



BurgerFi arrived on the scene in 2011, in sunny South Florida. Almost nine years and millions of branded-burger buns later, we've become the go-to burger restaurant for good times and great food, with over 100 locations across the U.S. and beyond. Known for delivering the all-natural burger experience in a fast-casual, earth-friendly environment, BurgerFi is committed to an uncompromising and rewarding dining experience that ensures no steroids, antibiotics, growth hormones, or additives are ever used. We're redefining the way the world eats burgers.

BurgerFi believes in clean, transparent, and sustainable restaurant ecosystems, which includes a full commitment to the humane treatment of animals. Since its inception, BurgerFi has taken the position of advocating for best practices in humane animal treatment.

BurgerFi utilizes certified American Black Angus beef, from the top ranches in the country – only ranches that adhere to the “Never-Ever” program. Our beef is Never exposed to steroids, antibiotics, growth hormones, or additives – Ever. And of course, never frozen. Cattle that are a part of the “Never-Ever” program are free-range, humanely-treated, and raised on vegetarian diets. A very small percentage of the beef produced in the United States meets the strict BurgerFi standard, and we are confident that our guests will easily taste the difference.

In 2018, BurgerFi was named as one of the top two National brands in the burger industry maintaining the highest standards for the sourcing of our beef. We received an “A” on the fourth annual Chain Reaction scorecard released by six major consumer and environmental organizations. All other competitors in the space received a D- or an F. In 2019, BurgerFi was named *Best Burger Joint* by the Chain Reaction Report. We've had this commitment to excellence and the highest standards since the doors opened in 2011.

But BurgerFi doesn't just sell hamburgers. Our chef-driven menu has always gone the extra mile with delicious options, whether you come for our meat, veggies, or our sides. We've got veggie burger that is made up of 15 different ingredients. In 2017, we became the first national brand to add the Beyond Burger to our menu. And we haven't even mentioned our hand-cut, crispy crunchy fries or hand-battered, always golden onion rings. You'll find this level of pride and attention in everything we do.

In 2018, BurgerFi added chicken to the menu. In keeping with our commitment to excellence and thoughtful, all-natural procurement practices, BurgerFi sourced all-natural chicken, free from hormones and antibiotics, from Springer Mountain Farm. Family-owned, Springer Mountain Farm has over 50 years experience in raising chickens and is committed to the welfare of their chickens. Springer Mountain Farms is committed to feeding their chickens a pure, vegetarian diet of 100% American-



grown grains (and non-GMO) and providing them the most natural lifestyle, raised in climate-controlled, certified humane homes, to produce the freshest chicken from farm to tray. Their practices and procedures are certified by the American Humane Association (AHA), the oldest and most trusted advocate for animal welfare in the country. Springer Mountain was the first brand of chicken in the world to be AHA-certified.

BurgerFi will take further steps in ensuring its U.S. suppliers maintain the highest standards of animal welfare and will express its commitment to animal welfare standards, to include the following: We will demonstrate our support for the Five Freedoms, as adopted by the World Organization for Animal Health and the American Society for the Prevention of Cruelty to Animals –

- 1) freedom from hunger or thirst;
- 2) freedom from discomfort;
- 3) freedom from pain, injury or disease;
- 4) freedom to express normal behaviors;
- 5) freedom from fear and distress.

We will support methods to further improve upon welfare practices for chickens, and will work through our procurement practices on objectives that are aligned with or exceed the requirements of the Global Animal Partnership standard for broiler chickens so that no later than by 2024 the following are achieved throughout our supply chain:

- Improved breeding (new strains of birds recognized as having higher welfare outcomes)
- Provision of more space (reduced stocking density)
- Improved living conditions (which will endeavor to incorporate housing that includes natural lighting, improved waste management, and environmental enrichments)
- Slaughter advancements that ensure humane processing of chickens (which will endeavor to include an effective multi-step, controlled atmosphere system to ensure humane processing of chickens)

We will seek to source only from suppliers who are committed to the above and ask for independent third-party verification of these practices. BurgerFi will continue to support the efforts of those that are eliminating unacceptable conditions of cruelty to animals, and will support legal and ethical mandates to do so.

At BurgerFi, we never ever settle. We'll continue to strive for the highest standards of excellence in everything we do. We're All-Natural and proud of it!