# 

# **Delivering more** with less environmental impact

## **AREAS OF FOCUS AND KEY PROGRESS**

	Year <sup>3</sup>	Status	Progress
Compared to a 2019 base year, reduce:			
→ Absolute Scope 1 and 2 greenhouse gas emissions by 47%	2030		Absolute Scope 1 and 2 emissions decreased by 37%.
→ Scope 3 greenhouse gas emissions intensity by 55% per franchise restaurant	2030		Emissions intensity per franchise restaurant decreased by 11%.
→ Scope 3 greenhouse gas emissions intensity by 55% per metric ton of purchased goods	2030	O	Emissions intensity per metric ton of goods purchased by increased by 1%.
→ Absolute forest, land and agriculture Scope 3 greenhouse gas emissions by 33.3%	2030		<ul> <li>Absolute forest, land and agriculture emissions decreased by 6%.</li> </ul>
No deforestation across our primary commodities most at risk of deforestation	2025		<ul> <li>For the first time, we sourced 100% of our global palm oil sustainably, aligned to RSPO standards.</li> </ul>
Through the U.S. Department of Energy's Better Buildings <sup>®</sup> Challenge, reduce energy consumption in Company-operated restaurants by 20% per transaction, from a 2012 baseline	2025		Source energy per square foot decreased by 18% across the RSC and Company-operated restaurants reporting 2024 data; the number of franchise restaurants reporting WEC data increased by 54% year-over-year.
Sustainably source 100% of our customer-facing packaging in the U.S. and Canada	2026	0	<ul> <li>Across the U.S. and Canada, we completed our rollout of fry cartons and chili cups aligned to SFI's "certified sourcing" standard. This helped increase the percentage of our customer- facing packaging that is sustainably sourced to 76%.</li> </ul>

In this section Climate & energy p. 12 Nature p. 17 Packaging & waste p. 18

## Climate risk GHG emissions

Material Issues

Energy consumption Deforestation

Sustainable packaging Food waste

## Sustainable Development Goals

15 LIFE ON LAND



<u>```</u>



on track on track needs new

#### **GOOD** PONE RIGHT

# CLIMATE AND ENERGY

Wendy's embraces our role and responsibility in mitigating our climate impact. To meaningfully reduce Company and value chain emissions, Wendy's has committed to significant cuts in emissions.

## Reducing greenhouse gas emissions

## GOAL

## By 2030, reduce from our 2019 baseline

- Absolute Scope 1 and 2 greenhouse gas (GHG) emissions by 47%
- Scope 3 GHG emissions intensity by 55% per franchise restaurant<sup>4</sup>
- Scope 3 GHG emissions intensity by 55% per metric ton of purchased goods<sup>4</sup>
- Absolute forest, land and agriculture (FLAG)
   Scope 3 GHG emissions by 33.3%<sup>5</sup>

No deforestation across our <u>primary</u> <u>commodities</u> most at risk of deforestation by 2025. In 2024, Wendy's updated our near-term Scope 3 sciencebased emissions reduction targets. This included adding a forest, land and agriculture (FLAG) target. The Science-Based Targets initiative (SBTi) validated all goal changes.<sup>6</sup> Wendy's Scope 1 and 2 science-based target aims to reduce emissions within Company operations at a pace consistent with keeping warming below 1.5°C, in line with the guidelines and recommendations set by the Intergovernmental Panel on Climate Change (IPCC). Our Scope 3 targets are aligned to SBTi's well below 2°C criteria.<sup>7</sup>

This year, Wendy's reduced Scope 1 and 2 emissions by 37% compared to our 2019 base year. As for Scope 3, franchisee emissions per restaurant decreased by 11%; emissions from purchased goods and services<sup>8</sup> increased by 1% per metric ton of goods purchased; and forest, land and agriculture emissions decreased by 6%, all from our 2019 baseline.

Energy efficiency projects through Wendy's Energy Challenge and expanding our procurement of renewable energy contributed to decreases in operational and franchisee emissions. Additional insights into how we plan to achieve our climate goals are included on the following pages.

For more detailed information on our emissions and energy data, as well as climate strategy and actions, please refer to our 2024 CDP Corporate Questionnaire.



## Addressing climate risk

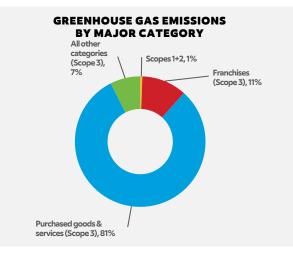
Through our efforts to manage our GHG emissions, we seek to mitigate business risk by supporting business continuity. Climate change poses a threat to the availability of the ingredients we source and use within our restaurants. We continue to look at sourcing areas and availability, and manage for physical and transition risks.

As part of our enterprise risk management process, we are currently conducting a climate risk assessment, which will include a scenario analysis. We will disclose findings from this assessment in our future climate reporting.

## Our footprint

**Scope 1 and 2 emissions**: Emissions from Wendy's operations, associated with our Company-operated restaurants and Restaurant Support Center (RSC)

**Scope 3 emissions**: Emissions from Wendy's franchiseoperated restaurants and our supply chain



<sup>&</sup>lt;sup>4</sup> In 2024, Wendy's updated our Scope 3 emissions goals for franchise restaurants and purchased goods and services to target a 55% reduction compared to a 47% reduction previously.

<sup>&</sup>lt;sup>5</sup> Target includes FLAG emissions and removals.

<sup>&</sup>lt;sup>6</sup> Our science-based target covers all Scope 1 and 2 emissions in The Wendy's Company's GHG inventory and was developed in line with the GHG Protocol Corporate Standard. The Scope 3 targets include Category 1: Purchased Goods & Services and Category 14: Franchises, which comprise approximately 95% of Wendy's Scope 3 emissions. FLAG target is based on a 67% Scope 3 boundary rather than a 100% boundary.

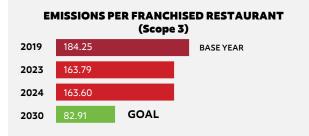
<sup>&</sup>lt;sup>7</sup> Scope 1 emissions are defined as direct Company GHG emissions, including natural gas, propane, mobile and stationary fuels and refrigerants; Scope 2 as indirect emissions derived from energy sources (electricity, steam, heat and cooling); and Scope 3 as all indirect upstream and downstream emissions that occur in the value chain, including franchised operations.

<sup>&</sup>lt;sup>8</sup> Purchased goods and services emissions reporting includes estimates for restaurants outside of the U.S. and Canada, which represents ~6% of our global Category 1 emissions.

## Greenhouse gas (GHG) emissions

Metric tons carbon dioxide equivalent (MTCO<sub>2</sub>e)











## Reducing energy consumption and emissions in our restaurants

## Wendy's Energy Challenge program highlights

18%

## reduction in energy use intensity

per square foot<sup>10</sup> across the RSC and the 370 **Company-operated restaurants reporting 2024** data

We are on track to achieve our U.S. Department of Energy's Better Buildings® Challenge goal to reduce energy per square foot by 20% by the end of 2025.

## ~\$7.5 million saved in utility costs across the

~1,750 restaurants<sup>11</sup> that reduced average site energy use intensity per square foot by 11% in 2023, from their baseline<sup>12</sup>

> ~3,600 franchised restaurants

enrolled (68 franchisees)

## Reporting data in the last cycle<sup>12</sup>:

- 56 franchisees (up from 37, a 51% year-over-year increase)
- 2,534 franchised restaurants (up from 1,644, a 54% year-over-year increase)

## Other highlights include:

- Extended entry<sup>13</sup> to restaurants in the United Kingdom
- Provided participating franchisees with an online monitoring platform that allows them to view their restaurants' energy use, helping to reduce costs



## 2024 Wendy's Energy Challenge Award recipients

Carlisle, LLC	Eastbay Equities, Inc.	
Wendium of Florida	Legacy CP Maine, LLC	
Delight Restaurant Group	Vestco, Inc.	
Hamra Enterprises	WenCo Restaurant Group	
Wen-Gap, LLC	Wenesco Restaurant Systems, LLC	
Associated Restaurant Ventures		



on 2023 data. This does not include the restaurants that joined WEC in 2024.

<sup>13</sup> Previously only available to restaurants in the U.S. and Canada

 $_{\perp}^{9}$  FLAG target is an absolute target based on a 67% boundary rather than a 100% boundary.

<sup>&</sup>lt;sup>10</sup> From a 2013 base year

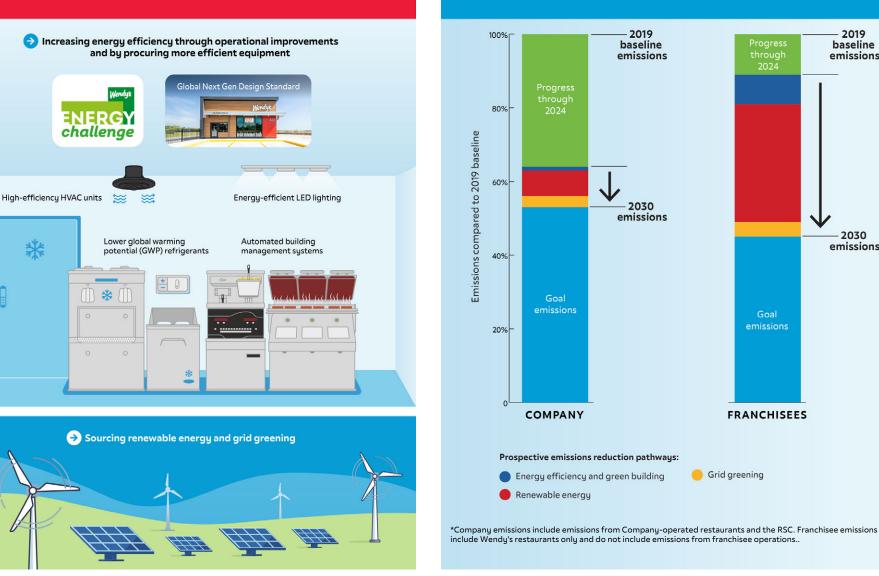
<sup>&</sup>lt;sup>11</sup> With a baseline year before 2023

<sup>&</sup>lt;sup>12</sup> Annual calendar year utility data collection for the Wendy's Energy Challenge (WEC) is not on the same schedule as the annual emissions inventory for reporting. Franchisees reporting data in the last cycle (2024) received WEC benchmarking reports

## **OUR RESTAURANT CLIMATE ACTION PLAN**

The following two actions will contribute to reducing Scope 1 and 2 GHG emissions in our Company-operated restaurants and Scope 3 emissions in our franchised restaurants.

## **CHARTING OUR PATH TO REDUCE RESTAURANT EMISSIONS\***



\*

2019

baseline

emissions

2030

emissions

# Addressing emissions across our supply chain (Scope 3)

Through our efforts to evolve alongside the industry, we recently updated our <u>science-based targets</u> focused on supply chain (Scope 3) emissions reductions to incorporate a new <u>forest, land and agriculture (FLAG)</u> target, which is now industry standard for companies in land-intensive sectors. Wendy's goal is to reduce absolute forest, land and agriculture emissions by 33.3% by 2030 from a 2019 base year, across both FLAG emissions and removals.

For more information and updates on our progress, please visit our sections on <u>Responsible Sourcing</u>, <u>Nature</u> and <u>Packaging & Waste</u>.

#### Our plans to achieve our sourcing emissions goals

We know our 2030 goals are ambitious and achieving them will be challenging due to the complex nature of our supply chain, as Wendy's is far removed from where the majority of emissions are generated within our supply chain and where actions need to occur. Our ability to achieve our targets is contingent on larger industry partnership and progress, constantly evolving technologies and industry standards, and broader alignment on measurement and traceability.

As we work to reduce sourcing emissions, we plan to focus our action on the following ingredient categories which we have identified as emissions "hot spots" within our supply chain:

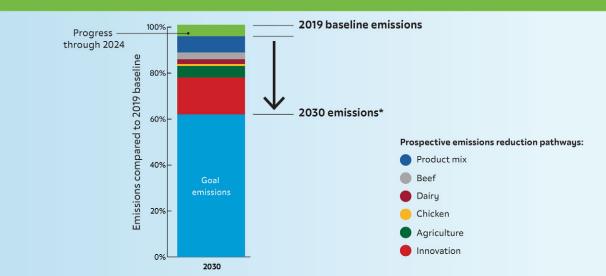


These four categories also align to our <u>deforestation action</u> plan, with the exception of fiber-based paper packaging, which is part of our deforestation action plan but has a lower emissions footprint by comparison. Partnership and collaboration — within our full supply chain and across our broader industry — are critical to meeting our commitments and solving shared challenges. We are looking to engage our supply chain across our emissions "hot spots" by:

- co-developing new projects
- developing and/or procuring insets traceable in our supply chain
- supporting supplier and direct-to-producer programs

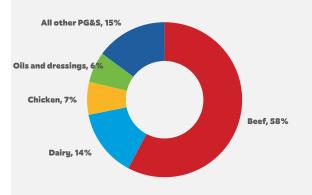
Through these collaborations, we hope to support our suppliers in producing and scaling lower emissions products that we can source for our restaurants, invest in codeveloped projects with potential for emissions reductions across the industry and advance progress toward our no deforestation goal. We also plan to partner across the industry to identify and pilot lower emissions products, and accelerate better tracking and accounting of emissions reductions and removals.

Visit <u>Responsible Sourcing</u> and <u>Nature</u> for more information on our supplier and industry engagements.



\*Based on the absolute emission reductions we expect we will need across purchased goods and services to achieve our Scope 3 goals to reduce emissions intensity by 55% per metric ton of purchased goods and absolute forest, land and agriculture emissions by 33.3% by 2030 from a 2019 base year.

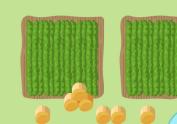
#### 2024 SCOPE 3 EMISSIONS PURCHASED GOODS AND SERVICES



## FOCUS AREAS FOR PURCHASED GOODS AND SERVICES EMISSIONS REDUCTIONS THROUGH 2030

## PATHWAYS TO REDUCE SUPPLY CHAIN EMISSIONS ON-FARM AND BEYOND

**Regenerative agriculture:** Encourage adoption of farming practices that improve soil health, water and biodiversity for ingredient and feed production for our protein supply chain, as well as oils and dressings, and grazing practices for beef





**Manure management:** Reduce emissions through on-farm interventions or by using digesters to convert manure into biogas, primarily benefiting protein supply chains



**No deforestation:** Aim to prevent forest loss from related agricultural or other supply chain activities through our supply chain goal, which encompasses our four commodities most at risk for deforestation beef, soy, palm oil and fiber-based packaging



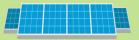


**Processing, logistics and packaging optimization:** Reduce distance traveled, storage and refrigeration and sustainably source packaging to reduce emissions across all supply chains



**Enteric methane:** 

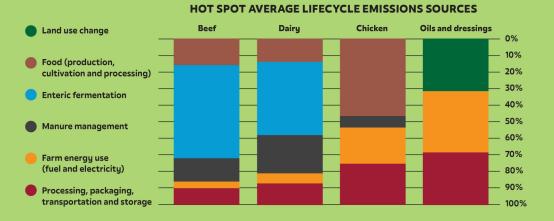
Explore implementation of feed additives and other mechanisms to improve feed efficiency and reduce methane emissions in beef and dairy supply chains



**Energy transition:** Promote energy efficiency initiatives by improving purchasing, operations and design, and procurement of renewable energy across all our supply chains

The graphs to the right show how emissions are generated\* across each of the four emissions "hot spots" we have identified within our supply chain. These findings have informed the pathways we will be taking to advance progress on our Scope 3 emissions reduction goals.

\*Emissions are generated along every step of the supply chain, such as growing and harvesting raw materials, processing and transportation. Wendy's captures both spend and volume of all of the goods we purchase. We then apply a cradle-to-gate emissions factor to convert that spend or volume into emissions. Sources of emissions factors vary based on the kind of product and are either a published industry factor or a supplier-specific factor. More details can be found in our CDP Corporate Disclosure.



#### GOOD DONE RIGHT

# NATURE

We recognize that commodity production plays a significant role in deforestation and land conversion. This can be particularly harmful to tropical rainforests and ecosystems that capture carbon emissions and are home to much of the world's biodiversity. Clearing forests to make way for grazing animals or growing crops can result in negative environmental impacts, including releasing carbon from the ground, which contributes to climate change, and disrupting biodiversity.

## Wendy's forests roadmap:

Conduct deforestation risk assessment

Develop commodity-specific action plans to address deforestation risk by the target

- Submit forest, land and agriculture (FLAG) target to SBTi for review and approval
- Continue to engage suppliers to implement commodity-specific action plans

## GOAL

No deforestation across our primary commodities most at risk of deforestation by the end of 2025.

# Working toward no deforestation

Wendy's set a goal of no deforestation across our primary commodities most at risk of deforestation, which we

identified as beef, fiber associated with paper packaging, palm oil and soy through our deforestation risk assessment.

As part of our responsible sourcing plan, we aim to manage and confirm certification for palm oil and fiber packaging. We are working on a process for gathering more traceability data and credentials related to no deforestation, particularly when certifications are not available. In addition to addressing our deforestation risks, this work will also contribute toward our <u>FLAG Scope 3 emissions target</u>. Managing water consumption in our supply chains

This year, we completed an assessment of our direct (Tier I) beef suppliers to better understand their



water risk in their operations, using water risk tools at processing facilities. As a result, we have achieved USRSB's 2025 direct supplier <u>water tracing goal</u>.

As part of Wendy's <u>responsible sourcing program</u>, we ask suppliers to take action and provide insights on their water use. Our efforts to improve soil health through supply chain collaboration may also help reduce water consumption and improve water quality within our supply chains.

In 2024, Wendy's submitted forests and water security disclosures to CDP for the first time, in addition to CDP climate disclosures submitted since 2021. Learn more in our CDP response, Responsible Sourcing and Climate & Energy.

## BEEF

We engage with <u>U.S. Roundtable for Sustainable Beef</u> (<u>USRSB</u>) and work toward its <u>sector-level targets</u> for land resources. We also collaborate through <u>Canadian</u> <u>Roundtable for Sustainable Beef (CSRB</u>), which, in 2024, published an updated <u>life cycle assessment</u> of the environmental sustainability of beef production in Canada. Wendy's partners with both organizations to encourage grazing management.

This year, we also began integrating our international supply chain team into Wendy's Quality Supply Chain Co-op (QSCC), enabling more global conversations with suppliers and supporting local information gathering.

## soy

Upon completing our risk assessment, we learned that our actual risk tied to soy is relatively low based on where we source soy directly, how and where we source our proteins, and where those proteins are utilizing soy within feed.

## PALM OIL

As we execute on our palm oil action plan, we are working to <u>certify</u> more palm oil within our supply chain through the <u>Roundtable on Sustainable Palm Oil</u> (<u>RSPO</u>). For the first time, in 2024, Wendy's sourced 100% of our global palm oil sustainably, utilizing RSPO Mass Balance (30%) and <u>palm trace credits</u> (70%). We aim to increase the percentage of palm oil in our supply chain that is certified Mass Balance.

## FIBER PACKAGING

Through our fiber risk assessment, we found this commodity to be higher risk as a result of limited traceability to origin. We have begun to address this through transitioning our sourcing of fiber-based packaging to certified sustainable options, such as <u>Forest Stewardship Council (FSC)</u> and <u>Sustainable</u> <u>Forestry Initiative (SFI)</u>. See <u>Packaging & Waste</u> for specific examples.

For items in the U.S. and Canada that are part of our sustainable packaging goal, we will continue to transition to certified sustainable products, and globally, document alignment with our no deforestation goal.

#### **GOOD** DONE RIGHT

# PACKAGING AND WASTE

Wendy's industry collaborations are crucial to identifying opportunities to transition our customer-facing restaurant packaging<sup>14</sup> to more sustainable alternatives and formulating category-specific improvement plans. When we evaluate new packaging options, we look for ways to balance the sustainability attributes we seek with materials and formats that meet the performance needs of their contents and our customers. To validate the sustainable sourcing of our packaging materials, we work with recognized <u>third-party certification groups</u>.

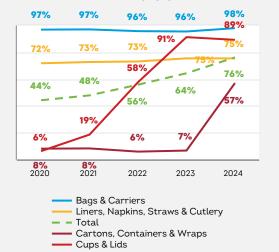
## GOAL

Sustainably source 100% of our customer-facing packaging in the U.S. and Canada by 2026



#### PROGRESS TOWARD SUSTAINABLE PACKAGING GOAL

Line represents the percent of category packaging meeting "sustainable packaging" goal criteria



**76%** Through the below and other efforts, we increased the percentage of packaging aligned to our sustainable packaging goal from 64% in 2023 to 76% in 2024.

## **Fiber-based packaging**



 Completed rollout of fry cartons and chili cups aligned to <u>SFI's "certified</u> <u>sourcing" standard</u> and featuring the SFI label in the U.S. and Canada.

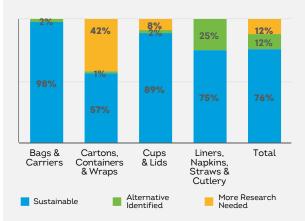
• Shifted **bakery bag** and **cup carrier** to a supplier that is SFI certified.

## Strawless lids



Transitioned to a lid that doesn't require a straw<sup>15</sup> in Canada. We will be incorporating recycled content into the lid, which customers can recycle in select municipalities.

STATUS ACROSS CUSTOMER-FACING PACKAGING CATEGORIES



## Packaging recovery

We continue to be a partner in the <u>NextGen Consortium</u>, a multi-year industry collaboration managed by Closed Loop Partners' Center for the Circular Economy. The Consortium addresses single-use foodservice packaging waste by advancing the design, commercialization and recovery of packaging alternatives to improve both the recyclability of packaging and the necessary processing infrastructure.

## LEARN MORE ightarrow

## Food waste

This year, we made improvements in estimating our total waste and measuring total diversion, overcoming challenges in collecting waste data. This will enable Wendy's to track progress against our goal to reduce food loss and waste by 50% by 2030 in U.S. operations going forward.

Through a new <u>partnership with Palantir</u>, QSCC is reducing food waste by improving inventory efficiency. This collaboration allows Wendy's to leverage AI to forecast how much product we should order based on sales trends at an individual restaurant level. Avoiding overstocking helps us to both cut back on waste and save money.

<sup>&</sup>lt;sup>14</sup> Unless otherwise noted, statements about packaging refer to brand-standard customer-facing packaging available in Wendy's restaurants in the U.S. and Canada. <sup>15</sup> Paper straws are still available upon request.