

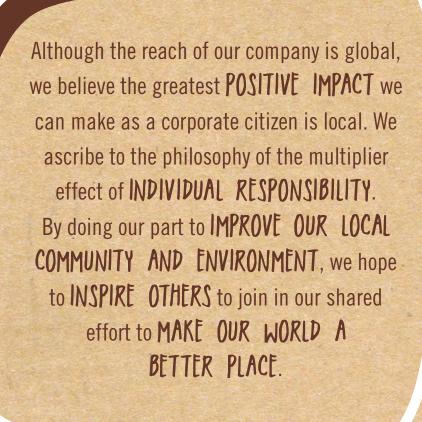
## SOCIAL IMPACT STATEMENT

Desserts open doors, hearts and conversation.

- Sandy Solmon, Founder/CEO of Sweet Street Desserts







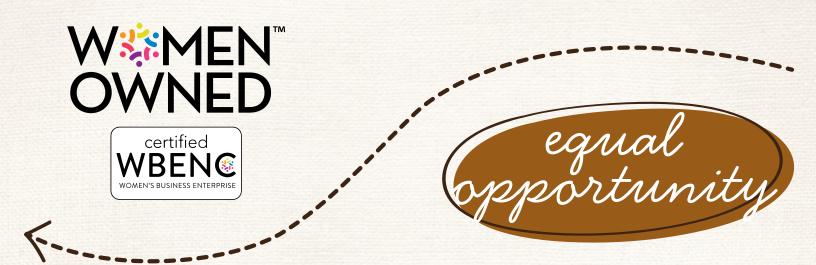


Since 1979, The Power of Good Food Shared™ has inspired everyone at Sweet Street to innovate and create the most luscious, indulgent foods served globally. But there is more to us than our decadent desserts. There is a heartfelt commitment to cultivating an environment where our employees, neighbors and partners can thrive, achieve





As a certified Woman-Owned Business, we ensure opportunities are available for all who strive to grow. In the state of Pennsylvania, owner Sandy Solmon has been named one of the 50 Best Women in Business, citing contributions to the state's economy and communities.



At Sweet Street, we learn from different experiences and embrace each other's strengths. We foster a collaborative environment of cultural vibrancy and inclusion, reflective of our beloved city; 45% of our production supervisors are Hispanic and have been promoted from entry level positions. Sandy has been recognized by PA Senator Judith Schwank and the City of Reading, for her dedication to diverse ethnicity employment and exemplary community service. Partnerships with Centro Hispano and Greater Reading Chamber Alliance programs, Berks County Workforce Development Board, Berks Latino Workforce Development Corporation, Women2Women and De Mujer A Mujer, build upon our strategic alliances to foster personal growth and career advancement for all.

EQUAL OPPORTUNITY employer

VOCATIONAL OPPORTUNITIES FOR adults with disabilities

ACCESS TO EVENTS + programs



Through deep relationships with these partners, collective achievements propagate significant and positive change.

## EDUCATION

- The Schmidt Center at RACC
- Greater Reading Chamber Alliance
- Manufacturer's Resource Center
- PA Career Link Paid Work Experience for Young Adults
- Reading School District Early Career Academy
- Advanced Manufacturing Industry Partnership
- The Berks County Community Foundation
- Literacy Council of Reading-Berks
- Goggleworks Center for the Arts







Schmidt Training and Technology Center



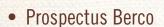




Our partnership with GoggleWorks
Center for the Arts...

is about more than art—it's about building confidence, fostering growth, and creating opportunities for lifelong learning.

Through this partnership, school-age children in Reading, PA, thrive creatively in a safe space, building essential skills like critical thinking and self-expression for future success. The Center also supports adults seeking fresh starts, teaming up with Connections Work to offer a craft-to-trade program. Justice-impacted individuals gain practical skills like carpentry and welding, unlocking sustainable jobs and a renewed sense of purpose.



- Opportunity House
- Olivet Boys & Girls Club
- Helping Harvest
- Centro Hispano









400,000+ Servings of Food Donated annually.

HELPING neighbors





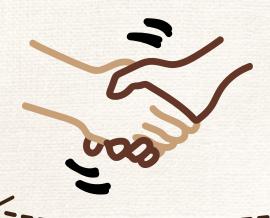
employee assistance program

Transformational opportunities to help our employees grow and develop and to help their families stay healthy and secure.

employee & family activities & events

CAREER progression

**Empowering our employees to grow personally and professionally, their success becomes reciprocal.** 



- On the job training and rewards
- Technical vocation certificates
- Supervisory and leadership training
- Tuition reimbursement plans

Policies that promote healthy behaviors and access to a variety of support and programs; tobacco cessation, regular health screenings and nutrition education.



- Comprehensive, affordable benefits
- On-site nurse visits
- Wellness coaching

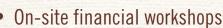
- Health risk assessments
- Monthly wellness activities
- Annual Health Fair

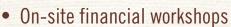
Helping employees take more control over their money in an effort to reduce stress and plan for their future and propagate opportunities for the next generation.

FINANCIAL wellness



- Profit sharing
- Scholarship fund for employees' children









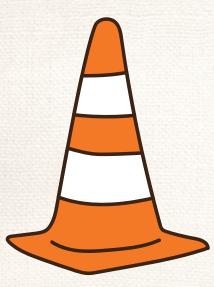




Extra measures to ensure a safe workplace environment and training to instill this mindset amongst all employees.



- Emergency Response Team trained in first aid and CPR
- Safety Bingo program rewarding employee safety
- Comprehensive incident investigation completed on a timely basis (within 24 hours)
- Employee safety and hazardous communication training





Investments in programs and organizations providing access to nutrition, arts and education, while helping our neighbors, expanding access to and beautifying our city of Reading, PA.

Giving back to where we all live and work, we champion the entrepreneurial spirit of like-minded organizations, actively seeking out change and envisioning innovative approaches to fight food insecurity, expand economic development and access to the arts and education.



Each year, Sweet Street donates, financially and in-kind, to hundreds of non-profit organizations, local sports teams, art and educational programs, as well as community projects, with the focus of improving the quality of life for children, families and our community.

- The GoggleWorks
- Reading CollegeTowne
- Reading Symphony Orchestra
- Boscov's Berks Jazz Fest
- Genesius Theater
- Reading Public Museum

Sandy has been recognized for her many accomplishments leading fundraising efforts for a host of organizations. In our hometown, the City of Reading City Council named Sandy an exemplary community service leader and she has received the Champion of Youth Award from our local Olivet Boys & Girls Club, all for her individual efforts to support local organizations raise much needed funds to advance their mission and make an impact on the lives of the residents. As a candidate for the Olivet Boys & Girls Club "Kiss a Pig for a Kid" campaign, Sandy and the Sweet Street team shattered the all-time fundraising record in the history of the event.







## environment

Adhering to socially responsible purchasing, ensuring our world can flourish for future generations.

#### LANDFILL FREE

In 2022, Sweet Street announced the Landfill Free initiative. By partnering with sustainable energy plants, the bakery's waste stream will be converted to biodiesel fuel and all remaining materials will be recycled or used as fuel to generate electricity.

Biodiesel is a renewable, biodegradable fuel manufactured domestically from vegetable oils, animal fats, or recycled restaurant grease. Biodiesel meets both the biomass-based diesel and overall advanced biofuel requirement of the Renewable Fuel Standard. Renewable diesel, also called "green diesel," is distinct from biodiesel.\*

## RECYCLING AND WASTE reduction

We recycle cardboard, aluminum, metal, plastics and all paper. Rather than sending waste to a landfill, we either recycle or use it as fuel to generate electricity at a nearby power plant. It also lowers our number of hauls, which conserves gas and reduces emissions. By doing so, we reduced our waste hauling by nearly 1000 tons over 2 years. We are aggressively working toward our goal, being completely landfill free.

#### GREENER packaging

We produce frozen desserts shipped around the world and we must deliver these in the finest condition with zero food safety issues. In addition to meeting food grade standards, over 95% of our plastic packaging is recyclable number 1 or 6. We have reduced the size of our packaging, and our mailing carton is made from recycled material.

In 2025, we began our transition to using 100% recycled corrugate for all our cardboard dessert boxes and trays. This shift has a daily impact of:



all while preserving the integrity of our packaging and ensuring the freshness of our desserts.

We collaborate with our packaging partners to ensure full compliance with regulations while prioritizing the cleanest FDA-approved options. Our vendors confirm that, among others, phthalate esters, bisphenols, styrene, and polystyrene are not intentionally added during manufacturing.



Our bakery operates with an energy conservation mindset. We are constantly looking at ways to reduce our environmental footprint. Recent projects have included installing variable frequency drives to reduce fan speeds where possible (electricity reduction), automating cooling tower operation to better control water usage (water reduction) and utilizing heat dissipated by our product cooling system to heat our plant water year round.



As our commitment to being relentless advocates for our customers strengthens, we are proud to be an agent of change in making our food supply wholesome and transparent. We have stayed the course, using our stature as innovators, to educate, convince and sometimes cajole some of the largest ingredient suppliers in

the country to change their path. Among many milestones, we have eliminated virtually all GMO's from our products, use only hormone-free dairies and creams and removed artificial flavorings while developing house-made, natural alternatives.















The terms NON-GMO and GMO-Free mean our desserts are made without genetically modified ingredients—food in its purest, unadulterated form. For high-risk crops like corn, soy, and sugar beets, we carefully source non-GMO alternatives. While the U.S. has no official GMO tolerance threshold, we hold ourselves to the highest standards. We require NON-GMO documentation from all suppliers and conduct voluntary testing to ensure our products remain free of GMOs.

Our latest test results and certifications are available on our website.



Our Palm Oil is organic and certified sustainable by the RSPO (Roundtable on Sustainable Palm Oil). The RSPO certification ensures our palm oil products meet the standards of sustainable production.

PALM OIL: organic + certified sustainable

### 100% PURE CANE SUGAR, non gmo

Our supplier's cane sugar refining process is well documented and none of their process aids are derived from genetically-modified organisms.

All of our liquid milk and cream is rBST free. Our local dairy provider has implemented a policy prohibiting the use of synthetic hormones (rBST) by its farmers and only accepts milk from producers that can provide an affidavit stating their raw milk is rBST free. In addition, the vitamins used in their production are certified GMO free.









SUSTAINABLE NON GMO CHOCOLATES IN OUR BAKERY.

We use over 35 sustainable chocolates throughout our bakery.
While these chocolates are not "certified sustainable" our suppliers do provide these same, but certified, chocolates at a premium price.
Our suppliers abide by sustainable practices, essential to the success of continued global cocoa bean sourcing and vital to improving the livelihoods of farmers and their communities.

#### These programs include:

- Crop protection and productivity Supporting long-term stability and success through improved
  efficiency, cultivating higher quality seedlings and generating sustainable increased yields for farmers
- Advancement of Women partnering on projects to help overcome barriers for women cocoa farmers
- Addressing Child labor working towards a supply chain where no children are submitted to dangerous or forced work on cocoa farms
- Financing & Loans empowering families in impoverished communities to earn a living wage via cocoa-growing

# THE POLISION BY of GOOD FOOD



