



STUMPTOWN COFFEE ROASTERS

Sustainability & Impact

Report 2021



2021 was a year full of unpredictability and many challenges. As usual, the dynamic and passionate humans of Stumptown supported one another through many changes and helped keep each other and our customers safe.

The pandemic and the many diverse challenges of the recovery, globally and in our own backyards, seem to have given us an increased appreciation for the fragility of life – in our relationships, in our communities and on our planet. We became ever more cognizant of how our decisions affect people, the environment, and the communities where we operate and source coffee around the world, which gave our work in 2021 even more significance and meaning.

So it was fitting that 2021 was also a year in which Stumptown recommitted to the tenants of being a BCorp. B Corp's detailed recertification process gave us an opportunity to see how we progressed against our priorities. After months of hard work by many people on the team, Stumptown happily received our recertification – and proudly saw our qualifying score improve

from an 80 in 2018 to an 89.7 in 2021. I'm proud to share our progress in our 2021 Sustainability and Impact Report and look forward to our continued efforts and results.

At Stumptown, we are grateful for the many amazing humans connected to growing, processing, roasting, brewing and serving up the best coffee on the planet. I hope you will pour a delicious cup of Stumptown coffee to enjoy as you read what we've been up to.

Laura Szeliga, President
Stumptown Coffee Roasters



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SECTION 1: DIRECT TRADE IMPACT

Stumptown Direct Trade Sourcing in 2021

Along with every other global supply chain in 2021, Stumptown's Direct Trade coffee sourcing was put through the paces. We experienced shipping lane and port disruptions and shutdowns, and extreme weather events that constricted supply. Producers faced rising production costs due to increased fertilizer prices and scarce labor. And yet, despite the multitude of challenges, Stumptown's partners continued to deliver the highest quality coffees.

The Stumptown team worked hard to ensure that our customers never had to go a day without their favorite coffees.



As highlighted in the 2020 Sustainability and Impact Report, Stumptown helped coin the term “Direct Trade” nearly 20 years ago, aiming to source the world’s best coffees and challenge supply chain norms. And while Direct Trade may mean different things to different people, at Stumptown, Direct Trade sourcing embodies three core principles:



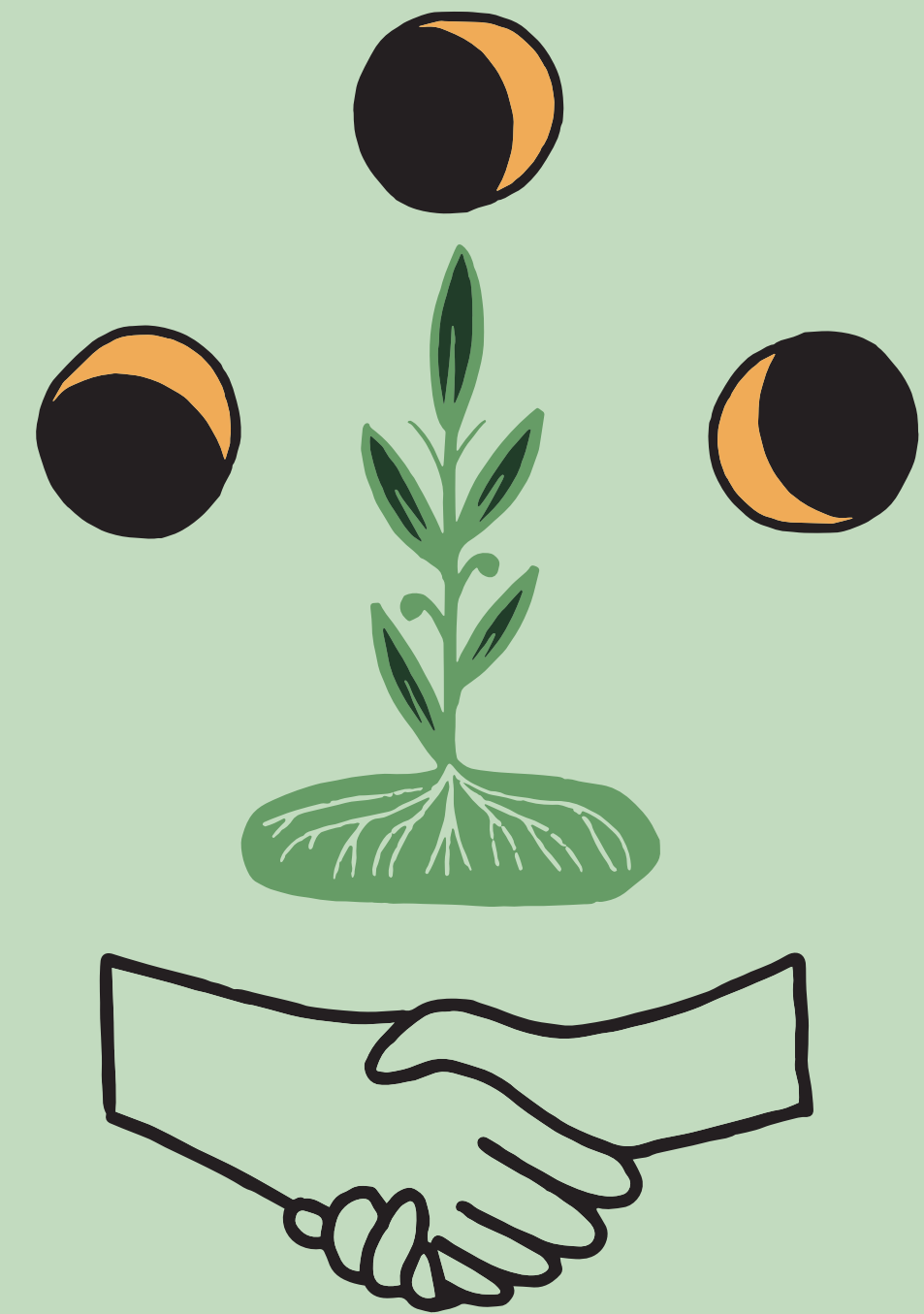
1. KNOW THE PRODUCERS & THEIR FARMS.

We work with producers who share our obsession with quality and ensure physical traceability and price transparency to the farm level.



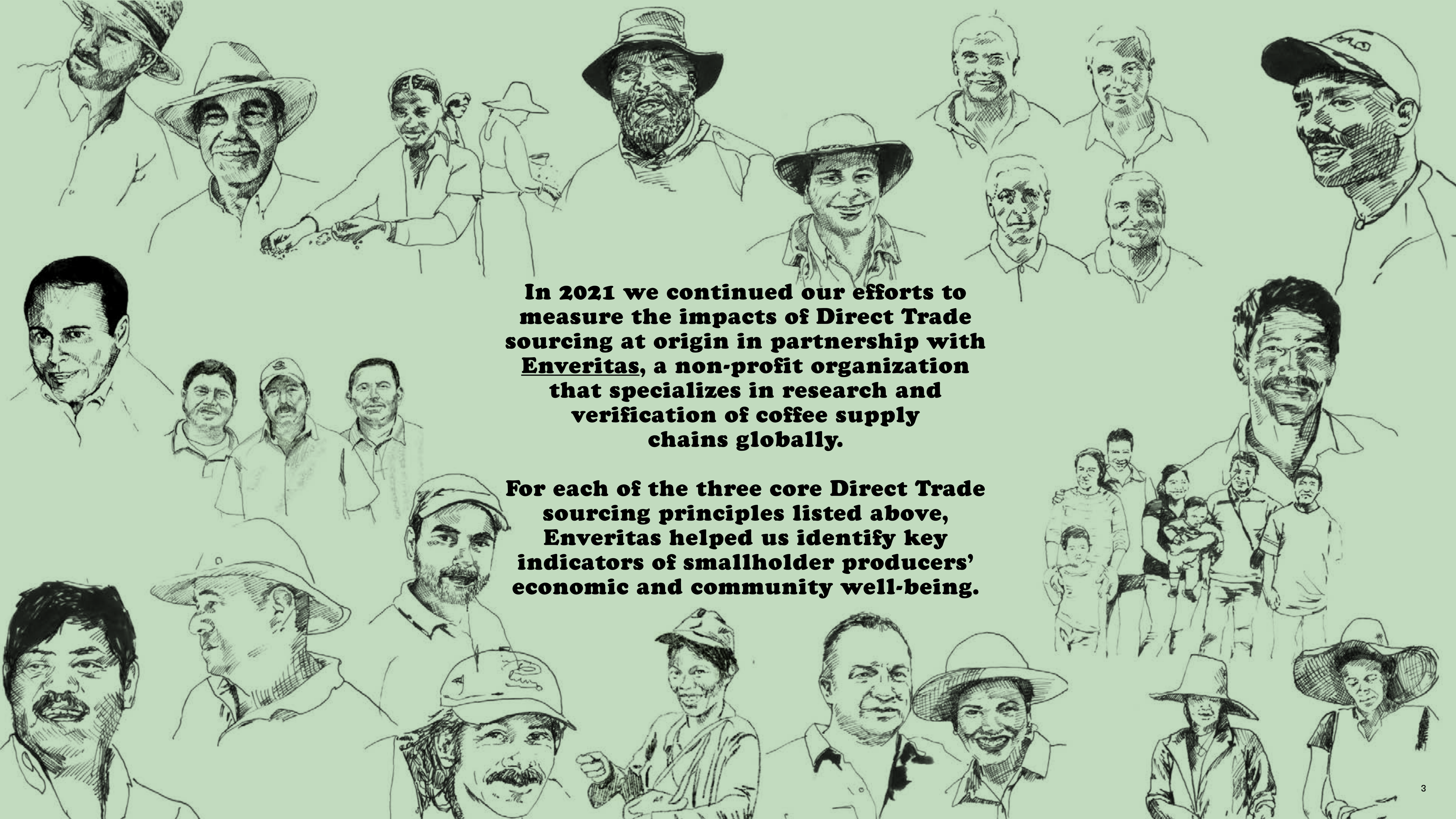
2. PAY QUALITY PREMIUMS FOR QUALITY COFFEE.

Specialty coffees are expensive to produce and command premiums well above commodity prices. Direct Trade’s stable pricing ensures producers can focus on what matters most: great coffee.



3. COMMIT TO LONG-TERM PARTNERSHIPS.

We make multi-year commitments and buy a range of coffees for different uses whenever possible. We don’t label a coffee Direct Trade unless we’ve purchased it for at least three consecutive years.



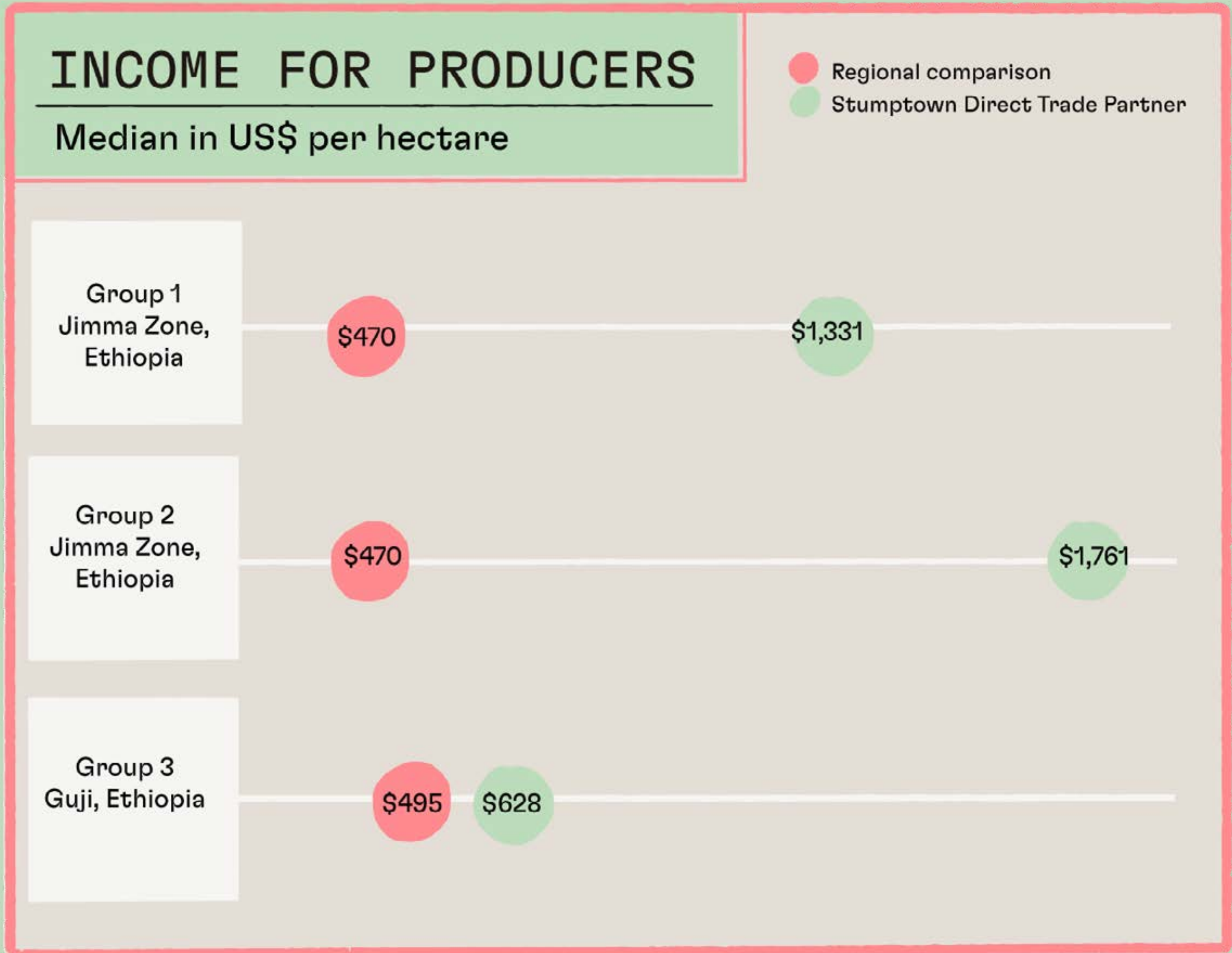
In 2021 we continued our efforts to measure the impacts of Direct Trade sourcing at origin in partnership with Enveritas, a non-profit organization that specializes in research and verification of coffee supply chains globally.

For each of the three core Direct Trade sourcing principles listed above, Enveritas helped us identify key indicators of smallholder producers' economic and community well-being.

Knowing the producers and their farms and paying quality premiums for quality coffee

mean we have traceability and price transparency to farm level. This means Direct Trade should benefit producers economically. Therefore, the indicator to measure this is the income for producers who sell to Stumptown.

In 2021, Enveritas gathered new data from producer partners in Ethiopia that underscored Direct Trade's economic benefit to producers.



Notes: incomes are derived from farmer-reported estimates of price, production, and farm size. We've left out the names of these specific suppliers to respect their confidentiality.

Committing to long-term partnerships means we make multi-year commitments, buy a range of quality profiles wherever possible, and only label a coffee Direct Trade when we've purchased it for at least three consecutive years. Following these principles means long-term partnerships should represent a significant percentage of the coffees we buy, as indicated by the percentage of our coffees purchased by length of relationship at origin. An additional indicator is volume growth over time with Direct Trade partners.

2021 saw our **commitment to long-term partnerships** deepen: 40% of the coffees we purchased were from partners we've worked with for at least 10 years. Another 38% of the coffees we purchased were from partners we've worked with for more than five years.

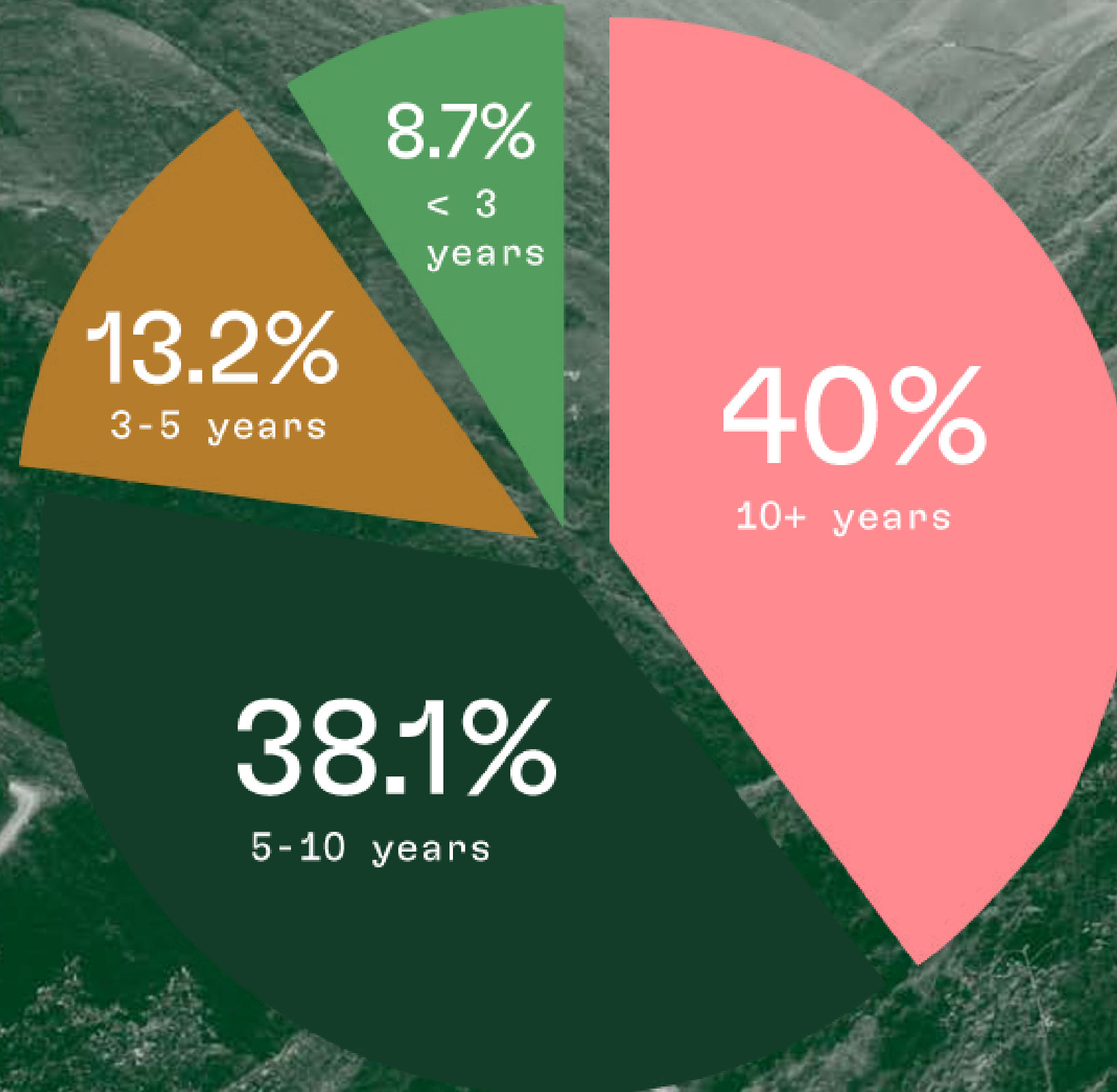
For a 22-year-old company that's grown and changed in many ways, the loyalty and stability in our coffee sourcing relationships are a tremendous source of pride for Stumptown. It's also a big reason why our delicious coffees are so remarkably consistent.



This photo features Stumptown's Jim Kelso and Shauna Alexander at a cupping with the leadership and quality teams at the Ketiaru Cooperative in Aceh, Sumatra; importer partner Atlas Coffee; wholesale customer The Fresh Pot. From left to right: Bambang, Rahmah, Vin, Hagung, Dana, Jim, Shauna, Indah, Loly, Dedy.

COMMITMENT TO LONG-TERM PARTNERSHIPS

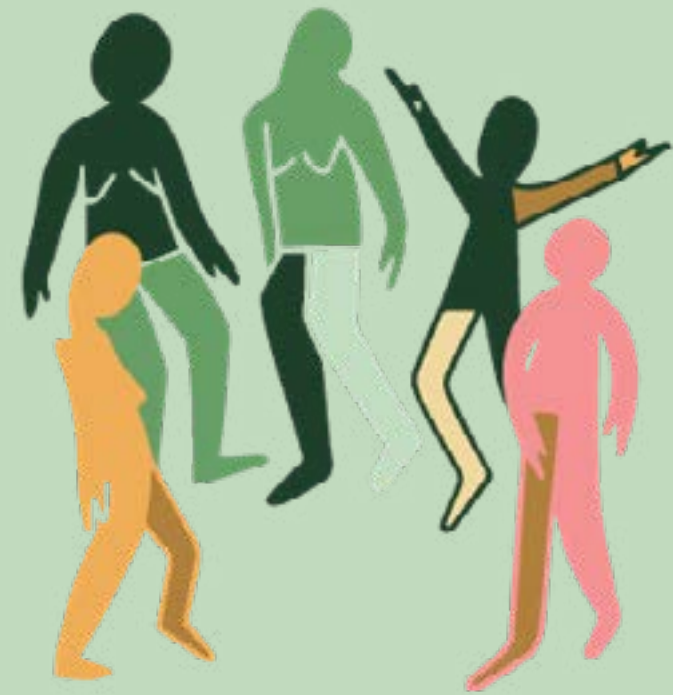
Stumptown Coffee Supply by Length of Relationship



Volume Growth Over Time

We aim to build partnerships where we can grow together over the long haul. Here are some examples.

- Guatemala Bella Vista: >25x growth in 17 years
- Peru Churupampa: 10.75x growth in 8 years
- Colombia Pergamino: 5.3x growth in 5 years
- Guatemala Asdecafe: 2x growth in 3 years

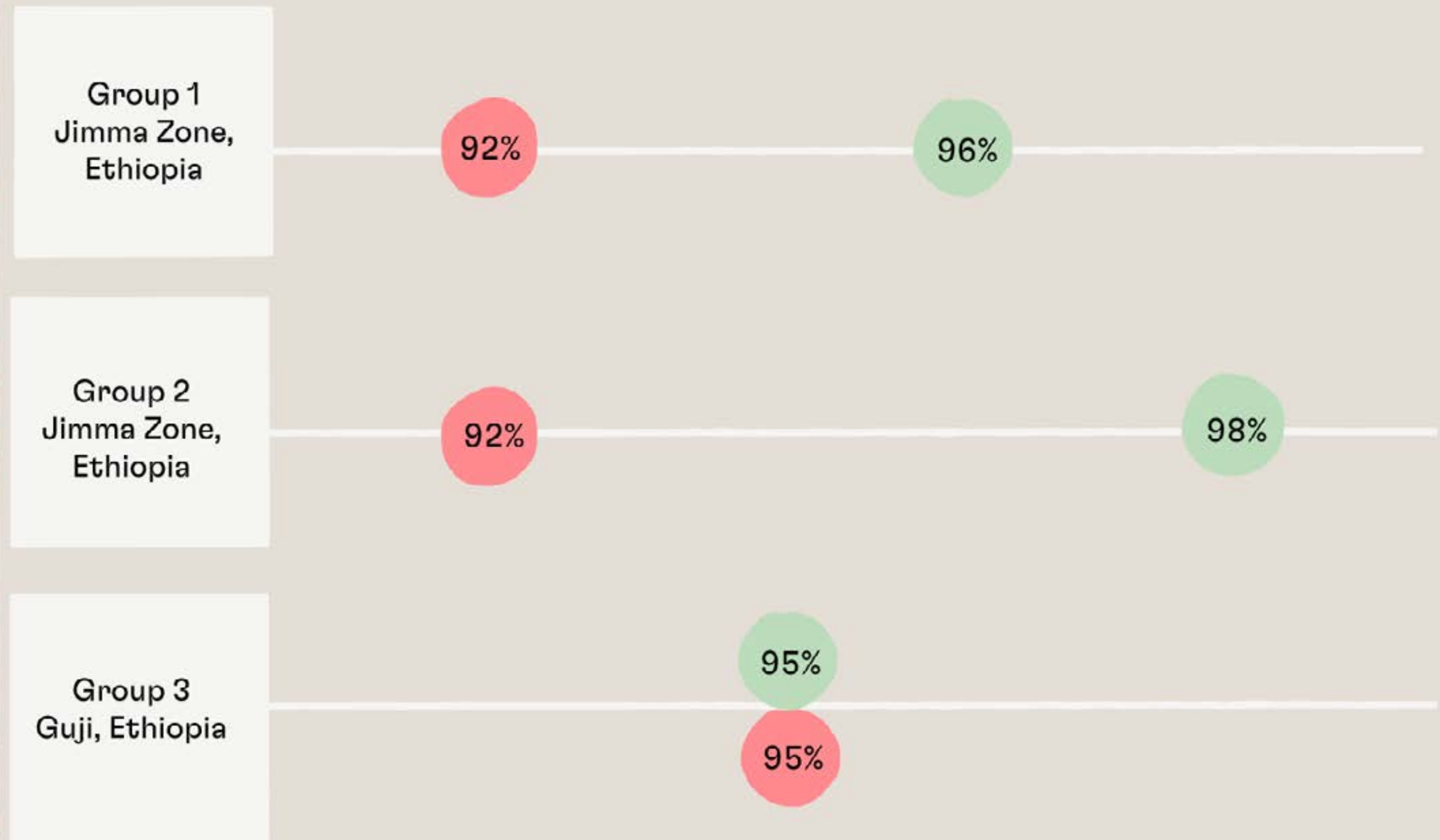


Partnering for community impact is another important aspect of Direct Trade. Enveritas helped us identify indicators to measure how Direct Trade sourcing shows up on our partners' farms and in their communities. The percentage of children enrolled in school is a reliable and globally replicable indicator of community well-being. New data from our producer partners in Ethiopia underscored previous studies: In two out of three supply chains, Stumptown Direct Trade partners showed better results than the regional comparison.

CHILDREN ENROLLED IN SCHOOL

% of farms with all children in school

● Regional comparison
● Stumptown Direct Trade Partner



Notes: The above shows the results from Enveritas' supply chain assessment. Their analysis focuses only on primary school-age children.

Another way we **partner for community impact** is co-funding community projects at origin. Stumptown contributes to initiatives that meet the following criteria:

- **Originate from coffee producers or their organizations**
- **Are co-funded, either financially or through in-kind donations**
- **Aim to improve the social or environmental well-being of the community**

We're very proud to contribute to community initiatives led by our coffee producer partners and excited to share these 2021 updates.

"Finca Churupampa with the consistent support of Stumptown has installed organic compost plants at our producers' farms. The 50 compost plants that have been built and maintained with Stumptown's support are focused on the conservation of our environment through soil health, using organic materials from coffee processing and from our kitchens, eliminating waste that contaminates our environment. Furthermore, it helps by making our quality coffee more economically viable and helps us avoid harmful agrochemicals."

**– Eber Tocto,
Finca Churuampa**



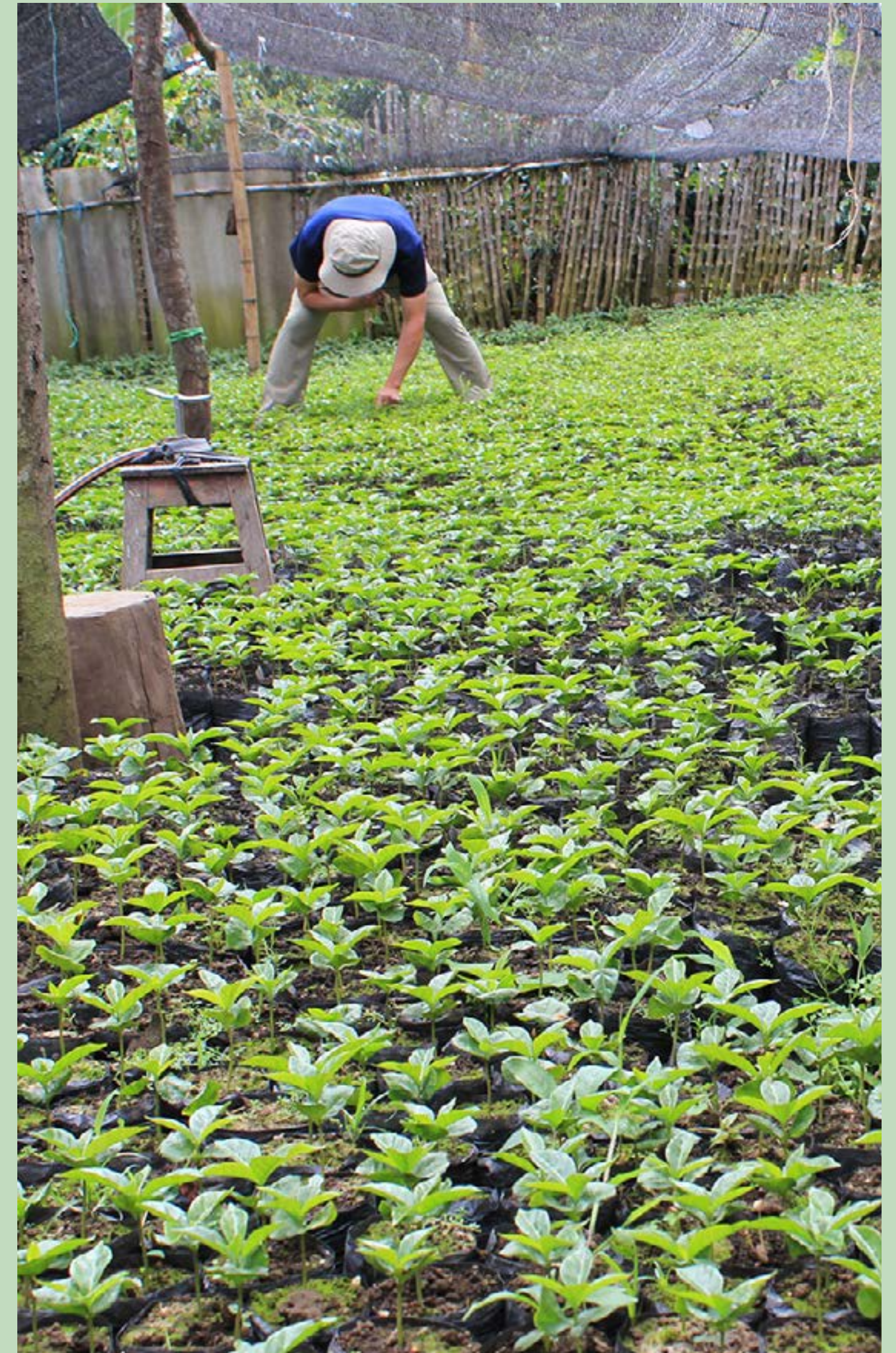
KETIARA COMMUNITY ROAD CONSTRUCTION

Shifting climate patterns have made heavy rains more frequent in the Gayo Highlands of Northern Sumatra. Stumptown has purchased coffee from the Ketiarra Cooperative in Aceh since 2013. Unseasonably muddy and often flooding roads can make it difficult and sometimes dangerous for Ketiarra members to safely transport their coffee for delivery. In cooperative meetings, many members voiced the urgent need for improved roadways. In response, Ketiarra launched a project to construct safe farm roads in the region. At the beginning of 2021, Stumptown contributed funds to support this project, along with our importer partner Atlas Coffees. With these donations, Ketiarra completed 500 meters of new concrete roadways for two villages, Penangan Mata and Umang, with more underway. In Ketiarra's words: "The project benefits, not just Ketiarra members, but also the surrounding community. Thank you, Stumptown and Atlas!"



HUAYKU COMMUNITY FERTILIZER FUND

Rising fertilizer prices make it difficult for coffee producers to access these inputs when their coffee trees need them most. In early 2021, Stumptown funded the creation of a revolving fund for our partners at Federación Abades, the organization that produces our Colombia Huayku coffees. The fund grants credit to Abades members to purchase fertilizers for their farms. This fund helps producers nourish their crops adequately at key moments throughout the year, thus guaranteeing quality. In the future, Federación Abades' goal is for this fund to become a broader savings fund for members of the organization to access for a variety of production needs.



COFFEE SEEDLING PROJECT AT HUYE MOUNTAIN

Throughout 2021, coffee seedlings grew into lush, healthy trees in the Huye Mountain region of Rwanda thanks to Stumptown partner David Rubanzangabo, who led this multi-year project to grow and distribute tens of thousands of coffee seedlings to area farmers. As an investment and vote of confidence in the future of Rwandan coffee, Stumptown co-funded the first phase of the project in 2020. By October 2021 this had culminated in 137,179 coffee seedlings distributed to 1,157 Huye area farmers. In David's words, "We have been able to produce very nice seedlings and we have already prepared farmers to receive them... to have more production after three years from those seedlings. Thank you very much for your support." Stumptown has now committed to funding another year of this project, and we look forward to sharing the results of phase two.



WEATHER STATIONS AT EL JORDAN, COLOMBIA & DON FERNANDO, NICARAGUA

In 2020, we published the results of our first-ever Direct Trade Impact study conducted in partnership with export partner Caravela and the El Jordan group in Tolima, Colombia. The study underscored Direct Trade's numerous benefits to producers. It also highlighted producers' unmet needs, including support around climate change adaptation. In response, Caravela and Stumptown co-funded the purchase of microclimate monitoring stations to generate better data for producers' farm management plans. In 2021 this technology was installed on two farms in Planadas and Gaitania, Tolima. To further expand data collection, we extended the effort to the Don Fernando group in Nicaragua as well. The information collected at these stations is integrated into Caravela's technical assistance program to guide producers on farm management activities.



Specialty Coffee Transaction Guide's Grounds For Empowerment Mentorship:

To build on Stumptown's financial and advisory support of the Specialty Coffee Transaction Guide, Stumptown's Green Coffee Sourcing Manager, Katy Keisling, served as a mentor in the Grounds for Empowerment Business Tools Workshop for coffee farmers. The Grounds for Empowerment (GFE) workshop is offered exclusively to women coffee producers and focuses on marketing and storytelling, cupping and quality control, personal finance and price transparency, and project planning and implementation. The 48 participating coffee producers over the course of two workshops hailed from Guatemala, El Salvador, and Nicaragua.

"Grounds for Empowerment is doing something really unique that doesn't exist elsewhere – creating a space for individual women coffee producers to learn and share one on one with business school students and other industry professionals. This workshop was one of the best virtual/online programs I've experienced during the pandemic, which is a testament not only to the organization of the GFE team, but also the power of bringing people together from different areas of the supply chain. "

**-Katy Keisling
Green Coffee
Sourcing Manager**



SECTION 2: PEOPLE & COMMUNITY

WHO WE ARE

We are the humans of Stumptown—from baristas to accountants, roasters to sales reps; we don't believe in doing things halfway. In everything we do, we go all in, headfirst. We are progressive, open, and evolving but consistently uncompromising in our commitment to quality. We work hard, collaborate constantly, and have fun every day. We take pride in our passion for excellence, our spirit of generosity, and in the long-term relationships we nurture as we guide coffee from the hands of our hardworking partners at origin into the cups of our customers. From our beginnings as a small coffee shop and roastery, we've grown to include two roasteries, three states, eight cafes, and 210 employees.



HOW OUR TEAMS ARE MADE UP TODAY

TENURE	#	% OF TOTAL
0-2	99	47%
2-5	53	25%
5-10	47	22%
10-15	4	2%
15-20	7	3%
TOTAL EE'S	210	100%

LOCATION	#	% OF TOTAL
LAX	12	6%
NYC	58	28%
PDX	140	67%

TEAM	#	% OF TOTAL
Cafes	65	31%
Coffee & Cold Brew Operations	65	31%
Coffee, Purchasing, Roasting & Quality	26	12%
HQ Support	25	12%
Sales, Ed & Customer Support	29	14%





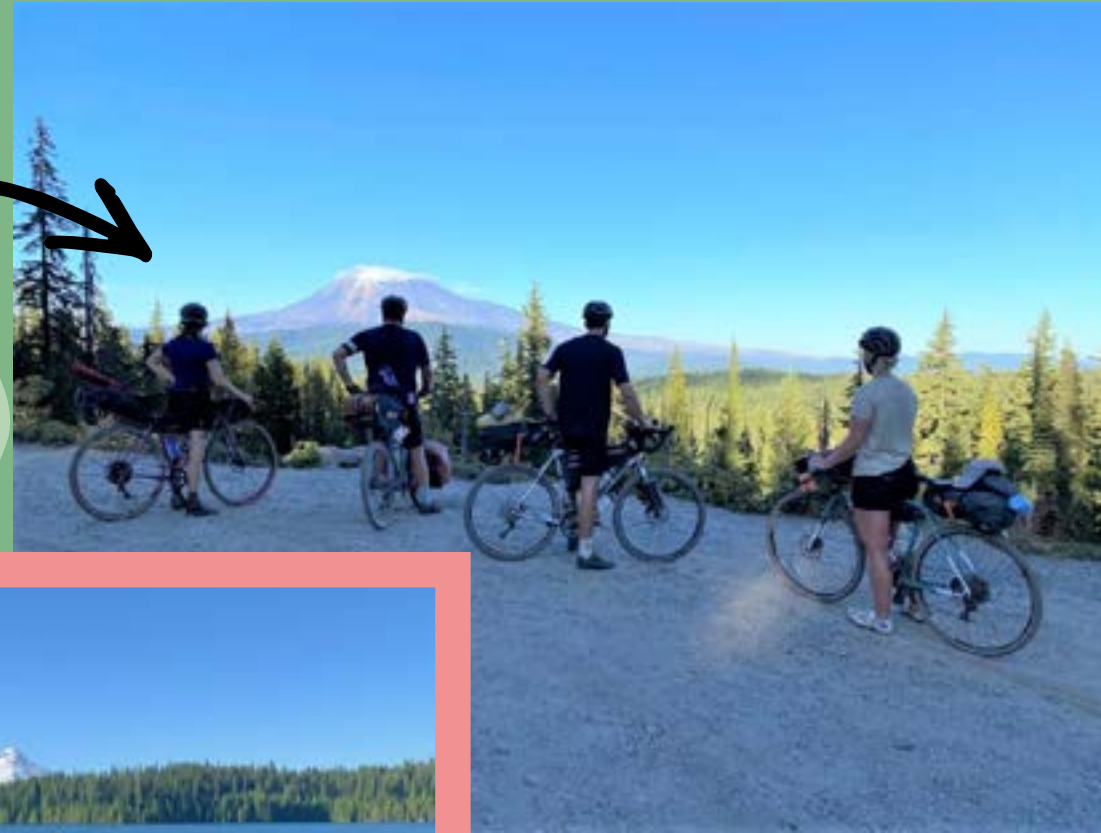
RACE	ALL EMPLOYEES	EXECUTIVE LEADERSHIP (4% OF EMPLOYEES)	MANAGEMENT (20% OF EMPLOYEES)	NON-MANAGEMENT (76% OF EMPLOYEES)
Asian	4%	0%	5%	4%
Black or African American	5%	0%	0%	8%
Hispanic or Latino	8%	0%	5%	9%
Native Hawaiian or Other Pacific Islander	1%	0%	0%	1%
Two or More Races	5%	0%	2%	6%
White / Caucasian	76%	100%	88%	72%
American Indian/Native Alaskan	0%	0%	0%	0%

GENDER	ALL EMPLOYEES	EXECUTIVE LEADERSHIP	MANAGEMENT	NON-MANAGEMENT
Female	40%	67%	37%	39%
Male	57%	33%	61%	57%
Non-Binary	4%	0%	2%	4%

WE LOVE TO MAKE AND CREATE

The humans of Stumptown are passionate and dynamic. We take pride in the collective minds and talents of our people. We want our employees to be their most creative, successful selves and love to hear what everyone is working on. Since the program's inception, the Stumptown Passion Project Fund has awarded over 95 employees to fund their very own passion project, with the average grant last year coming in just over \$700. Here are some of the incredible projects from 2021:

Kara H, PDX Bikepacking adventures



Marquan W, NYC, The Scorpion Review zine



Apollo M, NYC Nail Art supplies and courses



SUPPORTING OUR PEOPLE THROUGH COVID

As the pandemic has continued, we've had to invent and reinvent processes and safety guidelines for keeping the business operating while supporting the mental and physical health of our people. The pillars that have guided our decisions these last two years have been:

- **Follow the science.** We've continued to look to the CDC and other experts to minimize the very real risks that come along with working during the pandemic. We take our precautions seriously and expect all individuals—employees, vendors, and customers—to do the same.
- **Encourage vaccination.** From providing supplemental sick time to hosting a booster-shot clinic, we strongly support vaccination against COVID-19. We're proud to have reached 95%+ vaccination status companywide long before any local mandates were introduced.
- **Regular communication.** In 2021, we sent over 40 all-company communications that covered holistic COVID-19 updates, covering everything an employee needed to know about preventative measures, new regulations, pay protections, and vaccinations.



- **Minimize financial uncertainty.** Employees shouldn't have to choose between going to work when they're not feeling well (and potentially exposing others) and paying their rent. We offered 80 hours of pay protection to our teams for any COVID-related absences, in addition to their regular sick time and other PTO accruals.
- **Keep it human.** The stress and anxiety have taken a toll on everyone. When navigating the heavy moments of potential exposure, a COVID diagnosis, or a devastating loss, we communicate individually and meet people where they need us.

BUILDING SKILLS FOR DE-ESCALATION

Serving and welcoming the public with grace is core to our culture of hospitality. The nature of what that looks like and requires has shifted in ways we couldn't have fully imagined over the last two years as the general public (our teams included!) has carried the heavy burden of pandemic-related stress and anxiety.

We **identified the importance** of providing employees in our cafe spaces with de-escalation tools to help navigate the day-to-day interactions they may face while serving the public. Many of the de-escalation programs we explored did not address the specific challenges faced in hospitality so we created our own internal training program, using traditional de-escalation tactics used by social workers, health care providers, foster care professionals, and teachers, but with an added spin of incorporating feedback received directly from our teams.

During the second half of 2021, over 85% of our cafe employees **completed the two-hour training**, with over 100 cumulative hours of learning directly spent on building these skills within our teams.

All of the employees that completed the post-training feedback survey agreed or strongly agreed that the **training was relevant to their role.**



"I think it is really helpful for staff to start to develop a common language around de-escalation, to help us understand and communicate when people are anxious, escalated, or upset, both in the workplace and in our interactions with the community in our day-to-day lives. It is important to be able to communicate with each other about who might be in a better position than another in approaching someone who is escalated, and recognizing strengths and weaknesses in ourselves and each other can be a difference-maker in a given situation... Maybe the most useful aspect of the course is simply in having an intentional space available for people to talk through scenarios and visualize de-escalation techniques".

- Jeremiah H. Barista, PDX



WHAT WE'RE WORKING ON

Fostering a Diverse, Equitable and Inclusive Culture

We're 22 years into this coffee-business endeavor, and as it turns out, we don't yet have it all figured out. As our employees, customers, and communities evolve and change, we try to do a better job, every day, of meeting folks where they're at. Stumptown remains a work in progress.

Stumptown still remains a predominantly white and male organization, and this single-view perspective has contributed to talented individuals over the years not feeling fully valued or seen by Stumptown. Over the last two years, we've worked with our teams as well as outside experts to chart a new course for this lifelong work.



2020

Launched our inaugural Annual Culture & Inclusivity Survey as a tool to prioritize and measure progress over time, which we will be deploying for a third time in 2022.

Engaged with TMI Consulting, to deliver online learning for every Stumptown employee, dedicated to building foundational knowledge and competency in DEI (Diversity, Equity, and Inclusion) concepts, understanding bias and identity, and practicing allyship.



Introduced multiple listening and reporting vehicles, including an anonymous 3rd party ethics hotline.



Co-created Stumptown's DEI Vision Statement to serve as our north star:

Stumptown actively and intentionally works to create a diverse team where different ideas, backgrounds, and identities make us stronger together. We aspire to build a safe and welcoming space for all—a place where individuals can grow their unique skills and where we're all accountable to shape what we want to see in this community. This pursuit is ongoing—we strive to lead with a progressive approach and continually learn from our shared experiences.



Along with CTP, we've invested in our managers' skills and competency in inclusive leadership through a workshop series that we'll continue to build on in the year ahead. So far, we've delivered training to all managers on the basics of equitable supervision as well as equitable performance reviews.

Continue to work towards diversity at all levels of the organization through hiring, promotions, and creating clear career paths for our people.

2022 + Beyond

2021



Partnered with DEI experts from Construct the Present (CTP) to form and introduce Stumptown's first DEI committee, with employees representing all different markets, teams, and identities.



Build capability and skill through our DEI Committee to influence and advocate for meaningful change.

A COMMUNITY PLACE

Coffee remains a welcome moment of normalcy and nourishment, whether enjoyed while at your local cafe (with your mask, of course), downing a Cold Brew in between seeing patients or when receiving a steaming mug at a community shelter.

Beyond our traditional philanthropic efforts, in 2021 our role in providing a place or moment of solace, shelter, peace, and comfort was heightened as our communities continued to weather the global pandemic. We considered it an honor to be a part of the community, and it's a source of pride for our teams to see how Stumptown showed up for individuals and organizations alike.

CELEBRATING PRIDE

“Visibility, representation, and celebration of identity are crucial to the ability to thrive. One of the focal points of celebrating Pride month each year is parades. Due to the pandemic, it wasn't safe for crowds to gather, but we were able to still bring some Pride celebration to our communities. Teams in each market decorated their cafe like parade floats to help brighten spirits and offer a fun-filled atmosphere to pass through while grabbing a coffee. And to honor and welcome our LGBTQ+ communities, our Brooklyn cafe even decided to have flowers available for visitors to grab on the way out the door”. -Dandy Anderson, Cafe Manager

Additionally, we partnered with Oatly to match our donations to support these organizations advocating LGBTQ+ communities:

- [FOR THE GWORLS](#) in New York
- [Q Center](#) in Portland
- [LA LGBT Center](#) in Los Angeles

STUMPTOWN ART FELLOWSHIP

Since its inception in 1999, Stumptown has fostered creativity and collaboration with artists, musicians and creative types in order to be their best selves and give employees and collaborators the freedom to pursue outside interests.

It is with this ideal in mind that the artist fellowship was created in our cafe spaces. After a brief pandemic-induced hiatus, the fellowship was reintroduced on both coasts. Artists and their work have proliferated in our spaces once again, and used a variety of different media and methods to reach a wide audience in a sensory experience that combines visual comfort and coffee to provide peace of mind.





URBAN BEEHIVES

In 2021, we partnered with our neighbors at Jacobsen Salt Co. to start the Stumptown Bee Stewardship Program. By installing beehives on the roof of our Cold Brew Facility in SE Portland, we invited some healing nature to the neighborhood while helping to support greater urban biodiversity. And caring for and supporting the bees has provided an opportunity for employees to learn about beekeeping while connecting with one another.

SECTION 3: CAFES, COLD BREW, HQ & ROASTERIES

CAFE SUSTAINABILITY

Since our first independent assessment of cafe sustainability in 2019, we've used the following three principles to guide our thinking around reducing our environmental impact:

- **Reducing is better than recycling or re-managing waste**
- **There's no such thing as a sustainable disposable product**
- **Plant-based food and drink options are always less harmful than animal products**

These principles aren't always easy to follow in a convenience-driven culture—and even less so when ongoing pandemic protocols required the use of disposable cups and lids, along with disposable plastic gloves, disposable face masks, and additional disposable cleaning supplies to keep our employees and customers safe.



But 2021 brought some bright spots when it came to cafe impact.

- **The reactivation of indoor dining allowed us to reinstate the 25 cent discount for personal reusable to-go mugs and "for here" cups.**
- **Over 75% of all milk-based beverages sold in our cafes were ordered with a plant-based option—and we continue to price plant m*lks on par with dairy.**
- **We also continued to offer vegan options in all cafes, and prioritize food vendors with plenty of plant-based offerings.**
- **We activated our partnership with fellow B-Corp Too Good To Go in all markets—LA, NY, and Portland—saving nearly 1000 meals (and counting) from being wasted.**

Reducing food waste is one of the most important things we can do to address global warming. But the US wastes over 30% of its food supply—thereby wasting all the resources that went into producing it. We're excited to partner with Too Good To Go to address our part.



Too Good To Go says:

"Stumptown has a long-standing reputation of caring deeply about their impact on this planet we all call home. Our partnership is a testament to that commitment, as each Surprise Bag of delicious surplus goods reserved through our app equates to roughly 5 pounds of harmful greenhouse gasses prevented from reaching the planet's atmosphere. Together, we can take even bigger strides to ensure food is not wasted and protect the future of our planet."

**Tonnes of
CO2e saved
2.42**

**Meals saved
966**

*Data points from Too Good To Go

SUSTAINABILITY AT OUR NEW YORK AND PORTLAND ROASTERIES AND COLD BREW BREWERY

Reducing our impact extends throughout our operations. We're working towards a goal of "Zero Waste to Landfill by 2025" at our roasteries in New York and Portland and our cold brew brewery. We have a ways to go... but here's some of the progress made this year: →



New York Roastery

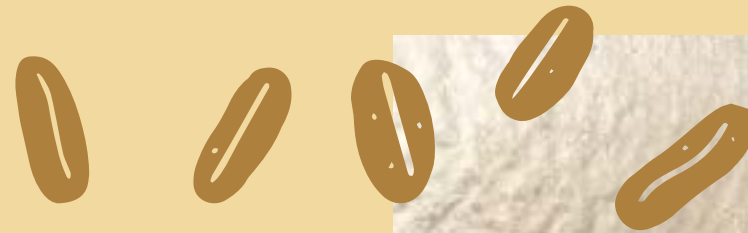
2021 was the first full year of operating our new roastery on Wyckoff Avenue in Ridgewood, Queens. The facility features:

- **Expanded recycling and composting services, including curbside composting for coffee chaff (from roasting)**
- **Timed LED lighting throughout facility**
- **Hands-free water-saving faucets**
- **Reusable pallets for freight pickups**

To maximize the use of curbside recycling and composting, we held two rounds of Waste Management training in 2021. Over 90% of our Wyckoff team went through training in best practices around composting, landfill-bound waste, and proper sorting of recyclables. Our coffee educators and operations folks teamed up to create a quick video and written supplement for new employee onboarding materials.

When nitrile gloves became necessary during the pandemic, our Wyckoff employees reached out to the manufacturer to set up a recycling program. Between May and December of 2021, Stumptown's Wyckoff employees recycled 224 pounds of nitrile gloves.

Portland HQ & Roastery



Reducing landfill-bound waste is a priority for every department within the building:

- **Burlap:** Since 2010, we've partnered with the City of Portland Community Gardens to upcycle the burlap bags used in green coffee shipments. You can find Stumptown burlap bags conserving soil and coddling seedlings at 53 community gardens across Portland.
- **GrainPro:** We continue to recycle the plastic Grainpro liners used to ship our coffee from origin to roastery—to the tune of 30,000 plastic Grainpro liners a year.
- **Nitrile gloves:** Starting in the fall of 2021, we partnered with Terracycle and were able to begin recycling nitrile gloves—120 lbs and counting
- **Plastic film:** We recycled 2800 gallons of plastic film through Ridwell, a company that collects the film and sends it to manufacturers of composite decking
- **Styrofoam:** in 2021 we sent over 500 gallons of styrofoam to Agilyx for recycling
- **Electronics:** We cleaned out our overstock of electronics and sent two loads of screens and laptops to Free Geek.
- **Every day,** our cleaning crew uses reusable rags and mop heads to clean our facility instead of disposable products.

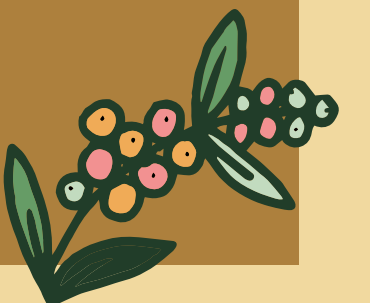


- **And** speaking of that cleaning crew, at their suggestion, we consolidated garbage cans into central receptacles instead of having cans at every desk. **This saves a whopping 14,000 plastic liner bags** per year.

Portland employees are welcome to bring plastic film, styrofoam and electronics from home to recycle through these services at Stumptown HQ.

We also look to reduce waste and toxins in the environment through:

- **Unscented**, ecologically friendly hand soaps, dish soaps, and cleaners
- **Unbleached**, post-consumer recycled paper products throughout the facility



Cold Brew Operations

Our Cold Brew brewery in Portland, Oregon, continues to save over 40,000 gallons a year through improved brewing processes. We also reuse tank detergents, minimizing the environmental impact of those cleaning agents. The brewery is also equipped with LED lights and occupancy sensors, saving about 4,000 kWh annually—a project we completed in collaboration with the Energy Trust of Oregon.

We compost all of the spent coffee grounds from Stumptown Cold Brew, both at our roastery and at our third-party bottling site.

Blueberries and wine grapes like coffee, too: Over the past four years, we've partnered with a local farmer who has utilized thousands of pounds of spent coffee grounds to mix in with the compost he spreads across his farm. This farmer also supplies a handful of other farmers with any coffee grounds they may need for their respective properties. We also partner with a local winemaker who uses the grounds throughout his vineyard. The coffee provides a much-needed nutrient additive to the soil and has great moisture retention that helps guard the shallow root systems during drastic temperature swings throughout the summer.





What's Next? CLIMATE

The climate crisis has affected Stumptown's business and communities in many ways. The coffees we buy grow in mountainous regions of the tropics, and they are highly vulnerable to climatic shifts.

Producer partners in Latin America, East Africa, and Indonesia have suffered losses from droughts, floods, landslides, and erratic precipitation patterns. Here in the US, hurricanes, floods, wildfires, and other extreme weather events have disrupted Stumptown's operations and distribution, and affected the overall well-being of our communities. Climate change makes all of these events more likely and more destructive.

While we all bear the personal, health, and financial impacts of these adverse events, in our industry, coffee producers are most heavily hit. So, in addition to partnering on climate adaptations at origin, we have decided to get serious about tackling our own emissions footprint.

Stumptown completed an initial baseline assessment of our greenhouse gas (GHG) emissions in 2020. In 2021, we analyzed all aspects of our operations and began to develop a plan to tackle our emissions. Our first area of focus is on reducing energy consumption and ramping up use of renewable energy across our operations. We are also developing plans to work with our suppliers of coffee, packaging, and other inputs to reduce related emissions. This summer, we'll share more about our targets and our plan.

We also know that our actions only go so far. We joined [Oregon Business for Climate](#) to add our voice to the chorus of businesses asking for policy change to draw down emissions and invest in renewable energy and infrastructure. While extreme weather events in East Africa or Central America may seem far away from most policymakers, our business begins in these places. And the consuming world is the source of most emissions, so we have to take action at home.

If the threat of losing good coffee doesn't motivate people to take action on climate change, we're not sure what will. We will keep you posted on our efforts.





To stay up to date on Stumptown's ongoing commitment to sustainability and impact, please visit stumptowncoffee.com/impact