

Denis Machuel
Chief Executive Officer, Sodexo
255 quai de la Bataille de Stalingrad
92866 Issy-les-Moulineaux
France

November 29, 2018

Dear Mr. Machuel:

On behalf of our organizations' millions of members, we write to thank you for Sodexo's focus on developing delicious, plant-forward alternatives to conventional beef product on its menus. We now ask Sodexo to build on this initial step and make a company-wide commitment to reduce the greenhouse gas emissions from your most climate-intensive foods by at least 20 percent.

Health experts are urging Americans to reduce consumption of animal products to improve their health and shrink the climate footprint of the American diet. According to the scientific advisory panel to the 2015 Dietary Guidelines for Americans, a diet *'higher in plant-based foods ... and lower in animal-based foods is more health-promoting and is associated with lesser environmental impact.'* This recommendation is echoed by countless public health experts and organizations. Among them, Kaiser Permanente states, *"The future of health care will involve an evolution toward a paradigm where the prevention and treatment of diseases is centered not a pill or surgical procedure, but on another serving of fruits and vegetables."*

As Sodexo is aware, climate change—fueled by GHG emissions—also poses a grave threat to our health and planet. As companies work to reduce these dangerous emissions, too often they overlook the impact even small changes to their menus can have on their overall climate footprint. Producing the meat and livestock products we eat causes nearly 15% of global GHG emissions. Beef, for instance, is about 34 times more GHG-intensive as legumes like beans and lentils, pound for pound.

As a leading seller of meals in the United States, Sodexo can champion healthier, animal-friendly, and environmentally protective menus by purchasing less meat, seafood, dairy, and eggs and more climate- and health-friendly produce and legumes. With rising consumer interest in plant-based foods, you can also offer your customers more of the plant-forward menu options they crave. To achieve this, we ask that you:

1. Commit to at least a 20% reduction in the GHG emissions associated with the most climate-intensive foods on your menus – meat, fish, seafood, dairy, and eggs – within the next two years by cutting purchases of these foods and replacing them with produce, legumes or whole grains.
2. Ensure successful implementation by adopting a program to train all your culinary staff in plant-based and plant-forward menu strategies, the environmental and health benefits of a shift towards featuring more plants on menus, as well as trends toward plant-forward dining in the food service industry.
3. Track and make public your progress towards this goal. First and foremost, this will require you to calculate the GHG baseline associated with your current menus, then determine the GHG emissions reductions achieved due to this program on a regular basis (e.g. every six months).

We also encourage Sodexo to shift its procurement dollars toward meat and plant-based foods grown with sustainable production practices that reduce the use of toxic pesticides, foster soil health, and improve animal welfare as well as overall resiliency in our farming systems. These include, but are not limited to, eliminating the routine use of antibiotics, a shift that is critical to protect public health.

As Sodexo works to implement this commitment to bringing plants to the center of the plate, our organizations will be eager to support your efforts. We are excited for the potential of this strategy to tackle climate change and improve the wellness of your customers. Thank you for your consideration of this request and please don't hesitate to reach out with any questions.

Sincerely,

A Well-Fed World
Berkeley Animal Law Society
Better Food Foundation
Brain Food Garden Project
Brighter Green
Center for Biological Diversity
Change Food
Climate for Health
Colorado Food Policy Network
Community Food Advocates
Compassion Action for Animals
Conscious Kitchen
CUNY Urban Food Policy Institute
DC Greens
EcoAmerica
Elemental Impact
Factor Farming Awareness Coalition
Farm Animal Rights Movement
Farm Forward
Food and Water Watch
Food Shift
Franklin County Food Council
Franklin County Local Food Council
Friends of the Earth
Garden School Foundation
Gardens for Humanity
Global Inheritance
Green America
Healthcare Without Harm
Humane League
Inhabit Earth
Inspiration of Sedona
Just Roots Inc.
Kenai (Alaska) Local Food Connection
Laurie M. Tisch Center for Food, Education & Policy, Program in Nutrition, Teachers College, Columbia University.
Los Angeles Food Policy Council

Mercy for Animals
Mighty Earth
Montgomery County Food Council
Natural Resources Defense Council
Nature Consortium
New Orleans Food Policy Advisory Committee
Oakland Food Policy Council
Orange County Food Access Coalition
Oxfam America
Plant Pure Nation
Planting Justice
Powershift Network
ProVeg International
Real Food Challenge
Real Food for Kids
Reductarian Foundation
Rhode Island Food Policy Council
San Diego Food System Alliance
Scatterseed Project
Sierra Club
Slow Food Chicago
Slow Food International
Slow Food Santa Cruz
Slow Food US
Sustainable Diets
Sustainable Food Center
The Greenbaum Foundation
Turning Green
U.S. Veg Corp
University of Connecticut Rudd Center for Food Policy and Obesity
Wayne County Food Council
Women's Voices for the Earth

CC: Ted Monk, Rachel Sylvan, Sophie Bellon, Emmanuel Babeau, Bernard Bellon, Astrid Bellon, François-Xavier Bellon, Nathalie Bellon-Szabo, Robert Baconnier, Philippe Besson, Françoise Brougher, Soumitra Dutta, Cathy Martin, Sophie Stabile, Cécile Tandeu de Marsac