



Water consumption: In fiscal 2021, the water usage rate at our production facilities decreased by 7%. Absolute water withdrawal related to our manufacturing processes equaled 13.6 million cubic meters, 4% less than in fiscal 2021.

Waste reduction: We also work to decrease waste, which saves money and materials and decreases our overall GHG emissions. In fiscal 2021, the solid waste generation rate at our owned production facilities decreased by 1%. During the year, 62% of our total production solid waste globally was

recycled, 26% was processed for energy recovery and 12% was disposed.*

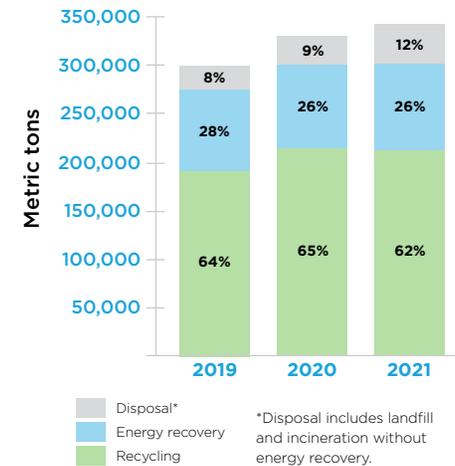
Worldwide, at the end of fiscal 2021, 11 General Mills production facilities (28% of the global total) met our zero waste-to-landfill criteria.** This changed from the previous year due to plant closures. We continue working to reach our target of 100% by 2025.

To view additional data about GHG emissions, energy usage in our directly controlled operations, and water and solid waste, see the [Environmental data summary](#).

Food waste: In 2020, we announced a goal to reduce food waste in our operations by 50% by 2030.*** In 2021 we had reduced our food waste volume by 24% compared to 2020. In fiscal 2021, 0.5% of our total production volume was food waste.****

We participate in numerous initiatives to decrease food waste in operations and beyond, such as the U.S. Food Loss and Waste 2030 Champions, Friends of Champions 12.3 and Consumer Goods Forum Food Waste Coalition of Action. Learn more in the summary below.

Production waste



*Disposal includes landfill and incineration without energy recovery.

**These facilities sent no waste to landfill or incineration without energy recovery.

***Compared to 2020.

****General Mills follows the Food Loss & Waste Protocol Standard when defining "food waste." Numbers do not include waste generated from Pet plants, waste going to animal feed or inedible byproducts.

A multifaceted approach to rescue food

As a global food company, General Mills believes that food loss and waste are major environmental and economic challenges that undermine food security, contribute to climate change, unnecessarily consume natural resources, like water, and add more costs to families, communities and businesses alike.



Operations

We closely monitor and manage our production processes to keep surplus food out of the waste stream. Surplus food from our operations is first offered to food bank partners to feed hungry people; the remainder is repurposed for animal feed or anaerobic digestion. In fiscal 2021, 0.5% of our total production volume was food waste. In addition, 11 facilities (28% of the global total) met our zero-waste-to-landfill criteria in fiscal 2021.

We also work to reduce food waste in our office buildings. At our headquarters, 89% of total waste was recycled and 0.58% went to landfill.



Industry

We actively participate in industry, nonprofit and government groups focused on food loss and waste reduction as well as surplus food recovery, including AMERIPEN, the Food Waste Reduction Alliance, the Consumer Brands Association, ReFED, Consumer Goods Forum Food Waste Coalition of Action, MBOLD, and the U.S. Food Waste and Loss 2030 Champions.

We are part of an industry effort to standardize food date labels to improve clarity about food quality and safety and reduce the amount of good food that's thrown away. As of June 2021, we have updated 100% of our U.S. packages.



Food retailers

General Mills is committed to increasing surplus food recovery, especially among consumer-facing food businesses — grocery stores, restaurants and other food outlets. These organizations collectively account for 28% of all food waste, roughly 50 billion pounds (more than 20 million metric tons) per year in the U.S. alone.*

During the past four years, our global investments in food recovery technology have empowered more than 43,000 retail and foodservice locations to participate in systematic food rescue.



Communities

General Mills provides philanthropic support to leading nonprofits that makes it possible for food manufacturers, grocers, restaurants, distributors, trucking companies and other organizations to donate surplus food so it can be distributed to people in need.

- Our product donations to food banks enabled 41 million meals to nourish people globally in 2021.
- Our investments in Feeding America's MealConnect food recovery platform have helped recover and charitably redistribute more than 3.1 billion pounds of good surplus food.

*<https://refed.org/food-waste/the-challenge/#overview>