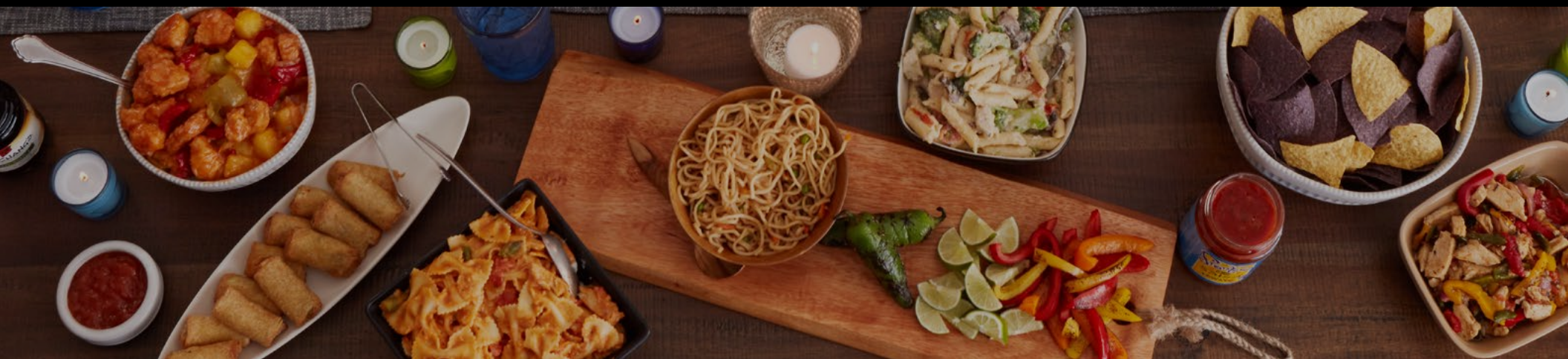




Conagra Brands Citizenship Report 2018



Conagra Brands Citizenship Report 2018

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Overview

From our President and Chief Executive Officer



During fiscal year 2018, Conagra Brands continued its journey of transformation. We continued to focus on being a pure-play branded food company for the first time in our organization's nearly 100-year history. We continued modernizing our portfolio of iconic brands through innovation and M&A. And we delivered on our financial commitments to investors. At the same time, we stayed true to our unwavering commitment to a core value here at the company—Integrity. By doing the right things, and doing them right, we will continue to deliver meaningful and sustainable success for all.

And that's why our Corporate Social Responsibility work is so important at Conagra. CSR is more than a collection of initiatives. At Conagra, we believe that when our people, communities and the environment are thriving, so are we. Great food and great results

are natural outcomes of a strategy that starts with the question—what's the right thing to do?

To ensure that our CSR work is fed into strategic decision-making at the highest levels of the organization, we leverage our Board of Directors and senior executives in the effort. Our Board's Nominating, Governance and Public Affairs Committee reviews our CSR journey. And, on a more day-to-day basis, we utilize a multi-functional CSR Steering Committee led by several of our senior executives—direct reports of mine. The committee discusses the economic, environmental and social impacts of our operations and identifies opportunities to drive positive impact throughout the organization. The committee also leverages team members from across Conagra, with sub-committees aligned to our four CSR pillars—Good Food, Responsible Sourcing, Stronger Communities and Better Planet. By accessing diverse talent across our organization, we can find real areas for impact.

And I am incredibly proud of Conagra's positive CSR impact. Over the last several years, we have become deliberate about incorporating more sustainable attributes into our products—refreshing ingredients, production processes and packaging. We have also continued to generate innovative methods for saving energy, water and waste in our operations through our Sustainable

Development Awards program. In addition, employee-centric activities like our Month of Service have resulted in meaningful community impact.

Excitingly, we have a tremendous opportunity to keep getting better. Our core operations serve as fertile hunting ground for continued improvement. In addition, recent acquisitions, like fiscal year 2018 purchases of Angie's BOOMCHICKAPOP!® and Sandwich Bros. of Wisconsin®, and the more recent, sizable, October 2018 purchase of Pinnacle Foods Inc., create a bounty of opportunity.

Finding efficiency, adding more than you take, contributing positively to the community—these aren't easy tasks for any company. However, we know that all our stakeholders, including our consumers, employees and investors, are watching. We are pleased to present this report to share details of our progress and our goals for the future.

At Conagra, we will continue to do the right things.

Thank you for your interest, and trust.



Sean M. Connolly
President and Chief Executive Officer

Conagra Brands at a Glance*

EMPLOYEES

More than
17,000



HEADQUARTERS

Chicago



REVENUE

Approximately
\$11 billion



FACILITIES

Approximately
50



BRANDS

Including



Our Approach to Citizenship

Conagra Brands' citizenship strategy was developed by our CSR Steering Committee, a cross-functional team that includes leaders and subject matter experts in key functional areas related to our four citizenship pillars: Good Food, Responsible Sourcing, Better Planet and Stronger Communities. The CSR Steering Committee is led by members of our Senior Leadership Team responsible for Conagra Brands' operations, procurement, human resources, stakeholder communications and corporate reputation. During fiscal year 2018, we formed four sub-committees within the CSR Steering Committee. Each sub-committee has responsibility for managing a specific citizenship pillar and the spectrum of material topics that fall within that focus area. The new sub-committees are helping us focus financial and employee resources in a targeted way and support future goal-setting and progress.

Conagra Brands' senior leadership team holds ultimate responsibility for implementing our citizenship strategy, with oversight from the Nominating, Governance and Public Affairs Committee of our Board of Directors ("Governance Committee"). At least annually, the Governance Committee reviews Conagra Brands' policies and programs related to corporate citizenship. The Governance Committee also regularly meets with management to discuss internal and external factors affecting our Company's image and reputation, including those related to corporate citizenship. The Governance Committee is comprised entirely of independent directors (as defined by the NYSE independence requirements).



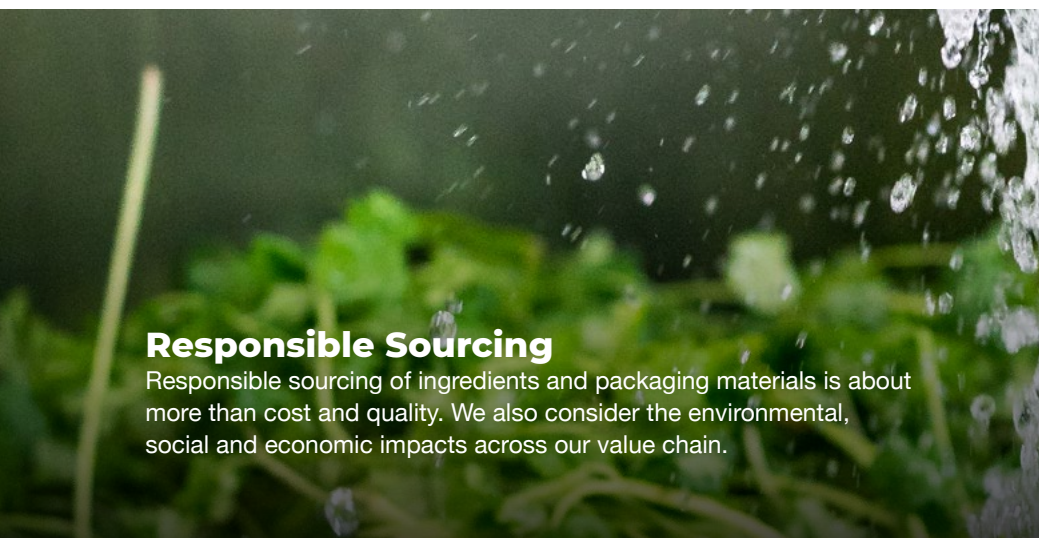
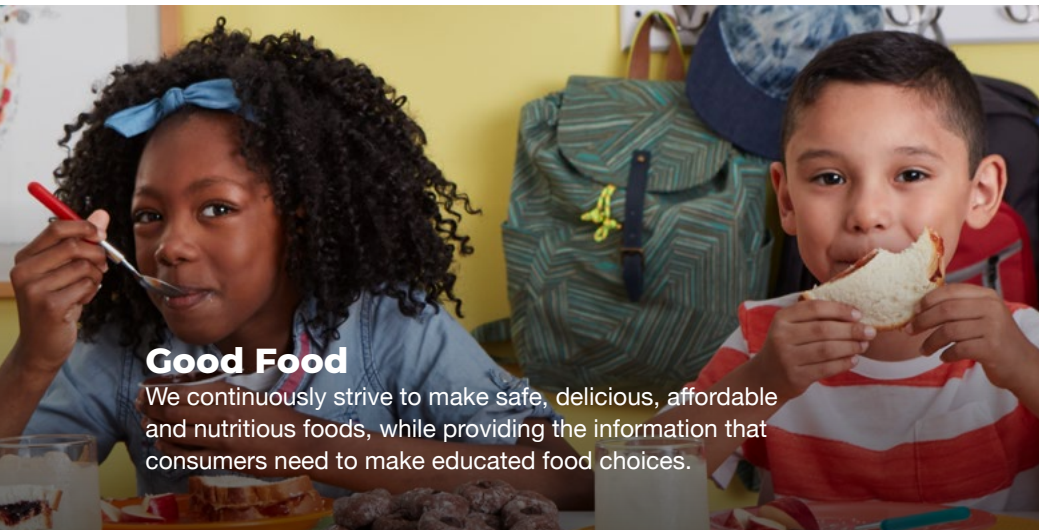
Though citizenship is managed through the described governance structure, everyone at Conagra Brands plays a role. Our 17,000 passionate employees bring corporate citizenship to life for us and for everyone affected by our business. Employees across all functions of our company—from research & development to risk management, sustainability, brands/marketing, insights, procurement and operations—provide the passion and innovation to embed corporate citizenship into the fabric of Conagra Brands and

achieve our citizenship ambitions. Their enthusiasm, dedication and collaboration enable us to manage risks and leverage opportunities—so that we do the right things and do things right. Whether volunteering in our communities, participating in our facilities' green teams, or collaborating on programs and projects, our employees truly define us as a responsible corporate citizen.

Citizenship Philosophy and Focus Areas

The people of Conagra Brands make everyday food in extraordinary ways and with unwavering attention to our citizenship ambitions. This means making food that's delicious, safe, nutritious and convenient, while addressing the key economic, environmental and social impacts directly linked to our activities and products, such as through business relationships with farmers, suppliers, customers and others.

Our citizenship strategy includes four focus areas: Good Food, Responsible Sourcing, Better Planet and Stronger Communities. Together, these strategic pillars articulate our values and ambitions as a responsible corporate citizen. We look forward to making good food for generations to come, and doing so in a way that supports responsible sourcing, stronger communities and a better planet.



Materiality: What Matters, Where it Matters

In 2017, we refreshed our materiality analysis to reflect current business strategy and stakeholder dialogues on relevant environmental, social and governance (ESG) topics. 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, with an eye on how our activities impact global efforts to reach the [UN Sustainable Development Goals](#). The 17 UN Sustainable Development Goals address challenges such as access to food, inequality, climate change,

water scarcity, and community empowerment, and intersect with Conagra Brands material issues, goals and ESG management strategies.

Daily management of Conagra Brands' material topics is led by our CSR Steering Committee.



Alignment of Material Topics with the SDGs







Throughout this report, we note programs and progress that support specific UN Sustainable Development Goals



CRITICAL	STRATEGIC		IMPORTANT
Food Safety 2 3 9	Water Consumption 6 12	Energy Use 3 7	Deforestation 2 11 15
Health & Nutrition 2 3 9	Product Transparency 2 3 12	Solid Waste 8 11 12	Animal Welfare 2 14
Corporate Ethics 1 5 8 10 16	Food Waste 2 12	Community Impacts & Philanthropy 1 2 4 11 17	Transportation & Logistics 7
Supplier Code of Conduct 1 3 5 6 8 10 16	Sustainable Sourcing 2 3 5 6 8 13 14 15	Employee Health & Wellness 3 5	
Climate Change 7 11 13	Packaging 2 8 11 12		
Diversity & Inclusion 1 5	Food Policy 9		
Environmental Compliance 3 6 8 12	Culture & Workplace 3 4 5 8 16		

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.

<div>Good Food</div> <div>Responsible Sourcing</div> <div>Better Planet</div> <div>Stronger Communities</div>	<div>RAW MATERIAL SOURCING</div> <div>The point of origin for the food ingredients, packaging, and other resources</div> 	<div>INTERMEDIATE SUPPLY CHAIN</div> <div>Preparing crops for use as ingredients and transforming materials into packaging</div> 	<div>CONAGRA BRANDS</div> <div>Making and packaging food for retail, restaurant and food service</div> 	<div>WAREHOUSE & DISTRIBUTION</div> <div>Storing and moving our products to our customers</div> 	<div>RETAIL, RESTAURANT & FOOD SERVICE</div> <div>All the places where you buy our food, at home and away</div> 	<div>CONSUMPTION</div> <div>Enjoying our food!</div> 
Food Policy	●	●	●		●	●
Food Safety	●	●	●	●	●	●
Health & Nutrition	●	●	●		●	●
Product Transparency	●	●	●		●	●
Animal Welfare	●	●			●	●
Deforestation	●					
Supplier Code of Conduct	●	●				
Sustainable Sourcing	●	●				●
Climate Change	●	●	●	●	●	●
Energy Use	●	●	●	●		
Environmental Compliance	●	●	●	●		
Food Waste	●	●	●	●	●	●
Packaging	●	●	●	●	●	●
Solid Waste	●	●	●	●	●	●
Transportation & Logistics	●	●	●	●	●	
Water Consumption	●	●	●			
Community Impacts & Philanthropy	●	●	●		●	●
Corporate Ethics	●	●	●	●	●	
Culture & Workplace			●			
Diversity & Inclusion	●	●	●			
Employee Health & Wellness			●			

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.

KEY IMPACTS	STAKEHOLDER EXPECTATIONS	OUR RESPONSIBILITY	ENGAGEMENT
Advocacy Groups	Establish an open dialogue with Conagra Brands to communicate special interests regarding social and environmental issues.	Practice open, transparent communication to clearly indicate our position and progress on important social and environmental issues material to our business.	We are responsive to advocacy groups and strive to establish meaningful, collaborative relationships.
Consumers	Deliver safe, healthy and affordable food that meets their taste and lifestyle preferences at a reasonable price.	Stay aligned with consumer expectations and preferences, such as nutrition, sustainability and convenience, and deliver safe, affordable and healthful food.	We share information with consumers via packaging, brand and product sites, and engage consumers through social and traditional media channels and our Consumer Affairs team.
Customers	Help grow their businesses by supplying quality products desired by consumers. Support supply chain corporate responsibility commitments through our products, operations and reporting.	Continuously improve the quality, taste, environmental and social impacts of product innovations at a reasonable price.	We are in daily contact with many of our customers to ensure exceptional customer service levels and share information on our business practices.
Employees	Work in a safe and respectful environment and be fairly compensated. Trust the company to operate ethically and responsibly, and foster a workplace culture that values corporate citizenship.	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.	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.
Government	Operate in accordance with all local, state and federal laws and regulations. Operate in a way that supports healthy communities and environment.	Provide adequate resources and foster a culture of compliance to ensure we operate in accordance with all applicable laws and regulations. Collaborate with government stakeholders to further common citizenship goals.	Engagement varies based on government agency; we are highly responsive to government requests and participate in many voluntary government programs.
Investors	Ensure sustainable and profitable long-term growth achieved through ethical and responsible business practices.	Clearly, openly and regularly communicate our business strategy and financial results.	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.
Suppliers	Collaborate with Conagra Brands as part of a value chain for delivering quality food products that are responsibly sourced.	Nurture relationships with business partners and ensure alignment with Conagra Brands' commitment to food safety and social and environmental responsibility.	We are in daily contact with many of our largest suppliers. We have integrated social and environmental considerations into the supplier selection process, Supplier Excellence Program performance metrics, and supplier recognition awards.

Good Food



Food Safety & Quality

Food safety and quality are the most critical issues 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, approximately 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.

As a consumer foods company and commercial foodservice supplier, we recognize that consumers are susceptible to any form of food contamination that might occur before, during or after the manufacturing process. Many consumers also rely on manufacturing and processing standards to know what ingredients are present in foods due to their personal diets, nutritional requirements, or medical conditions. Therefore, we have an unwavering commitment to food safety and quality, which is of utmost importance to all of us at Conagra Brands and to all of our stakeholders.

In the rare event that our food does not meet our high standards for regulatory compliance, quality assurance or food safety, we take marketplace action as necessary. In fiscal year 2018, we had two product recalls; with one resulting in a very limited number of minor injuries.

Our Management Approach

Conagra Brands believes food safety and quality must be addressed at every step in our value chain, from farm to fork. We have rigorous food safety and quality policies and procedures that ensure the efficiency and effectiveness of our ingredient sourcing, food preparation and delivery to customers. Our policies and procedures cover everything from how our employees inspect ingredients as they arrive at our facilities, to sanitation of our kitchens and preparation lines, to what temperature our food should be stored at as it leaves our facilities for delivery to our customers and consumers.

Our Food Safety & Quality teams are responsible for managing the integrity of our food—beginning with sourcing ingredients and all the way through preparation and delivery to our customers and consumers. These teams are comprised of subject matter experts who provide functional leadership on all matters related to food safety and quality, including:

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

In addition to employing subject matter experts, we also engage outside experts to help ensure that our food safety and quality programs are world-class. We have a Food Safety Council, which provides ongoing input and advice on new and emerging food safety practices. The Council's members are recognized in the industry for their expertise in specific food safety disciplines such as food science, microbiology, toxicology, epidemiology, microbial physiology, public health and public policy. In addition, we periodically engage independent consultants to evaluate our policies and procedures related to food safety and quality.

The many experts who support our commitment to food safety and quality (both within and outside our Company) are only part of our program. We also rely on the many employees outside of our Food Safety & Quality teams. We insist that *everyone* at Conagra Brands is responsible for safety and quality, regardless of job function or title. The commitment to safety and quality is, in fact, embedded in our culture and everything we do every day. Employees who have concerns are actively encouraged to report them through our ethics hotline.

Additionally, as leaders in food safety, we have embraced the Food Safety Modernization Act (FSMA), and look forward to working with the FDA as this important law continues to be implemented.

The Safety and Quality of Our Food

As both a consumer foods company and commercial foodservice supplier, Conagra Brands is uniquely positioned to affect food safety and quality on a broad scale. We are committed to ensuring that our food is safe to eat and the ingredients are of good quality. We do this by implementing what we believe to be best-in-class processes in our facilities and by working with suppliers to ensure a trusted supply of ingredients. We supply numerous foodservice outlets, retailers and food processors with menu offerings and ingredients. As a supplier to the food industry ourselves, we're able to leverage our experiences to educate and improve our relationships with our own suppliers. Though our business models are different, our commitment to ensuring food safety and quality is consistent and unwavering.



Research, Development & Product Innovation

To design food safety and quality elements into new foods and packaging, we conduct extensive research and testing, including validation of preparation and microwave cooking instructions. Our packaging is designed, tested and continually re-evaluated to ensure that it performs as intended to maintain the wholesomeness, quality, integrity and safety of the food.



Ingredient Sourcing & Procurement

We have internal supplier quality and auditing teams that work closely with our suppliers. We require our suppliers to use an accredited certification body to audit against Global Food Safety Initiative (GFSI) standards annually. 70 percent of our direct suppliers have completed GFSI-recognized certification, which encompasses environmental risks. In addition, we measure and monitor our top 80 percent of direct materials spend suppliers on a quarterly basis for environmental impacts.



Manufacturing & Production

To meet high standards for food safety and quality, we continually invest in new equipment and technology for our facilities. We also proactively identify opportunities for continuous performance improvement through our internal Food Safety and Quality audit program and our "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.

Enhancing Safety & Quality Through Strategic Sourcing

Conagra Brands believes that collaborative relationships with our strategic suppliers make our business stronger. Our supplier partnerships enhance our own food safety programs and also enhance food safety throughout our supply chain, while positively impacting the industry as a whole.

Our comprehensive supplier quality program is an integral part of our procurement strategy. We only buy and use ingredients that comply with applicable regulatory requirements for food safety. We also expect suppliers to meet additional quality requirements that reflect best practices and internationally recognized food safety management system standards. We rely on our internal audit team and accredited certification bodies to audit our suppliers on an annual basis, including auditing them against Global Food Safety Initiative (GFSI)-recognized certification programs. For any issue identified during an audit, we follow up by approving and confirming implementation of corrective actions. Our internal audit team conducted 166 total facility audits in fiscal year 2018, encompassing Company facilities, co-manufacturers, and both domestic and international suppliers.

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 & Quality teams proactively identify food safety and quality enhancement opportunities at our facilities. Our internal auditors do this by routinely visiting our facilities, suppliers and co-manufacturers to observe worker behaviors and ask questions about their processes.

In addition, it is required of all suppliers to have certification from independent third-party auditors according to internationally recognized food safety and quality standards. As one of the first U.S. companies to align with the Global Food Safety Initiative (GFSI), Conagra Brands has aggressively pursued certification to GFSI-recognized certification programs. Several food safety certification programs have been developed and approved by GFSI. We have achieved certification through two of those programs (SQF and BRC), depending on a particular facility's business segment. When facilities earn SQF or BRC certification, it means they have enhanced their food safety and quality systems, driving better business results.

THE MOST CRITICAL INGREDIENT IN FOOD SAFETY

The success of any food safety program depends on people. Our employees are trained extensively on safe food-handling practices and Good Manufacturing Practices (GMPs) to prevent contamination, mixups and errors that might lead to 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 and consistently controlled environment.



Nutrition

Nutrition continues to be one of the most fundamental attributes of food, and a critical issue for nearly all of our stakeholders, most notably our consumers, customers, public policy makers, regulators, investors, public health advocates, and non-governmental organizations.

Research shows that consumers are increasingly thinking differently about food and their relationship with food. Many are now defining nutrition both expansively and holistically. It is no longer enough that foods claim to provide specific “good for you” vitamins, protein, fiber and other key nutrients. Consumers want products that contain whole food ingredients that they trust will help them meet their goals for health and wellness. In addition, they want foods that are authentic, reflect their values, and align them with a social circle, or community.

Consumer food choices often reflect their philosophies about food, such as seeking physical benefits from fewer refined carbohydrates, placing value on simple and natural foods, or choosing environmentally responsible protein, for example.

Our Management Approach

Our Research and Development organization is responsible for product development, including delivering against nutrition and ingredient improvement objectives. Within this group, our director of nutrition leads the development and implementation of strategic nutrition, health and wellness planning. We invest in research, and engage with the nutrition community, to further our understanding of nutrition, and use our internal nutrition education program (the Conagra Brands Nutrition University) to deliberately link nutrition, health and wellness within our product innovation process.

Progress and results are shared regularly with our senior leaders and with an external Scientific Advisory Council. The advisory council was formed in 2006, and is 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.

Though the importance of nutrition has not changed, how we think about nutrition *has* changed, as Conagra Brands continuously evolves to deliver foods with nutrition benefits that will delight consumers. Historically, nutrition benefits have been conveyed to consumers through claims and nutritional facts that are informative, but perhaps not motivating due to clinical or chemical connotations. While sound nutrition principles remain fundamental and foundational to our foods, we have shifted from a nutrient and calorie focus to a “food-first” philosophy, where the whole and

recognizable food is the hero that conveys the nutritional benefits and other health benefits.

This food-first philosophy is reflected in our management approach. We focus on the foods and ingredients—providing consumers with foods and ingredients that they trust to support their health and wellness goals—instead of focusing on specific nutrient reductions and increases.

Our management approach is also driven by public health priorities. Our diverse product portfolio reflects the various food philosophies of consumers, while also serving to advance public health priorities. For this reason, our product portfolio remains strongly anchored by three major attributes: portion and calorie control, whole grains and vegetables, and heart health. Combined, foods with these attributes comprise approximately two thirds of our portfolio.

The nutrient density of our portfolio is exemplified by the 2018 Access to Nutrition Index (ATNI) **U.S. Spotlight Index**, which rates the 10 largest food companies in the U.S. Conagra Brands leads the Product Profile ranking, which is based on the Health Star Rating nutrient profiling criteria. According to the report, Conagra Brands was estimated in the Product Profile to generate 44 percent of 2016 sales from healthy products (having a Health Star Rating of 3.5 or more) and 32 percent from products that meet World Health Organization Euro criteria for marketing to children.



Brand Spotlight: Healthy Choice

Our Healthy Choice® brand exemplifies our new food-first approach to Nutrition. Since its inception 30 years ago, it is one of few major brands, if not the only major brand, that has stayed relevant to consumers while being specifically focused on health, consistent with the FDA's current definition of "healthy" and consistent with evolving expectations around nutrition, health and wellness. First introduced in fiscal year 2018, our Healthy Choice Power Bowls line features bold flavors and an intentional balance of ingredients that align with consumer's current attitudes towards healthy, nutritious food. Each ingredient is thoughtfully selected to provide inspired, on-trend flavors with unique nutrient-dense vegetables and whole grains.

THE FDA STARTED A PUBLIC PROCESS IN 2016, to revisit the healthy nutrient content claim on food labels, as part of an overall plan to enable consumers to easily and quickly make food choices consistent with public health recommendations and to encourage the development of healthier foods by the food industry. We have taken a leadership role in the FDA's process, by providing public comments and other support to advance the conversation and regulatory framework. It is our goal to continue to advance definitions of "healthy" foods, while providing consumers with foods that fit both the definition of "healthy" and consumers' evolving philosophies on food.



*No artificial ingredients. Minimally processed.

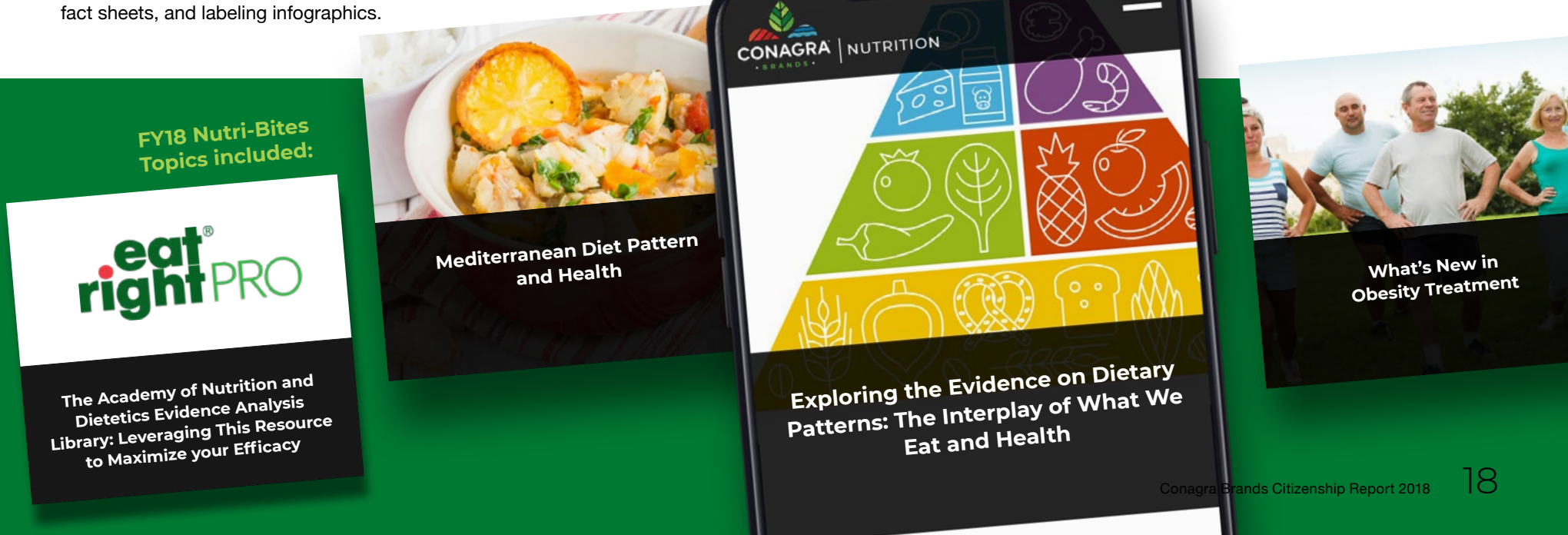
Interacting With the Nutrition Community

Health Professionals, such as the approximately 89,000 registered dietitians in the U.S., are important resources for consumers seeking credible nutrition, health and wellness information. For this reason, we support their continued development and ability to translate science-based information and other complicated concepts into practical guidelines and recommendations for consumers and other stakeholders.

We provide health professionals with access to all of our educational materials and programs on our Conagra Brands Nutrition website, conagranutrition.com, which includes detailed information about our food and other informational resources that health professionals can use to assist their clients. The website offers information on trending ingredients, recipes, fact sheets, and labeling infographics.

In addition to our nutrition website, we offer a webinar series called Nutri-Bites. Fiscal year 2018 was our seventh year of running the webinar series. Our webinars are presented by renowned nutrition experts, and provide the latest thinking on relevant nutrition topics to help registered dietitian nutritionists to better serve their clients. The webinars are free of charge and fully accredited for continuing education credits needed to maintain professional registration and licensing. In fiscal year 2018, 93 percent of participants rated the webinars as “valuable” or “very valuable,” and we issued more than 5,000 units of continuing education credit. Since we started our webinars, we have issued more than 81,000 units of continuing education credit.

We also support third party research to advance scientific understanding of effective nutrition strategies. For example, we donated Healthy Choice® and Marie Callender’s® single serving meals for all participants in a large 2018 intervention study called *Dissemination of the Look AHEAD Intensive Lifestyle Intervention in the United States Military: A Randomized Controlled Trial* (Krukowski et al, 2018). The purpose of this study was to compare a translation of the Look AHEAD (Action for Health in Diabetes) Intensive Lifestyle Intervention with a self-paced version of the same intervention among active duty military personnel.



Product Transparency

Increasingly, consumers want to know more about what is in the food they eat. Ingredient lists are not enough. Nutrition facts labels are not enough. They want to know why specific ingredients are used, where they came from, and how the ingredients (and the nutrients in the ingredients) can impact overall health. Food companies like ours need to address consumers' questions through more open and transparent communication. We are committed to providing access to the information consumers want and need to make informed decisions about what they eat. All consumers should be empowered to make educated food choices.

Our Management Approach

In response to consumers' expectations of transparency, we are focused on ensuring that they can find the information they want quickly and easily. Therefore, we work on multiple fronts to support access to product information where and when consumers want it. This includes consumer-friendly nutrition facts labels, appropriate ingredient statements and other on-pack information, product information on our branded websites, direct communications via our Consumer Affairs Center, and other resources enabled by information technology.

NUTRITION LABELING

Labeling our food is an important element of our brand-building and marketing efforts, and a way that we foster transparency. Being compliant with all legal and regulatory requirements is our first priority. 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.

In 2016, the FDA issued final rules that require manufacturers to use a new Nutrition Facts Label. We began updating the nutritional panels on our packaging immediately. The new consumer-friendly format is very different than the original format. Among other changes, it highlights calories and serving sizes as important elements for making food choices. We anticipate that our entire portfolio will reflect the new Nutrition Facts Panel some time in 2019, before the compliance deadline for manufacturers of our size, which is currently set at January 1, 2020.*



SmartLabel™

Conagra Brands proudly participates in the **SmartLabel program**, which was created by a joint industry leadership group of the Grocery Manufacturers Association (GMA) and the Food Marketing Institute (FMI). The program is completely voluntary. We participate in it, because we want to ensure that our consumers can be as informed as possible about our food.

SmartLabel leverages readily-available mobile technology to provide consumers with easy access to product information—whether in their favorite store, at home, at work, or using a smart phone, tablet or desktop computer. And, SmartLabel lets them view far more details than could ever fit on a product's package label! Consumers can view detailed nutritional information, ingredient definitions, allergens, certifications such as USDA organic and Non-GMO Project Verified, and many other product attributes, as well as manufacturer information. Each product participating in the program has a specific landing page containing all of this information. The landing pages are organized in a consistent format and appearance across different brands and products.

As of the end of fiscal year 2018, we have approximately 1700 pages live on smartlabel.org. This represents more than a fivefold increase over last year! We look forward to adding more pages each day. Even if some of our products do not yet display the SmartLabel QR code on the packaging, consumers can still visit smartlabel.org or the product website for information.



SmartLabel provides more product information than can 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

Consumers can find SmartLabel information in several ways:

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

Genetic Modification

Conagra Brands agrees with the FDA and numerous trusted scientific bodies and regulatory agencies (e.g., World Health Organization, Food and Agriculture Organization of the United Nations, and Organization for Economic Co-operation and Development) that foods and beverages that contain ingredients derived from genetically modified organisms (GMOs) are safe and nutritious. Given the potential for GMOs to improve the quality, sustainable availability and nutritional value of food, we support its responsible use when based on sound science and appropriate regulatory and safety reviews. We stand behind the health and safety of *all* of our products, including those with genetically engineered ingredients.

We recognize that this is an area of evolving public perception and opinion and, therefore, offer a broad range of products to appeal to a wide range of consumers, including consumers that want to avoid GMOs in their food. Many of our products, such as Hunt's tomatoes and Alexia vegetables, are **Non-GMO Project Verified**. Going forward, we will continue to monitor scientific advances, regulatory activity, and the opinions of key trade associations, R&D organizations, consumers and other stakeholders, to guide our thinking on GMOs.

Disclosure of GMOs is a separate issue—an issue of transparency. Conagra Brands welcomes a national, uniform approach to disclosure on the use of GMOs in food. We fully supported the National Bioengineered Food Disclosure Law, which requires food companies to include information about GMOs on product labels and online. Now that the final National Bioengineered Food Disclosure Standard has been issued by the USDA, we intend to comply fully by the January 2022 compliance date.

Allergen Labeling

A key component of our food safety program is carefully managing major food allergens practices 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.

We systematically alert consumers of our products about the eight major food allergens. For any branded foods that contain one of these allergens, we include a plain-language “Contains” statement below the ingredient statement. Some of our other food packages might 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

might not ensure the absence of a potential allergen simply due to the nature of the equipment or process. Therefore, we recommend that consumers not eat a product, if they are allergic to any of the ingredients listed in a “May Contain” statement. We further recommend that consumers with food allergies *always* check the ingredient statements on our food products at the time of purchase, because product formulations may change.

Gluten (found in certain grains such as wheat) is the subject of specific FDA labeling rules. All foods bearing a “Gluten Free” claim must contain less than 20 ppm (parts per million) gluten. Conagra Brands’ portfolio includes some foods that bear this claim. We use the “Gluten Free” claim on a food only after implementing comprehensive testing protocols. Our testing program includes reviews of the ingredients, the suitability of the facility, and overall product composition, to ensure full compliance with the FDA’s defined standard for gluten content.



... VINEGAR, CONCENTRATED GRAPE MUST), SUGAR, OLIVE OIL, BASIL, MODIFIED CORN STARCH, ONIONS, GARLIC PUREE, SALT, CHARDONNAY WINE, MOLASSES, CANOLA OIL. **CONTAINS: EGG, SOY, WHEAT.**

Advertising to Children

Our consumers and customers have come to know our brands through a variety of marketing channels, including advertisements. We recognize that food marketing affects food choices and influences dietary habits, especially of vulnerable groups such as children. Therefore, we understand the necessity of marketing to children in a responsible way.

Conagra Brands has long been a firm proponent of responsible marketing to children. Since 2007, we have participated 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 CFBAI is to shift advertising for foods that appeal to children to messaging that encourages healthier dietary choices.

We collaborated closely with CFBAI and other participants in developing uniform nutrition criteria. Raising the bar for nutritional standards of foods marketed to children under the age of 12, CFBAI's uniform nutrition criteria require that advertised foods contribute important food groups including fruits, vegetables, non/low-fat dairy, whole grains, essential nutrients, or some combination of these components. CFBAI's criteria also set rigorous standards that limit calories, total sugars, sodium, saturated fat and trans fat. [Conagra Brand's CFBAI pledge and list of food included is available here](#). Recently, all participants in CFBAI [agreed to adopt revised, stronger uniform nutrition criteria](#) for foods advertised to children. The revised criteria will further strengthen voluntary efforts to help improve child-directed food advertising. We believe that CFBAI's uniform nutrition criteria are realistic; the criteria serve to motivate us, and other CFBAI participants, to make better-for-you foods.

Over the past several years, we have strengthened our commitment to responsible advertising to children. These are our commitments:

- Devote 100 percent of our advertising directed to children under 12 years of age to products that meet CFBAI's uniform nutrition criteria
- Only use licensed characters, celebrities, movie tie-ins and interactive gaming in advertising directed to children under 12 years of age, to food products that meet CFBAI's uniform nutrition guidelines
- Never conduct advertising in elementary schools to children under the age of 12
- Never seek product placements in children's programming
- Never run advertising primarily directed to children under 6 years of age in TV, radio, print or online



Food Policy

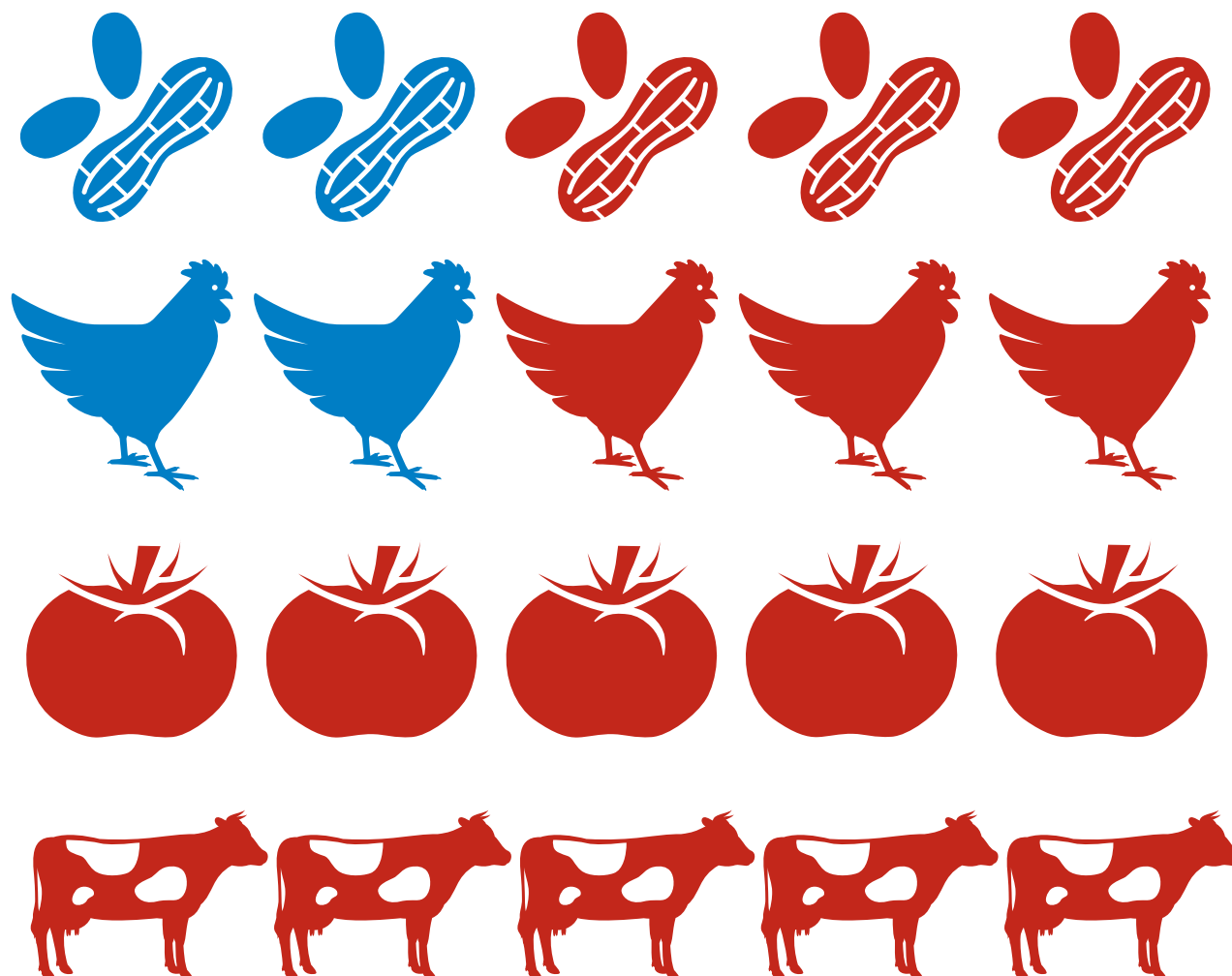
Conagra Brands continuously monitors policies of impact to our business. We seek to advance policies that are backed by science and beneficial to our business and consumers, while advocating against policies that do not meet these criteria.

Our Management Approach

Conagra Brands continuously engages on food policies, as appropriate. We determine whether, and how, to engage on individual food policies based on the impacts to our business, impacts to consumers, and our ability to affect change. In this way, we focus internal resources on those policies (called our policy priorities) that we believe are most important, and where we can contribute in meaningful ways. Our policy priorities are reviewed on at least an annual basis.

With input and support from our business leaders, a cross-functional team establishes our policy priorities and manages our advocacy efforts in support of these priorities. The team is comprised of representatives from Legal, Government Affairs, Communications and External Relations, and R&D, and is led by our SVP, Research & Development and VP & Chief Counsel, Legal & Government Affairs.

The team meets regularly to evaluate our engagement and positions related to food policies. The team's evaluations take into account several factors, including the political environment and regulations surrounding each policy issue, actions or positions of our competitors, scientific advances, and business considerations such as consumer trends. Regulatory compliance often drives our level of engagement and positions on particular policies, but consumer and industry trends play a role too and in ways that might be unrelated to regulatory compliance.



Policy Priorities

As of September, 2018, these were our policy priorities and some of our key efforts

1 Nutrition policy is always an active priority for us. During fiscal year 2018 and beyond, we are focused on these topics:

- FDA Sodium Activity: Ensuring guidance that may be issued by FDA is science-based and provides adequate time for implementation. By leveraging our nutrition expertise and consumer knowledge, we are providing the FDA with public comments and other support to advance the conversation and regulatory framework.
- Implementation of federal nutrition standards related to foods sold under the National School Lunch Program and School Breakfast Program: Support our customers (i.e. local school districts) in their push to allow flexibility in the sodium and whole grains' standards for the NSLP & NSBP.

2 International trade policy has broad impacts to Conagra, both economically and in terms of how we get products to market. We are closely monitoring ongoing negotiations of the United States-Mexico-Canada Agreement (USMCA), as well as the separate issue of retaliatory tariffs that have been issued on U.S. imports and exports, primarily due to the China 301 and Section 232 issues.

3 Labeling of bioengineered foods or ingredients will become mandatory for many food products under the National Bioengineered Food Disclosure Standard. Conagra Brands had expressed public support for disclosure and will timely comply with the final labeling rule issued by USDA.

4 Section 232 tariffs on steel/aluminum imports: Earlier in 2018, global tariffs were levied on the primary input used in food cans, tinplate steel, significantly raising the cost of our cans. We are advocating for a broad tariff exemption for tinplate steel used in food cans.

5 The safety of our food is Conagra's top priority. Food safety regulations have significant impact over the way in which we manufacture our products and run our facilities. During fiscal year 2018 and beyond, we will continue to work in close collaboration with the FDA as we monitor the day-to-day impacts of Food Safety Modernization Act (FSMA) implementation in our facilities. We are also actively monitoring and engaging through trade associations on guidance development for control of listeria monocytogenes in not-ready-to-eat foods.



The Conagra Brands Employee PAC

Conagra Brands believes that political participation at all levels of government is important to our business and our country and, as such, encourages voluntary participation by employees in public policy debates impacting the food manufacturing sector. We offer eligible employees an opportunity to coordinate and maximize the effect of their political efforts by voluntarily contributing to the Conagra Brands Good Government Association (the "Conagra Brands Employee PAC"), in accordance with Federal Election Commission (the "FEC") regulations. Employee participation is entirely a matter of personal choice. The Conagra Brands Employee PAC contributes to candidates, regardless of political party, who are supportive of Conagra Brands' corporate business interests and public policy goals. The PAC typically raises and distributes less than \$50,000 annually. [All PAC activity is disclosed in publicly-available reports filed with the FEC are available here.](#)

Responsible Sourcing



Responsible Sourcing

Conagra Brands uses many different ingredients and packaging materials to make and package our food. Responsible sourcing—from a responsible supply chain—is key to stable, long-term access to the inputs we need, and is an essential component of corporate accountability. We are accountable, not only for the ingredients and other materials in our products, but also for how they are sourced.

The majority of our environmental, social and related economic impacts lie outside of Conagra Brands' direct operations and within our extended supply chain.

We recognize that, based on our business relationships, we are directly linked to impacts in our extended supply chain. Therefore, our commitment to responsible sourcing requires us to manage supplier relationships in ways that appropriately address those impacts, risks and opportunities. Climate change impacts, water scarcity, and human rights concerns are among the many sourcing risks that can be mitigated through responsible sourcing policies. Responsible sourcing is also key to developing products with socially and environmentally responsible attributes that consumers today demand.

Management Approach

Our CSR Steering Committee is responsible for leading our responsible sourcing work, including the development of goals and strategies. The CSR Steering Committee oversees a cross-functional team of procurement, sustainability and social responsibility experts, whose management of responsible sourcing is integrated into their day-to-day job functions.

Our approach to taking action on specific topics related to ingredients or packaging materials is collaborative, with our technical experts working hand-in-hand with category managers in Enterprise Procurement. We utilize science-based tools, supplier assessments, and our Supplier Code of Conduct to identify, monitor and reduce environmental and social risks in our supply chain, and the associated economic impacts. We manage the risks by sourcing from low-risk geographies, implementing commodity-specific procurement policies that address topics such as animal welfare and deforestation, and by sourcing certified sustainable ingredients and materials, where most impactful and meaningful to our stakeholders.

In addition, we seek to identify and execute on responsible sourcing opportunities and other opportunities for continuous improvement.

We do this by building strong partnerships with our suppliers, other industry partners, and NGOs that are focused on advancing responsible sourcing. We also tailor our management approach to complement the influence and relationships we have with each supplier. For example, where we have direct relationships with suppliers, we work with each one individually to enact change. By contrast, in instances where we are managing responsible sourcing issues embedded further in our supply chain, we often leverage the expertise and influence of NGOs or industry associations to drive change in the marketplace.

Supply chain transparency is critical, which is why we communicate openly about our supply chain performance. [Conagra Brands participates in the CDP Forests disclosure program](#), reporting annually on our deforestation risks and mitigation strategies for palm oil, beef, timber-based products and soy. We recognize that our sourcing decisions around palm oil, beef, timber and soy carry important social and environmental considerations. We also participate in CDP Water and Climate Change disclosures, which address sourcing risks across our portfolio. These disclosures are a key step in our ongoing planning efforts around sustainable commodity management.

Supplier Management and Engagement

We expect our suppliers to conduct business in accordance with all applicable laws and regulations and with high standards of integrity and business ethics, consistent with industry best practices.

Supplier Code of Conduct

Our Code of Conduct for Suppliers (issued in 2015 and last updated in January 2017) outlines the basic expectations for doing business with Conagra Brands. Our Supplier Code of Conduct applies across the board to *all* of our suppliers, and covers legal compliance to workplace and human rights; animal welfare; health, safety and the environment; ethical dealings; and monitoring and recordkeeping. To specifically support our commitments to environmental protection, we also expect suppliers to have the commitment and ability to remediate any environmental problems that they might cause.

Conagra Brands uses a rigorous due diligence process to ensure that we have appropriate documentation regarding new suppliers and the materials to be purchased from them. This includes, but is not limited to, spec sheets, allergen information, conflicts of interest disclosures, third-party audits and country of manufacture statements. Our Supplier Quality and Risk 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. The Supplier Quality team also looks at new suppliers' conformance with specific expectations set forth in our **Supplier Expectations Manual** (issued in May 2008 and

last revised April 2017). These due diligence screens specifically include criteria related to environmental compliance, child labor and human trafficking.

Dedicated procurement staff provide continuous support to each direct supplier via periodic touchpoints to discuss any sustainability developments or other issues that might arise. In addition, Conagra Brands legal and human resources teams facilitate internal compliance expectations in supplier operations, with confidential reporting channels for grievances related to concerns such as bribery or corruption.

Each requirement within our Supplier Code of Conduct must be absolutely and continuously met and supported by appropriate documentation. We maintain full rights to inspect facilities and review applicable documentation to ensure compliance with our Supplier Code of Conduct.

Our Supplier Code of Conduct also specifies that our suppliers must take reasonable actions to ensure that *their* suppliers and sub-contractors comply with our Supplier Code of Conduct. We provide guidance to our suppliers regarding sub-contracting and require them to replicate our requirements all the way down their supply chains.

Our Supplier Code of Conduct applies across the board to all of our suppliers, and covers legal compliance to workplace and human rights; animal welfare; health, safety and the environment; ethical dealings; and monitoring and recordkeeping.

Supplier Excellence Program

In fiscal year 2017, Conagra Brands launched a new Supplier Excellence Program, which we enhanced in fiscal year 2018. The Supplier Excellence Program applies to our top direct material suppliers, which includes 60 suppliers, representing approximately 75 percent of our overall spend on food ingredients, commodities and packaging direct material spend.

Under the program, we use a scorecard to assess our top direct suppliers on qualitative and quantitative measures. The suppliers are evaluated against four key metrics:

- Supplier Advantaged Growth
- Operating a Lean Supply Chain
- Sustaining Competitive Margins
- Enabling the Conagra Way

As part of our Supplier Excellence Program, Conagra Brands assesses key suppliers annually on environmental and social risk-related performance and disclosure. We rate suppliers within our Supplier Excellence program based on a review of public records and related documents provided to us by the supplier. These metrics include public supplier response to CDP Water, Forest and Investor questionnaires; GRI-compliant reporting; and policy/commitments adequately addressing sustainability risks specific to the supplier's industry, including climate change. The annual sustainability assessment is supplemented by quarterly performance discussions and risk analyses, and we work in partnership with our suppliers to address any issues or gaps. The quantitative scoring system allows us to measure supplier progress over time, with our measure of success being a progressive increase in the number of high-scoring suppliers.

We recognize top performing suppliers at our annual Supplier Excellence Summit, with two awards added in 2018 to recognize suppliers who represent industry best practices in Sustainability and Diversity & Inclusion. Winners are chosen from among the highest-rated suppliers according to our environmental and social risk assessment, and represent companies demonstrating excellence in transparency, management practices, and progress on public goals and related commitments.

The Supplier Excellence Program is strengthening our supplier relationships in many ways. It provides our top direct suppliers with deeper clarity and insights into our sourcing needs and key challenges; fosters deep collaboration through ongoing business reviews and cross-functional business teams; and aligns our organizations to achieve mutual success and create joint value. Going forward, into 2019, Conagra Brands will expand the successful program to include indirect suppliers (those that provide services and supplies to keep our business running).



CONAGRA'S LEADERSHIP TEAM presents to top suppliers at the annual Supplier Excellence Summit in Omaha.

Supplier Advisory Board

In fiscal 2018, Conagra Brands formed a Supplier Advisory Board to engage key suppliers more holistically across the entire value chain. The new Supplier Advisory Board is comprised of 12 suppliers from our Supplier Excellence Program and other high impact suppliers, together with cross-functional representation from Conagra Brands' Procurement, R&D and Operations businesses.

The Supplier Advisory Board seeks to build stronger supplier relationships while supporting the Conagra Brand values of External Focus, Broad Mindedness and Agility. Key focus areas for the Supplier Advisory Board in year one were:

- Innovation—leveraging suppliers earlier in the innovation process
- Value Creation—supplier-led plant “deep dives” to identify opportunities
- Communication—enhancing communication around outages, inventory and forecasts
- On-time In Full—piloting program with members of Supplier Advisory Board















Sourcing Risk Analysis and Responsible Sourcing Priorities

In 2018, Conagra Brands conducted an ESG (Environmental, Social and Governance) analysis to identify risks, opportunities and impacts related to the ingredients and packaging materials we procure. We looked at the impact of each ingredient or material on our portfolio, as well as economic, environmental and social impacts tied to the regions we source from, customer sourcing requirements, consumer demand, and corporate social responsibility topics material to our business.

Our ESG analysis considered sourcing risks such as: deforestation, human rights concerns, labor violations, geopolitical country of origin risks, climate change impacts, and animal welfare concerns. In addition, we considered the economic impacts of ingredient and material access on our portfolio. We identified a list of 14 priority ingredients and materials that have the most significant economic, social and environmental impacts. Our Responsible Sourcing Priorities together account for over 65 percent of our annual direct material spend.

We have developed specific sourcing policies for many of the commodities on our list of Responsible Sourcing Priorities, and are in the process of developing policies for the others. We have outlined items that are covered by specific management policies in this report. We plan to review our Responsible Sourcing Priorities annually and update the list, as appropriate.

Priority Ingredients and Materials

INGREDIENT/MATERIAL	PRIMARY SOURCING REGIONS	RISK MANAGEMENT PRIORITIES
 Beef	Australia, Brazil, Canada, United States, Uruguay	Environmental impacts, including deforestation
 Metal packaging	United States, with some foreign raw material inputs	Global markets Life cycle environmental impacts
 Tomatoes	Western United States	Agricultural inputs and impacts Water scarcity
 Palm oil	Brazil, Columbia, Ecuador, Malaysia, Mexico	Environmental impacts, including deforestation Labor practices
 Cocoa	West Africa	Environmental impacts, including deforestation Labor practices
 Fiber-based packaging	Canada, United States	Life cycle environmental impacts
 Dairy	United States	Animal welfare
 Soy	United States	Agricultural inputs and impacts
 Peanuts	Southeast United States	Agricultural inputs and impacts
 Resin-based packaging	United States, with some foreign raw material inputs	Global markets Life cycle environmental impacts
 Poultry	United States	Animal welfare
 Pork	United States	Animal welfare
 Popcorn	Midwest United States	Agricultural inputs and impacts
 Eggs	Midwest United States	Animal welfare

Management Strategies Related to Key Sourcing Risks and Impacts

Deforestation

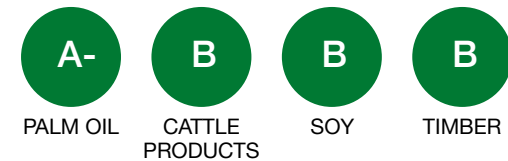
Forests play a key role in mitigating climate change by capturing and storing carbon dioxide in plant materials. Deforestation destroys the carbon dioxide sinks, which negatively impacts ecosystems, plant and animal species, and water systems, and also releases carbon dioxide into the atmosphere. Experts estimate that deforestation accounts for approximately 15 percent of global greenhouse gas emissions.¹

Certain responsible sourcing priorities (including soy, fiber-based packaging, palm oil and cattle products) must be appropriately managed to address global concern for deforestation. We are developing commodity-specific deforestation policies based on a review of environmental and social impacts related to current industry practices, country-specific pressures on forestland from human settlement or other trends, levels of regulatory protection for ecologically sensitive areas, and commodity demand trajectories that might increase cultivation and workforce needs. Deforestation policies may evolve as we are able to further analyze and address deforestation risks across all our priority ingredients.

FIBER-BASED PACKAGING PROCUREMENT APPROACH

We annually disclose management practices to manage timber, soy, beef and palm oil deforestation risks to investors and other stakeholders via [CDP, where we've earned B or A-level responses over the last two years.](#)

Conagra Brands CDP Responses, Forests 2018



¹CDP, "From risk to revenue: The investment opportunity in addressing corporate deforestation."

PALM OIL PROCUREMENT POLICY

Due to the unique properties of palm oil, Conagra Brands uses it as a functional ingredient in several of our branded and food service products, including popcorn, peanut butter, pudding and hot cocoa. Palm oil cultivation, harvesting and processing pose potential environmental and social risks, specifically deforestation of the world's rainforests and negative impacts on the communities that depend on them.

Out of concern for these risks and their impacts, Conagra Brands is committed to promoting the production, procurement and use of sustainable palm oil products. Since 2011, we have been communicating our sustainable palm oil purchases as 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 stakeholder engagement. We purchase palm oil *only* from RSPO members in order to support development of a sustainable, cost-effective market for palm oil.

One hundred percent of the palm oil we purchase today adheres to RSPO standards for environmental and social responsibility. This means that all of our suppliers' 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.
- 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.
- Respect for 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.

Adherence to RSPO standards is verified either via Book and Claim or Mass Balance systems. In calendar year 2017, 35 percent of our palm oil supply carried RSPO ETrace certificates, and 65 percent of our palm oil supply was RSPO Mass Balance. To prepare for 100 percent RSPO Mass Balance adoption by 2020, we have secured supply chain certification for 100 percent of our production facilities that use palm oil.¹ Certification of these facilities enable use of Mass Balance certified oil for 100 percent of our palm oil products.



Peter Pan® Peanut Butters

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. Consumers are increasingly seeking out more sustainable food options, with sustainability a top attribute among those who are buying plant-based foods. We use RSPO Certified Sustainable Palm Oil across all of our Peter Pan peanut butter varieties.



¹Applies to legacy Conagra Brands facilities.

From Farm to Fork

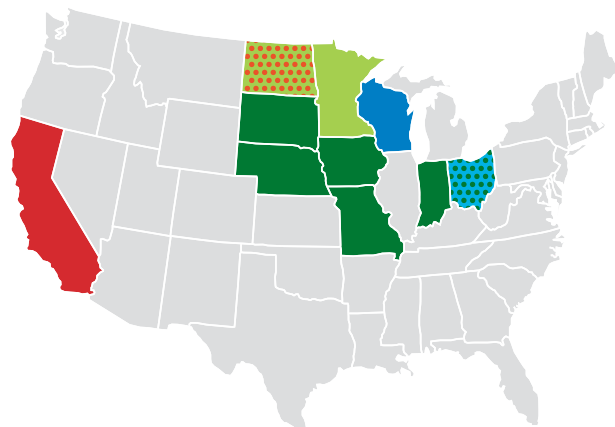
As a global food company, Conagra Brands sources ingredients from around the world to deliver high-quality, flavorful and nutritious products. Our supply chain includes business partners located throughout the U.S., and provenance is a consideration in our purchasing strategy.

BEAN SPROUTS

For over 40 years, bean sprouts for our La Choy® brand have been grown, harvested, and packaged on site at our manufacturing facility in Archbold, Ohio using reclaimed water. When the bean sprouts are ready, they are harvested and carried to another area of our facility where they are packed into items such as La Choy Bean Sprouts and other La Choy Stir Fry products.

PINTO BEANS

Pinto beans used in Rosarita® refried beans are grown in Minnesota and North Dakota.



DAIRY

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

POPCORN

Approximately 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% of these farmers have grown for us for at least 10 years, with many being second- and third-generation farmers whose families have been our partners for decades.



ANGIE'S® SUNFLOWER OIL

Fourth-generation farmer Keith Monson grows sunflowers on his family farm in Fargo, ND, which are used for oil in some Angie's BOOMCHICKAPOP products. Due to sunflower drought tolerance, Keith does not need to irrigate his field. He practices no-till farming to support soil health, and cultivates bees on the farm to help preserve pollinator populations. After harvesting, the sunflowers are sent to a nearby Cargill oil refinery, where they are processed using renewable energy. A sunflower processing byproduct is reused as golf course fertilizer for added "circular economy" benefits."

HUNT'S® 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. According to California Tomato Growers Association 2015 data, more than 95 percent of the U.S. processed tomatoes, and nearly one-third of the world's processed tomatoes, are grown in California.

Over the past decade, our growers have installed drip irrigation systems on 97 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 growers to plant fewer acres while yielding the same amount of tomatoes. Drip irrigation systems increase the tons per acre by approximately 30 percent.

We have also found a key sustainability opportunity in the way that tomatoes are transported. Conagra Brand's Oakdale field-to-plant tomato transporter launched a cleaner fuel fleet with larger capacity per vehicle, reducing the number of trips needed to haul Conagra Brands' tomatoes. The fleet runs on B20 fuel – a 20 percent biodiesel formulation – which cuts transportation carbon dioxide emissions 15 percent. Using a biodiesel trucking fleet with larger capacity tubs decreased the number of trips needed during the fresh pack season by 5 percent.



THE COELHO FAMILY FARM IN FRESNO COUNTY, CALIFORNIA has been growing tomatoes for the Hunt's brand for 25 years. The Coelho family farm consists of 31-year old Julie Coelho, her husband, her father, other family members, and their employees. Eight years ago, fourth-generation farmer returned to the farm full time, and still remembers the same employees from when she was growing up.

One of Conagra Brands' longstanding tomato suppliers is Casaca Vineyards, the Coelho family's farm in Fresno County, California. Through improved farming practices and technologies, the Coelho family has increased tomato yields over the past 20 years while decreasing agricultural inputs. Specialists take regular plant and soil samples to determine soil fertility and moisture content. These data are input into a computer program that suggests the most resource-efficient irrigation schedule, which Julie and her team validate based

on their expertise and experience. Subsurface drip irrigation systems on all of Casaca Vineyards' fields supply water and fertilizer more efficiently, and reduce runoff that can contaminate water sources.

The Coelho family is also dedicated to supporting farm workers and their families. Casaca Vineyards provides educational scholarships to employees' school-age children.

Animal Welfare

Conagra Brands is committed to the humane treatment of animals, in accordance with the internationally-recognized five freedoms of animal welfare.

- Freedom from hunger and thirst, by ready access to water and a diet to maintain health and vigor.
- Freedom from discomfort, by providing an appropriate environment.
- Freedom from pain, injury and disease, by prevention or rapid diagnosis and treatment.
- Freedom to express normal behavior, by providing sufficient space, proper facilities and appropriate company of the animal's own kind.
- Freedom from fear and distress, by ensuring conditions and treatment that avoid mental suffering.

Our policy on animal welfare, which is part of our Supplier Code of Conduct, requires suppliers to implement humane procedures to prevent the mistreatment of animals at all times, including when the animals are raised, cared for, transported, and processed. This includes providing an environment that is free from stress, cruelty, abuse, and neglect throughout the life of the animals, in accordance with the five freedoms of animal welfare.

We maintain ongoing dialogues with our suppliers regarding their implementation of animal welfare policies. We encourage all of them to purchase only from farms that comply with industry guidelines, including those established by the

USDA and the Food Marketing Institute. We also support commodity-specific programs, such as Beef Quality Assurance (BQA) and Pork Quality Assurance Plus (PQA Plus), which define animal-specific best management practices and guidelines. These types of programs are very useful, because the program standards can be verified through third party audits and reflect best practices on everything from the raising of farm animals to herd health, animal handling, and processing.



Broiler Chickens

Working with our suppliers, peers and other external stakeholders, it is our goal to shift production practices such that by 2024, 100% of the chicken we use in our products comes from either RSPCA or Global Animal Partnership (GAP)-approved breeds or strains. These standards ensure humane living environment standards for lighting, litter, enrichments, stocking density, and prohibit the use of broiler cages. We will track compliance via third-party auditing.



Laying Hens

We maintain ongoing dialogues with our suppliers to implement animal welfare policies that support animal safety and provide consumers with high-quality products. Similar to other food manufacturers and retailers, Conagra Brands has made an ambitious commitment to source 100% cage-free eggs throughout U.S. and Canada operations by 2025. In 2018, Conagra Brands incorporated one million cage-free eggs into our products.



Pork

We have learned from animal welfare experts and our supplier dialogues that sow welfare management is most effective when tailored to farm operations. Within our pork supply chain, there is industry movement to modified housing for sows, with several successful variations on the modified housing approach. We support producer-specific animal welfare practices in line with widely accepted animal welfare systems grounded in scientific research. Some of the expert sources we look to for guidance include best practices from the Colorado Pork Producers Council and Temple Grandin's academic research.

We also require pork producers to adhere to the Pork Quality Assurance® Plus (PQA Plus) program to manage their production system. In addition to covering animal welfare practices, the PQA Plus framework addresses food safety, protecting public health, and other responsible business practices.



Dairy

Our U.S. dairy supply includes dairies adhering to the National Dairy Farmers Assuring Responsible Management (FARM) Animal Care Program. The FARM Animal Care Program establishes verified dairy animal welfare management standards for the dairy industry. The program utilizes 3rd-party evaluators that certify that standards are being followed on the farm. FARM also highlights best management practices and provides methods of corrective action and continuous improvement, in line with the latest research on animal welfare and animal handling.

Better Planet



2020 Sustainability Goals

Conagra Brands is committed to making the planet better. Our sustainability goals guide us to source raw ingredients and packaging materials responsibly, to generate less waste for disposal, to reduce energy use and water use, and to help preserve our forests and other resources.

We focus our resources in key areas where it matters most across our value chain. Climate change, water resources and waste are the most material issues and, therefore, key areas of focus for us. Climate change affects agricultural industries throughout the world and is a fundamental challenge to food production. It is dramatically affecting how we

source raw ingredients to make our food, and how we manage energy use in our facilities and across our value chain. Water resources are also essential throughout our value chain. From growing our raw ingredients to preparing and enjoying our food, all of us depend upon clean water every day. And, preventing waste—particularly food waste—is an important measure of our operating efficiency and an important social and environmental issue.

It is no small feat to achieve what food companies like ours want to do—help to build a sustainable global food supply and care for the planet. Our sustainability goals outline measurable

objectives for the next several years. We work deliberately on multiple fronts to manage environmental risks and impacts and to leverage opportunities—through our passionate employees and through collaborations with others.

The sustainability goals addressed in this section were created in 2014. We recognize that our business has changed dramatically since then, including the sale of our private label operations in February 2016, the spin-off of our Lamb Weston potato business in November 2016 and the very recent acquisition of Pinnacle Foods. As a result, our current business has a much different environmental footprint than when the sustainability goals were created. We have also witnessed changes in the broader market, including commitments to science-based climate action. Hundreds of leading companies have recognized the opportunity and imperative to set their emissions targets in line with climate science. In October 2018, Conagra Brands committed to adopt science-based targets in line with the [Science Based Targets Initiative](#) and we are now in the process of setting our targets. These must be set within 24 months of our initial commitment and we are working diligently to have these in place much sooner. We will share further details on our website and in next year's Citizenship Report, but our goal is to complete this much sooner.

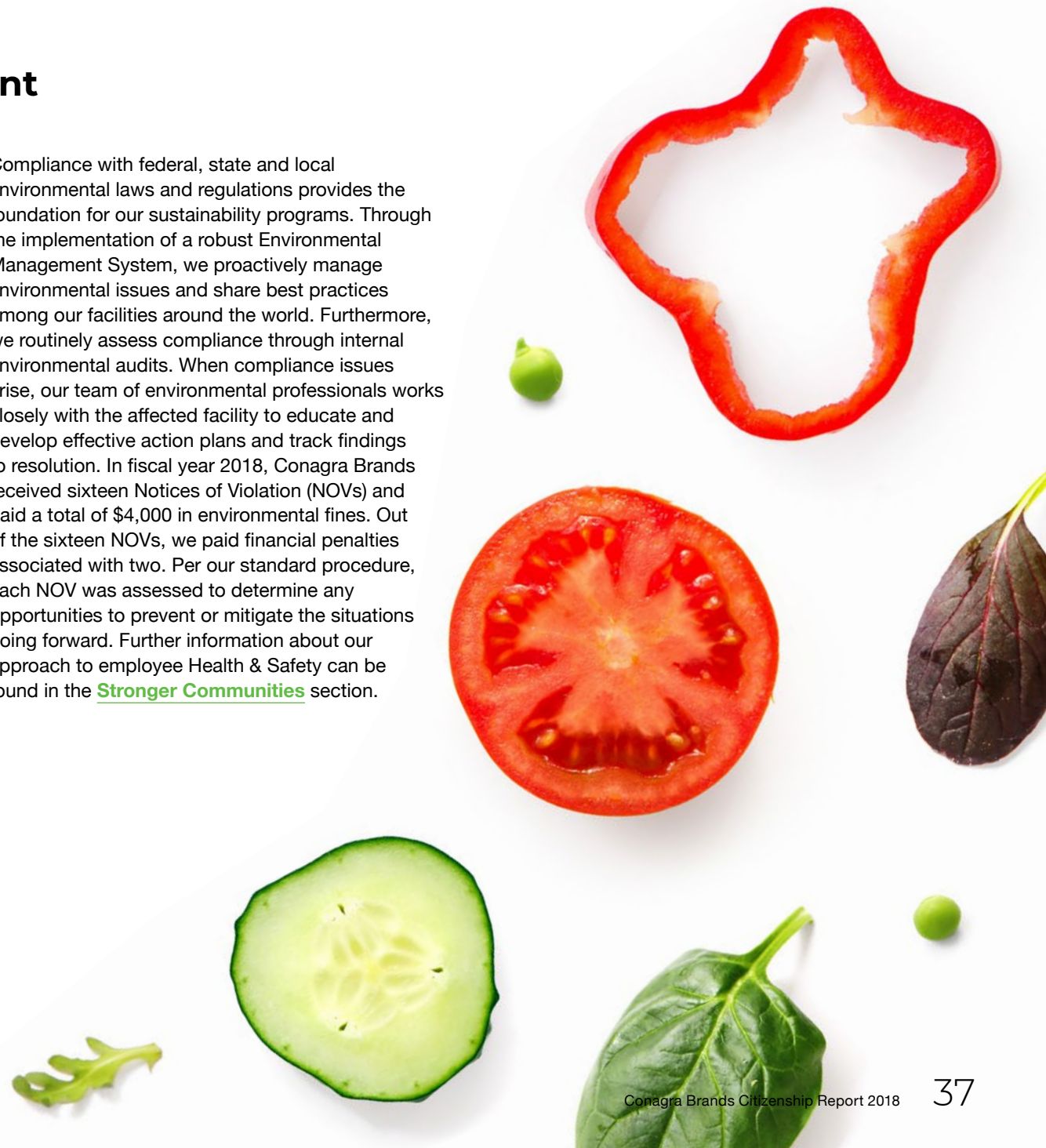
In the meantime, for the purpose of this report, data has been adjusted to remove private label and Lamb Weston data to more accurately show the year-over-year progress of our current business.



Environmental Management

As outlined in our global [Environment, Occupational Health and Safety Philosophy](#), signed by CEO Sean Connolly in 2015, Conagra Brands is dedicated to making great food in an environmentally responsible way. We have articulated very broad commitments to our employees, our customers, our shareholders, and the communities in which we live and operate—promises that drive us towards continuous environmental, health and safety (“EH&S”) improvement, as measured by our leading environmental and safety indicators and implemented through our EH&S management approach. To further demonstrate our commitment to complying with environmental laws and regulations and to protecting natural resources, we have 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, we routinely assess compliance 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 2018, Conagra Brands received sixteen Notices of Violation (NOVs) and paid a total of \$4,000 in environmental fines. Out of the sixteen NOVs, we paid financial penalties associated with two. Per our standard procedure, each NOV was assessed to determine any opportunities to prevent or mitigate the situations going forward. Further information about our approach to employee Health & Safety can be found in the [Stronger Communities](#) section.



Conagra Brands Sustainable Development Awards Program

Conagra Brands' Sustainable Development Awards program continues to be the cornerstone for engaging employees and recognizing their innovative ideas related to sustainable production and business practices. Employee teams submit projects for a chance to win grants for sustainability-focused public service projects in their community. At this year's awards conference, we gave awards in five categories:

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

Each year the awards are celebrated at an annual conference. Employee teams come from almost all of our facilities, and share stories of great projects. Not only did the 2018 projects have significant positive environmental impacts, but they also saved Conagra more than 5 million dollars.



PROJECT RESULTS

	2018	Total Since 2009*
Decreased Carbon Footprint	5,984 Metric Tons	189,280 Metric Tons
Conserved Water	177 Million Gallons	3.5 Billion Gallons
Solid Waste Diverted	2,153 Tons	207,577 Tons
Solid Waste Reduced	9,238 Tons	93,700 Tons
Packaging Reduced	1,443 Tons	32,095 Tons
Cost Savings	\$5 Million	\$237 Million

*Includes Lamb Weston and Private Brands facilities

Climate Change

Climate change is 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, which determine the viability and yield of crops. Extreme weather conditions, such as drought, flooding, hurricanes and tsunamis, are exacerbated by climate change and threaten consistent access to ingredients and materials, manufacturing and transportation networks. Though understanding the specific impacts on our food supply is complex and mired in variability and uncertainty, climate change already is fundamentally changing how we source ingredients. It is also affecting other companies all along our value chain, including in the transportation and industrial sectors, where there is pressure to reduce greenhouse gas emissions. Climate change must be addressed today to build resiliency in the future.

Our Management Approach

Because climate change is a critical issue for us, we continuously incorporate climate change risks into market strategy across our procurement, risk management, EH&S, operations, and R&D teams. Our efforts to mitigate climate change have broad impacts on our performance in the marketplace, affecting everything from our public citizenship goals to our ingredient and materials procurement strategies, R&D-driven product development, and enterprise risk management.

Our greenhouse gas management program is founded on our understanding of facility-specific emission sources and our diverse product portfolio. We know that approximately 93 percent of Conagra Brands' Scope 1 & 2 GHG emissions result from natural gas and electricity use, which means that reducing greenhouse gas emissions is linked to improving energy efficiency. We also know that there is a wide range of energy required to prepare different foods in our portfolio. 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 to reduce energy use and related emissions. We know that steam, compressed air and freezing systems are energy intensive, so we look for reduction opportunities in facilities with one or more of these systems.

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

Conagra Brands has responded to the CDP's Climate Change questionnaire since 2008, providing detail on the business risks and opportunities related to climate change. [Our 2018 response can be found here.](#)

In October 2018, Conagra Brands signed on to the [Science Based Targets Initiative](#). This is our first step in evaluating and setting a science-based greenhouse gas emission reduction goal that addresses Scope 1, 2 and 3 emissions for our business. Adopting a new science based goal might lead us to adjust our management approaches in the future.

CONAGRA BRANDS' CLIMATE-RELATED RISK MANAGEMENT PROCESS HAS 5 STEPS

1. IDENTIFY

Uncover, track and spotlight key risk exposures in the enterprise portfolio. We have developed in-house climate change risk mapping tools to identify and monitor physical impacts of climate change such as extreme weather and drought using WRI Aqueduct, NOAA and other sources.

2. QUANTIFY

Use risk scoring analysis to calculate probability, time to impact and severity

3. MANAGE

Assign accountability

4. MITIGATE

Apply strategies to eliminate or reduce the possibility or severity of risk exposure

5. MONITOR

Continuously review progress against action plans to mitigate risks

Reducing Greenhouse Gas Emissions Throughout The Value Chain

2020 SUSTAINABILITY GOALS

Reduce GHG emissions by
20% per pound of production*



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.

*From baseline levels in 2008

Employee Innovations Improve Energy Efficiency



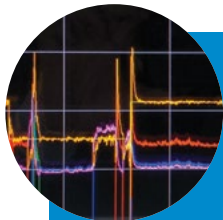
Marshall, Mo. employees identified the blast cell time each SKU requires to reach the appropriate temperature—cutting down blast cell cycles of 20–30 hours to shorter, automated cycles. The project team used temperature probes to determine the optimum blast cell freeze times for every SKU produced at the Marshall facility. The team found that SKU target temperatures often could be reached much faster. They then programmed optimum blast cell cycle times for each SKU into the blast cell control panel. This change improved energy efficiency by reducing cycle times. It also freed up employee resources: with fewer daily interruptions, our boiler and refrigeration mechanics are able to focus on other important work.

1,380 Metric Tons of Greenhouse Gas Emissions Reduced



Quincy, Mich. maintenance mechanics and stationary engineers replaced fluorescent lighting fixtures with LED technology designed to improve the visibility in the warehouse while saving energy. The Quincy facility, built in 1975, utilizes much of its original infrastructure, including florescent tube lighting systems that are expensive to maintain. Fifteen percent of the energy used by fluorescent bulbs is dissipated as heat, increasing the load on Quincy's refrigeration system. Therefore, the maintenance team replaced light fixtures with LED lights and occupancy sensors in the warehouse. The project improved visibility and reduced electrical consumption 9 percent over the three-year period from fiscal year 2015 to fiscal year 2018.

1,028 Metric Tons of Greenhouse Gas Emissions Reduced



Our **Macon, Mo.** facility implemented automated energy controls for high pressure water pumps that better respond to varied operational water needs throughout the day. Macon wanted to improve the energy efficiency of sanitation processes by automatically controlling high pressure pumps based on usage. The team added automated controls that monitor and control pump activation and rotation based on timing and pressure requirements. Pump motors ramp up and down as demand for water changes, and pumps shut off as demand for water decreases throughout the day. Not only does automatic shutoff lower energy use, but automation leads to improved water pressure consistency for better cleanup cycles.

863 Metric Tons of Greenhouse Gas Emissions Reduced



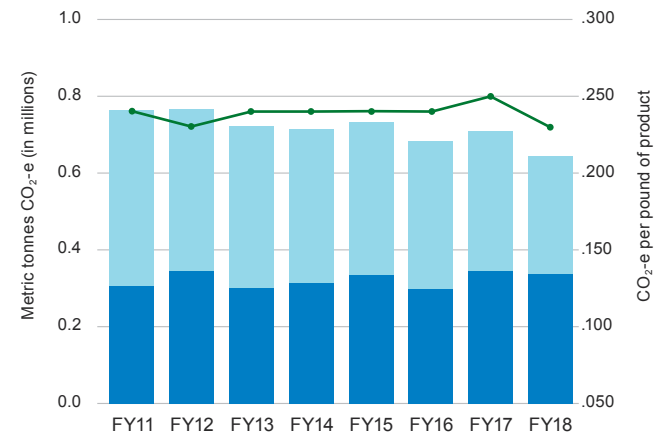
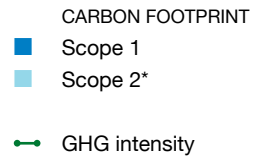
In **Maple Grove, Minn.**, our facility team chose to upgrade the centralized chiller cooling system, which needed replacing. Taking advantage of the long cold season in Minnesota, the facility installed a more efficient refrigerant chiller, added an additional air-to-air chiller and increased the heat exchange capability in the system. The new system reduces the energy load to chill water by using fresh outside air to aid plant cooling processes. The new system also leads to a more dependable chill water supply for the presses, which improves product quality. Nearly seven percent of the system's cost was offset by rebates and incentives. The installation also improved dependability of the system, which provided a monetary benefit not included in payback period calculations.

75 Metric Tons of Greenhouse Gas Emissions Reduced

Scope 1 & 2 GHG Emissions

Conagra Brands has committed to reducing GHG emissions by 20 percent per pound of production by 2020. In fiscal year 2018, our Scope 1 and 2 greenhouse gas emissions were approximately 645,000 metric tons. This means that, since fiscal year 2008, our Scope 1 and 2 emissions have decreased 26 percent, and our GHG intensity (emissions per pound of product produced) has decreased 7.2 percent. Approximately 93 percent of our greenhouse gas emissions come from natural gas and electricity.

Carbon Footprint and Intensity



Greenhouse Gas Emissions by Source

Percent of total Scope 1 & 2 emissions



47.67%
Purchased electricity and steam

45.19%
Natural gas

7.4%
Other sources including other fuels, owned transportation, and refrigerants.



*Scope 2 market based 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 byproducts 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 managing waste materials. With this information, we quantify the benefits of diverting waste materials from landfills to other uses and then identify the highest-value homes for them.

During fiscal year 2018, we estimate the Scope 3 GHG emissions associated with sending waste materials to landfills were 15,832 metric tons. Diverting 82.56 percent of materials from landfill avoided 135,477 metric tons of Scope 3 GHG emissions, which has improved from 131,520 metric tons last year.*

Upstream Transportation and Distribution

Farm-to-fork transportation and storage of raw ingredients, materials and finished products contribute to the total environmental footprint of our food. Our reported transportation data includes the impacts of transportation that Conagra Brands influences directly. This covers primarily the transportation used to move finished products to customers' distribution centers, though we sometimes also 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](#).

By repurposing or recycling what used to be thought of as waste into 'byproducts', we avoided more than 135,477 metric tons of GHG emissions from landfills.

* Compared to landfilling all waste and byproducts generated

Sustainable Transportation Strategy

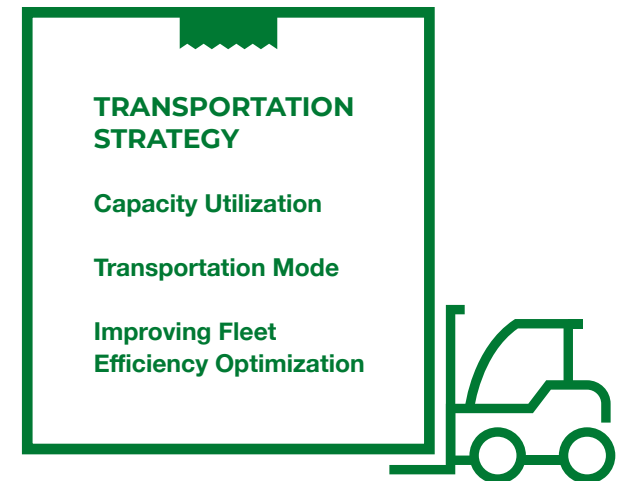
Conagra Brands relies on a variety of contracted transportation services including rail cars, intermodal, trucks and ocean freighters to meet the inbound and outbound transportation requirements for our food. We are focused on improving the efficiency of every mode of transportation we use, which reduces greenhouse gas emissions.

We work aggressively with our transportation business partners, distributors and customers to improve transportation efficiency. Our comprehensive sustainable transportation strategy focuses on improving efficiency in three ways. First, we continuously seek to improve pallet efficiency by optimizing package size and orientation to fit the most products in each shipment. Second, we evaluate available modes of transportation and seek to use the most efficient method. For example, though intermodal transportation is still a small

part of our transportation footprint, we moved 23 percent more product by intermodal transportation in fiscal year 2018 than in fiscal year 2008. Last, we encourage our contracted carriers to look for opportunities to upgrade their fleets to improve efficiency, including trucks equipped with battery-powered auxiliary systems and aerodynamic fairings. Combined, these efforts ensure that we move our products as efficiently as possible, which reduces costs and greenhouse gas emissions.

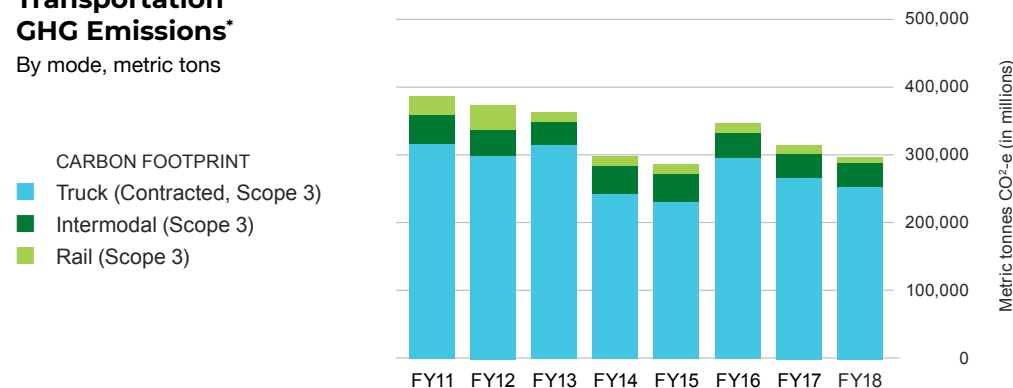
Heavy Hauls With Fewer Emissions

Conagra's Transportation Department worked with a contracted supplier (Navajo Express) to switch to a lightweight truck, to reduce the number of loads between our Reddi-wip® facility and cold storage. This simple change eliminated 600 loads and 255 metric tons of CO₂ annually.



Transportation GHG Emissions*

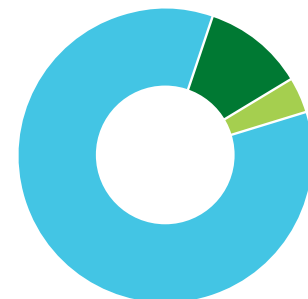
By mode, metric tons



FY18 Transportation Footprint

As a percent of volume moved

86% Truck
11% Intermodal
4% Rail



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

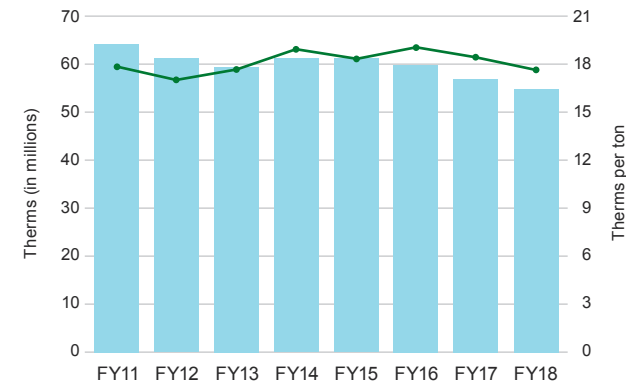
Energy Use & Efficiency

Approximately 93 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 2018, we decreased our total electricity use by nine percent and decreased natural gas use by 18 percent. Our energy intensity—the energy use per pound of product produced—increased for natural gas by 2.5 percent, and increased for electricity by 14 percent.

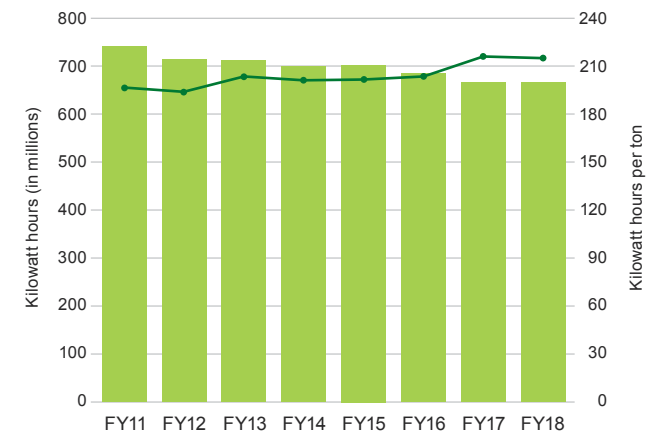
Natural Gas Use

■ Natural gas use
— Natural gas intensity



Electrical Use

■ Electrical use
— Electrical intensity



Water Use and Water Quality

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

Conagra Brands' 2020 sustainability goals include a goal to actively address water risk. Our water resource strategy guides how we actively manage water resources across our value chain, taking into account both water use and water quality.

Beginning in fiscal year 2012, Conagra Brands set site-specific water use intensity reduction targets. Our facilities' reduction goals vary, because there is a wide range of water demands for the diverse foods in our product portfolio. For example, some of the foods we make, such as peanut butter, require very little process water. Others are much more water intensive, related either to food preparation or sanitation requirements. This kind of insight allows us to make strategic decisions about where and how we focus our resources. Projects implemented to reduce water use include installing water meters, recirculating water used to cool equipment, and installing holding tanks to maximize the use of reclaimed water

We employ a custom in-house risk mapping tool that monitors environmental factors including extreme weather (e.g., hurricanes, snow, tornadoes and storms) and drought conditions impacting our supply chain. Each of our supplier locations in the U.S. is electronically mapped and can be cross-referenced with the latest published U.S. government data on drought conditions (National Drought Mitigation Center) and with the latest published data on extreme weather events in the U.S. (National Oceanic and around the world (Atmospheric Association & World Meteorological Organization). Our risk management team annually analyzes each supplier location in the database and communicates threats to our R&D and procurement teams. These teams use the risk intelligence information to inform their product design and manufacturing decisions.

Our risk management team also uses our mapping tool to track real-time data on weather-related transportation disruptions that might impact our business. In fiscal year 2018, this tool helped us track and assess transportation impacts of hurricanes Irma and Harvey in the U.S. Southeast.

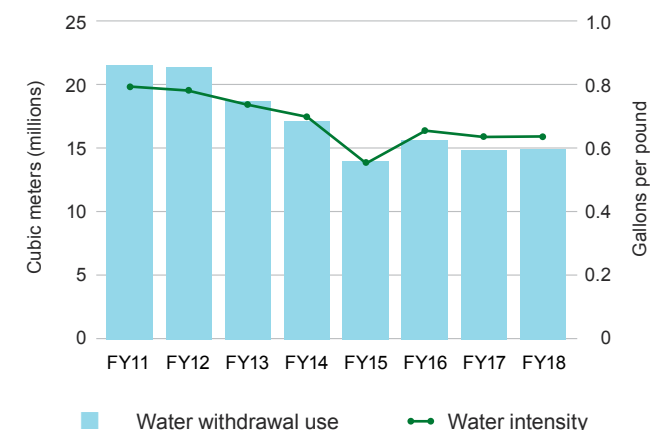
In fiscal year 2018, Conagra Brands decreased our total water use by 26 percent compared to fiscal year 2008. Our water intensity — the water we use per pound of production — decreased by 7.3 percent during this same time period. Adopting a new science based goal might lead us to adjust our management approaches to achieve continuous improvement.

2020 SUSTAINABILITY GOALS

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

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

Total Water Withdrawal and Water Use per Ton of Product



¹United States Department of Agriculture Economic Research Service

²From baseline levels in 2008

Employee Innovations Improve Water Conservation



Troy, Ohio employs three main air compressors, two of which run continuously to supply air throughout the facility. The compressors and the dryer system had been cooled by city water. Maintenance management worked to switch to a closed-loop glycol cooling system, which was being used in other areas of the plant. Implementing this change not only saved 12.6 million gallons annually, but also reduced condensation in the air lines that routinely caused down time. This process resulted in \$101,000 annual cost savings.

12,600,000 Gallons of Water Conserved Annually



Our **Irapuato, Mexico** facility's corn husk system used water to lubricate the rollers. A facility team installed an automatic water nozzle system to allow water flow at machine start-up and for focused, efficient running of the lubrication system. The facility also analyzed the hydration system to reduce the overflow water without compromising the quality of the product. These efforts resulted in a water savings of 76,000 gallons annually from the hydration analysis and 404,000 gallons from the corn husk nozzle system.

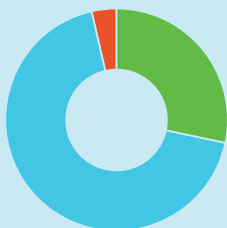
480,000 Gallons of Water Conserved Annually

Water Withdrawal Source, Water Use & Wastewater Discharge Destination

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

3.6% Surface water
28.5% Well water
67.9% Public supply



WATER USE



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.



Cooking

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



Washing

We need to wash many ingredients before cooking them, just as consumers would need to do at home.

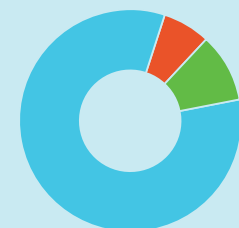


Cleaning

Keeping our food safe requires a rigorous sanitation schedule. We use water routinely to clean our facilities, kitchens and preparation areas.

WATER DISCHARGE

6.8% Direct
10.1% Land/Irrigation
83.1% Publicly owned treatment facility



Direct Water Use Risk

Our direct water use risk assessment covers all of our facilities. The assessment includes water quality and availability at regional and water basin levels, stakeholder conflicts, regulations, ecosystem health indicators, and access to sanitation.

For the past eight years, we have mapped each of our facilities against areas of watershed stress. Since fiscal year 2014, we have utilized the World Resources Institute's [Aqueduct Water Risk Atlas](#), which considers 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 and 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, with additional weight given to specific risk categories based on relevance to our industry.

Overall water risk results from the mapping tool show 37 percent of our facilities as low to medium risk, 53 percent as medium to high risk, and 11 percent as high risk. The four high

risk locations represent just over 22 percent of our total annual water use. Fluctuations in our facility risk assessment can be attributed to changing high risk areas within the Aqueduct Water Risk Atlas which is updated annual.

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 direct water use risk exposure.

Water Risk by Location and Percentage of Total Water Use

HIGH RISK 4 LOCATIONS, 11% OF OUR FACILITIES

- Hamburg, Iowa
- Menomonie, Wis.
- Milton, Pa.
- Russellville, Ark.

MEDIUM TO HIGH RISK 20 LOCATIONS, 53% OF OUR FACILITIES

- | | |
|-----------------------------|----------------------|
| • Brookston, Ind. | • Louisville, Ky. |
| • Concord, N.H. | • Mankato, Minn. |
| • Dickson, Tenn. | • Maple Grove, Minn. |
| • Indianapolis Bakery, Ind. | • Memphis, Tenn. |
| • Indianapolis RW, Ind. | • Omaha, Neb. |
| • Irapuato, Mexico | • Quincy, Mich. |
| • Kent, Wash. | • Rensselaer, Ind. |
| • Lake View, Iowa | • Streator, Ill. |
| • Lincoln, Neb. | • Sylvester, Ga. |
| | • Troy, Ohio |
| | • Waterloo, Iowa |

LOW TO MEDIUM RISK 14 LOCATIONS, 37% OF OUR FACILITIES

- | | |
|------------------------|-------------------|
| • Archbold, Ohio | • Humboldt, Tenn. |
| • Boisbriand, Canada | • Macon, Mo. |
| • Chicago, Ill. | • Marshall, Mo. |
| • Council Bluffs, Iowa | • Milwaukee, Wis. |
| • Dresden, Canada | • Newport, Tenn. |
| • Fresno, Calif. | • Oakdale, Calif. |
| | • Reno, Nev. |
| | • Trenton, Mo. |



AS PERCENT OF TOTAL WATER USE

22%
High risk

20%
Medium-High risk

58%
Low-Medium risk

Supply Chain Water Use Risk





Growing water scarcity is the leading challenge for sustainable development in the U.S. and around the world.

Our primary strategy for mitigating agricultural water risk in our supply chain is twofold: (1) working with suppliers that implement water conservation measures and (2) reducing our dependency on ingredients and materials sourced from areas with chronic water shortages.

During calendar year 2018, we conducted supply chain water risk analysis on four commodities that are significant to our portfolio, as summarized at right.

CDP Water Program

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.

AGRICULTURAL COMMODITY	BUSINESS DEPENDENCY	EXPOSURE TO WATER STRESS
Cattle products 	Beef is the primary ingredient in Duke's® Slim Jim® meat snacks and Hebrew National® kosher franks. It is also an ingredient in select Banquet® and Marie Callender's® offerings, Chef Boyardee® beef ravioli and other canned pasta products.	Conagra Brands sources beef from the United States, Australia, Brazil, Canada, Uruguay. Percentage Conagra Brands sourced from water stressed areas represents an approximation of major production regions for this commodity that fall into medium–extremely high-risk areas on 2018 WRI Aqueduct Water Risk Atlas. Australia is the most water-stressed geography we source from, but represents a very small part of our overall beef sourcing. Though this is our first year of tracking, we estimate that the percentage is relatively unchanged from 2016. Under a “business-as-usual” scenario of relatively unconstrained emissions, where global temperatures increase 2.6–4.8°C by 2100 relative to 1986–2005 levels, 2018 WRI Aqueduct maps indicate that these areas are expected to remain at near normal water stress or experience a 1.4x increase through 2045 in select pockets.
Palm oil 	Palm oil is primarily used in Orville Redenbacher's® and ACT II® microwave popcorn, margarine products and Swiss Miss and Hunt's® Snack Pack puddings and Peter Pan® peanut butter.	Conagra Brands sources palm oil from Brazil, Colombia, Ecuador, Malaysia, Mexico, with the large majority coming from Malaysia. Ceres' Know the Chain investor brief on palm oil risk indicates that the commodity is generally at low risk for water use and pollution. Percentage Conagra Brands sourced from water stressed areas represents an approximation of major growing regions for this commodity that fall into medium–extremely high-risk areas on 2018 WRI Aqueduct Water Risk Atlas (majority of Mexico and parts of Ecuador). Though this is our first year of tracking, we estimate that the percentage is relatively unchanged from 2016. Under a business as usual climate scenario, 2018 WRI Aqueduct maps indicate that these areas are expected to remain at near normal water stress, with some pockets of decreasing water stress (Ecuador) and increasing water stress (Mexico).
Timber-based products (Paper/Pulp) 	Fiber-based packaging is used for virtually all of our products for distribution packaging and for many of our products in primary or secondary packaging, e.g. microwave popcorn bags and folding cartons for single serve frozen meals.	Timber used to produce Conagra Brands distribution packaging (primary, secondary and tertiary) is sourced from Canada, United States and Sweden. Percentage sourced from water stressed areas represents an approximation of regional sourcing that falls into medium–extremely high-risk areas on 2018 WRI Aqueduct Water Risk Atlas. Though this is our first year of tracking, we estimate that the percentage is relatively unchanged from 2016. Under a business as usual climate scenario, 2018 WRI Aqueduct maps indicate these areas are expected to remain at near normal water stress or experience a 1.4x increase through 2045 in select pockets.
Soy 	Soy products are mainly used as ingredients in Banquet® frozen products, Marie Callender's® pies, Chef Boyardee® canned pasta products, Healthy Choice® frozen meals, and Slim Jim® meat snacks.	Conagra Brands sources soy products from the Midwest United States, including Illinois and Indiana. Percentage Conagra Brands sourced from water stressed areas represents an approximation of major production regions for this commodity that fall into medium–extremely high-risk areas on 2018 WRI Aqueduct Water Risk Atlas. Though this is our first year of tracking, we estimate that the percentage is relatively unchanged from 2016. Under a business as usual climate scenario, 2018 WRI Aqueduct maps indicate these areas are expected to remain at near normal water stress or experience a 1.4x increase through 2045 in select pockets.

Eliminating Waste

Nearly all of the solid waste generated at our facilities consists of food and packaging materials. Wasted food, in particular, is a critical sustainability issue. It is socially unacceptable that 42 million Americans—including 13 million children—live in households that are food insecure. Meanwhile up to 40 percent of the food produced in the U.S. is thrown away, and approximately 22 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.¹ Food in landfills generates methane, which is a greenhouse gas 23 times as potent as carbon dioxide in trapping heat within our atmosphere, contributing to global warming. Also, the economic losses associated with food waste (and waste of all kinds) are bad for business and for all of us. The negative economic and environmental impacts are compounded by the loss of resources required to grow, transport and prepare food; these resources are wasted when food is wasted.

2020 SUSTAINABILITY GOALS

Continue our zero waste-to-landfill journey, while focusing on directing materials to the most beneficial use.

Lead the industry in packaging for sustainable systems with continuous improvement of design and expertise in the role packaging plays in preventing food waste.

Our Management Approach

We are working systematically and strategically to reduce the amount of waste we generate in our facilities to capture the maximum value of the raw ingredients and other materials we buy. For unavoidable waste, we work hard to keep it out of landfills. This is our zero waste-to-landfill journey (“Zero Waste Journey”).

We have reframed the way we think and talk about the food and packaging materials that comprise nearly all of the solid waste generated at our facilities. Instead of characterizing these materials as “waste,” we think of them as “byproducts.” This reframing is helping to change behaviors at our facilities and strengthen our waste reduction efforts. Each year, our plants set individual landfill waste reduction targets that help us on our Zero Waste Journey. This goal setting process includes identifying, documenting and addressing any challenges or concerns related to the upcoming year. Our annual waste diversion goals keep us on our path to zero waste-to-landfill in the midst of dynamic business changes.

For each of our facilities, the sustainability team within EH&S tracks 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 to derive maximum use out of our material resources. By identifying sources of waste throughout our facilities and practices, we find ways to reduce that waste at the source. For example, we reduce waste through improved yields, first pass quality, strategic production initiatives and better design. We also divert waste materials in other ways, including recycling, composting, and use as energy feed, whenever feasible.

Facility Green Teams comprised of cross-functional, 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.

Progress towards landfill avoidance and waste reduction goals is reported to our operations leadership team as part of the period review, along with reporting on other sustainability metrics. Progress is included in performance appraisals for operations leadership, plant management and other key individuals.

¹ Sources: U.S. Environmental Protection Agency; Feeding America

Zero Waste-to-Landfill Journey

We are very proud of the work that we have done to keep materials out of landfills. In fiscal year 2018, 82.6 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.

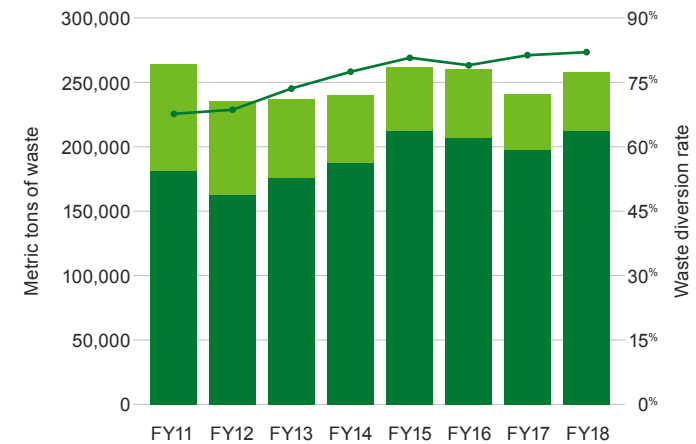
Eliminating Wasted Food

Every year, global food loss and waste cause approximately 8 percent of total global greenhouse gas emissions—nearly the annual amount of emissions from global road transportation (“Food wastage footprint & Climate Change,” UN FAO). In 2015, over 30 million tons of food waste in the U.S. alone were landfilled, resulting in the release of over 16 million metric tons of carbon dioxide equivalent emissions (“Advancing Sustainable Materials Management: Facts and Figures Report,” U.S. EPA). These emissions were equivalent to the emissions of over 3.5 million cars (Greenhouse Gas Equivalencies Calculator, U.S. EPA).

Therefore, keeping organic materials out of landfills, and avoiding the resulting greenhouse gas emissions, is a core component of our waste and climate change strategies. Aligned with the principles of the U.S. EPA’s Food Waste Recovery Hierarchy, Conagra Brands strives to redirect food waste to its most beneficial use. This strategy is especially important in our case, because food waste makes up a large portion of the solid waste and byproducts generated at our facilities. Causes of loss and waste are things like yield losses during production, excess inventory of discontinued products or ingredients, and products that were made that did not meet our high quality standards.

Waste Footprint & Diversion Rate

■ Total waste generation
■ Total waste diverted
— Waste diversion rate



FY18 Waste Characterization

82.6%

Materials diverted from landfill

17.4%

Landfill



ORGANICS	66.71%
Animal feed	24.75%
Composting	7.52%
Donation	0.70%
Energy recovery	0.006%
Food oil/Grease	1.96%
Mixed organics	5.21%
Wastewater sludge	26.56%
INORGANICS	15.86%
Aluminum	0.01%
Cardboard	8.94%
Mixed metals	0.65%
Mixed paper	0.48%
Mixed plastics	0.69%
Mixed recyclables	0.61%
Wood	4.08%
Waste to energy	0.39%

Employee Innovations Reduce Waste



Our **Milton, Pa.** canning facility initiated a rapid improvement project to improve production practices and reduce yield loss, eliminating 1,150 tons of food waste.

1,150
tons of waste reduced



In **Waterloo, Iowa**, the project team did a study to confirm the exact amount of bags required to be purged during start-up, saving **225,000** bags of **DAVID Seeds** per year.

2,250
fewer pounds packaging used



7 of Conagra Brands' facilities, representing more than one third of our production, sent less than five percent of their waste to landfills in fiscal year 2018. We recognized these facilities through our annual Zero Waste Champion Awards program: **Dresden, Canada; Hamburg, Iowa; Irapuato, Mexico; Kent, Washington; Maple Grove, Minn.; Oakdale, Calif.; Memphis, Tennessee.**



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 food waste in the United States and has delivered tools that will help others make progress against these goals.

In addition, 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 U.S. EPA announced the U.S.'s first-ever food loss and waste reduction goal: a 50 percent reduction by 2030. Then, in November 2016, they 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.

Aligned with the principles of the U.S. EPA's Food Waste Recovery Hierarchy

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 2018, our Waterloo, Iowa Snack Pack and David's Seeds® facility challenged the way things had always been done. Seeing unnecessary packaging and product waste occurring during equipment start-up, a team created a study to determine the exact number of bags required to be purged during start up and found product quality could be maintained while purging less bags. This simple change in purge standard saved 225,000 bags annually or 36 tons of food waste.

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 being landfilled. Based on the partnership, the end pieces started being repackaged for distribution to feed hungry people. Based on the success of these donations, our facility also started donating school lunch pizzas that did not meet internal quality standards. In fiscal year 2018, the site donated 305,000 pounds of pizza in addition to 203,000 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, Georgia, recognized the value that still existed in peanut skins and pieces that could not be made into our peanut butter. Peanut skins are a high-value animal feed, which are removed naturally during the peanut roasting process. Small improvements were made in fiscal year 2018 to help improve the collection process and increase the amount captured. As a result, 2,000 tons of peanut skins and pieces are diverted annually to animal feed instead of going to landfills.

4. Industrial use



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

Our Reddi-wip® and table spreads facility in Indianapolis, Indiana, partners with a local farm to send its wastewater sludge to an on-farm anaerobic digester that creates biogas, which generates electricity to send back to the grid. Previously, this wastewater sludge had been applied to land as fertilizer. This partnership is a big success. In fiscal year 2018, it enabled us to divert 3,400 tons of waste to a higher value use.

5. Composting



Turning food into a valuable soil amendment.

Conagra Brands' LEED Certified Gold office headquarters in Chicago offers composting throughout the facility. Employees are encouraged to discard food waste and other acceptable packaging items into designated composting bins throughout the corporate office. In fiscal year 2018, more than 4,000 pounds of waste were composted.

Packaging Sustainability

Our packaging plays a key role in delivering our great tasting food to consumers. It provides information such as nutritional content and preparation instructions. It can also offer convenience features such as easy open, reclose, and dispense, as well as portion control.

Most important, our packaging protects and preserves our food products, which contributes to food safety, preserves freshness, and extends shelf life. Protecting and preserving our products also helps to avoid food waste due to food spoilage or damage, both in consumers' homes and throughout the supply chain.

At Conagra, we produce many different food products and choose the appropriate packaging format for each based on food type and protection needed—from paper-based cartons to plastic containers to metal cans. We always strive to use the right amount, and the right kind, of packaging for each product.

Across multiple packaging formats and materials, *all* of our packaging is designed in accordance with our key principles of sustainable packaging. We are committed to producing packaging that takes environmental impacts into account while ensuring food safety and other performance requirements.

Management Approach

Our packaging engineering team (within our research and development (R&D) group) is responsible for designing, developing and implementing our packaging. The team continuously looks for ways to use packaging more efficiently and effectively without compromising consumer value.

To inform our approach, we use lifecycle thinking. Conagra Brands has invested in lifecycle modeling tools for both packaging and product design. These tools help us more accurately evaluate the impacts of packaging formats and materials from sourcing, manufacturing, delivery and consumer use through end-of-life. These tools also help us visualize potential new foods and processes throughout their lifecycles and, therefore, fully consider environmental impacts in the development process.

In addition, we take into account consumer feedback and the latest scientific evidence, to evaluate our packaging material portfolio and choose new materials. Our packaging engineering team collaborates with an internal cross-functional

group of people from the regulatory, toxicology, consumer affairs, and chemistry teams, to track and discuss ingredients and materials of scientific and consumer concern as they emerge in international academic research, regulatory activity, news and social media. Our commitment to discontinue use of Bisphenol-A (BPA) is a good example of this. Responding to stakeholder concerns, we announced the discontinued use of BPA and vinyl coatings in the packaging linings of our entire portfolio. The company does import into the U.S. and Canada a small quantity of canned products with BPA liners and is working with supplier of these brands to convert to non-BPA liners. We also discontinued the use of vinyl containing liners throughout our entire consumer packaging line. As we make acquisitions, canned products may be added to our portfolio which still contain BPA and/or vinyl coatings. We will maintain our commitment to discontinuing the use of BPA and vinyl in these products and work to identify a longer term non-BPA or non-vinyl option as quickly as possible.

Food safety comes above everything, and extends to our packaging. We ensure that our packaging material choices meet food safety requirements for their intended use as well as meet or exceed consumer performance requirements and our sustainable packaging principles.

We also constantly look for ways to use packaging as a strategic lever to reduce or avoid food waste throughout the supply chain and in consumers' homes. Addressing food waste requires a holistic approach, and our packaging choices reflect the key role that packaging can play here too.





Healthy Choice Power Bowls

As a consumer food company, Conagra Brands uses product innovation to positively impact our sustainability footprint and manage agricultural risks such as water scarcity and climate change. Healthy Choice® launched Power Bowls in late spring of 2017, incorporating sustainably-advantaged ingredients like ancient grains, which tend to be more drought-tolerant and require fewer pesticides than similar alternatives, and can be grown in a variety of climates. The product line comes in a renewable plant-based fiber bowl, which is cooler to the touch out of the microwave and reduces our reliance on non-renewable resources for packaging.

We have saved enough energy to cook

81,808,416

Power Bowls

And saved enough CO₂ equivalent emissions
equal to driving a car around the earth

76 TIMES¹

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. 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.



Five years ago, Conagra Brands became a member of the How2Recycle® label program — one we helped to develop with the Sustainable Packaging Coalition. How2Recycle is a standardized labeling system that clearly communicates recycling instructions to the public. It was developed to drive clarity and consistency of recycling messages on packaged goods, in support of the mission to get more materials out of landfills and into recycling bins. We share the How2Recycle mission. As part of our sustainability goals, we are actively working to include the How2Recycle label on all Conagra Brands products sold in the U.S. Visit www.how2recycle.info for more details.



As part of our commitment to packaging and the environment, Conagra Brands has been a member of the [Association of Plastic 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.

¹Data provided by packaging vendor and not third party verified.

Conscious Material Choices

At Conagra Brands, we endeavor to make the best packaging material choices for our product needs. By being selective regarding what materials we use and how much we use, we ensure that our products are well-protected without over packaging, while actively targeting the reduction of food spoilage and subsequent food waste.

An example of our discerning use of materials can be seen in the Healthy Choice® Power Bowls. For these, we have employed a plant-based material instead of using petrochemical-based plastics, which are traditionally used in frozen food containers. By using plant fiber in our bowl packaging, we are actively reducing our dependence on fossil fuels.

Another example of thoughtful packaging design is the use of a new bakery box opening feature for Marie Callender's® Cream Pies. The new carton design is familiar in that consumers interact with this opening feature in most store-bought bakery items, but the design also is innovative in its application to a frozen dessert product. As part of our research activities, we are also exploring ways to drive sustainability into our flexible packaging solutions. Our flexible packaging extends from shelf stable snacks through to frozen convenient meals and sides. Our work in this area includes the investigation of bio-based materials, biodegradable materials, as well as the use of recycled materials. This is a vital part of our R&D strategy. There is no reliable recycling network

in the U.S. for flexible materials and, because we are a leader in this area, we feel a sense of ownership in driving sustainable solutions.

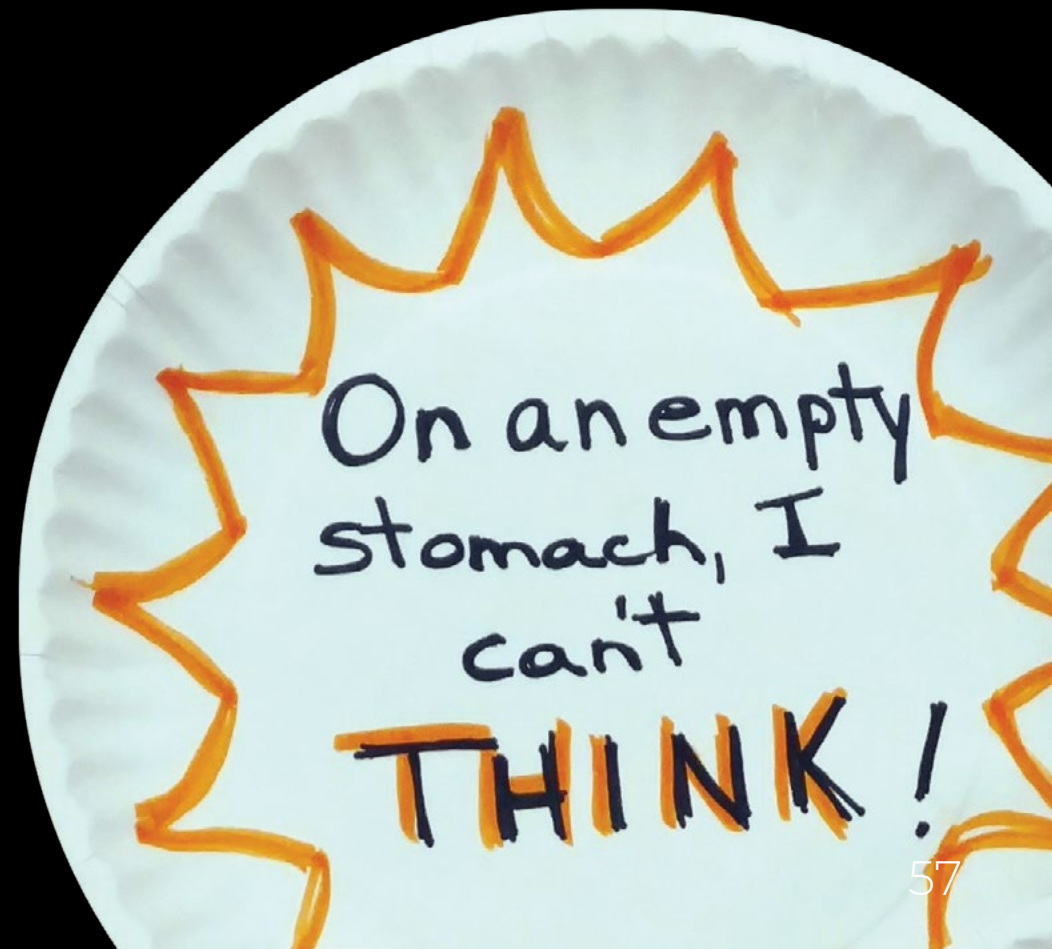
Beyond our work in flexible packaging systems, we are actively working to incorporate sustainable designs and design practices into our other packaging types through resources such as the Association of Plastic Recyclers (APR) Design Guides.

PACKAGING GREEN TEAM

The Conagra Brands Packaging Green Team is a group of passionate packaging engineers who launched a grassroots effort to effect positive sustainability changes with our packaging. The team is actively investigating emerging technologies and ways to leverage more circular economy strategies in our packaging. They are championing conscious decision making about packaging materials based on recyclability, compostability, and the potential expansion of bio-based materials.



Stronger Communities



Corporate Ethics

At Conagra Brands, we prioritize ethics and integrity first in conducting our business. Integrity is the first of our Timeless Values. For us, it means complying with all legal requirements as well as our own defined set of standards, requirements and commitments to ethical behavior.

We believe that everyone involved with Conagra Brands—whether an employee, customer or supplier—deserves to be working for, working with and buying from a company that does the right thing, every day. We also believe that integrity is the foundation for our continued, meaningful and sustainable success. For these reasons, we strive to always operate in accordance with the highest ethical standards, our charter documents, applicable laws and stakeholder interests.

Our Management Approach

We recognize that the first step towards winning in the right way is ensuring that employees understand their role in acting and leading with integrity. Everyone must know and understand 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.

There are no shortcuts in doing the right things and doing things right. To maintain a high integrity culture, Conagra Brands has invested in a network of compliance subject matter experts who support,

manage and enforce our policies, including our Code of Conduct. Our cross-functional team brings an enterprise-wide view to our compliance activities throughout the organization.

Our commitment to integrity goes far beyond our compliance experts. *Every* representative of Conagra Brands plays a pivotal role in building and maintaining a culture of integrity. Our people managers are responsible for creating and fostering the right behaviors within their teams by demonstrating our Timeless Values both in actions and words. This means ensuring an understanding of the requirements in our Code of Conduct, as well as policies specific to individual day-to-day activities and situations. We have policies relating to travel and entertainment, accounting matters, conflicts of interest, confidentiality, electronic communications, insider trading, as well as many other situations.

In addition, all employees are responsible for holding others accountable for their behavior and immediately addressing actions that do not comply with our Code of Conduct and other corporate requirements. 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 anonymously report concerns and alleged violations—always without risk of retaliation. Training plays a key role too. All new employees

are required to take a course on our Code of Conduct as part of their onboarding process. In addition, we conduct regular training to ensure that employees are aware of our expectations and their obligations under the Code of Conduct. We expanded our anti-corruption training this year through an enterprise-wide, online anti-corruption training campaign, targeting salaried employees worldwide, which we completed in June 2018; and through in-person, advanced anti-corruption training with senior leadership team and their direct reports, Global Markets, finance leadership, and internal audit along with personnel in Canada and India. We also scheduled in-person advanced anti-corruption training focused on market-specific risks with China expansion team members, which will take place in fiscal year 2019.

Conagra Brands continuously seeks opportunities to enhance our approach to corporate ethics, integrity and other aspects of our compliance programs and initiatives. We regularly benchmark with peers (informally and formally) to seek best practices, engage with our external auditors, and seek regulatory guidance to inform and monitor our efforts. We use all of the information we obtain, including during our regular cadence of ethics and compliance activities (conflict of interest certifications, analytics, and feedback submitted to our hotline and during trainings), to enhance and refine our efforts and programs. We did not make any significant changes to our management approach during fiscal year 2018.

Code of Conduct

Our **Code of Conduct** establishes principles and guidelines for working at Conagra Brands, specifying the basic requirements and expectations for putting integrity first. The Code of Conduct provides guideposts for how all of our employees and directors must conduct themselves when representing Conagra Brands both inside and outside the workplace. We also expect contractors, consultants, trainees, temps/agency workers, interns and volunteers, to follow our Code of Conduct. Other service providers and suppliers must act ethically and in a manner consistent with our Code of Conduct and other contract requirements.

Our Code of Conduct codifies the legal and ethical standards for conducting business, for 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 impacts. It is intended to foster open dialogue about decisions facing us in our day-to-day work.

As a company, we hold ourselves accountable for upholding and enforcing our Code of Conduct. Our board of directors approved the code, and overall administration is handled by our Vice President of Internal Audit and our Vice President and Chief Employment Counsel. The day-to-day administration of our Code of Conduct is managed by our local management teams. Matters relating to our Code of Conduct are routinely reported to the Audit/Finance Committee,



which oversees the code at the highest level and designates appropriate personnel to determine remedial actions in the event of a violation.

In addition, we require that our chief executive officer, chief financial officer, and controller comply with a separate **Code of Ethics for Senior Corporate Officers**.

Ethical Employment Practices

Conagra Brands prohibits the use of any forced or compulsory labor, including human trafficking and slavery, in all of our operations. Any work performed by an employee or other individual that is involuntary and/or performed under the threat of physical harm or other penalty is strictly prohibited. Conagra Brands also complies with state and federal child

labor laws through our hiring policies and human resources practices. Our standard entry-level wage is equal to—and often exceeds—the local minimum wage in locales in which we operate.

To the extent any employee objects to his or her terms and/or conditions of employment or sees anything else of concern, he or she may raise a complaint to his or her manager, a member of the Legal and Government Affairs department, and/or through our third-party ethics hotline 866.567.CODE (2633), or may leave the company at any time. Conagra Brands takes seriously all reports made through our ethics hotline and ensures that all are investigated properly. We have a strict non-retaliation policy for all good faith reports made through all reporting channels, including our ethics hotline.

Employee Health & Safety

Providing a safe work environment for our employees is a top priority at Conagra Brands. We are fully committed to maintaining a safe work environment, because we recognize that our employees are our greatest asset. This commitment to employee health and safety is unequivocal. All of our occupational safety and health efforts are rooted in the following core beliefs, or principles of safety:

Principles of Safety

- Safety and health can be managed
- Every workplace injury/illness could and should have been prevented
- Management is responsible for providing a safe workplace
- Safety and health are everyone's responsibility
- Nothing we do is worth getting hurt over

Our Management Approach

Our stated Principles of Safety reflect a shared commitment. As we strive to achieve an injury-free workplace, we are focused on maintaining a strong culture of safety, in which all employees commit to protecting themselves and their colleagues.

The safety culture at our company is driven by engaged employees who have established a foundation, or discipline, of safe practices. This discipline includes several key concepts of safety:

Key Concepts of Safety

- Leadership
- Worker participation
- Compliance
- Behavioral safety and other safe practices
- Hazard identification and assessment
- Continuous skills development through education and training
- Performance Tracking
- Continuous Improvement

Several initiatives provide employees with opportunities to actively participate in implementing our safety processes. These include 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 Environment, Health & Safety Improvement Plan (EHSIP) to define site-specific health and safety priorities.

In addition, our health and safety team audits each of our facilities every two years to ensure compliance with safety regulations and corporate policies. The team documents the audit results and tracks corrective actions to ensure we hold ourselves accountable for providing a safe work environment. As follow-up to any workplace injury or illness (an "incident") or near miss, we require a thorough investigation to identify and address the root cause. We provide the best possible medical care to injured employees, while taking appropriate actions to correct identified hazards. By applying lessons learned, we seek to reduce the possibility of similar incidents happening again.



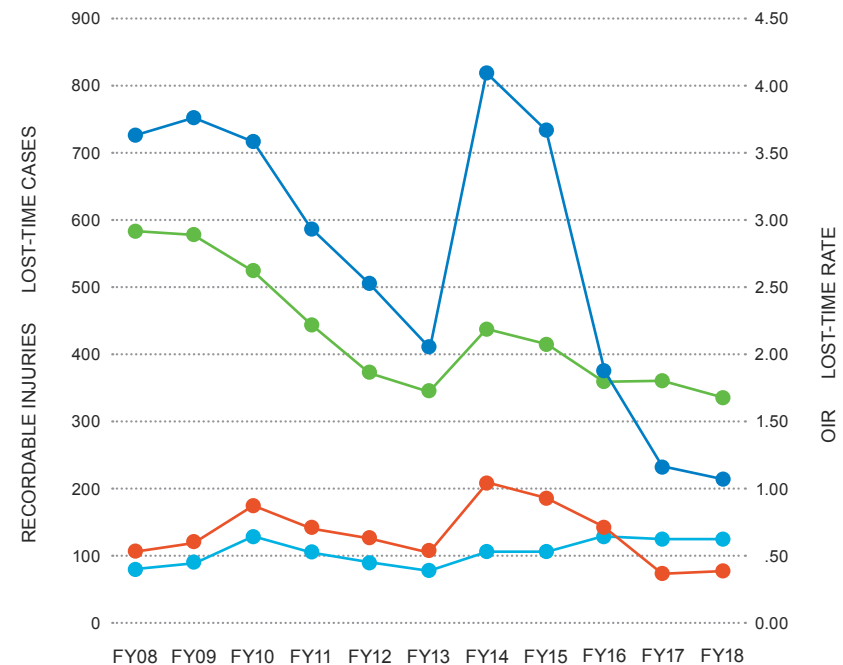
More Than Just Numbers

As a company, we take to heart exactly what our safety metrics represent—the health, well-being and lives of our employees. During fiscal year 2018, our Occupational Safety & Health Administration (OSHA) Incident Rate (OIR) decreased seven percent from the previous year. The OIR was 1.68 incidents per 100 full-time workers, which is below the industry average of 4.7¹ for companies of our size, as reported by the U.S. Department of Labor for 2016.

OSHA conducts periodic inspections of facilities, especially those which have a higher historic rate of injuries. Because of our low incidence rate, there was a 20 percent reduction in the number of OSHA inspections. In fiscal year 2018, OSHA inspected eight Conagra Brands facilities, with each inspection resulting in only minor citations.

We are tirelessly working to build a strong foundation of safety in all our facilities through leadership, accountability and teamwork instilled through our proven Key Concepts of Safety. Based on our commitment and efforts, we are optimistic that we will achieve continued performance improvement during fiscal year 2019.

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.



OIR

OSHA Incident Rate, 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.

¹ Bureau of Labor statistics for NAICS Code 311 Food Manufacturing

Facility Highlights



1.1

million work hours and less than 2% OIR

Oakdale, Calif.

The Oakdale grocery foods facility made a significant

turnaround in its safety performance in fiscal year 2018, reducing work-related injuries by 47 percent and lowering the OIR from 3.5 to 1.9 while working 1.1 million hours. This achievement can be attributed to activities that increased employee involvement in overall safety efforts including:

- Daily safety walks through the plant
- Employee-based safety behavior audits with semi-weekly reporting and feedback
- Revitalized safety team organization
- Enhanced training program for new hires and seasonal workers



3.6

million work hours and less than 1% OIR

Council Bluffs, Iowa

One of Conagra's largest frozen food facilities has

worked more than 3.6 million hours in fiscal years 2017 and 2018 combined. Their OIR over the same period was 0.76. The Council Bluffs safety team continuously looks for different activities to increase the involvement and engagement of all site employees. All employees are expected to conduct peer-to-peer safety observations, which are tracked daily at onsite meetings and the team also leverages leadership coaching on the floor to conduct focused safety surveys, which serve to drive awareness and obtain employee feedback. Collectively, these activities are fostering a safety culture where associates value safety for all site employees.



Zero

OIR two years in a row

Rensselaer, Ind.

Conagra Brands in Rensselaer, Indiana finished fiscal year

2018 with its second back-to-back year with a zero OIR. This was accomplished with 482,856 employee hours worked. The facility also continued their record of no Lost-Time Accidents (LTAs) since its opening in 1994. This success can be attributed to the application of High Performance Organization (HPO) and Conagra Performance System (CPS) principles to increase employee engagement and strengthen their ownership of Conagra's safety management system.

Culture & Workplace: The Conagra Experience

We take pride in our culture—the most energized, high-impact culture in the food industry. We call it the Conagra Experience—a culture that supports and enables our six Timeless Values:

- **Integrity:** Doing the right things and doing things right
- **External focus:** Centering on the consumer, customer, competitor and investor
- **Broad-mindedness:** Rejecting silos and embracing disciplined curiosity
- **Agility:** Converting insights into action with the speed of an entrepreneur
- **Leadership by all:** Simplifying, making decisions, inspiring others, and acting like an owner
- **Focus on results:** Leveraging a “refuse-to-lose” obsession with impact and value creation

The Conagra Experience is both our employee value proposition (what we offer) and our people philosophy (how we take care of our people). We hire people who reflect a diversity of backgrounds and talents and bring an energy and passion for delivering exceptional results and making an impact.

Our employees are more than resources; they are the driving force behind our success. Therefore, we invest in them, their growth, success and overall wellbeing. This investment fuels our employees and Conagra Brands, and also supports the many others that count on us every day, including our customers, consumers, communities, and investors.

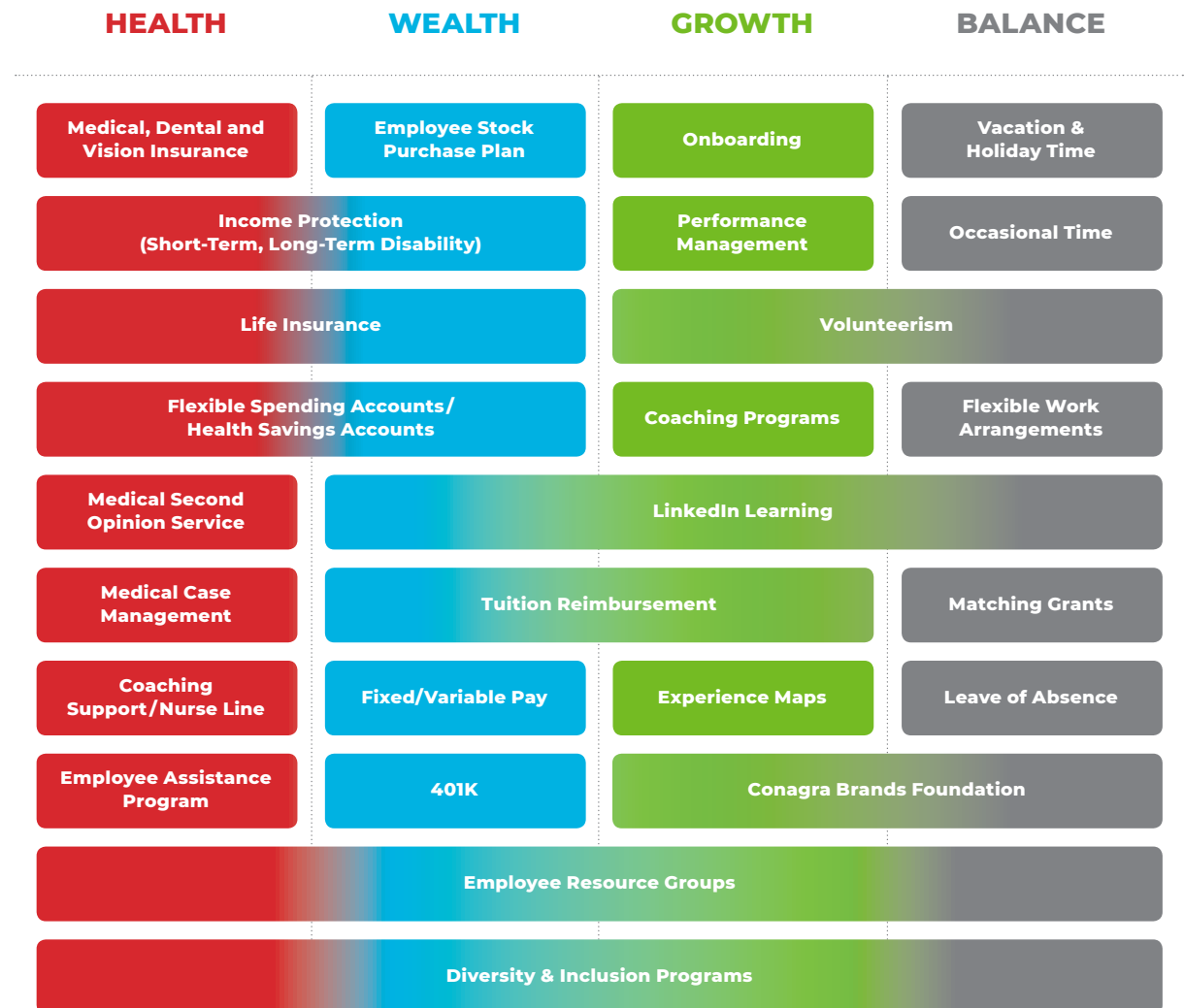


Our Management Approach

We work strategically to 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.

We also make a simple promise to our employees—as they continue to contribute directly to the company’s success, we invest in relevant programs and rewards to help them be their best in all areas—from their health and wealth, to growth and balance. It’s what we call the Conagra Experience.

Our health offerings go beyond medical or vision benefits to include support for total wellness. We provide programs to support employees with their individual wealth through life insurance and retirement savings, and also with financial coaching. We offer several personal and professional growth opportunities that include performance management and learning programs, and we support our employees’ ability to balance work and life through enriching experiences and paid time off.



Learning & Development

The Conagra Experience includes providing development opportunities for all employees to support their continuous growth. At Conagra, employees own their career paths, managers enable them, and the talent development function provides modern resources and tools to make it happen.

Our leaders are committed to developing employees through experiences, understanding that learning happens all the time, everywhere. Comprehensive onboarding, experience maps, our talent management process, mentoring programs,

formal learning and on-demand resources (like LinkedIn Learning for all salaried employees) are just some examples of how we bring this to life.

We focus on providing challenging and rewarding work, developmental relationships, and formal coursework and research—all tailored to the specific needs of our employees. We also maintain online libraries that feature relevant, curated content from internal and external resources, which can be customized for our employees unique needs.

We provide tools for each learner and business unit to customize their development experiences through courseware, technology and consultation. In addition, we emphasize continuous skill development, with learning options that extend beyond individual employee roles at the company. Employees are able to develop the skills that they choose to support their careers and their outside passions. We facilitate their ongoing development efforts through exchanges with other functions and easy access to courseware and technologies.



Diversity & Inclusion

At Conagra Brands, we know that having a diverse and inclusive organization creates a competitive advantage for us and is essential to the growth and evolution of our Company.

Diversity and Inclusion (D&I) is about much more than race, gender and sexual orientation. It is about who we are and, therefore, will never be a standalone initiative, program or priority for us. It is an internal drive that ingrains diversity of perspectives, inclusion, belonging, and equity into our employees' DNA and all of their day-to-day actions and interactions. D&I also inspires our drive to ensure that who we have at the table—from our offices, facilities, and supplier pool—represents the diverse communities and consumers that we feed daily.

WE DELIBERATELY INTEGRATE D&I INTO THE CONAGRA EXPERIENCE FOR THREE PURPOSES:

Growing the Conagra Business

By harnessing the power of D&I to accelerate innovative solutions

Building Culture

By strengthening D&I awareness, cultural competencies and cultural ownership

Strengthening our Workforce

By increasing representation of diverse talent at all levels through recruitment and retention

Our efforts are consistent with, and go beyond, the principles of equal employment opportunity and affirmative action planning to continuously transform the workplace and individual behaviors. We emphasize cultural competence, ownership and acceptance, and encourage people to be authentic and freely express their ideas. In addition, we expect every employee to treat others equitably and with respect, which helps to foster a sense of belonging and accelerate innovation.

All of our efforts support the CEO Action for Diversity & Inclusion™ Pledge, which Conagra Brands signed when it launched in June 2017. We operationalize this pledge through various activities throughout our organization. Workshops and other training programs, town hall meetings, and large events are all conducted by a combination of our human resources staff, employee resource groups, and third-party vendors. Some activities focus on helping employees identify unconscious biases, the negative effects of biases, and ways to “own” cultural competence and inclusiveness. Others impart very specific, practical ways to improve interactions, for example, when interviewing job candidates and conducting employee performance reviews.

Most important, everyone in the organization owns our commitment to D&I, from our senior leaders and executive sponsors to individual contributors, employee resource groups, and colleagues in the field and at our facilities.



Employee Resource Groups

We are particularly proud of our Employee Resource Groups (ERGs) and foster their leadership in supporting a diverse and inclusive culture. The seven employee groups bring together employees from a variety of cultures, backgrounds and lifestyles and receive support from executive sponsors to guide members' personal and professional development.

The ERGs are D&I influencers that support our D&I efforts through three key focus areas: diversity recruitment, inclusive workplace and community partnerships. They provide a forum for learning and exchanging of ideas; drive engagement; develop employee leaders; and position Conagra Brands as a place for diverse talent and a voice in the community.



DIVERSITY RECRUITMENT

Recruit and engage a diverse slate

- Candidate Connect program
- College recruitment
- Leverage to develop recruitment strategies targeted for diverse candidates
- Networking/Employee referrals
- Advocates for our employment brand (social media)
- Help assess bias in recruitment process

INCLUSIVE WORKPLACE

Champions for inclusion

- Learning leaders for unconscious bias training
- Initiators of sage diversity conversations
- Building connections and a sense of community with diverse employees
- On-boarding (orientation)
- Professional development and mentorship

COMMUNITY PARTNERSHIPS

Ambassadors in our community

- Execute community-building opportunities in diverse communities
- Strengthen ERG partnerships with Conagra Brands to influence community investment

We cannot overstate the benefits of our ERGs' support for employees, our business and communities. Take a look at the ERGs and a few highlights of their many activities this year:

Conagra Asian Network (CAN)

CAN shares Asian cultures and celebrates them. There are so many Asian cultures in the world and so many represented by our employees, that CAN chooses two or three cultures to highlight each year. This year, CAN highlighted Chinese New Year and International Yoga Day, as well as honoring Asian Pacific American Heritage Month. The group also established a networking relationship with the Asian employee resource group at McDonald's.

Conagra Black Employee Network (CBEN)

CBEN builds community within our company and connects with local communities, primarily in Omaha and Chicago. This year, CBEN organized events for Black History Month, led participation in Omaha North Magnet High School's first African American Professionals Day, and rallied CBEN members to support Completely KIDS with backpack meals and kickball.

Conagra Latino Leadership Network (CLN)

CLN represents and celebrates Latino people and cultures through lunch & learns, holiday celebrations and volunteerism. The group's events this year included cooking events featuring our Frontera® and Rosarita® brands, volunteering with children of the South Omaha Boys and Girls Club, and student mentoring students through the Chicago chapter of Junior Achievement.



LGBT+Ally Conagra Brands Lesbian, Gay, Bi-Sexual & Transgender Network

The LGBT+Ally Network supports community engagement and awareness. This year, the network supported community programs and LGBT Pride Month events, plus expanded our holiday giving tree campaign, which generated our all-time best participation! The network also helped all of us celebrate Conagra Brands' 100 percent rating on the Human Rights Campaign Corporate Equality Index. 2018 marked the fourth consecutive year of our perfect score!

Conagra Veterans Network (CVN)

CVN focuses on educational outreach and events. CVN programs, such as this year's desk drops for Veterans Day and Memorial Day, and TV appearance, serve to honor veterans and answer questions that civilians might have about veterans and the military.



Conagra Women's Network (CWN)

CWN supports and celebrates women. CWN conducts discussion groups and other professional development events every year, with multiple sub-groups focusing on individual topics, such as "Parents in Business" and "Women in Technology." CWN also facilitates volunteerism opportunities, including during Women's History Month.



Conagra Young Professionals Network (YPN)

YPN supports young professionals and their careers. The network conducts an ongoing speaker series, mentorship program, food-focused education events and book club. This year, YPN also sent 30 young professionals to a one-day summit in Omaha (1500 people were there!) and is piloting a podcast geared toward young professionals.

Supplier Diversity

Our commitment to diversity extends to our supplier relationships. Working with diverse businesses is important for bringing value, imagination, and innovation to our customers, consumers, and communities.

We actively pursue contracts with minority, women and veteran-owned companies. During fiscal year 2018, we spent more than \$326 million with more than 850 minority, women and veteran-owned businesses across all procurement categories and business units.

This year, we enhanced our focus on supplier diversity in notable ways. At our annual Supplier Excellence Summit in August 2018, we awarded our first-ever Supplier Diversity award to a supplier that demonstrated community outreach, reported tier 2 diversity spend in all of the required quarters, and is a major player in advocacy groups. In addition, we changed our Supplier Excellence scorecard for fiscal year 2019. Going forward, our top suppliers will need to report tier 2 diversity spend, and we will award additional points to suppliers that participate in advocacy groups and have community outreach programs.

Conagra Brands also actively partners with 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.



Our involvement with the Mountain Plains Minority Supplier Development Council (MPMSDC) is particularly strong. Since 2014, Conagra Brands has been an active member of MPMSDC, helping to support the organization's mission of providing companies and government entities with greater access to the goods and services of minority-owned business to develop lasting and mutually beneficial relationships. Our Chief Procurement Officer sits on the board of directors of MPMSDC, plus we attend (and often host) quarterly roundtables facilitated by the leadership team. This year, we hosted an event to spotlight Minority Business Enterprises (MBEs),

which enabled four Omaha-area MBE's to tell their story to MPMSDC members and Conagra Brands professionals. Through our participation in MPMSDC and similar forums, we learn from industry peers and others, share our insights, and continuously strengthen our supplier diversity efforts.

Community Impact & Philanthropy

We believe that everybody has the right to good food. Food to nourish bodies and minds. Food to help celebrate or bring comfort. Food to provide energy for a big day on the job or to do evening homework. Food that is reliably accessible every single day. Unfortunately, millions of Americans across the country—adults and children alike—live in food insecure households; they do *not* have reliable access to affordable and nutritious food.

Our Management Approach

As a leading food company, we remain deeply motivated to using our resources to make a meaningful impact on the pervasive societal issue of hunger. To help combat food insecurity, we take a leading role to engage our employees, partner with local and national nonprofits, and inspire others to ensure people have access to the food they need to reach their full potential.

Impacting food insecurity requires a holistic approach, and our work includes volunteerism, product donations, and financial contributions—volunteerism by our employees, who tirelessly donate their time, professional skills, and funds to improve their communities; product donations by our company, which have the added benefit of stocking pantry shelves while eliminating wasted food; and financial contributions by our philanthropic arm, the Conagra Brands Foundation, to nonprofits in communities where we operate.

The Conagra Brands Foundation is proud to serve our neighbors by making grants to nonprofit partners across the country that provide children, teenagers, adults, and senior citizens with highly effective programs that are aligned with our core focus areas:

- **Food Access:** ensuring that people are able to get healthy, nutritious foods on a dependable basis, whether at food pantries, mobile sites, congregate meals, or more.

- **Healthy Cooking:** introducing people to new recipes or innovative cooking methods to help them get excited about preparing flavorful, wholesome meals or snacks.
- **Nutrition Education:** helping people understand food and make healthy choices when planning, shopping, cooking, and dining out.
- **Healthy and Active Lifestyles:** encouraging people to incorporate activities and foods that help fuel busy modern lives.
- **Urban Agriculture:** increasing community access to fresh produce grown locally, to spark interest in healthy meal preparation and snacking.

Our efforts are primarily community-focused in order to increase our impact in the areas where our employees live and work. While we have maintained some previously-established national partnerships, we have also reemphasized the importance of working directly with local organizations and have funded nonprofits that teach healthy cooking skills to young people, plant urban gardens in food deserts, serve congregate meals to veterans and seniors, and more. We also partner with Feeding America to support and strengthen its network of food banks, and to efficiently donate excess finished products and raw ingredients through its network to stock pantry shelves while also greatly reducing the possibility of food ending

up in landfills. We are committed to building a community-based approach balanced with necessary attention to the national landscape, in order to understand and stay connected to our peers and partners which are working to combat food insecurity across the country.

This report highlights some of our key initiatives and celebrates our effective nonprofit partners and committed employees. Together, with our employees and nonprofit partners, we are working to achieve food security in the many communities where we live and work—from Chicago to Council Bluffs, Omaha to Indianapolis, Marshall to Menomonee, and beyond.

FY2018

Total giving cash and in-kind corporate and Foundation	\$20,472,489
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Total giving employees	\$595,361
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Grants awarded	552
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Volunteer hours	7,462
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Volunteerism

Month of Service 2018

Every April, Conagra Brands and its employees unite through the collective spirit of volunteerism in our annual Month of Service, providing the opportunity for colleagues around the world to give back and make a difference in our own backyards. Conagra employees get a new perspective on meaningful causes including hunger, nutrition, food insecurity, and access to healthy food, all while connecting with each other and reinforcing our core values of integrity, external focus, and leadership. This April, a total of 2,284 employees engaged in 117 projects throughout 18 states and five countries, and provided 5,578 volunteer hours. Our activities generated the equivalent of 639,169 meals for people facing food insecurity across the country. From packing cabbage and potatoes at foodbanks, to preparing meals for those in need, to stuffing backpacks with food for children, it was an overwhelming and inspiring success!

Conagra employees' commitment to volunteering extends beyond the month of April. Each year employees give thousands of hours of their time to local causes about which they are passionate; one such example is the Greater Chicago Food Depository (GCFD). Located near our headquarters in Chicago and with direct programs that are eradicating hunger, GCFD is a natural fit for employee volunteers. Conagra employees give hundreds of hours each year packing up food for our neighbors. These efforts are supplemented through Conagra Brands Foundation's support of GCFD programs, such as the *Healthy Student Markets* program which helps alleviate food insecurity among college students through increased access to nutritious food on college campuses.

117
PROJECTS

2,284
VOLUNTEERS

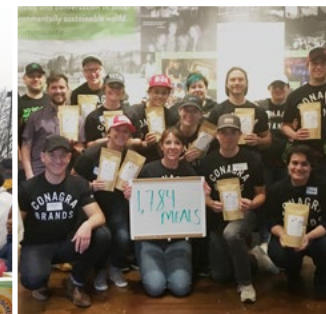
5,578
CUMULATIVE HOURS OF
VOLUNTEER SERVICE

18 + 4
STATES + INTERNATIONAL
LOCATIONS WHERE VOLUNTEER
PROJECTS TOOK PLACE

515,686
POUNDS OF FOOD PACKED
AND SORTED

39,698
BACKPACKS FILLED WITH FOOD

639,169
MEALS PROVIDED



Partnership Spotlight: Feeding America

Between 2015–2017, Conagra Brands Foundation invested \$10M in Feeding America, the nation’s leading hunger relief nonprofit. Conagra Brands Foundation has funded programs to improve access to nutritious food; research to bolster the impact on vulnerable populations; and local grants to increase the capacity of a network of 200 food banks across the nation to feed our communities. Also between 2015–2017, Conagra Brands donated 90.1 million pounds of food distributed via the Feeding America network.

Hunger-Free Summer Grants

Conagra Brands Foundation’s signature hunger-relief program for the past eight years has been the Hunger-Free Summer Grants initiative, which supports local food banks across the nation in assisting the more than 18 million children who go hungry in the summer months when school is not in session. Our work particularly focuses on piloting sustainable program models like congregate meal sites, school pantries, and mobile distributions that can potentially be replicated across the Feeding America network.

The 2017 Conagra Brands Foundation Hunger-Free Summer Grant funded cutting-edge summer programming for kids through 25 food banks across 15 states. Each of the participating food banks made large strides in our collective effort to close the summer meal gap for children in need. Significantly, funding from Conagra Brands Foundation supported Feeding America’s Child Hunger Strategy with summer programs that have a specific focus on serving households with children (and their parents/guardians), as well as underserved communities. Outcomes at grant-funded locations include 247 sites operated, with at least 10,402 individual children and 705,451 meals served. (Overall, summer programs around the country distributed an estimated 3.9 million meals.)

SEVEN TRENDS FOR SUCCESS STOOD OUT IN SUMMER 2017:

- 1 Incorporating fresh produce distributions
- 2 Engaging youth as volunteers or site employees
- 3 Serving rural families
- 4 Leveraging mobile models
- 5 Providing adult meals at Summer Food Service Program (SFSP) sites
- 6 Maximizing community partnerships
- 7 Utilizing housing complexes as sites

Thanks to multi-year funding from the Foundation, Feeding America hosted the “Summer Isn’t Fun When You’re Hungry” PSA campaign, and provided the opportunity for food banks to opt-in to the campaign as well as to receive summer banners and post cards to publicize their summer feeding sites; 112 food banks opted in to be included in the PSA materials, and 107 ordered banners and/or postcards.



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.

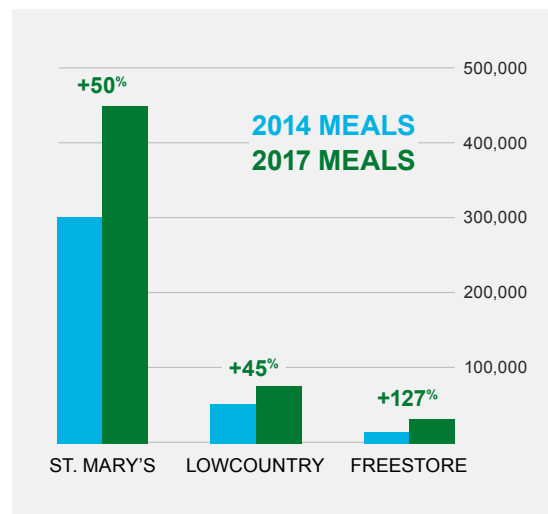
In addition to the Hunger-Free Summer Grants described above, Conagra Brands Foundation invested in three food banks for three years (2015–2017) to build out Hunger-Free Summer Hubs. The three-year project required food banks to evaluate their current local summer feeding landscape through a needs assessment. Based on those findings, they leveraged local partnerships to implement holistic programs and services that increase access to summer meals for children and their families.

The three food banks chosen were:

- St. Mary's Food Bank Alliance, Northern Arizona counties
- Lowcountry Food Bank, North Charleston, South Carolina
- Freestore Food Bank, Cincinnati



All food banks experienced a substantial increase in summer meal growth over the past three years:*



This successful increase in meal distribution can be attributed to several key approaches:

- Increasing the number and diversity of partnerships within communities led to a decrease in duplication of services
- Increasing awareness of summer programs and resources available to households with children through the creation and dissemination of targeted outreach/messaging
- Decreasing barriers to participation for children and families through intensive program planning that specifically addresses local need



Hunger Research

MAP THE MEAL GAP 2018

The Foundation supported Feeding America's annual study on the cost of food and food insecurity at both the county and congressional district level in the United States. This critical study finds that food-insecure individuals now face, on average, a food budget shortfall of \$509.70 per person per year. Accounting for the many millions of Americans who are food insecure, this equates a \$21B food budget shortfall. 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.

BRINGING TEENS TO THE TABLE AND IMPOSSIBLE CHOICES: TEENS AND FOOD INSECURITY IN 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. These 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.

*Based on Feeding America Network Activity Report Data



Hunger Action Month

We partner with Feeding America every September as part of its nationwide Hunger Action Month, a campaign designed to mobilize the public to take action on the issue of hunger. This year, employees participated in a paper plate project giving a voice to the millions of people who face hunger every day, and were encouraged to get involved to make a difference. We also “turned orange” to further raise awareness. From wearing orange (the color most commonly associated with hunger awareness) to dying the fountain in Omaha orange and partnering with the Merchandise Mart in Chicago to illuminate its building facade, to turning brand social feeds orange to show that fighting hunger is a company-wide priority, Conagra employees and our many brands helped generate significant awareness on the issue of hunger.



Capacity Building and Leadership Development

Another example of investing in innovation is found in the Conagra Brands Foundation Child Hunger Corps. 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 Foundation funded a total of six cohorts of Corps members, resulting in the significant increase of 42,189 additional annual meals provided to children in need in comparison to non-host food banks in the network. They also helped increase the number and diversity of community partnerships at host food banks.

42,189
additional annual meals
provided to children in need



Fight Hunger Spark Change

Conagra Brands was proud to support Walmart and Feeding America's Fight Hunger Spark Change initiative. Consumers who purchased specially marked products—such as select Chef Boyardee®, Banquet®, Manwich®, RO*TEL®, and Orville Redenbacher's® products—helped secure meals for food insecure individuals. Our brands helped raise \$1 million to support this effort.

Our brands helped raise
\$1,000,000
to support this effort

Program Spotlight: Shine the Light on Hunger



This year marked the 11th anniversary of our annual Shine the Light on Hunger campaign. This annual program highlights

Conagra's holistic approach to combating food insecurity with varied opportunities for employee and company involvement. This family friendly, community-wide call to action, advocacy, and education raises awareness and funds to support food access programs throughout Omaha and surrounding areas 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 each year. The community achieved the goal by enjoying the campaign's now-iconic ice rink; making donations of non-perishable food items at partner locations around town; and contributing directly 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. 5, our very own culinary team—along with over 80 employees—personally planned, shopped, prepared, cooked, and served over 1,500 hearty dinners at five local shelters. It was personally rewarding for all involved and provided an opportunity for our employees to step out of the office, come together, contribute to their local community, and fully participate in the spirit of giving.



Participants who hosted canned food collection barrels include:

- Wells Fargo
- Baker's
- The Durham Museum
- Omaha Performing Arts
- Joslyn Art Museum
- Omaha Children's Museum
- Omaha Symphony
- Opera Omaha
- Omaha Community Playhouse
- Omaha Theater Company

“Thousands of children, families, seniors, and veterans in Nebraska and western Iowa struggle daily with food insecurity. For 11 years, Shine the Light on Hunger has raised awareness of this critical issue while also generating meals for those in need. Thank you to the Conagra Brands Foundation for championing this initiative and to the community for its extraordinary support.”

SUSAN OGBORN, PRESIDENT AND CEO,
FOOD BANK FOR THE HEARTLAND

Financial Contributions

The Conagra Brands Foundation provides contributions to communities across the country, through community impact grants, as well as national and local partnerships. To be considered for grant support, Conagra Brands Foundation invites U.S.-based nonprofit organizations to submit online letter of intent (LOI), which must strategically align with our core areas of focus. These include 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. Preference is given to highly effective nonprofits with high-impact projects that occur in and near the communities where our employees live and work.

Nourish Our Community Grants

Conagra Brands encourages its employees to nominate nonprofits in their community to be considered for a one-year grant through the Nourish Our Community program. This year, the employee review committee awarded \$300,000 in total, which was distributed to 17 nonprofit organization in 12 states (Ark., Iowa, Ill., Ky., Mich., Minn., Neb., Ohio, Pa., Tenn., Texas, Wis.). This program has a direct impact on the communities where our employees live and work by funding effective local programs that address food insecurity, nutrition education, cooking skills, healthy and active lifestyles, and select urban agriculture programs. Conagra employees play a pivotal role in the success of this program, as employees nominate the nonprofit organizations, discuss the merits of each application, and ultimately make the final grant decisions. Descriptions of some of the funded programs are included here.



“Care for Friends is truly a gem in the community. Its doors are open to all, regardless of gender identity, race, or income. It treats everyone with respect and dignity.”

DANA MADISON
CONAGRA BRANDS

Alpha Community Center (Ohio)

PROJECT: ALPHAMEALS

The Nourish Our Community grant will help Alpha Community Center provide nutritious and hearty hot lunches to over 10,000 people of all ages experiencing food insecurity.

Bridge To Hope (Wis.)

PROJECT: FAMILY AND FOOD SECURITY

Bridge to Hope provides essential services to survivors of domestic violence and human trafficking in the Conagra community of Menomonie, Wisconsin. With a keen focus on nutrition, this project increases the amount of protein and fresh produce consumed by its clients.

Care For Friends (Ill.)

PROJECT: FOOD FOR FRIENDS

This grant supports a three-days-per-week lunch program serving 16,000 hot meals each year. Focused on building a sense of community among some of Chicago's most vulnerable and under-served people, it provides additional essential services such as case management, job training, and health care.

NEW VISIONS HOMELESS SERVICES



Feed The Needy (Tenn.)

PROJECT: THANKSGIVING AND EASTER FOOD BASKETS

Feed the Needy distributes food baskets at Thanksgiving and Easter, with each basket providing approximately two weeks of nutritious food for a family of four. This grant will help Feed the Needy expand its capacity and serve 6,000 additional people.

New Visions Homeless Services (Neb.)

PROJECT: FOOD STABILITY FOR VETERANS

New Visions' Omaha campus provides transitional and permanent supportive housing to 76 Veterans each year. Its food program provides residents with three balanced meals each day, and will expand to offer meals to veterans in the community who face food insecurity. It is anticipated over 22,000 meals will be served annually.

River Valley Food 4 Kids (Ark.)

PROJECT: FRESH FOOD 4 KIDS

Fresh Food 4 Kids sends children home with back packs to ensure they have access to nutritious food during winter and spring breaks. The Nourish Our Community grant supports the distribution of 5,000 pounds of fresh produce to 1,000 local children experiencing food insecurity.



RIVER VALLEY FOOD 4 KIDS

United Way

Since 1923, United Way has supported programs that help the most vulnerable members of the community who struggle to secure basic services, such as obtaining food, finding housing, accessing healthcare, and living in a safe environment. During our annual United Way campaign, we encourage our employees across the nation to make a personally meaningful gift. This year, with participation from employees at 30 facilities and office locations, we successfully raised close to \$600,000. This included an additional contribution made by Conagra Brands Foundation to 12 United Way locations in or near the communities where our employees ran exceptionally generous campaigns.



UNITED WAY OF METROPOLITAN CHICAGO

Product Donations and Disaster Relief

Product donations made directly by Conagra Brands are integral to our approach to food insecurity. We actively manage our product inventory and often act quickly to provide the food to Feeding America and its network of food banks. In fiscal year 2018 Conagra Brands donated 13,409,142 pounds of product to Feeding America, which means that on average, Conagra Brands donated more than 1 million pounds of product per month to Feeding America Food Banks. Additionally, employee-driven product donations occur alongside many of our annual philanthropy initiatives such as Shine the Light on Hunger and our United Way Campaign.

13,409,142

pounds of product donated to
Feeding America in FY18

Product donations are also made when disaster strikes, especially within the communities where our employees live and work. In fiscal year 2018, Conagra worked with local nonprofits and provided hundreds of thousands of pounds of product donations in Texas, Florida, Georgia, Puerto Rico and Mexico to support those impacted by Hurricanes Harvey, and Irma and the Mexico Earthquake.

In response to Hurricane Maria, the Foundation made monetary donations to Feeding America and the United Way, and 25,000 pounds of food was provided immediately after the storm. The Conagra Global Markets team secured an additional 150,000 pounds, which was delivered in November 2017 and was distributed by our local relief partner, Second Harvest of Puerto Rico, which is the local affiliate of Feeding America.



About this Report

Reporting Parameters

Thank you for your interest in Conagra Brands' 2018 Citizenship Report.

All data in this report cover the company's fiscal year 2018, which ended May 27, 2018, unless otherwise specified. Our reporting covers nearly all company-owned facilities. Exceptions include one international location in Italy. We prepared this report in accordance with the Core option of the Global Reporting Initiative (GRI) Sustainability Reporting Standards, including the Food Processing Sector Supplement. The GRI Standards and Sector Supplement provide a comprehensive framework and set of disclosures for sustainability reporting. See our GRI Index for more details and learn more about GRI at www.globalreporting.org. This marks the eighth 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. In October 2018, Conagra Brands completed the acquisition of Pinnacle Foods. Since this report was published after the acquisition, some figures have been updated to include Pinnacle Foods employees, plants and brands. Instances where this data has been included have been called out appropriately within the report.





Material Topics, Risks & Opportunities

MATERIAL TOPICS RISKS		OPPORTUNITIES
CSR Governance	Business integration from M&A and divestitures is a persistent need in the food industry. These integrations can bring transparency challenges, inherited social and environmental risks, uncoordinated CSR goals, policies and measurement systems.	Our M&A teams and change management processes engage CSR leaders throughout the process to identify and manage risks and share best practices. Our approach to due diligence incorporates social and environmental considerations to minimize risks during business acquisitions and divestitures.
GOOD FOOD		
Corporate Ethics	Consumers, customers and investors increasingly expect large food companies to have positive impacts on people, planet and profit through responsible business practices and transparency. Organizations with poor citizenship reputations risk loss of investment and product market share.	In addition to corporate-wide responsibility initiatives Conagra Brands' four citizenship pillars of Good Food, Responsible Sourcing, Better Planet and Stronger Communities, we incorporate environmentally and socially responsible ingredients and materials at the product level to align product offerings with the consumers looking to support these topics through purchase behavior.
Health and Nutrition	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. Consumer approaches to managing health today incorporate elements of "wellness," which fall outside traditional definitions of nutrition and approaches to healthy products. If the food we make fails to keep pace with the interplay of these priorities, our business performance may be negatively impacted.	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.
Alternative Proteins	Emerging eating patterns in America are showing increased interest in plant-forward, vegan, vegetarian and flexitarian lifestyles. Opportunities to reach consumers interested in these emerging eating patterns include alternative protein choices. Responding to demand requires scientific efforts to understand the health, life cycle environmental, economic and community impacts associated with moving from animal- to plant-based and lab-based proteins.	Consumer preferences and demand are the core drivers for any new product innovation or renovation choices that we make. Our strategy for assessing and selecting alternative proteins is science and data driven, in consideration of both health and environmental impacts. We are guided by research on these considerations shared through the Food Forum of the National Academies of Sciences, Engineering, and Medicine, and recognize that the benefits of alternative proteins are context-specific.

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 suppliers and growers on sustainable agriculture opportunities will strengthen our relationships with these critical business partners and help ensure reliable sources of critical ingredients.
Transparency	Increasingly complex supply chains present transparency challenges for managing environmental impacts and social risks such as child and forced labor, business ethics and non-discrimination.	Suppliers engagement on priority ingredient provenance mapping, and emerging technologies for tracking goods globally present opportunities for measuring and managing procurement risks.

BETTER PLANET

Climate Change	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.	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.
Food Waste	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.	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.

Product Packaging	Consumer demand for renewable packaging materials requires packaging design that meets consumer preferences while maintaining food safety and municipal infrastructure to sustainably dispose of those materials (e.g. industrial composting). Potential extended product responsibility (EPR) programs in the U.S. may change the business model around funding for the packaging recycling infrastructure and systems.	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, as well as use a life cycle approach to packaging material choices that considers sustainability from sourcing to disposal (change “disposal” to “end of life”).
Water Risk	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.	Progress toward our water use reduction goal will improve our operating efficiency and reduce company exposure to water-related risks. Sustainable sourcing policies for priority ingredients and materials mitigate water scarcity threats in our procurement chain.
E-Commerce	The prevalence of e-commerce has increased transportation needs and environmental impacts associated with increased energy use, air emissions, and natural resources needed for infrastructure. Longer transit requires appropriate packaging to protect and preserve food, raising considerations about material use.	Engagement with our transportation suppliers around vehicle efficiency and strategic use of multi-modal transport systems mitigates the environmental impacts of transportation.

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.

GRI Content Index

DISCLOSURE NUMBER	DISCLOSURE TITLE	PAGE NUMBER, LINK, OR STATEMENT																																																																
GRI 102: GENERAL DISCLOSURES 2016																																																																		
ORGANIZATIONAL PROFILE																																																																		
GRI 102-1	Name of the organization	Front cover (1)																																																																
GRI 102-2	Activities, brands, products, and services	Company Overview (5)																																																																
GRI 102-3	Location of headquarters	Company Overview (5)																																																																
GRI 102-4	Location of operations	Company Overview (5); 2018 Form 10-K, Part I, Item 2 (17)																																																																
GRI 102-5	Ownership and legal form	2018 Proxy Statement (71-72)																																																																
GRI 102-6	Markets served	Company Overview (5); 2018 Form 10-K, Part 1, Item 1 (1-2)																																																																
GRI 102-7	Scale of the organization	Company Overview (5)																																																																
GRI 102-8	Information on employees and other workers	<table><tr><th colspan="8">EMPLOYMENT BY REGION</th></tr><tr><th></th><th colspan="2">Male</th><th colspan="2">Female</th><th colspan="2">Undeclared/Unavailable</th><th>Totals</th></tr><tr><th></th><th>Hourly</th><th>Salaried</th><th>Hourly</th><th>Salaried</th><th>Hourly</th><th>Salaried</th><th></th></tr><tr><td>North America</td><td>5,347</td><td>1,849</td><td>3,376</td><td>1,649</td><td>45</td><td>16</td><td>12,282</td></tr><tr><td>South America</td><td></td><td>1</td><td></td><td></td><td></td><td></td><td>1</td></tr><tr><td>Europe</td><td></td><td>34</td><td></td><td>17</td><td>2</td><td>3</td><td>56</td></tr><tr><td>Asia Pacific</td><td></td><td></td><td></td><td>3</td><td></td><td></td><td>3</td></tr><tr><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>12,342</td></tr></table>	EMPLOYMENT BY REGION									Male		Female		Undeclared/Unavailable		Totals		Hourly	Salaried	Hourly	Salaried	Hourly	Salaried		North America	5,347	1,849	3,376	1,649	45	16	12,282	South America		1					1	Europe		34		17	2	3	56	Asia Pacific				3			3								12,342
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							12,342																																																											
GRI 102-9	Supply chain	Responsible Sourcing (25)																																																																
GRI 102-10	Significant changes to the organization and its supply chain	2018 Form 10-K Part I, Item 1 (1-3) ; Responsible Sourcing (25)																																																																
GRI 102-11	Precautionary Principle or approach	Conagra Brands does not have a public position on the precautionary approach.																																																																
GRI 102-12	External initiatives	Eliminating Food Waste (50); Responsible Sourcing (25), Diversity & Inclusion (66)																																																																
GRI 102-13	Membership of associations	Eliminating Food Waste (52); Packaging Sustainability (55); Food Safety & Quality (13); Culture & Workplace (66); Community Impact & Philanthropy (70); Conagra Brands' political activity disclosure																																																																
STRATEGY																																																																		
GRI 102-14	Statement from senior decision-maker	Letter from CEO (4)																																																																
ETHICS AND INTEGRITY																																																																		
GRI 102-16	Values, principles, standards, and norms of behavior	Corporate Ethics (58), Culture & Workplace (63)																																																																
GRI 102-17	Mechanisms for advice and concerns about ethics	Corporate Ethics (59)																																																																

DISCLOSURE NUMBER	DISCLOSURE TITLE	PAGE NUMBER, LINK, OR STATEMENT
GOVERNANCE		
GRI 102-18	Governance structure	Overview (6); Corporate Ethics (58); 2018 Proxy Statement (10-19)
STAKEHOLDER ENGAGEMENT		
GRI 102-40	List of stakeholder groups	Stakeholder Engagement (11)
GRI 102-41	Collective bargaining agreements	Conagra Brands Form 10-K 2018 At May 27, 2018, Conagra Brands and its subsidiaries had approximately 12,400 employees, primarily in the United States. Approximately 43% of our employees are parties to collective bargaining agreements.
GRI 102-42	Identifying and selecting stakeholders	Stakeholder Engagement (11)
GRI 102-43	Approach to stakeholder engagement	Stakeholder Engagement (11)
GRI 102-44	Key topics and concerns raised	Stakeholder Engagement (11)
REPORTING PRACTICE		
GRI 102-45	Entities included in the consolidated financial statements	Conagra Brands Form 10-K 2018, Part II, Item 8 (Financial Statements and Supplementary Data) ; Reporting Parameters (80)
GRI 102-46	Defining report content and topic Boundaries	Overview, Philosophy & Governance (7); Materiality (8); Reporting Parameters (80)
GRI 102-47	List of material topics	Materiality (8)
GRI 102-48	Restatements of information	None
GRI 102-49	Changes in reporting	None
GRI 102-50	Reporting period	Reporting Parameters (80)
GRI 102-51	Date of most recent report	2017 Conagra Brands Citizenship Report
GRI 102-52	Reporting cycle	Annual
GRI 102-53	Contact point for questions regarding the report	Back cover (92)
GRI 102-54	Claims of reporting in accordance with the GRI Standards	This report has been prepared in accordance with the GRI Standards: Core option.
GRI 102-55	GRI content index	GRI Content Index (85)
GRI 102-56	External assurance	Reporting Parameters (80); External assurance reports . External assurance is led by our VP of Environment, Health and Safety, with strategic oversight by our CSR Steering Committee and senior leadership sponsors of the Committee.
GRI 200: ECONOMIC STANDARD SERIES 2016		
ECONOMIC PERFORMANCE		
GRI 103	Management Approach	2018 Form 10-K, Community Impact (70), Climate Change (39)
GRI 201-1	Direct economic value generated and distributed	Community Impact & Philanthropy (70); Conagra Brands Form 10-K 2018, Part II, Item 6 (20)
GRI 201-2	Financial implications and other risks & opportunities due to climate change	Climate Change (39); Conagra Brands Form 10-K 2018, Part I, Item 1A (12) ; 2018 CDP Climate Change Disclosure
MARKET PRESENCE		
GRI 103	Management Approach	Conagra Brands treats its hiring policies as confidential.
GRI 202-2	Proportion of senior management hired from the local community	Nearly all of the manager-level and above positions at our manufacturing facilities are hired from within 100 miles of that facility. For our main office locations in Chicago and Omaha, 75% of manager and above positions are hired from within 100 miles of those locations.

DISCLOSURE NUMBER	DISCLOSURE TITLE	PAGE NUMBER, LINK, OR STATEMENT
INDIRECT ECONOMIC IMPACTS		
GRI 103	Management approach	Community Impact & Philanthropy (70)
GRI 203-1	Infrastructure investments and services supported	Community Impact & Philanthropy (70)
GRI 203-2	Significant indirect economic impacts	Community Impact & Philanthropy (70)
PROCUREMENT PRACTICES		
GRI 103	Management Approach	Responsible Sourcing (26)
GRI 204-1	Percentage of procurement budget for significant locations of operations that is spent on local suppliers	Responsible Sourcing (26); Supplier Diversity (69). Conagra Brands does not track percentage of procurement budget spent on local suppliers.
ANTI-CORRUPTION		
GRI 103	Management Approach	Corporate Ethics (58)
GRI 205-2	Communication and training about anti-corruption policies and procedures	Supplier Code of Conduct (27); Corporate Ethics (58). Upon joining Conagra Brands, 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.
GRI 205-3	Confirmed incidents of corruption and actions taken	None
ANTI-COMPETITIVE BEHAVIOR		
GRI 103	Management Approach	Corporate Ethics (58)
GRI 206-1	Legal actions for anti-competitive behavior, anti-trust, and monopoly practices	In May 2017, Conagra Brands announced that it had entered into an agreement regarding the sale of its Wesson oil business to The J.M. Smucker Company. On March 5, 2018, the Federal Trade Commission (FTC) issued an Administrative Complaint challenging Conagra Brands' pending sale of the Wesson oil brand to The J.M. Smucker Company. The agreement was ended, effective March 6, 2018. On March 8, 2018, the FTC dismissed the Administrative Complaint.
GRI 300: ENVIRONMENTAL STANDARD SERIES 2016		
MATERIALS		
GRI 103	Management Approach	Food Safety & Quality (14); Responsible Sourcing (29); Better Planet (36).
GRI 301-1	Materials used by weight or volume	Food ingredients by definition originate from renewable agricultural inputs, either plant or animal. Non-renewable resources used in our product portfolio are primarily plastic resin and metal packaging. In FY18, Conagra sourced approximately 961,787 US tons of resin and approximately 574,691 US tons of metal for packaging.
ENERGY		
GRI 103	Management Approach	Climate Change (42)
GRI 302-1	Energy consumption within the organization	Climate Change (42); 2018 CDP Climate Change Disclosure section C8.2
GRI 302-4	Reduction of energy consumption	Climate Change (42); 2018 CDP Climate Change Disclosure section C4.3
WATER		
GRI 103	Management Approach	Water Use & Water Quality (46)
GRI 303-1	Water withdrawal by source	Water Use & Water Quality (46); Environmental Management (37); 2018 CDP Water Disclosure
GRI 303-3	Water recycled and reused	2018 CDP Water Disclosure

DISCLOSURE NUMBER	DISCLOSURE TITLE	PAGE NUMBER, LINK, OR STATEMENT
EMISSIONS		
GRI 103	Management Approach	Climate Change (42)
GRI 305-1	Direct (Scope 1) GHG Emissions	Climate Change (42); 2018 CDP Climate Change Disclosure
GRI 305-2	Energy indirect (Scope 2) GHG emissions	Climate Change (42); 2018 CDP Climate Change Disclosure
GRI 305-3	Other indirect (Scope 3) GHG emissions	Climate Change (42); 2018 CDP Climate Change Disclosure
GRI 305-4	GHG emissions intensity	Climate Change (42); 2018 CDP Climate Change Disclosure
GRI 305-5	Reduction of GHG emissions	Climate Change (42); 2018 CDP Climate Change Disclosure
EFFLUENTS AND WASTE		
GRI 103	Management Approach	Eliminating Waste (50)
GRI 306-1	Water discharge by quality and destination	2018 CDP Water Disclosure section W1.2, W3.3b, W5.1
ENVIRONMENTAL COMPLIANCE		
GRI 103	Management Approach	Environmental Management (37)
GRI 307-1	Non-compliance with environmental laws and regulations	In fiscal year 2018, Conagra Brands received sixteen Notices of Violation (NOVs) and paid a total of \$4,000 in environmental fines. Out of the sixteen NOVs, we paid financial penalties associated with two. Per our standard procedure, each NOV was assessed to determine any opportunities to prevent or mitigate the situations going forward.
SUPPLIER ENVIRONMENTAL ASSESSMENT		
GRI 103	Management Approach	Supplier Management & Engagement (27)
GRI 308-1	New suppliers that were screened using environmental criteria	May 2018 updates to our online prospective supplier intake form include screening questions on social and environmental programs and policies. New suppliers come to our company via various channels. Our data systems do not currently capture what proportion of those use the online intake system.
GRI 400: SOCIAL STANDARD SERIES 2016		
EMPLOYMENT		
GRI 103	Management Approach	Culture & Workplace (64)
GRI 401-1	New employee hires and employee turnover	This information is omitted because it is not representative of employee hiring and turnover at Conagra Brands and, therefore, could be misleading. M&A activity during the reporting period had a significant effect on hiring and turnover.
LABOR/MANAGEMENT RELATIONS		
GRI 103	Management Approach	Corporate Ethics (59)
GRI 402-1	Minimum notice periods regarding operational changes	Conagra Brands complies with all state and federal requirements (i.e., WARN) that require advance notice around certain plant closings or large layoffs.
OCCUPATIONAL HEALTH AND SAFETY		
GRI 103	Management Approach	Employee Health & Safety (60)
GRI 403-1	Workers representation in formal joint management-worker health and safety committees	We have EHS pillar committees at the plant manager level. The pillar teams work on specific safety issues on the floor, conduct audits and assist with development of safe practices. 100% of our facility workers are represented by these teams.

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OCCUPATIONAL HEALTH AND SAFETY (CONT.)																																																																										
GRI 403-2	Types of injury and rates of injury, occupational diseases, lost days, and absenteeism, and number of work-related fatalities	All calculations are in accordance with OSHA Recordkeeping Criteria 29 CFR 1904. Conagra's employee OSHA Recordable Incident Rate (or Incident Rate) for FY18 is as follows: Canada - OIR Injuries 4.12; OIR Illnesses 0.00; LDR 2.06; OIR Female 2.65; OIR Male 1.76 Mexico - OIR Injuries 0.64; OIR Illnesses 0.00; LDR 0.64; OIR Female 0.16; OIR Male 0.48 USA - OIR Injuries 1.63; OIR Illnesses 0.06; LDR 0.62; OIR Female 0.79; OIR Male 1.01 Conagra's contractor injury rate for FY18 was 0.35. The ability to provide further data breakdowns is pending systems changes.																																																																								
TRAINING AND EDUCATION																																																																										
GRI 103	Management Approach	Culture & Workplace (64)																																																																								
GRI 404-1	Average hours of training per year per employee	Conagra Brands tracks employee participation in mandatory training, but does not track voluntary training. Therefore, average hours of training per year per employee is omitted.																																																																								
GRI 404-2	Programs for upgrading employee skills and transition assistance programs	Employee Health & Safety (60); Culture & Workplace (63); Learning & Development (65); Diversity & Inclusion (66). In certain circumstances, Conagra Brands makes transition assistance programs available to facilitate employability and the management of career endings resulting from a reduction in force or plant closure. Assistance programs include outplacement assistance, that will engage in resume review and personalized job search assistance.																																																																								
DIVERSITY AND EQUAL OPPORTUNITY																																																																										
GRI 103	Management Approach	Diversity & Inclusion (66)																																																																								
GRI 405-1	Diversity of governance bodies and employees	<div><div>2018 Proxy Statement</div>Information on Board nominees is reflective of current board member gender, age groups and other diversity metrics.</div> <table><tr><th colspan="8">EMPLOYMENT BY ETHNICITY</th></tr><tr><td></td><td>Asian</td><td>Black/ African American</td><td>Hispanic/ Latino</td><td>White</td><td>Other</td><td>Not disclosed</td><td>NA (Intl): 8%</td></tr><tr><td>Salaried</td><td>1%</td><td>1.5%</td><td>1.2%</td><td>20.2%</td><td>0.2%</td><td>0.2%</td><td></td></tr><tr><td>Hourly</td><td>3.7%</td><td>7.2%</td><td>17%</td><td>38.5%</td><td>1%</td><td>0.2%</td><td></td></tr></table> <div><table><tr><th colspan="5">EMPLOYMENT BY GENDER</th></tr><tr><td></td><td>Male</td><td>Female</td><td>Undeclared</td><td>NA</td></tr><tr><td>Salaried</td><td>15%</td><td>14%</td><td>0.06%</td><td>0.09%</td></tr><tr><td>Hourly</td><td>43%</td><td>27%</td><td>0.01%</td><td>0.37%</td></tr></table><table><tr><th colspan="5">EMPLOYMENT BY AGE</th></tr><tr><td></td><td>Under 30</td><td>30-50</td><td>Over 50</td><td>NA</td></tr><tr><td>Salaried</td><td>4%</td><td>17%</td><td>8%</td><td>0.14%</td></tr><tr><td>Hourly</td><td>8%</td><td>32%</td><td>31%</td><td>0.36%</td></tr></table></div>	EMPLOYMENT BY ETHNICITY									Asian	Black/ African American	Hispanic/ Latino	White	Other	Not disclosed	NA (Intl): 8%	Salaried	1%	1.5%	1.2%	20.2%	0.2%	0.2%		Hourly	3.7%	7.2%	17%	38.5%	1%	0.2%		EMPLOYMENT BY GENDER						Male	Female	Undeclared	NA	Salaried	15%	14%	0.06%	0.09%	Hourly	43%	27%	0.01%	0.37%	EMPLOYMENT BY AGE						Under 30	30-50	Over 50	NA	Salaried	4%	17%	8%	0.14%	Hourly	8%	32%	31%	0.36%
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NON-DISCRIMINATION																																																																										
GRI 103	Management Approach	Corporate Ethics (58)																																																																								
GRI 406-1	Incidents of discrimination and corrective actions taken	None																																																																								
FREEDOM OF ASSOCIATION AND COLLECTIVE BARGAINING																																																																										
GRI 103	Management Approach	Conagra Brands' Code of Conduct and Supplier Code of Conduct																																																																								
GRI 407-1	Operations and suppliers in which the right to freedom of association and collective bargaining may be at risk	None noted for the reporting period. Conagra Brands' Code of Conduct and Supplier Code of Conduct , which apply to all operations and suppliers, support freedom of association. Our Supplier Code of Conduct requires Conagra direct suppliers to enforce the code of conduct throughout their supply chain.																																																																								

DISCLOSURE NUMBER	DISCLOSURE TITLE	PAGE NUMBER, LINK, OR STATEMENT
CHILD LABOR		
GRI 103	Management Approach	Corporate Ethics (59), Supplier Management & Engagement (27)
GRI 408-1	Operations and suppliers at significant risk for incidents of child labor	None noted for the reporting period. Conagra Brands' Code of Conduct and Supplier Code of Conduct , which apply to all operations and suppliers, prohibit child labor. Our Supplier Code of Conduct requires Conagra direct suppliers to enforce the code of conduct throughout their supply chain.
FORCED OR COMPULSORY LABOR		
GRI 103	Management Approach	Corporate Ethics (59)
GRI 409-1	Operations and suppliers at significant risk for incidents of forced or compulsory labor	None noted for the reporting period. Conagra Brands' Code of Conduct and Supplier Code of Conduct , which apply to all operations and suppliers, prohibit forced or compulsory labor. Our Supplier Code of Conduct requires Conagra direct suppliers to enforce the code of conduct throughout their supply chain.
HUMAN RIGHTS ASSESSMENT		
GRI 103	Management Approach	Corporate Ethics (59)
GRI 412-3	Agreements and contracts that include human rights clauses or that underwent human rights screening	Conagra Brands' Code of Conduct and Supplier Code of Conduct , which apply to all operations and suppliers, enforce human rights policies. Our Purchase Order Terms & Conditions legally bind our suppliers to our Supplier Code of Conduct and 99.7% of our supplier spend for direct material purchases, including packaging, raw ingredients, flavors, etc.; and 72.8% of our supplier spend for all other purchases such as utilities, software, machinery, transportation, etc. is paid via Purchase Order.
LOCAL COMMUNITIES		
GRI 103	Management Approach	Community Impact & Philanthropy (70)
GRI 413-1	Operations with local community engagement, impact assessments, and development programs	Community Impact & Philanthropy (70). 100% of our North American operations have April Month of Service opportunities that address local community needs around hunger or other volunteer opportunities based on local community needs.
SUPPLIER SOCIAL ASSESSMENT		
GRI 103	Management Approach	Supplier Management & Engagement (27)
GRI 414-1	New suppliers that were screened using social criteria	May 2018 updates to our online prospective supplier intake form include screening questions on social and environmental programs and policies. New suppliers come to our company via various channels. Our data systems do not currently capture what proportion of those use the online intake system.
CUSTOMER HEALTH AND SAFETY		
GRI 103	Management Approach	Food Safety & Quality (13)
GRI 416-1	Assessment of the health and safety impacts of product and service categories	Food Safety & Quality (13). We continuously assess our full portfolio for health and safety performance and improvement opportunities where they are warranted.
MARKETING AND LABELING		
GRI 103	Management Approach	Product Transparency (19)
GRI 417-1	Requirements for product and service information and labeling	Product Transparency (19, 21)
GRI 417-2	Incidents of non-compliance concerning product and service information and labeling	In FY2018, we had one incident of non-compliance with regulations due to an undeclared allergen.
SOCIOECONOMIC COMPLIANCE		
GRI 103	Management Approach	Corporate Ethics (58)
GRI 419-1	Non-compliance with laws and regulations in the social and economic area	Corporate Ethics (58)

DISCLOSURE NUMBER	DISCLOSURE TITLE	PAGE NUMBER, LINK, OR STATEMENT
GRI FOOD PROCESSING SECTOR DISCLOSURES AND SECTOR SPECIFIC GUIDANCE		
FP1	Percentage of purchased volume from suppliers compliant with company's sourcing policy	Our Purchase Order Terms & Conditions legally bind our suppliers to our Supplier Code of Conduct and 98% of our supplier spend is paid via Purchase Order.
FP3	Percentage of time lost due to industrial disputes, strikes and/ or lock-outs, by country	Conagra has not lost any working time due to industrial disputes, strikes or lockouts.
FP5	Percentage of production volume manufactured in sites certified by an independent third party according to internationally recognized food safety management system standards	Food Safety & Quality (13)
FP6	Percentage of total sales volume of consumer products by product category that are lowered in saturated fat, trans fat, sodium and added sugars	Nutrition (16)
FP7	Percentage of total sales volume of consumer products, by product category, that contain increased nutritious ingredients like fiber, vitamins, minerals, phytochemicals or functional food additives	Nutrition (16)
G4-EC1 (Economic Performance)	Amount spent on programs and practices to which the food processing sector is uniquely suited for contributing	Community Impact & Philanthropy (70)
G4-DMA Guidance (Product and Service Labeling)	Policies and practices on communication to consumers about ingredients and nutritional information beyond legal requirements	Product Transparency (19)
G4-DMA Guidance (Healthy and Affordable Food)	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 (13); Community Impact & Philanthropy (70)
G4-DMA Guidance (Marketing Communications)	Codes or voluntary standards relating to marketing communications; policies and guidelines relating to marketing to vulnerable groups	Product Transparency (19)
FP10	Policies and practices related to physical alterations and the use of anaesthetic	Animal Welfare (34). We source ingredients to various animal welfare standards, including the National Dairy Farmers Assuring Responsible Management (FARM) Animal Care Program, which prohibits routine tail docking of dairy cattle and addresses the use of anaesthetic.
ADDITIONAL MATERIAL TOPICS REPORTED ON WHICH ARE NOT COVERED BY GRI STANDARDS		
	Food Waste	Eliminating Waste (50); Packaging Sustainability (54); Community Impact & Philanthropy (78)
	Reducing Hunger & Food Insecurity	Community Impact & Philanthropy (70)

For questions regarding this report, please contact
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