

Bake'n Joy Sustainability Charter

For Bake'n Joy to become an environmental steward and good corporate citizen in the food manufacturing industry through:

1. Resource Conservation Balanced with Planned Growth
2. Reduced Landfill Waste and Zero Landfill Food Waste
3. Community Involvement to Mitigate Food Insecurity



Energy Efficiency and Conservation



- Energy efficient LED lighting is used throughout our facility; with motion sensed light fixtures in all offices and throughout the warehouse/freezer areas
- Entire facility on EMS (Energy Management System) for heating/cooling with computer controlled nightly and weekend set backs.
- Heat generated from boilers and air compressors is diverted to warm other areas of the building.
- Ammonia compressors are designed to allow for variability of demand and adjust accordingly to save energy.
- Air curtains on all inlet doors to our blast freezer saves electricity as the freezer doesn't have to work so hard to maintain temperature.
- We purchase only high-efficiency motors when buying new or replacing old.
- Utilize Power Correction Factor on our main electrical feed, which dampens start ups and saves energy

Food Waste Elimination

- New, Continuous Improvement Manager on staff. Makes process recommendations to thwart human and machine errors that lead to food waste.
- Donate edible food waste from production and Technical Services surplus to community food banks, house of corrections etc.
- Divert manufactured and QA food waste from landfill to compost sites or upcycle management companies for animal feed
- Collect and compost food waste from other areas including personal scrap from on-premise consumption



Recycling



- All waste oil from our equipment is recycled or upcycled
- Corrugate and bags from internal dry-mix use
- Computer scrap and ink cartridges
- Recycle a percentage of single-use plastic used during production. Working to recycle 100% then eliminate use of single use plastic all together
- Work with suppliers that use recycled and recyclable materials wherever possible
- All food contact packaging follows FDA guidelines
- Nearly all of the packaging we use during manufacturing can be recycled or reused
- Working to implement Mixed Stream Recycling (including food scrap) in all non-production areas

Additionally we...

- Use anhydrous ammonia in our largest cooling application because it does not impact the ozone
- Sterilize and filter all water used in the manufacturing process and the facility to remove bacteria and other contaminants to keep our equipment running efficiently and to reduce contaminants in waste water.
- Treat waste water to meet state/city standards.
- Recycle steel drums from raw materials used in manufacturing