

FROZEN SOUP

WE CAPTURE *freshness.* YOU CHOOSE WHEN TO SERVE IT.

The natural ingredients we put into our frozen soups are preserved at the peak of freshness, extending their shelf life for up to 21 months. When they thaw, they're still just as delicious and nutritious. The only difference is that you control the timeline.



SOURCE



MAKE



FREEZE



SHIP



DELIVER



STORE



SERVE

→ A lot can happen in that storage window. Fortunately, frozen soups don't break down over time. Whatever you're serving, whenever you serve it, it will taste the same as it did on day one.

WHY CAMPBELL'S® FROZEN SOUP?

It's the natural way to preserve a vegetable's nutritional quality, as we never use preservatives or additives.

The longer shelf life means less spoilage, leading to less food waste in landfills.

Condensed frozen soups ship with 50% less water than single-strength soup, reducing the energy used in transportation.

Find out more about our carefully crafted soups at campbellsfoodservice.com/frozensoup.



MADE *to* SERVE[®]

IT MEANS CARING ABOUT MORE THAN JUST A PRODUCT.

When we set out on our mission to serve carefully crafted foods to the many, we knew it would be led by responsibility. That's why we use responsible practices in how we grow, source, produce and share our products.



WE'RE COMMITTED *to* SUSTAINABLE AGRICULTURE

69% OF ACRES FARMED FOR TOMATOES USE DRIP IRRIGATION

REDUCE GHGS PER TON OF TOMATOES BY **20%** BY THE END OF 2020

REDUCE WATER USE PER POUND OF TOMATOES BY **20%** BY THE END OF 2020

WE SOURCE *our* INGREDIENTS CAREFULLY

MORE THAN **90%** OF TOMATOES COME FROM FAMILY FARMS IN CALIFORNIA



100% OF THE CHICKEN MEAT WE USE IS RAISED WITH NO ANTIBIOTICS EVER

WE PRACTICE SUSTAINABLE OPERATIONS

SINCE 2008, WE'VE REDUCED

GHG EMISSIONS INTENSITY BY **39%**

ENERGY INTENSITY BY **25%**

WATER INTENSITY BY **36%**

WE MAKE AN IMPACT ON *our* COMMUNITIES

WE CONTRIBUTED **12,000** VOLUNTEER HOURS IN 2017

WE MADE **\$61.9M** IN CHARITABLE DONATIONS ACROSS THE GLOBE IN 2017

We're proud of
WHERE WE STAND,
and

WE'RE EVEN MORE EXCITED ABOUT WHERE WE'RE HEADED.

We've set
AGGRESSIVE GOALS TO REDUCE WATER, GHG AND NITROGEN EMISSIONS.

We've launched
NEW RESPONSIBLE SOURCING GOALS TO ADVANCE FARM-TO-FORK TRACEABILITY, SUPPLIER DIVERSITY AND HUMAN RIGHTS SUPPORT.

We aim
TO SOURCE **100%** CRATE-FREE PORK BY 2022

and **100%** CAGE-FREE EGGS BY 2025.

We've set
A GOAL TO CUT **FOOD WASTE IN HALF** BY 2030.

