ESTD 1984
VERMONT
CREAMERY®

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DAIRY THAT TASTES BETTER BECAUSE IT'S MADE BETTER

OUR STORY

1984

Pioneer of goat cheese and cultured butter in America

- Extended aged & fresh goat cheese portfolio to crème fraîche, cultured butter, and culinary creams
- Hundreds of awards across portfolio
- Acquired in 2017 by Land O'Lakes

INCREDIBLE GROWTH JOURNEY

More growth = greater impact for good

OUR PROMISE

Consciously crafted in Vermont with milk from local farms

TASTE ABOVE ALL

- No shortcuts
- Highest quality ingredients

B CORP CERTIFIED SINCE 2014

Business for good, building a regenerative and inclusive economy

OUR CONSUMERS

Vermont Creamery attracts a consumer who cares about business for good

- Expect local sourcing
- Want to invest in brands that stand for something
- Regularly pay more for goods from responsible brands

OUR APPROACH:

- Never compromise on values in products or business decisions
- Take a stance on issues that align with values
- Activate our consumers to support causes

Aged Cheese Diverts Waste from Landfills with New Sustainable Packaging

Our aged cheese packaging has transitioned to a more environmentally friendly footprint option with **100% Recyclable Packaging** made from **75% Post-Consumer Recycled Plastic**

Highlighting 2022 Good Food Award Winners

- ✓ **Decreasing waste to landfill** with a 100% Recyclable Packaging
- ✓ **Reducing virgin plastic** in the supply chain
- ✓ **Increasing breathability and protection** for delicate cheeses
- ✓ Fulfilling commitment to the **Consumer Packaging Forum's 2030** Golden Rules of Sustainable Packaging

Fresh Goat Cheese Film
New Sustainable Packaging

Objective:

The goal of this project is to convert Vermont Creamery's current goat cheese primary retail packaging into a recycle-ready or compostable structure by 2025 while gathering learnings and solutions that can then be shared across the dairy industry.

Key Metrics

- Shelf Life
- Machinability and process flow
- Approval for recyclability
- Cost
- Life cycle impact

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WEBSTERVILLE, VT

Current Offering:

- Current make up:
  - Non-forming – 12 microns polyester/50 microns EVOH/polyethylene coextrusion – easy peel
  - Forming - 125 microns nylon/EVOH/enhanced polyethylene coextrusion
- Why not recyclable:
  - Multilayered Film
  - Current Recycling Infrastructure
  - Food contamination

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Fresh Goat Cheese Film
New Sustainable Packaging

Objectives:

- ✓ **Decreasing waste to landfill** with recyclable or compostable material
- ✓ **Maintain shelf life and integrity** for delicate products
- ✓ Fulfilling commitment to the **Consumer Packaging Forum's 2030** Golden Rules of Sustainable Packaging

Activity To Date:

- Two trials completed with three different films on our goat cheese manufacturing line, which are now undergoing shelf life studies.
  - Sample 1: 6 mil recycle ready film
  - Sample 2: 3 mil PCR film
  - Sample 3: 3.4 mil recycle ready film

Next Steps:

- Further feasibility and scalability trials with shelf life testing
- End of life testing, H2R, consumer education around recycling practices
- Hopeful commercialization in 2025

CONSCIOUSLY CRAFTED

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