



# BONA FURTUNA

2022 IMPACT REPORT



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## A WORD FROM OUR FOUNDERS

Bona Furtuna was founded on a dream of preserving our family's heritage. In 2005, we purchased a farm nestled into the foothills of Monti Sicani, where my grandmother Rose was born. With the help of our Chief Scientist and Master Botanist Pasquale "Mimmo" Marino, we learned from the land, and it showed us a heritage that stretched far beyond one family, and rather encompassed a story millennia old. Our desire to preserve its heritage expanded far beyond our own to encompass those of like-minded farmers, artisans, and producers throughout Italy, and share the delicious results with you.

As we've grown, we've done so with great care, ensuring that each step of the way has been paved with the best interests of our community, employees, customers, and environment as the foundation. As a result of our dedication to these best practices, we achieved B Corp certification in 2021, joining an international community of for-profit companies using business as a force for good. While we're proud of our achievements to date, a desire to continue to build better practices that deliver positive results for our planet and communities is what drives us forward.



*Agatha & Steph Dwyer*

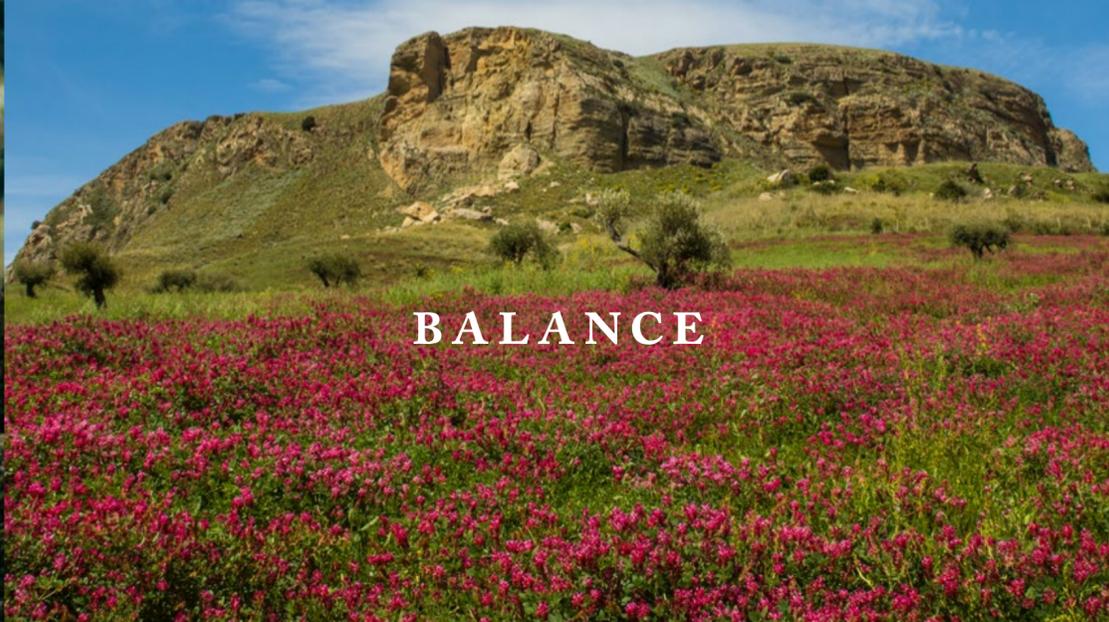


## OUR MISSION

Bona Furtuna is an independently owned Italian food company on a mission to build a healthy community of individuals through education, passion, and promotion of the highest quality organic & heirloom cuisines.



ENVIRONMENTAL  
SUSTAINABILITY



BALANCE



QUALITY



PASSION



VALUES



EDUCATION



COLLABORATION



COMMUNITY



CURIOSITY

## PROUDLY B CORP CERTIFIED

We're proud to be part of an expanding international community of companies committed to balancing profit with purpose.

### OUR B IMPACT SCORE



- 94.8 Overall B Impact Score
- 80 Qualifies for B Corp Certification
- 50.9 Median Score for Ordinary Businesses





2022 IN REVIEW

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## ITALIAN ARTISAN PARTNERS

As we continue to expand our offerings we do so with great care, partnering with like-minded artisans and producers who are committed to preserving heritage practices and heirloom ingredients.

Our partners are located in different towns throughout Italy and Sicily and employ individuals from within their local communities.



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## NEW PRODUCTS

In 2022, we introduced 22 new products, and partnered with 7 new Italian artisans.

- Handcrafted ceramics from Grottaglie
- Exclusive hand rolled and air-dried Sardinian pastas from Usini
- Wild foraged dried Porcini mushrooms from the Apennine Mountains of Northern Italy.
- Genco almonds from Sicily
- Pistachios from Bronte, Sicily
- Capers from the volcanic Aeolian islands
- Pestos and Spreads from Sicily



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## CARBON TONS OFFSET

This past year, we fulfilled 8,789 orders, totaling 98,788 lbs, each of which were shipped carbon neutral. In doing so, we were able to offset 13 tons of carbon emissions. We offset an additional 6 carbon tons for our office and warehouse energy usage.

\* The average emissions for a single passenger flying from Paris to New York is 1 carbon ton.



# 480

## POTENTIAL CARBON TONS SEQUESTERED THROUGH OUR OLIVE GROVE ANNUALLY

In the first 10 years of their life, an average tree can absorb up to 10 kg of CO<sub>2</sub>. Olive trees are exceptionally efficient carbon banks. For every liter of olive oil produced by a mature olive tree, that same tree can sequester 10kg of CO<sub>2</sub> from the atmosphere. Our trees can produce up to 4 liters each per year. In 2022, our 12,000 olive trees produced 7,312 liters of olive oil. That means that at a bare minimum, our trees were able to sequester 73 tons of carbon emissions from the atmosphere in 2022. At their greatest potential, they'll be able to sequester up to 480 carbon tons annually.

\* The average individual's yearly carbon footprint is 4 carbon tons. At full maturation, our olive grove will be able to sequester the output of 120 individuals annually.



HOW MUCH CARBON  
IS SEQUESTERED BY  
OUR OLIVE GROVE  
PER UNIT OF BONA  
FURTUNA EXTRA  
VIRGIN OLIVE OIL  
PRODUCED?



1 KG CO<sub>2</sub>



5 KG CO<sub>2</sub>



30 KG CO<sub>2</sub>

# 4

## PRODUCERS LOCATED WITHIN AND WORKING IN HARMONY WITH PROTECTED LANDS

### LA FURTUNA ESTATE

Nestled into the foothills of Monte Barraù, La Furtuna Estate is located within the Monti Sicani biopreserve. As a 100% organic certified farm, Bona Furtuna is dedicated to supporting the biodiversity of our farm, allowing for native flora and fauna to perform natural predation of pathogens on the farm.



## TRAPANI

The ancient salt pans of Trapani are located within a lagoon protected by the World Wildlife Fund, which encompasses a zone of 1000 hectares, 700 of which reside within the salt pans.

Home to a series of rare flora species including the *Calendula maritima*, the salt pans also serve as an irreplaceable resting and feeding zone for 229 bird species that use the wetlands during their spring and autumn migrations. Some species include: flamingos, great white herons, and black-winged stilts.



## BRONTE

Referred to as the “City of Pistachios”, the extraordinarily lush town of Bronte is built into the western slopes of Mount Etna and falls within two of Sicily’s natural parks: Etna Park and Parco dei Nebrodi. As a result of the unique qualities presented in Bronte, it is a recognized DOP (Protected Designation of Origin) for pistachios whose production is protected by the government.



## AEOLIAN ISLANDS

Providing two types of volcanic eruptions to study volcanic island-building and destruction from, the Aeolian Islands are a crucial research and educational site for geologists and volcanologists. As a result, it has been designated as a UNESCO world heritage site. Growing from the fertile volcanic soils of these beloved islands, our capers are carefully hand harvested.



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## SLOW FOOD PRESIDIU CERTIFIED PRODUCTS

The Slow Food Presidia are communities that work to save and preserve heritage breeds, plants, products, and practices. Through the revitalization of ancient Biancolilla Centinara & Passulunara olive varieties, our cold-pressed olive oil made from the fruits of these heirloom trees are Presidia Slow Food Certified. Hand picked from the volcanic Aeolian Islands, our Sicilian Capers are Presidia Slow Food Certified.



# 30,162 KG OLIVE POMACE REPURPOSED FOR FERTILIZER

Harvested, hand-sorted, and cold-pressed within 24 hours, our extra virgin olive oil is made right on our farm using our state-of-the-art technology.

Our farm is fertilized exclusively with organic matter, including the solid bi-products created during the olive oil production process.

\* Olive pomace is the pulp created when olives are cold pressed to produce olive oil.



**67,027 KG**  
Olives harvest-  
ed in 2022

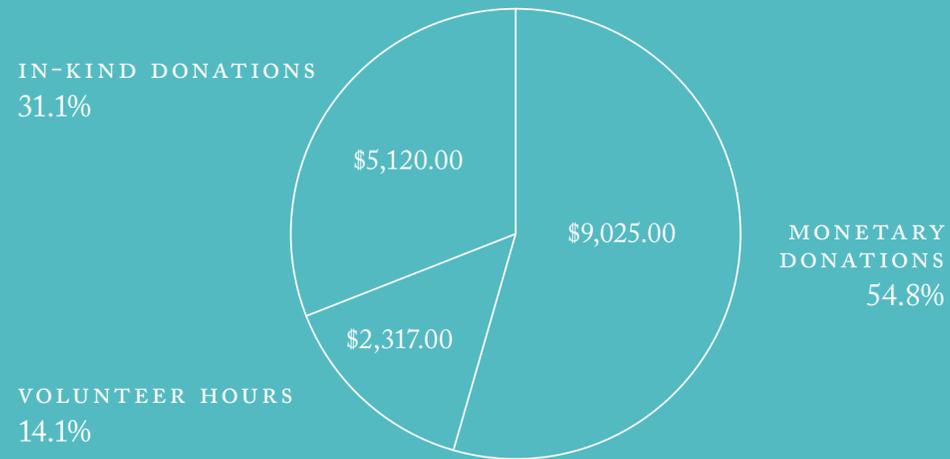
**30,162 KG**  
Olive pomace\* used  
as fertilizer on the farm

**7,312 LITERS**  
Of olive oil produced

# \$16,462

## CHARITABLE DONATIONS MADE THROUGH 1% FOR THE PLANET

Our home communities stretch from Jackson Hole, Wyoming, to Raleigh, North Carolina, and Corleone, Sicily. We focus our charitable impact within each local community to empower and strengthen access to clean and fair food systems, education, and much more.



## IN 2022, OUR DONATIONS HELPED TO SUPPORT

### SLOW FOOD MONTI SICANI

- Planting 2,000 Biancolilla Centinara olive trees
- Once these trees reach maturity, they'll be able to sequester up to 80 tons of CO2 emissions from the atmosphere

### SLOW FOOD IN THE TETONS

- Providing access to good, clean, fair food
- Educating the community through kids cooking classes, workshops and camps
- Providing a comprehensive community food system

### ACTIVATE GOOD

- Activating and supporting a community of volunteers within Raleigh



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VOLUNTEER HOURS  
ACCRUED BY OUR TEAM

THESE HOURS WENT TOWARDS

- Earth Day Cleanups
- Volunteering at Slow Food in the Tetons' weekly summer farmer's market
- Beach Cleanup and Office Administration for the Blue Ocean Society
- Volunteering at the Alameda County Food Bank
- Teaching childrens cooking camps with Slow Food in the Tetons
- Volunteering at the Produce Project



## LOOKING FORWARD

As we work to achieve our goal of operating Carbon Neutral by 2025, each year offers us a chance to grow and better our practices.

### IN 2023

We're making our packaging as recyclable or compostable as possible. We plan to dramatically reduce our use of virgin cardboard by utilizing up to 70% recycled cardboard.

We've restructured our packing methods for inbound shipments from Italy to increase the quantity of products packed per case by 2x, ultimately halving our carbon emissions for inbound shipments.

We've committed to offset 100% of our business travel in 2023.

We've committed to ensure that 100% of inbound and outbound shipments will be carbon neutral in 2023.

We're already using as little plastic in our shipping and packaging as possible. We're working to further eliminate plastic by swapping out any single-use plastics with cellophane when and where possible in 2023.

# BONA FURTUNA

THANK YOU FOR HELPING US  
TO CREATE A POSITIVE IMPACT