RIWERBEND MALT HOUSE

SUSTAINABILITY COMMITMENTS

3.3% REDUCTION IN CARBON EMISSIONS

POWER CONSUMPTION

Beginning in 2020, we began tracking our electricity and natural gas consumption— a simple first step to help us produce malt more consciously and sustainably. We prioritized efficiency during the development of GKV #3, working with our engineering team to develop a new method for maintaining cool temperatures during germination. This unit was installed in July 2021, and has worked flawlessly.

This advancement contributed to a 3.3% reduction in carbon emissions per pound of malt produced in 2021.

REDUCED ALMOST 3000

LOCAL SOURCING

Since Riverbend's inception, we have cultivated relationships with family-owned, local farms to provide our high-quality raw materials. We define the Southeastern United States as our grainshed, roughly 500 miles from Asheville, with a majority of our grain sourced within 300 miles.

By contrast, large-scale malting operations are located in

OF CARBON EMISSIONS

the Western United States, Western Canada, and Western Europe where malting barley has traditionally been grown. This journey is approximately 2,000 miles or more, accordingly weighting the number of food miles each batch of malt has to travel..

The average number of food miles associated with each batch of Riverbend craft malt can be reduced from 3,000 miles (or more) to 300 miles. This equates to a reduction of 4.5 tons of carbon emissions for every truckload of grain.

Based on our current production estimates, these policies result in a reduction of almost 300 tons of carbon emissions per year!

SOLID WASTE MANAGEMENT

Rootlet Upcycling

Rootlets generated during the malting process are typically viewed as an unwanted byproduct. However, we worked with locally pastured beef and poultry operations to find a way to divert this material from our landfills. This material is dry and high in protein, making it an ideal animal feed additive. We package the rootlets in super sacks for easy transportation by our partners.

This program currently redirects approximately 140,000 pounds per year from landfills.

WNC Brewery Recycling Co-op

This is an exciting new program spearheaded by Sierra Nevada, Hi-Wire Brewing, and many other brewing companies across the Western North Carolina. Through this program, we are able to recycle 100% of our polywoven super sacks and used 50 pound bags within the malt house.

This program recycled an additional 10 tons of plastics in 2021.

Composting Program

Composting of organic material waste from the malting process reduces landfill inputs. We have partnered with Danny's Dumpster here in Asheville to provide this valuable service.

This program collected approximately 8 tons of organic waste in 2021.

EMPLOYEE SUPPORT

As a triple bottom line company, we take great pride in maintaining our Just Economics Living Wage Certification

redirected approximately 140,000 POUNDS PER YEAR FROM LANDFILLS

OF PLASTICS RECYCLED

APPROXIMATELY **8 TONS OF ORGANIC** WASTE COLLECTED





POUNDS

OF GARBAGE

COLLECTED

FROM LOCAL CREEKS

3,0

status. That means that each one of our employees is paid Living Wages, as defined by an independent third party. This program, administered by Just Economics, is designed to provide a benchmark for employers to adequately compensate their employees. We also provide full healthcare benefits to all employees.

This program currently supports 17 Living Wage certified jobs.

VOLUNTEER PROGRAM

Riverbend Malt House relies on clean water to produce quality malt. We partnered with Asheville GreenWorks to clean up a section of the Swannanoa River just up the road from our facility, a project near and dear for our outdoor-loving staff and community

Our 2021 cleanup program collected 3,000 pounds of garbage from local creeks.

¹Food miles are the distance food is transported from the time of its production until it reaches the consumer. ²Calculation based on 40,000 lb capacity of a typical 18-wheeler averaging 6 miles per gallon.