

LEFT COAST NATURALS



Left Coast Naturals has been committed to sustainability since day one, striving to benefit all of the "3Ps": people, the planet, and the company's financial prosperity. Since they got their start start in 1996, the award winning processors and distributors of organic and natural foods have made sustainability "the core factor in all decisions".

Today, Left Coast Naturals distributes 27 brands and processes three of their own: Hippie Foods, Left Coast Bulk Foods, and Skeet & Ikes. They have a fleet of trucks, a 32,000-square-foot warehouse, a 10,000-square-foot production facility, and ship foods from all over the world into their Burnaby facilities and back out in the products they sell.

When Left Coast conducted a careful examination of the company's overall environmental footprint, they learned that 80% of their impact occurs outside of their facilities, in the production and transportation of the food they sell.

This realization led to a number of initiatives along the company's supply chain, including: the development of a "scorecard" to evaluate suppliers' practices; support for smaller growers that practice sustainable farming; a commitment to become entirely GMO-free (genetically modified organisms) by the end of 2015; a reduction in

CASE STUDY

package sizes to minimize materials used; and a shift from trucking to bringing in supplies by less carbon-intensive marine and rail shipping where possible.

Specific to carbon emissions within their own operations, the Left Coast team has been working with Climate Smart since 2012 to more systematically track, and improve upon, the impact of their ongoing efforts to reduce emissions. Over two years, while growing by more than 28% (number of employees), the company has implemented several ideas gathered from Climate Smart staff and fellow Climate Smart certified businesses to lower the carbon intensity of their operations. For example:

- By installing plastic curtains to reduce heat loss when loading bay doors are open, natural gas consumption decreased 15% per full-time equivalent employee (FTE).
- Occupancy sensors in areas of intermittent use, exterior dawn-to-dusk controls, and a continued conversion to high efficiency options have helped to dramatically reduce energy consumed by lighting.
- Emissions from vehicles dropped 24% per FTE through initiatives such as reduced idling time and improved route planning.
- Reviewing how waste was handled in the corporate offices led to the consolidation of waste removal with one provider, which allowed for the addition of a formal organic composting service while also reducing the cost of waste management by approximately 12%.

Left Coast also provides employee benefits that support social, environmental, and financial sustainability. For example, to encourage less carbon-intensive commuting choices, the company provides an incentive of \$40 – \$120 per month for carpooling, taking public transit, and biking/walking, respectively. 55% of employees now get to work by alternative modes of transportation.

Climate Smart certification has helped Left Coast Naturals demonstrate their leadership within the food industry and across sectors. Climate Smart enabled Left Coast to understand their carbon intensity and communicate the impact of their reduction initiatives. This contributed to the company's selection in April 2014 for the Canadian Health Food Association's inaugural Sustainability Award. Being "climate smart" has also helped improve Left Coast Naturals' score as a certified Benefit Corporation, or "B Corp", against rigorous standards of social and environmental performance, accountability, and transparency.

For a video with additional detail on the story of Left Coast Naturals' full environmental footprint, visit: www.leftcoastnaturals.com

Results achieved:

15% fewer emissions from natural gas, per FTE

24% fewer emissions from vehicle fuel, per FTE

~12% costs saved on waste removal

Supplier "scorecard" to evaluate supplier practices