and minimizing the impact to our planet while remaining profitable. Sustainability is ingrained in our culture and represented in our Mission Statement through valuing our associates, serving our customers, enhancing our ties to the communities we serve, conserving natural resources, and ensuring economic stewardship for our stockholders.
CHARGE WHILE YOU SHOP

As our customers adopt sustainable practices into their lives—such as investing in electric cars—we support their efforts through initiatives of our own. These easy-to-use car chargers allow customers to charge their vehicles for free while they shop. They are currently available at 19 of our stores.
CONSERVING EVERY LITTLE DROP, FROM OUR STORES TO OUR MANUFACTURING PLANTS

In order to boost our water conservation efforts, we have invested in installing smart irrigation systems in some of our stores. The program began in 2014 with two pilot locations, and we have been working diligently to expand it ever since. So far, the program has allowed us to conserve more than 22.1 million gallons of water. Because of the fantastic results we’ve seen, we have now successfully implemented these systems in 16 stores, and continue to explore more locations.

Our irrigation specifications at our company-controlled locations ensure that:

- Reclaimed or well water is used whenever possible.
- Rain and soil moisture sensors are installed with automatic control gauges to determine when landscaping needs water.
- Irrigation systems are designed only after choosing plants and landscape design.
- Irrigation sprinklers don’t overlap into single zones.
- Drip irrigation and micro-sprinklers are used where appropriate.

Our Dairy Manufacturing team’s modifications to four Cleaning In Place (CIP) automatic wash systems also saves us 10.4 million gallons of water annually.

Other water conservation efforts include installing low-flow faucets, toilets, and waterless urinals in our store bathrooms.
CUSTOMER SERVICE DESK
GIVING BACK TO THE COMMUNITIES WE SERVE

Taking care of the planet means taking care of the people on it, and one of the most natural ways for us to do so is feeding those in need. Our Food for Sharing campaign offers associates and customers the opportunity to help. Each year we collect and donate food items including green beans, macaroni and cheese, mashed potatoes, long grain rice, fruit cocktail, peanut butter, grape jelly, fruit and granola bars, and chunk light tuna. Thanks to our customers and associates, we collected over 4 million donations in 2017, for a total of more than 12 million donations since 2015. That equates to over 24 million pounds worth of food donations since 2015.

In December 2018, Publix Super Markets Charities (PSMC) announced a donation of $3 million to provide support for over 215 Habitat for Humanity affiliates, shelters and other nonprofit organizations across the Southeast.

Publix Super Markets Charities also supports Feeding America® by providing donations to member food banks, reaching over 100,000 agencies to assist in their transportation and program needs. Publix Charities also provides funding to local food bank partner agencies to help local community needs. In 2018 PSMC donated $5 million to the organization, helping to bring food to families in communities all across Publix’s operating area. Our Publix stores provided Feeding America with 61 million pounds of donated food in 2017. To learn what our stores do to support Feeding America, click here.
OTHER CHARITABLE DONATIONS

* March of Dimes, Food for All, Children’s Miracle Network, and Special Olympics include contributions from both Publix associates and customers. United Way includes contributions from Publix associates only.

In addition to these donations by our customers and associates in 2017, Publix Charities donated more than $40.2 million to various charitable organizations. This is in addition to the $159 million donated since 2013. To learn more, visit publixcharities.org.
RECOGNITION AND AWARDS

We are honored to have received the following awards and recognitions. These achievements are because of Publix’s commitment to our associates, customers, and community.

A GREAT PLACE TO WORK

- Named as one of *Fortune* magazine’s "100 Best Companies to Work For" (1998-2019)
- Named by *Fortune* and the Great Place to Work Institute as one of the Best Workplaces for Diversity (2017)
- Named as one of *Fortune* magazine’s 20 Best Places in Retail (2018)
- Ranked No. 3 for Best Job Security by Indeed.com (2017)
- Recognized by Glassdoor.com’s Candidates’ Choice Awards for positive interview experience (2017)
- Ranked America’s Largest Majority Employee-Owned Company by the National Center for Employee Ownership (2017)
- Named by *Fortune* magazine as one of the country’s Most Important Private Companies (2016)
- Listed as one of the Great Rated! "Best Workplaces for Millennials" (2017-2018)
- Listed as one of the Great Rated! "Best Workplaces in Retail" (2017)
- Named as one of Fortune magazine’s "Best Workplaces for Millennials" (2018)
- Ranked No. 19 on Indeed.com’s list of Top-Rated Workplaces (2018)
- Ranked No. 1 on the inaugural list of Fortune magazine’s Best Big Companies to Work For (2019)
Customer Service Desk: Recognition and Achievements

AN INDUSTRY LEADER

- Voted "South's Best Grocery Store" by Southern Living readers (2018)
- Awarded the inaugural Food Safety Innovation Award by the Food Marketing Institute and the International Food Prot Training Institute (2017)
- Listed among the world's most valuable brands in Brand Finance magazine (2017)
- Named Retailer of the Year by Store Brands magazine (2017)
- Named as one of the Most Reputable Companies in the US by Reputation Institute (2017)
- Recognized as one of Fortune's Most Admired Companies (1994-2017)
- IMAGE-certified by the United States Department of Homeland Security for exemplary hiring and employment eligibility verification practices (2016)
- Ranked 85th on Fortune magazine's annual list of Fortune 100 companies (2017)
RECOGNITION FOR DOING THE RIGHT THING

We’re grateful for the accolades we’ve received over the years for our accomplishments in sustainability; one of the most prestigious is The International Association for Food Protection’s Black Pearl Award. Our associates’ dedication to food safety helped us win this award—which can only be won once—in 2013.

However, our efforts haven’t stopped at food safety. Other awards we’ve earned over the years include:

- 2017: Jacksonville Energy Authority presented the Jacksonville Distribution Center with their Environmental Award.
- 2017: Named among PEOPLE magazine’s 50 Companies That Care list.
- 2017: Recognized as a Feeding America Leadership Partner.
- 2017: Named as one of the Most Reputable Companies in the US by Reputation Institute.
- 2016: Ranked No. 1 nationwide in contributions to March of Dimes.
- 2015: Manufacturer/Distributor of the Year for being a Safe Quality Food (SQF) certified manufacturer, distributor, or producer who has shown a commitment to excellence through the SQF program.
- 2015: Innovation in Plastics Recycling Award for establishing ourselves as a leader in recycling rigid plastic.
- 2015: Collier County Florida Waste Reduction Award.
- 2014: Store Certification Excellence award for achieving 26 GreenChill store certifications.
- 2014: Environmental Steward of the Year by Florida Recycle Today for outstanding recycling and recycling education programs and serving as an industry leader for best practices in our facilities.
- 2011: Green Grocer, an annual salute of retail supermarket leaders who are blazing a green path.

Other Achievements:

Stores Recognized for Sustainable Practices: Two Publix stores in Montgomery County, Tennessee, received Green Certification from the Clarksville-Montgomery County Green Certification Program in 2015. The program’s mission is to help local organizations become better environmental stewards by saving resources, generating ideas, and continuously striving to improve.

Named one of the BEST: The Orange County Florida Utilities Department recognized Publix as one of their “Businesses for an Environmentally Sustainable Tomorrow” (BEST) partners for supporting efforts in water conservation in 2015.
INVOLVING OUR ASSOCIATES

Our associates come up with ideas for how to run Publix more sustainably every day. So we made it easier for them by creating an ideas mailbox for them to share their thoughts.
ASSOCIATES DON’T JUST WORK AT PUBLIX
THEY OWN IT

We’re proud to be a company that is owned by our associates. In fact, the National Center for Employee Ownership has recognized us as the largest employee-owned company in the US.

As owners of Publix, we care deeply about serving our customers and being good stewards of the environment. We also provide an array of benefits for our associates, including:

- Stock Purchase Plan
- Health Insurance
- Wellness Program
- Retirement—Employee Stock Ownership and 401(k) Plans
- Vision Insurance
- Dental Insurance
- Life Insurance
- Vacation
- Profit Sharing Bonuses
- Holiday Bonuses
- Tuition Reimbursement
- Adult Education
OUR HEALTH AND WELLNESS PROGRAM: "LIFE. INSPIRED."

In 2014, we introduced our associate wellness program, Life. Inspired. We view our associates as our most valuable asset, which is why we support our associates on their wellness journeys. Our goal is to encourage a culture of health and well-being by offering:

- Quick, easy access to no- or low-cost health and wellness programs and events.
- Motivation and support to engage in healthful lifestyle activities that are better for our associates and their families.
- Resources to help associates eat well, get regular exercise, quit bad habits like tobacco, and achieve overall well-being.

By helping our associates feel their best physically and emotionally at home and work, our associates can be there for our customers and our communities.
MAKING A PATH FOR EDUCATION

Empowering our associates through education is essential to our success. We offer education benefits, including tuition reimbursement for degree-seeking undergrad and graduate students. We also offer clear career paths to management positions, including training programs and promotions from within our company.

Our tuition reimbursement program applies to a wide range of programs, including:

- Accounting
- Business Administration and Management
- Computer Engineering, Network Services, Programming, and Science
- Economics and Finance
- Human Resources
- Industrial Engineering
- Information Technology
- Marketing Automation Systems
- Marketing and Advertising
- Pre-Pharmacy, including Biology and Chemistry
- Sustainability Management
REWARDING THOSE WHO MAKE US GREAT

Our associates are the heart of Publix, and their hard work, dedication, and service deserve praise and recognition. We’re glad to provide these exceptional individuals a great place to work and make a difference, and we are proud to reward their efforts.

THE GEORGE W. JENKINS AWARD
We annually give this award to a manager in each division, as well as a support manager, for their superior leadership. This is the most prestigious award our managers can receive.

THE PRESIDENT’S AWARD
Given annually to a district manager in each division, as well as a support manager, this award recognizes their equal-opportunity achievements while maintaining a discrimination-free workplace.

MR. GEORGE COMMUNITY SERVICE AWARD
We annually give this award to a retail associate in each division and one associate in support, who exemplify community involvement, personal integrity, and passionate volunteerism.

THE SAFETY AWARD FOR EXCELLENCE
Given to one store in each division, as well as to a manufacturing facility and a distribution facility, this award is based on criteria including incident rates and adherence to best practices.
SAFE DRIVER AWARDS
We award our truck drivers for safely going the distance every five and 12 years. Twelve-year drivers qualify for “Million Mile” awards.

CUSTOMER SERVICE EXCELLENCE AWARD
This honor is given to one store in each division—and each associate in the winning store is honored for their dedication to our customers.

EXCELLENCE IN GREEN EFFORTS AND SUSTAINABILITY AWARD
This award is presented annually to the industrial facility that performed best on a rating of their diesel usage, recycling rates, and utility costs. Award criteria will continue to evolve as we find new ways to increase efficiency.
**Milestone Service Award Celebrations:**

One of our top priorities is to take care of our associates, who in turn enjoy long and prosperous careers at Publix. For every five years of service, associates are recognized and receive an award for their service.

**2018:** More than 21,500 of our associates celebrated five or more years with Publix, with more than 2,900 celebrating over 20 years of service.

**2017:** More than 20,600 of our associates celebrated five or more years with Publix, with 2,700 celebrating over 20 years of service.

**2016:** More than 20,900 of our associates celebrated five or more years with Publix, with 2,800 celebrating over 20 years of service.

**2015:** More than 19,800 of our associates celebrated five or more years with Publix, with 2,800 celebrating over 20 years of service.

**2014:** More than 19,400 associates celebrated five or more years with Publix, with over 2,700 celebrating over 20 years of service.

**2013:** Almost 20,000 associates celebrated five or more years with Publix, with over 2,000 celebrating over 20 years of service.
SAVING 45 MILLION PAPER AND PLASTIC GROCERY BAGS EACH MONTH

Our initiatives to reduce the use of paper and plastic grocery bags include:

- Instruction of our front-service clerks on proper bagging techniques.
- Bag reduction goals for every store.
- Communication campaigns to encourage the use of reusable bags.

PAPER & PLASTIC BAGS SAVED

| 6 | 3 | 3 | 3 | 4 | 0 | 1 | 0 | 0 | 0 |

(Estimate of the total paper and plastic grocery bags saved based on the average improvement of paper and plastic grocery bag usage since mid-2007)

Doing your part: Thanks to our customers opting for reusable bags, we save an average of over 45 million paper and plastic grocery bags each month.
PHARMACY
OVER 43.4 MILLION VIALS RECYCLED

Our recycling efforts don’t stop at paper and plastic. In 2017 alone, our customers returned more than 8.4 million Publix Pharmacy vials for recycling. Our vial manufacturer directly recycles them into the production of new ones, which has enabled us to repurpose over 43.4 million vials since 2011. We also recycle our pharmacy inventory bottles.
82.9 MILLION FREE PRESCRIPTIONS FILLED

Because we care about the health of our customers, we offer some of the medications most commonly prescribed by doctors for infections, diabetes, and blood pressure for free at the Publix Pharmacy as long as your doctor prescribes them.*

These free medications include:

- Amlodipine
- Lisinopril
- Generic metformin
- Eligible generic antibiotics

*Certain restrictions apply. Please see your pharmacist for details.

Serving Our Community: For several years, we have supported law enforcement and other organizations by promoting hundreds of medication take-back events to help customers properly dispose of unwanted medication.
FROZEN AISLE
KEEPING COOLING EFFICIENT

Our investments in improved refrigeration and air conditioning systems in our stores have reduced energy usage, saving us the following:

29,000 kilowatt-hours saved annually per store by using high-efficiency fan motors in back room freezers.
Up to 136,000 kilowatt-hours saved annually per store by putting doors on traditionally open refrigerated cases.

We will continue to improve our efforts by testing more high-efficiency fan motors and exploring more environmentally friendly refrigerants.

The Environmental Protection Agency’s (EPA) GreenChill program works to help food retailers lower refrigerant charge sizes, eliminate leaks, transition to environmentally friendlier refrigerants, and adopt green refrigeration technologies and best environmental practices. The partnership has three main programs that help food retailers reduce their refrigerant emissions: the Food Retailer Corporate Emissions Reduction Program, the Store Certification Program for Advanced Refrigeration, and the Advanced Refrigeration Promotion Program. As of August 2017, we have 50 stores that have achieved Silver GreenChill certifications and two stores (North Venice, FL and Cary, NC) that have received Gold GreenChill certifications. These stores earned the Gold-certified store distinction thanks to their use of carbon dioxide as a natural refrigerant.

As the technology matures, we will continue to incorporate new methods to achieve our goals of increasing energy efficiency and further reducing emissions of ozone-depleting refrigerants.

Did you know? We’ve made our own hot water since the late ’70s by capturing waste heat generated from our refrigeration systems.
35% SAVINGS
BY SWITCHING TO LED LIGHTING

We continue to look for and invest in improved sustainable technologies, and we conduct energy audits regularly to ensure our stores operate at maximum efficiency.

In doing so, we found that the lighting in our stores could be more efficient. By testing the use of LED lighting in one of our newer stores, we discovered that it saved electricity by 35%. We are now rolling out LED lighting to existing stores and incorporating it into new store designs.

140,000 AND COUNTING
LED LIGHTING FIXTURES COMPANYWIDE

100,000 kilowatt-hours (kWh) saved annually per store with the implementation of LED lighting and motion sensors on our refrigerated door cases—in 944 stores so far.

We have replaced all of our walk-in freezer lighting with LEDs. This results in a 50-80% reduction in energy usage over traditional incandescent lights.
We attempted to reduce waste long before ecosavvy was chic. As early as the 1970s, we began formalizing recycling by collecting all cardboard from stores, and working with paper companies to recycle.

And in 2001, we introduced our Get Into a Green Routine® program to start making smarter choices for energy and water conservation, as well as recycling.

We believe in meeting today’s demands without compromising what’s essential for tomorrow. And we appreciate our suppliers’ sustainability efforts as well. Our goal has always been and remains simple: to be an industry leader. When you do what is good for the environment, you often find that it can also be good for the bottom line.
CARBON EMISSIONS DOWN BY 11.7 PERCENT

Since 2007, we’ve annually conducted a greenhouse gas inventory by collecting information on our total building space, the amount of kilowatt-hours we use, the amount and type of refrigeration used in our stores, gallons of fuel used by our transportation fleet and more. We use all this data to make better decisions about our operation’s impact on the environment—and the results are outstanding. We’ve successfully added more than 8.4 million square feet to our overall operations, all while lowering our CO2 emissions by 11.7% per square foot.
GROCERY AISLE
TRADING TRAYS FOR SAVINGS

We removed cardboard trays from our Publix 24-pack bottled water, saving more than 13,000,000 trays—or 2,200,000 pounds of cardboard—per year. Our bottles have been reconfigured to fill a “nested” pack, giving us 16% more packs on each pallet. This means we move and store fewer pallets for the same amount of product.
DELICIOUS. SUSTAINABLE.
AND EVER-EXPANDING.

Our GreenWise line consists of a wide range of products for those who pay extra attention to the types of food they put into their bodies, and we’re happy to report the line continues to grow.

You can trust that an item with a GreenWise label will meet one or more of these strict requirements:

- USDA organic
- Made with at least 70% organic ingredients
- Made without artificial preservatives, flavors, or colors; may contain colors from natural sources
- Raised without antibiotics or added hormones; federal regulations prohibit the use of added hormones in pork and pou! GreenWise meats are fed a 100% vegetarian diet
- Non-food products that make an environmental claim on the packaging

In addition to these criteria, we’ve developed a list of ingredients you won’t find in our GreenWise products.

We haven’t limited the products to just one aisle or section of the store. GreenWise includes everything from cereal to chicken to paper towels to canned goods to frozen fruit—and GreenWise products are available in every Publix location.

**Added value:** Forty of our stores offer a higher percentage of natural and organic products.
PROMOTING BETTER CHOICES

ONE LABEL AT A TIME

Our new Better Choice shelf tags make it easier than ever to spot the nutrition information you’re looking for. We have more than 4,000 items with a Better Choice tag.

Additionally, we identify approximately 4,100 products that are certified organic or made with at least 70% organic ingredients.
LESS BAG. BIGGER SAVINGS.

By working with our supplier, in 2015 we were able to reduce the amount of material in our reusable wine bags, saving 28,000 pounds of plastic.
CONSERVING EVERY LITTLE DROP, FROM OUR STORES TO OUR MANUFACTURING PLANTS.

Water is one of our most precious resources, and conserving it where we can is a top priority. By piloting smart irrigation systems at three stores, we save 6.4 million gallons of water annually. Our Dairy Manufacturing team’s modifications to four Cleaning In Place (CIP) automatic wash systems also saved us 10.4 million gallons of water in 2014.

Other efforts include installing low-flow faucets, toilets, and waterless urinals in our store bathrooms. To learn about how we conserve water outside our stores, head over to the virtual Storefront.
TURNING FOOD INTO FEED

When most people think of Publix, they think of our stores. But Publix is also a manufacturer, producing top-quality products that our stores are proud to sell and our customers love to buy.

In 2017, we diverted more than 30,000 tons of food waste by-products from our manufacturing plants—including whey from yogurt and cottage cheese from our Dairy plant—sent to farmers to feed their livestock, and scraps from Bakery production which is processed into animal feed.
DELI
BIG SAVINGS
BY SWITCHING TO POUCHES

We’ve eliminated 35,000 pounds of packaging annually by switching from canned tuna to tuna pouches for our Publix Deli tuna salad.
MAKING THE SWITCH TO REUSABLE BINS

Rather than ship meat to our Deli plant in non-recyclable cardboard containers, four of our suppliers now ship in reusable plastic bins. This saves about 204,000 pounds of cardboard each year.
92,000 LABOR HOURS SAVED

We always look to improve—and in this case, less is more. We eliminated 35 million separate date, price, and product description labels by consolidating this information onto a single-scale label that acts as a security seal on the packaging, which reduces the chance of product spillage.

As a result of this change, we also saved 92,000 labor hours, allowing our Deli associates more time for what’s really important: our customers.
LESS BAG. BIGGER SAVINGS.

By working with our supplier, in 2015 we were able to reduce the amount of material in our reusable wine bags, saving 28,000 pounds of plastic.
5,300 KWH SAVED EVERY MONTH PER STORE

Our sustainability efforts in our Deli provide a double benefit: saving natural resources and improving the quality of our products. Within our hot- and self-service cases, we now use time as a control for food safety, and we are able to run the cases at half power for the heat settings. This allows us to save 5,300 kilowatt-hours a month in each store.

This means our products are held at a temperature that ensures quality, while reducing the risk of drying out.
MEAT & SEAFOOD
GREENWISE ANGUS BEEF

We validate the feeding, handling, and living conditions to ensure that, from birth, strict standards of treatment are maintained for our GreenWise beef. Completely natural, with no artificial additives or preservatives, this beef comes from cattle raised on a 100% vegetarian diet that never receives any antibiotics or added hormones.

GREENWISE CHICKEN

Our GreenWise chickens are never given antibiotics and are free from added hormones (federal regulations prohibit the use of added hormones in poultry and pork). Plus, they’re fed a vegetarian diet and raised with care in clean flock houses with plenty of fresh air, space, and light.

GREENWISE LAMB

Our GreenWise lamb is raised without antibiotics or added hormones. It’s minimally processed, with no added preservatives, and raised on a vegetarian diet.

GREENWISE PORK

When you pick up our GreenWise pork, pork is all you’re getting. It contains no antibiotics, no added hormones (federal regulations prohibit the use of added hormones in poultry and pork), and no preservatives. And as with the rest of our GreenWise meats, it’s raised on a vegetarian diet.

Animal well-being: At Publix, we believe animals should be treated humanely and respectfully at all phases of their lives. To learn more about our position statements, visit the Publix FAQs section on our corporate site.
SUPPORTING OUR INDUSTRY

Our sustainable seafood policy embraces various categories of products, including all products sold from our full-service cases and Publix brand frozen items in our Seafood department. Our policy reinforces our stance in supporting the industry as it makes progress in its sustainability efforts.

PROGRESS THROUGH PARTNERSHIPS

Publix is the first US retailer to team up with Sustainable Fisheries Partnership (SFP) on the Ocean Disclosure Project (ODP). We know that transparency is important to our customers, and the ODP is a great way for us to share information about the sources of the fisheries that supply our seafood products.

We also review the guidance provided by our partners at SFP regarding the products that we sell. We start by combining partner assessments of the fisheries with our own data to identify the species in most need of Fishery Improvement Project (FIP) activity or sourcing changes. We then Involve our suppliers in the FIP or direct them to source from a more acceptable fishery. They are expected to be proactive and work independently of our direction, while adhering to all laws and regulations.
BE INVOLVED IN THE SOLUTION

Our suppliers understand our sustainability program because it is very simple: “Be involved in the solution.” As such, we have donated $320,000 to SFP toward Fishery Improvement Project funding since 2011.

If we identify that an FIP or Aquaculture Improvement Project (AIP) is needed, we require the supplier to participate or find a more sustainable source for that particular product. An example of involvement in the solution is the development of the zonal aquaculture standard (which includes addressing ecosystem impacts beyond individual farms) to the existing certification programs. During the development of this standard, we required all of our Asian shrimp suppliers to attend a seminar presented by SFP and encouraged them to participate in the growth of this program.

We believe that our goals and processes will drive true and lasting change. The only way that sustainability will truly come to life in the seafood industry is for the industry to embrace it. The industry, environmental groups, and retailers must work together to meet sustainability goals.
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We ask our suppliers to provide information including the geographical location of the catch, the scientific name of the fish, the type of fishing gear used, third-party certifications, and more. SFP takes that information and conducts further analysis using their Fish Source database to assess how the fishery is managed, health of the fish stocks, and environmental impacts of the fishery.

To learn more about this partnership, visit the Ocean Disclosure Project website.
MAKING PROGRESS WITH OUR SEAFOOD PARTNERS

Leading the way in seafood sustainability starts with working together with partners who share our passion. Our program stands out by supporting the seafood industry as it progresses. In the meantime, we will do our part to ensure that we maintain sound, sustainable practices.

Our program is divided into three parts:

1. RESEARCH AND DATA COLLECTION
   Each year, we conduct research and collect data for the top 85% of products sold in our Seafood department.

2. PRODUCT EVALUATION, DECISIONS, AND IMPROVEMENT PROJECTS
   In conjunction with Sustainable Fisheries Partnerships, we annually evaluate our sources of supply and determine which of the sources need improvement. We then prioritize the projects we will work on the following year. This process helps us decide whether to sell a product, enhance fisheries through improvement projects, or halt the sale of a product until the issue is resolved.

3. MEASURE PROGRESS
   Throughout our improvement projects, we track our progress to ensure we are meeting milestones annually to guarantee that we are achieving our goal for a more sustainable seafood supply.
ENCOURAGING COLLABORATION

We work with a number of fisheries on projects to improve sustainable practices, either through financial support or by actively purchasing from companies with similar ideals.
SUPPORTING SEAFOOD SUSTAINABILITY

Seafood sustainability is a complex issue, and we partner with both Sustainable Fisheries Partnership and Ocean Trust to do what we can to implement better policies and practices. With the former being a global leader in seafood sustainability and the latter being an award-winning conservation foundation, both have helped us make informed decisions about the products we sell and the improvements needed.

Our partners: You can learn more about the good work of Sustainable Fisheries Partnerships and Ocean Trust by visiting their websites.
FISHING FOR SUSTAINABILITY
FROM SEA TO SHORE AND BEYOND

The sea provides a bountiful supply of food, so it’s in our best interest to fish responsibly. Participating with suppliers and Non-Governmental Organizations (NGOs) in Fishery Improvement Projects (FIPs) allows us to promote better practices to get the best our oceans have to offer for our stores and our shoppers, while ensuring this natural resource is protected for future generations.

GROUPER, SNAPPER, AND SWORDFISH IN INDONESIA
We strive to improve the availability of accurate data on catches and bycatch from both artisanal fisheries and larger vessels.

GROUPER AND SNAPPER IN THE GULF OF MEXICO
We support efforts to improve stock assessments, obtaining better bycatch and discard data.

PINK SHRIMP IN THE GULF OF MEXICO
We aim to reduce bycatch of fish and sea turtles by encouraging fishermen to keep their gear well-tuned.
SOUTH AMERICAN MAHI-MAHI
We promote the development of evaluation tools to help estimate the status of mahi-mahi population along the eastern Pacific Ocean.

BLUE SWIMMING CRAB IN VARIOUS LOCATIONS
We are changing practices (no taking of small crabs / juveniles, no taking of egg-bearing females) and developing policies that protect and sustain crabs, including protecting of nursery grounds and spawning areas.
KNOWING OUR OCEANS

We provide information to our customers in our seafood case so they know more about the product they are purchasing. We include country of origin labeling and whether a product is wild-caught or farmed, and we can supply other details upon request. Further information can be accessed on our Seafood Sustainability Program and Sustainable Seafood Policy pages, which you can access right here on our site.

Did you know? Sustainable seafood is seafood that is either caught or farmed in ways that consider the long-term vitality of the harvested species and well-being of the oceans, as well as the livelihoods of fisheries-dependent communities.
Meat & Seafood: Shipping & Packaging

REDUCING MATERIALS

PACKAGING

We reduced the amount of polystyrene foam and hard-to-recycle cardboard used to transport seafood products to our stores by switching to returnable plastic totes for our seafood shipments. In 2015, we eliminated more than 190,000 polystyrene foam containers by using this new method.
MORE SUSTAINABLE SEAFOOD OPTIONS EVERY YEAR

We view sustainability as a journey rather than a destination. This philosophy is ingrained in our mission statement, which calls us to be involved as responsible citizens in our communities. Our goal is to offer our customers more sustainable seafood options every year, which we believe will drive changes for the better. It is essential for industries, environmental groups, and retailers like us to work together to effect these positive changes. This pushes us to engage our stakeholders, including our suppliers, in the process so we can work together to find solutions.

We were one of the first retail companies to partner with Sustainable Fisheries Partnership and another sustainability organization, Ocean Trust. We were also one of the first to engage our supply chain regarding Fishery Improvement Projects. We accomplished this during a sustainability summit that we hosted in 2009 for our seafood suppliers, where we educated them on our Seafood Sustainability Program.
BACK ROOM
SLEEVELESS SAVINGS

We worked with our cotton mop supplier to remove the plastic sleeves our mops are shipped in. Besides the cost savings, this change resulted in an annual reduction of 2,500 pounds of plastic.
REDUCING MILES & SAVING FUEL

Every mile reduced and every gallon saved inspires us to work even harder at fuel conservation.

After making their scheduled store delivery runs, our drivers picked up 63,800 orders from our suppliers on their way back to our warehouses. This represents 8.2% more backhauled orders than in 2013.

**New engines:** The engines in our new tractors allow 50,000 miles per oil change (up from 35,000 in 2014), which saves labor hours and reduces the amount of waste oil we recycle. And thanks to a change to the tractors’ gear ratios, we expect to save an additional 300,000 gallons of fuel annually.
CLOSING THE DISTANCE TO IMPROVE SAVINGS

Our teams examine every aspect of distribution in an effort to save fuel. By adjusting everything from how trailers are loaded to which routes drivers take, improving how we send product to our stores has saved us 12 million miles and more than 1.8 million gallons of diesel since 2007.
PRODUCE
GROWING OUR SUSTAINABILITY EFFORTS

We work with growers who incorporate sustainable practices into their business models. Our goal is to provide fresh produce at the quality and price that our customers expect. While we may not always be directly involved in our growers’ specific agricultural efforts, we are glad to share some of their practices.

B&W QUALITY GROWERS - LAND PRESERVATION

B&W Quality Growers, a seasonal watercress farm, believes in preserving the viability of the land. The farm’s soil lies fallow for at least six months out of the year and has recharged naturally for over a century.
**PERO - WATER CONSERVATION**

Pero Family Farms integrates sustainable growing practices into their bell pepper business via irrigation. They use a drip irrigation system that allows them to increase efficiency and reduce water use by up to 80 percent.

**LAKESIDE - WATER CONSERVATION AND RECYCLING**

When growing their beefsteak tomatoes, Lakeside Produce always keeps sustainability in mind. On average, they recycle over 500,000 pounds of cardboard and 60 million liters of water per year.

**ROCK GARDEN - REPURPOSING LAND AND COMMUNITY OUTREACH**

Rock Garden South grows fresh herbs in an unexpected place—an abandoned railroad spur. Growing organic herbs on reclaimed land allows the Miami urban farm to cultivate fresh produce while educating the public about sustainable agriculture through community outreach.

**CLEAR SPRINGS FARMS - RESOURCE PRESERVATION AND RECYCLING**

For Clear Springs Farms, producing berries is a breeze. They use windmills and reservoirs on their blueberry farm to reduce water use and to filter water naturally. Overhead irrigation is left for extreme freeze events only.

**DRISCOLL'S - WATER CONSERVATION AND INDUSTRY OUTREACH**

One way to maintain sustainability? Education. Driscoll's uses irrigation systems and technology that reduce water use during berry production. They educate others about these practices in an effort to transform the future of water conservation.

**GROWERS EXPRESS - ENERGY AND WATER CONSERVATION**

Growers Express is proud to support sustainable agriculture while producing leeks and green onions. The company’s growers are able to conserve water and energy while still maximizing system efficiency.
VEGPRO - LAND AND WATER PRESERVATION
Vegpro growers sustainably cultivate crops used in salads by testing the soil annually to minimize pollutants, and by carefully managing nutrients to protect water quality.

BBI PRODUCE, INC. - RECYCLING, LAND AND WATER CONSERVATION
BBI Produce grows fresh, juicy, and sustainable Florida strawberries. They have made efforts on their farms to recycle plastic containers, reduce water, and plant cover crops that return nutrients to the soil.

ALDERMAN FARMS - HONEYBEE CONSERVATION
As an organic vegetable grower, Alderman Farms does its best to ensure no honeybees are harmed. Its beehives are inspected monthly for disease and parasites, and are not used for open field pollination.

FAMILY TREE FARMS - WATER CONSERVATION
The right irrigation means less environmental irritation. Family Tree Farms uses irrigation systems to monitor tree watering for more precise delivery with less waste.

SCULLY PACKING COMPANY - WATER CONSERVATION
Scully Packing Company, a pear supplier, focuses on conserving water, but the company does it by using moisture content sensors in their soil to avoid unnecessary irrigations.

GRIMMWAY FARMS - CO2 EMISSION REDUCTION AND ENERGY CONSERVATION
Grimmway Farms has spent 9 years investing in cleaner engines and solar arrays to reduce air emissions by 440 tons and energy consumption by 7 million kWh a year.
HMC FARMS – SOLAR ENERGY
HMC Farms uses solar panels to power its cold storage and water pumps to offset the total yearly electricity usage of almost 1,400 homes—totaling 3 megawatts of production.

D’ARRIGO BROS. CO. OF CALIFORNIA – CO2 EMISSION REDUCTION
By relocating facilities, D’Arrigo Bros. Co. of California created shorter shipping routes for its broccoli supply, and reduced its CO2 emissions by 593 metric tons. This is equivalent to removing 123 cars from the road.

VILLAGE FARMS – CO2 EMISSION REDUCTION
Village Farms, a Publix tomato supplier, let nature take the lead in company conservation efforts. They recycle CO2 emissions back into their greenhouse, where fresh tomatoes naturally convert it into oxygen.

CHIQUITA – PLASTIC REDUCTION
There are plenty of uses and reuses for plastic bags and Chiquita, a Publix banana supplier, takes advantage of that. They reuse over 6,700 tons of plastic bags and twine per year to make buckets, pipes, and paving stones with the recycled material.
REUSING AND RECYCLING FLORAL BUCKETS

We often donate or recycle our stores’ floral buckets, and we’ve been able to save on disposal fees and landfill space.
BAKERY
MORE HOPE, LESS WASTE

Last year, our stores donated 41 million pounds of Bakery products to local organizations to help feed those in need.

To learn more about food donations throughout our stores, click here.
TURNING FOOD INTO FEED

When most people think of Publix, they think of our stores. But Publix is also a manufacturer, producing top-quality products that our stores are proud to sell and our customers love to buy.

In 2017, we diverted more than 30,000 tons of food waste by-products from our manufacturing plants—including whey from yogurt and cottage cheese from our Dairy plant—sent to farmers to feed their livestock, and scraps from Bakery production which is processed into animal feed.
LESS GLUE. GREATER SAVINGS.

A portion of our company’s glue usage comes from the construction of our Bakery pie carrier cartons and cases. In 2014, of the 22,000 total pounds of glue usage, 7,350 was just in carrier cartons. In 2015, we reduced usage on the carrier cartons by 2,200 pounds for a 30% reduction. In 2017, we installed a new glue machine for reduced usage of glue on the pie case boxes. This improvement reduced glue usage by another 2,800 pounds for a 40% annually reduction.
KEEPING BUCKETS OUT OF LANDFILLS

Our retail bakeries use about 4,600 high-density polyethylene (HDPE) plastic buckets per week. Instead of throwing them away, we recycle them.
BULK DELIVERIES, LESS TO LANDFILL

Operating our bakery plant requires a lot of flour—and in the past, we purchased this flour in fifty-pound bags. In 2015, we installed a wheat silo and began to buy the flour in bulk. This allowed us to save 13,000 pounds of paper bags that would have otherwise gone into landfills, because they were not recyclable.
CHECKOUT
OUR GREEN COMMITMENT

When it comes to sustainability, we take a holistic approach that includes keeping products fresh and safe while reducing waste and recycling whenever possible, investing in our associates, and growing the company. It's this dedication that has led our stores to be recognized for their conservation efforts, management practices, and much more.

Our Awards: In case you missed it, you can discover what Sustainability Awards & Recognition we've gathered for our efforts.
WORKING TOGETHER TO REDUCE PLASTIC BAG USE

Through continued associate training on proper bagging techniques and with the help of our customers’ use of reusable bags, we’ve saved over 6.2 billion plastic bags since 2007. And we seek to save even more by placing friendly reminders for customers to bring reusable bags all around our stores.
MAKING TOMORROW EVEN MORE SUSTAINABLE

Our impact on the planet is always on our minds, and we strive to develop new ways to operate in a caring and careful manner. While we’ve made great progress, we know there’s always room for improvement. By constantly seeking new information and innovations, and collaborating with partners, we will continue to be a leader in sustainability.