

# BONA FURTUNA

2023 IMPACT REPORT







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OVER THE YEARS

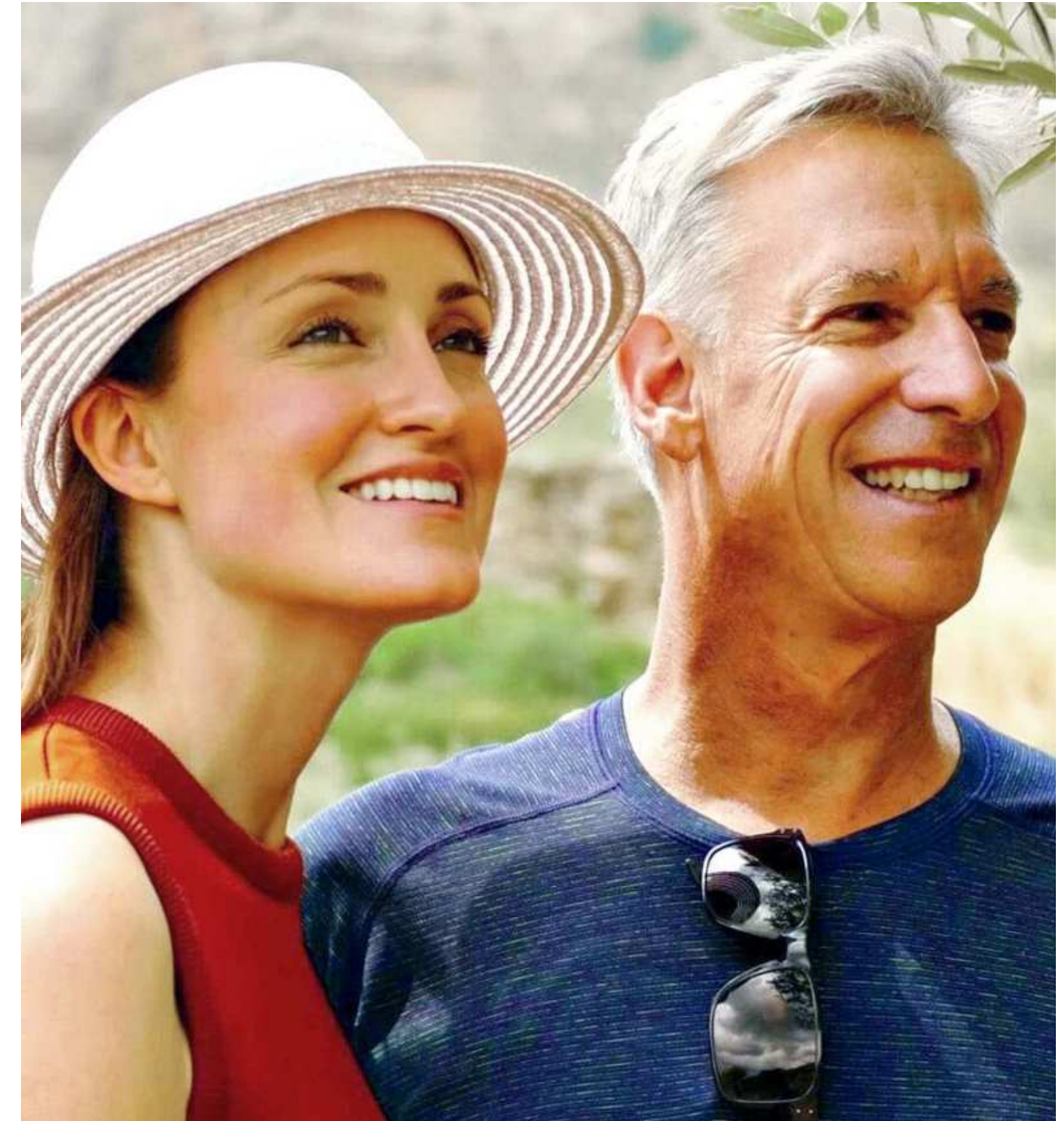
LOOKING FORWARD



## A WORD FROM OUR FOUNDERS

Bona Furtuna was founded on a dream of preserving our family's heritage, celebrating Sicily's rich history and culture, and giving back to its land and people. Since reconnecting with the land of my grandparents in 2009, La Furtuna Estate and our surrounding community have opened up to us, showing us that their heritage significance stretches far beyond one family, and rather encompasses stories millennia old. We listened, and learned, and our wish to preserve and support expanded far beyond our heritage to encompass the preservation and support of our earth through positive environmental stewardship. Working with like-minded farmers, artisans, and producers throughout Italy, our dedication to quality has only strengthened as we've continued to learn and experience the true meaning of Italian craftsmanship and care.

As a result of our dedication to positive environmental stewardship, we achieved Climate Neutral Certification in 2023. A proud B Corporation since 2021, we're excited to take our recertification this year and hope to see our continued efforts to use our business as a force for good reflected in that process. 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 Dugo*





## WHAT'S IN A NAME

In the good old days, throughout Sicily and southern Italy, the phrase “*bona furtuna*” was exchanged in lieu of more formal farewells. Bidding the receiver good luck, good health, and good life, it was filled with a sentiment of warmth and good will. As a young Sicilian-American, saying “*bona furtuna*” connected our co-founder Steve Luczo to his Sicilian roots and made him feel a sense of belonging in the Sicilian community.

But for Steve, “*bona furtuna*” has always been more than simply an expression of cultural pride and heritage. As a child, his grandfather would kiss him on the cheek and say “*bona furtuna*” as they parted ways. The phrase serves as a memory of tenderness; a reminder of the love that a grandfather has for his grandson.

Today, La Furtuna Estate is a place that connects generations of the Luczo family. Here, Steve and his wife Agatha are able to share a piece of their family legacy and the enduring love of intergenerational relationships with their children. They’ve put energy into the land and the local community, and they are humbled to share their home with others. With every bite of Bona Furtuna, they wish you good luck, good health, and good life.





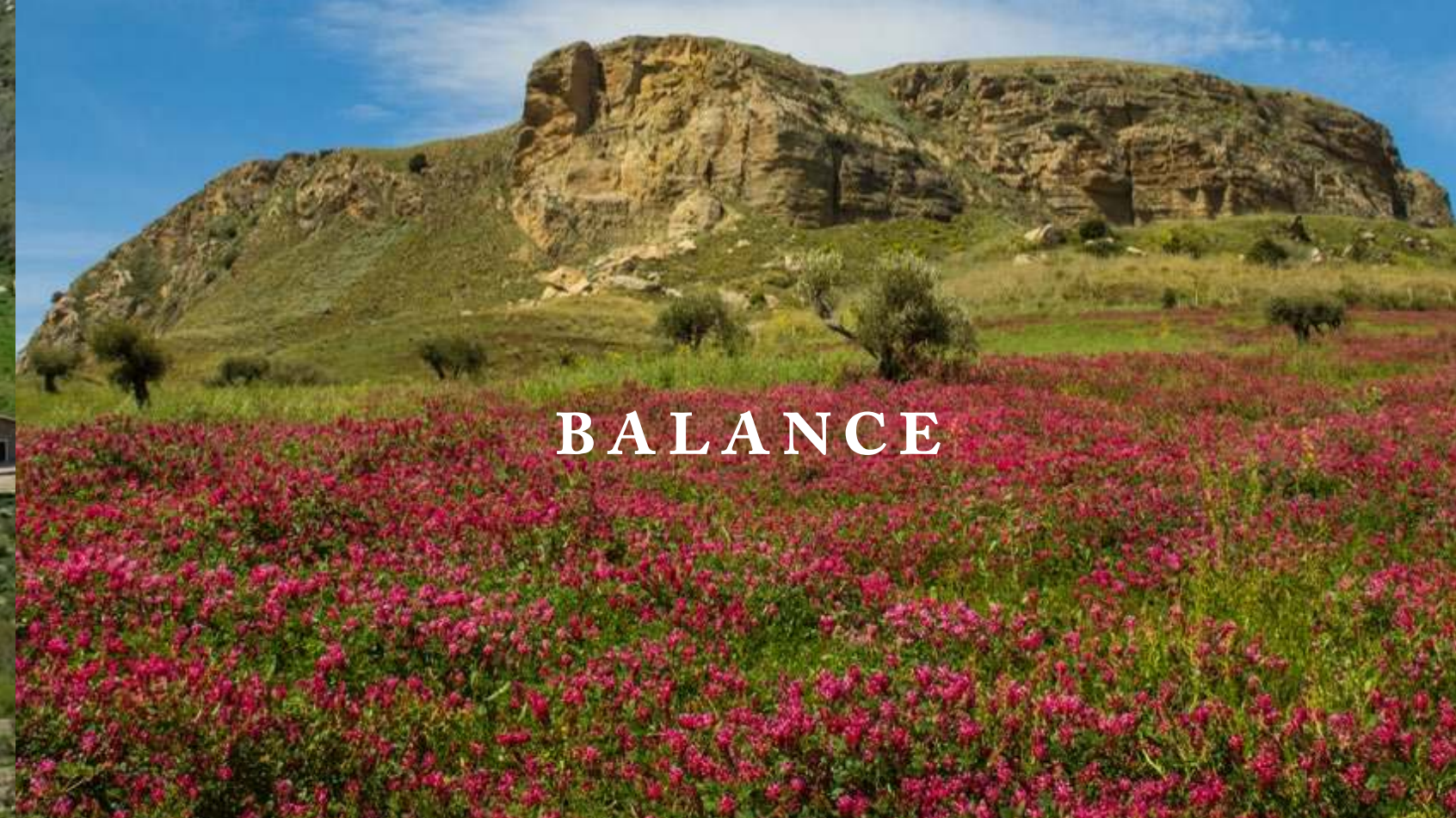
## OUR MISSION

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.





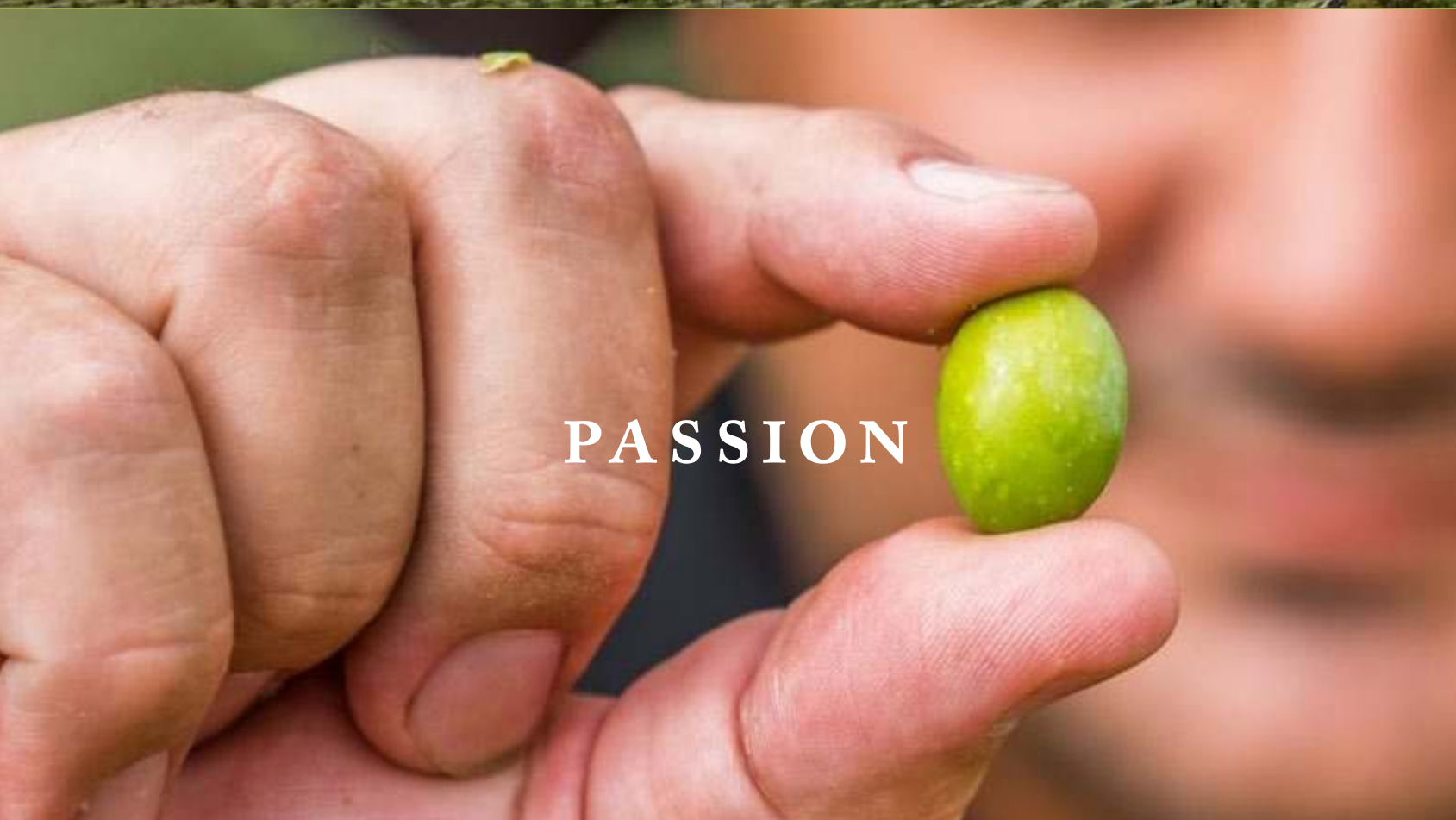
ENVIRONMENTAL  
SUSTAINABILITY



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





A close-up photograph of golden-brown oat stalks against a dark background. The stalks are thin and delicate, with numerous small, pointed grains attached. The lighting is warm, highlighting the texture and color of the grains. The text "2023 AT A GLANCE" is centered in a clean, white, sans-serif font.

2023 AT A GLANCE





100%  
CARBON EMISSIONS OFFSET



9,073 LBS  
OF FOOD DONATED



95,796 LBS  
OF WASTE REPURPOSED



7,729 TREES  
PLANTED THROUGH  
I TREE PLANTED



CLIMATE NEUTRAL  
CERTIFICATION



\$22,419  
DONATED THROUGH  
1% FOR THE PLANET



125  
VOLUNTEER HOURS



15  
NEW PRODUCTS



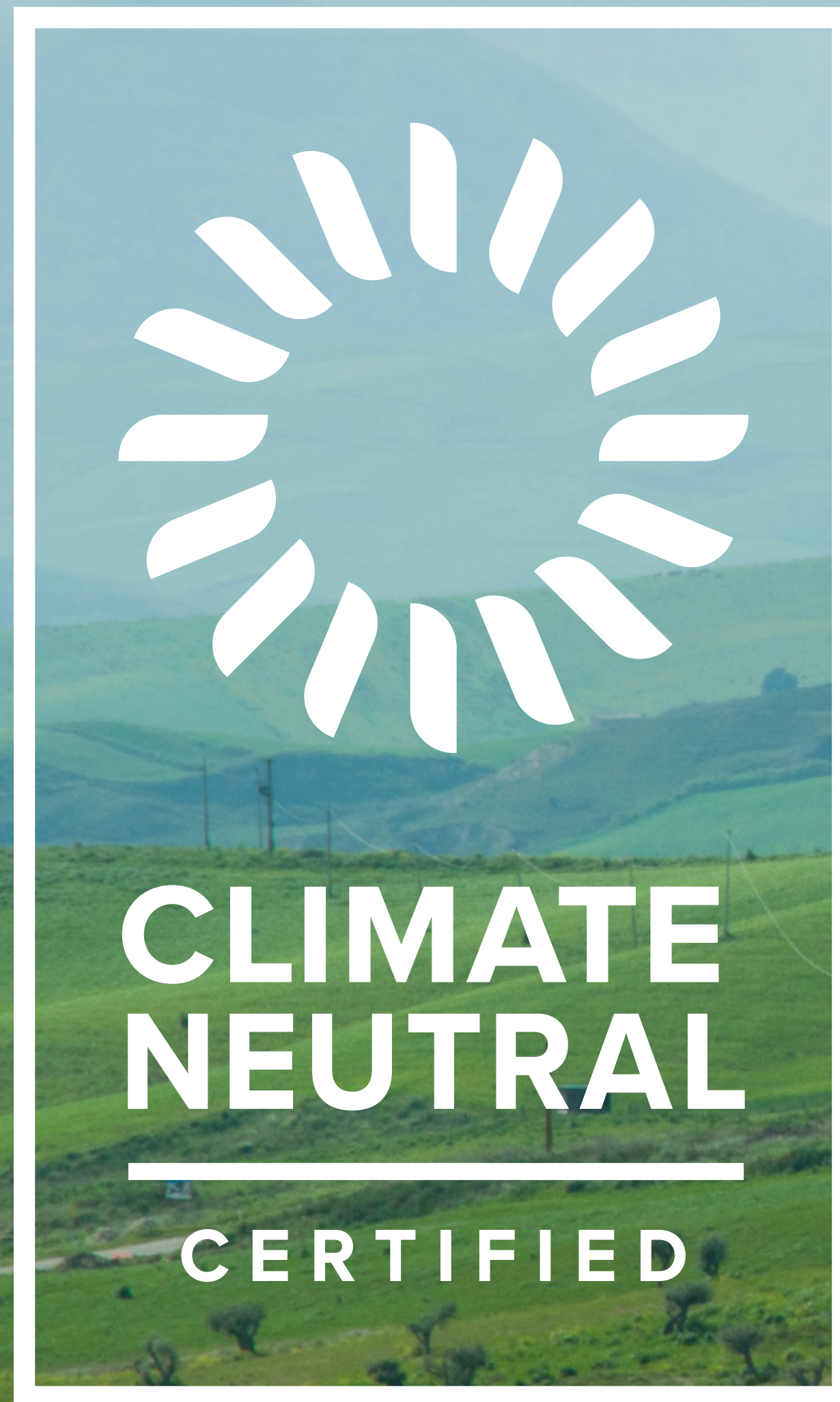
2  
NEW ORGANIC  
PRODUCERS



A vibrant field of purple flowers, likely lupines, stretches across the foreground and middle ground. The flowers are densely packed and in full bloom, with some green foliage interspersed. In the background, a line of trees with lush green leaves frames the scene, with some branches extending into the foreground. The lighting is bright, suggesting a sunny day, and the overall atmosphere is natural and serene.

ENVIRONMENTAL SUSTAINABILITY





## CLIMATE NEUTRAL CERTIFIED

In 2023, we proudly received Climate Neutral Certification 2 years ahead of schedule.

The Change Climate Project is a nonprofit organization leading the fight against climate change by making the transition to a low-carbon world possible. The Change Climate Project offers tangible options for companies like ours to offset our carbon emissions while helping guide us in implementing measurable reduction plans to our overall carbon footprint.

In 2023, we offset our 2022 emissions of 342 tCO<sub>2</sub>e, the equivalent annual output of 76 gas-powered cars, by investing in two Verified Carbon Standard projects that meet the Climate Neutral Standards.

### RURAL NEPAL IMPROVED COOKSTOVE DISTRIBUTION

Helps communities replace inefficient wood-burning cookstoves with more efficient, safer models.

### KATINGAN REDD+ FOREST PROTECTION

Focused on preventing deforestation in important forest ecosystems.



## 2023 CARBON OFFSETS

While we continue our efforts to limit our overall carbon emissions through better business practices, we are committed to offsetting the inevitable emissions generated by our operations. In 2023:

- We offset 100% of our 135,322 miles of business travel
- 100% of our outgoing shipments were shipped carbon-neutral
- We offset 100% of incoming freight, which equalled 40.511 tCO<sub>2</sub>e
- We offset 100% of energy utilized by our office and warehouse which equalled 7.7 tCO<sub>2</sub>e





# 95,796 LBS OF WASTE REPURPOSED

Say hello to Arnold Schredzenegger, our newest warehouse teammate. This year, Arnold worked tirelessly to divert 1,740 lbs of cardboard waste which was then repurposed into packaging material.



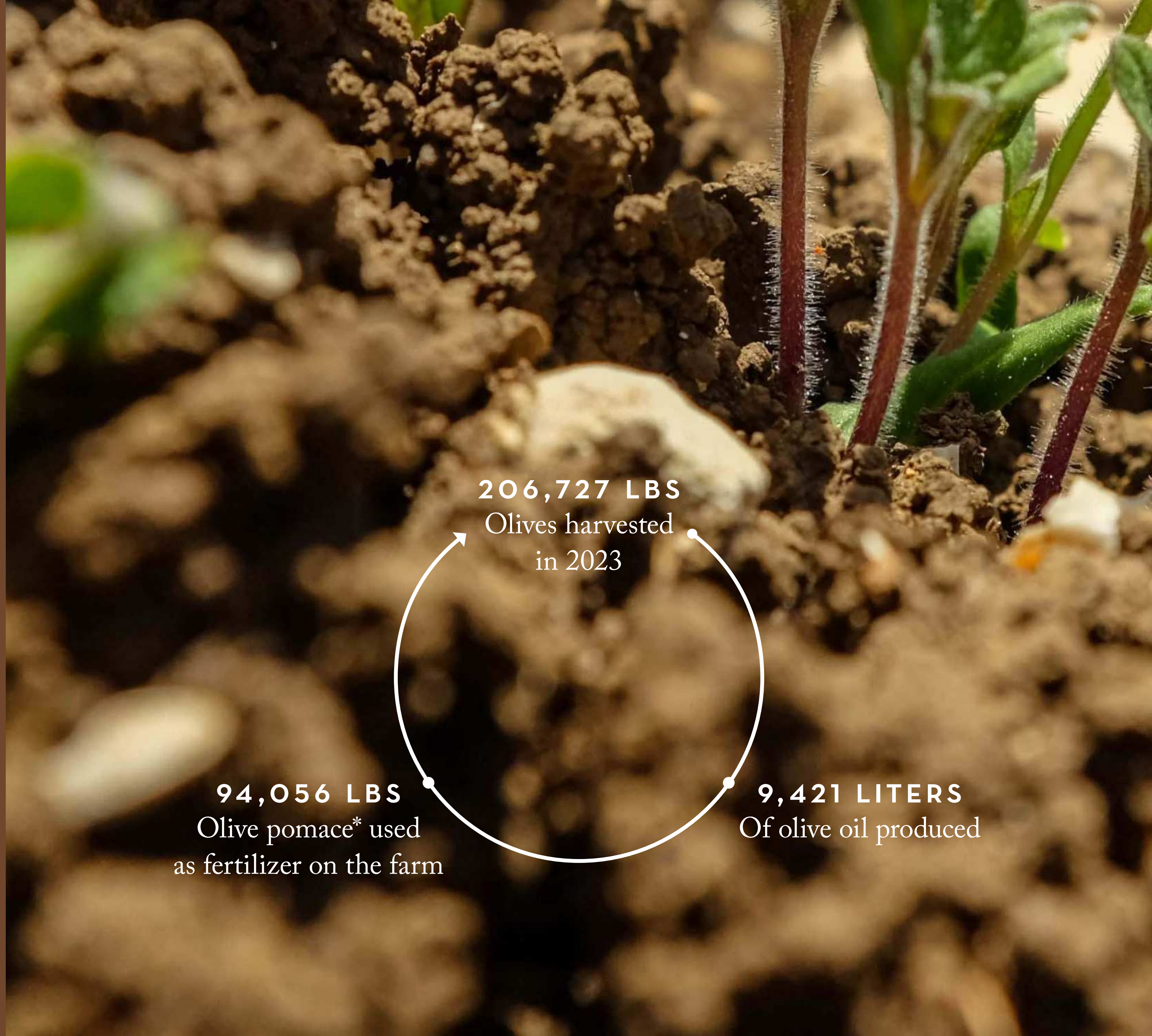


# 94,056 LBS OLIVE POMACE REPURPOSED FOR FERTILIZER

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.



**206,727 LBS**  
Olives harvested  
in 2023

**94,056 LBS**  
Olive pomace\* used  
as fertilizer on the farm

**9,421 LITERS**  
Of olive oil produced





# COMMUNITY



# 1% FOR THE PLANET

“COMMIT, THEN FIGURE IT OUT”  
– *Doug Tompkins*

At Bona Furtuna, we believe in creating good, clean Italian fare that brings people together and allows us to make a difference for the greater good. We are committed to using our business as a force for positive social and environmental change. As a member of 1% for the Planet, we commit to donate 1% of our yearly revenue to non-profits focused on the correlative issues of education, tree planting, clean water and food access, wildlife and biodiversity, and supporting legislative action.



# FOR THE PLANET®

— MEMBER —



TREE PLANTING &  
WILDLIFE/BIODIVERSITY  
**ONE TREE PLANTED**

Serving as carbon sequesters, oxygen producers, erosion mediators, habitation, nutritional resources and so much more, trees and forests are crucial to the overall health of our planet. Similarly, we cannot achieve environmental sustainability without a thriving and sustained wildlife and biodiversity.

Planting trees is one of the most actionable and important things we can do in combating climate change and supporting/rebuilding biodiversity, which is why we donated 1% of all revenue from the sale of our Olive Oil, Honey, Seasonings, Antipasti and Gift Sets in 2023 to plant trees around the world.



YOU HELPED US PLANT 7,729 TREES  
AROUND THE GLOBE IN 2023



EDUCATION

## SLOW FOOD IN THE TETONS

Education is a pillar of our value system. The more we know about our food production and its impacts the better. Understanding the complexities of climate change, how healthy food systems operate and how they relate to us as individuals is critical to pushing forward positive environmental stewardship and fair and equal access to social resources. Due to their dedication to educating their community through workshops, community events, camps and cooking classes, we donated 1% of all revenue from the sale of our Sauces, Pestos & Spreads, and Vinegar to Slow Food in the Tetons in 2023.



**SLOW FOOD**

*in the Tetons*



LEGISLATIVE ACTION

## PROTECT OUR WINTERS

We cannot truly move the needle on environmental sustainability, fair and equal access to food and clean water and education without legislative action. Action on this front is essential, and we support legislation that is aligned with our values on these issues.

With our offices headquartered at the base of the Teton Mountain Range, we put great value in the health of our outdoor spaces. This year, we donated 1% of revenue from all sale of our Snack, Seasonal offerings and Textiles to Protect Our Winters (POW), a nonprofit organization dedicated to connecting outdoor enthusiasts to protecting our beloved outdoor spaces from the impacts of climate change.





FOOD/CLEAN WATER ACCESS  
**RALEIGH CITY FARM**

Access to clean water and healthy food is a basic human right. As a food company, we are dedicated to supporting organizations that are committed to making this possible in our communities.

With our warehouse located in Raleigh, NC, this year, we donated 1% of revenue from the sale of our Pasta, Flour and Subscriptions to Raleigh City Farm, a Raleigh-based nonprofit urban farm committed to connecting and nourishing their community through regenerative agriculture.





## GIVING TUESDAY

In addition to the aforementioned annual donations, for Giving Tuesday this year, we decided that we wanted to make a meaningful impact on a day dedicated to showing up for others. In 2023, we committed to donating 50% of all sales made that day to the nonprofit organizations we support through 1% for the Planet.







**9,073**  
**LBS OF FOOD**  
**DONATED**

While monetary support of organizations helps to generate change, we've found that in-kind donations of food is a great way for us to make immediate impact. We were able to donate 9,073 lbs of food this past year, including 752 lbs of food to those impacted by the fire that devastated Maui's town of Lahaina this past summer.



# 125.5 HOURS VOLUNTEERED BY OUR TEAM

These hours went towards:

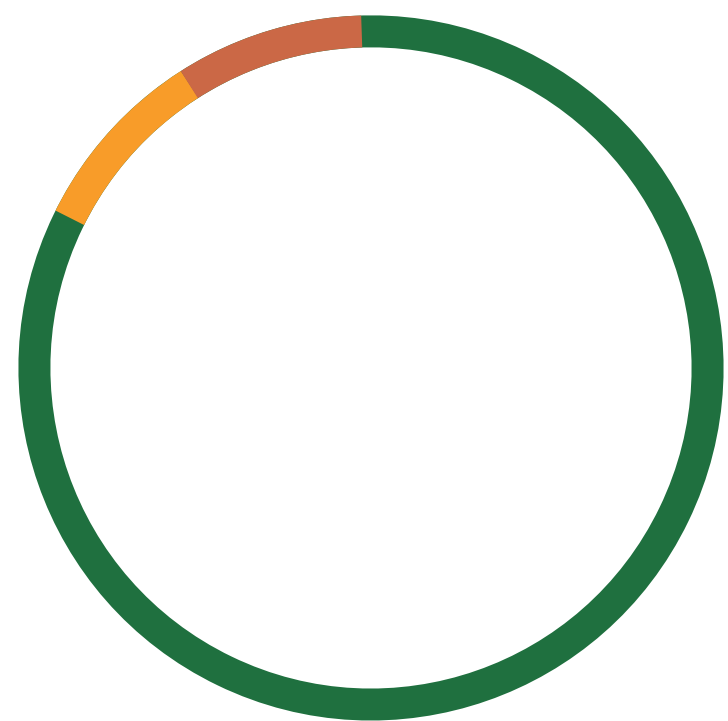
- Volunteering at Slow food in the Tetons' summer farmer's market
- Reducing food waste and cultivating food security through Hole Food Rescue
- Cleaning our communities through various trash pick-up initiatives





# GIVING

SINCE BECOMING  
A MEMBER OF  
1% FOR THE PLANET



<b>MONETARY</b>	\$43,292
<b>VOLUNTEER</b>	\$5,286
<b>IN-KIND</b>	\$5,625





A close-up photograph of many green apples, with the word "QUALITY" centered in white text over one of the apples. The apples are vibrant green and have a glossy surface, reflecting light. The background is filled with more apples, creating a sense of abundance and freshness. The lighting is soft, highlighting the texture of the apple skin.

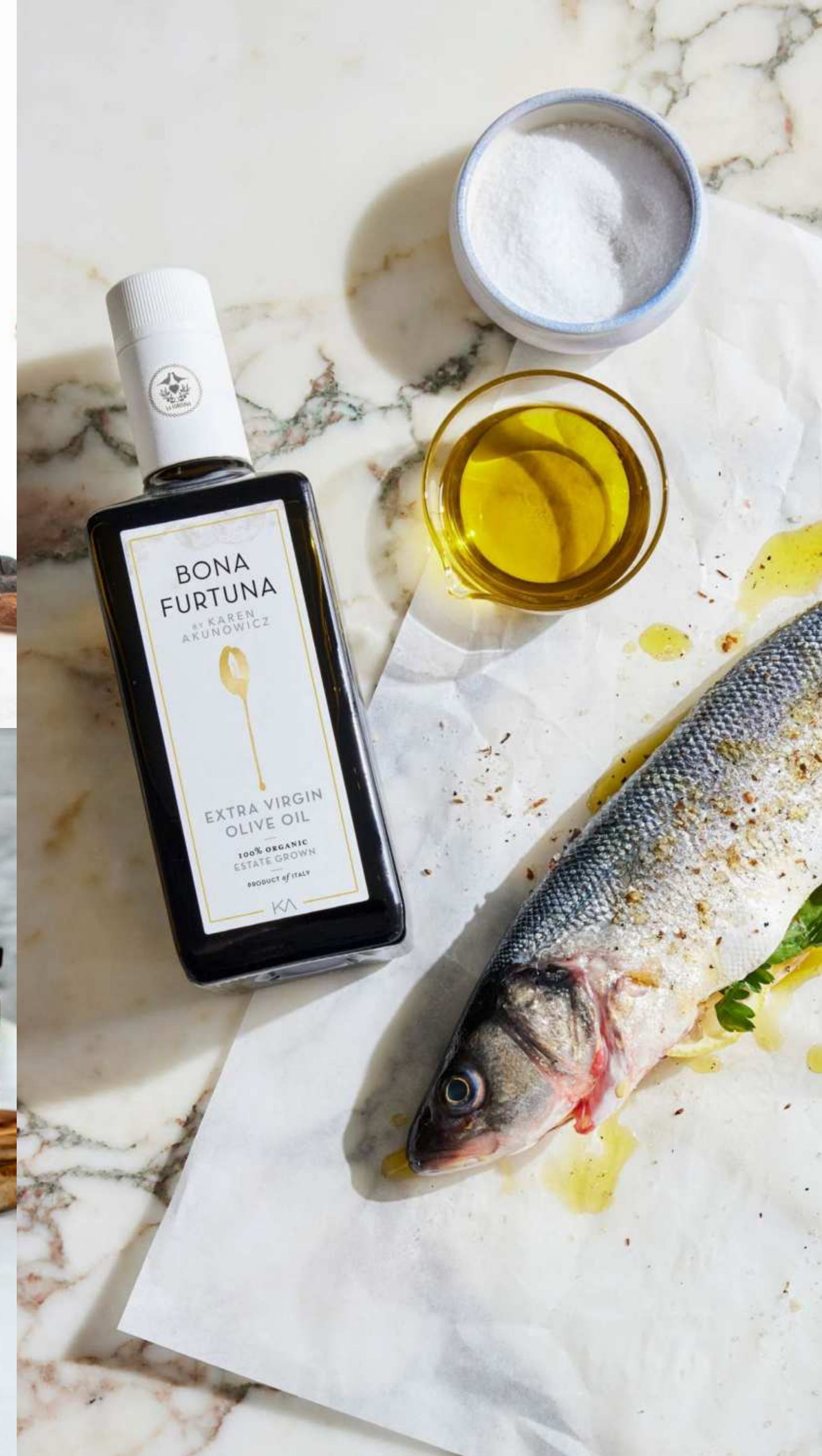
QUALITY



15  
NEW PRODUCTS  
2  
NEW PRODUCERS

In 2023, we introduced 15 new products and partnered with 2 new Italian artisan producers.

- Organic Honey and Bee Pollen
- Award-winning Black Cuttlefish Ink Pasta
- Organic Bucatini Pasta
- Organic Biscotti Cookies
- Organic Passata Sauce
- An exclusive Chef's Blend EVOO with Chef Karen Akunowicz





# 6

## REGIONS OF ITALY

Italian regionalism is as closely connected to its food culture as it is its geography. Founded in the wild foothills of Sicily, each year has offered us an opportunity to expand our reach to work with like-minded artisans across Italy that celebrate their regional traditions.

SICILY

APULIA

EMILIA-ROMAGNA

TUSCANY

CALABRIA

ABRUZZO







# 16

## HEIRLOOM INGREDIENTS UTILIZED

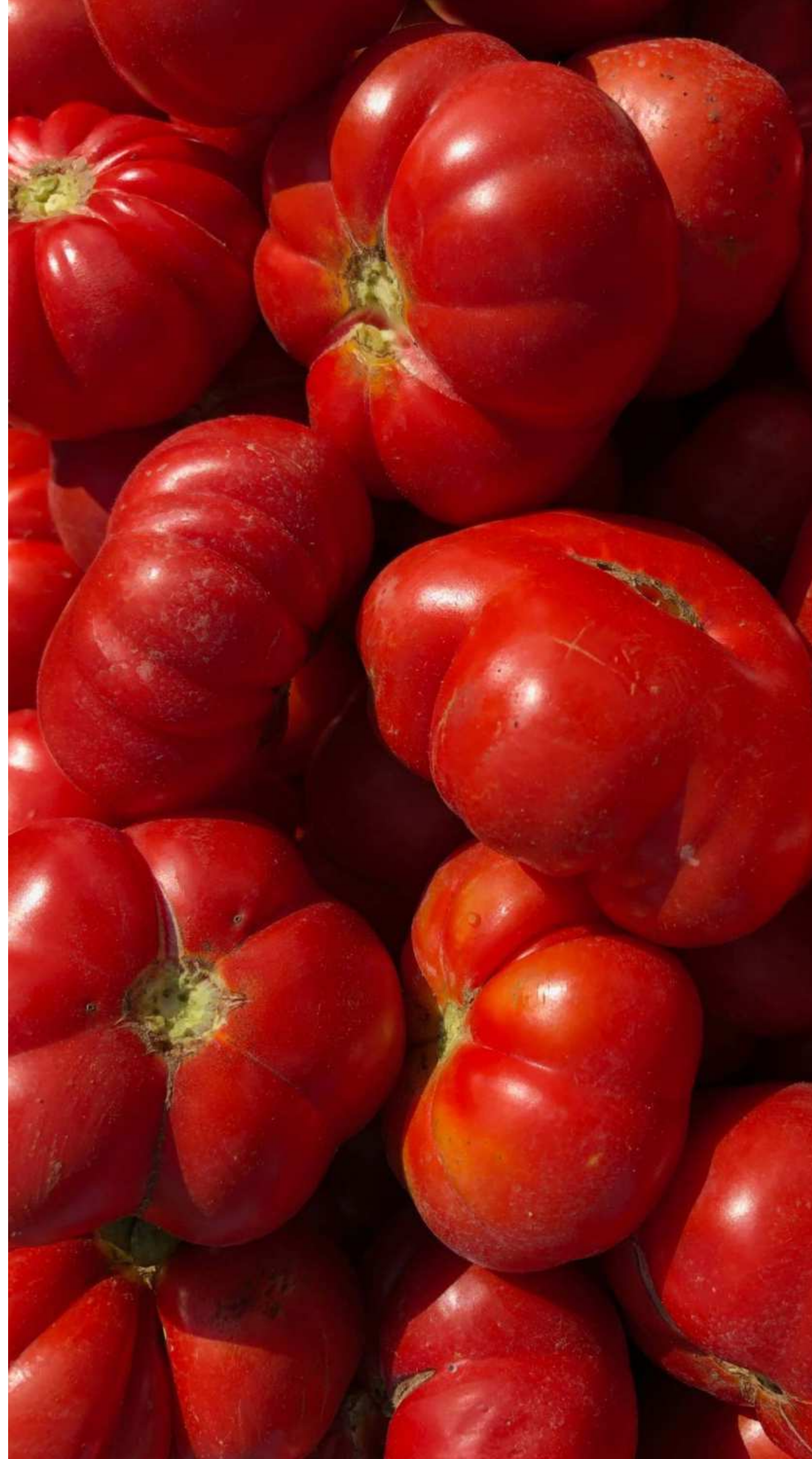
“INGREDIENTS THAT ARE AS  
PURE AS THEY CAN BE.”

– *Steve Luczo*

Through the revitalization of ancient heirloom plant varieties like Biancolilla Centinara and Passalunara olive trees, La Furtuna estate has devoted itself to preserving heritage practices and heirloom ingredients since the very beginning.



We know that only the highest quality raw ingredients produce the highest quality fare, and we believe that the best ingredients are those that have not been altered by man through genetic engineering, but rather have endured centuries of cultivation. For Bona Furtuna, heirloom ingredients are where heritage and quality come together. As a result, we choose our partnerships based on heritage practices, meeting the highest standards in quality possible, and the utilization of heirloom ingredients. After all, we endeavor to share only the highest quality Italian products with you.





# HEIRLOOM INGREDIENTS WE PROUDLY USE

## SICILY

Biancolilla Centinara Olives

Passulunara Olives

Nùbian Red Garlic

Mountain Fennel

Genco Almonds

Salina Capers

Bronte Pistachios

Corleonese Tomatoes

Russello Wheat

Perciasacchi Wheat

Margherito Wheat

Maiorca Wheat

TUSCANY Frantoio Olives

CALABRIA Calabrian Chili Peppers

CAMPANIA Lunario Lemons

ABRUZZO Porcini Mushrooms





# AWARD-WINNING PRODUCTS

## OLIVE OIL

Since our first harvest in 2016, our organic extra virgin olive oils have received acclaim at various internationally recognized blind tasting olive oil competitions. In 2023, our extra virgin olive oils received 20 awards, maintaining our position as Sicily's best sustainable organic olive oil producer.

10 GOLD AWARDS • 10 SILVER AWARDS





## AWARD-WINNING PRODUCTS

Serving as a badge of excellence and innovation, the Specialty Food Association awards Sofi awards annually to honor the best in specialty foods each year. We've proudly received this honor for three of our products: Seppia Ink Busiate, Paccheri, and Wild Foraged Fennel Pollen.



PACCHERI



SEPPIA INK BUSIATE

FENNEL POLLEN



OVER THE YEARS





## COMMITTED TO ORGANIC

Founded with the biological diversity and ecological health of our farm at the forefront of our mission, we've been devoted organic farming since the beginning. As we've grown to partner with farmers and producers from around Italy, our commitment to organic farming has remained true to promote and celebrate the purest organic Italian fare possible.

—

Being Certified Organic means nothing artificial  
is used in or on our food.

NO SYNTHETIC PESTICIDES  
NO ARTIFICIAL INGREDIENTS  
NO GENETICALLY-MODIFIED  
ORGANISMS

As a result:

YES HEALTHIER LAND  
YES CLEANEST INGREDIENTS  
YES HEALTHIER YOU





## REGENERATIVE FARMING PRACTICES AT LA FURTUNA ESTATE

Serving as a life giver, nutrient bank, and carbon absorber, soil health is critical to the strength and well-being of our earth as a whole. Through the implementation of regenerative practices on La Furtuna Estate, we aim to improve our soil health and fortify its longevity. Ultimately our goal is to mimic the natural cycle of the land as closely as possible. As a result, we've seen the farm's biodiversity strengthen and aid in invigorating the soil. At the heart of it all is balance.





## ORGANIC FARMING

La Furtuna Estate is 100% Certified Organic

### COVER CROPS

We practice polyculture, managing cover crops throughout the farm to enrich the soil and allow for the natural predation of pathogens on the farm.

### COMPOST

We fertilize exclusively with organic matter and composted materials, olive pulp produced during olive oil production.

### CROP ROTATION

We rotate vegetable, herb and flower crops throughout the farm to keep the soils balanced and healthy.

### INTERCROPPING

We plant nitrogen-fixing legumes like fava beans throughout our olive groves. These plants attract pollinators who further enhance the regenerative cycle on the land.





# 11

## ITALIAN ARTISAN PARTNERS

As we continue to expand our offerings, our family of artisan producers grows to include like-minded artisans who are committed to preserving heritage practices and heirloom ingredients. Spread throughout Italy, these partners provide employment opportunities within their communities.

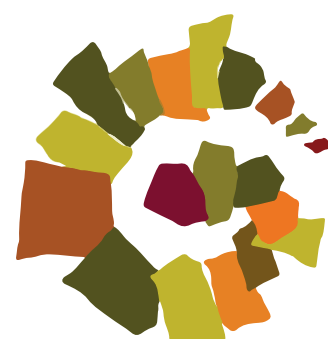




# 3

## SLOW FOOD PRESIDIU CERTIFIED PRODUCTS

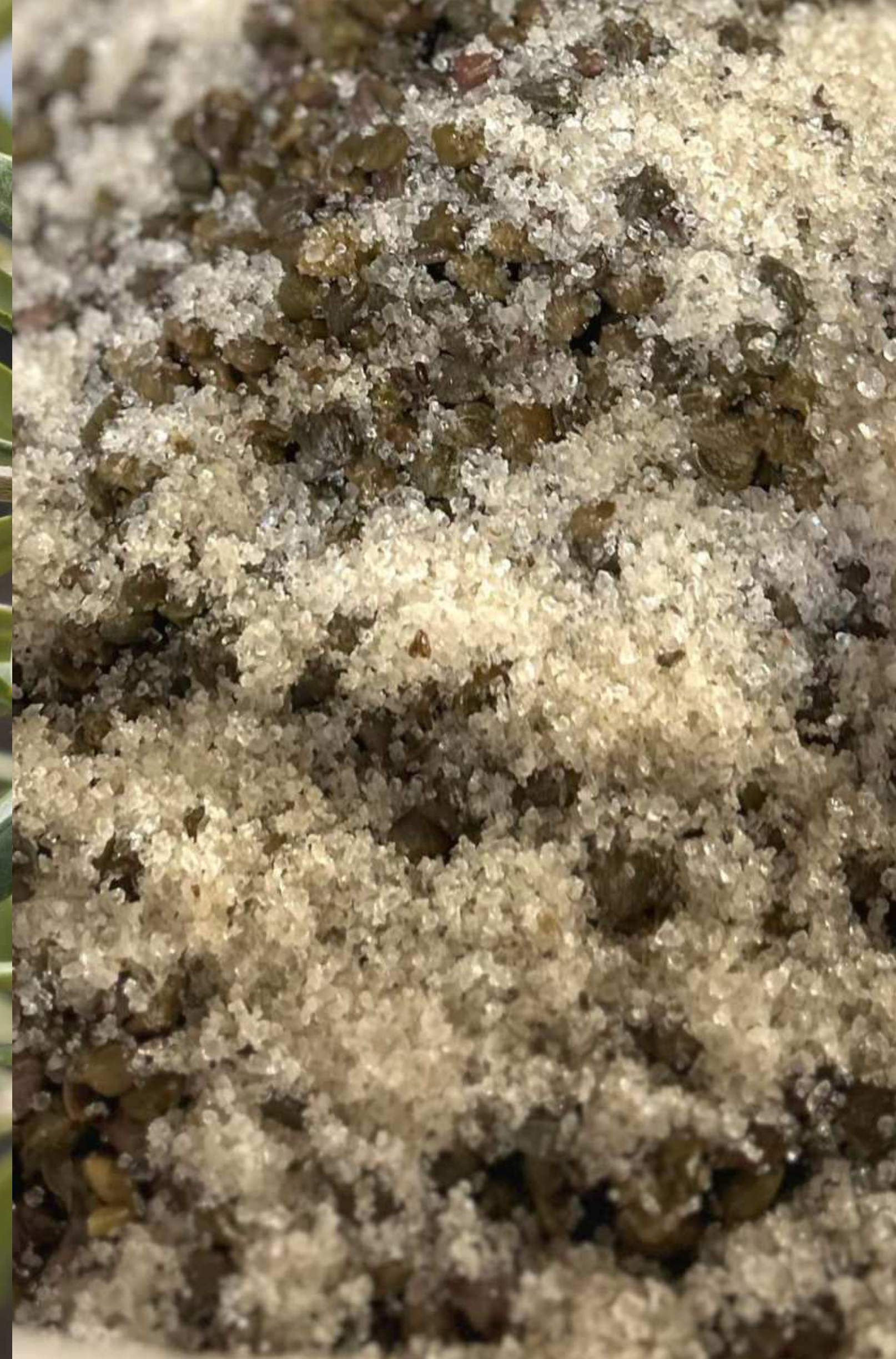
Slow Food is built on the thesis of connecting communities to the food that they eat, protecting and preserving heirloom foods and farming practices, while also providing good, clean, and fair food and practices to all. Through grassroots local chapters, Slow Food educates communities about the importance of biodiversity and organic farming, promotes their mission through celebrations and markets, lobbies against the use of pesticides, genetic modification, and food waste, and so much more. The Slow Food Presidia are communities that work to save and preserve heritage breeds, plants, products, and practices.



Presidio Slow Food®



BIANCOLILLA CENTINARA  
HERITAGE BLEND



SALINA CAPERS



# 4

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

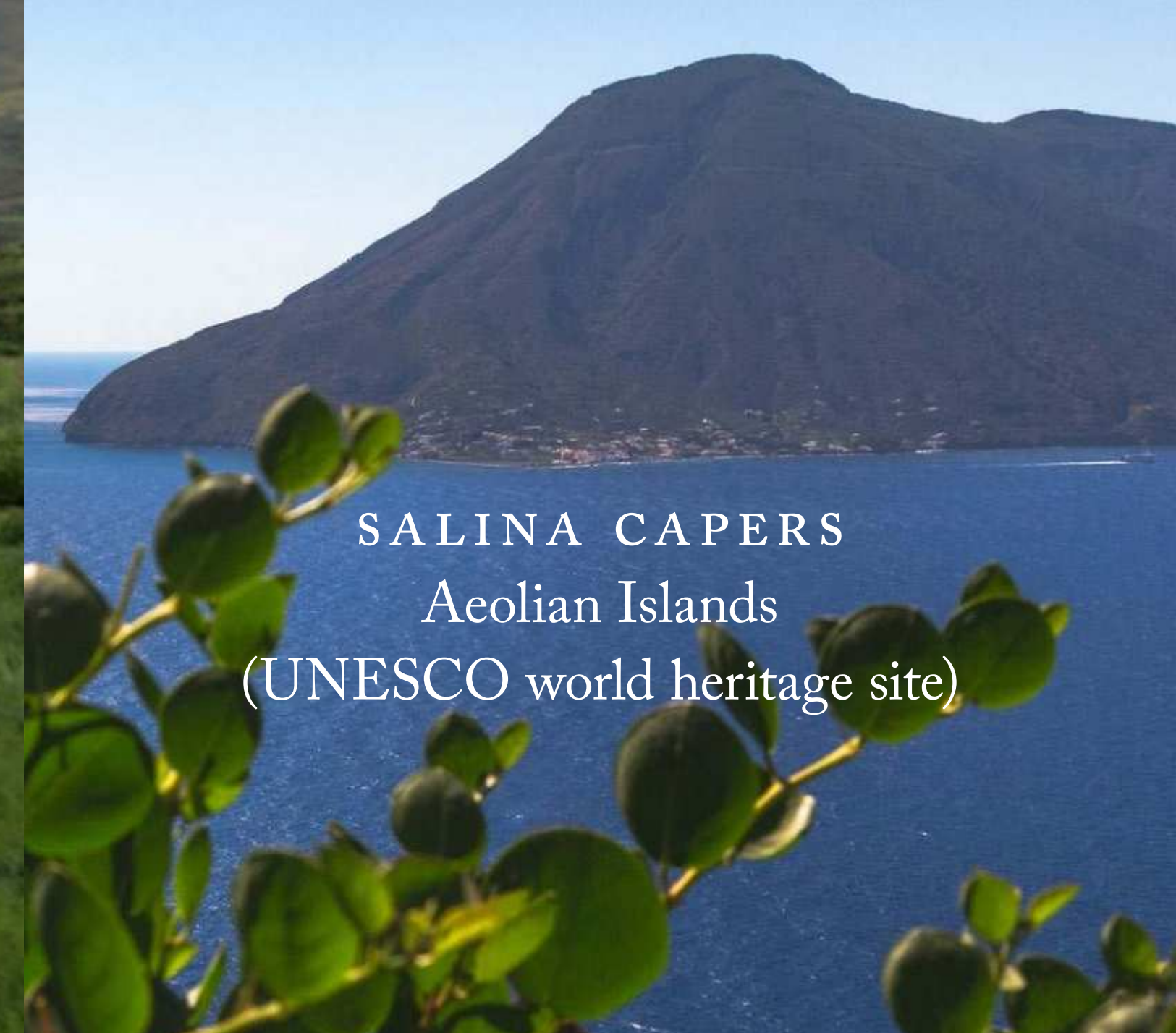
When we began to plant olive trees on La Furtuna Estate, our goal was to not only work in harmony with, but help better the conditions of the Monti Sicani biopreserve in which it fell. As we've connected with other producers around Sicily, we've been inspired by how many farmers have this same mindset. It is not about taking from the land, but working alongside it to help it flourish.



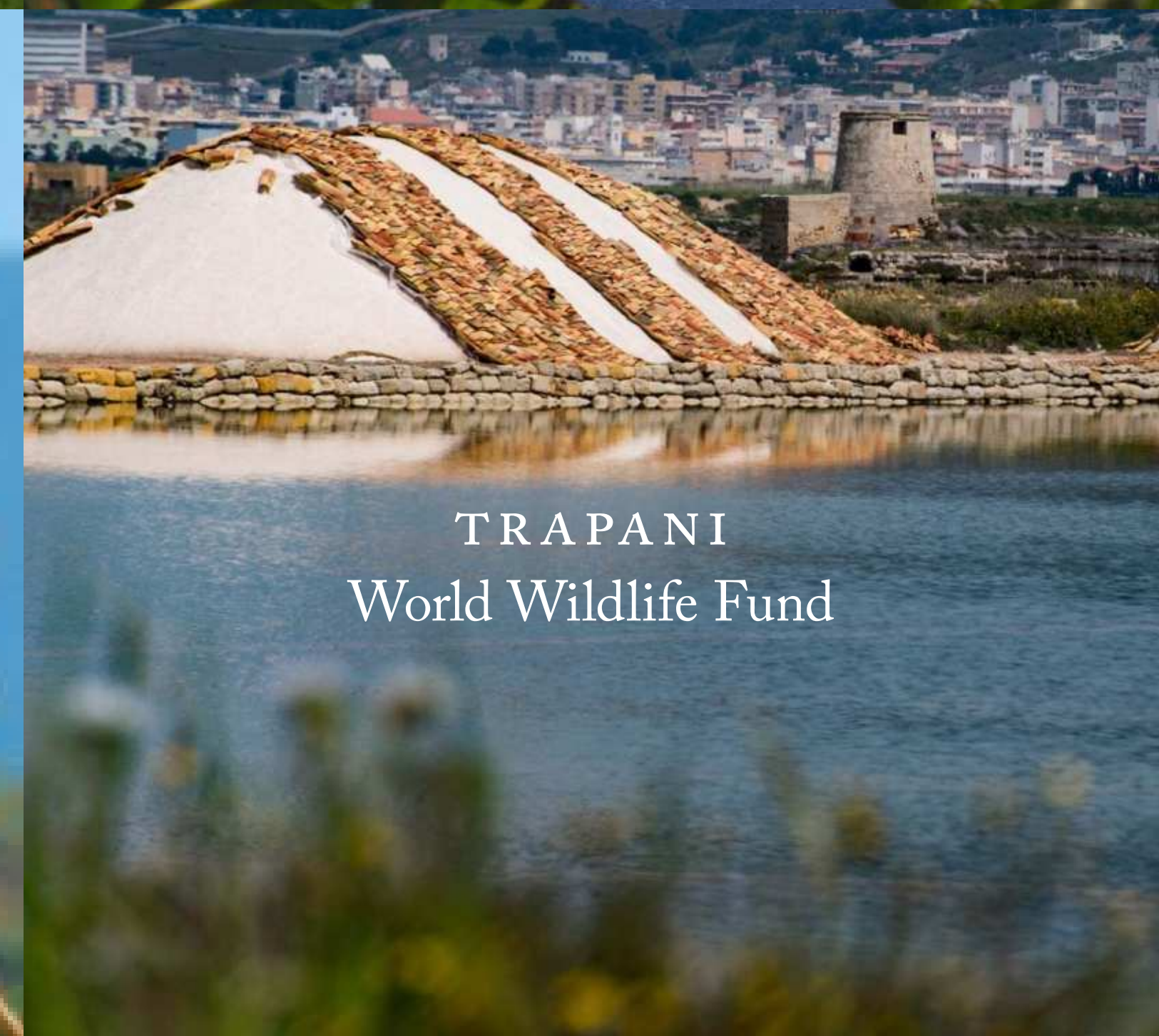
LA FURTUNA ESTATE  
Monti Sicani Biopreserve



BRONTE PISTACHIOS  
Etna Park and  
Parco dei Nebrodi



SALINA CAPERS  
Aeolian Islands  
(UNESCO world heritage site)



TRAPANI  
World Wildlife Fund



## OLIVE TREES AS CARBON BANKS

In the first 10 years of their life, an average tree can absorb up to 10kg 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.

In 2023, we produced 9,421 liters of olive oil, which means that at the bare minimum our grove was able to sequester 94,210 kg of CO<sub>2</sub> from the atmosphere in 2023.

We have produced over 68,545 liters of olive oil since our first harvest in 2014, which means in the past 9 years, our grove was able to sequester a bare minimum of 685,450 kg of CO<sub>2</sub> from the atmosphere.





## LOOKING FORWARD

Offsetting our carbon footprint is just the first step in a long process of reducing our carbon emissions. As we continue our work to reduce our overall footprint, we will do so with tangible incremental goals.

This year, we will be submitting for our B Corp Re-Certification. We look forward to seeing how far we've come since our first certification process, and are excited to have another opportunity to learn about where we can improve.

We're excited to grow our relationships with our non-profit partners and hope to continue to strengthen our impact through our work together.

We're committed to being better community partners through continuous engagement in community events and local environmental initiatives.

## IN 2024, WE PLEDGE TO

Implement a structured recycling program and policy for all of our controlled facilities to recycle 100% of recyclable materials. In addition, we will work to implement a larger recycling program for our shared office building.

Transition 90% of freight into ocean freight or ground shipping across all of our sourcing activities (packaged food, packaging, promotional materials, etc.).

Reduce our single use swag to 5% of our overall purchases for marketing materials such as, but not limited to, t-shirts, hats, pamphlets, recipe cards, stickers. BFNA will implement a policy concerning limited usage of single use swag.





# BONA FURTUNA

THANK YOU FOR HELPING US  
TO CREATE A POSITIVE IMPACT