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Overview
Fiscal 2017 continued to mark a time of significant change for our business. As we settled into our new corporate headquarters in Chicago's historic Merchandise Mart, we made great strides to become a more focused, pure-play company. We continued to reshape our company and portfolio of brands. This included divesting two businesses, as well as acquiring two more. We also successfully completed the spin-off of our Lamb Weston potato business and emerged as a new company – Conagra Brands.

With a new, streamlined focus on our business, we also took a fresh look at our corporate citizenship approach. This included an update of our materiality assessment. First completed in 2015, the assessment looked at the issues most material to our company and our stakeholders on social, ethical and environmental fronts. Given the changes within the company and evolving external interests on social and environmental topics, our assessment needed an update. The refreshed materiality assessment reflects our current business strategy and stakeholder dialogues. We continue to highlight Better Planet, Good Food and Stronger Communities as our focus areas and we’ve also added a new Responsible Sourcing focus area. More information about our efforts around these four focus areas can be found throughout this report.

Along with our refreshed Materiality Assessment, we’ve also reestablished our Citizenship Steering Committee. Made up of cross functional leaders throughout the company, the Committee oversees our citizenship strategy and drives meaningful change within the organization. Given the amount of change our business saw over the last few years, it was important to reestablish this group which now has a fresh and reinvigorated focus on our citizenship approach. As we evolve as a company, so too, should our citizenship efforts and goals.

Our employees are at the heart of these efforts and each year I’m amazed at their commitment to further advancing our citizenship goals. Our annual Sustainable Development Awards continue to be one of our cornerstone events for driving sustainable change within the organization. Traditionally our Lamb Weston employees had been strong contributors to the awards so I was especially pleased this year when we received a record amount of entries with an even smaller employee base. That means our participation in these awards continues to grow and I’m heartened by the innovative approaches our employees identify to make meaningful changes.

Additionally, we had record participation this year during our annual month of service. With close to 100 different projects across the nation and in a handful of other countries, Conagra employees rolled up their sleeves and gave a hand to their communities. I joined 70 employees in Omaha to volunteer at the Food Bank for the Heartland where we sorted fresh produce and packed meals for the food bank’s backpack program. It was amazing to see what kind of impact we could make in just a few hours. In total, more than 2,300 employees logged close to 7,000 hours of volunteer work over the course of the month.

While our company has gone through much change over the last few years, our commitment to citizenship remains the same. We believe that great food comes from companies that have an unwavering dedication to doing what’s right for all, which means giving back to communities, sourcing ingredients in a responsible way and being a caretaker of the environment. I invite you to learn more throughout this report.

Sean M. Connolly
President and Chief Executive Officer
CONAGRA BRANDS AT A GLANCE

EMPLOYEES
Approximately 12,600

REVENUE
Approximately $8 billion

FACILITIES
Approximately 40

HEADQUARTERS
Chicago

YEAR IN REVIEW: FY17 MILESTONES
Relocated HQ to Chicago
Spun off Lamb Weston
Acquired Frontera and Thanasi Foods
Divested Spicetec and JM Swank

ICONIC AND EMERGING BRANDS

CONAGRA BRANDS CITIZENSHIP REPORT 2017
GOVERNANCE

Our citizenship strategy is overseen by our most senior executives, governed by our senior leadership team, developed and managed by a cross-functional management team, and embraced and implemented by our nearly 13,000 passionate employees.

Our Board of Directors’ Nominating, Governance and Public Affairs Committee regularly meets with management to review internal and external factors and relationships affecting the company’s reputation, including social and environmental issues. This committee is composed of independent Board members, none of whom is or has ever been employed by Conagra Brands.

Since becoming a focused, pure-play company, Conagra Brands has made quite a few changes to its footprint and business. The sustainability issues and opportunities we face have impacts across all functions of the company. To shape our evolving Citizenship strategy, we have a newly appointed cross-functional team of key leaders and subject matter experts in key functional areas to serve as our Citizenship Steering Committee. Guided by our refreshed materiality assessment, the Citizenship Steering Committee is reviewing Conagra’s overall sustainability strategy, goal setting, programming and reporting priorities at a company level.

Our employees’ engagement provides the passion, enthusiasm and innovation to embed corporate responsibility into the fabric of our company. By volunteering in our communities, participating on our plants’ Green Teams and collaborating on cross-functional sustainability projects, our employees bring our citizenship ambition to life.

OUR CITIZENSHIP PHILOSOPHY AND FOCUS AREAS

The people of Conagra Brands make everyday food in extraordinary ways. That means making food that’s delicious, safe, nutritious and convenient, while collaborating with others like farmers, suppliers, customers and people who love our food. We’re looking forward to making good food for generations to come, and doing so in a responsible way that creates stronger communities and a better planet. We’ve built our citizenship strategy around four focus areas that articulate our values as a responsible corporate citizen — Better Planet, Good Food, Responsible Sourcing and Stronger Communities.

Better Planet

The health of the planet and availability of natural resources is intricately linked to every part of our business, so we’re focused on taking action on climate change, preserving water resources, and eliminating waste.

Good Food

We want nothing more than to make safe, delicious, affordable and nutritious foods while providing the information you need to make choices for a healthy lifestyle.

Responsible Sourcing

Purchasing ingredients and materials is about more than just cost and quality. Responsible sourcing means considering environmental, social and economic impacts across our supply chain.

Stronger Communities

Creating shared value with our community of employees, investors, suppliers and business partners — as well as the places where we live and operate — is critical to our long-term success.
MATERIALITY: WHAT MATTERS, WHERE IT MATTERS

During fiscal year 2015, we completed a robust materiality assessment process to identify, assess, and prioritize the environmental, social and governance issues relevant to the food industry, our business, and stakeholders. In 2017, we refreshed our materiality analysis to reflect current business strategy and stakeholder dialogues. This refresh process uncovered additional opportunities to focus on the importance of socially and environmentally responsible sourcing, resulting in a new strategic pillar for Conagra Brands. Today, our materiality matrix identifies 21 topics across four strategic pillars: Better Planet, Good Food, Responsible Sourcing and Stronger Communities.

Our Citizenship strategy is deeply rooted in this holistic and objective view into what issues matter most.

A LOOK ACROSS OUR VALUE CHAIN

Understanding the impact of our business throughout the life cycle of the food we make is critical to developing a comprehensive approach to citizenship. This view offers insight into where issues matter most, while also helping to prioritize where we need to influence performance outside of our direct control. For example, by collaborating with farmers, suppliers, contract manufacturers and outside transportation networks, we are developing innovative ways to improve supply chain efficiency, while providing greater value to our customers and more sustainable products to our consumers.
MATERIALITY ASSESSMENT:
RELATIVE PRIORITY OF CORPORATE CITIZENSHIP TOPICS

SIGNIFICANCE TO CONAGRA BRANDS

Better Planet
Good Food
Responsible Sourcing
Stronger Communities

Deforestation

Energy Use

Animal Welfare

Transportation & Logistics

Water Consumption

Product Transparency

Sustainable Sourcing

Packaging

Food Policy

Culture & Workplace

Corporate Ethics

Supplier Code of Conduct

Climate Change

Food Waste

Diversity & Inclusion

Solid Waste

Employee Health & Wellness

Community Impacts & Philanthropy

Environmental Compliance

Food Safety

Health & Nutrition

CONAGRA BRANDS CITIZENSHIP REPORT 2017

OVERVIEW

CONTENTS

BETTER PLANET

GOOD FOOD

RESPONSIBLE SOURCING

STRONGER COMMUNITIES

ABOUT THIS REPORT
**STAKEHOLDER ENGAGEMENT**

We are accountable to a variety of stakeholders, each with a specific set of interests and expectations of our business. Maintaining an open dialogue is critical to creating mutual understanding and providing a basis for strategic decision-making. The following provides a high-level overview of our key stakeholders, with specific references to how we engage with them on social and environmental issues. All of these stakeholder groups were represented in our recent materiality assessment process.

<table>
<thead>
<tr>
<th>KEY IMPACTS</th>
<th>STAKEHOLDER EXPECTATIONS</th>
<th>OUR RESPONSIBILITY</th>
<th>ENGAGEMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Advocacy Groups</td>
<td>Establish an open dialogue with Conagra Brands to communicate special interests regarding social and environmental issues.</td>
<td>Practice open, transparent communication to clearly indicate our position and progress on important social and environmental issues material to our business.</td>
<td>We are responsive to advocacy groups and strive to establish meaningful, collaborative relationships.</td>
</tr>
<tr>
<td>Consumers</td>
<td>Deliver safe, healthy and affordable food that meets their taste and lifestyle preferences at a reasonable price.</td>
<td>Stay aligned with consumer expectations and preferences, such as nutrition and convenience, and deliver safe, affordable and healthful food.</td>
<td>We interact with our consumers at each point of sale through package communications; we also communicate via social and traditional media channels, as well as through our Consumer Affairs team.</td>
</tr>
<tr>
<td>Customers</td>
<td>Help grow their business by supplying quality products that are desired by their shoppers.</td>
<td>Continuously improve the quality, taste and innovative features of our products at a reasonable price.</td>
<td>We are in daily contact with many of our customers to ensure exceptional customer service levels and share information on our business practices.</td>
</tr>
<tr>
<td>Employees</td>
<td>Work in a safe and respectful environment and be fairly compensated. Trust the company to operate ethically and responsibly.</td>
<td>Ensure ethical and responsible management procedures are in place and enforced to protect employees, support diversity and reward performance. Encourage our employees to be active in the communities where they live and work. Run our business in an environmentally responsible way.</td>
<td>We interact with employees daily, striving to achieve a high level of engagement related to many business, social and environmental issues. We also provide safe, anonymous vehicles for employees to voice concerns.</td>
</tr>
<tr>
<td>Government</td>
<td>Operate in accordance with all local, state and federal laws and regulations.</td>
<td>Provide adequate resources and foster a culture of compliance to ensure we operate in accordance with all applicable laws and regulations.</td>
<td>Engagement varies based on government agency; we are highly responsive to government requests and participate in many voluntary government programs.</td>
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<tr>
<td>Investors</td>
<td>Ensure sustainable and profitable long-term growth achieved through ethical and responsible business practices.</td>
<td>Clearly, openly and regularly communicate our business strategy and financial results.</td>
<td>We share information related to citizenship efforts via press releases, our website and other media channels. We formally interact with our investors at least quarterly.</td>
</tr>
<tr>
<td>Suppliers</td>
<td>Develop a collaborative partnership with Conagra Brands as part of the value chain for delivering quality food products.</td>
<td>Nurture relationships with business partners and ensure alignment with Conagra Brands’ commitment to food safety and social and environmental responsibility.</td>
<td>We are in daily contact with many of our largest suppliers. We have integrated social and environmental considerations into the supplier selection process.</td>
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## A LOOK ACROSS OUR VALUE CHAIN

<table>
<thead>
<tr>
<th>Better Planet</th>
<th>RAW MATERIAL SOURCING</th>
<th>INTERMEDIATE SUPPLY CHAIN</th>
<th>CONAGRA BRANDS</th>
<th>WAREHOUSE &amp; DISTRIBUTION</th>
<th>RETAIL, RESTAURANT &amp; FOOD SERVICE</th>
<th>CONSUMPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>Good Food</td>
<td>The point of origin for the food ingredients, packaging, and other resources</td>
<td>Preparing crops for use as ingredients and transforming materials into packaging</td>
<td>Making and packaging food for retail, restaurant and food service</td>
<td>Storing and moving our products to our customers</td>
<td>All the places where you buy our food, at home and away</td>
<td>Enjoying our food!</td>
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<tr>
<td>Responsible Sourcing</td>
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<td>Stronger Communities</td>
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<tr>
<th>Topic</th>
<th>Better Planet</th>
<th>RAW MATERIAL SOURCING</th>
<th>INTERMEDIATE SUPPLY CHAIN</th>
<th>CONAGRA BRANDS</th>
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<th>RETAIL, RESTAURANT &amp; FOOD SERVICE</th>
<th>CONSUMPTION</th>
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<td>Climate Change</td>
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<td>Environmental Compliance</td>
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<td>Food Waste</td>
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<td>Packaging</td>
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<td>Solid Waste</td>
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<td>Transportation &amp; Logistics</td>
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<td>Water Consumption</td>
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<td>Food Policy</td>
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<td>Food Safety</td>
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<td>Health &amp; Nutrition</td>
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<td>Product Transparency</td>
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<td>Animal Welfare</td>
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<td>Deforestation</td>
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<td>Supplier Code of Conduct</td>
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<td>Sustainable Sourcing</td>
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<td>Community Impacts &amp; Philanthropy</td>
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<td>Employee Health &amp; Wellness</td>
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Better Planet
Conagra Brands’ sustainability goals address the environmental issues that are most material to our business: climate change, water resources and waste. We also believe that collaborating with others to manage these issues is critical to creating a sustainable global food supply. Climate change affects agricultural industries throughout the world and is fundamentally changing how we manage energy use in our facilities. The availability of clean water is essential to how we prepare food and critical to the farmers that grow our raw ingredients. Preventing waste — particularly food waste — is an important measure of our operating efficiency and an emerging social and environmental issue. Our sustainability goals outline measurable objectives for the next several years.

Through our passionate employees and programs such as our Sustainable Development Awards and Zero Waste Champions, we’re striving to eliminate waste of all kinds – energy, water and materials – to improve the efficiency of our operations and make the planet a better place.

The sustainability goals addressed in this section were created in 2014. Since selling our private label business in early 2016 and spinning off our Lamb Weston potato business in November of 2016, our current business has a much different footprint than when these goals were created. We are in the process of reviewing our current business operations and creating adjusted goals that will be shared on our website and in future Citizenship Reports. Data shared in this section has been adjusted to remove private label and Lamb Weston data to more accurately show the year-over-year progress of our current business.
Conagra Brands’ Sustainable Development Awards program continues to be the cornerstone for engaging employees, recognizing innovations in sustainable production and business practices. This internal awards program calls on employees to submit projects with imaginative approaches to sustainability such as conserving water, reducing waste, and improving energy efficiency. The awards drive engagement across all levels and challenge teams to collaborate in new ways. This year’s awards conference brought together representatives from almost all of our facilities to meet with one another, share best practices and celebrate the great work they are doing. Awards were given in four categories:

- Climate Change & Energy Efficiency
- Water Conservation & Wastewater Management
- Waste Reduction & Recycling
- Sustainable Business Innovation

Winning teams received grants for sustainability-focused public service projects in their community. Not only did the projects have a major environmental impact, but they also saved the company more than 5 million dollars.

Learn more about these award-winning projects throughout the Better Planet section and in our interactive press-release.

*Includes Lamb Weston and Private Brands facilities
ECOMANIACS IN ACTION

The Ecomaniacs, our Sustainability Employee Resource Network, is comprised of employees passionate about the environment who are working together to raise awareness and change behavior for the good of our business and planet. This year, The Ecomaniacs piloted the Hefty Energy Bag program at our Omaha, Nebraska corporate campus. The program provides an opportunity to keep plastics you can’t recycle out of landfills by collecting them and turning them into a source of energy. The orange, eight-gallon bags can be filled with candy wrappers, plastic straws, cereal pouches, foam ‘take-out’ boxes, and many more items. The Omaha-area began this program in September 2016 and Conagra Brands was the first corporate office to take part. The Ecomaniacs worked to promote the program by engaging employees through a Lunch and Learn, passing out bags to local residents, and educating community members during Earth Day Omaha in the spring of 2017. The team also unites employees in celebrating Earth Day and America Recycles Day with environmentally-focused volunteer activities such as tree planting, community gardening, and trail-clean up events at locations throughout the company.

Conagra Brands’ sustainability efforts continue to evolve year-over-year. We’re driving engagement across all levels of employees at multiple locations, while challenging teams to collaborate in new ways.

Gail Tavill, Vice President, R&D Readiness, Sustainability, Nutrition & Process Engineering, Conagra Brands
ENVIRONMENTAL MANAGEMENT

As outlined in our global Environment, Occupational Health and Safety Philosophy statement, signed by CEO Sean Connolly in 2015, Conagra Brands is dedicated to making great food in an environmentally responsible way. To further demonstrate our commitment to complying with environmental laws and regulations and to protecting natural resources, we have also created and educated employees on five environmental and sustainability policies: Environmental, Compliance, Climate Change, Water Stewardship and Resource Conservation.

Compliance with federal, state and local environmental laws and regulations provides the foundation for our sustainability programs. Through the implementation of a robust Environmental Management System, we proactively manage environmental issues and share best practices among our facilities around the world. Furthermore, compliance is routinely assessed through internal environmental audits. When compliance issues arise, our team of environmental professionals works closely with the affected facility to educate and develop effective action plans and track findings to resolution.

In fiscal year 2017, Conagra received nine Notices of Violation (NOVs) and paid a total of $264,140 in environmental fines. Out of the nine NOVs, we paid financial penalties associated with three. Eighty-five percent of the total cost of environmental fines was from one significant violation associated with a program of a facility acquired by Conagra in 2013. Each NOV is assessed to determine any opportunities to prevent or mitigate the situation going forward.
Climate change remains one of the food industry’s most significant environmental challenges, impacting our agricultural supply base, potentially threatening our water supply and fundamentally altering growing regions. Agriculture is highly dependent on specific climate conditions — such as temperature and precipitation — determining the viability and yield of crops. Though understanding the specific effect on our food supply is complex — mired in variability and uncertainty — climate change has the potential to fundamentally change how we source ingredients. These issues, combined with efforts to transform transportation and industrial sectors to reduce greenhouse gas emissions, make climate change an issue that must be addressed today to build resiliency in the future.

**Our management approach**

Our greenhouse gas management program is founded on an understanding of facility-specific emission sources to enable strategic decisions regarding reduction opportunities. Because about 94 percent of Conagra Brands’ GHG emissions result from natural gas and electricity use, reducing greenhouse gas emissions and improving energy efficiency are linked. With a very diverse product portfolio, there’s a wide range of energy required to prepare different foods.

For example, it takes far less energy to put Orville Redenbacher’s® popcorn seeds in a bag than it does to steam peel and can our Hunt’s® tomatoes. This kind of insight allows us to make strategic decisions about where and how we focus our resources. We know that steam, compressed air and freezing systems are energy intensive, so we look for opportunities in facilities with one or more of these systems.

We report progress towards annual GHG emission reduction goals to our operations leadership team as part of our monthly business reviews, along with other sustainability metrics. Progress towards these goals is included in operations leadership, plant management and other key individuals’ performance appraisals.

### 2020 SUSTAINABILITY GOALS

Reduce GHG emissions by 20 percent per pound of production.*

*From baseline levels in 2008
Conagra Brands has responded to the CDP’s Climate Change disclosure since 2008, providing detail on the business risks and opportunities related to climate change. Our CDP are grades publicly available on the CDP website.

Reducing greenhouse gas emissions throughout the value chain

- **Sustainable agriculture**: Reducing farm-level impacts by encouraging sustainability practices such as reduced tillage, responsible use and application of nutrients, fertilizers and pesticides.

- **Supplier engagement & sourcing**: Leveraging our new Supplier Excellence program to collaborate with suppliers more strategically and with shared objectives for reducing greenhouse gas emissions.

- **Transportation & distribution**: Improving how we deliver our food by optimizing pallet configuration, increasing fleet efficiency and exploring alternate fuels and modes of transportation.

- **Operations**: Driving energy conservation programs through capital investments in energy efficient techniques and technologies and through employee-led practices that improve efficiency.

- **Product packaging & innovation**: Using lifecycle thinking to understand and improve greenhouse gas emissions associated with product and packaging design.
The Conagra Brands’ Orville Redenbacher’s facility in Rensselaer, Ind., reduced more than 390 metric tons of greenhouse gas after an AMD sustainment event prompted them to improve a conveyor system. The previous system was noisy, frequently jammed, and caused yield loss on the line. By removing six conveyor and drive assemblies and four vacuum pumps, the site reduced energy usage while packing cases more efficiently. In addition to saving more than 576,000 kilowatt-hours of energy, the reliability of the line has been improved.

Our Hunt’s tomato facility in Oakdale, Calif., discovered large greenhouse gas savings hidden in inefficient steam traps. Performing an analysis of the steam traps throughout the facility, they found 37 steam traps with opportunities to impact efficiency through improved maintenance. Replacing the malfunctioning steam traps saved more than 10,000 decatherms of natural gas resulting in 545 fewer tons of greenhouse gas emissions.

The 3rd Shift Green Team at our Archbold, Ohio, facility realized that they were spending a significant amount of time on fluorescent light maintenance. Additionally, these lights were both heat and watt wasters. The team made improvements to existing fixtures and replaced fluorescent bulbs with LED lights, saving more than 270,000 kilowatt hours per year and reducing maintenance time by more than 90 percent.

576,000 kilowatt-hours of energy conserved

545 metric tons of GHG emissions reduced

270,000 kilowatt-hours of energy conserved
SCOPE 1 & 2 GHG EMISSIONS

Conagra Brands is committed to reducing GHG emissions by 20 percent per pound of production by 2020. In fiscal year 2017, our Scope 1 and 2 greenhouse gas emissions were about 710,000 metric tons. Our total Scope 1 and 2 emissions have decreased 21 percent since fiscal year 2008. Our GHG intensity - or emissions per ton of product produced - has remained constant since fiscal year 2008. About 94 percent of our greenhouse gas emissions come from natural gas and electricity.

Carbon footprint & intensity

<table>
<thead>
<tr>
<th>Year</th>
<th>Metric tonnes CO²-e (in millions)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FY08</td>
<td>0.8</td>
</tr>
<tr>
<td>FY09</td>
<td>0.7</td>
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<tr>
<td>FY10</td>
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<td>FY17</td>
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</tbody>
</table>

Carbon footprint & intensity graph:
- **Scope 1**
- **Scope 2**
- **GHG intensity**

* Scope 2 market based emissions

Greenhouse gas emissions by source

- **51.15%** Purchased electricity and steam
- **42.65%** Natural gas
- **6.20%** Other sources including other fuels, owned transportation, and refrigerants

Percent of total Scope 1 & 2 emissions
SCOPE 3 GHG EMISSIONS

Conagra Brands also reports on select Scope 3 GHG emissions where:

- Data is reasonably available
- Emission factors are accurate and based on sound science
- The value and insights gained from the information outweigh the costs of gathering the data

Keeping valuable by-products out of landfills reduces emissions, too

Beginning in fiscal year 2012, we put rigorous systems in place to track landfill and material diversion data from all of our facilities, using more than 15 descriptive categories that are aligned with the Environmental Protection Agency’s Waste Reduction Model (WARM). This tool enables us to better understand the lifecycle GHG emissions associated with how we manage these materials, allowing us to quantify benefits of finding the highest-value home for them outside of landfills. During fiscal year 2017, we estimate Scope 3 GHG emissions associated with sending waste materials to landfills to be 15,550 metric tons. Diverting 81.7 percent of materials from landfill avoided 131,520 metric tons of Scope 3 GHG emissions.*

Upstream transportation & distribution

Farm-to-fork transportation and storage of raw materials, ingredients and finished products contribute to the total lifecycle environmental footprint of our food. Our reported transportation data include those that Conagra Brands influences directly. This primarily includes transportation used to move finished products to customers’ distribution centers, though there are some exceptions when we manage the transportation of raw ingredients. Currently all of our transportation is contracted, and the emissions of those vehicles are categorized as Scope 3 GHG emissions in accordance with the World Resources Institute and the World Business Council for Sustainable Development Greenhouse Gas Protocol.

We are working aggressively with our transportation business partners, distributors and customers to improve transportation efficiency and reduce greenhouse gas emissions. We rely on a variety of contracted transportation services including rail cars, intermodal, trucks and ocean freighters to meet the inbound and outbound transportation requirements for our food. Conagra Brands is focused on improving the efficiency of every mode of transportation it uses.

By repurposing or recycling what used to be thought of as waste into ‘by-products’, we’ve avoided more than 131,520 metric tons of GHG emissions from landfills.

*Compared to landfilling all waste and by-products generated
Conagra Brands’ comprehensive sustainable transportation strategy focuses on improving efficiency in three ways. First, we are continuously improving pallet efficiency by optimizing package size and orientation to fit the most products on each shipment. Second, we evaluate available modes of transportation and seek to use the most efficient method. For example — though still a small part of our transportation footprint — we’ve increased the amount of product moved using intermodal transportation by more than 20 percent compared to fiscal year 2008. Lastly, our contracted carriers are continually upgrading their fleets to improve efficiency, including trucks equipped with battery-powered auxiliary systems and aerodynamic fairings. Combined, these efforts ensure we’re moving our products in the most efficient way possible, reducing costs and cutting greenhouse gas emissions.

**Transportation GHG emissions**

By mode, metric tons

**CARBON FOOTPRINT**
- Truck (Contracted, Scope 3)
- Intermodal (Scope 3)
- Rail (Scope 3)

*Additional source of data added in fiscal year 2016 which was previously unavailable*

**FY17 Transportation footprint**

As a percent of volume moved

- **85%** Truck
- **10%** Intermodal
- **5%** Rail
About 94 percent of our Scope 1 & 2 greenhouse gas emissions result from our use of natural gas and electricity. Therefore, we track energy use at the facility level on a monthly basis and provide regular reports to management, sharing progress toward our greenhouse gas reduction goal. Many of our locations also track these metrics on a daily or weekly basis, making energy use a key performance indicator for daily operations.

Between fiscal year 2008 and fiscal year 2017, we decreased our total electricity use by nine percent and decreased natural gas use by 15 percent. Our energy intensity — or energy use per pound of product produced — increased for natural gas by seven percent, and increased for electricity by 15 percent.
WATER CONSUMPTION

Water is undoubtedly among the planet’s most critical resources. With agriculture accounting for approximately 80 to 90 percent of U.S. consumptive water use, our suppliers and contracted growers depend on the availability of clean water to grow crops and produce the ingredients needed for making our food.¹ Our own facilities rely on access to clean water to operate, prepare food on a commercial scale and ensure that our equipment meets or exceeds food safety and quality standards.

Our management approach
Our water resource strategy guides how we actively manage water resources across the value chain and factors in both water use and water quality. Having a very diverse product portfolio, there’s a wide range of water used to prepare different foods. Therefore, our facilities water use reduction goals vary based on opportunity. For example, some of the foods we make — such as peanut butter — requires very little process water. Others are much more water intensive, either in food preparation or sanitation requirements. This kind of insight allows us to make strategic decisions about where and how we focus our resources.

In fiscal year 2017, Conagra Brands decreased its total water use by 26.5 percent compared to fiscal year 2008. Our water intensity — the water we use per pound of production — decreased by 7.8 percent during this same period.

Total water withdrawal & water use per ton of product

Carbon footprint
- Water withdrawal use
- Water intensity

2020 SUSTAINABILITY GOALS

Reduce water use by 20 percent per pound of production.²

Continue to monitor changes in water availability and quality in the areas where we operate.

¹ United States Department of Agriculture Economic Research Service
² From baseline levels in 2008
Terry Tran, a member of our Council Bluffs, Iowa, facility’s Green Team — a key group of employees that lead sustainability efforts within the plant — tested his theory of unnecessary water use in the kitchen’s tube-in-tube cooling system that makes sauces for many Conagra Brands foods. He determined that cooling sauces as part of the food-making process wasn’t necessary, prompting the facility to close a water valve that was used for cooling in the system and conserved more than 132,000 gallons per day of water.

Conagra Brands’ Marshall, Mo., facility realized it wasn’t necessary to use potable water when cleaning wastewater screeners in their Wastewater Treatment Plant. By installing a centrifugal pump along with required piping, the plant began using greywater to clean the screeners. This low-capital solution had a high impact: they were able to maintain the same quality of cleaning for the screens, while saving 5.4 million gallons of water annually.

The Marshall team also found a more holistic solution for a steam trap that was creating challenges. Previously, cold water was constantly needed to quench the steam and prevent that area of the facility from becoming too warm. After a simple plumbing change, the team was able to eliminate the steam issue and conserve 2.8 million gallons of potable water annually. The improvement also reduced natural gas use by 184 decatherms annually.

24.7 million gallons of water conserved annually

5.4 million gallons of water conserved annually

2.8 million gallons of water conserved annually
More than 12 percent of the water we use in our facilities is recycled and used for irrigation at neighboring farms, returning a significant portion of the water to beneficial agricultural use.

**Water source**
- 4% Surface water
- 29% Well water
- 67% Public supply

**Water use**
- Moving
- Washing
- Cooking
- Cleaning

**Water discharge**
- 8.7% Direct
- 12.6% Land/Irrigation
- 78.7% Publicly owned treatment facility

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**WATER WITHDRAWAL SOURCE, WATER USE & WASTEWATER DISCHARGE DESTINATION**

**Moving**
We use water to move some ingredients through our facilities. Flotation helps to protect from damage, and allows us to better sort our products.

**Washing**
Many ingredients need to be washed before they are cooked, just as they would at home.

**Cooking**
Whether we are blanching beans, cooking pasta or steam peeling tomatoes, we use water and steam to cook food.

**Cleaning**
Keeping our food safe requires a rigorous sanitation schedule. Water is used to routinely clean our facilities, kitchens and preparation areas.
DIRECT WATER RISK EXPOSURE

Water-related risks can be particularly threatening to the food industry, with a global supply chain intensely dependent on the availability of clean water to grow ingredients. Managing water risk is critical to Conagra Brands’ long-term business success.

Growing water scarcity is a leading challenge for sustainable development in the U.S. and around the world. The UN FAO projects that irrigated food production will increase by more than 50 percent by 2050, but the amount of water withdrawn by agriculture can increase by only 10 percent - provided that practices are improved and yields increase.1 And according to the EPA, the frequency, intensity, and duration of drought events are increasing in many areas of the U.S. This pattern is expected to continue, shifting outside of historical trends and making forecasting our water quality and supply more difficult.2 These realities prove that managing water risk is an integral part of business planning.

Conagra Brands has responded to the CDP Water Program since its inception. Our publicly available responses provide information to the global marketplace on investment risks and opportunities associated with water risk.

For the past seven years, we’ve mapped each of our facilities against areas of watershed stress. Since fiscal year 2014, we’ve utilized the World Resources Institute’s Aqueduct Water Risk Atlas, which considered twelve key indicators of water risk to create global overall water risk maps. Risk indicators include: overall physical risk (quantity & quality), baseline water stress, inter-annual variability, seasonal variability, flood occurrence, drought severity, upstream storage, groundwater stress, return flow ratio, upstream protected land, regulatory & reputation, media coverage, access to water and threatened amphibians.

Starting in fiscal year 2016, we began to use the Food & Beverage weighting profile provided by the Aqueduct Water Risk Atlas. This weighting scheme reflects risks and challenges experienced by the Food & Beverage industry and additional weighting is given to specific risk categories based on relevance to our industry.

Overall water risk results from the tool show 42 percent of our facilities as low to medium risk, 55 percent as medium to high risk, and three percent as high risk. These three high risk locations represent just over three percent of our total annual direct water use.

Despite the fact that much of our water use is from facilities located in areas of low to medium water risk, effectively managing water resources — both in terms of water use efficiency and wastewater discharge quality — is one of our top sustainability priorities. In the years ahead, we plan to take our analysis beyond the Aqueduct Water Risk Atlas and leverage knowledge of local watersheds and regulatory environments to better understand our risk exposure.

1 FAO 2017  

Our frozen foods facility in Russellville, Arkansas partnered with Nalco to dig into its wastewater pretreatment process. Wastewater operators previously made chemical adjustments for the dissolved air flotation (DAF) tank manually. Because wastewater chemical usage could vary from operator to operator, an automated process was developed and replaced the manual chemical adjustments. This means 37.5 tons fewer chemicals used per year while increasing the ability of the DAF unit to remove contaminants from wastewater.
WATER RISK BY LOCATION & PERCENTAGE OF TOTAL WATER USE

HIGH RISK
3 LOCATIONS, 3.2% OF TOTAL WATER USE
• Quincy, Mich.
• Rensselaer, Ind.
• Streator, Ill.

MEDIUM TO HIGH RISK
16 LOCATIONS, 54.5% OF TOTAL WATER USE
• Archbold, Ohio
• Brookston, Ind.
• Council Bluffs, Iowa
• Fresno, Calif.
• Hamburg, Iowa
• Indianapolis, Ind. (2 Locations)
• Irapuato, Mexico
• Lake View, Iowa
• Lincoln, Neb.
• Maple Grove, Minn.
• Menomonie, Wis.
• Milton, Pa.
• Oakdale, Calif.
• Trenton, Mo.
• Waterloo, Iowa

LOW TO MEDIUM RISK
14 LOCATIONS, 42.3% OF TOTAL WATER USE
• Boisbriand, Canada
• Dickson, Tenn.
• Dresden, Canada
• Humboldt, Tenn.
• Kent, Wash.
• Louisville, Ky.
• Macon, Mo.
• Marshall, Mo.
• Memphis, Tenn.
• Newport, Tenn.
• Russellville, Ark.
• St. Louis, Mo.
• Sylvester, Ga.
• Troy, Ohio

Conagra Brands is committed to continuing to monitor and mitigate water risk in our operations and supply chain.

As percent of total water use

3.2%
High risk

54.5%
Medium to High risk

42.3%
Low to Medium risk

CONAGRA BRANDS CITIZENSHIP REPORT 2017
Wasted food is a critical issue for all aspects of sustainability. It is socially unacceptable that 42 million Americans — including 13 million children — live in households that are food insecure. Meanwhile, about 21 percent of the waste stream in the U.S. is food. In fact, more food reaches landfills and incinerators than any other single material in our trash. These issues are compounded when we consider the resources required to grow, transport and prepare that food. And lastly, the economic losses associated with waste of all kinds, particularly wasted food, are simply not good business.

Our management approach

We are working to systematically and strategically reduce the amount of waste we generate in our facilities to capture the maximum value of the materials we buy. For unavoidable waste, we work hard to keep them from ending up in landfills. Nearly all solid waste generated at our facilities consists of food and packaging materials, much of which should be more aptly characterized as “byproduct” instead of “waste.” By reframing the way we talk about these materials, we can begin changing attitudes and behaviors in our facilities to make even greater gains in our waste reduction efforts. For fiscal year 2018, each of our plants has an individual waste reduction target that will help us on our Zero Waste journey. This annual waste diversion percentage goal keeps us on our path to zero waste-to-landfill in the midst of dynamic business changes.

For each of our facilities, we track landfill and material diversion data monthly, using more than 15 descriptive categories. With this detailed waste characterization, our teams have insight on where the biggest opportunities exist. Our continuous improvement program — based on a “zero loss” philosophy — drives maximum use of our material resources. We are working hard to identify sources of waste throughout our facilities and practices and seeking out ways to reduce that waste at the source. For example, we’re reducing waste through improved yields, first pass quality, strategic production initiatives and better design. Facility Green Teams — comprised of cross-functional, salaried and hourly employees — are also critical in leading waste reduction and recycling programs. These teams have proven effective in enhancing recycling efforts and identifying opportunities to reduce waste at the source. Their efforts are supported by plant management and operations leadership, with direct assistance provided by the corporate sustainability team, Enterprise Procurement, and other functions. We report progress towards landfill avoidance and waste reduction goals to our operations leadership team as part of the period review, along with other sustainability metrics. Progress towards these goals is included in operations leadership, plant management and other key individuals’ performance appraisals.

Sources: U.S. Environmental Protection Agency; Feeding America

2 In fiscal year 2017, Conagra Brands completed divestiture of Lamb Weston and our Private Brands businesses, eliminating the most significant waste streams from our portfolio. This necessitates a fresh look at our previous 1 billion pounds waste goal, and we are actively working toward revising our sustainability goals to fit a smaller waste footprint.
We are very proud of the work that has been done to keep materials out of landfills. In fiscal year 2017, 81.7 percent of solid waste generated from our facilities was diverted to more beneficial uses through recycling, donations to feed people, use as animal feed, energy generation or land applications as a soil amendment.

**Waste footprint & diversion rate**
- Waste diverted
- Waste disposal
- Waste diversion rate

**FY17 Waste characterization**
- 81.7% Materials diverted from landfill
- 18.3% Landfill

**66.03% Organics**
- Food
- Animal feed - 27.97%
- Composting - 5.59%
- Donation - 0.89%
- Energy recovery - .0012%
- Food oil/grease - 1.86%
- Mixed organics - 5.54%
- Wastewater sludge - 24.18%

**15.67% Inorganics**
- Aluminum - 0.054%
- Cardboard - 8.80%
- Mixed metals - 0.72%
- Mixed paper - 0.50%
- Mixed plastics - 0.82%
- Mixed recyclables - 0.64%
- Wood - 3.96%
- Waste to energy - 0.18%
Our Hunt’s® ketchup is made at our facility in Newport, Tenn. One of the ketchup bottle lines was experiencing losses due to labeling and capping defects. The team wanted to reduce both the food and packaging waste and held a rapid improvement project to get to the root cause and minimize loss. Extensive repairs reduced the mean time between failure and ensured proper alignment and production of the bottles, reducing 130 tons of food waste. The site is now looking into other lines and areas which could benefit from similar improvements.

Conagra Brands’ frozen foods facility in Council Bluffs, Iowa, changed the name of its trash dock to the ROC (Recycling Operations Center). This simple change reminds employees that these materials are not waste, but valuable materials that can have value outside of a landfill. The Green Team has also worked diligently to educate employees and improve recycling signage in key areas of the facility. They have improved their diversion rate 10 percent from the previous year and continue to look for ways to minimize and divert waste from the landfill.

More than 130 tons of food waste eliminated

More than 15,000 tons of material waste eliminated

9 of Conagra Brands’ facilities, representing more than one third of our production, send less than five percent of the waste they generate to landfills. We annually recognize these facilities through our internal Zero Waste Champion Awards program, celebrating each year they achieve a 95 percent or greater diversion rate to reinforce this journey. In fiscal year 2017, Maple Grove, Minn., achieved a true zero waste to landfill where all of the material is sent to a beneficial reuse.

- Dresden, Canada
- Hamburg, Iowa
- Irapuato, Mexico
- Kent, Wash.
- Lake View, Iowa
- Maple Grove, Minn.
- Menomonie, Wis.
- Oakdale, Calif.
- Waterloo, Iowa
ELIMINATING WASTED FOOD

1. Source reduction

Preventing food waste before it is created is the best thing we can do for the planet and our business.

In fiscal year 2017, our Menomonie, Wis., Swiss Miss® facility put together a team to tackle loss and waste throughout the plant. The site is already a Zero Waste Champion, with a 95 percent diversion rate, but five additional projects eliminated 173 tons of food and packaging waste. Projects included eliminating 50-pound bags of sugar in favor of a bulk method, saving 1,000 pounds of packaging material. Additional projects included reducing food waste during Juicy Gels, Tapioca Pudding, and Swiss Miss hot chocolate canister production. This continued focus on waste shows the team dedication to not only diverting, but also reducing waste.

Food losses and waste make up a large portion of the solid waste and by-products generated at our facilities. Causes of waste are things like yield losses during production, excess inventory of discontinued products or ingredients, and products that were made that didn’t meet our high quality standards. Because organic materials degrade in landfills and generate methane, a potent greenhouse gas, keeping these materials out of landfills is a core component of our waste and climate strategies. Aligned with the principles of the Environmental Protection Agency’s Food Waste Recovery Hierarchy, Conagra Brands strives to redirect food waste to its most beneficial use.

2. Feed hungry people

If our products or ingredients cannot be sold, donating to those in need is the next best thing. Our Slim Jim facility located in Troy, Ohio, has partnered with Forgotten Harvest, a Detroit-based food rescue organization, since 2011 to find use for Slim Jim ends. These ends traditionally could not be packaged into finished product and were landfilled prior to our partnership. By creating a process to capture these pieces, they are repackaged for distribution to feed hungry people. Based on the success of the donations, the site began to donate school lunch pizza which did not meet internal quality standards. In fiscal year 2017 alone, the site donated 492,000 pounds of pizza in addition to 503,000 pounds of meat snacks to Forgotten Harvest.

3. Feed animals

Ingredients that cannot be used to feed people may be used to feed animals.

The Green Team at our Peter Pan peanut butter facility in Sylvester, Ga., recognized the value that still existed in peanut skins and pieces which could not be made into our peanut butter. Peanut skins are a high-value animal feed which naturally are removed during the peanut roasting process. Small improvements were made to help improve the collection process and increase the amount captured. The team’s focus helps divert 2,000 tons of peanuts to animal feed per year and avoids sending food to landfill.

4. Industrial use

Fats, oils and grease should be rendered into biofuel, where possible.

Conagra Brands peanut butter facility in Streator, Ill., focused on finding another use for food and packaging waste to improve its overall diversion rate. Peanut oil is used as part of sanitation and is consistently produced as a waste stream. After using the oil, it is shipped out and turned into biodiesel and diverts 75 tons of waste from landfill per year.

5. Composting

Turning food into a valuable soil amendment.

Conagra Brands has two frozen foods facilities in central Missouri, which were searching for an alternative vendor to handle their food waste. The Green Teams and facility employees did not want to landfill the food and were interested in exploring different options. They began composting their food waste which was a great, local option for both sites. These efforts helped turn approximately 3,000 tons of food waste into a soil amendment.
WORKING TOGETHER TO TACKLE FOOD WASTE

Conagra Brands is an active participant in the Food Waste Reduction Alliance, a collaborative effort of the Grocery Manufacturers Association (GMA), the National Restaurant Association (NRA) and the Food Marketing Institute (FMI). This Alliance brings together key players from food manufacturers, food retailers and food service industries to work toward common goals to reduce the generation of food waste, to enable more donation to feed hungry people and to recover and recycle more food waste — keeping it out of landfills. The Alliance is working tirelessly to raise awareness of the food waste issue in the United States and has delivered tools that will help others make progress against these goals.

Conagra Brands is proud to be an inaugural member of the U.S. Food Loss and Waste 2030 Champions group, helping the nation reach its critical food waste reduction goal. In 2015, the USDA and EPA announced the U.S.’s first ever food loss and waste reduction goal: a 50-percent reduction by 2030. In November 2016, the USDA and EPA launched the complementary U.S. Food Loss and Waste 2030 Champions group to help the nation meet this ambitious target. As a 2030 Champion, Conagra Brands has made a public commitment to reduce food loss and waste in our U.S. operations by 50 percent by the year 2030.

Keeping food at its most beneficial use, in fiscal year 2017 Conagra Brands donated 20.4 million lbs. of edible, safe and wholesome food to the Feeding America network.
PACKAGING SUSTAINABILITY

How important is our packaging? In addition to delivering safe, great-tasting food to consumers, it provides nutritional information, preparation instructions and in many cases, convenience and portion control. Packaging shape and design helps identify our brands, making them easier for consumers to find in stores and enhancing the overall experience with our food. Packaging preserves freshness, extends shelf life and provides important protection to help avoid food waste from spoilage or damage. With so many food options and formats offered across different sections of the store, we use a large variety of packaging materials — from corrugated boxes and paper-based cartons to plastic containers and metal cans — to perform all these functions.

Understanding that the materials we use must first meet food safety and consumer performance requirements, we are committed to continually improving our packaging to produce the best environmental outcomes for the total system. Our 2020 Vision for packaging focuses on minimizing waste throughout the complete product and package system. We strive to use the right amount and the right kind of packaging for the job. Packaging can be part of the solution to avoiding food waste both in the home and throughout the supply chain. We constantly look for ways to use packaging more efficiently and effectively without compromising consumer value. After all, we recognize that people buy our products to enjoy our food, and we are committed to giving them the best possible experience, with packaging as an enabler.

Our Research & Development (R&D) team is responsible for delivering these results, while ensuring that our packaging meets the needs and expectations of our customers and consumers. We use lifecycle thinking and industry collaboration to evaluate the impacts of packaging materials and formats from sourcing, manufacturing, delivery and consumer use through end-of-life. To assist in making more sustainable decisions when developing new food and processes, Conagra Brands has invested in lifecycle modeling tools for both packaging and product design, to help us more accurately visualize the impact of our products throughout their lifecycles.

Conagra Brands’ principles of sustainable packaging

Protect the product, and deliver it safely to our customers and consumers by:

- Minimizing wastes throughout the system, especially food waste
- Striving to minimize the lifecycle impact of our packaging and the total product system
- Incorporating features that meet or exceed their needs
- Considering recovery options after the package’s useful life
- Using the most efficient means possible
- Integrating responsible sourcing of raw materials and renewable energy wherever possible
- Protecting the product, and deliver it safely to our customers and consumers by:
  - Incorporating features that meet or exceed their needs
  - Using the most efficient means possible
  - Protecting the product, and deliver it safely to our customers and consumers by:
    - Integrating responsible sourcing of raw materials and renewable energy wherever possible
    - Considering recovery options after the package’s useful life
    - Minimizing wastes throughout the system, especially food waste
Tomato paste without the waste
Packaging can be a part of the solution to reducing food waste at home. By offering consumers the right portion for the job at hand, excess food headed towards the landfill can be eliminated. In fiscal year 2017, Conagra Brands launched Hunt’s® Recipe Ready Tomato Paste pouches. Smaller than its canned counterpart, the tomato paste pouch provides just the right amount needed by the average home cook. It’s estimated that this packaging innovation could save up to 2.2 million pounds of wasted paste if consumers who typically use only one serving switch from a canned version of tomato paste to the single serve pouches.

Peter Pan with less plastic
Evaluating new packaging technologies and partners is crucial to ensuring we are using the most efficient and effective packaging methods. By partnering with a new supplier with different jar making technology for our Peter Pan peanut butter jars, we could use less plastic per jar. Even small reductions like this add up and helped us reduce our plastic use by 600,000 pounds in fiscal year 2017. Additionally, our new supplier was located closer to our Peter Pan plant which reduced the number of miles the jars traveled before reaching our plant to be filled with peanut butter.

Update on the discontinuation of bisphenol-a and vinyl in packaging
In recent years there has been an increasing amount of consumer concern around the use of Bisphenol-A (BPA) in the coating systems of food products that utilize metal packaging. While the company and regulatory authorities continue to stand behind the acceptability of BPA for these uses, as a response to these consumer concerns, we have committed to discontinuing the use of BPA from the food-contact linings in all of our packaging.

On July 30, 2015, we announced the discontinued use of BPA in the linings used for our cans across the entire portfolio, including all canned Hunt's®, Ro•Tel®, Chef Boyardee® and Van Camp's® branded products. Continuing our attentiveness to consumer concerns, we also discontinued the use of vinyl containing liners throughout our entire consumer packaging. The company also on occasion may need to source products from contract manufacturers that do not have non-BPA liner capabilities. If this occurs, we attempt to source the minimum quantity of products necessary until a longer term non-BPA or non-vinyl option is identified.

Through a strategic partnership with The Ardagh Group, we’re delivering on our commitment to discontinuing the use of BPA and vinyl in our coating systems. By transitioning to a new, two-piece can technology, we’ve transformed steel can packaging to both eliminate BPA coatings and reduce packaging use.
DEFINING THE ROLE OF PACKAGING IN A SUSTAINABLE SOCIETY

Conagra Brands is proud to be a founding member of the American Institute for Packaging and the Environment (AMERIPEN), a packaging trade organization created to advocate for environmentally and economically sound packaging policy improvements. AMERIPEN educates stakeholders about public policies that impact the packaging value chain. As an advocate for the packaging industry — which includes raw material producers and packaging manufacturers, users and fillers, as well as retailers and material recovery operations — AMERIPEN drives policy-related conversations about packaging and the environment. The organization has made considerable progress in advancing its objectives, completing and publishing primary research on packaging’s role in the value chain, collection and recycling infrastructure of the 100 largest U.S. cities and funding mechanisms for improved collection of used packaging. Conagra Brands continues to play a leadership role in these important conversations.

How2Recycle

Four years ago, Conagra Brands became a member of the How2Recycle label program — one we helped to develop with the Sustainable Packaging Coalition. This label addresses the need for more complete and accurate end-of-life instructions for packaging and drives clarity and consistency for recycling messaging on packaged goods. The How2Recycle label helps consumers understand how to dispose of each component within the package system, and whether it is widely collected or not. As part of our 2020 sustainability goals, we aim to include the How2Recycle label on all Conagra products sold in the U.S. Visit www.how2recycle.info for more details.

How2Recycle labeling

As part of our commitment to packaging and the environment, Conagra Brands has been a member of the Association of Plastics Recyclers (APR) since 2010. APR is the national trade association representing companies who collect, reprocess, convert and use more than 90 percent of the recycled plastic in North America. They serve as an advocacy group for the recycling of post-consumer plastics of all kinds by developing standards and programs for design for recyclability, testing protocols, and providing factual communication on the benefits of recycling for consumers and municipalities. We embrace APR’s goals as a part of our mission to deliver quality products with the lowest overall environmental impact using lifecycle thinking.
Good Food
Food safety and quality is the single most important issue for our industry. When people are enjoying food — at home or away — they do not question whether it is safe to eat. Yet, every year, about 48 million Americans — 1 in 6 — get sick from eating contaminated food, according to the Centers for Disease Control and Prevention. Of that number, 130,000 are hospitalized with foodborne illnesses, and 3,000 die. A 2010 study sponsored by The Pew Charitable Trusts pegged the total annual cost of foodborne illness at $152 billion. Food safety and quality is an issue that must be addressed in every step of the value chain — from farm to fork — and is of utmost importance to all of our stakeholders.

Our management approach
Conagra Brands has a number of rigorous food safety and quality policies and procedures that ensure the efficiency and effectiveness of our food preparation and delivery to customers. Our programs cover everything from how our employees inspect ingredients as they arrive at our facilities to what temperature our food should be stored at as it leaves our facilities for delivery to our customers. Food safety is part of our culture and extends through all levels of our company because we understand that it’s everyone’s responsibility. Our Food Safety & Quality teams manage the integrity of our food from farm to fork, beginning with sourcing ingredients, through preparation and delivery to our customers and consumers. These teams are comprised of experts who provide functional leadership in key areas such as:

- Food safety and quality in production and distribution
- Supplier food safety and quality
- Consumer affairs
- Sanitation
- Allergens
- Microbiology
- Thermal processing
- Religious certification (Kosher, Halal)
- Toxicology
- Chemistry
- Engineering

In addition to employing subject-matter experts who can share their expertise on an ongoing basis, we assure our food safety programs are world-class by engaging independent experts. We have periodic expert consultant reviews along with a Scientific Advisory Council to provide ongoing input and advice about the newest and emerging food safety practices. The Council includes independent experts recognized in the industry for their expertise in various food safety disciplines such as: food science, microbiology, toxicology, epidemiology, microbial physiology, public health and public policy.
THE SAFETY AND PURITY OF OUR FOOD

Ensuring safety & quality from farm to fork. As both a consumer foods company and commercial foodservice supplier, Conagra Brands is uniquely positioned within the food industry to affect food safety and quality. We are committed to ensuring the safety and quality of the food we make by implementing what we believe to be best-in-class processes in our facilities and by working with suppliers to ensure we have a trusted supply of ingredients. One reason for our success in working with and educating suppliers is that we, too, are a major supplier to the food industry. We supply numerous foodservice, retail and food processors with menu offerings and ingredients. Though our business models are different, our commitment to ensuring food safety and quality is consistent and unwavering.

Research, development & product innovation
Designing food safety and quality elements into new foods and packaging includes validating preparation and cooking instructions through a dedicated team of experts in microwave technology. Our packaging is designed, tested and continually re-evaluated to ensure that it is performing as intended to maintain the wholesomeness, quality and safety of the food.

Procurement & ingredient sourcing
In addition to our internal supplier quality and auditing teams, we use registered certification bodies to audit our suppliers’ facilities on an annual basis against Global Food Safety Initiative (GFSI) standards. 70% of our direct suppliers have completed GFSI certification which encompasses environmental risks. In addition, we measure and monitor our top 80% of direct materials spend suppliers on a quarterly basis for environmental impacts.

Manufacturing & production
We continually invest in our facilities with new equipment and technology to deliver against the industry’s high food safety and quality standards, and proactively identify opportunities for continuous improvement through our internal Food Safety and Quality audit program and creating a “zero-defects” culture. We implement root-cause solutions and develop employee skills to minimize food safety and quality risks.

Transportation, warehousing & distribution
We ensure the safety and quality of our food by monitoring temperature and packaging integrity throughout the storage, transportation and distribution stages.
The success of any food safety program depends on people, and our employees are trained extensively on safe food-handling practices and Good Manufacturing Practices (GMPs) to prevent foodborne illness. These practices include hand washing, appropriate footwear and clothing and proper hairnet use. In addition, our sanitation employees are highly trained to thoroughly clean our kitchens and preparation lines. We dedicate a significant amount of time, resources and expertise to ensure our food is prepared in a clean environment.

The most critical ingredient in food safety

The success of any food safety program depends on people, and our employees are trained extensively on safe food-handling practices and Good Manufacturing Practices (GMPs) to prevent foodborne illness. These practices include hand washing, appropriate footwear and clothing and proper hairnet use. In addition, our sanitation employees are highly trained to thoroughly clean our kitchens and preparation lines. We dedicate a significant amount of time, resources and expertise to ensure our food is prepared in a clean environment.
FOOD SAFETY AUDIT AND CERTIFICATION PROGRAMS

At Conagra Brands, we strive to be the best, and doing so requires both internal and external validation of our work. Our robust internal food safety audit program is a reflection of our continuous improvement culture, driving us to always raise the bar. Responsible for being our toughest critic, our internal food safety and quality audit team proactively identifies food safety and quality enhancement opportunities at our facilities. Our internal food safety auditors help us continually improve by visiting our facilities, suppliers and co-manufacturers to observe employee behaviors and ask questions about their processes.

In addition, we have achieved certifications from independent and external food safety auditors according to globally recognized food safety and quality standards, as outlined by the Global Food Safety Initiative (GFSI). As one of the first U.S. companies to adopt the program, Conagra Brands has aggressively pursued GFSI certification, a program led by food retailers and manufacturers. Our food safety culture is embraced throughout the entire organization.

Several food safety standards have been developed and approved through the initiative, and Conagra Brands has achieved certification through two of those standards: SQF or BRC, depending on the business segment. When facilities earn SQF or BRC certification, it means they have enhanced their food safety and quality systems, driving better business results.

100%

of Conagra Brands full-time production facilities continue to be GFSI-certified

Our internal food safety auditors help us continually improve by visiting our facilities, suppliers and co-manufacturers to observe employee behaviors and ask questions about their processes.
Nutrition is one of the most fundamental attributes of food, which in combination with other attributes — such as taste, convenience, ingredients and cost — ultimately defines the overall value to our consumers. Nutrition is intimately linked to health promotion and disease prevention, and is a critical issue for nearly all of our stakeholders, most notably our consumers, customers, public policy makers, industry associations, investors and non-governmental organizations (NGO).

Our management approach
Our Research and Development organization is responsible for product development, including delivering against portfolio-wide nutrition improvement objectives. Within this group, our director of nutrition leads the development and implementation of strategic nutrition planning. Progress and results are shared regularly with our senior leaders and periodically reviewed by members of the board of directors. We also share progress with an external Scientific Advisory Council, which was formed in 2006. Composed of leaders from research and academic institutions, these experts share their perspectives and knowledge to guide our strategy, actions and positions on nutrition-related issues. Our overall approach to health and nutrition is grounded in three focus areas — portion and calorie control, dietary diversity and heart health. Our internal nutrition education program creates a strong link to health and nutrition within our innovation process, enabling a more informed business. At the same time, we also invest in research to further our understanding of health and nutrition and share information externally. Health professionals have access to our educational materials and programs to support their continued development and ability to translate science-based information into practical guidelines and recommendations for consumers.

We are committed to health and addressing evolving nutrition science along with changing consumer perceptions. In fiscal year 2017, when the FDA asked stakeholders for input to help rework the definition of “healthy,” Conagra Brands took a leadership role and provided our perspectives at an FDA public meeting. By partnering with the FDA and sharing our thoughts, we hope to continue advancing the what it means to be healthy and providing consumers with food that fits that definition.
PORTION AND CALORIE CONTROL

Eating the right amount
You can still enjoy the food you love, but doing so in moderation is key to maintaining a healthier body weight. Health authorities agree that managing the calorie-balance equation is one of the largest dietary challenges for many. That is the balance between calories consumed and calories expended. Understanding food portions and calories is a proven way to help maintain a healthy body weight. That’s why Conagra Brands offers a wide range of foods with right-sized portions and reasonable calories per serving. Eighty-eight percent of our single-serve meals and entrées across brands including Healthy Choice®, Banquet®, Marie Callender’s®, Kid Cuisine®, Chef Boyardee® and Blake’s™ have 450 or fewer calories per meal, making portion and calorie control easy during meal time. We also offer many sizes and varieties of snacks and desserts in portion-controlled single servings with 150 or fewer calories across our Snack Pack®, Swiss Miss®, Slim Jim®, Orville Redenbacher’s®, Andy Capp’s® and Healthy Choice® brands, providing consumers with convenient, portion controlled snacks between meals. With American’s busy lifestyles, it’s easy to enjoy a quick snack or easy meal in a convenient way with our multiple offerings.

New foods introduced in FY17

Healthy Choice®
Four new Simply Steamers organic meals with an average of 245 calories per meal: Three Cheese Tortellini, Creamy Spinach & Tomato Linguini, Unwrapped Burrito Bowl and Sweet & Spicy Asian-style Noodle Bowl.

Chef Boyardee®
Two new microwavable pasta cup meals and two new multi-serve pasta meals with an average of 185 calories per serving: Super Hero Shaped Pasta & Meatballs and Super Hero Shaped Pasta.

Slim Jim®
Three new Turkey sticks: Original, Barbecue and Habanero with 90 calories or less.

Snack Pack®
Three new Natural Puddings: Chocolate, Vanilla and a Chocolate & Vanilla Swirl each with 130 calories per serving.
SINGLE-SERVE MEALS HELP WITH WEIGHT MANAGEMENT

Eating right-sized portions is a key factor in weight management. Nutrition research shows that people who eat frozen single-serve meals as part of their overall weight management plan lose more weight and keep it off longer than those who solely rely on cooking, weighing and measuring out meals they make in their own kitchens. The reason is simple — frozen single-serve meals make it easier to practice portion control. With most single-serve frozen meals from Healthy Choice®, Marie Callender’s®, Banquet®, and Kid Cuisine® at 450 or fewer calories, Conagra Brands gives you plenty of options and variety to choose from when you want to eat right-sized portions.

Eating a little less really adds up

The Academy of Nutrition and Dietetics’ Evidence Analysis Library review of single serving portion sized meals showed that, for people who are overweight or obese, consuming one or more single serving meals per day as part of a weight management program for eight weeks to six months resulted in weight loss of 7 to 22 pounds. And long-term studies showed weight loss of up to 22 pounds over 12-18 months. The evidence supporting this conclusion was graded as Grade 1, the highest rating.

DIETARY DIVERSITY

Eating the right balance of foods
Eating a variety of foods from each of the food groups is one of the fundamental principles of eating well. Nutrition research shows that many people come up a little short when it comes to certain foods. For example, compared to recommended intakes, only about 15 percent of people ages one and above eat the recommended amount of beans and peas, about 12 percent of the same group eat the recommended amount of vegetables and about two percent eat the recommended amount of whole grains. Conagra Brands makes many varieties of foods and snacks to help consumers fill the gaps on these and other shortfall foods.

Estimated percent of persons eating below dietary recommendations

Ages one and above

- Nuts, seeds, and soy — 62%
- Beans and peas — 85%
- Vegetables — 88%
- Whole grains — 98%


We help consumers eat a greater variety of the foods they need by offering hundreds of varieties and sizes of foods, including whole grain popcorn, tomatoes, other vegetables, seeds and beans.

New foods introduced in FY17

Hunt’s®
Four new Organic products:
Fire Roast Diced Tomatoes, Petite Tomatoes, Crushed Tomatoes and Tomato Sauce.
HEART HEALTH

Eating right for your heart
Because heart disease is the leading cause of mortality and morbidity in the U.S., maintaining a healthy heart is a top priority for consumers. At Conagra Brands we make hundreds of varieties and sizes of foods that meet the highest federal government standards for promoting heart health. Foods including Healthy Choice® meals and soups, Hunt’s® tomatoes, Orville Redenbacher’s® popcorn, Van Camp’s® Rosarita® and Ranch Style® beans, Egg Beaters® Ro*Tel® tomatoes and Alexia® vegetable side dishes can be part of an overall heart-healthy diet because they offer controlled amounts of saturated and trans-fats, cholesterol and sodium.

New foods introduced in FY17

Healthy Choice®
Four new organic meals: Three Cheese Tortellini, Spinach & Tomato Linguini, Unwrapped Burrito Bowl and Sweet & Spicy Asian Noodle Bowl.

Hunt’s®
Four new Organic products: Fire Roast Diced Tomatoes, Petite Tomatoes, Crushed Tomatoes and Tomato Sauce

We make it easier for consumers to eat a heart healthy diet by offering heart healthy foods throughout the store, including meals, entrées, whole grain popcorn, tomatoes, other vegetables, beans, soups and egg whites.
Health professionals are important for guiding consumers on how to make practical food choices. Engaging these professionals with accredited webinars, national sponsorships and face-to-face conversations helps them better understand how Conagra Brands continues to proactively evolve to meet public nutrition needs.

Kasia Burton, M.S., R.D., senior nutritionist, Conagra Brands
PRODUCT TRANSPARENCY

Now more than ever, consumers want to know more about what is in the food they eat. And they aren’t just interested in a list of ingredients. They want to know why those ingredients are used, where they came from, and how they can impact overall health. And companies need to address these questions through more open and transparent communication.

Our management approach
In response to consumers’ expectations for more transparency, we’re doing more to ensure they can find the information they want quickly and easily. Whether glancing at a nutrition panel, reading ingredient statements, or seeking more information about your favorite products on the web, we want to provide access to the information consumers want and need to make informed decisions about what they eat.

NUTRITION LABELING
Labeling our food is an important element of our brand-building and marketing efforts. Being compliant with all legal and regulatory requirements is our first priority, and all labels go through a rigorous review cycle prior to being printed. Packaging graphics are reviewed by multiple functions, including registered dietitians, food labelers, nutritionists, food scientists, our legal department and marketers.

Conagra Brands believes in helping consumers to make educated food choices. In 2016, in response to the FDA issuance of Nutrition Label Reform, we began updating the nutritional panels on our packaging. The new consumer friendly format highlights calories and serving sizes as important elements in making food choices. We anticipate our entire portfolio to reflect the new Nutrition Facts Panel in 2019.*

*This date assumes no change in the current regulatory compliance date as well as issuance by the FDA of guidance to implement certain elements of the updated Nutrition Facts Panel.
SMARTLABEL™

We fully support consumers being as informed as possible about our food. In addition to direct communications via our Consumer Affairs Center, the printed package, and our branded websites, we are also participating in the SmartLabel™ program developed by the Grocery Manufacturers Association (GMA).

SmartLabel is a tool that provides consumers with detailed information such as nutrition facts, ingredient definitions, allergens, certifications like organic or Non-GMO verified and many other product attributes. With consumers wanting more information about their food, Conagra voluntarily chose to use the SmartLabel tool to provide consumers with a way to easily access product information beyond what is on the product’s label. SmartLabel leverages readily available mobile technology to provide consumers with another way to easily access detailed product information; more than could ever fit on a package.

Consumers can find this detailed information in several ways:

- Visiting our brand websites
- Scanning the QR code on the packaging
- Using the SmartLabel product search on www.smartlabel.org
- Searching the web

In fiscal year 2017, we focused our efforts on the U.S. rollout of SmartLabel as that is where the majority of our products are made and sold. We currently have approximately 300 pages live on smartlabel.org and we look forward to adding more pages each day to provide our consumers with significantly more information. Even if some of our products don’t yet display the SmartLabel QR code on the packaging, consumers can still visit smartlabel.org or the product website for more information.

SmartLabel provides consumers with detailed product information; more than could ever fit on a package.

- Nutrition facts
- Ingredient definitions
- Ingredient functionality (why it is in our food)
- Allergens
- Certifications like organic or Non-GMO verified
- Sustainability efforts
- Ingredient sourcing information

CONAGRA BRANDS CITIZENSHIP REPORT 2017
ALLERGEN LABELING

A key component of our food safety program is carefully managing major food allergens throughout our supply chain and in our own facilities. Our allergen program promotes best practices designed to prevent cross-contact and to ensure that the presence of food allergens in a food is communicated clearly to consumers. In fact, our allergen management program pre-dates the passage of the Food Allergen Labeling and Consumer Protection Act (FALCPA) in 2004. Our branded foods that contain allergens include a “Contains” statement located below the ingredient statement. This statement will use plain language to disclose any of the top eight food allergens contained in the food. We recommend consumers with food allergies always check the ingredient statement each time they purchase one of our foods because product formulations may change.

Some of our food packages may feature a precautionary “May Contain” statement. We always use Good Manufacturing Practices (GMPs) and thoroughly clean our equipment after using allergen-containing ingredients. In some cases, however, our efforts may not ensure the absence of a potential allergen simply due to the nature of the equipment or process. If one of our foods features a “May Contain” statement, we recommend that people allergic to the foods listed not consume the product.

Our food safety program takes extra precaution when handling major food allergens*.

*As identified by the FALCPA
ADVERTISING TO CHILDREN

Our consumers and customers have come to know our brands through a variety of marketing channels, including advertisements. We understand the necessity of marketing to families with children in a responsible way. We participate in the Children’s Food and Beverage Advertising Initiative (CFBAI) of the Council of Better Business Bureaus, a voluntary industry self-regulation program supported by many of the nation’s largest food and beverage companies. The mission of the CFBAI is to shift advertising for foods that appeal to children to messaging that encourages healthier dietary choices and lifestyles.

As a CFBAI participant since 2007, we have strengthened our commitment to responsible children’s marketing over the years. Under our CFBAI pledge today, Conagra Brands devotes 100 percent of its advertising directed to children under 12 years of age to products that meet CFBAI’s uniform nutritional criteria followed by all CFBAI participants. In addition, we restrict our use of licensed characters, celebrities, movie tie-ins and interactive gaming in such advertising to food meeting the uniform nutrition guidelines. We also no longer conduct advertising in elementary schools to children under the age of 12 or seek product placements in children’s programming, and we do not run advertising primarily directed to children under 6 years of age in TV, radio, print and Internet.

On Dec. 31, 2013, CFBAI implemented new uniform nutrition criteria to be followed by all participants. We collaborated closely with CFBAI and other participants in developing these uniform nutrition criteria to help improve the nutritional composition of foods currently marketed to children under 12 years of age. The uniform nutrition criteria have raised the bar for nutritional standards of foods that can be marketed to children under 12 by CFBAI participants and comprise a realistic set of standards designed to motivate participants to make better-for-you foods.

Conagra Brands devotes 100 percent of children’s advertising to foods that meet the CFBAI’s Uniform Nutrition Criteria.

Foods shown here are representations of the product categories.
View complete list of products.
Responsible Sourcing
There’s much more to purchasing ingredients and materials than the traditional measures of cost and quality. Responsible sourcing means being accountable for not just what is purchased, but how it was sourced. This starts at the farms where ingredients are grown and extends through the supply chain, with care and consideration for the people, animals, and environment along the way. Responsible sourcing is an extension of conventional supply chain management, focused on mitigating risks and enhancing value, critical to the success of business.

Our management approach
At the highest level, governance for responsible sourcing is managed through our Supplier Code of Conduct, outlining the basic expectations for doing business with Conagra Brands. We include consideration for labor practices and human rights, animal welfare and environmental performance. When taking action on ingredient or packaging material specific issues, we take a collaborative approach, with our technical experts working hand-in-hand with category managers in Enterprise Procurement. We tailor our management approach to compliment the influence and relationships we have in our supply chain. For example, where we have direct relationships with suppliers, we work with each individually to enact change. In instances where we’re managing responsible sourcing issues embedded further in our supply chain, we often leverage the expertise and influence of NGO or industry associations to drive change in the marketplace. Regardless of our approach, we are committed to communicating progress with interested stakeholders. This year, Conagra Brands participated in the CDP Forests disclosure for the first time. We recognize that our supply chain sourcing decisions around palm oil, beef, timber and soy carry important social and environmental considerations, and we are committed to supply chain transparency. This disclosure is a key step in our ongoing planning efforts around sustainable commodity management.

2020 SUSTAINABILITY GOALS
Participate in certified sustainable sourcing programs, where material to our business.
ANIMAL WELFARE

The only way to deliver quality products is to follow quality procedures, which includes how farm animals are raised, handled, and processed. We believe in the humane treatment of animals. It’s the right thing to do, and is an important consideration in sourcing our dairy and protein ingredients. We also support such programs as Beef Quality Assurance (BQA) and Pork Quality Assurance Plus (PQA Plus). These programs can be verified with third party audits and encompass how farm animals are raised, herd health, animal handling, and processing. Our Supplier Quality Program outlines specific expectations for appropriate animal care, and we encourage all of our suppliers to purchase only from farms that comply with industry guidelines, including those established by the USDA and the Food Marketing Institute.

1 million cage-free eggs
We are working toward a supply of 100 percent cage-free eggs throughout our U.S. and Canada operations by 2025. Since 2011, Conagra Brands has incorporated one million cage-free eggs into our products annually. This decision reflects Conagra Brands’ ongoing effort to explore cage-free as a viable alternative to traditional egg supplies.

Elimination of gestation stall housing for sows
As part of Conagra Brands’ long-standing commitment to the humane treatment and handling of animals, we have asked our pork suppliers to present actionable plans in 2017 that address movement towards both the elimination of gestation stalls and creation of traceability systems within the pork supply chain. Our decision came following many months of research, evaluating animal welfare, business and supply implications, customer requirements, discussions with the Humane Society of the United States (HSUS) and other special interest groups, challenges involved in making changes within the supply chain and other considerations. We believe this is the right thing to do, and we are committed to continue working with pork suppliers who share our commitment to the best animal welfare and handling practices. During 2017, we continued to meet individually with each producer to understand their plans to meet this commitment, progress to-date and challenges that lie ahead.
LOCAL SOURCING

As a global food company, we source ingredients from around the world to deliver high-quality, flavorful and nutritious products. Though our supply chain is composed of business partners with locations throughout the U.S. and the world, local sourcing is a consideration in our purchasing strategy. Local sourcing can help reduce the food-miles in our transportation and logistics network, while providing convenient access to our raw ingredients and packaging. The following highlights a few examples where primary ingredients are sourced close to our facilities.

Peanuts
Situated in prime peanut-growing country, nearly all of the peanuts used in our Peter Pan peanut butter are grown within 250 miles of our facility in Sylvester, Ga.

Dairy
Located in the heart of Wisconsin dairy country, our Swiss Miss facility in Menomonie, Wis., buys about 25 million gallons of milk annually from a local network of dairy farms located less than 100 miles from our facility.

Fruits
Ingredients for our Marie Callender’s pies are thoughtfully sourced, grown in regions famous for their fresh fruits. Apple desserts are made with fresh Fuji apples grown in central California and eastern Washington, while cherry varieties feature Montgomery Cherries from Michigan and Wisconsin. Marie Callender’s famous pumpkin pie is made with Dickinson pumpkins, grown in Illinois, Wisconsin and Missouri.

Popcorn
About 200 farmers in Nebraska, Indiana, Ohio, Iowa, Missouri and South Dakota raise more than 300 million pounds of popcorn for Conagra Brands each year. More than 90 percent of these farmers have grown with us for at least 10 years, with many being second- and third-generation farmers whose families have been our partners for decades.

Tomatoes
Grown within a 250-mile radius of our tomato fresh-pack facilities in Oakdale, Calif., our tomatoes are typically prepared less than eight hours after being harvested.
YIELDING THE BEST RESULTS

We source our tomatoes from California, where more than 95 percent of the U.S. and nearly one-third of the world’s processed tomatoes are grown.* Over the past decade, our growers have installed drip irrigation systems on 19,265 of the 21,150 contracted acres, or 91 percent of contracted acres, improving sustainable farming practices by:

• Enabling growers to install permanent beds and apply conservation tillage practices, reducing farm equipment fuel use.

• Reducing water use by nearly 15 percent compared to traditional furrow irrigation systems.

• Reducing nutrient and crop management chemical application rates due to precise application.

• Enabling our growers to plant fewer acres while yielding the same amount of tomatoes. The installation of drip irrigation systems increases the tons per acre by about 30 percent, meaning that without drip irrigation, our growers would have needed to farm an additional 7,000 acres.

* California Tomato Growers Association, 2015
CERTIFIED INGREDIENTS: SUSTAINABLE PALM OIL

Conagra Brands uses palm oil as a functional ingredient in several of our branded and food service products due to its unique properties. We purchase palm oil from U.S.-based suppliers — some run integrated operations that cultivate, harvest and process the oil, and others act as commodities traders who purchase and distribute palm oil that has been cultivated by other parties. Over the past several years, we’ve become increasingly aware of the potential environmental and social risks associated with the cultivation, harvesting and processing of palm oil, and we have taken steps to improve the sustainability of our palm oil supply chain.

Conagra Brands is a member of the Roundtable on Sustainable Palm Oil (RSPO), an organization dedicated to promoting the growth and use of sustainable palm oil products through credible global standards and the engagement of stakeholders. We support the principles of the RSPO and RSPO efforts to encourage and certify sustainable palm oil production practices. To help ensure our purchases do not contribute to the deforestation of the world’s rainforests or negatively impact the communities that depend on them, we have purchased GreenPalm certificates for all of our purchased palm oil and have begun to move to the Mass Balance system. We are also working with our suppliers to support the development of a sustainable, cost-effective market for palm oil to prevent the deforestation of lands for the purpose of developing new palm plantations. We will purchase palm oil only from RSPO members — with preference for purchasing RSPO certified sustainable palm oil.

We are dedicated to sourcing palm oil only from suppliers whose landholdings and operations meet the following principles:

- Only legal sources that adhere to all relevant international, national and local legislation and regulation.
- No development on high conservation value landscapes or high carbon stock (HCS) forests. While the HCS methodology is being refined by field testing and science review, new plantings should only be established in low carbon stock areas.
- No development on peat lands regardless of depth and use of best management practices for existing plantations on peat.
- No burning in the preparation of new plantings, re-plantings or other developments and the progressive reduction of GHG emissions.
- Compliance with our Supplier Code of Conduct which describes our expectations in matters including food safety and quality, forced labor, child labor, freedom of association and collective bargaining, discrimination and harassment, wages and benefits, work hours and overtime, health and safety, environment and anti-corruption.
- Respect Land Tenure Rights, including the rights of indigenous and local communities to give or withhold their Free, Prior and Informed Consent to all new development or operations on lands to which they hold legal, communal or customary rights.
- Prevention and resolution of social and/or land conflicts through an open, transparent and consultative process.
- Traceability to the extraction mill and validation of fresh fruit bunches to the plantation estate.

By end of calendar year 2016, we secured supply chain certification for 98 percent of our production facilities that use palm oil. Certification of these facilities enable use of Mass Balance certified oil for about 93 percent of our consumption. We will continue to engage with both external and internal stakeholders to promote and encourage the use of RSPO Certified Sustainable Palm Oil.
SUPPLIER CODE OF CONDUCT

At Conagra Brands, we believe that adhering to the highest standards of integrity and ethical behavior is the only way to succeed, so we have set high standards for the way we conduct business, in areas from corporate and social responsibility to sound business ethics. Because the conduct of our suppliers can be attributed to Conagra Brands and its reputation, our expectation is that our suppliers will lawfully conduct their business with the same standards of integrity and ethical behavior. Every supplier must abide by our Code of Conduct for Suppliers, and agree to the expectations within as a condition of doing business with Conagra Brands.

Furthermore, suppliers must take reasonable measures to ensure that their suppliers and sub-contractors also act in accordance with these expectations.

Our Code of Conduct for Suppliers provides minimum expectations related to:

- Compliance with applicable laws and regulations
- Workplace and human rights
- Animal welfare
- Health, safety and the environment
- Ethical dealings
- Monitoring and record keeping

Supplier Excellence Program
In fiscal year 2017 Conagra Brands launched a new Supplier Excellence Program which includes our top direct material suppliers, which represent 80% of Conagra’s overall direct materials spend. Through the program we build strong connections with our top suppliers, drive clarity through standardized scorecard metrics, foster deep collaboration through ongoing business reviews and cross-functional business teams and create mutual value for all involved. Suppliers are evaluated against four key metrics:

- Supplier advantaged growth
- Operating a lean supply chain
- Sustaining competitive margins
- Enabling the Conagra way

Top performing suppliers are recognized at our annual Supplier Excellence Summit. The program has been integral to providing our suppliers with deeper transparency into our needs and key challenge areas by focusing on our vision and mission to align our organizations for mutual success and unlock joint value creation.

Supplier Advisory Board
This year Conagra Brands instituted a Supplier Advisory Board to engage key suppliers in a more holistic manner across the entire value chain. Comprised of 12 suppliers from Conagra’s Supplier Excellence program and other high impact suppliers along with cross-functional representation from Conagra’s Procurement, R&D and Operations businesses, the Advisory Board builds stronger supplier relationships while supporting the Conagra values of External Focus, Broad Mindedness and Agility.

New suppliers
Conagra has a rigorous process in place to ensure we have the appropriate documentation from our suppliers. This includes but is not limited to spec sheets, allergen information, conflicts of interest, third-party audits and country of manufacture statements. Our Supplier Quality team reviews all materials to be purchased, where those materials come from, the potential supplier’s third party audit, proposed final use of the material and other information about the material or supplier.
Stronger Communities
CORPORATE ETHICS

Employees want to work for a company with integrity, and our customers and suppliers want to work with a company that does the right thing, every day. A strong reputation presents opportunities and competitive advantages. Research shows such organizations attract and retain talent more easily, are 67 percent less likely to experience significant instances of business misconduct, and show higher productivity levels – as much as 12 percent higher than their peers. Conversely, business misconduct can result in direct costs such as fines, legal fees, and remediation costs. Other indirect costs may include decreased employee engagement, greater employee turnover and negative impacts on business reputation.

Our management approach
Ethics and integrity are essential to the way we conduct business at Conagra Brands. Integrity is the first of our Timeless Values, and provides the foundation for our commitment to doing the right things and doing things right. Our Timeless Values are intended to make sure everyone knows and understands what is required of them – things like ensuring the safety of our people, our foods and our brands, integrity-based decision making, appropriate workplace conduct, responsible management of corporate resources, and protecting intellectual property, privacy, and confidentiality.

To maintain a high integrity culture, Conagra has invested in a network of compliance subject matter experts who support, manage and enforce our policies, like our Code of Conduct. Our cross-functional team brings an enterprise-wide view to our compliance activities throughout the organization. Additionally, we have a Compliance Committee made up of senior business and legal leaders from across the enterprise who provide cross-functional guidance and support for our compliance program.

Day-to-day, every employee is expected to lead with integrity. Our people managers are responsible for creating and fostering a culture of integrity within their teams by demonstrating our Timeless Values both in actions and words. This means ensuring an understanding of the policy requirements in Conagra’s Code of Conduct, as well as any compliance policies specific to individual day-to-day activities. Additionally, all employees are responsible for holding others accountable for their behavior and immediately addressing actions that do not comply with our Code of Conduct or other corporate requirements. Finally, our employees are encouraged and empowered to bring their questions or concerns to their managers, our Legal and Government Affairs department, and/or the Audit/Finance Committee of the Board of Directors. Employees are also encouraged to raise concerns through our third-party ethics hotline 866.567.CODE (2633), which allows employees to remain anonymous.

"CEB Compliance and Ethics Leaders Council Research,
"Ethical Leadership – The Important Links Between Culture, Risk Management, and Business Performance."
CODE OF CONDUCT

Conagra’s Code of Conduct provides guideposts for how each of our employees and directors are expected to conduct themselves when representing Conagra both inside and outside the workplace. It is each employee’s responsibility to uphold the Code of Conduct, and as a company, we hold ourselves accountable for our successes and our shortcomings. Our Code of Conduct highlights the legal and ethical standards for conducting business, managing our employees, and for interacting with consumers, suppliers, customers, communities, and government officials. It also guides our environmental practices and reminds us of our duty and obligation to abide by all laws and regulations to protect our shared natural resources and to minimize any negative impact.

The Audit/Finance Committee of our Board of Directors oversees the Code of Conduct and designates appropriate personnel to determine remedial actions in the event of a violation. In support of our culture of compliance, all new employees are required to take a Code of Conduct course as part of their onboarding process. Additionally, we conduct regular training to ensure that our employees are aware of our expectations and their obligations under the Code of Conduct.

WORKING WITH INTEGRITY

Conagra prohibits the use of forced labor in our operations, including human trafficking and slavery. Accordingly, any work performed by an employee or an associate that is involuntary and/or performed under the threat of physical harm or other penalty is strictly prohibited.

To the extent any employee objects to his or her terms and/or conditions of employment, he or she may raise a complaint to his or her manager, a member of the Legal and Government Affairs department, and/or through Conagra’s third-party ethics hotline 866.567.CODE (2633), or the employee may leave the company at any time. Conagra takes seriously all reports made through our ethics hotline and ensures that all are investigated properly. Further, Conagra has a strict non-retaliation policy for all good faith reports made through all reporting channels, including our ethics hotline. Conagra complies with state and federal child labor laws through our hiring policies and human resources practices. Conagra’s standard entry-level wage is equal to—and often exceeds—the local minimum wage in locales in which we operate.

What does acting with integrity mean in our organization? Compliance with a defined set of standards and requirements, plus a voluntary commitment to ethical behavior.

Colleen Batcheler
EVP, General Counsel and Corporate Secretary
CULTURE AND WORKPLACE

Organizations are defined by so much more than what they make or the services they provide. Those with a healthy culture and rewarding workplace create a competitive advantage by retaining highly engaged employees who are loyal to the organization and invested in its success. At its best, the culture of an organization is rooted in that organization’s goals and strategies, adding value to employees, customers, investors and the community.

Our management approach
At Conagra Brands, we achieve our goals and deliver the right results by putting our shared values into action. We understand that great ideas can come from anywhere in the organization and we rely on one another to lead, collaborate, challenge and constantly get better at everything we do. Our people are broad-minded, externally focused, agile, and accountable for getting results in the right ways.

It starts with putting integrity first. We believe that integrity is the foundation for meaningful and sustainable success, and we operate in the interest of our stakeholders. We do the right things and we do things right.

Staying true to our values and meeting our objectives requires an engaged, diverse, and capable workforce that is dedicated to continuous improvement of the business and ourselves. Fostering a diverse and inclusive workplace helps cultivate different perspectives and approaches, creating a more innovative and insightful environment and puts us on the best paths to achieving the right results. We also ensure that our people are prepared for new roles by investing in career development programs that leverage a combination of experiences, formal learning and mentorship.
OUR PEOPLE

Our people and the way we work drive our success, so we place great value on attracting, developing and retaining a talented, diverse workforce. We have an energized, dynamic, high-impact culture and we’re determined to win in this highly competitive food industry.

We foster an environment of personal and professional growth and success by investing in those who deliver exceptional results:

• We hire, develop and support leaders at every level. Those who are decisive, inspire others and take ownership of strong results will experience career growth directly aligned with their contributions.

• We provide the tools and information for all employees, regardless of role, to make direct connections between themselves, the work they do and our collective success.

• We expect all employees to take a vested interest in their own professional development through comprehensive planning, goal setting and reaching specific achievements.

• We believe in, encourage and directly support a “refuse-to-lose” attitude with an emphasis on making an impact and exceeding expectations.

Employment type

12,473
Full-time
52
Part-time
100
Temporary

Employees¹

Salaried 29%
Hourly 71%
Total 12,525

Age groups

<25 4%
25-40 29%
41-65 61%
>65 6%

Regional breakdown

Based in the US 92%
International 8%

MinORITY GROUPS

American Indian/Alaska Native <1%
Asian 5%
Black/African American 8%
Hispanic/Latino 18%
Native Hawaiian/Other Pacific Island <1%
Not Specified 8%
Two or more races <1%
White 60%

Gender breakdown

Women 41%
Men 59%

¹ Includes full- and part-time employees
EMPLOYEE HEALTH & SAFETY

Providing a safe work environment for our employees is a top priority at Conagra Brands. Our health and safety management process is driven by engaged employees who have established a foundation of safe practices. As we strive to achieve an injury-free workplace, it becomes increasingly important to maintain a strong culture of safety, in which all employees are committed to protecting themselves and their colleagues.

To support this culture, we have several initiatives that provide employees with opportunities to actively participate in developing our safety processes. These include conducting safety audits, inspections and behavioral observations, as well as leading safety training and safety reminder discussions during pre-shift huddle meetings. In addition, every facility develops an annual Safety and Health Accident Reduction Plan (SHARP) to define site-specific health and safety priorities.

Our health and safety team audits each of our facilities to ensure compliance with safety regulations and corporate policies. The team documents results and tracks corrective actions to ensure we hold ourselves accountable for providing a safe work environment. We require all accidents, near-miss incidents and injuries to be thoroughly investigated to help ensure that appropriate actions are taken and lessons are identified to prevent similar incidents from happening again.

More than just numbers
As a company, we take to heart exactly what our safety metrics represent — the health, well-being and lives of our employees. We are fully committed to maintaining a safe work environment because we recognize that our employees are our greatest asset. During fiscal year 2017, our Occupational Safety & Health Administration (OSHA) Incident Rate (OIR) stayed flat compared to the previous year at 1.79 incidents per 100 full-time workers.

When accidents do happen, it’s important to provide the best possible medical care to injured employees, while addressing the root causes of the accident to minimize the possibility that it will happen again. In fiscal year 2017, eleven Conagra Brands facilities were inspected by OSHA, with each inspection resulting in only minor citations.

We are tirelessly working to build a strong foundation of safety in all of our facilities through leadership, accountability and teamwork instilled through our proven Key Concepts of Safety program. We are optimistic that we’ll see continued improvement during fiscal year 2018.
COUNCIL BLUFFS, IOWA
The Council Bluffs frozen foods facility made a significant turnaround in its safety performance in fiscal year 2017, reducing work related injuries by 36 percent and lowering the OSHA Incident Rate (OIR) from 2.0 to 0.68 while working 1.7 million hours. This achievement was largely due to the site Safety Team finding a variety of activities to increase employee involvement in the overall safety effort. These activities included daily safety walks throughout the plant, employee-based safety behavior audits with semi-weekly reporting and feedback, revitalized safety team organization and site leadership conducting 1:1 employee safety surveys developed by the SWAG Team. The information gathered from these activities is summarized and communicated to each functional area during daily and weekly Conagra Performance System (CPS) management meetings for follow up and implementation of proactive countermeasures.

Safety statistics

**Recordable injuries**
An injury as defined by the Occupational Safety and Health Administration (OSHA) that is work-related and requires treatment more than simple first aid.

**OSHA Incident Rate (OIR)**
Calculated by the number of recordable injuries compared to the total hours worked by all employees at a site in a year.

**Lost-time cases**
The number of work-related injuries causing an employee to miss at least one work shift due to an injury in a year.

**Lost-time rate**
Calculated by the number of lost-time injuries compared to the total hours worked by all employees at a site in a year.

COUNCIL BLUFFS, IOWA
1.7 million work hours and less than 1% OIR

CONAGRA BRANDS CITIZENSHIP REPORT 2017
64
RUSSELLVILLE, ARK.
Conagra’s largest frozen food facility in Russellville, Ark., reduced its OSHA Incident Rate (OIR) in a “BIG WAY” during fiscal year 2017, finishing the year at 0.89 OIR, while working a total of 2.4 million hours. By focusing on proactive indicators such as behavior-based audits, Key Concepts of Safety, safety training and overall employee engagement, the site used a team approach to find workable solutions reducing their overall first aid incidents by 22 percent year-over-year. This holistic approach from hourly to salaried individuals helped increase site efficiency, boost employee morale and improve the overall site safety culture.

RENSSELAER, IND.
Conagra Brands in Rensselaer, Indiana finished fiscal year 2017 with a zero OIR. This was accomplished with 486,121 employee hours worked. The facility also continued their record no Lost-Time Accidents (LTAs) since its opening in 1994. Zero OIR is a big improvement from the fiscal year 2016 OIR score of 1.18 (3 recordable incidents).

The success of fiscal year 2017 lies in applying Conagra Performance System (CPS) principles and increasing the engagement of our employees. An example of this is the Job Safety Analysis (JSA) review. In the past, the safety team would put together a group of seven or eight employees to review all the plant’s JSAs annually. In some instances, employees were reviewing JSAs for equipment they seldom operated and had to seek advice from the full-time operator. This use of second-hand information resulted in procedures that were not as precise as they could have been.

This year, several employees suggested a change. The operators of the equipment should be directly responsible for the creation, revision and review of their equipment’s JSAs. Using their suggestions, JSAs created in fiscal year 2017 were reviewed by each of the operators. This allowed them, the subject matter experts, to have an immediate impact on safety procedures and improvements for the equipment they used. It also created more employee engagement.

By updating our process for JSAs we:

- Enhanced safety performance and employee morale
- Better defined job descriptions and required physical tasks
- Improved new hire orientation, job performance and safety training priorities
At Conagra Brands, we understand diversity is about more than race, gender and sexual orientation. We are building a diverse and inclusive organization that fosters openness and acceptance and allows people to be authentic and comfortable expressing ideas, perspectives, insights and experiences. This approach to diversity and inclusion allows our workforce to address the broad array of interests and needs of customers, consumers, employees and communities. We serve a very broad range of customers and consumers. To fully meet their needs, our employee base has to reflect the diverse communities we serve. It’s these employees who will help us forge stronger relationships with our communities and provide diverse insights that help us thrive in the marketplace. Therefore, Conagra is committed to creating and fostering an environment and employees that:

• Reflect the diversity of consumers to serve them more successfully
• Are supported by management policies that respond to the needs of a diverse workforce, are inclusive and enable the full contribution of every person in the organization
• Are sensitive and responsive to the work-life needs of our employees
• Foster openness and acceptance

We expect everyone at Conagra to value, welcome and encourage inclusion, as well as input, from diverse backgrounds and perspectives. This is not only consistent with the principles of equal employment opportunity, but upholds our timeless values of leading with integrity, as well as winning in the right way.

Equal Employment Opportunity and Affirmative Action Planning
Conagra embraces Diversity & Inclusion, Equal Employment Opportunity and Affirmative Action and views these initiatives as necessary components for creating an equitable and inclusive workplace for all employees. Ensuring all employees have equal employment opportunities and an equitable, accessible work environment is crucial for attracting, developing, and maintaining an engaged and diverse workforce.

Our culture is inclusive of diverse individuals, diverse experience and diversity of thought. We leverage our differences to make a difference. We challenge ourselves to think differently about problems and ask colleagues from other functions or completely different sets of experiences for perspective and ideas.

Sean M. Connolly
President and Chief Executive Officer
EMPLOYEE RESOURCE NETWORKS

Conagra Brands’ Employee Resource Networks (ERNs) are a key ingredient in creating a diverse and inclusive culture. We foster these networks because they provide organizational and business insights. They help us deliver leadership development experiences, create a culture in which we can explore our uniqueness, and offer opportunities for volunteer activities that support the communities where our employees live and work. Our ERNs bring together employees from a variety of cultures, backgrounds and lifestyles and receive support from senior executive sponsors to guide members’ personal and professional development.

Conagra Veterans Network (CVN)
The Conagra Veterans Network was created to help recognize, inform and connect Conagra military veterans. The organization seeks to maximize the value of veterans in the workplace by leveraging their collective experiences and expertise to support company growth. Each year the CVN leverages their military contacts within the community to take part in the “Families of the Fallen” celebration in the Omaha area. This year they hosted the Families of the Fallen dinner which included the Iowa/Nebraska Wall of the Fallen which commemorates hundreds of service members from Iowa and Nebraska lost in Iraq or Afghanistan. Approximately 150 guests attended, including five new families that were honored with a flag stitched with the name of their fallen family member.

Conagra Women’s Network (CWN)
The Conagra Women’s Network is focused on creating a winning culture of inclusion that embraces women and working moms. The network focuses on skill development, network building and volunteerism for their members. Skill building topics included building trust, growing confidence in the workplace and developing leadership and networking capabilities. This year the group launched new initiatives and established a sustainable framework for members to connect more easily across all locations within the organization. The network was active in their communities through volunteer and outreach activities with women’s shelters, food banks and other local non-profits.

PICTURED
Conagra Brands Vice President of IT, Jim Kastle, a Navy veteran, welcomed Families of the Fallen attendees to the Conagra campus.

CWN members volunteering together at the Greater Chicago Food Depository.
Conagra Asian Network (CAN)
This year our Asian Network focused on cultural education and awareness to help showcase the rich heritage that is the Asian Pacific culture. As part of Asian Pacific Heritage Month, the CAN hosted a “Holy Celebration of Colors” event that brought together external and internal culinary teams to provide an exciting food demonstration of two staple Indian dishes by a guest chef and a cultural experience for all attendees at the event. Recipes were shared with all, and employees left with an even better understanding of the Asian culture.

Conagra Latino Network (CLN)
The Latino Network selected an educational platform as their key initiative in fiscal year 2017 and worked to share cultural insight about the many different ethnicities and cultures within the Latino demographic. For Cinco de Mayo, the CLN hosted an event which educated employees and delivered a flawless Cinco de Mayo program that merged history with our foodie culture. James Beard award-winning chef Andres Padilla spoke to employees about the history of Cinco de Mayo and prepared guacamole from the recipe used in his restaurant, Topolobombo.

LGBT+Ally Conagra Brands Lesbian, Gay, Bi-Sexual & Transgender Network
The LGBT+Ally ERN strives to provide a network for LGBT employees and ALLIES to enhance personal and professional growth. In fiscal year 2017 the network partnered with local organizations including the Chicago House, Silver Fork, Pride Week, Out & Equal, Food 360 Program, Omaha City Sprouts, Center on Halsted and Chicago Sinfonietta to increase community engagement and awareness around the LGBT community. Conagra was recognized as a Best Place to Work for LGBT Equality after receiving a 100 percent rating on the Human Rights Campaign Index for 2017 and the efforts of our LGBTQ+Allies network had a direct impact on this distinction.

Conagra Young Professionals Network (YPN)
The YPN engages the millennial employee population at Conagra. The group focuses on providing innovative insights, mentoring, volunteering, and social networking. This year the network launched a Speaker Series that taps into the knowledge and experience of Conagra executives. The program aims to educate and inspire not only YPN members but the larger Conagra employee base.

Conagra Black Employee Network (CBEN)
The Black Employee Network aims to build a community of engaged and empowered employees. This year the team hosted a Black Heritage Month breakfast celebration that educated employees and inspired cultural conversations about diversity. The group also executed several external events that impacted our community footprint in both Chicago and Omaha.

PICTURED
YPN members organized a holiday drive for the United Way, one of many local charities that our ERNs engage and support.

Chef Andreas Padilla was invited by the CLN to talk with employees about Mexican Culture during a Cinco de Mayo event.

CBEN members host students in the Conagra Chicago office for interactive sessions and activities to showcase exciting career paths in marketing, advertising, innovation and culinary.
SUPPLIER DIVERSITY

We believe that diverse businesses are a key ingredient to bringing value, imagination and innovation to our customers, consumers and communities so we actively pursue business relationships with innovative, diverse companies. During fiscal year 2017, we spent more than $348 million with more than 500 minority, women and veteran-owned companies across all procurement categories and business units. Conagra Brands also actively participates with many development and advocacy organizations near our operating locations in the U.S. These include minority, women and veteran development organizations, business accelerator programs and incubators, community and industry innovation networks, and chambers of commerce.

Conagra Brands is an active member of the Mountain Plains Minority Supplier Development Council (MPMSDC), which provides companies and government entities with greater access to the goods and services of Minority-owned business to develop lasting and mutually beneficial relationships. By hosting quarterly MPMSDC roundtables at its Omaha campus, Conagra Brands brings together members to meet with the MPMSDC Leadership team, network with industry peers, and listen to guest speakers who share insights on their Diversity Programs. These roundtables allow members to forge new relationships and gain momentum in areas relating to supplier development.

PICTURED
The Mountain Plains Minority Supplier Development Council quarterly roundtable at our Omaha campus.
LEARNING & DEVELOPMENT

Conagra Brands strives to have the most energized, highest-impact culture in the food industry. The Enterprise Learning team believes that to do this, we must support great development experiences. This year, we refocused our development efforts, implemented a learning platform that is better integrated with our HR systems, and began implementing a new talent development strategy and philosophy. This allows us to provide employees with the right tools and experiences, at the right place and time in their career journey.

Onboarding

New employee onboarding begins prior to the employee’s first day and continues throughout their first few months. This includes guidance from their manager, and a new extensive online self-guided learning program. This curriculum is assigned to each new employee, and provides benefits, business practices and processes, functional development, and enculturation opportunities that support the onboarding transition. Each new employee also registers for a redesigned, six-hour, instructor-led orientation where they network with other new employees and learn about our values and strategic capabilities from leaders within the organization.

Leadership and management

Managers play a crucial role in employee development. To this end, we provide leaders and managers with relevant development content each month. These include short, specific eLearning modules designed for quick digestion, application and later reference for performance support. New modules are added periodically as business needs change. Also, we produce the Manager Minute; a monthly release that includes a video and application resources featuring a new manager each month. All leadership development, self-guided experiences are available to all employees with access to network resources.

Transitions

Employees need the most support during transitions. Beginning with onboarding, these transitions take the form of promotions, job changes, or moving into leadership roles. We create development experiences around these transitions, with a special focus towards onboarding, management transitions and frontline managers.

Customization

Our current employee wants a personalized experience. We focus on creating libraries featuring relevant, curated and contextualized content from internal and external resources. Supporting this strategy, we completed a cross-functional pilot with two learning content partners, providing access to more than 10,000 curated development assets. We expect to roll out curated content aligned to user needs; specifically, our values, development philosophy, and function learning to salaried employees in 2017.

Looking forward

In fiscal year 2018 we expect to pilot user-generated content integration. This allows employees to immediately create and curate learning resources on their own with the help and moderation of the Enterprise Learning function. We continue to build capacity and capability in Learning & Development. We drive innovation through our learning platforms, technology, and instructional design methodology to meet business needs in an agile and flexible manner.
As a food company, hunger is an issue we’re especially passionate about. We believe everyone has a right to healthy and nutritious food. However, this is not the reality for many, as food insecurity exists in every county of the United States. In the U.S., 1 in 8 people struggle with hunger while 1 in 6 children worry about when they will have their next meal.

Our management approach
Conagra Brands takes a holistic approach to community investment that combines resources including product donations, employee volunteerism and cash contributions to directly impact the communities where our employees live and work.

Partnership and collaboration is essential, especially when working to impact large social issues. Therefore, we seek partnerships with highly respected nonprofit organizations with leadership teams that challenge the current status quo with innovative approaches that result in viable solutions.

Through the Conagra Brands Foundation, we provide philanthropic support to select nonprofit organizations that align with our core focus areas. This includes a broad array of initiatives that address food insecurity, such as food access, nutrition education, cooking skills, healthy and active lifestyles and select urban agricultural programs that have a clear community focus and provide entrepreneurial skills to help individuals participate in the farm to fork economy.

This report highlights some of our key programs and celebrates the nonprofit partners and employees who work together to improve our communities and address the issue of food insecurity.

<table>
<thead>
<tr>
<th>FY17</th>
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<tbody>
<tr>
<td>Total giving cash and in-kind corporate and Foundation</td>
<td>$27,432,522</td>
</tr>
<tr>
<td>Total giving employees</td>
<td>$538,061</td>
</tr>
<tr>
<td>Grants awarded</td>
<td>379</td>
</tr>
<tr>
<td>Volunteer hours</td>
<td>7,801</td>
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</table>
UNITED WAY CAMPAIGN

Since 1923, United Way has supported programs that help the most vulnerable members of our community who struggle to secure basic services, such as obtaining food, finding housing, obtaining healthcare and living in a safe environment. During this year’s United Way campaign we encouraged our employees across the nation to make a United Way gift that was meaningful to them. With participation from employees at 23 facilities and office locations, we successfully raised more than $564,263. This included an additional contribution made by Conagra Brands Foundation to 10 United Way locations corresponding to where our employees ran exceptionally generous campaigns.

SHINE THE LIGHT ON HUNGER

This year, we celebrated the 10th anniversary of our annual Shine the Light on Hunger campaign. This family friendly, community-wide call to action, advocacy and education campaign raises awareness and funds to support food access programs throughout Omaha, Neb. with the goal of raising the equivalent of 1.4 million meals.

To achieve a goal of this magnitude requires the involvement of the entire community, which has grown in support and participation year to year. The community was able to achieve the goal through participation in the Conagra Brands Ice Rink, as well as by making donations of non-perishable food items or direct contributions to Food Bank for the Heartland. The Conagra Brands Foundation matched these donations dollar-for-dollar up to $100,000.

Conagra Brands employees also stepped up to rally around this campaign. On Dec. 6, our very own culinary team along with more than 40 employees personally planned, shopped, prepared, cooked and served more than 850 hearty dinners for four local shelters. It was personally rewarding for all involved and provided an opportunity for our employees to step out of the office, come together, give back to the local community and fully participate in the spirit of giving.
NOURISH OUR COMMUNITY

Since 1993, Conagra employees across the organization have fueled the company’s citizenship goals through the Conagra Brands Foundation Nourish Our Community grant program. This program supports highly effective nonprofit organizations that provide programs and services in the communities where Conagra employees live and work. From nominations to review and final grant award decisions, the entire process of this highly competitive grant-making program is led by employees. This year, 19 employees from various business units in locations across the United States came together to review 33 proposals, of which 14 have been awarded one-year grants from the Conagra Brands Foundation totaling a combined $300,000. A few of the selected non-profits are highlighted on this page.

City Sprouts
GROWING GARDENERS WORKSHOPS
OMAHA, NEB.
The Growing Gardeners Workshops provide the community with education and support to grow and prepare healthy, nutritious food. Funds from the Nourish Our Community program provide four seasons of experiential workshops and the development of nutrition education materials on good nutrition habits, growing fresh food, and recipes that use garden produce. All classes are free or low-cost, open to all ages, and no one is ever turned away. Seminar topics include meal planning, spring crops, rain water conservation, jams and jellies, seed collecting, and creating a pollinator habitat. Little Sprout workshops for children cover topics such as how to plant, fruits and berries, and healthy garden snacks.

Blessings in a Backpack
FEEDING THE FUTURE OF AMERICA
LOUISVILLE, KY.
Better test scores, expanded reading skills, improved health and increased attendance have all been linked to consistent childhood nutrition. Blessings in a Backpack provides weekend food to children, giving them the nourishment they need to come to school on Monday morning ready to learn. Conagra Brands Foundation’s Nourish Our Community grant ensures that, for the next year, 312 children in the Louisville, Ky. area will be provided with backpacks filled with age-appropriate weekend food.

Center on Halsted
NUTRITIONAL MEAL ASSISTANCE PROGRAM
CHICAGO, ILL.
On an annual basis, Center on Halsted, Chicago’s LGBTQ community center, serves 770 youth and seniors through its Nutritional Meal Assistance Program. This program meets a significant need, as for many participants this is the only full, healthy meal they have that day. The grant from Conagra Brands Foundation funds a portion of the 12,500 meals provided to youth and seniors annually. The grant also helps supply approximately 400 youth and seniors with nutrition education materials.

Food Bank of Northeast Louisiana
FRESH PRODUCE INITIATIVE
DELHI, LA.
The Fresh Produce Initiative is a new program intended to improve the quality, quantity and availability of fresh, healthy food for 72,000 food insecure Northeastern Louisianans who are struggling with hunger. The grant awarded by the Conagra Brands Foundation will fund the distribution of approximately 40,000 lbs. of fresh nutritious produce to community nonprofits serving the Louisiana parishes where Conagra employees live and work. Through this initiative, the Food Bank of Northeast Louisiana will significantly increase access to fresh produce to people in its service area.
HUNGER ACTION MONTH

One in six children in the United States is food insecure, meaning they don’t know where or when they will eat their next meal.*

Conagra Brands Foundation is committed to alleviating food insecurity across the nation, and we partner with Feeding America every September as part of its nationwide Hunger Action Month campaign designed to mobilize the public to take action on the issue of Hunger. Our campaign centered on three internal employee goals: educate, support and engage. Our strategy was simple and direct and utilized Feeding America’s “Nothing Runs on Empty” campaign to bring awareness to the issue across the company. We shared facts about hunger, asked our employees to help spread the word, and encouraged them to get involved to make a difference.

From wearing orange to work, filling backpacks of food with community partners, coloring the fountains orange in Omaha and partnering with the Merchandise Mart to illuminate its building facade orange, Conagra helped generate significant awareness on the issue of hunger.

Many of our brands also took a stand and helped spread the message on their social channels; Hunt’s®, Marie Calendar’s® and Snack Pack® all “turned orange” on their social media pages to create awareness and support.

*Per the USDA’s report Household Food Security in the United States in 2015 (released September 7, 2016).
OMAHA PLAN

From 2014 through 2016, Conagra Brands Foundation invested $4 million in an initiative to reduce hunger in Omaha - The Omaha Plan. Conagra partnered with five community organizations and the project focused on five target areas: food banks, food prices, financial management skills, school meals and the Supplemental Nutrition Assistance Program (SNAP) (fka food stamps). This highly targeted and collaborative approach yielded significant results as measured and reported by the Gretchen Swanson Center for Nutrition. Over the 3 year period, the percentage of households with very low food security has decreased and the percentage of households with high food security has increased.

Key programs results:

OMAHA PUBLIC SCHOOLS
The Grab & Go program gives students who come late to school a breakfast to eat in their first class. In 2014, the program was being piloted in a small sample of schools. Today, 49 elementary schools are signed on to the program.

HUNGER COLLABORATIVE
Referrals for the Hunger Collaborative significantly increased from 21 in 2015 to 106 in 2016.

Through the Shared Driver System, more than 550,000 lbs. of food was delivered, 80 percent of which was meat, dairy or vegetables in fresh, cupboard or frozen form.

FOOD BANK FOR THE HEARTLAND
The SNAP approval rating increased almost 6 percent (was at 69 percent, now around 75 percent and growing).

DOUGLAS COUNTY HEALTH DEPARTMENT
Nebraska-Extension provided nutrition education to more than 2,500 participants.

Fresh Food Bonus Bucks (FFBB) increased sales of fresh fruits and vegetables by 65 percent and maintained this increase throughout second phase.

CREIGHTON FINANCIAL HOPE COLLABORATIVE
Program graduates saved between $17 and $476 per month while still paying off bills. Most experienced significant increases in credit scores.

HUNGER FREE HEARTLAND
Participated on Steering Committee for FINI (Food Insecurity Nutrition Incentive) grant, seeking to expand FFBB incentive program to Farmer’s Markets and retailers statewide.

Omaha’s food insecurity change from 2014-2016

<table>
<thead>
<tr>
<th>Households with very low food security decreased</th>
<th>The percentage of households with high food security increased</th>
</tr>
</thead>
<tbody>
<tr>
<td>41%</td>
<td>33%</td>
</tr>
<tr>
<td>46%</td>
<td>42%</td>
</tr>
<tr>
<td>44%</td>
<td>34%</td>
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</tbody>
</table>

Food Strategies

<table>
<thead>
<tr>
<th>Limiting the amount of food people can consume in their home decreased</th>
<th>Avoiding paying for utilities to afford food decreased</th>
</tr>
</thead>
<tbody>
<tr>
<td>46% → 42%</td>
<td>44% → 34%</td>
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</table>
MONTH OF SERVICE

April is Conagra’s annual Month of Service, providing the opportunity for colleagues across the nation to give back and make a difference in our local communities. Conagra teams have the opportunity to work on causes close to Conagra – hunger, nutrition, food insecurity and access to healthy food – while connecting with each other and reinforcing our core values of integrity, external focus and leadership. This year, 2,397 employees were engaged in 89 projects throughout 14 states and 3 countries and provided 6,881 volunteer hours. Our activities generated the equivalent of 430,851 meals for people facing food insecurities across the country. From packing onions at foodbanks, to preparing meals for those in need and stuffing backpacks for children, it was an overwhelming success!

PACKED:

517,022 lbs. of food packed collectively across North America

9,730 backpacks of food totaling 38,920 lbs. of food, the equivalent of 32,433 meals at Omaha’s Foodbank of the Heartland

1,004 boxes of food for senior citizens in the Chicago area

6,000 Snack Packs at Samaritan Community Center
NATIONAL ENGAGEMENT

Child Hunger Ends Here conclusion
This year, we wrapped up a five-year “Child Hunger Ends Here” campaign with the goal of raising awareness of child hunger in the United States. Through the campaign, more than ten million meals were donated with the help of Conagra Brands employees, the Feeding America Foodbank network and consumers looking to make a difference in the world around them.

Disaster relief & support

AUGUST 2016: Southern Louisiana experienced heavy flooding, the largest natural disaster to strike the U.S. since 2012. The Conagra Brands Foundation provided a grant to the American Red Cross to assist with its aid and recovery efforts. Conagra Brands has also donated five truckloads of Banquet chicken that were distributed via the Feeding America food banks in the affected areas.

NOVEMBER 2016: An outbreak of wildfires impacted the area of Gatlinburg, Tenn. and 14,000 residents evacuated their homes. Conagra Brands Foundation donated directly to the Second Harvest Food Bank of East Tennessee, a Feeding America network food bank, to support the food relief efforts.

JANUARY 2017: A series of strong storms and tornadoes hit Sylvester, Georgia, severely impacting the close-knit community where many Conagra Brands employees live and work. Conagra Brands Foundation provided support through donations to Second Harvest of South Georgia and American Red Cross. Additionally, Conagra Brands donated 37,192 lbs. of Peter Pan Peanut Butter.

MARCH 2017: Conagra Brands Foundation provided a donation to the American Red Cross to support the relief and recovery response to the devastating storms which tore through parts of northern Illinois, damaging an estimated 500 homes and impacting hundreds of individuals.
LOCAL ENGAGEMENT

Cubs food drive
Conagra Brands kicked off its Holiday Food Drive with the help of Chicago Cubs World Series Champs Kyle Schwarber, Dexter Fowler and Kyle Hendricks. The generosity of our employees resulted in 1,000 lbs. of food to benefit the Greater Chicago Food Depository. There was also high demand for the auction of autographed memorabilia that benefited the United Way. And of course there were smiles all around as the champs posed for pictures with employees, resulting in a true home run day.

Conagra Womens Network
Throughout fiscal year 2017, the Conagra Womens Network (CWN) played a large role in the community through several volunteerism initiatives including food, book and clothing drives. The CWN was a sponsor of the Dress for Success Clothing Drive, where they collected bags of used women’s professional wear to help women seeking employment. Members of the CWN hosted a book drive for Turning the Page, an organization that works to engage parents of public school students. And they partnered with schools including, the Young Women’s Leadership Charter School of Chicago by collecting school supplies for their students. Additionally, CWN members dedicated a day of their time to volunteer at the Greater Chicago Food Depository in efforts to help end hunger in the Chicagoland area.

Habitat for Humanity
Since 2014, Marie Callender’s Comfort for Home project has had a dedication to bringing heartwarming feelings, flavors and favorites of homes to people that need it most, including deserving groups of service men and women stationed overseas. In 2017, Marie Callender’s partnered with Habitat for Humanity to fulfill its mission of making sure that everyone has a decent place to call home. With the efforts of the Marie Callender’s team, they collected $310,000 to provide grants to Habitat for Humanity organizations across the country. The Comforts for Home project was fully supported with a robust media campaign to drive awareness of the USO and Habitat for Humanity missions. While working on the campaign, the Conagra Brands marketing team spent a day volunteering by building a home for Habitat for Humanity.
FEEDING AMERICA PARTNERSHIP

Conagra Brands is in the final year of a $10 million three-year investment with Feeding America. We know reducing food insecurity is a complex issue and has many barriers. Through this partnership, Conagra Brands funded programs within food access, research, nutrition education and capacity building. Additionally, in fiscal year 2017 Conagra Brands donated 20.4 million lbs of product, which is the equivalent of 17 million meals.

Food access

HUNGER-FREE SUMMER HUBS

Operating successful summer feeding programs can be challenging. The most effective programs involve stable, multifaceted partnerships that engage social service agencies, schools, churches, community organizations and/or other local leaders that are committed to improving the well-being of their young citizens.

Conagra Brands funded Hunger-Free Summer Hubs grants to three food banks for three years (2015-2017) to evaluate the grantees’ current summer feeding landscape in their service area through a needs assessment, and, based on those findings, leverage local partnerships to implement holistic programs and services that increase access to summer meals for children and their families. It is a multi-service area, multi-stakeholder, bi-level program evaluation and capacity-building project. These longer-term grants provide the opportunity to dig deeper into local needs and drive collaboration to make a larger collective impact. The three food banks include: Freestore Food Bank (City of Cincinnati), St. Mary’s Food Bank Alliance (Northern Arizona counties), and Lowcountry Food Bank (South Carolina).

The purpose of Hunger-Free Summer funding is to support food banks across the Nation in alleviating hunger for children in the summer months, when school is not in session, especially through piloting sustainable program models that can potentially be replicated across the Feeding America network.

GRANT AWARDS

The 2016 Conagra Brands Foundation Hunger-Free Summer Grant funded cutting-edge summer programming for kids through 27 food banks across 21 states. Each of the participating food banks made large strides in our collective effort to close the summer meal gap for children in need.

AWARENESS BUILDING

The summer hunger PSA campaign to raise programing awareness among families in need ran in 127 markets across the U.S., up from 122 in 2015, to support 93 food banks. The PSA included digital assets, radio spots and outdoor billboards.

FUNDING IMPACT

Outcomes at grant-funded sites include 421 sites operated, 17,725 children served (conservative count), and more than one million meals served. Grant-recipient food banks achieved six percent year-over-year summer meal growth in their service areas.

This represents 193 percent more overall summer program meals provided through HFS food banks compared to last summer’s HFS food banks—and highlights how Conagra Brands Foundation directly funded the distribution of more than 1 million meals!
MAP THE MEAL GAP
Map the Meal Gap is the annual study on the cost of food and food insecurity at both the county and congressional district level in the United States. The study finds that food-insecure individuals now face, on average, a food budget shortfall of $527.19 per person per year. Even accounting for inflation, this is an increase of 13 percent since 2008, the first full year of a major recession. This rising measure of need suggests that people facing hunger are likely falling further behind as they continue to struggle to buy enough food to meet their needs.

TEENS AND FOOD INSECURITY IN AMERICA
Teen food insecurity is threatening American youth and their well-being, according to two new reports by the Urban Institute and Feeding America. While there is significant literature on food insecurity and children, most of this research has focused on the risks to and impact on children under age 6. This new research examines several topics related to the impact of food insecurity in teens’ lives. The reports reveal that low-income teens are aware of their parents’ struggles and often share in their worries and efforts to protect the youngest and most vulnerable members of the household by shielding younger siblings from hunger.

Nutrition education
Another component of our partnership focuses on nutrition education. Conagra Brands’ partnership included work in the Hungry to Help program, which is an integrated campaign that educates the public about the increased risk of child hunger during the summer and fuels a national conversation from the headlines to the dinner table. The centerpiece of the campaign is a “Family Action Plan to Fight Hunger in America”. Feeding America and Scholastic developed a hunger-based curriculum to teach K-2 students about empathy.

Capacity building
CHILD HUNGER CORPS
The Child Hunger Corps program began in 2010 as a response to the lack of adequate staff capacity to expand programs. It is a national service program that deploys college graduates to food banks for two years to implement new, or expand existing, child programming. The goal of the program is to increase meals served to children in need, specifically by following a three-phase program design: Community Needs Assessment; Program Implementation and Sustainability; and Evaluation and Process Documentation.

** Corps member placed at food banks on average grew their meals to children by 24 percent the year following the program, as compared to the 8 percent growth seen during that time period in food banks that did not host a Corps member.

* Based on 2015 Data
** Based on 2015 Data
About This Report
Thank you for your interest in Conagra Brands’ 2017 Citizenship Report. 

All data in this report cover the company’s fiscal year 2017, which ended May 31, 2016. Our reporting covers nearly all company-owned facilities. Exceptions include one international location in Italy, which we are still integrating into our data systems. In preparing this report, we followed the Global Reporting Initiative (GRI) G4 Sustainability Reporting Guidelines, including the Food Sector Supplement, which provide a framework and recommended performance indicators for reporting. This document exceeds the disclosures to meet the Core-level reporting requirements, including content to address many of the Comprehensive-level standard disclosures. See our GRI Index for more details and learn more about GRI at www.globalreporting.org. 

This marks the seventh year that Bureau Veritas North America, Inc., completed an independent verification of environmental data included in the Better Planet section of this report. Other data included in the report have not been audited by a third party; however, the report does include the best information available through our existing data management systems. Additional information about our company is available on our website, www.conagrabrands.com.

In November 2016, we completed the spin-off of our Lamb Weston potato business. This included several potato production facilities. Appropriate baseline adjustments have been made to all reported environmental metrics and we are currently working to adjust our long-term sustainability goals to be more reflective of our current business footprint. These adjusted goals will be stated in future reports and on our website.
### KEY IMPACTS, RISKS & OPPORTUNITIES

<table>
<thead>
<tr>
<th>KEY IMPACTS</th>
<th>RISKS</th>
<th>OPPORTUNITIES</th>
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</thead>
<tbody>
<tr>
<td><strong>BETTER PLANET</strong></td>
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<tr>
<td>Climate Change</td>
<td>The physical, regulatory and reputational risks associated with climate change present risks to our operations, such as changing weather patterns affecting crop yields and regulatory costs related to carbon emissions.</td>
<td>Improving energy and transportation efficiency and encouraging sustainable product and process innovation can reduce operating costs, improve our climate resiliency and limit the potential impact of greenhouse regulations.</td>
</tr>
<tr>
<td>Food Waste</td>
<td>Approximately 40 percent of all food is wasted, and if disposed of in a landfill, creates methane, a potent greenhouse gas. Food waste also represents a critical loss of our ingredients.</td>
<td>Finding every opportunity to reduce food waste is the key. We can do that in our systems through better practices and yield improvements, and for our consumers with better packaging and product innovation. We follow the Environmental Protection Agency’s (EPA) Food Waste Hierarchy to direct those materials to a better destination than a landfill: to feed people, feed animals, recover energy or make compost.</td>
</tr>
<tr>
<td>Product Packaging</td>
<td>Potential extended product responsibility (EPR) programs in the U.S. may change the business model around funding for the packaging recycling infrastructure and systems.</td>
<td>While we continue to work to optimize our packaging through source reductions, use of renewable materials and increasing recycled content, we also recognize that packaging has a critical role to play in how we affect the issues of food waste and losses. Better packaging can reduce damage in transport and in stores and can also help food store longer, giving people more time to eat our food. Our opportunity is to make packaging work better to support the big picture.</td>
</tr>
<tr>
<td>Water Risk</td>
<td>We rely on the availability of quality water resources to grow raw ingredients and process finished goods. Concern over water scarcity and increasingly stringent water quality regulations can affect operations.</td>
<td>Progress toward our water use reduction goal will improve our operating efficiency and reduce company exposure to water-related risks.</td>
</tr>
<tr>
<td><strong>GOOD FOOD</strong></td>
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<tr>
<td>Health and Nutrition</td>
<td>Health care issues facing the population have increased the need to help consumers balance their desire to maintain or improve the nutrition profile of their overall diet with their food and taste preferences, busy lifestyles and household budgets. If the food we make fails to keep pace with the interplay of these priorities, our business performance may be negatively impacted.</td>
<td>To establish a competitive advantage in the marketplace, we integrate knowledge of consumer insights with nutrition science to make informed decisions about how to diversify our portfolio of foods to address the changing dynamics among nutrition, taste, cost and convenience.</td>
</tr>
</tbody>
</table>
### Food Safety and Quality

All food companies face the risk of product recalls, either directly linked to their manufacturing practices or as a result of using a contaminated ingredient from a supplier. Recalls can result in financial and reputational loss.

By achieving Global Food Safety Initiative (GFSI) certification at our manufacturing facilities and influencing third parties in our supply chain to do the same, we minimize the risk of recalls throughout the production life cycle of the food we make.

### Product Labeling

Consumers, customers and other stakeholders deserve accurate labeling of the ingredients and nutritional composition of the food we make. Inaccurate information erodes trust, is costly to correct, and has a negative impact on both short-term and long-term business performance.

By focusing on continual improvement of the systems used to perform food labeling, the capability and expertise of the people using these systems, and detailed root cause analyses and corrective actions for errors when they occur, we increase the quality, efficiency and accuracy of our food labeling information.

### RESPONSIBLE SOURCING

**Agriculture**

Climate change, water risk and other environmental factors — combined with a growing global population — present some of the greatest challenges that the food industry must address.

Collaborating with growers on sustainable agriculture programs will strengthen our relationships with these critical business partners and help ensure reliable sources of critical ingredients.

### STRONGER COMMUNITIES

**Employee Development**

Employees may be lured away to other opportunities in a competitive job market if they don’t feel they have adequate professional development and career advancement opportunities. Under-investing in people may increase our turnover rate and hinder recruiting efforts.

Investing in our employees’ professional development and celebrating their diversity improves employee satisfaction and retention and enhances our recruiting success.

**Workplace Safety**

Unsafe working conditions lead to a high injury rate and poor employee satisfaction, increasing turnover and workers’ compensation costs.

Improving workplace safety and encouraging safe working behaviors instills a safety-focused culture, reducing our injury rate and costs.

**Community Involvement**

Manufacturing facilities risk being perceived as a burden on local communities or passive corporate citizens, putting a strain on natural resources. This can result in an impaired corporate reputation and an inability to attract and retain employees.

A clearly defined social platform serves as the basis for our charitable contributions and community outreach, enhancing our reputation as a responsible corporate citizen.
<table>
<thead>
<tr>
<th>Disclosure</th>
<th>Description</th>
<th>Page number, link or statement of omission</th>
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</thead>
<tbody>
<tr>
<td>G4-1</td>
<td>A statement from the most senior decision-maker of the organization (such as CEO, chair, or equivalent senior position) about the relevance of sustainability to the organization and the organization's strategy for addressing sustainability.</td>
<td>Letter from CEO (4)</td>
</tr>
<tr>
<td>G4-2</td>
<td>A description of key impacts, risks, and opportunities.</td>
<td>Key Impacts, Risks, and Opportunities (84-85)</td>
</tr>
<tr>
<td>G4-3</td>
<td>The name of the organization.</td>
<td>Front cover (1)</td>
</tr>
<tr>
<td>G4-4</td>
<td>The primary brands, products, and services.</td>
<td>Conagra Brands at a Glance (5-6)</td>
</tr>
<tr>
<td>G4-5</td>
<td>The location of the organization’s headquarters.</td>
<td>Conagra Brands at a Glance (5)</td>
</tr>
<tr>
<td>G4-6</td>
<td>Number of countries where the organization operates, and names of countries where either the organization has significant operations or that are specifically relevant to the sustainability topics covered in the report.</td>
<td>2017 Form 10-K Part 1, Item 1 (14)</td>
</tr>
<tr>
<td>G4-7</td>
<td>The nature of ownership and legal form.</td>
<td>2017 Proxy Information on Stock Ownership (72)</td>
</tr>
<tr>
<td>G4-8</td>
<td>The markets served (including geographic breakdown, sectors served, and types of customers and beneficiaries).</td>
<td>Conagra Brands at a Glance (5); <a href="http://www.conagrabrands.com/careers/our-locations">http://www.conagrabrands.com/careers/our-locations</a></td>
</tr>
<tr>
<td>G4-9</td>
<td>The scale of the organization.</td>
<td>Conagra Brands at a Glance (5-6)</td>
</tr>
<tr>
<td>G4-10</td>
<td>a. The total number of employees by employment contract and gender. b. The total number of permanent employees by employment type and gender. c. The total workforce by employees and supervised workers and by gender. d. The total workforce by region and gender. e. Report whether a substantial portion of the organization’s work is performed by workers who are legally recognized as self-employed, or by individuals other than employees or supervised workers, including employees and supervised employees of contractors. f. Report any significant variations in employment numbers (such as seasonal variations in employment in the tourism or agricultural industries).</td>
<td>Our People (62)</td>
</tr>
<tr>
<td>G4-11</td>
<td>The percentage of total employees covered by collective bargaining agreements.</td>
<td>2017 Form 10-K Part 1, Item 1 (4)</td>
</tr>
<tr>
<td>G4-12</td>
<td>Describe the organization’s supply chain.</td>
<td>Responsible Sourcing (52)</td>
</tr>
<tr>
<td>G4-13</td>
<td>Any significant changes during the reporting period regarding the organization’s size, structure, ownership, or its supply chain.</td>
<td>2017 Form 10-K Part 1, Item 1 (1-3)</td>
</tr>
<tr>
<td>G4-14</td>
<td>Report whether and how the precautionary approach or principle is addressed by the organization.</td>
<td>Conagra does not have a public position on the precautionary approach.</td>
</tr>
<tr>
<td>G4-15</td>
<td>List externally developed economic, environmental and social charters, principles, or other initiatives to which the organization subscribes or which it endorses.</td>
<td>Eliminating Food Waste (31), Sustainable Sourcing (56), Diversity and Inclusion (66)</td>
</tr>
<tr>
<td>G4-16</td>
<td>List memberships of associations (such as industry associations) and national or international advocacy organizations.</td>
<td>Eliminating Food Waste (32); Packaging Sustainability (34); Food Safety and Quality (36; 39); Culture and Workplace (67-69); Community Impact and Philanthropy (75-80)</td>
</tr>
</tbody>
</table>
### IDENTIFIED MATERIAL ASPECTS AND BOUNDARIES

| G4-17 | a. List all entities included in the organization’s consolidated financial statements or equivalent documents.  
|       | b. Report whether any entity included in the organization’s consolidated financial statements or equivalent documents is not covered by the report. | Reporting Parameters (82) |
| G4-18 | a. Explain the process for defining the report content and the Aspect Boundaries.  
|       | b. Explain how the organization has implemented the Reporting Principles for Defining Report Content. | Overview sections (6-10) |
| G4-19 | List all the material Aspects identified in the process for defining report content. | Overview sections (6-10) |
| G4-20 | For each material Aspect, report the Aspect Boundary within the organization. | Overview sections (6-10) |
| G4-21 | For each material Aspect, report the Aspect Boundary outside the organization. | Overview sections (6-10) |
| G4-22 | Report the effect of any restatements of information provided in previous reports, and the reasons for such restatements. | Overview sections (6-10) |
| G4-23 | Report significant changes from previous reporting periods in the Scope and Aspect Boundaries. | Overview sections (6-10); Reporting Parameters (82) |

### STAKEHOLDER ENGAGEMENT

| G4-24 | Provide a list of stakeholder groups engaged by the organization. | Stakeholder Engagement (9) |
| G4-25 | Report the basis for identification and selection of stakeholders with whom to engage. | Stakeholder Engagement (9) |
| G4-26 | The organization’s approach to stakeholder engagement, including frequency of engagement by type and by stakeholder group, and an indication of whether any of the engagement was undertaken specifically as part of the report preparation process. | Stakeholder Engagement (9) |
| G4-27 | Key topics and concerns that have been raised through stakeholder engagement, and how the organization has responded to those key topics and concerns, including through its reporting. Report the stakeholder groups that raised each of the key topics and concerns. | Stakeholder Engagement (9) |

### REPORT PROFILE

| G4-28 | Reporting period (such as fiscal or calendar year) for information provided. | Reporting Parameters (82) |
| G4-30 | Reporting cycle. | Reporting Parameters (82) |
| G4-31 | Provide the contact point for questions regarding the report or its contents. | Back cover (99) |
| G4-32 | a. The ‘in accordance’ option the organization has chosen.  
|       | b. The GRI Content Index for the chosen option.  
|       | c. The reference to the External Assurance Report, if the report has been externally assured (not required). | GRI Content Index (86) |
| G4-33 | a. The organization’s policy and current practice with regard to seeking external assurance for the report.  
|       | b. If not included in the assurance report accompanying the sustainability report, report the scope and basis of any external assurance provided.  
|       | c. The relationship between the organization and the assurance providers.  
|       | d. Report whether the highest governance body or senior executives are involved in seeking assurance for the organization’s sustainability report. | Bureau Veritas completed an independent verification of environmental data as noted in Reporting Parameters (82). |
## GOVERNANCE

**G4-34** The governance structure of the organization, including committees of the highest governance body. Identify any committees responsible for decision-making on economic, environmental and social impacts.

Our Value Chain (10); 2017 Proxy Statement (10-13)

## ETHICS AND INTEGRITY

**G4-56** Describe the organization’s values, principles, standards and norms of behavior such as codes of conduct and codes of ethics.

Corporate Ethics (59-60)

**G4-57** The internal and external mechanisms for seeking advice on ethical and lawful behavior, and matters related to organizational integrity, such as helplines or advice lines.

Corporate Ethics (59-60)

**G4-58** The internal and external mechanisms for reporting concerns about unethical or unlawful behavior, and matters related to organizational integrity, such as escalation through line management, whistleblowing mechanisms or hotlines.

Corporate Ethics (59-60)

### Specific Standard Disclosures

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<tr>
<th>DMA and Indicators</th>
<th>Description</th>
<th>Page number, link or statement of omission</th>
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<td><strong>MATERIAL ASPECT: ECONOMIC PERFORMANCE</strong></td>
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<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
<td>Overview sections (6-10)</td>
</tr>
<tr>
<td>G4-EC1</td>
<td>The direct economic value generated and distributed (EVG&amp;D) on an accruals basis including the basic components for the organization’s global operations.</td>
<td>2017 Form 10-K Part 2, Item 6 (17)</td>
</tr>
<tr>
<td>G4-EC2</td>
<td>Risks and opportunities posed by climate change that have the potential to generate substantive changes in operations, revenue or expenditure.</td>
<td>2017 Form 10-K Part 1, Item 6A (12)</td>
</tr>
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<td><strong>MATERIAL ASPECT: INDIRECT ECONOMIC IMPACTS</strong></td>
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<td>G4-DMA</td>
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<td>Overview sections (6-10); Community Impact and Philanthropy (71)</td>
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<tr>
<td>G4-EC7</td>
<td>The significant infrastructure investments and services supported, types of investments, and current or expected impacts on communities and local economies.</td>
<td>Community Impact and Philanthropy (71-80)</td>
</tr>
<tr>
<td>G4-EC8</td>
<td>Significant identified positive and negative indirect economic impacts the organization has.</td>
<td>Community Impact and Philanthropy (71-80)</td>
</tr>
<tr>
<td><strong>MATERIAL ASPECT: PROCUREMENT/ SOURCING PRACTICES</strong></td>
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<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
<td>Overview sections (6-10); Food Safety and Quality (37-40); Responsible Sourcing (52); Supplier Diversity (69)</td>
</tr>
<tr>
<td>G4-EC9</td>
<td>The percentage of the procurement budget used for significant locations of operation spent on suppliers local to that operation.</td>
<td>Responsible Sourcing (54-56); Supplier Diversity (69)</td>
</tr>
<tr>
<td>FP1</td>
<td>Percentage of purchased volume from suppliers compliant with company’s sourcing policy.</td>
<td>Food Safety and Quality (39-40); Our Purchase Order Terms &amp; Conditions legally bind our suppliers to our Supplier Code of Conduct and 98% of our supplier spend is paid via Purchase Order.</td>
</tr>
<tr>
<td><strong>CATEGORY: ENVIRONMENTAL</strong></td>
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<td><strong>MATERIAL ASPECT: ENERGY</strong></td>
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<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
<td>Overview sections (6-10); Better Planet (13; 16-22)</td>
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<tr>
<td>ASPECT</td>
<td>Description</td>
<td>References</td>
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<tr>
<td><strong>G4-EN3</strong> Energy consumption</td>
<td>from non-renewable sources from within the organization.</td>
<td>Better Planet (12-22); CDP Climate Disclosure (17)</td>
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<tr>
<td><strong>G4-EN4</strong> Energy consumed</td>
<td>outside of the organization.</td>
<td>Better Planet (12-22); CDP Climate Disclosure (17)</td>
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<td><strong>G4-EN5</strong> Energy intensity.</td>
<td></td>
<td>Better Planet (12-24); CDP Climate Disclosure (17)</td>
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<tr>
<td><strong>G4-EN6</strong> The amount of</td>
<td>reductions in energy consumption achieved as a direct result of conservation</td>
<td>Energy Use (18-22); CDP Climate Disclosure (17)</td>
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<td>and efficiency initiatives.</td>
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<td><strong>MATERIAL ASPECT: WATER</strong></td>
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<tr>
<td><strong>G4-DMA</strong> Disclosure on</td>
<td>management approach.</td>
<td>Overview sections (6-10); Water Consumption (23-27)</td>
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<tr>
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<td><strong>G4-EN8</strong> Total volume of</td>
<td>water withdrawn by source.</td>
<td>Water Consumption (23-28)</td>
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<td>water withdrawn by source.</td>
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<tr>
<td><strong>G4-EN9</strong> Total number of</td>
<td>water sources significantly affected by withdrawal by type.</td>
<td>Water Consumption (25)</td>
</tr>
<tr>
<td>water sources significantly</td>
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<td>affected by withdrawal by</td>
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<td>type.</td>
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<tr>
<td><strong>G4-EN10</strong> Total volume of</td>
<td>water recycled and reused by the organization.</td>
<td>Water Consumption (23-28)</td>
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<tr>
<td>water recycled and reused by</td>
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<td>the organization.</td>
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<td><strong>MATERIAL ASPECT: EMISSIONS</strong></td>
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<tr>
<td><strong>G4-EN15</strong> Direct (Scope 1)</td>
<td>GHG emissions.</td>
<td>Energy Use (19)</td>
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<td>GHG emissions.</td>
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<td><strong>G4-EN16</strong> Energy indirect</td>
<td>(Scope 2) GHG emissions.</td>
<td>Energy Use (19)</td>
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<td>(Scope 2) GHG emissions.</td>
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<tr>
<td><strong>G4-EN17</strong> Indirect (Scope 3)</td>
<td>GHG emissions.</td>
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<td>GHG emissions.</td>
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<tr>
<td><strong>G4-EN18</strong> GHG emissions</td>
<td>intensity.</td>
<td>Energy Use (19)</td>
</tr>
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<td>intensity.</td>
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<tr>
<td><strong>G4-EN19</strong> Amount of GHG</td>
<td>emissions reductions achieved as a direct result of initiatives to</td>
<td>Energy Use (19)</td>
</tr>
<tr>
<td>emissions reductions</td>
<td>reduce emissions.</td>
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<td>achieved as a direct result</td>
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<td>of initiatives to reduce</td>
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<td>emissions.</td>
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<td><strong>MATERIAL ASPECT: EFFLUENTS AND WASTE</strong></td>
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<tr>
<td><strong>G4-EN22</strong> Total water</td>
<td>discharge by quality and destination.</td>
<td>Water Consumption (23-27)</td>
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<tr>
<td>discharge by quality and</td>
<td></td>
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<td>destination.</td>
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<tr>
<td><strong>G4-EN23</strong> Total weight of</td>
<td>waste by type and disposal method.</td>
<td>Sustainable Development Awards (13); Eliminating Waste (28-35)</td>
</tr>
<tr>
<td>waste by type and disposal</td>
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<td><strong>MATERIAL ASPECT: PRODUCTS AND SERVICES</strong></td>
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<td>Overview sections (6-10); Better Planet (11-35)</td>
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<td>management approach.</td>
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<td><strong>G4-EN27</strong> Extent of impact</td>
<td>mitigation of environmental impacts of products and services.</td>
<td>Responsible Sourcing (52); Better Planet (18; 20-24; 26; 29; 30; 32; 34)</td>
</tr>
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<td>mitigation of environmental</td>
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<td>impacts of products and</td>
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<td>services.</td>
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<td><strong>MATERIAL ASPECT: COMPLIANCE</strong></td>
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<td><strong>G4-EN29</strong> Monetary fines</td>
<td>and non-monetary sanctions.</td>
<td>Environmental Management (15); 2017 Form 10-K Item 3 (14-16)</td>
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<td>and non-monetary sanctions.</td>
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<td><strong>MATERIAL ASPECT: TRANSPORT</strong></td>
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<tr>
<td><strong>G4-EN30</strong> Significant</td>
<td>environmental impacts of transporting products and other goods and</td>
<td>CDP Climate Change Disclosure (17); Energy Use (19-21); Key Impacts,</td>
</tr>
<tr>
<td>environmental impacts of</td>
<td>materials for the organization's operations, and transporting members of</td>
<td>Risks and Opportunities (84)</td>
</tr>
<tr>
<td>transporting products and</td>
<td>the workforce.</td>
<td></td>
</tr>
<tr>
<td>other goods and materials for</td>
<td></td>
<td></td>
</tr>
<tr>
<td>the organization's operations,</td>
<td></td>
<td></td>
</tr>
<tr>
<td>and transporting members of</td>
<td></td>
<td></td>
</tr>
<tr>
<td>the workforce.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### MATERIAL ASPECT: OVERALL

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-EN31</td>
<td>Total environmental protection expenditures and investments by type.</td>
</tr>
</tbody>
</table>

Overview sections (6-10); Environmental Management (15); Eliminating Waste (28; 31); Responsible Sourcing (52)

### MATERIAL ASPECT: SUPPLIER ENVIRONMENTAL ASSESSMENT

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-EN33</td>
<td>Significant actual and potential negative environmental impacts in the supply chain and actions taken.</td>
</tr>
</tbody>
</table>

Overview sections (6-10); Food Safety and Quality (38); Responsible Sourcing (56-57); Corporate Ethics (60)

### CATEGORY: SOCIAL

### SUB-CATEGORY: LABOR PRACTICES AND DECENT WORK

### MATERIAL ASPECT: EMPLOYMENT

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-LA1</td>
<td>Total number and rate of new employee hires during the reporting period, by age group, gender and region.</td>
</tr>
</tbody>
</table>

Culture and Workplace (62)

### MATERIAL ASPECT: LABOR/MANAGEMENT RELATIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-LA4</td>
<td>Minimum notice periods regarding operational changes, including whether specified in collective bargaining agreements.</td>
</tr>
</tbody>
</table>

2017 Form 10-K (4; 87-88; 92)

### MATERIAL ASPECT: OCCUPATIONAL HEALTH AND SAFETY

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-LA5</td>
<td>Workforce represented in formal joint management-worker health and safety committees.</td>
</tr>
<tr>
<td>G4-LA6</td>
<td>Types of injury, injury rate (IR), occupational diseases rate (ODR), lost day rate (LDR), absentee rate (AR) and work-related fatalities, for the total workforce.</td>
</tr>
</tbody>
</table>

Safety Statistics (64)

### MATERIAL ASPECT: TRAINING AND EDUCATION

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-LA9</td>
<td>Average hours of training that the organization’s employees have undertaken during the reporting period.</td>
</tr>
<tr>
<td>G4-LA10</td>
<td>Programs for skills management and lifelong learning for continued employability and career retirement or termination.</td>
</tr>
</tbody>
</table>

Culture and Workplace (67; 68; 70)

### MATERIAL ASPECT: DIVERSITY AND EQUAL OPPORTUNITY

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-LA12</td>
<td>Composition of governance bodies and breakdown of employees per employee category according to gender, age group, minority group membership, and other indicators of diversity.</td>
</tr>
</tbody>
</table>

Our People (62); 2017 Proxy Statement (5-9)

### MATERIAL ASPECT: EQUAL OPPORTUNITY FOR WOMEN AND MEN

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-DMA</td>
<td>Disclosure on management approach.</td>
</tr>
<tr>
<td>G4-LA13</td>
<td>Ratio of the basic salary and remuneration of women to men for each employee category, by significant locations of operation.</td>
</tr>
</tbody>
</table>

The organization treats this information as confidential.
### MATERIAL ASPECT: SUPPLIER ASSESSMENT FOR LABOR PRACTICES

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-LA14</td>
<td>Percentage of new suppliers that were screened using labor practices criteria.</td>
<td>Supplier Code of Conduct (57); Conagra prohibits the use of forced labor in our operations and by our suppliers. All suppliers are screened daily by our Credit &amp; Risk Group against a Denied Parties list which contains suppliers banned due to child labor and human trafficking. Suppliers are also legally bound to labor practice standards set forth in the Supplier Code of Conduct.</td>
</tr>
</tbody>
</table>

### CATEGORY: LABOR PRACTICES AND DECENT WORK DISCLOSURES FOR THE FOOD PROCESSING SECTOR

#### MATERIAL ASPECT: LABOR PRACTICES

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Responsible Sourcing (57)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FP3</td>
<td>Lost time due to industrial disputes, strikes or lock-outs.</td>
<td>Conagra has not lost any working time due to industrial disputes, strikes or lockouts.</td>
</tr>
</tbody>
</table>

#### SUB-CATEGORY: HUMAN RIGHTS

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Corporate Ethics (59); Diversity and Inclusion (66)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-HR3</td>
<td>Total number of incidents of discrimination during the reporting period.</td>
<td>There were no instances of discrimination during the reporting period</td>
</tr>
</tbody>
</table>

#### MATERIAL ASPECT: NON-DISCRIMINATION

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-HR4</td>
<td>Operations and suppliers in which employee rights to exercise freedom of association or collective bargaining may be violated or at significant risk.</td>
<td>Responsible Sourcing (52; 56-57); Conagra requires that its suppliers recognize and respect the rights of employees to freely associate, organize and bargain collectively in accordance with the all applicable laws. Additionally, Conagra encourages its suppliers to establish open communication and direct engagement between employees and management as a means by which to support positive employee relations.</td>
</tr>
</tbody>
</table>

#### MATERIAL ASPECT: FREEDOM OF ASSOCIATION AND COLLECTIVE BARGAINING

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-HR5</td>
<td>Operations and suppliers identified as having significant risk for incidents of child labor and measures taken to contribute to the effective abolition of child labor.</td>
<td>Responsible Sourcing (52; 56-57); Conagra strictly prohibits doing business with any supplier engaging in child labor as per our Code of Conduct that all suppliers are legally bound to. The majority of Conagra's materials and services are sourced domestically and for the limited categories sourced internationally our Credit &amp; Risk team monitors daily on the Denied Parties List and our Procurement Buyers &amp; Supplier Quality monitor via the media.</td>
</tr>
</tbody>
</table>

#### MATERIAL ASPECT: CHILD LABOR

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52); Corporate Ethics (59-60)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-HR5</td>
<td>Operations and suppliers identified as having significant risk for incidents of child labor and measures taken to contribute to the effective abolition of child labor.</td>
<td>Responsible Sourcing (52; 56-57); Conagra strictly prohibits doing business with any supplier engaging in child labor as per our Code of Conduct that all suppliers are legally bound to. The majority of Conagra's materials and services are sourced domestically and for the limited categories sourced internationally our Credit &amp; Risk team monitors daily on the Denied Parties List and our Procurement Buyers &amp; Supplier Quality monitor via the media.</td>
</tr>
</tbody>
</table>

#### MATERIAL ASPECT: FORCED OR COMPULSORY LABOR

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52); Corporate Ethics (59-60)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-HR6</td>
<td>Operations and suppliers considered to have significant risk for incidents of forced or compulsory labor.</td>
<td>Responsible Sourcing (52); Corporate Ethics (59-57)</td>
</tr>
</tbody>
</table>

#### MATERIAL ASPECT: SUPPLIER HUMAN RIGHTS ASSESSMENT

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-HR11</td>
<td>Significant actual and potential negative human rights impacts in the supply chain and actions taken.</td>
<td>Responsible Sourcing (57)</td>
</tr>
</tbody>
</table>
### MATERIAL ASPECT: LOCAL COMMUNITIES

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Community Impact and Philanthropy (71)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-SO1</td>
<td>Percentage of operations with implemented local community engagement, impact assessments, and development programs.</td>
<td>Community Impact and Philanthropy (71-80)</td>
</tr>
</tbody>
</table>

### MATERIAL ASPECT: ANTI-CORRUPTION

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Supplier Code of Conduct (57); Corporate Ethics (59)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-SO4</td>
<td>Communication and training on anti-corruption policies and procedures.</td>
<td>Supplier Code of Conduct (57); Corporate Ethics (59-60); Upon joining Conagra, 100% of new employees receive a copy of our Code of Conduct which shares our policies and procedures, including those relating to anti-corruption. Additionally, we conduct risk-based, in-person anti-corruption training with relevant employees. Our Board of Directors approves our Code of Conduct and is bound by it.</td>
</tr>
</tbody>
</table>

### MATERIAL ASPECT: ANTI-COMPETITIVE BEHAVIOR

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Corporate Ethics (59)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-SO7</td>
<td>Total number of legal actions for anti-competitive behavior, anti-trust, and monopoly practices and their outcomes.</td>
<td>Conagra has no legal actions pending or completed during FY17 relating to anti-competitive behavior or violations of anti-trust/monopoly legislation.</td>
</tr>
</tbody>
</table>

### MATERIAL ASPECT: COMPLIANCE

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Environmental Management (15); Supplier Code of Conduct (57); Corporate Ethics (59-60)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-SO8</td>
<td>Monetary value of significant fines and total number of monetary sanctions for non-compliance with law and regulations.</td>
<td>Environmental Management (15); 2017 Form 10-K Item 3 (14-16)</td>
</tr>
</tbody>
</table>

### MATERIAL ASPECT: SUPPLIER ASSESSMENT FOR IMPACT ON SOCIETY

<table>
<thead>
<tr>
<th>G4-DMA</th>
<th>Disclosure on management approach.</th>
<th>Overview sections (6-10); Responsible Sourcing (52)</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-SO9</td>
<td>Percentage of new suppliers that were screened using criteria for impacts on society.</td>
<td>Responsible Sourcing (54-57)</td>
</tr>
</tbody>
</table>

### CATEGORY: SOCIETY DISCLOSURES FOR THE FOOD PROCESSING SECTOR

### MATERIAL ASPECT: HEALTHY AND AFFORDABLE FOOD

| G4-DMA | Nature, scope and effectiveness of any programs and practices that promote access to healthy lifestyles; the prevention of chronic disease; access to healthy, nutritious and affordable food; and improved welfare for communities in need. | Good Food (37-50) |

### CATEGORY: ANIMAL WELFARE DISCLOSURES FOR THE FOOD PROCESSING SECTOR

### MATERIAL ASPECT: ANIMAL WELFARE

<table>
<thead>
<tr>
<th>FP9</th>
<th>Animals raised and processed.</th>
<th>Animal Welfare (53)</th>
</tr>
</thead>
<tbody>
<tr>
<td>FP10</td>
<td>Policies and practices for animal husbandry.</td>
<td>Animal Welfare (53)</td>
</tr>
<tr>
<td>FP11</td>
<td>Housing system used to rear animals.</td>
<td>Animal Welfare (53)</td>
</tr>
</tbody>
</table>
### CATEGORY: PRODUCT RESPONSIBILITY

#### MATERIAL ASPECT: CUSTOMER HEALTH AND SAFETY

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-PR1</td>
<td>Percentage of significant product and service categories for which health and safety impacts are assessed for improvement.</td>
</tr>
</tbody>
</table>

**Conagra**

- Good Food (39-41): Food safety and nutrition are top priorities for Conagra.
- 100% of our safety impacts are assessed and health aspects of our foods are regularly reviewed.

#### MATERIAL ASPECT: PRODUCT AND SERVICE LABELING

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-PR3</td>
<td>Product and service information required by the organization’s procedures for product and service information and labeling.</td>
</tr>
</tbody>
</table>

**Product Transparency (47-50); GRI Content Index (86)**

#### MATERIAL ASPECT: MARKETING COMMUNICATIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-PR7</td>
<td>Total number of incidents of non-compliance with regulations and voluntary codes concerning marketing communications, including advertising, promotion, and sponsorship.</td>
</tr>
</tbody>
</table>

**Product Transparency (47-49-50); We have not had any incidences of regulatory non-compliance in FY17**

#### MATERIAL ASPECT: COMPLIANCE

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>G4-PR9</td>
<td>Monetary value of significant fines for non-compliance with laws and regulations concerning the provision and use of products and services.</td>
</tr>
</tbody>
</table>

**Food Safety and Quality (37-40); Product Transparency (47-50); 2017 Form 10-K Item 3 (14-16)**

### CATEGORY: PRODUCT RESPONSIBILITY DISCLOSURES FOR THE FOOD PROCESSING SECTOR

#### MATERIAL ASPECT: CUSTOMER HEALTH AND SAFETY

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FP5</td>
<td>Percent of production volume manufactured in sites certified by an independent third party according to internationally recognized food safety management system standards.</td>
</tr>
</tbody>
</table>

**Good Food (37-50)**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FP6</td>
<td>Percent of total sales volume of consumer products by product category that are lowered in saturated fat, trans fat, sodium and added sugars.</td>
</tr>
</tbody>
</table>

**Good Food (37-50)**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>FP7</td>
<td>Percent of total sales volume of consumer products by product category that contain increased nutritious ingredients like fiber, vitamins, minerals, phytochemicals or functional food additives.</td>
</tr>
</tbody>
</table>

**Good Food (37-50)**
For questions regarding this report, please contact
Kristine Mulford | Corporate Communications
kristine.mulford@conagra.com
312-549-5522