



Science Based Targets Initiative

2023 Update by Eileen Lauth, SR VP QA and Regulatory Affairs

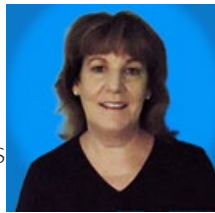
It's hard to believe a year has passed since the announcement of our 2030 commitment and we wanted to share the progress we've made since April 2022.

- Our Scope 1 emissions decreased 19%, bringing us closer to our 2030 target.
- Our Scope 2 emissions decreased 7%, exceeding our 2030 target!

We're excited with our progress and look forward to continuing our journey!

In April 2022 SBTi had 2500 companies worldwide taking action against climate change. By this May, the number is over 5000 companies. It's great to see more companies joining the SBTi journey.

- We partnered with Georgia Tech and the Georgia Manufacturing Extension Partnership for an energy audit in the Marietta facility.
- We received great insight and energy saving opportunities from this review.



EILEEN LAUTH

We're also very happy to share our 2022 CDP score increased to a "B" which exceeds the Food & Beverage processing industry sector average as well as the North America and Global average of "C". We've been disclosing GHG emissions since 2009.

TEA RECIPE

Cucumber-Lime Iced Green Tea Mocktail

BATCH:

- 1/2 English Cucumber Sliced
- .75 oz Lime Juice
- 1 oz Sugar (1.75 oz Simple Syrup)
- 32 oz Fresh Brewed Green Iced Tea

Bruise the cucumber slices with a muddler or wooden spoon, fill with ice, combine and chill in the fridge for at least 30 min before serving over ice.



SINGLE SERVE:

- 3-4 English Cucumber Slices
- .25 oz Lime Juice
- .5 oz Simple Syrup (.25 oz Raw Sugar)
- 6-8 oz Fresh Brewed Green Iced Tea

Follow above batch instructions.

What do you put in your Hot Tea?



LEAF



STEEP WATER TEMP



STEEPING TIME



MILK



SWEETENER



HONEY



LEMON

	STEEP WATER TEMP	STEEPING TIME	MILK	SWEETENER	HONEY	LEMON
White	170°F	1-2 min				
Yellow	175°F	2 min				
Matcha	170°F	Stir	X	X		
Green - Chinese	150° - 180°F	1-2 min		X	X	X
Green - Japanese	170°F	1-2 min		X	X	X
Oolong - Light Oxidized	185°F	1-2 min	X			
Oolong - Heavy Oxidized	185° - 200°F	1-2 min	X			
Black	210°F	3-5 min	X	X	X	X
Pu'er	200°F	30 sec - 2 min				
Herbals	210°F	3-5 min		X	X	

Water: Optimal water profile has a low mineral content (0-50 TDS) and Neutral PH of 7

Clear Tea vs. Cloudy Tea -



Crystal clear iced tea is well... so clear you should be able to read your newspaper through it. But when iced tea becomes cloudy it can be due to a number of factors. One of the biggest causes can be attributed to minerals in the water. Hard water, which contains higher levels of minerals such as calcium and magnesium, can contribute to tea cloudiness when it reacts with certain compounds present in tea leaves.

A good way to alleviate this problem is to install water softening equipment for both your tea brewer and your ice maker. This will remove most of the mineral content that mingles with the tea particulates. Cloudy Iced Tea might taste just fine, but we taste with our eyes too, so clear tea just looks more appetizing and refreshing.

More Refreshing Ways to Profit

With Ready Sweet Filter Packs, there's no need to stock sugar or prepare simple syrup to create delicious, sweet iced tea. Convenient, ready-to-brew filter packs contain an ideal blend of black tea and pure cane sugar, delivering glass after glass of perfectly sweetened iced tea. And now, there are two NEW ways to profit with Ready Sweet.



- **Ready Sweet Half Batch** delivers 1-1/2 gallons of refreshing iced tea – a great solution for smaller operations or slower dayparts.

- **Ready Sweet Slightly-Sweet Sugared Iced Tea** produces a delicious, refreshing tea that is “just a touch” less sweet.

No matter which Ready Sweet Tea you brew, each offers a consistent, easy and profitable way to satisfy consumer demand for this popular beverage.

FOODSERVICE TEA TIPS

- Q** What are some ways foodservice operators help drive sales of hot and iced teas?
- A**
- Consider offering a more diverse and appealing tea menu that includes a variety of flavors, types and options.
 - Introduce a “tea of the month” on your menu with a special price or combo deal that includes tea as part of the package.
 - Create unique and delicious signature tea-based drinks that are exclusive to your operation.

THE LAST SIP

From 2018 to 2021, Sweet Tea being specifically listed as a beverage option on menus increased by 33%... and for good reason... At a food cost of about 5%, Sweet Tea is one of the most profitable beverage offerings in foodservice!



– Trevor McSwain, VP Foodservice Sales