

Jayanti Herbs and Spice Sustainability Report 2020-2021

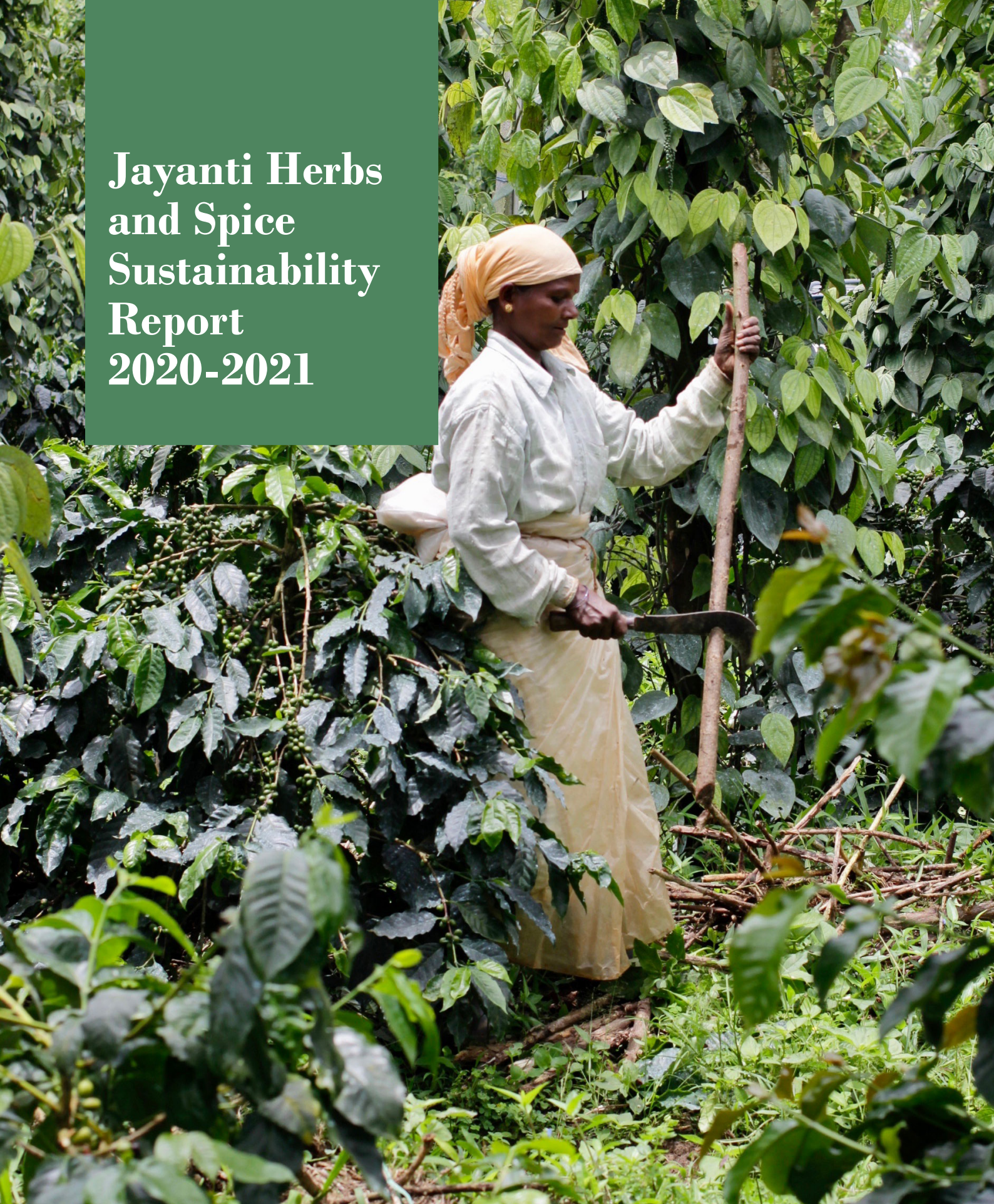


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Our approach to sustainability

At Jayanti, we believe in a holistic approach of herbs and spice production, one that protects the consumer, the producer and the environment. While providing our customers with access to top quality herbs and spices, we also work hard to ensure that our raw materials are sustainably sourced in a way that causes no harm to the environment and our farmers. Our aim is to be the most advanced Herbs and Spice company catering to the industry needs by continuously improving our sustainable metrics by 10% year-on-year when it comes to food safety, ethical trading and distribution & secure supply chains.

Jayanti’s work towards sustainability is focused on reducing our environmental impact and working towards the long-term growth and wellbeing of all our stakeholders. We strive to build partnerships with organizations that share our values and support our commitment towards the United Nations Sustainable Development Goals. Through these UNSDG’s 2030, we recognize our role in the supply chain and work towards creating positive social impact.

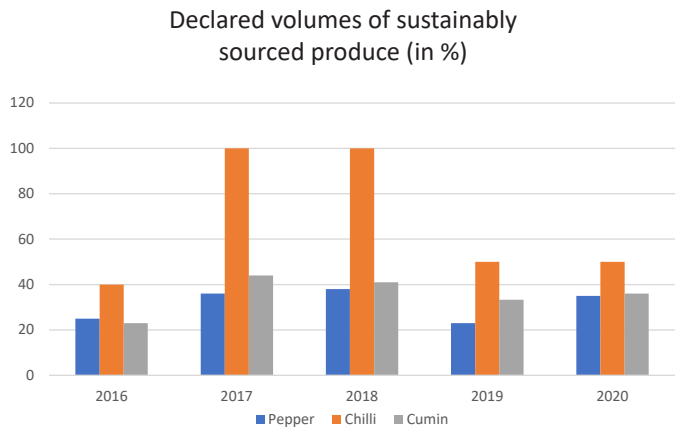


Food safety, sustainability and traceability are the cornerstones of our procurement policy

Our guiding pillars Responsible sourcing

Through our Direct Farmer’s Sourcing Programme (DFSP) we have developed partnerships with farmer cooperatives and have been able to assess and streamline the supply chain process thereby allowing us to source directly from our farmers, increase efficiency and boost the local economy.

The DFS Programme focuses on building long term relationships with our farmers, training them on good agriculture practices benchmarked to the Rainforest Alliance standards (RFA) and Sustainable Agricultural Initiatives (SAI). Our team of agronomists work hand in hand with our farmers to ensure that the produce is food safe and PA compliant, with constant monitoring both physically and through a cloud-based software. Currently, our pepper, chili and cumin crops are RFA certified. We have also partnered with accredited input distribution companies to ensure control and distribution of regulated and approved farm inputs.



As members of the Sustainable Spice Initiative (SSI) by IDH, we are committed to sourcing our herbs and spices responsibly and making a positive impact on our value chain. We believe the way forward is together. By creating a platform for knowledge sharing and learning across the industry, we can create a better dialogue around sustainability.

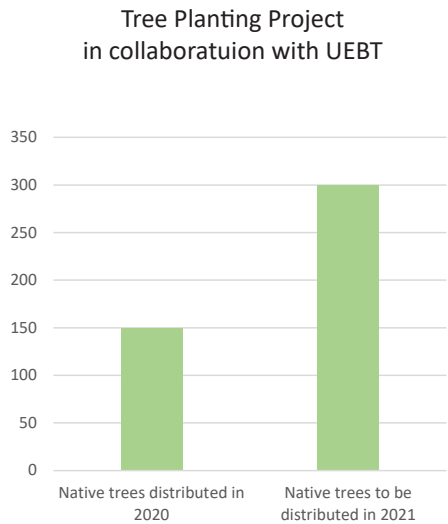
Our goal is to declare 20% of our total produce as sustainably sourced by the year 2022, and to make this happen we have to shift our focus to our roots. Through our collaboration with experts at UEBT, we have been able to map the biodiversity in our supply chain, understand our impact in that region and measure ways for us to intervene in order to sustain and preserve it.



We initiated a tree planting project on the ground to further improve the soil health by encouraging indigenous farming practices and introducing native species in an attempt to bring flora and fauna back into their natural habitat, thereby restoring balance in the ecosystem. Through good agricultural practices, chemical protocols and careful monitoring of the soil health, we hope to ensure the steady growth and increased productivity of the crop, which ultimately benefits both the farmer and the land. As members of IBBI (Indian Business Biodiversity Initiative), we are committed to understanding our role in the value chain and how we might mitigate risk that can arise from biodiversity loss.

At Jayanti, we are lucky to be part of a farming community who share similar values as ours. Our farmers have always been eager to participate in our training and awareness programs, which are carefully practiced and monitored. We attribute our success to their cooperation.

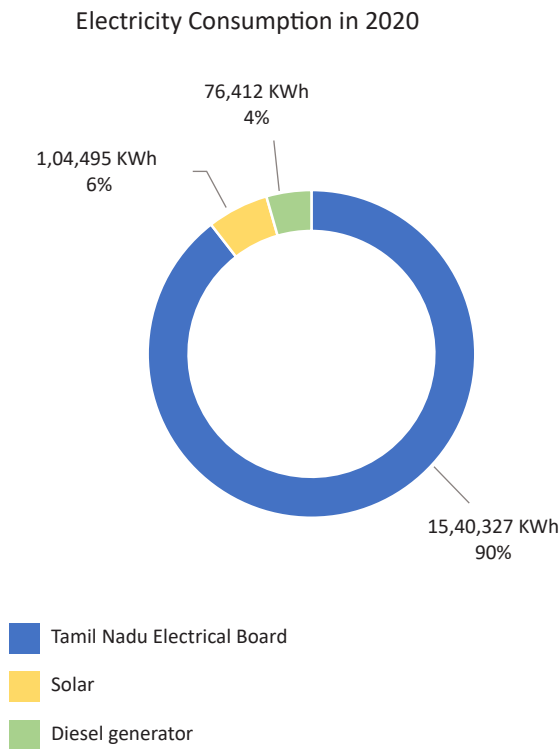
“Our aim is to secure a food-safe environment through our Direct Farmer’s Sourcing Program ”



Sustainable Innovations

We are dedicated to optimizing our operations at the farm and factory level in order to help us reduce our carbon footprint and mitigate climate change. Through our training programmes on the field, we encourage our farmers to adopt alternate solutions to simplify water management such as natural pond systems and drip irrigation techniques.

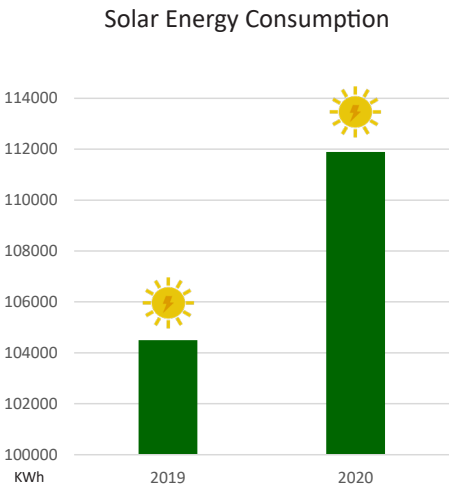
The health, safety and wellbeing of our farmers is intrinsic to our foundation. Under our Rainforest Alliance program, we have improved safety and sanitation measures on the ground by constructing washrooms on our chilli fields around Andhra Pradesh and Karnataka last year. We have also distributed over 600 PPE kits amongst the farmers and introduced safety equipment such as annual distribution of fist aid kits, gum boots and medical check-ups from time to time.



At a production level, our aim is to reduce the use of single use plastics and non-renewable energy at the factory by 10% year on year. Currently, 6% of our factory’s energy in Coimbatore comes from solar, we were able to successfully increase it by 7% by the end of the year.

Through our partnership with the Confederation of Indian Industry (CII), we have been able to map out the plastic consumption within our supply chain. As a part of this pilot project, we developed a standardized and structured protocol to reduce our single use plastic consumption.

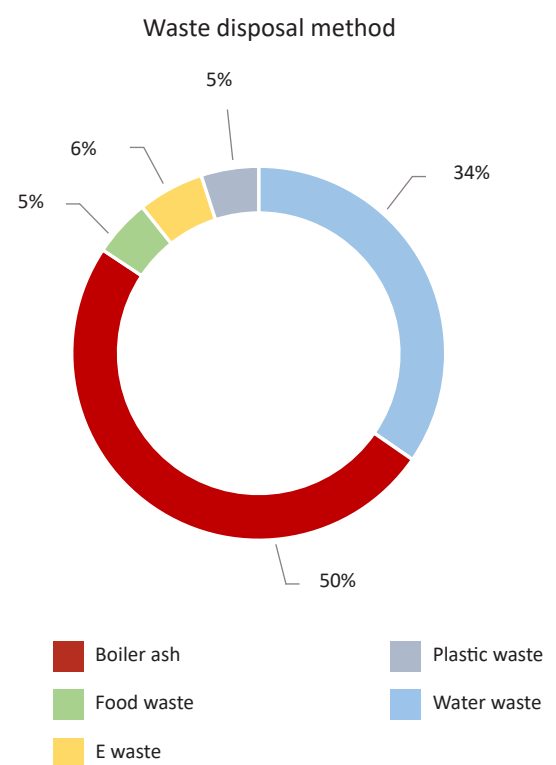
In December 2020, we were awarded a Single-use Plastic Free certificate by CII for successfully phasing out and banning single-use plastic on our factory premises. Annual workshops on Environmental Management Systems are organised at the factory for employees and ground staff, where they are provided training on waste management and segregation, along with remedies to help reduce our plastic waste and carbon footprint.





We are committed to sourcing products produced through zero net deforestation and our team works carefully to evaluate our production methods and find solutions to ensure a sustainable value chain. Presently, all paper being used for retail packaging at our factories is FSC (Forest Stewardship Council) certified.

Proper segregation and disposal of organic, chemical and plastic waste is crucial to the health of our employees and the environment. We have an organised waste management system in place at factory. The waste collected at the factories in the form of E waste, spent oil and plastic waste is handed over to licensed vendors at the time of disposal. The food waste collected is processed in compost pits that we introduced at the factory. While we harvest our rainwater in order to replenish the surface level of ground water, we also treat our wastewater in a STP which is then used for irrigating the plants on the premises.



Community Development

At Jayanti, our employees are the cornerstone of our operations. We strive to cultivate a healthy workplace environment that supports the growth and development of our employees. Our factories in India and Turkey is annually audited for Workplace Conditions Assessment (WCA) and we are proud to see our improvements year on year and to receive scores that are above average industry standards

As part of our core commitment towards supporting community development projects, we have partnered with Save the Children, to support children’s rights to education in farming communities. Through this, we conduct training programs on good agricultural practices, fertilizer application, transplanting and harvest techniques to ensure high level of food safety and production which in turn can ensure that their children need not work on the fields and are sent to schools. ojects at disaster hit areas in collaboration with Art of Living.

We have also set up two foundations, Shah foundation and Jayanti trust that undertake school development projects for under privileged children and rehabilitation projects at disaster hit areas in collaboration with Art of Living. The foundation also provides aid to hospitals and nursing homes run by local NGOs.



We have partnered with Fair Labor Association (FLA) to become members of the project ‘Harvesting the Future’, where we work alongside Turkish suppliers, the Turkish Ministry of Family, Labor and Social Sciences (MoFLSS) and other multinational agri-businesses to improve working conditions, recruitment & employment practices amongst seasonal migrant workers in Turkey.

Through careful monitoring and sustained interventions, we hope to build a sustainable value chains for our community of farmers, labor intermediaries and stake holders, thereby helping us achieve our Sustainable Development Goals

“We have constantly upgraded our quality management systems and capabilities to meet the growing complexities of food safety problems.”

“The business of Spice makes us global. We believe farm-to-fork quality management is the way forward for Food Industry.”