

STEWARDSHIP

Delivering a Better Tomorrow



Gordon[®]
FOOD SERVICE

Gordon Food Service® is Committed to Stewardship

Looking back at our 128-year history, we are humbled by how much has changed since our start as a simple butter and egg delivery service. Yet, as we look toward the future, we see that our most important job hasn't changed at all: to be stewards of this business, the environment and the communities we call home.

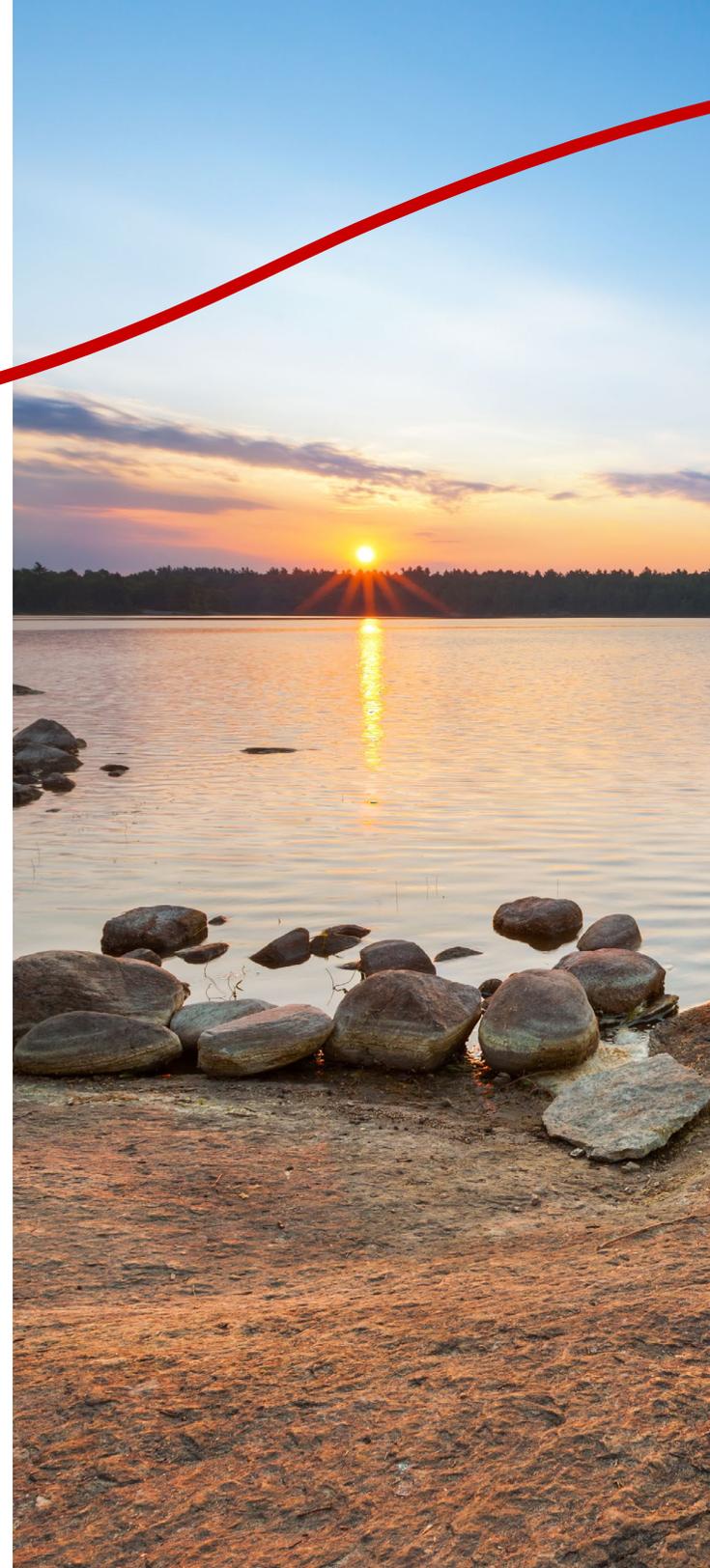
Stewardship is more than a buzzword; it is a commitment to leave things better than we found them. That commitment takes shape through strategic pillars designed to promote sustainable operations, enhance responsible sourcing, empower our employees and support our communities.

Many of the drivers of our past growth—people, innovation and responsibility—are exactly what will shape our future. We are proud to share this overview, which highlights our company's commitment and the collective impact of our employees, customers and partners.

Thank you for being part of our journey.

Rich Wolowski

North American President and Chief Executive Officer



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STEWARDSHIP FOCUS AREAS

In the dynamic food industry, change is inevitable, and we address it by maintaining a strategic balance with consistency. By focusing our stewardship efforts on defined priorities, we can achieve the greatest impact. These core areas of our business will be the driving force behind our initiatives and projects.

GREENHOUSE GAS INVENTORY

Understand our baseline contribution and use the information to establish reduction strategies.

WASTE DIVERSION AND REDUCTION

With an emphasis on food waste reduction, identify strategies to divert food waste from landfill while increasing the donation of safe food to the community.

PRODUCT TRANSPARENCY: DATA QUALITY AND REPORTING

We are committed to improving our product data and reporting to enable our customers to make informed purchasing decisions to support their sustainability goals.

Company Overview

125+
YEARS
in business



North American
headquarters

WYOMING, MI



5 GENERATIONS
of the Gordon Family



\$24 BILLION
in annual sales



23,000+
employees



LARGEST privately-held
foodservice distributor in
North America

Cornerstone Values



Customer
is King



Philosophy
of Sharing



Rewards for
Performance



War Room
Mentality



Everyone is
Important



Integrity

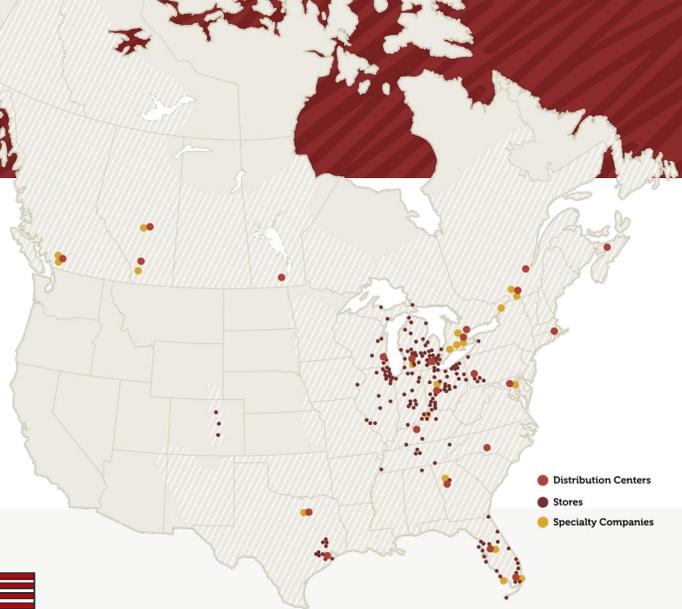
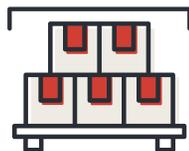


Networking
Organization

COMPANY FOOTPRINT

25

Distribution Centers in North America



● Distribution Centers
● Stores
● Specialty Companies

DELIVERY



18,700 deliveries per day

123,000 CUSTOMERS receive truck deliveries

161+ million miles (259M Km) driven annually



Stores

180+ Gordon Food Service Store® locations open to the public
ITEMS PER STORE 5,000+

STEWARDSHIP

Continued focus on:



Responsible Sourcing



Empowering People



Sustainable Operations



Supporting Community

PRODUCTS



17 private brands

7 SPECIALTY COMPANIES

350+ New! branded products introduced

8 new brands or collections launched

6,300 suppliers in our product supply chain

60,000+ products with Clear Choice™ attributes

LOCAL PRODUCTS from every region





SUSTAINABLE OPERATIONS



SUSTAINABLE OPERATIONS: HELPING THE ENVIRONMENT, MINIMIZING OUR CARBON FOOTPRINT

As we look for ways to minimize our impact on the world around us, we keep a close watch on our operations across distribution centers, store properties and our transportation fleet.

DISTRIBUTION CENTERS MAKE A DIFFERENCE

Our distribution facilities allow us to serve our customers throughout Canada and in our US footprint. They also have a big impact on their communities.



A New Standard for Landfill Diversion

Our Calgary and Taunton Distribution Centers are setting a new standard for landfill diversion, significantly increasing their impact on diverting food waste through strategic vendor relationships. In addition to donating safe products to the community, these facilities collaborate with partners to ensure that damaged products are also kept out of landfills. These depackaging vendors streamline the waste management process by taking full cases or pallets and sorting the waste stream:

- **Calgary diverted an estimated 160 metric tons of food waste from landfill in FY2025**
- **In 2025, Taunton diverted an estimated 1,180 tons of food waste from landfill**



Cardboard cases are recycled.



Aluminum or plastic is recycled.



Food product is sent for composting.

These partnerships demonstrate that operational efficiency and sustainability go hand-in-hand. We are continually working to explore and establish similar programs at our other Distribution Centers.

SCALING WITH STEWARDSHIP

As we expand our reach, we remain mindful of minimizing waste and improving energy efficiency.



41,000 tons

of pallets recycled or refurbished (in the US)



20,500 lbs

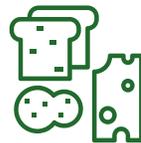
of electronics safely recycled

We donate safe food



565,000

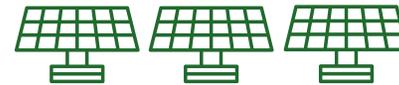
cases of food donated to organizations and community food banks from North America Distribution Centers



214,000 lbs

of food donated following shows and events in the US and Canada (2025 calendar year)

We are supporting solar energy solutions 



- We recognize how renewable energy, including solar, helps us grow and operate more sustainably
- The Springfield, Ohio solar array officially went live January 2024
- We know solar power helps us diversify our energy usage and contribute to renewable energy generation
- The Springfield campus is the first Gordon Food Service location to install a solar array



Learn more in the Supporting Community section

GORDON GREEN: DRIVING SUSTAINABILITY THROUGHOUT OPERATIONS

Gordon Green was launched in 2024 with a mission to “Conserve to Preserve.” It is an energy reduction competition that aims to inspire innovation, drive process improvement and reduce our environmental footprint. Each North American Distribution Center identifies a Gordon Green team to monitor electricity trends in the energy dashboard creating engagement around the topic of sustainability. In 2025, the distribution centers that topped the leaderboard achieved an average of 8.2% reduction in kilowatt hour (kWh) compared to the same period last year.

Calgary, AB:

Our Calgary Distribution Center has been monitoring its energy trends consistently for over 10 years. The maintenance and management team are leaders in driving awareness and action. Communication and updates to the team are a way to demonstrate the shared responsibility of driving energy reduction.

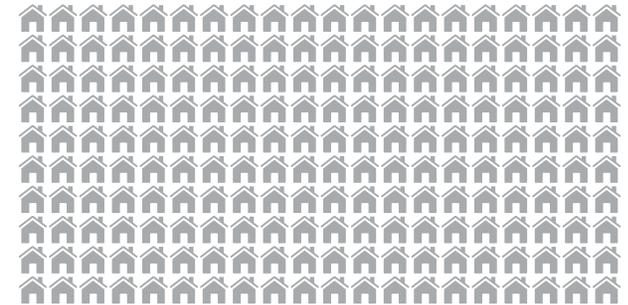
Kannapolis, NC:

In collaboration with other departments, energy reduction efforts at our Kannapolis Distribution Center demonstrate that even small adjustments can lead to a significant impact. For instance, the team now ensures dock doors are closed as much as possible, utilizing only every other door for loading. This discipline resulted in a 9.5% reduction in kWh compared to the same period last year. Leadership actively supports this through the Gordon Green initiative, referencing it regularly to emphasize a collective responsibility for saving energy.

This reduction is comparable to removing



400 cars
from the road for a year



or equal to the amount of electricity required to power more than
200 homes
for a year.



STORES SHINE: 2025 ENERGY EFFICIENCY AND SUSTAINABILITY HIGHLIGHTS



In 2025, our Gordon Food Service Store team completed six full remodels and six new store openings across three new states — Colorado, Georgia, and Iowa — along with a new mixing center warehouse in Colorado and a commissary facility in Trotwood, Ohio.

Each project reflects our ongoing commitment to integrating modern design, operational efficiency, and environmental responsibility. The refreshed look of our stores goes hand-in-hand with significant energy and sustainability improvements, including:

- High-efficiency fan motors are installed in refrigerated cases to reduce electrical load and improve temperature stability.
- Upgraded Refrigeration Rack Systems with optimized controls and low Global Warming Potential (GWP) refrigerants.
- Additionally, we expanded the LED retrofit program, upgrading 15 additional stores for greater lighting efficiency and lower overall consumption.

Our 2025 remodels and new store builds reflect a continued commitment to sustainability through smarter refrigeration systems, energy-efficient lighting and advanced HVAC controls. Each initiative not only enhances the guest experience but also supports our long-term goal of reducing environmental impact and operational energy costs.

InnoServ[®]

Innovative Cleaning & Beverage Services[™]

INNOVATING WITH INTEGRITY, SUSTAINING WITH RESPONSIBILITY

InnoServ delivers innovative cleaning and beverage solutions to the foodservice industry, where sustainability is intrinsic to the business model.

Through expert remanufacturing, InnoServ extends the lifecycle of critical equipment, maximizing value while diverting waste from landfills.

- Every piece of equipment that is kept in use means a reduction in production and shipping new equipment
- 6,942 pieces of equipment remanufactured to extend the life span of the machine during FY2025



TRANSPORTATION UPGRADES DRIVE SUCCESS

Vehicles on the road or stopped for delivery remind us of our presence in the community. They also play a pivotal role in our sustainable operations.

We continue to utilize load and route optimization

- Our trucks reduce emissions by using diesel particulate filters to remove pollutants from the exhaust.
- Our US fleet averaged a 2.4% idle time in 2025. Less time idling means fewer emissions when serving our customers and communities.
- Collaborative efforts related to inbound routing reduced miles significantly and comparable to the removal of 786 trucks from the road.



Efficient and Electric

The electric vehicle refrigerated vans continue to rollout at our Gordon Food Service Stores and service same day deliveries as part of a refrigerated van pilot project with Ford Motor Company.

- Our fleet delivered in these states, with over 53,000 miles in 2025:
 - » Florida
 - » Michigan
 - » Wisconsin
 - » Ohio





RESPONSIBLE
SOURCING



RESPONSIBLE SOURCING: EMPOWERING CUSTOMERS WITH TRANSPARENCY

We keep product quality and safety as a top priority and provide transparency about the items we distribute. This empowers our customers to make informed purchasing decisions.



FOOD SAFETY IS OF THE UTMOST IMPORTANCE

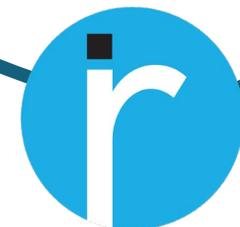
Safety is paramount in the food industry. It helps define quality, and this is crucial to serving our customers. Our Food Safety Quality Assurance (FSQA) team acts as our eyes and ears to maintain the highest product consistency, safety and quality standards.



Upholding a Culture of Food Safety

The Food Safety and Quality Assurance Team empowers our people to monitor the quality and safety of every product available. We do that by:

- **Listening to customers.**
We standardized recall applications:
 - » *Providing consistency across the US and Canada*
 - » *Centralizing data improves reporting, tracking*
 - » *Maintaining a Food Safety Culture campaign across all business units in order to drive awareness, commitment and education for all employees*
- **Issuing recalls.** The launch of Instant Recall has standardized and streamlined our system-wide communication process for food recalls across US and Canada Distribution and all stores. This process has improved data significantly and resulted in a 42% fast notification time. This enables prompt action for our customers, minimizing the impact of recalls and ensuring the well-being of their guests.



InstantRecall

ENHANCING PRODUCT TRANSPARENCY

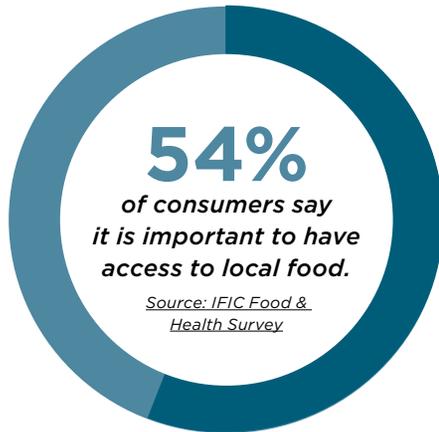
Knowledge is power. Sharing detailed product information allows customers to make informed decisions when choosing products that fit their goals, brands or values.



6 in 10

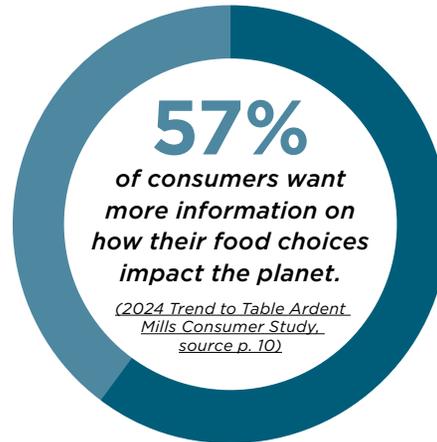
Americans say it is important to know where their food comes from

Source: IFIC Food & Health Survey



54%
of consumers say it is important to have access to local food.

Source: IFIC Food & Health Survey



57%
of consumers want more information on how their food choices impact the planet.

(2024 Trend to Table Ardent Mills Consumer Study, source p. 10)



According to Food Industry Executive
2025 Consumer Trend Report,

41%

of Gen Z consumers would pay 6-10% more for sustainable food

Source: Food Industry Executive
2025 Consumer Food Trends Report



The National Restaurant Association's 2025 "What's Hot Culinary Forecast", ranked Sustainability & Local Sourcing as #1



PROVIDING PRODUCT TRANSPARENCY

Many products, many details, yet a simple solution. In Gordon Ordering we bring simple solutions so our customers can find and select the products most important to them and their customers. From grassfed beef to compostable cups, we have products to support your brand.



WHAT IT DELIVERS

Customers can easily have a comprehensive view of products' unique attributes. Whether ethically sourced, environmentally friendly, or one of the other seven categories. Gordon Food Service seeks to provide greater product transparency across all brands and categories.

HOW IT WORKS

71,000
products

1,000
vendors

7
categories covered



**CLEANER
INGREDIENTS**



**ENVIRONMENTALLY
FRIENDLY**



**SUSTAINABLE
SEAFOOD**



**DIETARY
ATTRIBUTES**



**ETHICALLY
SOURCED**



**ANIMAL
CARE**



**SUPPLIER
CLAIMS
(U.S. only)**



TRANSPARENCY CREATES TRUST

A full scope of the seafood supply chain may help bring peace of mind to your business and your goals. Gordon Food Service is in compliance with several organizations and continues to learn and evolve along with the industry.

EDUCATION & SUPPORT

Evolving and learning is a natural part of the sustainability journey

SUPPLY CHAIN PARTNERSHIPS

Gordon Food Service ensures the traceability of seafood at its source with chain of custody certifications:

| | | |
|--|---|--|
|  |  |  |
| <p>ASC certified products are farm-raised and encourage seafood producers to minimize the key environmental and social impacts of aquaculture.</p> | <p>BAP certified products protect the quality and integrity of finfish, crustaceans and mollusks.</p> | <p>MSC certified products are wild-caught and fully traceable through the supply chain to a fishery certified to the MSC standard.</p> |



- Focused on responsible seafood practices worldwide through education advocacy and demonstration.

Source: globalseafood.org/about-gsa

- The Global Sustainable Seafood Initiative (GSSI) is a public-private partnership working together on a common purpose: turn seafood into a driver for good to preserve oceans for future generations and drive forward more sustainable seafood for everyone.

Source: GSSI



BEYOND THE PLATE: PURPOSE-DRIVEN BRANDS MEET SUSTAINABILITY

From locally sourced produce to compostable cups, our curated selection ensures your journey toward sustainability is covered beyond the table.

MARIPESCA®

The name “Maripesca” is a poetic or creative latin combination referencing the sea and the act of fishing. This expansive and unique product line is built on the promise of transparency. Our customers can make informed decisions on products that align with their sustainability or sourcing ambitions.

The Promise of Transparency:

On packaging

- Species
- Fresh, frozen or shelf-stable
- Treated or untreated
- Wild or farm-raised

Product information in system

(Clear Choice and Gordon Ordering)

- Sustainability certifications
- Sourcing location
- Processing method





MOSAIC®

PARTNERING WITH

THRIVE FARMERS™

Mosaic Coffee uses Thrive Farmers® beans. Using a farmer-direct process, these beans provide three times more revenue to growers than other Fair Trade coffees. The farmer-direct process supports their families, provides education for their children and improves their communities' social and economic fiber.

"Brew for Change" serves as the motto for Mosaic Coffee, embodying the brand's commitment to being a purpose-driven entity dedicated to ensuring equitable compensation for farmers. We are proud to be part of the change.

51% of our Mosaic beans come from Thrive Farmers.



THRIVING TOGETHER

Thrive Farmers work with developing-world coffee and tea farmers to establish direct customer relationships. It's a win-win because it results in greater farmer profits and higher wages with the economic benefit extending to their community, as well as quality coffee and a purpose-driven purchase.





RECYCLE



COMPOST



REUSE



This line of disposable products is designed to help customers share a sustainability story with end consumers. We use an industry-first and color-coded system to distinguish which products can be recycled, composted or reused.

Our consciously crafted food and drink packaging aims to keep excess plastic and waste materials out of landfills.

| | US | CA |
|---|----|----|
| # of items made from recycled content | 18 | 24 |
| # of items made from plants/ other materials | 28 | 33 |
| # of items compostable | 54 | 67 |
| # of items that "Swap Confusions for Clarity" | 80 | 98 |

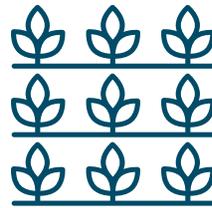
Scan or click to learn more about Re.Source™





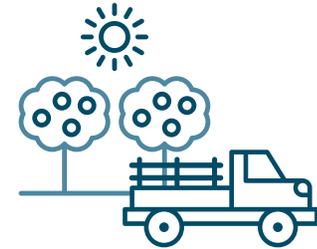
MARKON® LOCAL

This program seamlessly supplies local Markon produce to our customers when it is available. We support farmers and local communities and help the environment by reducing the distance food must travel. This includes:



25+

*Markon Local
approved farms
(US and Canada)*



14

*Controlled Environment
Agriculture (CEA) farm
partnerships across
North America*

LEARN MORE ABOUT CEAS

We seek more Controlled Environment Agriculture (CEA) grower partners throughout North America. CEA-grown produce has:

- A positive environmental impact due to the increased reliance on local and regional food systems
- A decreased need for cross-country transportation
- Growing practices that use less water, pesticides and land



Scan or click
to learn
more about
Markon Local



BACKING LOCAL PRODUCERS WITH NEARBUY®

As a multi-generational family business, we know the importance of supporting local companies. We also want to help our customers who seek products from local farms, butchers, dairy farmers, manufacturers and suppliers.

NearBuy FAQ

Q: What is NearBuy?

A: It's a product database our customers can use to identify local purchases with criteria that are important to them.

Q: How does it work?

A: We work with our US suppliers yearly to capture, catalog and validate product data for our NearBuy database.

Q: How does it help?

A: We provide data and reporting so our customers know more about where their products come from.

Scan or click
to learn more
about NearBuy



Gordon Choice Beef in Canada is sourced from Canadian farms and ranches certified with the Canadian Roundtable for Sustainable Beef (CRSB). This certification highlights key principles of beef sustainability, including: natural resources, people and the community, animal health and welfare, food, efficiency and innovation.





goodfinds

by **Gordon**

We believe that food can do more. So, we curated an ever-evolving program called Goodfinds by Gordon to highlight companies that believe food should not only taste good, but do good too. These companies are at the forefront of purposeful innovation—rethinking processes, ingredients, farming technologies, and more—all to do more good for people and our planet.

Purpose Driven • People Focused • Planet Forward

PROGRAM GROWTH

Supplier Partners:

23
US

14
Canada

New Partners:

4
US

2
Canada

Products:

230+
US

170+
Canada

Scan or click
to learn more
about Goodfinds
by Gordon







SUPPORTING
COMMUNITY



SUPPORTING COMMUNITY: SERVING OTHERS BY CONNECTING WITH PEOPLE

The foodservice business is all about relationships. We can't do business in our communities without a commitment to support the people who live, work and play there.

BUILDING SHELTER AND STRENGTH

People need a safe place to live. Gordon Food Service works with Habitat for Humanity, volunteering and fundraising to make homeownership a reality.

Habitat for Humanity in the US

Gordon Food Service US continues to partner with Habitat for Humanity, and we are happy to participate in another year of bringing people together to build homes and hope.

Through one of our local partnerships, we supported the mission of Habitat for Humanity with:

- Over 370 volunteers
- 2,250 volunteer hours
- Nine homes and the ReStore

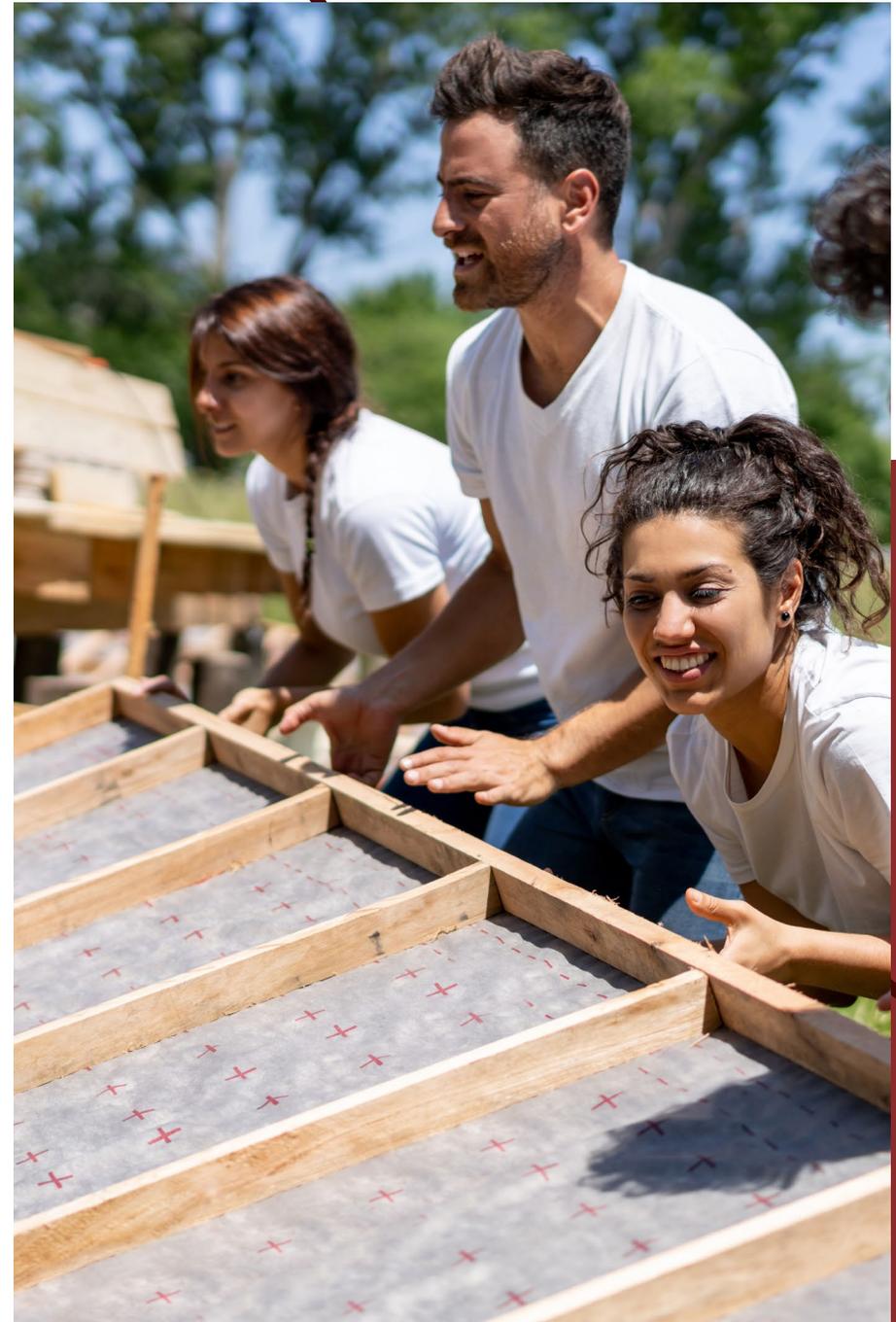
Habitat for Humanity in Canada

In 2025, Gordon Food Service Canada supported Habitat Greater Toronto Area's Countryside Drive project. This project, which will feature 15 stacked townhome units, was made possible thanks in part to a partnership with the City of Brampton and Gordon Food Service.

Gordon Food Service Canada supported Habitat for Humanity with:

- Over 60 volunteers
- 425 volunteer hours

Helping families find safe, affordable housing in communities across British Columbia, Manitoba, Ontario, New Brunswick, and Winnipeg.





DISASTER RELIEF COMPASSION

Our employees rally together to support one another, their communities and beyond during times of catastrophic events or hardship. In 2025, we supported communities in need through employee donations and company contributions.



HEART TO SERVE IN MOTION

Partnering With Mercy Chefs:

A TESTAMENT TO OUR HEART TO SERVE

Gordon Food Service is proud to partner with Mercy Chefs, an organization that delivers hot, nutritious meals to first responders and those impacted by natural disasters and other emergencies. This collaboration exemplifies our Heart to Serve and our shared dedication to supporting communities during their greatest times of need.

The Power of Participation

This partnership is powered by our people helping people. More than sixty Gordon Food Service employees from Houston, San Antonio and Austin have volunteered their time with Mercy Chefs to help those affected in Texas, including participation in the Kerr County flood response. Together, we are bringing hope and nourishment to communities that need it most.



The British Columbia Division prioritized inclusive employee engagement, particularly for remote staff, to ensure all team members had the opportunity to participate and engage. The Community Sharing Committee led an initiative that combined fun, service and networking to raise funds for the Food Stash Foundation. This event promoted team cohesion, supported the Foundation's mission to reduce food waste and combat food insecurity, and exemplified effective, inclusive engagement and social stewardship.



FIGHTING FOOD INSECURITY

Gordon Food Service is dedicated to addressing hunger by working alongside community partners to donate safe, quality food products.

US DISTRIBUTION

donated more than

470,000
cases of food



CANADA

donated more than

92,000
cases of food



COMMUNITY PARTNERS | PARTENAIRES COMMUNAUTAIRES

Food Show Recap:

FEEDING COMMUNITIES AND DIVERTING FROM LANDFILL

After each food show across North America, we donate remaining, safe food to community food banks.

- Gordon Food Service donated over 200,000 pounds of food to local food pantries and charities across the US and Canada.

- In Canada, the Ontario show was certified as a zero-waste event and continues to set a model for waste diversion efforts. This accomplishment was due to several key initiatives:
 - » Water refill stations with compostable cups were provided.
 - » Vendors were asked to use all-compostable sampling materials.
 - » Recycling and organics collection containers were strategically placed throughout the venue.

- In US, nearly 25,000 lbs of food waste and compostable disposables were diverted from landfill.

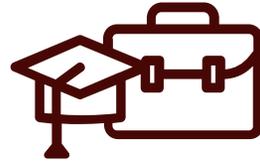
Scan or click to watch our video on "Composting the Gordon Way"





BUILDING TOMORROW'S WORKFORCE

Gordon Food Service has a robust internship program, hiring a diverse group of interns to provide them with hands-on professional development, mentoring from industry experts and cross-departmental networking. We aim to show interns how people contribute value through ideas, innovation and hard work for a strong foundation for their future career.



50+
interns hired to work
in our Home Office

US Divisions
supported **12**
interns







EMPOWERING
PEOPLE



**EMPOWERING
PEOPLE:**
DEMONSTRATING
VALUE, RESPECT,
AND EMPOWERING
OUR EMPLOYEES

We appreciate that people are our greatest asset, and it's why we value, grow and empower our employees by investing in our people.

LEADING THE WAY THROUGH EMPLOYEE ENGAGEMENT & DEVELOPMENT

Setting employees up for success means giving them the right tools to excel. Our leaders are critical in supporting frontline employees, and we continue to invest and care for them so they can care for our employees.

Cultivating Leadership at Every Level

Providing a path for our employees to continue their professional growth and development is critical to the continued success of our organization. The Learning and Organizational Development Team provides a number of programs designed to support employees at every stage of their leadership journey.



Emerging Leaders Program

Designed for individual contributors to explore the skills and responsibilities required of a people leader at Gordon Food Service.

- Available at all US Distribution sites nationwide
- Launching in Specialty Companies and Canada Broadline in 2026

Front Line Leadership Development

- 3,540 hours of in-person learning were invested in Development Dimensions International, Inc. (DDI) training
- Nearly 950 leaders are actively completing DDI Leadership Curriculum
- More than 200 leaders have successfully completed the curriculum



PROMOTING PROGRESS FOR WOMEN

Gordon Food Service is a long-standing Women's Foodservice Forum (WFF) partner. WFF is focused on developing talent, expanding opportunities, and building a strong pipeline of leaders ready to drive the food industry forward.

- 90 WFF Connect Memberships awarded to employees to support their professional development.
- In 2025, Gordon Food Service awarded over 45 scholarships to attend the WFF Annual Leadership Development Conference in Dallas, TX. Attendees committed to exchanging valuable insights with their colleagues upon their return.

WFF[®] Women's Foodservice Forum



CIRCLE OF CARE

The Human Resources Team in Canada has brought an innovative model of care through the Circle of Care program. Starting in Ontario, the program has grown and expanded its reach and impact:

- Hosted a week-long on-site flu shot and COVID-19 vaccination clinic, providing employees with convenient access to preventive healthcare.
- Delivered our biannual “Know Your Numbers” wellness campaign, led by our Occupational Health Nurse.
- Continued to provide on-site wellness services, including chiropractic care, massage therapy, and acupuncture, supporting employees health and overall well-being.
- British Columbia and Ajax offer support through an onsite occupational health nurse.



EDUCATING DRIVERS, RAISING AWARENESS

We continue to raise awareness about human trafficking and how it can be prevented. Our Truckers Against Trafficking partnership provides materials and training on the process to identify and properly report such crimes. In fiscal year 2025, 1,788 drivers completed the Truckers Against Trafficking training.



SUPPORTING OUR VETERAN DRIVERS

Gordon Food Service is registered as an approved apprenticeship program with the US Department of Labor. This provides avenues for veteran employees to use GI Bill for CDL Training and experience. As of the end of 2025, we have 10 active facilities.



WOMEN IN TRANSPORTATION

The Women In Transportation Mentorship program, now with over 80 members, is expanding across North America. This structured coaching and development program fosters connection, support, and professional growth for members during their careers at Gordon Food Service. Mentees, Mentors and expert Hosts participate by sharing their stories and learning from one another.

IN 2025

- 127 females in the transportation department
- 13 in a leadership role
- 82 Women In Transportation Program members





A PROACTIVE SAFETY CULTURE

A foundational commitment to safety ensures employee well-being is integrated into every business decision. We actively cultivate a robust safety culture by empowering all team members to take responsibility and intervene when necessary. This approach is fueled by innovation, utilizing advanced technology to predict, prevent and mitigate hazards across all operations. By consistently re-evaluating operational risks against real-world data, safety standards remain future-proof and compliant with evolving regulations.

ORGANIZATIONAL RESILIENCE: A COMMITMENT TO SUPPLY STABILITY

Stewardship extends beyond sustainability; it requires ensuring operational resilience to maintain a stable, reliable supply chain. Through a comprehensive Business Continuity Planning program, critical operations and product consistency are sustained, even in the face of unforeseen disruptions. This dedication to continuous preparedness, validated through regular exercises, mirrors a strong safety culture and ensures a partnership defined by reliability.





Learn more about our stewardship initiatives at gfs.com/stewardship

gfs.com

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