



2025 Good Stuff Report

"Make sure you put in enough of the good stuff"
- H Morton Perry, founder

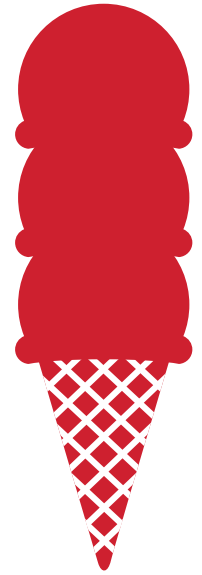




About Us



- Perry's is the **23rd** largest ice cream brand in the country and **#1** in Upstate NY*
- **9.3 million** gallons of ice cream manufactured in 2025
- **6** dedicated manufacturing lines produce a variety of products including retail packaged goods, novelties, bulk tubs and custard



- A **4th** generation family business founded in 1918
- Distribute frozen foods for **45+** brands and deliver to **5,800+** customers



- Produce private label ice cream for **5** major retailers
- Co-manufacture a variety of frozen desserts for **5** recognized national brands



- **400+** team members stand behind our quality, innovative flavors, smooth deliveries and sweet service

*Source: Nielsen Total US Ice Cream Category, 52 weeks PE 12/27/2025.



Our Sustainability Philosophy



At Perry's Ice Cream, we believe that sustainability is more than a responsibility— it's an opportunity to innovate, inspire, and lead by example. We are dedicated to managing our impact on communities and the environment through responsible business practices and strategic action.

To ensure meaningful progress on our sustainability journey, we are guided by these principles:

- **Focus on High-Impact Areas:** Prioritize efforts that yield the greatest environmental and social benefits.
- **Set Measurable Targets:** Define clear, time-bound objectives to track our progress and celebrate milestones.
- **Engage and Collaborate:** Partner with employees, stakeholders, and community members to develop innovative solutions.
- **Commit to Transparency:** Share our goals, achievements, and challenges openly to foster trust and accountability.





2035 Sustainability Goals



As part of our commitment, we have set 2035 targets, focusing on key areas where we can make the most significant impact. These long-term goals are designed to reduce waste, conserve energy, support our communities, and minimize our carbon footprint.

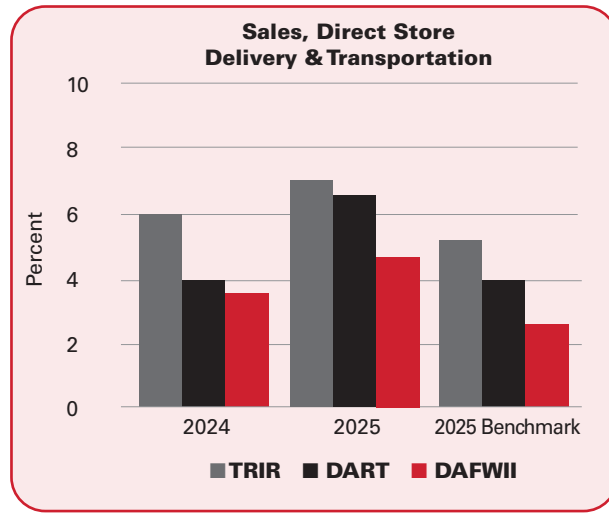
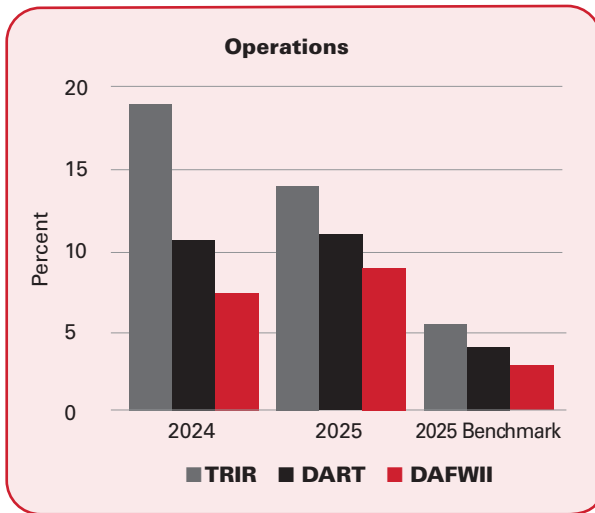
- **Team Member Safety** – Meet or exceed annual industry standards across all incident rates
- **Community Support** – Equally support the people within our distribution territories, focusing efforts on Perry's strategically identified causes of food security, mental health & water conservation
- **Water** – Target water usage at 2.0 gallons of water per gallon of ice cream produced
- **Fleet & Fuel** – Achieve 8 MPG by focusing on controllable variables: cruise control, idle time, and auxiliary power
- **CO2** – Establish a scorecard for measurement
- **Overall Equipment Effectiveness (OEE)** - Utilize our equipment to achieve an operations efficiency score of 78%-82%
- **First Pass Quality** – Achieve a 96% rating on each manufacturing line
- **Mix Waste** – Reduce gallons of liquid dairy mix waste to 7% or less of mix gallons produced



2035 Sustainability Goals



Team Member Safety – Meet and exceed annual industry standards across all incident rates



KEY

TRIR - Total Recordable Incident Rate

DART - Total Transitional & Lost Time Accident

DAFWII - Days Away from Work-Injury/Illness Incident

*industry benchmarks are updated annually
Due to different job functions and environments, the manufacturing and sales teams have industry benchmarks specific to their functions.

2025 vs. 2024

- The operations division significantly reduced their Total Recordable Incident Rate by over 5 points.
- The Distribution Warehouse team has completed a full year with zero lost time accidents!

2025 Actions

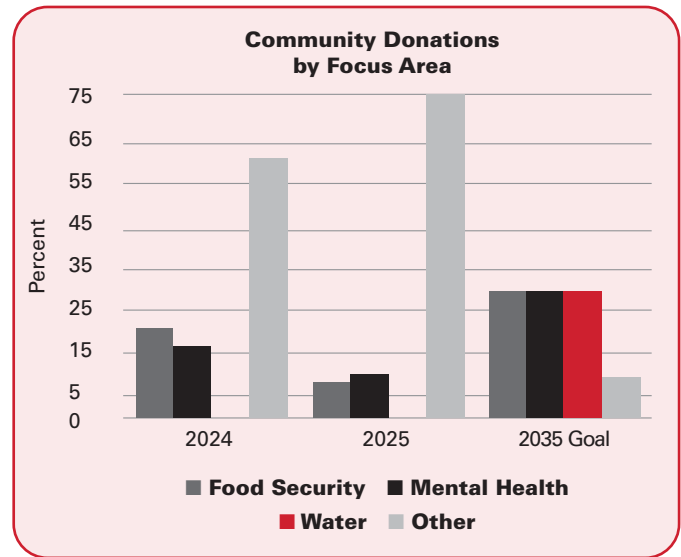
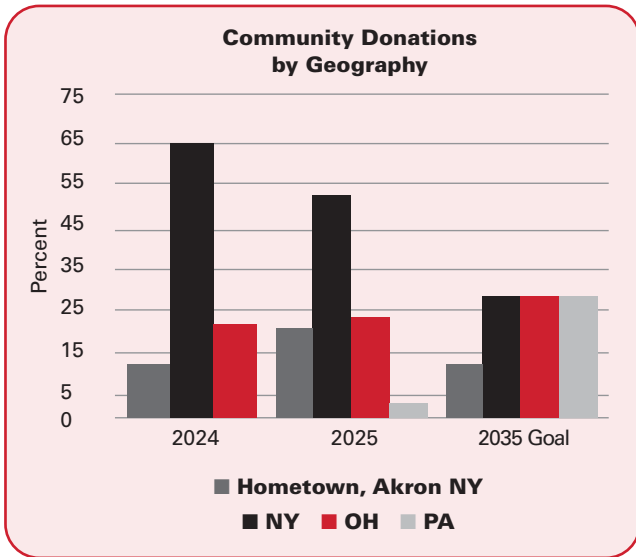
- Conducted a SCORE safety survey, compiled results, and identified areas of improvement.
- Shared survey with Team Members.
- Implemented a cross-functional team to recommend a recognition program to address the survey feedback.
- Selected a customizable, comprehensive, online recognition platform, Motivosity, and prepared for a January 2026 launch.
- Continued to leverage safety walks and green room meetings to increase safety awareness and identify near misses.
- Instituted RedZone training for proper lifting: learning modules, lifting videos and bi-annual auditing of techniques.



2035 Sustainability Goals



Community Support – Equally support the people within our distribution territories, focusing efforts on Perry’s strategically identified causes of food security, mental health and water conservation



2025 vs. 2024

- Overall donations decreased as we continued to prioritize investments aligned with our three core pillars: Food Security, Mental Health, and Water Conservation.
- Incremental progress was made in reallocating funds from New York to community organizations in Ohio and Pennsylvania, supporting our goal of more regionally balanced giving.

2025 Actions

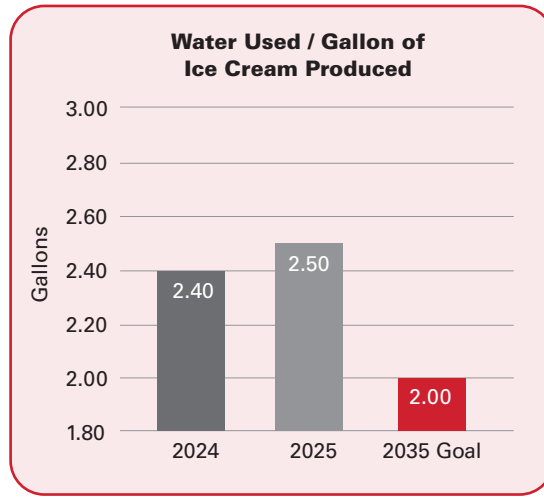
- Updated our donation portal to allow organizations to submit online donation requests to improve efficiency, accessibility, and streamline the review process.
- Enhanced tracking of team member donation requests to include the type of organization supported (e.g., education, faith-based, sports), enabling deeper insight into team member giving preferences.
- Provided support to two New York-based organizations: Memorial Sloan Kettering Cancer Center and Amelia’s Backpack Project, Inc., through Perry’s Community Returns Program.



2035 Sustainability Goals



Water – Target water usage at 2.0 gallons of water per gallon of ice cream produced



Water is not an ingredient in Perry's Ice Cream products, yet Perry's is a significant water user due to the cleaning processes required to safely manufacture food.

2025 vs 2024

- Water use per gallon of ice cream produced rose slightly due to a 3% production decline, as essential cleaning and sanitation needs remain constant.

2025 Actions

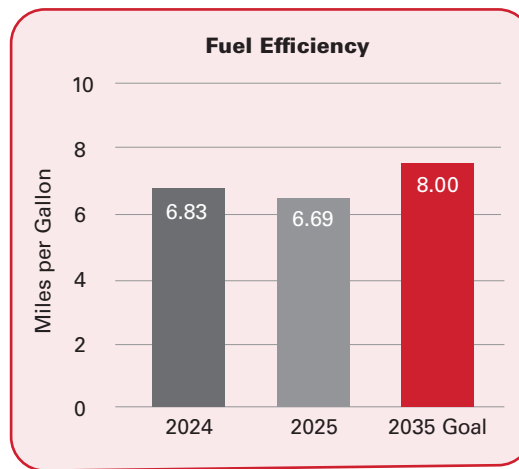
- Daily water meter monitoring continued, ensuring consistent tracking of usage and improved visibility into consumption trends.
- Installed meters that automatically monitor and transmit usage data to the water use database, providing more accurate and timely reporting to address unexpected variances.



2035 Sustainability Goals



Fleet & Fuel – Achieve 8 MPG by focusing on controllable variables: cruise control, idle time and auxiliary power



Perry's fleet consists of a variety of equipment, sizes and ages. Operations include both long-haul and over-the-road routes, as well as daily, local delivery routes. Reefer fuel is also required for temperature control of the cargo.

2025 vs. 2024

- While MPG was relatively flat, Perry's consumed nearly 25,000 less gallons of diesel.
- Perry's trucks drove nearly 56,000 fewer miles.
- Direct Store Delivery idle time declined 37%.

2025 Actions

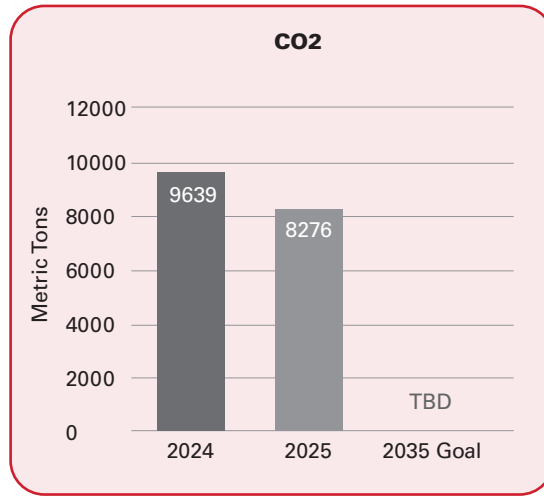
- Added monthly reporting of idle time for each delivery driver to increase visibility and awareness, and initiated conversations by leaders about idle time best practices.
- The Over-the-Road Transportation team also leveraged reporting to increase awareness and visibility to maintain idle time levels.



2035 Sustainability Goals



CO2 – Establish a scorecard for measurement



2025 vs. 2024

- Completed our goal of establishing a CO2 scorecard.
- CO2 levels are down 14% largely due to the actions of the Direct Store Delivery (DSD) and Over the Road (OTR) teams.

2025 Actions

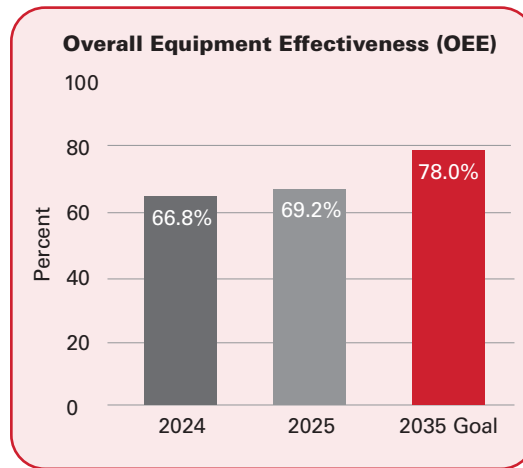
- Studied CO2 reporting in the dairy industry to identify appropriate scope.
- Sourced CO2 calculation formulas and tools.
- Parameters, scope, and metric tracking of CO2 established.
- Initiated research for establishing a 2035 CO2 goal in 2026.
- Reduced idle time noted in the Feet a & Fuel section contributed to reduced CO2 production.
- Initiated actual tracking of reefer fuel use in SmartWay, which led to more accurate metrics.



2035 Sustainability Goals



Overall Equipment Effectiveness (OEE) – Utilize our equipment to achieve an operations efficiency score between 78%-82%



OEE is a metric that measures how effectively equipment is utilized in manufacturing. The three factors that calculate OEE include:

Availability: The amount of time a machine is running, accounting for both planned and unplanned downtime

Performance: How well the equipment is running compared to its maximum potential

Quality: The production of final products without defects or rework

2025 vs. 2024

- Progress on our long term overall OEE goal was achieved with an increase of 2.4 points.

2025 Actions

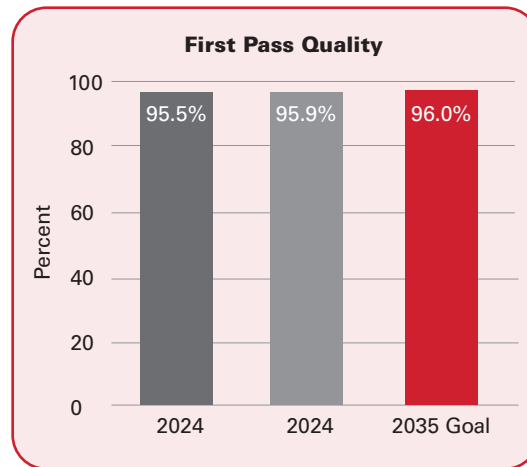
- Scheduled longer runs on the pint line to improve product yield and increase uptime.
- New agitators increased blending speed resulted in more uptime on the 3-gallon tub line.
- More precise weight targets on the scround line reduced the amount of finished goods outside the acceptable weight tolerance resulting in improved yield.
- Upgraded electronics on several fruit feeders improved performance and reliability.
- Extensive training in extruded novelty production and packaging improved overall performance as commercialization of the new line continued.



2035 Sustainability Goals



First Pass Quality (FPQ) - Achieve 96% quality rating on each production line



FPQ, also known as throughput yield, is a metric that measures the percent of products manufactured correctly and to specifications the first time through a process, without any rework or scrap.

2025 vs. 2024

- While overall FPQ is near our long-term goal, opportunity for improvement exists on our newer production lines.

2025 Actions

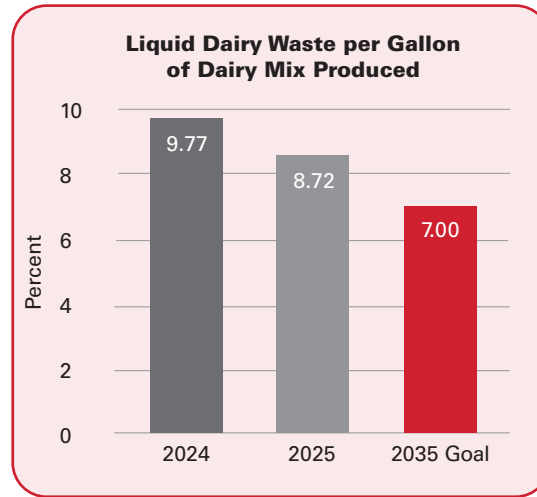
- An assessment of our production piping configurations identified opportunities to reconfigure flows that would improve cleaning effectiveness and reduce cleaning time.
- Upgraded electronics on several fruit feeders improved dosing to targets.
- Increased utilization of swabbing results to track, identify and improve equipment cleaning.
- Incremental training conducted on videojet operation to ensure reliability in code dating.



2035 Sustainability Goals



Mix Waste – Reduce gallons of liquid waste to 7% or less of mix gallons produced



2025 vs. 2024

- Total dairy waste decreased by more than 10%, reaching 8.7% per mix gallon produced.
- The 10% reduction in waste also had a positive downstream effect on expenses associated with waste hauling and disposal.

2025 Actions

- Conducted a comprehensive evaluation of all ice cream mixes to determine reprocessing feasibility and formally define which mixes can be reclaimed.
- Reviewed and updated the Standard Operating Procedures for reclaiming mix in preparation for reimplementing a reclaim process in 2026.
- Perry's initiated an association of nine fellow ice cream manufacturers to establish the Ice Cream Waste Alliance.
 - The goal of the alliance is to develop a process to separate fat from ice cream waste, remove all allergens and use it as an ingredient for making more ice cream.
 - To date, the work of the alliance has resulted in a fat extraction process yielding 70% fat at a 99% purity level with zero trace of allergens.
 - Next step is a large scale pilot study to confirm commercial application of the fat recovery process.