



DELICIOUSLY RESPONSIBLE

SUSTAINABILITY AT READY FOODS

ABOUT READY FOODS

1972

Founded by Luis and Martha Abarca

50+ yrs

Serving restaurants, healthcare, education & hospitality

2024

Fox Plant opens — newest Ready Foods facility

Ready Foods is a family-owned, employee-centered custom food manufacturer based in Denver, Colorado. For more than 50 years, we've partnered with restaurants, healthcare, education, and hospitality customers to prepare safe, consistent, high-quality food.

Founded in 1972 by Luis and Martha Abarca, we remain locally rooted and guided by a simple goal: help our customers solve problems and serve great food. We stand behind our products, support our teammates, and continuously improve how we operate so our customers can rely on us and our community is stronger because we're here.



ABOUT READY FOODS



- **5 LOCATIONS IN THE DENVER METRO AREA**
- **300K + FACILITY SQUARE FEET**
- **300+ EMPLOYEES**



Ready Foods is proud to be a member of the Colorado Green Business Network. We are Colorado Proud, certifying all our products are made in our state, and we are a member of the Colorado Restaurant Association. These partnerships reflect our commitment to sustainability, local sourcing, and industry collaboration as we continue to grow responsibly and support our community.



SUSTAINABILITY AT READY FOODS

Ready Foods is a socially responsible company committed to operating efficiently, ethically, and sustainably for the long term. We focus on reducing waste in all forms (including energy, water, landfill waste, packaging impact, emissions, and unnecessary time burden on our people) through continuous improvement, data-driven decision-making, and employee-led innovation across our operations.

Ready Foods values and supports the rich diversity of our communities. We lead by listening, learning, and acting with integrity to reduce our environmental impact and support our people, partners, and communities.



OUR PRIORITY AREAS

Our Environment

Energy Efficiency
Water Efficiency
Waste Reduction
Sustainable Packaging
Emissions

Our People and Community

Employee Engagement
Employee Wellness
Community Support

Our Customers and Partners

Customer Engagement
Supplier Commitment
Product Transparency

Governance

Reporting & Communication



2030 SUSTAINABILITY GOALS

ENERGY

Reduce Energy Intensity by 20%
Reach Energize Denver Goals Early

WASTE

Reduce Landfill Intensity by 20%
Reach a Diversion Rate of 40%

WATER

Reduce Water Intensity by 50%

PACKAGING

Reduce Packaging Impact by 15%

EMISSIONS

Reduce Scope 1 and 2 Intensity by 20%
Track 100% of Scope 3 Emissions

OUR ENVIRONMENT

SINCE 2023



**REDUCED
ENERGY
INTENSITY
BY 7.58%**

**REDUCED
WATER
INTENSITY
BY 21.43%**

**REDUCED
FLEET
MILEAGE
BY 54%**

Digital and Operational Efficiency

- 2025 IT efficiency initiative: Server consolidation by Ready Foods' IT team
- Server reduction: Retired 34 on-premise servers, reducing total from 89 to 55
- Energy savings: Achieved estimated annual electricity savings of 100,000+ kWh
- Right-sized cloud computing

Lighting and Temperature Optimization

- Focused on low-cost , behavior-based improvements
- Led by sustainability intern Jose Lopez (CSU Impact MBA)
- Motion sensors, delamping, temperature and HVAC schedules
- Estimated annual savings of ~136,000 kWh

OUR ENVIRONMENT



2024 Innovation Award: Boiler Efficiency

- Led by Daniel Jones from the maintenance team
- Focused on improving efficiency of the existing boiler system
- Successfully reduced operation from two boilers to just one
- Streamlined production and reduced downtime, increased overall operational efficiency and reduced risk of food waste by eliminating production halts from boiler failure
- Achieved a 7% reduction in natural gas usage and 20% reduction in water usage

2025 Innovation Award: Hot Grind Project

- The innovative project allowed the plant to blanch the peppers and immediately use them in the grinder and salsa cooking process, eliminating the need for cold water rinsing.
- Water Savings: In 2024, the Dahlia plant used 38% less water compared to 2023, saving approximately 4,563,000 gallons of water.
- Reduced Overtime: Previously, the area saw 15% overtime work for teammates.

OUR ENVIRONMENT

2025 Boot Program Results

- In 2025, the Green Team formalized and expanded our boot reuse and recycling program. Teammates can now return used boots at each plant, where they are evaluated for reuse or alternative applications.

72

PAIRS RETURNED TO
SERVICE

960 lbs

BOOTS DIVERTED FROM
LANDFILL

145

PAIRS REPURPOSED FOR
NON-PRODUCTION USE

Repair, Reuse, and Recycling

- Rechargeable batteries when possible
- Our Maintenance team expanded a long-standing repair practice into a formal repair-and-reuse program designed to reduce waste, extend equipment life, and lower costs.
- Instead of defaulting to replacement, components are repaired whenever refurbishment costs are less than 75% of replacement value. Items that cannot be repaired are responsibly recycled.



OUR ENVIRONMENT

Current Diversion Streams

Pallets	Hairnets	Cardboard	Plastics
Organics	Batteries	Scrap Metal	Super Sacks



Fuel Use and Logistics Optimization

In 2025, the warehouse team redesigned internal logistics by shifting from a multi-step delivery model to direct-to-plant deliveries. This change reduced unnecessary trips, minimized handling, and improved labor efficiency. These improvements are now embedded in daily operations and deliver ongoing emissions and cost reductions.

19%

Reduction in diesel use

90%

Reduction in gasoline use

54%

Reduction in total fleet mileage

OUR PEOPLE AND COMMUNITY

WIM PARTICIPANTS

30+

Employees in Women in Manufacturing

MOBILE CLINIC ATTENDEES

234

Employees served in 2025

2025 SCHOLARSHIPS

\$46,500

Invested in the next generation



Green Team

- More than 30 active Green Team Members
- Meet quarterly to discuss sustainability at Ready Foods
- Field Trips

Food Donations in 2025

24,000+ lbs

OUR SUPPLIERS AND CUSTOMERS

Grainger PEE Vending Machine

- In 2025, Ready Foods installed PPE vending machines at two manufacturing locations through our partnership with Grainger.
- After implementation, Ready Foods saw a 20% reduction in PPE-related costs alongside improvements to inventory management and manufacturing floor organization.



Reducing Packaging Waste

- At the end of 2025, Ready Foods partnered with local supplier Royal Crest Dairy to transition milk and cream deliveries from roughly 60 single-use 5-gallon containers to a single reusable 300-gallon tote; cutting packaging waste for these products by up to 80%.



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