

**VIKINGS &
GODDESSES**
PIE COMPANY

2022 SUSTAINABILITY IMPACT REPORT



IT ALL STARTED WITH A SLICE

Founded in 2019, Vikings and Goddesses Pie Company is small, woman-owned wholesale bakery based in Saint Paul, Minnesota. By utilizing small farms and Minnesota-based businesses, our baked goods highlight the best of what the Twin Cities has to offer.

We make pie with a purpose and believe small, intentional acts can affect change. It all starts with a slice. Our pies are always made with Baker's Field Flour and Hope Creamery butter. We try to work with local farmers to utilize seconds and surplus crops to minimize food waste.

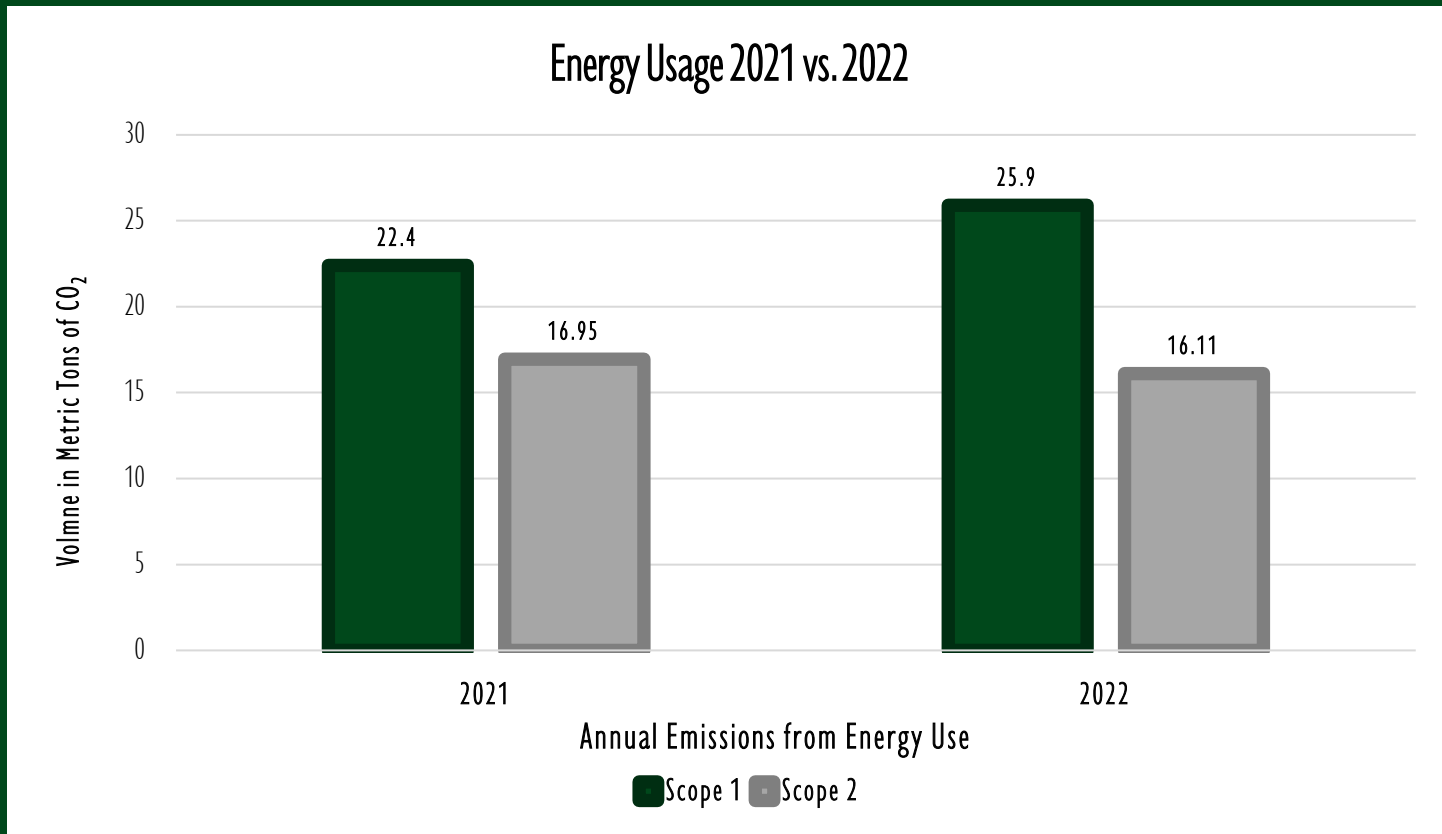
EXECUTIVE SUMMARY

- At Vikings and Goddesses Pie Company, our number one priority is growing a sustainable business with meaningful employment and livable wages while making a high-quality product for you. This report was developed in partnership with the Minnesota Waste Wise Foundation to identify our current environmental impact.
 - Over the last year, 80% of the waste we produced was diverted from the landfill and either recycled or commercially composted.
 - Through LED installation projects, we were able to reduce our kilowatt hour usage by 3.5%.
 - By sourcing products locally, we are supporting other small-business owners and minimizing our carbon footprint. By using BPI Certified compostable packaging, our customers can enjoy our products while feeling good about their environmental impact.
- This report outlines the beginning of our commitment to sustainability. **With the assistance of the Minnesota Waste Wise Foundation, we are developing sustainability goals that will be included in next year's annual report.**

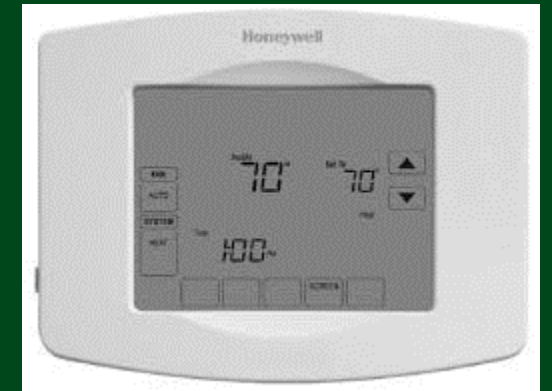


ENERGY

Below is a comparison of our energy usage from 2021 to 2022. Scope 1 emissions are from direct business activities, and Scope 2 emissions are those from indirect business activities. Our total energy usage was 39.35 metric tons of CO₂ in 2021 and 42.01 metric tons of CO₂ in 2022.



Energy Efficiency



LED lighting uses less energy than fluorescent lighting. By upgrading our light fixtures to LED, we are now **saving 1.4 metric tons of CO₂ annually**. This is equivalent to **1,994 kilowatt hours of electricity saved!**

WASTE (Sample 1)

In 2022 our total waste volume (trash, recycling, and organics) was 248.4 cubic yards. **Waste diversion was 80% of total waste by volume.** Recycling made up 60% of our waste by volume, 149 cubic yards. **Organic waste production was 20% of waste generated by volume.**

In 2022:

3.42 tons of waste landfilled



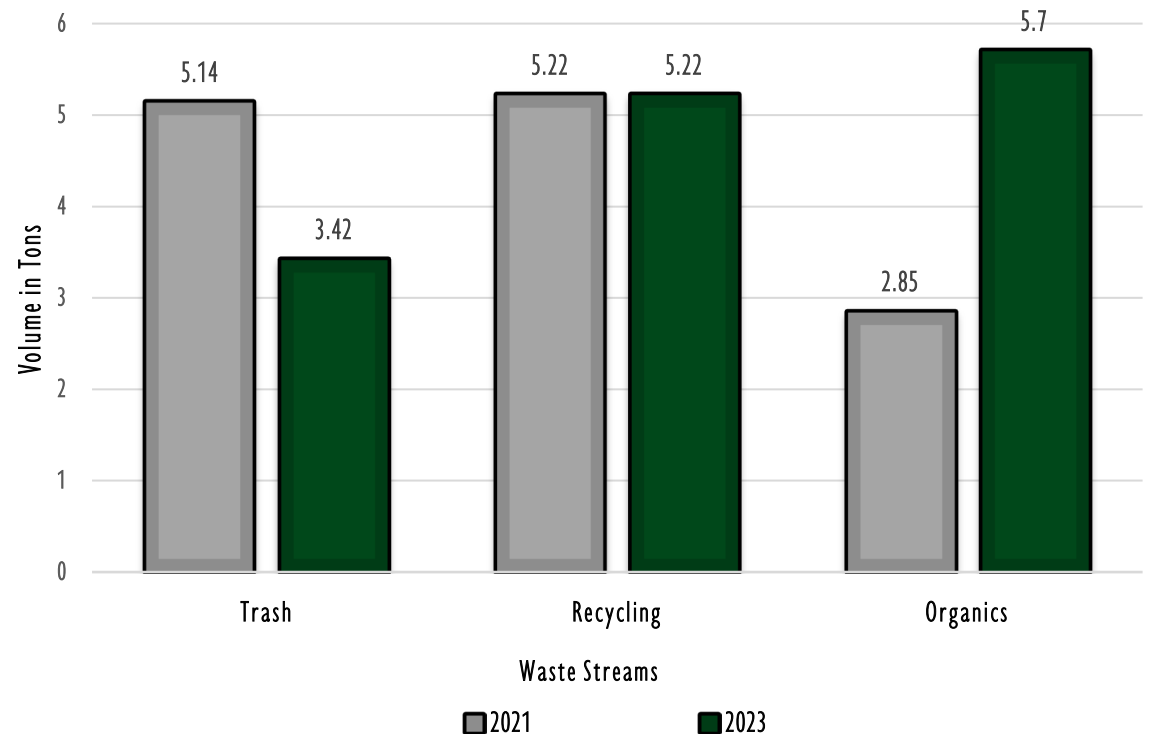
5.22 tons of waste recycled



5.7 tons of waste composted



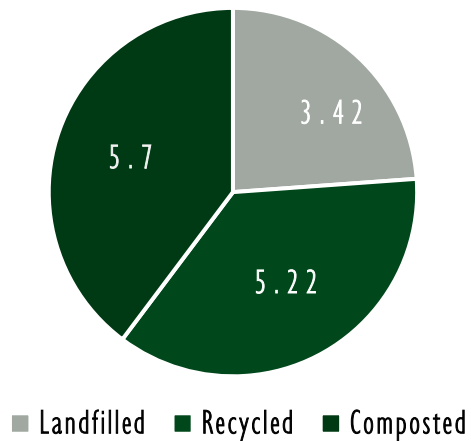
Waste Generation 2021 vs 2022



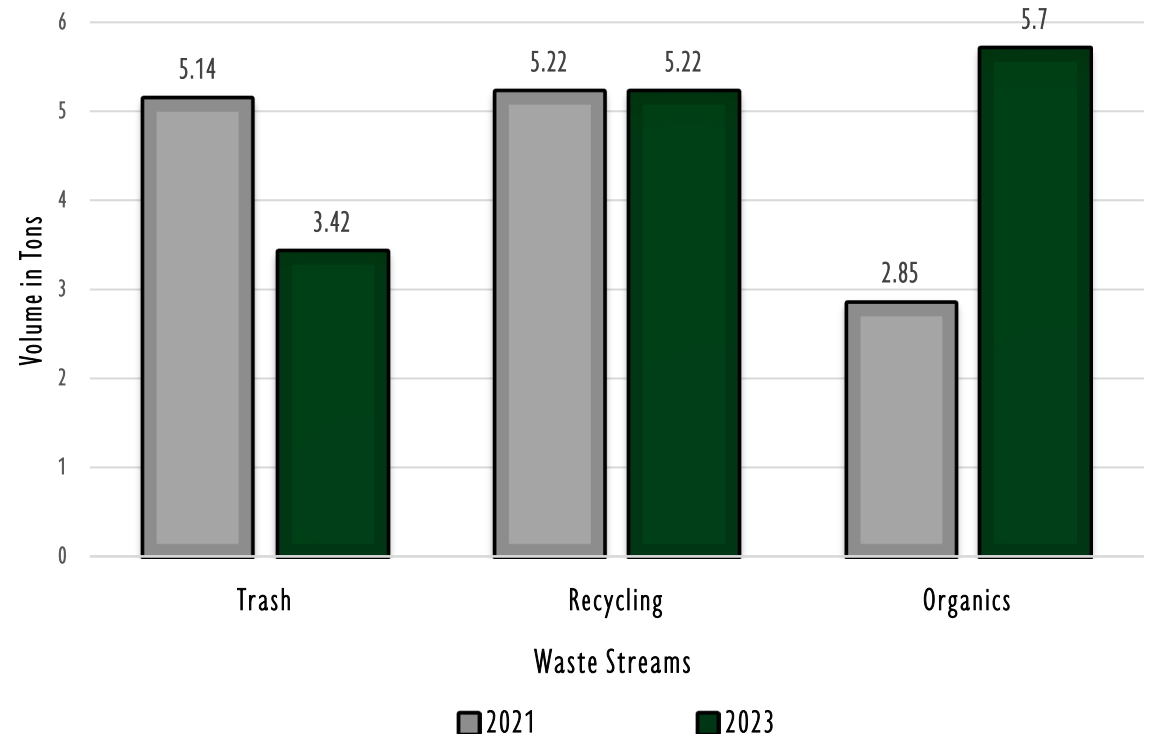
WASTE (Sample 2)

In 2022 our total waste volume (trash, recycling, and organics) was 248.4 cubic yards. **Waste diversion was 80% of total waste by volume.** Recycling made up 60% of our waste by volume, 149 cubic yards. **Organic waste production was 20% of waste generated by volume.**

Tons of Waste Produced in 2022



Waste Generation 2021 vs 2022



2022 SUSTAINABILITY INITIATIVES

Since 2021 we have worked with Waste Wise and Energy Smart to take advantage of local funding opportunities to increase our sustainability initiatives. Since then, we have utilized over \$38,000 in grant funding on the projects outlined below.

- **Compostables, Bins, and Organics Hauling**
 - In 2021 the BizRecycling program provided us with \$5,322.64 to purchase recycling and organics bins for our space, as well as BPI Certified compostables for product packaging. The grant also covered three months of our new organics hauling services.
- **LED Lighting and Smart Thermostat**
 - Through our electric utilities rebate program, we completed an LED retrofit in 2022. This switch to LED lights saves us 1,994 kilowatt hours of electricity each year. Installing a Smart Thermostat allows us better control over our heating and cooling.
- **Development of Freezer-Friendly Compostables**
 - Through the BizRecycling Waste Reduction and Innovation Grant, we received \$32,909 to research and develop a freezer-safe BPI Certified compostable container. This funding has allowed us to move away from packing our frozen pie crusts in single-use plastic bags. This will eliminate 5,000 pounds of plastic waste from our business annually.



The BPI Certified compostable products we use at Vikings and Goddesses are supplied by a family-owned business in the United States.



All pies at Vikings and Goddesses are made with flour purchased from Baker's Field Four & Bread. All the grain purchased by Baker's Field is harvested on farms in Minnesota, North Dakota, or Wisconsin.



All pies are made with Hope Creamery Butter. From Hope, MN, Hope Creamery utilizes heavy cream sourced from 200 farms across Minnesota and Wisconsin to make their butter.

ENVIRONMENTAL PURCHASING



SUSTAINABILITY HIGHLIGHT: COMPOSTABLES



Until we developed a freezable product, our packaging option was these single-use plastic bags.

In addition to selling our baked goods at local shops and markets, we offer frozen goods for your enjoyment at home. Our commitment to sustainability led us to develop our own freezer-friendly BPI Certified compostable products because the ones we were purchasing couldn't withstand freezer temperatures. After extensive research and development with various suppliers and a designer, we have successfully developed a product sourced in the United States to have a 100% Certified compostable frozen products line. Grant assistance from Waste Wise via BizRecycling helped make the project possible.

Today, we are using the BPI Certified compostable bags designed with input from our own team.



We developed freezer-withstanding BPI Certified compostable containers



Our new product will eliminate 5,000 pounds of plastic waste annually



VIKINGS & GODDESSES PIE COMPANY



CONCLUSION

At Vikings and Goddesses Pie Company, we believe in our local, sustainable products. With assistance from multiple local funding initiatives, we have been able to shrink our carbon footprint while maintaining the integrity of our pies. Energy upgrades to LED lighting and smart thermostats have saved us almost 2,000 kilowatt hours annually moving forward. Over \$38,000 of grant funding supported projects to divert waste destined for the landfill and develop alternatives to single-use plastic packaging. We are proud of the work we have done to minimize our environmental impact. And we promise to continue working to adapt our business practices as more sustainable opportunities present themselves.