

LESS LEFT OVER

One way our world-class cruise lines serve up happiness to almost 13.5 million guests each year is with extraordinary dining experiences. But that's only part of the story.

While our guests enjoy top-notch cuisine, we're busy behind the scenes cutting our "food print" through our companywide Less Left Over strategy to reduce our environmental impact.

Thanks to our amazing crew, innovative programs and technologies, and expanding community partnerships, we've slashed food waste by more than 44% since 2019, surpassing our 2025 target one year ahead of schedule and on track to reach our 50% reduction goal by 2030.

We're speeding toward our 50% reduction goal by 2030 – here's how:

1: Optimizing Every Delicious Bite

We've taken decisive actions to minimize unused food across every aspect of our food and beverage operations, including how we plan, purchase, store, prepare and serve food onboard our ships. Our award-winning culinary teams are getting the most out of every delicious ingredient to ensure there is less left over by:

- **Optimizing Food Planning and Purchasing:** By using data-driven systems and technologies to analyze guest and crew dining trends and meal service flows, we're getting better every day at anticipating what we need along the entire food lifecycle to fine-tune how much food we purchase for each sailing.
- **Maximizing Ingredient Use:** We also buy pre-cut, pre-portioned, ready-to-cook ingredients when available to get the precise quantities of each item we need to prepare menus. When that isn't an option, our crew uses kitchen scales and portion prep guides to make sure we're using as much of every ingredient as possible.
- **Perfecting Recipes:** Not only did our culinary teams revise hundreds of recipes to make meal prep more efficient, but they also continue finding creative ways to get the most out of every delicious ingredient, like transforming orange peels into citrus muffins or unused bread into croutons.
- **Serving "Just Right" Portions:** Our crew tracks guest dining flow during meal services, empowering those with big appetites to opt for second helpings while avoiding food left over for light eaters and grazers.

Our Less Left Over strategy is also helping our bottom line, avoiding over \$250 million in food purchases to date (vs. 2019 levels) that would have gone uneaten.

2: Rescuing Unused Gourmet Meals & Ingredients to Feed Others

While our goal is to have less uneaten food in the first place, we work hard to keep unserved food from going to waste. We're pioneering solutions like donating surplus ingredients and meals to a growing network of food banks in local communities facing food scarcity.

Initially launched in 2017 by our Costa Cruises line, this initiative enables us to donate prepared, unserved food to local community food banks in markets we visit throughout Europe and the Caribbean. So far, we've donated over 300,000 meals and food portions to community partners in 16 participating ports, in Spain, Italy, Martinique, France and Guadeloupe. The success of these efforts is helping to drive real-world policy change as we work with governments and NGOs around the world to explore options for growing our food surplus donation program beyond the current global ports where we are currently authorized to donate.

We're actively cultivating similar food donation programs in other global regions across our portfolio of cruise lines, working with government officials and community leaders in the United States, the Caribbean and Latin America to determine its feasibility in those markets.

- We support SeaShare, a nonprofit organization that distributes Alaska seafood to food banks across the state and the Pacific Northwest.
- Our Fairbanks Princess Riverside Lodge donates fresh produce and herbs from its on-site garden to the local food bank, ensuring nothing goes to waste.
- Through Too Good To Go, the world's largest marketplace for surplus food, our world-class training facility CSMART registers its uneaten campus food for local community collection.

3: Responsibly Manage the Rest

We always want to have less left over, but invariably some food scraps and uneaten items remain. In those cases, we're always finding new and creative ways to more sustainably manage left-over food waste and unusable scraps, limiting impacts from conventional food waste disposal methods, like landfills. Some ways we treat and manage food waste to advance a circular economy model include:

- **Organically "Digesting" It:** We lead the industry with over 630 food waste biodigesters installed fleetwide as of 2024, which naturally break down and liquify 80% of uneaten food to a tiny fraction of its original volume. The digested, liquified food is sustainably returned to nature and diverted from landfills.
- **Shrinking Its Volume:** Our fleet now features over 90 dehydrators and dryers that process a range of left-over food items, such as fruit and vegetable rinds, animal fats and other solid foods traditionally difficult to break down in nature. These systems reduce food waste volume by approximately 90% by using heat to remove excess water from food waste, shortening the natural decomposition process.
- **Grinding It Up:** We also use onboard bio-grinder technologies to dehydrate and mechanically crush food waste that is difficult to naturally decompose. The result is a much smaller volume of organic waste that can be sustainably bio-digested, returned to nature or offloaded for disposal.
- **Using It as Resources:** In some cases, we recycle our food waste for other uses. For example, our AIDA Cruises upcycles its used coffee grounds to produce vegan soap products. In some of our Caribbean destinations, we provide food waste to local farmers to use as livestock feed.

Across our fleet, we've reduced food waste by approximately one pound per passenger per day (versus 2019 levels).