



20 MISSION 18 REPORT

Vermont Creamery crafts **dairy that tastes better because it's made better.** We're fanatical about taste, carefully fermenting every batch of crème fraîche and obsessing over each wrinkle on Bonne Bouche. You can taste our passion in every bite. Our products embody the place we call home and our shared values.

In 2018, we proudly introduced new products to our portfolio that are equal parts innovative and delicious, including our four new flavors of goat logs. Our team worked tirelessly to **source ingredients** we believe in, from the tiniest wild blueberry to our domestically produced clover blossom honey.

In 2019, we are focused on innovating in **sourcing sustainable packaging.** We will be reducing the plastic resin used in our 8 oz cup products. We are also launching new butter cartons which are made from 100 percent recycled material and approved by the Forest Stewardship Council.

Engaging employees in our mission is another important focus for us. We created a Sustainability Committee to challenge our team to look for opportunities to reduce our environmental impact this year. The committee introduced composting in all employee break rooms and focused on opportunities to be more efficient in our water usage.

We are proud to be part of an incredible global community of **B Corp certified** businesses.

Together we are leading a movement of economic and environmental change. B Corp certified companies hold each other to higher standards of verified social and environmental performance, transparency, and accountability.

As we continue to grow our community and business, we are focusing on our mission by placing taste, people and planet front and center.

Adeline
President



“Vermont Creamery takes its love of Vermont seriously with its support for the Vermont Foodbank. Lots of award winning cheese, butter and even crème fraîche donated to people visiting food shelves and meal sites, the staff regularly visiting to sort and pack food for their neighbors, and of course the generous financial donations. We feed Vermont together!”

-John Sayles,
VERMONT FOODBANK CEO



Eliza Leeper, Social Mission & Sales Specialist, spearheads our sustainability efforts, and is the author of our Mission Report.

MISSION

Our products taste better because of the quality of our ingredients, the attention to detail in our process, and the rigorous standards we hold ourselves to every day. It is made better because of the passion of our team, and our commitment to the environment and our community.

**DAIRY THAT
TASTES BETTER
BECAUSE IT'S
MADE BETTER.**



PEOPLE

- Our employees completed 2,693 hours of training related to safety, quality, and job specific skills.
- Three employees enrolled in degree programs using the company tuition reimbursement program.
- Seven employees are completing

training in partnership with the *Strengthening Working Families Initiative* through Vermont Technical College to provide skills training in manufacturing to single parents.

BRAND

- We updated our logo and packaging to reflect the high quality, consciously crafted products we all know and love. It's a new way to share our story, but what's inside will never change.
- Our new 8 oz Crème Fraîche cups will provide an 11% reduction in plastic use from our previous cups, which we estimate will reduce our plastic resin use by a projected cumulative 30 tons over five years.



COMMUNITY

**ONE IN FOUR
VERMONTERS
FACE HUNGER
EVERY DAY.**

- We continued to support our neighborhood nonprofit, the Vermont Foodbank, in their mission to gather and share quality food and nurture partnerships so that no one in Vermont will go hungry.
- During monthly volunteer sessions, we sorted and packed 33,000 lbs. of food.
- We attended the Cheesemonger Invitational, a fun and prestigious competition in the industry, and challenged the attendees to “color for a cause” as we donated \$5 to the Foodbank for each Vermont Creamery illustration that was colored in.