



At Blaze Pizza, we believe in making intelligent choices for our pizzas, people & planet, and are committed to providing our customers with safe, affordable, sustainable food made without artificial colors, flavors or preservatives. When it comes to our meat and dairy ingredients, we work to ensure that the items are of the highest quality and come from animals that are raised humanely. Our commitment to this effort includes the following:

- Our suppliers all hatch, raise and harvest domestically in the US or in Canada. Each ensures legal compliance on animal welfare standards is maintained at all times and quality assurance schemes are supported.
- We support the Five Freedoms principle proposed by the Farm Animal Welfare Council (FAWC) on the protection of animals kept for farming purposes, and pledge to purchase from suppliers with a demonstrated commitment to these values, including:
 - Freedom from hunger or thirst
 - Freedom from discomfort
 - Freedom from pain, injury and disease
 - Freedom to express normal behaviors
 - Freedom from fear or distress
- As a next step in our animal welfare journey, we are supporting ways to further enhance welfare practices for broiler chickens. Using standards aligned with the new requirements of the Global Animal Partnership's standard for broiler chickens, we are working with market participants across the industry to achieve the following by 2024:
 - Improved breeding. Transition to strains of birds with slower growth rates bred for measurably improved welfare.
 - Providing more space. Reducing maximum stocking density to no more than 6 lbs. per square foot.
 - Living conditions. Providing chickens with housing that includes natural lighting and improved litter management and floor enhancements to increase chicken comfort.
 - Slaughter. Utilize an effective multi-step, controlled atmosphere system to ensure humane processing of chickens.

Our suppliers will be asked to seek third party verification of these practices and, as we advance this initiative, will report on progress against this standard on a regular basis.

This initiative is not something that we can accomplish alone. We must come together as an industry to create the change we all envision. As a result, we look forward to joining with our suppliers and progressive forces in restaurants, food service, and food retail to ensure that improvements to broiler welfare are made.

This is just one step on our journey to providing transparency on our ingredient sourcing and continuing to provide our guests with the best pizza they've ever had.