



BEYOND MEAT[®]

ESG

REPORT 2022

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A MESSAGE FROM OUR CEO

The environmental impact of our business is not a secondary consideration but is rather a reason for being. I founded Beyond Meat in 2009 because I had never seen, and to this day have not seen, an endeavor where you can focus on one thing – in our case changing the protein at the center of the plate from animal-based to plant-based meats – that could positively advance solutions across four global problems: human health, climate change, natural resource conservation, and animal welfare.

The climate and environmental benefits of Beyond Meat’s products are downright exciting. I’ll focus on climate as it is understandable to feel overwhelmed in face of the magnitude of this global challenge. However, defeat is not inevitable and there is much we can do today. Our plant-based meats—for example, our flagship product the Beyond Burger 3.0 which produces 90% less greenhouse gas emissions, and uses 97% less land, than a 1/4 lb. average U.S. beef patty—can play an important role in answering the climate threat.

As you may know, not all greenhouse gases—namely carbon dioxide, nitrous oxide, and methane—are of equal impact and duration. Anthropogenic (human-caused) methane, the largest source of which is from livestock¹, is more powerful than carbon and has a significantly shorter life span in the atmosphere. Given this shorter life span, if we reduce the number of livestock and the atmospheric loading of methane, we can draw down the powerful gas relatively quickly (within a couple of decades²). These are not small numbers: imagine the world’s cattle as a single nation—that nation would be third on the list of climate-changing pollutants, trailing only China and the United States. Big numbers, big potential for impact. That’s step one.

In step two, as Dr. Matthew Hayek of New York University and other researchers³ have pointed out, through a global and wholesale shift from an animal-based to a plant-based food system by 2050, we can free up lands currently devoted to livestock and repurpose them for carbon sequestration in the form of biomass (rewilding, planting, soil enrichment). The potential impact of this conversion is large and important: a reduction in atmospheric carbon levels equal (or more) in amount to the entire Intergovernmental Panel on Climate Change greenhouse gas emissions budget for staying at or below an increase of 1.5 celsius.

Such an approach should not threaten or criticize farming and ranching families, many of whom have been providing for the nation for generations. To the contrary, we must enlist them not only as food producers but as stewards of our climate. In this latter role, they should be paid by the government through a redirecting of current livestock and other subsidies toward this important task. We have a long history in the United States of repurposing industries to help win wars, and the war against climate change certainly warrants such measures.

In summary, it is a two-part strategy. One, focus on bringing down methane quickly by transitioning away from animal-based to plant-based meats as part of a shift to plant-based diets. Two, sequester carbon on lands freed up by the transition to plant-based meats and a plant-based food system. Do this now, while working on everything else—energy, transport, steel, cement, and other sources of greenhouse gases. Note that the decision is not all-or-nothing—with each reduction in livestock emissions and each conversion of acreage to sequestration, we can make progress.

This is the big picture. Yet even as we seek to empower consumers to make choices consistent with its realization, we are highly focused on improving the environmental footprint of our own operations. In this ESG report, we outline some of our key initiatives and early results, and look forward to updating this information over the years. Thank you for your interest in Beyond Meat, and we hope that you will join us as we continue to innovate toward a healthier, more sustainable, and more humane future.

Ethan Brown

Founder, President and CEO, Beyond Meat®



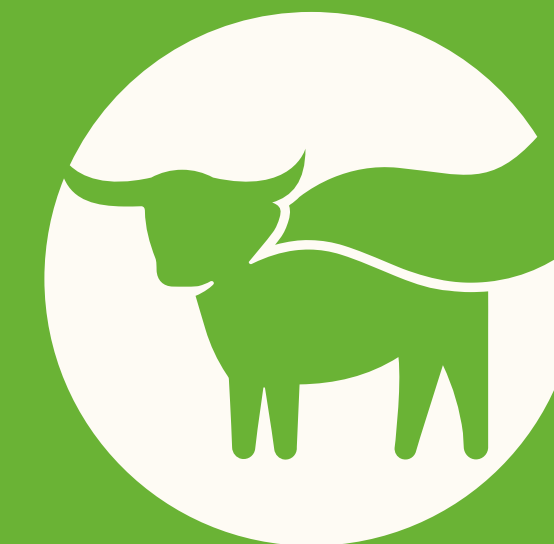
¹ United Nations Environment Programme and Climate and Clean Air Coalition (2021). Global Methane Assessment: Benefits and Costs of Mitigating Methane Emissions. Nairobi: United Nations Environment Programme.

² Lehner, Peter. "The Farm Bill is the most important climate bill this Congress will pass". Volts. December 6, 2023. Global Methane Tracker 2022. International Energy Agency, [iea.org](https://www.iea.org)

³ Hayek, M.N., Harwatt, H., Ripple, W.J. et al. The carbon opportunity cost of animal-sourced food production on land. Nature Sustainability 4, 21–24 (2021). <https://doi.org/10.1038/s41893-020-00603-4>



Beyond Meat®, Inc. (NASDAQ: BYND) is a leading plant-based meat company offering a portfolio of revolutionary plant-based meats made with simple ingredients without GMOs, no added hormones or antibiotics, and 0 mg of cholesterol per serving. Founded in 2009, Beyond Meat® products are designed to have the same taste and texture as animal-based meat while being better for people and the planet. Beyond Meat®'s brand promise, Eat What You Love®, represents a strong belief that there is a better way to feed our future and that the positive choices we all make, no matter how small, can have a great impact on our personal health and the health of our planet. By shifting from animal-based meat to plant-based protein, we can positively impact four growing global issues: human health, climate change, constraints on natural resources, and animal welfare.



ABOUT BEYOND MEAT®

2022 HIGHLIGHTS

DEBUTED BEYOND STEAK® IN 2022



Certified by the American Heart Association's **HEART-CHECK PROGRAM**

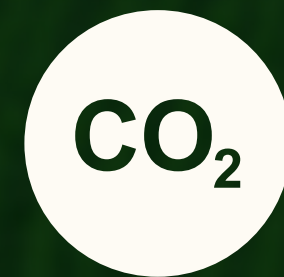


Named one of **TIME'S BEST INVENTIONS OF 2022**

100% OF OUR U.S. RETAIL PRODUCTS SOLD IN 2022 WERE A GOOD SOURCE OF PROTEIN, and 84.6% were considered an excellent source

UPDATED OUR BEYOND BURGER® LCA

We commissioned a third-party reviewed, environmental life cycle assessment of Beyond Burger 3.0 that estimated the following environmental benefits compared to a 1/4 lb. industry average beef patty produced in the U.S.:



90% LESS GHGs generated



37% LESS non-renewable energy used



97% LESS land used



97% LESS water consumed

Hosted **25+ COFFEE TALKS AND 4 TOWN HALL** meetings with employees

100% of our finished good manufacturing and co-manufacturing facilities¹ are **CERTIFIED BY GFSI-RECOGNIZED CERTIFICATION PROGRAMS**



Partnered with health organizations and a major university to **ADVANCE HEALTH RESEARCH AND INCREASE AWARENESS OF PLANT-BASED FOOD**

¹ Based on finished good manufacturing facilities and co-manufacturing facilities as of December 31, 2022 in the United States, Canada and Europe.

OUR MISSION

Beyond Meat® is dedicated to creating meat from plants that is indistinguishable in taste and texture from its animal-based equivalent while working for the advancement of human health, climate, environment, and animal welfare.



AWARDS & GLOBAL RECOGNITION (2021 - 2022)

PEOPLE

Food Awards 2022

- Beyond Chicken® Tenders

Good Housekeeping Sustainable Innovation Award 2021

Smarter, Healthier Food & Kitchen Category

- Beyond Burger®

TIME Best Inventions 2022

- Beyond Steak®

TIME100 Most Influential Companies 2021

★ Good Housekeeping UK Best Vegan Burger 2022 - Beyond Burger®

★ Women's Health Sports Nutrition Award 2022 - Beyond Burger®

★ Expert Reviews Best Beef-Style Vegan Burger 2022 - Beyond Burger®

★ Küche Best Product Award, Silver 2022 - Beyond Burger®

★ Catering Star by Cooking & Catering Inside, Silver 2022 - Beyond Chicken® Tenders

★ Fast Company Brands That Matter 2021

★ Inc. Best-Led Companies 2021



At Beyond Meat®, advancing our ESG and sustainability objectives is central to our mission and at the core of our company's DNA. Our guiding principle is based on the conviction that by shifting from animal-based meat to plant-based protein, we can positively impact four areas of growing global concern: human health, climate change, constraints on natural resources, and animal welfare.



IN THIS SECTION:

- Our Impact Focus Areas
- Stakeholder Engagement
- ESG Materiality Analysis

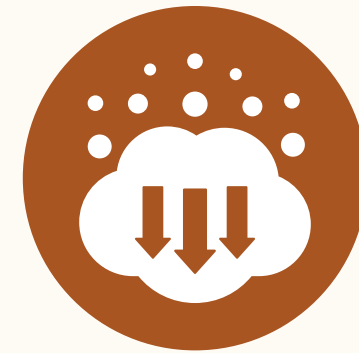
OUR APPROACH TO ESG

OUR IMPACT FOCUS AREAS



HELP HUMANS EAT HEALTHIER

Our Beyond Burger® 3.0, for example, provides an excellent source of protein and 35% less total and saturated fat than 80/20 ground beef.



FIGHT CLIMATE CHANGE

As compared to a 1/4 lb. industry average U.S. beef patty, Beyond Burger® 3.0 can be made while generating 90% less GHG emissions¹.



PRESERVE NATURAL RESOURCES

Producing the Beyond Burger® 3.0 takes significantly less water, land, and non-renewable energy than an average 1/4 lb. U.S. beef patty¹.



HELP ANIMALS LIVE BETTER LIVES

World Animal Protection estimates that in 2021, plant-based meat served by chain restaurants in the U.S. saved over 600,000 animals.

This ESG report serves as a foundation for our ESG strategy and helps us share our progress with the world. As we move forward, we intend to formalize our ESG strategy by:

- updating our materiality assessment;
- defining key ESG objectives;
- measuring our impact; and
- setting goals and creating action plans.

We plan to bring our key stakeholders along with us on this journey as we continue to mitigate ESG risks and work to positively impact society more broadly.

¹ Heller, M., Salim, I., 2023, "Beyond Burger@ 3.0 Life Cycle Assessment," Blonk Consultants, Gouda, NL.



STAKEHOLDER ENGAGEMENT

By reimagining how we deliver protein to the center of consumers' plates we aspire to positively impact our planet and key stakeholder groups, including our consumers, customers, investors, employees, and communities. We communicate with stakeholders on an ongoing basis through direct outreach, events, digital media, and more. We believe that understanding and acknowledging feedback from our stakeholders creates long-term value for Beyond Meat®.

- **Consumers** – We closely monitor the sentiment of consumers, the people enjoying our products, on a variety of topics, including health, ingredients, packaging, and more, via our four global Consumer Care Channels (phone, email, webform, social). In addition, we solicit feedback regarding consumer loyalty through Net Promoter Score (NPS). In 2022, our overall NPS for all topics was over 40, placing Beyond Meat® in the “favorable” category.
- **Customers** – We seek to be strategic partners to our retail, quick service restaurant and food service customers by regularly communicating with them about our products and our mutual ESG priorities. We also complete supplier surveys for our retail partners as prompted, which further informs our approach.

- **Investors** – We connect with our investors during our quarterly earnings calls. In 2023, we engaged on key topics with the governance and stewardship teams of some of our investors.
- **Employees** – Employee team members are invited to our weekly “Coffee Talk”, a forum for employee engagement with leadership, and in 2021, anonymously provided feedback through our “People Survey” where we gauged employee experience in the workplace.
- **Communities** – We partner with local community organizations to spread awareness about plant-based eating and increase access to plant-based protein and foods. We also work with academic and non-profit organizations to study the health impacts of plant-based meat.

ESG MATERIALITY ANALYSIS

In late 2020, we conducted an ESG materiality analysis with a third-party expert firm. This analysis was commissioned to determine which ESG issues are relevant to our business, our stakeholders, and society. The ESG Materiality Analysis was not designed to identify material issues for the purposes of financial reporting, nor as defined by the securities laws of the United States. Through this exercise, we engaged with key internal and external stakeholders by consolidating consumer and customer feedback, expectations from our investors, and insights from executive interviews to build consensus on the most critical ESG issues facing our business. We assessed our current approach and compared industry best practices to identify topics and goals and develop strategies to make those goals a reality. We considered a wide range of environmental, social, and economic trends to identify risk, opportunities, and appropriate responses. To see our most recent materiality analysis, see our [July 2022 ESG Update](#).



We develop our high-quality, nutritious products with our consumers in mind. All of our products are made from simple ingredients without GMOs, no added hormones or antibiotics, and 0 mg of cholesterol per serving. We build meat directly from plants, an innovation that enables consumers to experience the taste, texture and other sensory attributes of popular animal-based meat products while enjoying the nutritional and environmental benefits of eating our plant-based meat products.



IN THIS SECTION:

- **Food Safety & Quality**
- **Health & Nutrition**
- **Innovation**
- **Packaging**

PRODUCT

FOOD SAFETY & QUALITY

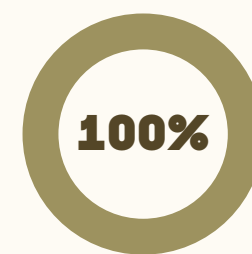
The safety and quality of our products is a central priority to Beyond Meat®. To ensure our products and facilities adhere to the highest food safety and quality standards, in addition to compliance with applicable laws, we follow industry-recognized best practices that are verified by third-party audits, and display relevant policies and statements for employees.

GLOBAL FOOD SAFETY INITIATIVE

The Global Food Safety Initiative (GFSI) is a globally recognized organization led by the The Consumer Goods Forum to oversee food safety standards for businesses and help provide access to safe food for people everywhere.

As of December 31, 2022, 100% of our finished good manufacturing and co-manufacturing facilities in the United States, Canada and Europe had obtained certification from a GFSI-recognized scheme. Additionally, 100% of our ingredient suppliers² were required to obtain GFSI-recognized certification in 2022.

GFSI-recognized Certification
As of December 31, 2022



100% of our finished good manufacturing and co-manufacturing facilities¹

¹ Based on finished good manufacturing facilities and co-manufacturing facilities as of December 31, 2022 in the United States, Canada and Europe.

² Based on company policy that requires all ingredient suppliers to obtain GFSI-recognized certification as verified by random sampling of the company's U.S. 2022 supplier list. This claim includes ingredient suppliers for products manufactured in the U.S. and Canada only.



HEALTH & NUTRITION

Enabling consumers to Eat What You Love® is one of our guiding principles. Leading organizations like the World Health Organization¹ have shared studies that have found that ultra-processed animal-based products are linked to an increased risk of multimorbidity (the co-existence of multiple, long-term health conditions). Plant-based alternatives, however, are not. Our products are designed to support consumers as they integrate more plant-based foods into their diet.

Market research and consumer feedback show that health is a top driver for the purchase of plant-based proteins. With every new product launch, we have the opportunity to strengthen our products' nutritional value using key criteria including:

- As many grams of protein as comparable animal products
- Lower saturated fat than comparable animal products
- 0 mg cholesterol

Consumers don't have to sacrifice nutritional needs when switching the protein at the center of their plate to Beyond Meat®. In fact, compared to animal-based meat, our U.S. retail products² have:

- Equal or more protein – 100% are considered a good source of protein, and 84.6% are considered an excellent source
- Less total fat and saturated fat³
- 100% of products have 0 mg of cholesterol

We also strive to meet consumers' dietary requirements or preferences based on religion, culture, health, and values. Across our product portfolio², our products are vegan certified, Non-GMO Project Verified, Kosher and Halal-certified, and have no added hormones or antibiotics.



¹ Cordova R, Viallon V, Fontvieille E, Peruchet-Noray L, Jansana A, Wagner K-H, et al. "Consumption of ultra-processed foods and risk of multimorbidity of cancer and cardiometabolic diseases: a multinational cohort study." *Lancet Reg Health Eur*, Published online 13 November 2023; <https://doi.org/10.1016/j.lanepe.2023.100771> via International Agency for Research on Cancer (World Health Organization).

² Based on U.S. retail product sales in 2022.

³ Over 99% of U.S. retail sales were from products meeting this criteria.

Unlocking Plant Power

Exploring the potential of the environmentally-friendly and nutrient-rich faba bean, we developed our newest groundbreaking innovation, Beyond Steak®, designed to look and taste just like animal-based steak tips, packed with 21 grams of protein and made with 100 mg less sodium per serving than a leading brand of animal-based steak tips.

The faba bean's distinctive qualities provide an ideal palette for replicating the taste and texture of traditional steak. The faba bean is not just a powerful source of nutrition, but also a beacon for sustainable agriculture as a nitrogen-fixing, rotational crop that promotes soil health. Since popularizing pea protein with the Beyond Burger®, we continue to test and iterate diverse proteins that bring us closer to the taste and texture of animal-based meat while offering strong nutritional and environmental benefits.



Beyond Steak's nutrition profile meets the distinguished and trusted Heart-Check Mark criteria from the American Heart Association, which certifies products based on

heart-healthy nutrition requirements; this includes being low in saturated and trans fats, cholesterol and sodium, and having over 10% of the Daily Value of essential nutrients.

CONTINUOUS INNOVATION FOR HEALTH

We must continuously innovate in order to develop new products and make our existing products more nutritious and less resource intensive. This is achieved through the dedicated efforts and expertise of our internal R&D team, as well as partnerships with reputable research institutions.

For example, our R&D team has developed new, optimized methods for combining the key building blocks of plant-based meat (proteins, fats, carbohydrates, vitamins, minerals and water) that allow us to improve protein quality, reduce saturated fat and still deliver a juicy, craveable product. With every iteration of our products, we strive to improve their nutritional profile. In 2021, we introduced our third, most meaty – and nutritious – version of the Beyond Burger®, boasting:

- 35% less saturated fat than 80/20 ground beef;
- Fewer calories compared to 80/20 ground beef and 0 mg of cholesterol; and
- Added B vitamins and minerals comparable to the micronutrient profile of 80/20 ground beef.



Supporting Cancer Research

In 2022, Beyond Meat® and the American Cancer Society (ACS) announced a multi-year agreement to advance research on plant-based meat and cancer prevention. The commitment aims to advance the understanding of how plant-based meat contributes to healthy diet patterns and its potential role in cancer prevention, and is a crucial step toward long-term research in the plant-based protein field.

The agreement will enable ACS to continue collecting data as part of its Cancer Prevention Studies which help researchers identify cancer risk factors among its pool of more than 300,000 participants. It will also help build a downstream cancer research portfolio that is critical to understanding whether plant-based proteins, including plant-based meat, can play a role in cancer prevention.



Advancing Health Research on Plant-Based Meat

Stanford University's "SWAP-MEAT" study in 2020 provided foundational insights into what happens when you switch from an animal-based meat diet to a plant-based meat diet. In the first clinical trial of Beyond Meat® products conducted at Stanford University and published in the American Journal of Clinical Nutrition, the study evaluated the impact of replacing animal-based meat with Beyond Meat® during an eight-week period and found that:

- During the Beyond Meat® phase of the clinical study, participants' levels of low-density lipoprotein (LDL) cholesterol (known as "bad" cholesterol) dropped.
- Trimethylamine N-oxide (TMAO) – a substance formed during metabolism related to arterial clogging – levels were lower when study participants were eating our plant-based meat.
- Participants lost 2 pounds on average during the Beyond Meat® portion of the study.
- Average daily sodium intake and blood pressure levels were consistent for participants between the animal-based meat portion and the plant-based meat portion.

Building on the foundational findings of the SWAP-MEAT study in 2021, Beyond Meat® established a first-of-its-kind five-year research program with Stanford University School of Medicine to study how plant-based meat and diets can positively impact human health. The research team convenes symposia and colloquia to advance a more nutritious and environmentally-sustainable food system. The program was designed to:

- Explore how plant-based meat and diets can reduce risk factors for chronic diseases like heart disease, diabetes, and cancer.
- Unearth new plant proteins and ingredients to inform product development.
- Create a globally-accessible repository of resources and data on the health impacts of plant-based proteins.



INNOVATION

We define meat based on its composition rather than its origin. Creating our novel products requires innovative processes that balance quality, taste, texture, and food safety. Our product development framework enables us to bypass animals and create meat directly from plants, which can result in a more nutritious, sustainable, and humane product. Through our unique and simple process of heating, cooling, pressure, and mixing, we are able to realign and combine proteins and fat to more closely resemble animal-based meat.

RAPID AND RELENTLESS INNOVATION

In 2022, we opened our state-of-the-art plant-based research center and global headquarters in El Segundo, CA. Our facility brings together leading scientists from chemistry, biology, material science, food science and biophysics disciplines who work together with process engineers and culinary specialists to pursue our vision of perfectly building plant-based meat.

Our teams execute cutting-edge research programs that advance key product attributes – flavor, aroma, appearance, and texture – all while adhering to ingredient and nutritional guardrails that deliver health benefits. These guardrails help us challenge ourselves to ask not only what science can do, but what it should do in our effort to continue delivering high-quality products that consumers want and deserve, and which the planet needs.



Innovation in Action

Our R&D facilities feature unique tools that help us study and replicate the key sensory elements of animal protein. These tools enable us to study the composition of meat and how proteins and fat are dispersed, and also help us to test the three-dimensional consumer experience of eating our products.



PACKAGING

When determining how to package our products, Beyond Meat® prioritizes product safety and shelf life, while also striving for efficiency and waste reduction. Many of our retail products come in predominantly recyclable packaging – like our Beyond Burger®, Beyond Breakfast Sausage® patties, and Cookout Classic®.

We employ a cross-functional team of experts from manufacturing, procurement, quality, and marketing to consider how improving the sustainability of our packaging might affect food safety requirements, marketing and labeling, and product protection. Some of our latest packaging innovations include:



Lightweighting - In June 2021, we reduced the overall size of the paperboard procured for the Beyond Burger®, a change that streamlined overall packaging and reduced waste.

Case Packing Optimization - In August 2022, we removed the corrugated paper separator between layers of Beyond Sausage® used during storage and shipping, reducing use of packaging and improved the efficiency of storing and shipping for this product.

Generic Shipping Cases - Starting with September 2022 deliveries, we moved away from pre-printed corrugated cases for Beyond Sausage® that are SKU specific, to generic versions with SKU information on the corner label, allowing for more versatility and less waste in packaging.

In 2022, we launched a packaging standardization initiative to enable the use of the same type of packaging for multiple product lines, reducing our overall packaging footprint.



Helping Consumers Recycle

In October 2021, we announced a partnership with the How2Recycle® labeling program to help consumers properly and responsibly dispose of our packaging.

In 2022, 77% of SKUs sold in U.S. retail locations had their packaging assessed and approved by a third party to include How2Recycle labeling.





The issues of climate change and resource consumption are central to our corporate philosophy. Our products inherently offer an environmental benefit when compared to animal-based meat, but we're going further by beginning to measure and mitigate the impact of our operations.



IN THIS SECTION:

- Climate Impact
- Operations

ENVIRONMENT

CLIMATE IMPACT

Our company was founded, in part, to address the environmental toll of livestock on the climate. Every time a consumer chooses to eat Beyond Meat® instead of an animal product, they help avoid greenhouse gas emissions stemming from animal-based meat. Our products produce significantly fewer greenhouse gas emissions than animal-based meat. In fact, our 2023 LCA shows that our retail Beyond Burger® 3.0 generates approximately 90% fewer GHGs than an average U.S. beef patty.

In addition to the inherently lower footprint of our products compared to animal-based equivalents, we intend to identify and effectively implement reduction strategies upon the completion of our carbon accounting exercise to determine our direct Scope 1 and Scope 2 emissions for our global operations and indirect Scope 3 emissions from our supply chain.

Where possible, we opt for facilities that enhance the environmental performance of our operations. Our co-manufacturing facility in the Netherlands was built out to and certified by Building Research Establishment Environmental Assessment Method (BREEAM) standards, and our new global campus in El Segundo, CA was built out in alignment with LEED standards.

PRODUCT-LEVEL IMPACTS

To validate the environmental benefits of our burgers as compared to animal-based equivalents, we periodically carry out life cycle assessments (LCAs). Our LCAs measure the environmental footprint from cradle-to-distribution, and provide evidence of the positive impact we can make with a simple shift to plant-based meat.

In 2022, we commissioned Blonk Consultants, a team of food and agriculture LCA specialists, to estimate the environmental impact of our Beyond Burger 3.0, which launched in April 2021, compared to its animal counterpart – a ¼ pound U.S. beef¹ patty. The LCA was conducted according to ISO 14040 and 14044 recommendations, and in 2023 underwent a critical review by a panel of third party specialists. It studied four key impact categories: global warming impact (greenhouse gas emissions), fossil resources (non-renewable energy) use, land use, and water consumption, and was calculated based on our product ingredients and production data from 2022.

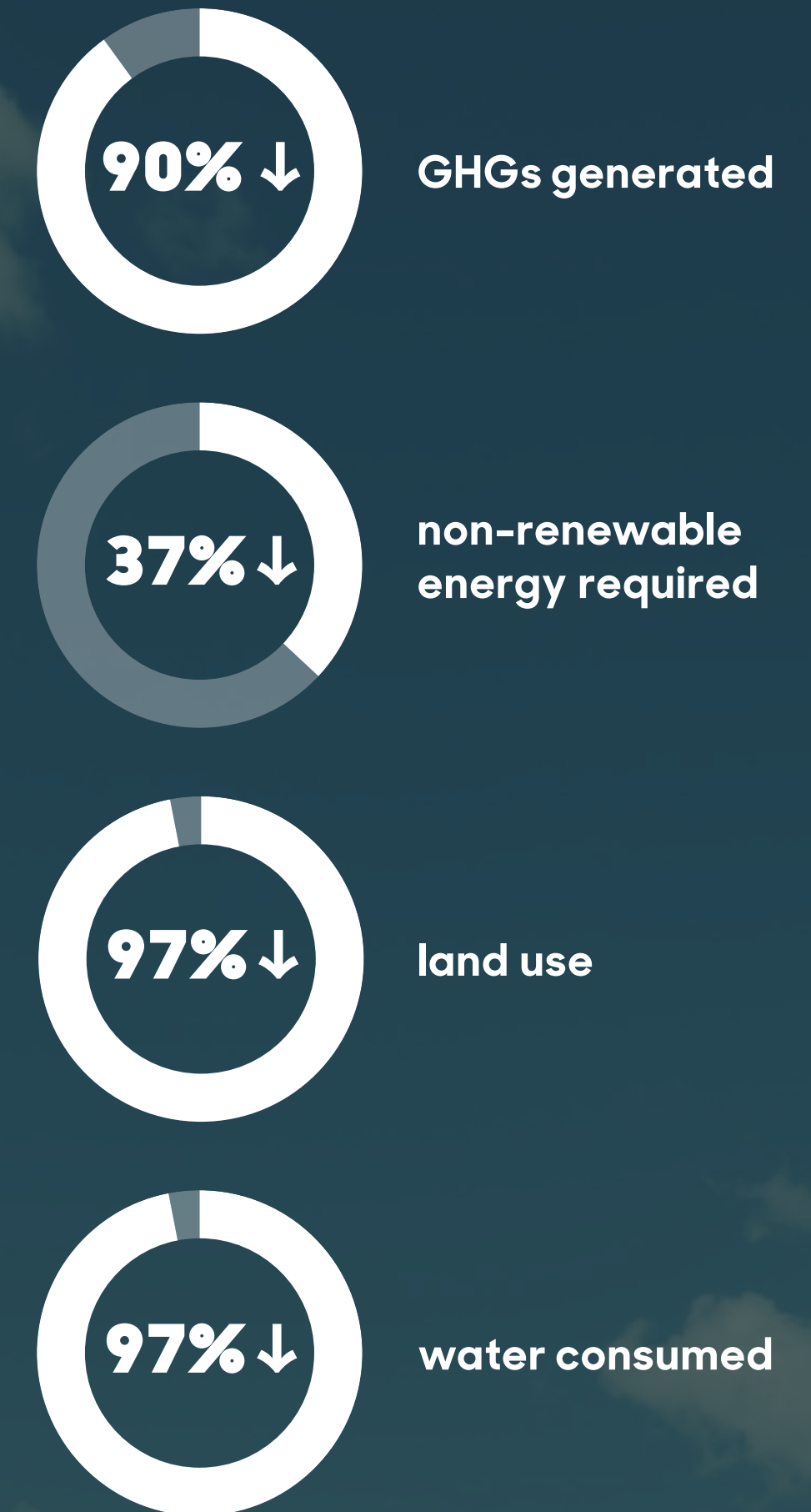
The results showed that, compared to an animal-based U.S. beef patty, the Beyond Burger 3.0:

- generates 90% less greenhouse gas emissions (GHGs);
- requires 37% less non-renewable energy;
- requires 97% less land use; and
- consumes 97% less water.

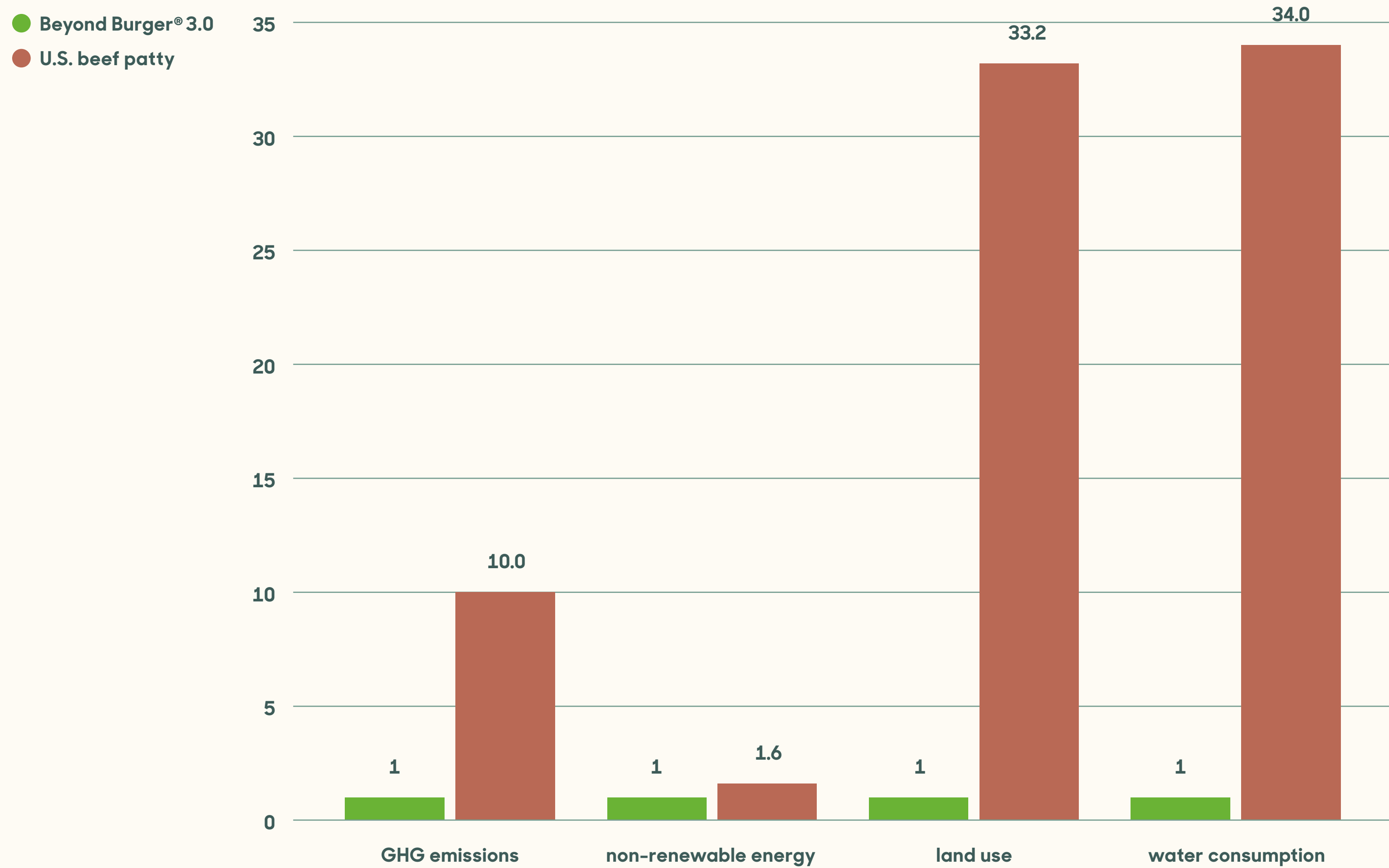
The analysis also helped us identify which life cycle stage has the highest impact on each of the four key categories studied, enabling us to further identify opportunities to manage our impacts.

¹ Based on a recently published LCA study of industry-average beef production in the U.S. (Putman, Rotz, and Thoma 2023). For additional information on this comparison, please refer to section 3.2 U.S. beef production: baseline for comparison of our 2023 LCA report.

Beyond Burger 3.0 vs. Animal-Based U.S. Beef Patty



Relative Comparison between Beyond Burger® 3.0 and a 1/4 lb. U.S. Beef Patty across Four Impact Categories (Values Normalized¹)



¹ Values normalized so that Beyond Burger® 3.0 = 1 for each category.

OPERATIONS

In addition to creating products that are inherently more sustainable than their animal-based counterparts, we strive to manufacture these products sustainably through process optimization, waste reduction, and reduction in water use.

We have two directly-operated manufacturing facility locations in the United States. Ingredient preparation begins at our sites in Columbia, Missouri (COMO), with finished product formed, packaged, and stored in Devault, Pennsylvania (DEPA). These facilities aim to follow lean manufacturing principles in order to deliver the highest possible quality and value with the greatest efficiency. We periodically carry out kaizen events – short, brainstorming sessions to problem-solve – at our facilities to identify and eliminate inefficiencies.

ENERGY

We source most of our energy for our directly-operated manufacturing facilities and headquarters in the U.S. from the local grid. To reduce our energy usage, we have shifted most of our lighting to LED bulbs, installed occupancy sensors, and seek ways to improve the efficiency of our processes. For example, in 2022, at our COMO facilities, we carried out a kaizen event that identified machinery adjustments that reduced downtime and increased throughput.



WASTE

We are committed to reducing the amount of waste we send to landfill by exploring opportunities for source reduction and increasing recycling and composting. We have also developed a Hazardous Waste Policy that outlines the storing, labeling, and disposal of onsite hazardous waste at our California facilities.

As a food manufacturer, reducing food waste is also top of mind for us. At our COMO ingredient preparation facility, we developed initiatives to track and reduce waste during production.

Waste Generated in FY22¹

Site	Recycling (tons)	Landfill (tons)	Recycling rate
Devault, PA (DEPA)	384.0	789.4	33%
Columbia, MO (COMO)	127.8	1984.5	6%
Total	511.8	2773.9	20%

¹ Waste and water data for directly-operated U.S. manufacturing facilities.

WATER

Water is a key ingredient in our products and we take seriously our responsibility to manage and protect local water resources. As part of our adoption of lean manufacturing principles, we strive to reduce overall water consumption in our facilities and increase water use efficiency in manufacturing.

Water Withdrawal in FY22¹

Site	Gallons
DEPA	14,409,900
COMO	9,478,814
Total	23,888,714

WATER USE EFFICIENCY

At our COMO ingredient preparation facility, one of our most involved and successful water-reduction strategies has been the implementation of dry cleaning procedures. Dry cleaning uses shorter, more frequent cleanings and enables longer production runs and reduces machine downtime, while ensuring food safety.



We rely on our suppliers to provide the high-quality ingredients that go into our innovative products. We work closely with them and hold them to high standards to ensure we can keep delivering on our mission.



IN THIS SECTION:

- Ingredients
- Supplier Partnerships

SUPPLY CHAIN RESPONSIBILITY

INGREDIENTS

We firmly believe that everything that is needed to build meat from plants already exists in nature. Since innovation sits at the heart of our product development process, we source a wide range of ingredients for our rigorous internal research, testing and experimentation. Through this process, our R&D team narrows down and selects the ingredients needed to make our final products and then qualifies them to ensure they meet our standards.

Regardless of the source, our simple, plant-based ingredients contain no genetically modified organisms (GMOs), no added hormones or antibiotics, and 0 mg of cholesterol. We apply heating, cooling, pressure, and mixing to our ingredients derived from peas, brown rice, cocoa butter, beet juice, and more to transform them into plant-based meat that tastes great and is better for people and the planet.

Delicious and Nutritious



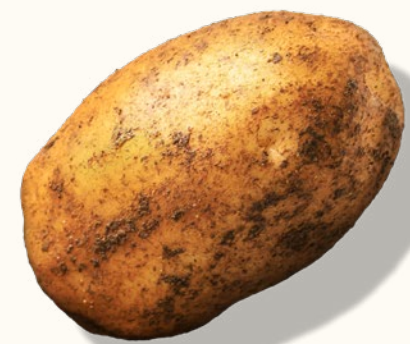
PROTEINS

We use proteins primarily extracted from yellow peas, as well as mung beans, faba beans, brown rice and other plant stock, through a physical process to separate protein and fiber.



FATS

That plant-based sizzle is all thanks to our fats, including cocoa butter, coconut oil, and expeller-pressed canola oil.



CARBOHYDRATES

Potato starch and methylcellulose (a plant fiber derivative) give you that delicious bite – literally. They're responsible for texture.



MINERALS

Calcium, iron, zinc, and potassium salt, are the minerals that deliver the nutrients we expect from animal-based meat.



COLORS & FLAVORS

We use ingredients like beet juice and apple extract in our burgers and beef to give them that traditional meat-like color and taste consumers know and love.

Our primary ingredient – protein – is derived from legumes such as peas, faba beans, and mung beans, as well as brown rice. We mitigate the risk posed to these ingredients from changing climate patterns, disease and pollution by intentionally selecting legumes that are compatible with sustainable farming approaches, such as crop rotation, no till, reduced water use and reduced need for pesticides. We further reduce risk through a diversified supply base.

For another key ingredient category – fats and oils – we only source plant-based ingredients, such as canola and sunflower oils, and in 2022, did not use palm oil in any of our products. We plan to continue to monitor the impacts of all our ingredients in this category, which as a whole tends to be more land-use intensive, and evaluate substitutes as needed, with the aim to optimize our impact on customer health – as well as on communities and the environment.

The ingredients in our flavors and seasonings are derived from plants such as pomegranates, apples, and carrots. To support public confidence in these carefully selected ingredients, we are working closely with our suppliers to strengthen supplier engagement and to increase transparency.

In tracking our key ingredient categories upstream, we have identified that the majority of our key ingredient raw materials originate in North America, Europe, and Southeast Asia. We believe that global sourcing from multiple suppliers helps us offset geographic, geopolitical, and single source risk. In 2022, we also carried out an extensive qualifying activity to further expand our supply network for pea protein, canola oil, and coconut oil.

Partnering with Sustainable Suppliers

The principal ingredient used in the creation of plant-based proteins in our products is pea protein. While pea protein is readily available from a wide variety of sources, we take pride in developing lasting relationships with our select suppliers who share our commitment to sustainable sourcing.

One of our long-term pea protein supply partners, Roquette, shares in our mission to support a sustainable food system for the growing global population. In Canada, Roquette’s agronomists actively encourage growers to complete their Environmental Farm Plan (EFP), recommended by Roquette’s sustainability planning. The EFP is a confidential self-assessment tool used by the Federal Canadian program developed in alignment with the Sustainable Agriculture Initiative (SAI). The EFP enables growers to make the most informed assessments of their farming operations and offers guidance on best practices for sustainable agriculture. As of 2023, we have extended our partnership with Roquette through the end of 2025.



SUPPLIER PARTNERSHIPS

As our product portfolio expands, our global supply chain and procurement teams seek new ways to build strong relationships with our supply partners. We view suppliers and co-manufacturers as strategic partners, and as vital contributors to our collective success. For example, in 2022, we expanded our partnership with one of our key flavor suppliers. Guided by their expertise, we are now collaboratively testing flavor profiles of new products and have reduced costs through longer-term sourcing agreements.

We also work closely with suppliers to maintain regulatory standards and anticipate potential supply chain disruptions, such as those related to COVID-19 or the war in Ukraine. We require¹ our suppliers to be certified with a GFSI-recognized scheme. In 2020, we also onboarded a new, secure digital platform that enables us to more efficiently and accurately ensure supplier compliance of regulations and track updated compliance documents.



HUMAN RIGHTS

We are committed to the wellbeing of workers in our supply chains and recognize that global food supply chains can be opaque. Our suppliers are required to adhere to our **Supplier Code of Conduct** which outlines our expectations related to food safety, worker health and safety, human rights, anti-corruption, and more. We also have an **Enterprise Human Rights Policy** based on international human rights frameworks, like the United Nations' International Bill of Human Rights and the International Labour Association's Fundamental Principles and Rights at Work. The policy includes specific expectations related to working conditions and diversity.

¹ Based on company policy that requires all ingredient suppliers to obtain GFSI-recognized certification as verified by random sampling of the company's U.S. 2022 supplier list. This claim covers includes ingredient suppliers for products manufactured in the U.S. and Canada only.





Unequivocally, our people are our greatest strength – they reinforce our belief that Beyond Meat® can help make the world a better place. We strive to create an environment that enables them to do the mission-driven work they love and for our positive impact to radiate into our communities.



OUR PEOPLE

IN THIS SECTION:

- Culture & Benefits
- Health & Safety
- Diversity, Equity & Inclusion
- Community Impact

CULTURE & BENEFITS

Beyond Meat® has a clear value proposition for people and the planet – with innovation at its core. It’s no surprise, therefore, that we attract a passionate team of problem-solvers and individuals dedicated to making the world a better place. Our culture is grounded in cross-functional collaboration so we can continue to develop products that can both surprise and delight consumers and deliver tangible benefits to society.

EMPLOYEE ENGAGEMENT

We periodically survey our employees to gauge their satisfaction with their role, leadership, and Beyond Meat® as a company. Using this feedback, we launch new programs and initiatives to support our teams and advance hiring and retention goals. In our 2021 People Survey, our employees expressed a high level of satisfaction in our products and mission.

We also have a Community Appreciation, Recognition and Engagement (CARE) Crew that hosts company events that provide opportunities for employees to connect outside of work and to give back to our community. See more in [Community Impact](#).

RECRUITMENT

We strive to be an employer of choice and to attract the best talent from a diverse pool of candidates. We work toward this through programs like Bar Raiser, a program we used in 2022 to train employees involved in the interview process. Our training included a focus on inclusive hiring, identifying blind spots, and counteracting bias. We aim to ensure candidates are assessed by both quantitative and qualitative data points, and seek candidates who will improve our teams, contribute to innovation, and help us deliver better experiences to our diverse customers.

LEARNING AND DEVELOPMENT

As a company that encourages curiosity and innovation, we promote learning opportunities through a custom learning path developed with LinkedIn Learning. These courses offer education on topics most relevant to the Beyond Meat® community, from DEI to effectively managing people and teams.

In 2022, we hosted:

25+ Coffee Talks

4 Town Hall meetings



Coffee Talks

On Fridays, our Executive Leadership team, led by President and CEO Ethan Brown, often hosts a casual 30-minute in-person and virtual meeting to share important company updates and motivational stories. This meeting gives our teams a chance to hear about the exciting developments in other departments, track progress toward company-wide goals, and recognize employee achievements as we work toward our mission of building a better food system.

BENEFITS

An attractive workplace includes a benefits package that gives employees peace of mind. We offer a variety of comprehensive medical benefits to our employees. In addition to medical benefits, we offer our employees dental and vision coverage, health savings and flexible spending accounts, paid time off, paid company holidays, paid parental leave, bereavement leave, pet bereavement leave, employee assistance programs, a 401(k) retirement savings plan with company matching contributions, voluntary short-term and long-term disability insurance, and life insurance.

HEALTH & SAFETY

The health and safety of our employees is our priority.

New employees undergo an onboarding program that includes a series of online training modules that aims to keep our employees safe, engaged, and supported to succeed in their roles.

We also encourage employees in our U.S. finished good manufacturing facilities to participate in training on Good Manufacturing Practices (GMP) and provide opportunities for refresher courses.

EMERGENCY PREPAREDNESS

Our COMO and DEPA manufacturing facilities have an Emergency Action Plan (EAP) tailored to its location and are led by the relevant Regional Environmental Health and Safety (EHS) Manager. Each EAP contains topics to address the welfare of our people, the safety of our facilities, and our ability to maintain business continuity during a wide range of potential environmental and social emergencies.

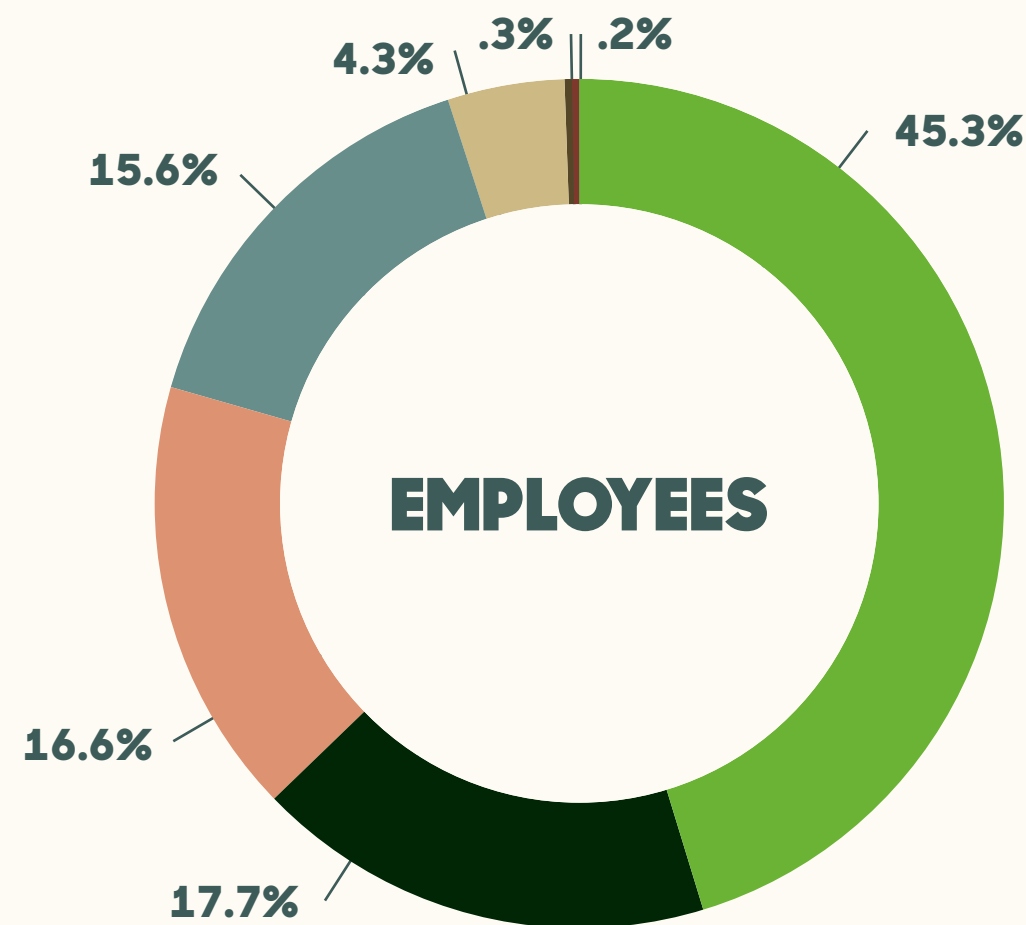


DIVERSITY, EQUITY & INCLUSION¹

We believe our workforce should be as diverse as the customers and communities we serve. At Beyond Meat®, we aspire to create an equitable and inclusive work environment by celebrating the merit born from unique backgrounds, life experience and diversity of thought.

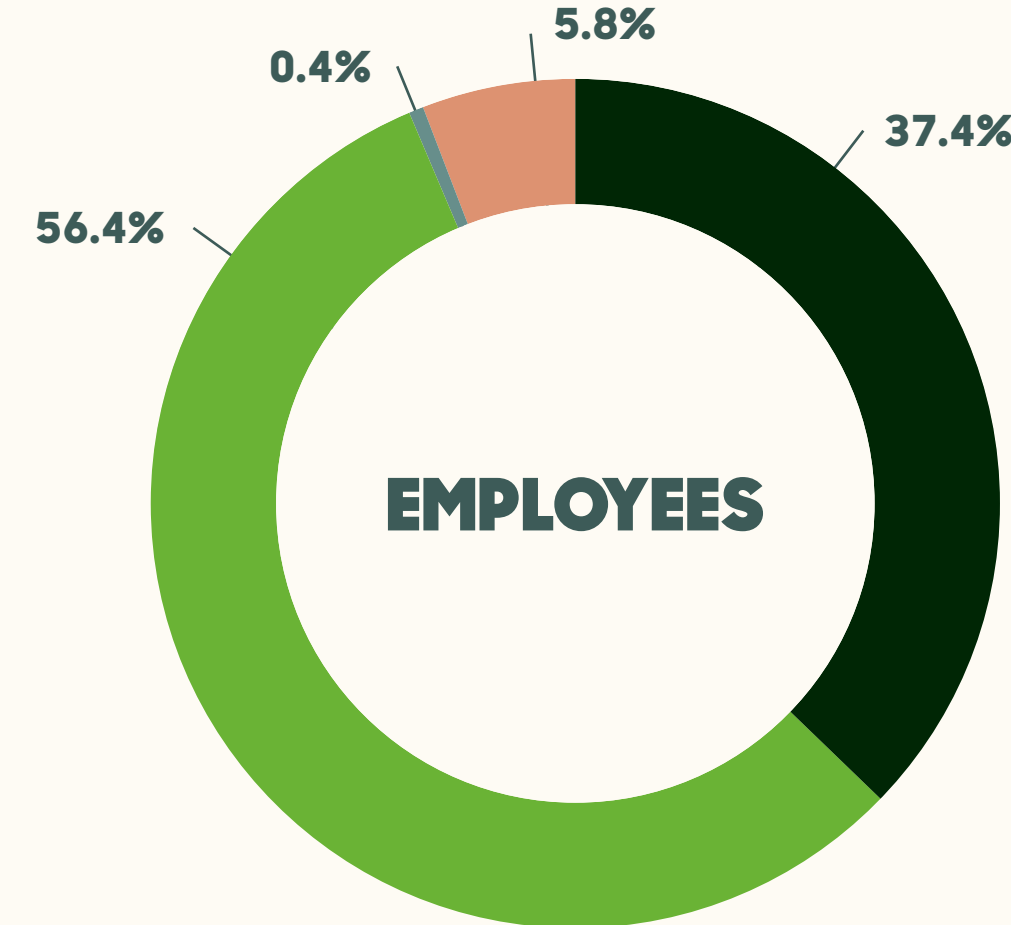
As of December 31, 2022, more than half of Beyond Meat® employees in the United States identified as being from an ethnic or racially diverse minority group, making our employee population similar in racial/ethnic diversity as the United States more broadly. Our executive leadership team was roughly 66.7% White and 33.3% Black, African American or Asian.

Employee Representation by Race/Ethnicity (U.S. only)

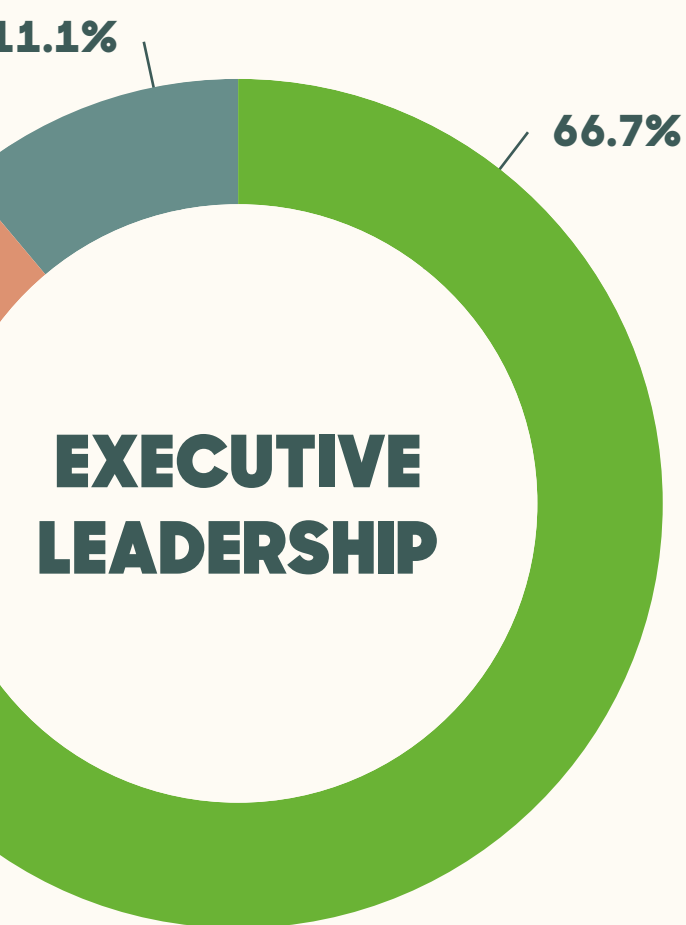


- White
- Hispanic or Latinx
- Black or African American
- Asian
- Two or More Races
- American Indian or Alaska Native
- Native Hawaiian or Other Pacific Islander

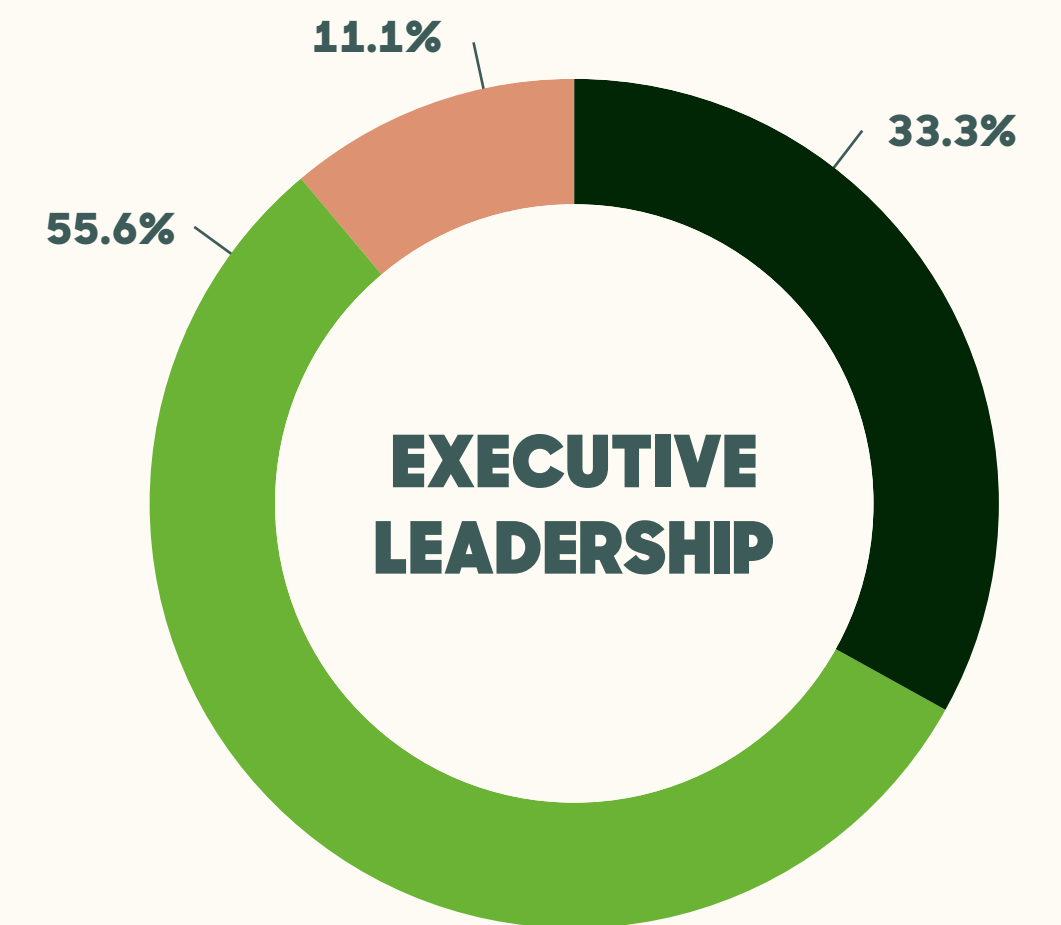
Employee Representation by Gender (Global)



- Male
- Female
- Prefer Not to Disclose
- Non-Binary



- White
- Black or African American
- Asian



- Male
- Female
- Prefer not to say

¹ Diversity data in this section is as of December 31, 2022. Executive Leadership includes officers of the company as defined under Rule 16a-1(f) of the Securities Exchange Act of 1934, as amended.

COMMUNITY IMPACT

We are dedicated to using our position as a leader in the plant-based movement to promote community activations and positive social impact. We engage in monetary and in-kind donations, academic partnerships, and support of brand ambassador organizations.

SOCIAL CHANGE FUND UNITED

In 2022, we partnered with the nonprofit **Social Change Fund United** (SCFU) to further our commitment to fighting disparities in the Black community through initiatives tied to social justice, education, and health equity. The SCFU was created by professional athletes Chris Paul, Dwyane Wade and Carmelo Anthony to fight racial injustice. Beyond Meat® donated \$13,500* from merchandise sales to the SCFU's 501(c)(3) fiscal sponsor, the Entertainment Industry Foundation, in support of SCFU's goal to create lasting, systemic change for Black communities across America.



*Donation made in January 2023



THE DREW LEAGUE

Founded in 1973, **The Drew League** is a basketball league based in Los Angeles that brings together local kids, streetball legends and professional stars to compete every year – and support at-risk youth in the community through the Drew League Foundation. Beyond Meat® has been a proud supporter of The Drew League since 2019, donating meals each season to the non-profit's basketball summer tournament.

EMPLOYEE VOLUNTEERISM

We encourage employees to support organizations in our local community. Our employees are passionate about giving back, which they do through events organized by our Community Appreciate Recognition and Engagement (CARE) Crew. For example, in 2021 and 2022, among other volunteer activities, employee volunteering included:

- Raising awareness and donating approximately 100 meals to a local women's shelter.
- Collaborating with the Santa Monica Mountains Fund to plant ~2,000 plants.
- Hosting a Beyond Meat® Beach Clean-Up in Santa Monica to pick up and sort plastic litter, providing the data to the Surfrider Foundation to support its coastal advocacy work.



We strive to operate in an honest, socially responsible, and environmentally sustainable manner. We hold our board, executive leadership, employees, and suppliers to a high standard of ethical conduct and continue to strengthen our ESG governance practices.



IN THIS SECTION:

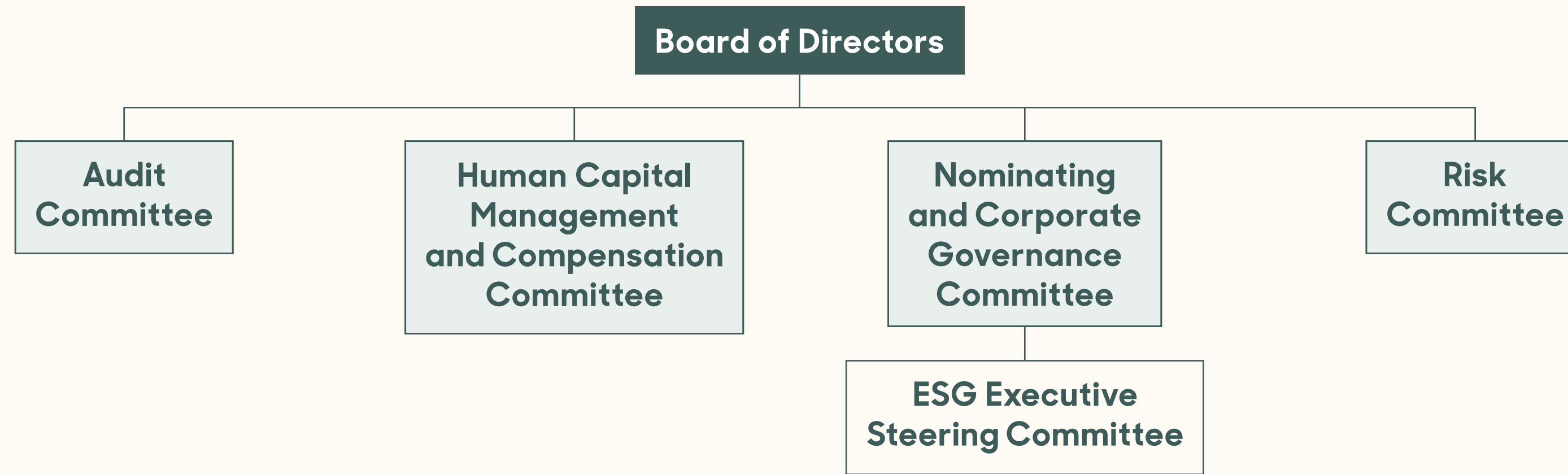
- ESG Oversight
- Business Ethics

GOVERNANCE

ESG OVERSIGHT

Having a robust governance structure that prioritizes ESG topics empowers us to put into action our mission to shift the world from animal to plant-based meat. As we build out a comprehensive ESG strategy, our decision making is rooted in effective internal oversight of ESG programs by our board and senior leadership. We believe having strong governance in place will enable us to meet our ESG and business objectives.

Beyond Meat® ESG Governance Structure



BOARD OF DIRECTORS

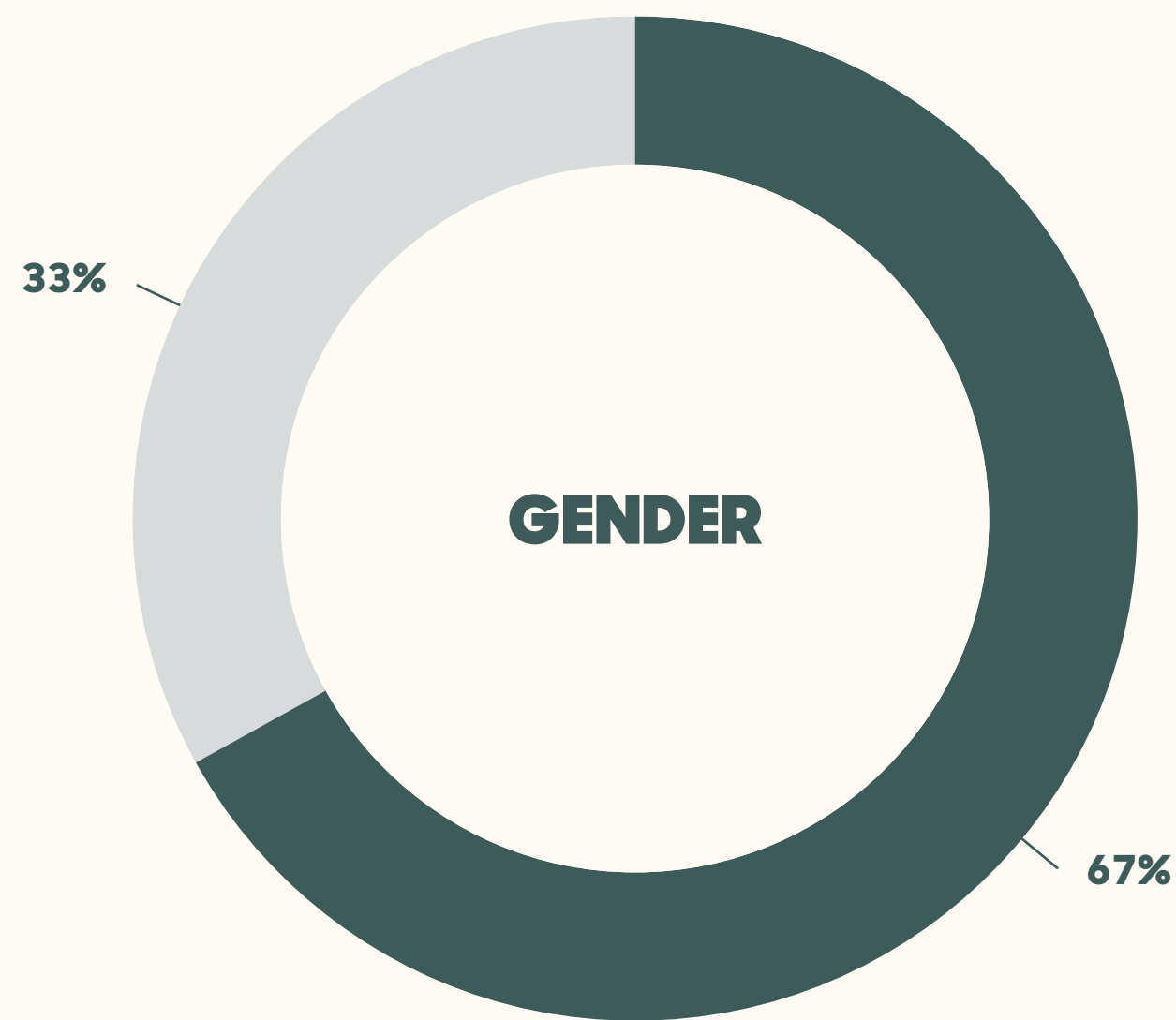
Our nine-member board of directors provides strategic direction to Beyond Meat’s activities through four board committees: audit, human capital management and compensation, nominating and corporate governance, and risk. The nominating and corporate governance committee oversees and reviews the Company’s environmental, social and governance (ESG) practices, policies, programs, and public disclosure, oversees the Company’s engagement with proxy advisory firms and other stakeholders on ESG matters and reviews stockholder proposals submitted to the Company that are within the purview of this committee, and provides guidance to the ESG Executive Steering Committee.



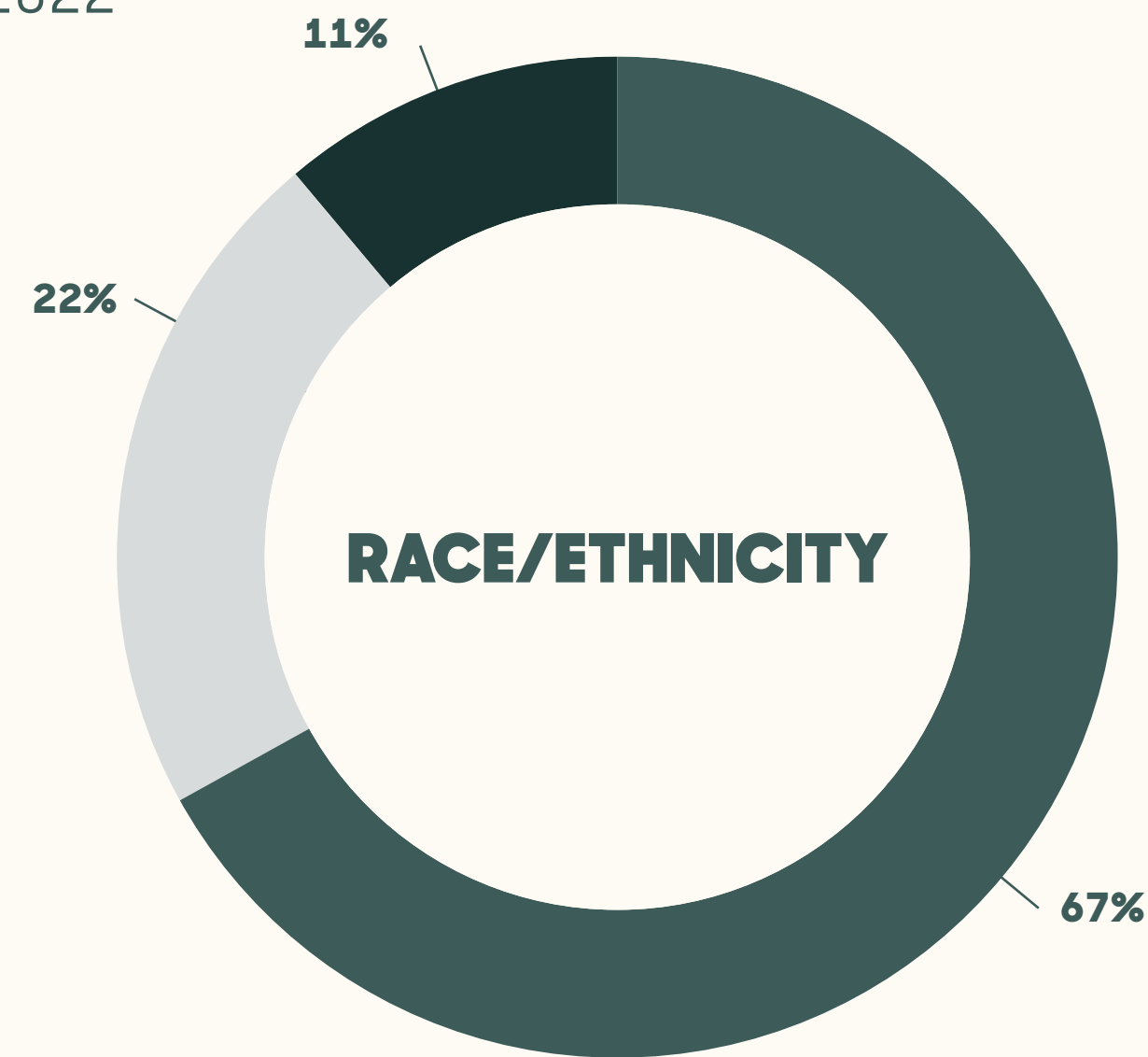
BOARD DIVERSITY

Our corporate governance guidelines recommend that board members be selected on the basis of a number of factors, including diversity with respect to gender, race, ethnicity, differences in professional background, experience at policy-making levels in business, finance and other areas, education, skill and other individual qualities and attributes in light of the specific needs of the board of directors at that time.

2022 Board Diversity
As of May 24, 2022



- Male
- Female



- White
- Asian/Pacific Islander
- Black or African American

ESG EXECUTIVE STEERING COMMITTEE

Our ESG Executive Steering Committee, comprising a team of cross-functional senior leaders, sets the strategic direction for our ESG program, approves and monitors progress against our ESG goals, oversees compliance with ESG-related legal and regulatory requirements, and more. The committee is led by our Chief Executive Officer, who is also a member of the board of directors. The committee meets regularly and reports to the nominating and corporate governance committee of the board of directors with quarterly progress updates.

ESG POLICIES

In 2022, we completed and published policies that address our priority ESG issues. These policies outline our commitments to reducing our contribution to climate change, mitigating ESG risks, enhancing environmental stewardship, ensuring human rights adherence within our operations and supply chain, and our ESG expectations for suppliers.

The following policies are available on our investor website at investors.beyondmeat.com:

- **Climate Change Policy**
- **Environmental Policy**
- **Enterprise Human Rights Policy**
- **Supplier Code of Conduct**

BUSINESS ETHICS

CODE OF BUSINESS CONDUCT AND ETHICS

We are committed to promoting high standards of honest and ethical business conduct and compliance with applicable laws, rules, and regulations. As part of this commitment, we have adopted a **Code of Business Conduct and Ethics** with our guidelines related to a wide range of ethical behaviors, including insider trading, conflicts of interest, gifts, political contributions, anti-harassment, and more.

If an employee is aware of a suspected or actual violation of our Code of Business Conduct and Ethics, applicable laws or regulations, or our Anti-Corruption Policy by others, it is the employee's responsibility to report it immediately. Employees who wish to submit a concern or complaint regarding a possible violation can use any of the following mechanisms:

- our ethics hotline, which can be accessed 24 hours a day, 7 days a week by telephone. The third-party ethics hotline provider will route all reports received directly to the Chair of the Audit Committee, the Company's Chief Legal Officer, or the Company's Chief Financial Officer;

- the Company's confidential, anonymous web submission system;
- the Audit Committee of the board of directors (or its designee) or the Audit Chair; or
- any of the officers of the Company, including the Chief Executive Officer, Chief Legal Officer, or Chief Financial Officer.

As permitted by law, reporting can be anonymous. As stated in our Code of Business Conduct and Ethics, employees should raise questions or report potential violations without any fear of retaliation in any form; it is our policy not to retaliate in such circumstances and we will take prompt disciplinary action, up to and including termination of employment or service provider relationship for cause, against any employee who retaliates against the reporting employee.

ANTI-CORRUPTION

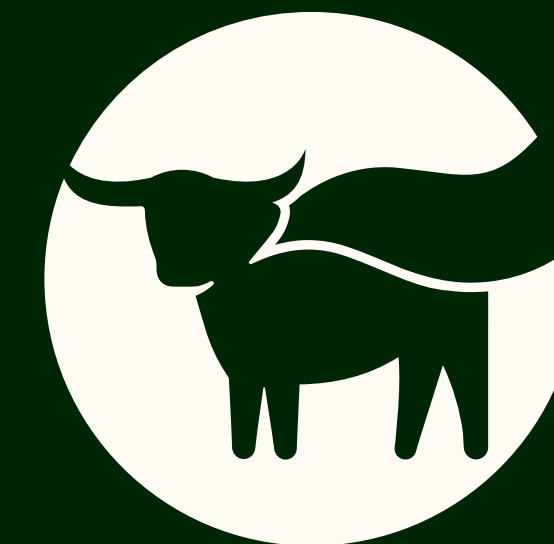
We have also adopted an Anti-Corruption Policy, prohibiting employees from directly or indirectly paying or receiving bribes or otherwise engaging in corrupt activity.

As part of onboarding, employees are required to review and comply with our Anti-Corruption Policy as well as other ethics-related policies.



This report has been prepared with a focus on our priority ESG topics and includes disclosures from Sustainability Accounting Standards Board (SASB) 2018 standard for Processed Foods (with index beginning on page 37). The scope of this ESG Report covers Beyond Meat operations in the U.S. during our fiscal year, January 1, 2022 to December 31, 2022 or as of December 31, 2022, unless otherwise noted. In some cases, where indicated, this report also includes information on our business in Canada, Europe, and China.

This report is not comprehensive and does not include details of our financial performance. Details on our financial performance can be found in our public filings with the U.S. Securities and Exchange Commission ("SEC") and on our investor relations website at investors.beyondmeat.com. Furthermore, data, statistics, and metrics included in this report are non-audited estimates, not prepared in accordance with generally accepted accounting principles, continue to evolve and may be based on assumptions believed to be reasonable at the time of preparation, but should not be considered guarantees. This report may contain links to internet sites or references to third parties. Information contained on, or that can be accessed through such websites or hyperlinks is not intended to be incorporated by reference into this report and we cannot provide any assurances as to their accuracy.



IN THIS SECTION:

- **Forward-Looking Statements**
- **ESG Materiality**
- **Trademarks**
- **SASB Table**

ABOUT THIS REPORT

FORWARD-LOOKING STATEMENTS

Certain statements in this report constitute "forward-looking statements." Forward-looking statements in this report are made pursuant to the safe harbor provisions of Section 21E of the Securities Exchange Act of 1934 and other federal securities laws. These statements are based on management's current opinions, expectations, beliefs, plans, objectives, assumptions, or projections regarding future events or results, including, but not limited to, our ESG commitments, strategies, and initiatives; our business plans and strategy; our products; our opportunities for growth; and our stakeholder engagement efforts. These forward-looking statements are only predictions, not historical fact, and involve certain risks and uncertainties as well as assumptions. Actual results, levels of activity, performance, achievements, and events could differ materially from those stated, anticipated, or implied by such forward-looking statements. While Beyond Meat believes that its assumptions are reasonable, it is very difficult to predict the impact of known factors, and of course, it is impossible to anticipate all factors that could affect actual results. There are many risks and uncertainties that could cause actual results to differ materially from forward-looking statements made herein, including, most prominently, the risks discussed under the heading "Risk Factors" in Beyond Meat's Annual Report on Form 10-K for the year ended December 31, 2022, filed with the SEC on March 1, 2023, and Beyond Meat's Quarterly Report on Form 10-Q for the quarter ended September 30, 2023, filed with the SEC on November 9, 2023, as well as other factors described from time to time in Beyond Meat's filings with the SEC. Such forward-looking statements are made only as of the date of this report. Beyond Meat undertakes no obligation to publicly update or revise any forward-looking statement because of new information, future events, or otherwise, except as otherwise required by law. If we do update one or more forward-looking statements, no inference should be made that we will make additional updates with respect to those or other forward-looking statements.



ESG MATERIALITY

As part of the development of our ESG program, we have conducted a materiality analysis to determine which ESG issues are relevant to our business (the “ESG Materiality Analysis”). The term “materiality analysis” is common in the discussion of such assessments; however, the ESG Materiality Analysis was not designed to identify “material” issues for the purposes of financial reporting, or as defined by the securities laws of the United States. While the environmental impacts of our products, climate change management, the safety and quality of the products we produce and how we manage our supply chain were all identified as priority topics in our ESG Materiality Analysis, our discussion of these and other ESG matters herein or elsewhere may include information that is not necessarily “material” for SEC reporting purposes, and is informed by various ESG standards and frameworks (including standards for the measurement of underlying data), and the interests of various stakeholders. Much of this information is subject to assumptions, estimates or third-party information that is still evolving and subject to change. For example, our disclosures based on any standards may change due to revisions in framework requirements, availability of information, changes in our business or applicable government policies, or other factors, some of which may be beyond our control.

TRADEMARKS

“Beyond Meat,” “Beyond Burger,” “Beyond Sausage,” “Beyond Breakfast Sausage,” “Beyond Chicken,” “Beyond Steak,” “Cookout Classic,” the Caped Steer Logo, and “Eat What You Love,” are registered or pending trademarks of Beyond Meat, Inc. in the United States and, in some cases, in certain other countries. All other brand names or trademarks appearing in this report are the property of their respective holders. Solely for convenience, the trademarks and trade names contained herein may be referred to without the ® and ™ symbols, but such references should not be construed as any indicator that their respective owners will not assert, to the fullest extent under applicable law, their rights thereto.

SASB TABLE

SASB Topic/Code	Accounting Metric	2022 Disclosure
ENERGY MANAGEMENT		
FB-PF-130a.1	Total energy consumed	Based on available data, approximately 52,058 GJ of energy was consumed during 2022 at company operated laboratory and finished good manufacturing facilities in the U.S.
	Percentage grid electricity	An estimated total of 98% of energy use from facilities owned by Beyond Meat® in the U.S. was purchased electricity from the grid.
WATER MANAGEMENT		
FB-PF-140a.1	Total water withdrawn	For directly-operated manufacturing facility locations (excluding corporate): 90,487 m ³
	Total water consumed, percentage of each in regions with High or Extremely High Baseline Water Stress	According to the World Resources Institute (WRI) Aqueduct Water Risk Atlas, we found that none of our directly-operated manufacturing facility locations and co-manufacturing facilities in the U.S., Canada and Europe as of December 31, 2022 were located in areas with high or extremely high baseline water stress.
FB-PF-140a.3	Description of water management risks and discussion of strategies and practices to mitigate those risks	To learn more about our water management approach, see our section on Water .
FOOD SAFETY		
FB-PF-250a.1	Global Food Safety Initiative (GFSI) audit nonconformance rate	The 2022 average minor nonconformance rate for directly-operated manufacturing facility locations in the U.S. was three per audit for facilities that were audited in 2022.
	GFSI associated corrective action rate for (1) major and (2) minor non-conformances	For directly-operated manufacturing facility locations in the U.S. that were audited in 2022: (1) No major non-conformances in 2022 (2) 100% corrective action rate for submittal and approval

SASB TABLE

FOOD SAFETY (CONTINUED)		
FB-PF-250a.2	Percentage of ingredients sourced from Tier 1 supplier facilities certified to a Global Food Safety Initiative (GFSI) recognized food safety certification Program	100% (Based on company policy that requires all ingredient suppliers to obtain GFSI-recognized certification as verified by random sampling of the company's U.S. 2022 supplier list. This claim includes ingredient suppliers for products manufactured in the U.S. and Canada only.)
FB-PF-250a.3	(1) Total number of notices of food safety violation received, (2) percentage corrected	For directly-operated manufacturing facility locations in the U.S.: (1) Zero food safety violations received; (2) 0% required correction
FB-PF-250a.4	(1) Number of recalls issued and (2) total amount of food product recalled	In 2022 in the U.S., there were no mandated or voluntary recalls.
HEALTH & NUTRITION		
FB-PF-260a.1	Revenue from products labeled and/or marketed to promote health and nutrition	Beyond Meat® products are marketed to promote health and nutrition. Revenue from products labeled and/or marketed to promote health and nutrition is therefore equivalent to net revenues disclosed in the Company's Annual Report on Form 10-K for the year ended December 31, 2022. See Health & Nutrition .
FB-PF-260a.2	Discussion of the process to identify and manage products and ingredients related to nutritional and health concerns among consumers	To learn more about the management approach of the nutrition and health of our product offerings and consumer concerns, see Health & Nutrition .

SASB TABLE

PRODUCT LABELING & MARKETING		
FB-PF-270a.1	Percentage of advertising impressions (1) made on children and (2) made on children promoting products that meet dietary guidelines	Beyond Meat®’s digital marketing strategy does not directly target consumers under 18 years old. Non-digital advertising through agencies does not include directly targeting children as part of our marketing approach.
FB-PF-270a.2	Revenue from products labeled as (1) containing genetically modified organisms (GMOs) and (2) non-GMO	Beyond Meat® products are non-GMO. Revenue from non-GMO products is therefore equivalent to net revenues disclosed in the Company's Annual Report on Form 10-K for the year ended December 31, 2022.
PACKAGING LIFECYCLE MANAGEMENT		
FB-PF-410a.2	Discussion of strategies to reduce the environmental impact of packaging throughout its lifecycle	Many of our retail products come in predominantly recyclable packaging – like our Beyond Burger®, Beyond Breakfast Sausage® patties, and Cookout Classic®. We continue to make strides in improving the sustainability of our packaging. See Packaging .
INGREDIENT SOURCING		
FB-PF-440a.2	List of priority food ingredients and discussion of sourcing risks due to environmental and social considerations	To learn more about our sourcing approach, see Supply Chain Responsibility .



BEYOND MEAT[®]

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