

# Evolution Fresh







# CERTIFICATE of RECOGNITION

December 4, 2019



The City of Rancho Cucamonga is proud to recognize:

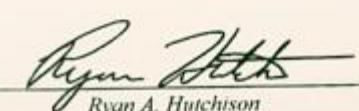
## EVOLUTION FRESH

*For being a participant in the Healthy RC Green Business Recognition Program*

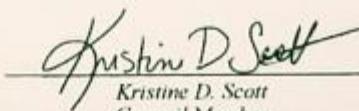


  
L. Dennis Michael  
Mayor

  
Lynne B. Kennedy  
Mayor Pro Tem

  
Ryan A. Hutchison

  
Sam Spagnoli

  
Kristine D. Scott  
Councilmember

### Location

Rancho Cucamonga, CA, USA

### Certification level

Platinum

### Percent of Overall Diversion Achieved

99.3%

Facility Size

264,642 sq. ft.

Type of Operation

Beverage

Project Overview

Evolution Fresh was born in 1995 with the mission of giving more people access to the most delicious and nutritious juice. In 2010 we invested in high-pressure processing technology making it possible for us to share our juice outside of California, and in 2011 Starbucks acquired Evolution Fresh, making wellness more accessible for all. Then in 2013, we opened our new state-of-the-art juice bottling facility in Rancho Cucamonga, CA, and in 2020, we became TRUE certified, highlighting our commitment to making production practices more sustainable and environmentally friendly. In 2022, Evolution Fresh joined the Bolthouse Farms family, bringing two powerhouse brands together to deliver high-quality, nutrient-dense juices to consumers everywhere. A few more facts about Evolution Fresh:

- We offer both conventional and organic juices to make them broadly accessible.
- All our juices are Non-GMO Project verified.
- Committed budget to continuous learning - currently have 4 certified TRUE Advisors.
- Recognized by the City of Rancho Cucamonga as the first food manufacturing company to achieve the Green Business Recognition Program designed for businesses that demonstrate environmental practices in various categories such as waste reduction, pollution prevention, recycling, purchasing, energy efficiency, transportation, and water efficiency.
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- Established a strong partnership with a local dairy farm to send citrus and veggie waste to be processed and used exclusively for cattle feed, approximately 11,500 tons annually.
- Implemented a program with a local compost facility to send the byproduct created from our wastewater treatment (sludge) to be processed and used exclusively in the growing of productive animal feed such as alfalfa, milo, maize, and other similar products – approximately 335 tons annually.
- Capture veggie pulp to provide a base for upcycled pulp-based products for human consumption.
- Established a program to work with local nonprofit organizations to donate close-to-shelf life-juice products.
- Partnered with a waste and recycling company to sell back used Gaylord and Bericap corrugated boxes for extra revenue.
- Committed to three “Adopt-A-Highway” signs in support of litter removal and promote environmental awareness in the local community.
- Adopted an Environmentally Preferred Purchasing policy.
- Implemented a program with the local landscaping company to mulch the facility’s surrounding turf and spread all trimmings and clippings back to the surrounding ground.
- Implemented a policy to collect and properly dispose of universal waste i.e. electronic waste and batteries.
- Eliminated the use of 93,600 sheets of paper or 949 lbs. with the implementation of quality assurance statistical software.
- Practicing reuse concept through our 5S way of life by donating office materials, tools, cleaning supplies, etc. to EF partners.

Organic Citrus Program: Our goal is to help our citrus suppliers and packing sheds move their full crop, eliminating food waste and improving crop yields. Temperature variation, high winds, rain, and hailstorms can cause blemishes affecting visual qualities making fruit undesirable for direct consumer sale but leaving the texture and flavor perfect for juice. 2nd Cut Spinach Program: 2nd cut Spinach is the regrowth after the first harvest as spinach plants regenerate. Because of disease and pest pressure, this option is only available when growing conditions allow. 2nd growth fields have varying sizes of plants with gaps as the regrowth is not as “pretty” from a farming perspective. The option gives growers an outlet

for the product that would otherwise be disked, undercutting back on seed, labor, water, and energy-reducing resources used in crop production. **Organic Field Harvest Program:** This program is designed to improve overall harvest yields, maximizing crop usage without the need for additional input resources (water, labor, seed, fuel, etc.) "Doing our part to ensure mother nature continues to thrive has been a core value and commitment from the beginning," explained Troy Hoover, VP Evolution Fresh Supply Chain. "Evolution Fresh is a health and wellness business committed to cultivating our deep-rooted knowledge of Quality, Passion, and wholesomeness by sharing our beverages with everyone so that they may thrive with every sip. We are extremely proud to be part of the southern Californian zero waste movement and through the execution of the TRUE zero waste certification program, we will contribute to the well-being of our community while protecting the environment in which we live." Learn more about Evolution Fresh at [evolutionfresh.com](http://evolutionfresh.com), on their [Instagram](#), and their participation in [Rancho Cucamonga's Green Business Recognition Program](#).

- [PDF version](#)