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MESSAGE FROM THE CHAIRMAN AND CHIEF EXECUTIVE OFFICER

As we continue to be one of the world’s leading suppliers of fresh and prepared food and beverages, we reaffirm our commitment toward sustainability and corporate responsibility. Being a good corporate citizen is what Fresh Del Monte is all about, which includes our commitment to providing consumers with healthy and safe products, maintaining a safe and healthy working environment for our employees, supporting and enhancing the quality of life in the communities in which we operate or protecting the environment by conserving natural resources and farming more sustainably.

For many years, without fanfare and away from spotlights, Fresh Del Monte has been working on sustainability initiatives throughout our operations. We have made remarkable progress, focusing our efforts with the goal to increase efficiencies and to develop and implement more sustainable business practices. We believe that sound environmental management is critical to our business success and is an integral part of our overall mission and values to become as sustainable and socially responsible as possible.

We are committed to creating long-term value by improving resource management and improving our bottom line. Our long-term profitable growth is linked to our role as sustainable producers and good corporate citizens. Fresh Del Monte’s path toward sustainability has been both a challenge and a learning experience. We are proud of our accomplishments so far and we will continue to explore ways to improve our performance.

With this first annual sustainability report, we are pleased to announce our goals and commitment to sustainability and corporate responsibility. This report also showcases the many initiatives that we have implemented and are ongoing in the different Fresh Del Monte locations worldwide. Our Sustainability Program is guided by a strategic framework based on the pillars of Planet, People and Product Stewardship to make us a more profitable, sustainable, efficient and innovative company. We still have a long way to go, but we will continue to work hard and seek better opportunities to help us improve our performance and reach our sustainability goals.

Mohammad Abu-Ghazaleh
Chairman and Chief Executive Officer
Fresh Del Monte Produce, Inc. is one of the world’s leading vertically integrated producers, marketers and distributors of high-quality fresh and fresh-cut fruit and vegetables, as well as a leading producer and distributor of prepared fruit and vegetables, juices, beverages, snacks and desserts in Europe, North America, the Middle East, Africa, and countries of the former Soviet Union. Operating commercially as Del Monte Fresh Produce, we market fresh products worldwide under the Del Monte® brand, a symbol of product quality, freshness and reliability since 1886. We have a long and well-documented tradition of producing quality products. As early as 1916, CalPak, the owner of the Del Monte® brand at the time, established some of the industry’s earliest stringent quality specifications for its premium Del Monte® brand. Early ads assured customers that the Del Monte® logo was “Not a Label – But a Guarantee.”

Over the past several years, we have vastly expanded our product line. We have also broadened the regions of the world from which we source our products. Today, Fresh Del Monte’s wide range of delicious and nutritious fresh fruit and vegetable products come from company-owned operations, through joint venture agreements and supply contracts with independent producers from Central and South America, Africa, the Philippines, North America and Europe. In addition, we also produce fresh-cut produce and juice products in the United States, the United Arab Emirates, Japan, Greece and the United Kingdom.

For more information about Fresh Del Monte and our products, please visit the following link:  http://www.freshdelmonte.com

### History of Del Monte

<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>1886</td>
<td>Del Monte brand used for a premium blend of coffee specially prepared for Hotel Del Monte in Monterey, CA</td>
</tr>
<tr>
<td>1891</td>
<td>Del Monte brand used by the Oakland Preserving Company for its line of canned fruits and vegetables</td>
</tr>
<tr>
<td>1899</td>
<td>Eighteen canning establishments, including the Oakland Preserving Company, founded the California Fruit Canners Association (CFCA)</td>
</tr>
<tr>
<td>1916</td>
<td>CFCA and four other major canning operations founded the California Packing Corporation (CalPak). Del Monte® brand was adopted as the premium label for the new corporation</td>
</tr>
<tr>
<td>1920</td>
<td>CalPak believed that consumers would be loyal to the Del Monte® brand as long as high quality was assured and as a result, established stringent quality specifications</td>
</tr>
<tr>
<td>1967</td>
<td>Long known for its favorite brand, CalPak changed its name to Del Monte Corporation</td>
</tr>
<tr>
<td>1973</td>
<td>Del Monte Corporation becomes the first major food processor in the U.S. to include nutrition labels on its products</td>
</tr>
<tr>
<td>1979</td>
<td>Del Monte Corporation merged with R.J. Reynolds</td>
</tr>
<tr>
<td>1989</td>
<td>Del Monte Corporation divided into two separate entities: Del Monte Tropical Fruit and Del Monte Foods</td>
</tr>
<tr>
<td>1992</td>
<td>Del Monte Tropical Fruit changed its name to Del Monte Fresh Produce Company</td>
</tr>
<tr>
<td>1996</td>
<td>Del Monte Fresh Produce Company is acquired by IAT Group and formally becomes Fresh Del Monte Produce, Inc.</td>
</tr>
<tr>
<td>1997</td>
<td>Fresh Del Monte Produce, Inc. goes public on the New York Stock Exchange trading as FDP</td>
</tr>
<tr>
<td>2002</td>
<td>Acquired assets of U.K.-based Fisher Foods Limited’s chilled division, expanding growth in the fresh-cut category</td>
</tr>
<tr>
<td>2003</td>
<td>Acquired Standard Fruit and Vegetable Co., Inc., a Dallas-based distributor of fresh fruit and vegetables</td>
</tr>
<tr>
<td>2004</td>
<td>Acquired Del Monte Foods Europe, a leading producer and distributor of prepared fruit, vegetables and beverages in Europe, the Middle East, and Africa</td>
</tr>
<tr>
<td>2008</td>
<td>Acquired the Costa Rican group Caribana, substantially increasing banana and pineapple production from Central America</td>
</tr>
</tbody>
</table>
Fresh Del Monte Produce, Inc. and its worldwide group of companies (“Fresh Del Monte” or “FDMP”) is publishing our first sustainability report. We are proud to talk about our programs because we believe transparency helps drive sustainability performance. Fresh Del Monte has employed sustainability programs since the late 90’s. These programs, many of which continue to this day, tended to be location specific initiatives (e.g. using marginal land to grow trees whose timber could be made into wooden pallets). However, over the last three years, Fresh Del Monte has transitioned from a company with diverse sustainability initiatives to a company with focused sustainability programs and goals. We did this by adopting conservation goals that were rational, measurable and verifiable.

The rationalization process involved analyzing how our operations affect the environment. We concluded that our product cooling and shipping activities account for a significant portion of our greenhouse gas emissions compared to our growing operations. Based on this determination, the conservation of fuel and electricity became our primary goal. We also selected water conservation as a major goal because water is a resource with far reaching environmental implications and is used in all our operations whether they be farming, packing or processing. Measuring and collecting fuel, electricity and water consumption data has been a big challenge given the complexity in monitoring the usage of approximately 109 operations in 22 countries each with its own geographic, environmental, and climatic conditions. These key data are being audited and verified by a third-party environmental information management service.

In the final analysis, the challenges faced by food companies are shared among diverse stakeholders because we all need affordable food and a healthy planet. Our Fresh Del Monte approach to sustainability helped us to meet both of these challenges, and with this report, we show how achieving our sustainability goals help the company, the planet and the communities where we operate.
ABOUT THIS REPORT

PARAMETERS

The scope of this report includes sustainability initiatives implemented by the Fresh Del Monte group of companies worldwide. The resource consumption data we are monitoring was collected from 109 Fresh Del Monte owned/controlled operations including our farms, Fresh-cut operations, distribution centers, administrative and sales offices, port operations in the USA and Costa Rica, and poultry operations in Jordan. We are also tracking transportation data, specifically our global shipping operations and North American trucking operations.

DEFINING REPORT CONTENT

The term “sustainability” has a wide range of definitions, yet they all require the reconciliation of environmental, social, and economic elements. To test alignment of these three basic elements with Fresh Del Monte’s sustainability programs, some dating back to the ’90s, stakeholders were surveyed about sustainability issues.

The issues were presented in a multi-step Materiality Analysis to prioritize the external concerns related to our business. These concerns were measured and balanced against some of our more rigid internal drivers such as food safety and operating costs, and compared with environmental and social programs in the different countries. The approach helped us to identify efforts that needed quantification and to establish realistic short-term and long-term goals.

In addition to our basic business mission to provide consumers with high quality, safe and nutritious food and beverages, the internal and external issues were prioritized and thus shaped our sustainability framework and programs. The issues receiving the highest priority that Fresh Del Monte has the opportunity to impact were Resource Use, Food Safety & Quality, Employee Welfare & Safety, Biodiversity & Forest Protection, Waste Management and Product Sourcing.

DATA COLLECTION AND ANALYSIS

In this report, we share our sustainability goals and progress. For several years, we have been collecting resource consumption data to determine our baselines and to help identify key areas for improvement. Initially, we focused on consumption and cost information by tracking energy and water usage at all locations while some operations additionally started monitoring waste generation and disposal data.

This initial data collection and analysis phase is helping us establish our baselines, allowing us to make annual comparisons between locations, and country to country. By looking at actual usage and trends over time we have seen that weather conditions (most significantly drought and excessive rain) and market changes (sourcing from one country versus another) considerably affect resource consumption on a given year. Based on this evidence, we have concluded that we need to incorporate data averages from 2010 to 2013 to solidify our baseline data.

The data also demonstrated the areas needing work and also helped us to uncover significant opportunities to improve. These initial data sets are now being used to develop new best business practices to support our sustainability goals.

To ensure accountability and data accuracy, our Sustainability Management Team routinely implements a series of internal audits at various levels (corporate office, country, facility) to verify and validate data and to support the various specific initiatives by location around the globe. In addition, external data verification is being conducted by a third-party environmental information management service.
SUSTAINABILITY MANAGEMENT

SUSTAINABILITY CORE GROUP STEERING COMMITTEE
The Sustainability Core Group is comprised of the VP of Research and Development, the Sr. Director of Quality and Quality Systems, the Sr. Sustainability Programs Coordinator, the Sr. VP of Human Resources, and the VP of N.A. Marketing.

SUSTAINABILITY REGIONAL COMMITTEE
We conduct business in six regions around the world – North America, CECAB (Colombia, Ecuador, Central America, and Brazil), South America, Europe & Africa, Asia Pacific, and MENA (Middle East & North Africa). To support efforts and drive accountability, each of our six regions has a Regional Sustainability Committee comprised of a Regional Vice President and a sustainability representative. The Regional VP provides oversight and is accountable for the sustainability programs in their region. The representative for each region is responsible for monitoring conservation efforts (by type of operation and per country) and for coordinating with the different Fresh Del Monte operations to collect data and prepare sustainability reports. In some cases, especially in large operations, a local sustainability representative is designated to be responsible for reporting the conservation efforts in a specific operation. To ensure consistent, uniform data collection worldwide, the Core Group Steering Committee specifies reporting standards which include the type, frequency, and methodology of data collection.

For more information about sustainability, please email sustainability@freshdelmonte.com. For other information about Fresh Del Monte, call +1 (305) 520-8400 or email Contact-US-Executive-Office@freshdelmonte.com.
ASSESSMENT PROCESS & MATERIALITY ANALYSIS

To define an appropriate sustainability framework for Fresh Del Monte, the Sustainability Core Group conducted a structured, multi-stage Materiality Analysis to identify, understand and prioritize the issues that have major worldwide impact and are most significant to the company and our stakeholders. We determined how sustainability issues may impact our business as well as how our business can affect the world. The survey responses on which we based our analysis helped confirm that the initiatives and efforts of different production units over decades of operations were indeed important and deserving of continued support. Additionally, this Materiality Analysis has allowed us to expose issues that pose the most significant risk to our business as well as offer the most potential opportunities for Fresh Del Monte to benefit the global community.

SUSTAINABILITY FRAMEWORK

The Materiality Analysis determined the issues that were important to Fresh Del Monte and to our stakeholders. As a result of this analysis, we defined the framework for our sustainability strategies as Planet, People, and Product. We believe by addressing the relevant and prioritized issues in these three areas, we will improve our sustainability performance and become a better corporate citizen. The Planet is important because the nature of our business depends heavily on the environment; we therefore strive for our farming operations to be run in an ever more sustainable manner. People are important because our employees are our biggest asset; hence, we strive to support their well-being. Finally, providing our customers with fresh, healthy, safe and quality products grown in a sustainable manner is the mission of Fresh Del Monte. For each pillar of the framework, we defined the following objectives and strategies.
OUR SUSTAINABILITY GOALS

Our sustainability goals are specific objectives we are pursuing in order to achieve our sustainability mission. These goals were selected based on the Materiality Analysis.

LONG TERM GOAL

- Achieve 10% reduction in energy and water consumption per ton of product over a 10 year period, using data from 2010 to 2013. We plan to accomplish this by:
  - Integrating successful sustainability practices into our business processes worldwide. We are doing this by scaling and implementing those initiatives that meet Fresh Del Monte economic and sustainability criteria.
  - Actively engaging our employees and continuing to raise sustainability awareness in all our operations worldwide by inviting and supporting our employees to do their part toward creating a more sustainable future.
  - Investing in technology and exploring new ways to increase cost-effective efficiencies in our processes.

OUR SUSTAINABILITY OBJECTIVES AND STRATEGIES
WHERE WE ARE IN OUR SUSTAINABILITY JOURNEY

Sustainability is an evolving process and for many years, Fresh Del Monte has been implementing numerous sustainability initiatives for the benefit of both the company and the communities where we operate. Our formal journey began in 2002 with the certification of our production farms worldwide under various environmental and food safety standards. Additionally, in 2010, we decided that our primary global objectives were to improve natural resource usage efficiency, specifically increasing conservation of fuel, electricity and water while decreasing the generation of solid waste for landfills.

The geographic diversity and nature of our operations necessitates many initiatives be driven primarily by individual countries. Successful local initiatives are assessed alongside business and sustainability goals to determine viable best practices for our business and our stakeholders. As a result, most of our practice-based initiatives are locally driven, and our intent is to scale the successful initiatives globally where appropriate.

As numerous country-driven sustainability programs achieved success, our Global Sustainability Initiative evolved to measure and track progress, document, formalize and expand the ongoing sustainability efforts in all locations worldwide.
We are a global business focused on agricultural production, so we rely heavily on the earth’s natural resources. As a result, we are committed to minimizing the impact our business has on the environment and the local communities that support our operations.

This is our first report on the sustainability efforts of our business and the first time we have announced our strategies which focus on environmental stewardship efforts to reduce the resources used in producing, packing, processing and transporting our products. The main way we reduce our impact on the environment is by implementing sound agricultural practices that are scientifically based, economically viable and socially responsible. Our sustainability program has a special focus on reduction of energy and water use and minimization of waste in all operations.

**OUR MISSION**

Our mission is to ensure that our products are produced in an environmentally responsible manner thus limiting our environmental footprint and conserving natural resources.

**ACHIEVING OUR GOALS**

We are taking the following measures in order to achieve our sustainability goals:

- Certifying 100% of our farms under internationally recognized environmental standards.
- Certifying 100% of our processing facilities and distribution centers under internationally recognized food safety standards.
- Efficiently using water and energy resources in all operations. Our goal is to reduce by 10% the energy and water needed to produce each ton of food over the next 10 years.
- Implementing and managing waste reduction programs.
- Exploring alternative energy initiatives.
- Integrating successful sustainability initiatives into our business processes so viable initiatives may be scaled and implemented company-wide.
- Engaging our employees in order to raise sustainability awareness in all our operations worldwide.
EFFICIENT USE OF ENERGY & WATER RESOURCES

Conservation is becoming the “way we work”. For many years, Fresh Del Monte locations have been implementing various initiatives aimed at using our water, electricity and fuel resources more efficiently. We believe simple acts, such as turning off lights when not in use or using energy efficient light bulbs, add up. When possible, we install clear roofing materials in production areas that allow the use of sunlight rather than electricity to illuminate the facility during daytime. We are exploring and implementing the use of natural gas and alternative energy in several of our facilities. We perform preventive and regular vehicle and equipment maintenance to maximize fuel efficiency. We use water efficiently: reuse/recycle treated water, optimize irrigation and harvest rainwater where we can.

In 2010, Fresh Del Monte owned and controlled operations worldwide began reporting energy, water consumption, and cost to our corporate offices in Coral Gables, Florida. This monitoring program enables us to calculate annual environmental performance as well as identify opportunities for improvement.

The path to reaching the set goals includes numerous initiatives that focus on efficient use of energy and water resources.

EXAMPLES OF ELECTRICITY EFFICIENCY INITIATIVES

Our tomato greenhouse facility in Guatemala is built with plastic roofs and automatic thermal screens that allow the use and control of sunlight and as a result, no heating is required. This roofing system is also equipped with lateral vents that allow for a natural and non-energy-consuming controlled atmosphere.

Several of our distribution and packing facilities have clear roofing systems that allow the use of sunlight for interior illumination.
EXAMPLES OF WATER EFFICIENCY INITIATIVES

**DRIP IRRIGATION** is an efficient water system used on our farms. For example, our melon farms in Goodyear, Arizona apply only what the plants need by using a drip irrigation system that targets the plant roots. Our farming operations require 30% of the water a typical melon operation uses in Arizona. We also use drip irrigation in several farms in Brazil, Costa Rica, Guatemala, Chile, Kenya and the Philippines.

We **RECYCLE WATER**. Our banana operations in Brazil recycle more than 60% of the water in the packinghouses after filtration and treatment, while our banana operations in Costa Rica reduce up to 14% of the water requirement because of water recycling. Kenya recycles and reuses treated effluent water for irrigation. Our fresh-cut operations in Dubai installed water treatment equipment which recycles waste water for use in toilets and gardening purposes.

**RAINWATER HARVESTING** allows us to augment our fresh water needs in Costa Rica and the Philippines. Harvested rain water from the roofing system in our airport in Costa Rica replaces about 60% of the water needed for spraying operations, while the harvested rain water in our banana operations in the Philippines is used in lavatories.

EXAMPLES OF FUEL EFFICIENCY INITIATIVES

**FAT TO BIOFUEL PROGRAM**: Since 2009, our National Poultry Corporation (NPC) in Jordan has used fat extracted from by-product wastes as a biofuel to run steam boilers. This initiative reduces our operation’s requirement for fossil fuel and generates an estimated annual savings of $250,000. In 2012, more than 10,400 tons of chicken waste were recycled into biofuel.

**FUEL USE MONITORING**: We monitor fuel use in most of our locations. In our operations in Chile, Brazil, and Cameroon, we monitor the movement of equipment by GPS and control the allocation of fuel which reduced actual fuel consumption.

**NORTH AMERICAN TRUCKING OPERATIONS**: We have implemented various initiatives to improve fuel efficiency in our trucking operations, including modernization of our trucking fleet, increased use of intermodal freight transport and utilization of newer, more fuel efficient reefer units on trailers. Further benefits were gained with careful planning and control, such as maximizing truck capacity and combining deliveries. Because of these initiatives, we moved 9.7 million more cases in 2012 compared to 2011 without adding new transportation equipment.

**SHIPPING OPERATIONS**: We reduce fuel consumption through the utilization of more energy efficient scroll-type compressors in containers, management of voyage schedules, increased cargo volumes, optimization of cargo intake, and adjusting the speed of the ships.
WASTE MANAGEMENT

Our primary goal is to reduce the waste sent to landfills. Waste from our various locations worldwide is properly disposed of according to local regulations and best practices. We coordinate with the local communities and schools to implement projects that support our waste reduction goals, such as recycling and awareness programs on proper waste disposal. We utilize as much of our crop waste as possible through composting or by providing it to local farmers to use as animal feed.

We support recycling initiatives in all farms and facilities, such as recycling empty plastic drums into trash bins and donating them to the local communities. In areas of Costa Rica, we collect domestic recyclable waste from the surrounding community and send it to recyclers. We use returnable plastic crates in packaging, where applicable. Also, our Corporate Packaging group strives to specify materials which have low environmental impact and high recycling rates. In 2012, the material reduction projects reduced paper consumption by over 900 tons.

WASTE REDUCTION & RECYCLING INITIATIVES FOR BIODEGRADABLE MATERIALS

Farms: Our goal is to minimize waste from farm operations. Crop waste is incorporated back into the soil, processed into compost, or donated to local farmers as animal feed. Compost is returned to production areas as fertilizer and soil amendment.

The significant benefits of crop waste recycling programs are reductions in waste that goes to landfill and improved soil quality by adding vital humus and in providing a rich growing medium to hold moisture and soluble minerals.

Fresh-cut operations: Our fresh-cut operations (FCOs) explore better ways of managing biodegradable waste other than disposing it in landfills. We reduce our environmental impact by sending it to local farms for use as animal feed or compost. In 2012, our U.S. FCOs recycled 142 million pounds, or 82%, of the biodegradable waste generated by our operations which provided additional benefit for Fresh Del Monte since recycling reduces our disposal costs.

We are also exploring initiatives to use the waste to generate electricity. In the UK, biodegradable waste from fresh-cut operations, averaging approximately 11,500 tons per year, is sent to a local farmer who uses the waste to produce methane gas to generate "green" electricity.

Our canning facility in Greece currently burns peach pits to generate steam used in peelers, pasteurizers, and other processing equipment, with a goal to replace around 37% of our total thermal energy requirements for the facility. This biofuel replaces approximately 587,000 kg of heavy oil.
PLASTIC WASTE REDUCTION & RECYCLING PROGRAMS

Our Central American operations have an innovative and successful plastic recycling program. Plastic waste from farm operations in Costa Rica and Guatemala, specifically banana bags, plastic twine and plastic mulch, is collected and sent to Recyplast S.A., a recycling company established by Fresh Del Monte, Dole and Yanber S.A.

Recyplast processes plastic waste into pellets which are made into plastic corner posts. These are used to replace cardboard corner posts for palletized fruit shipments. Approximately 20% of the total waste recycled by Recyplast is from Fresh Del Monte farms. From 1994 to 2012, Fresh Del Monte recycled more than 23,000 metric tons of plastic farm waste. Similar plastic collection and recycling initiatives are also implemented by farms in Brazil and the Philippines.

Plastic waste in other locations is collected and sent to recyclers. In our facility in Dubai, we recycled 22 metric tons of plastic in 2012; meanwhile in Brazil, we recycled more than 129 metric tons of plastic waste.

REDUCTION OF MATERIALS IN PACKAGING

Fresh Del Monte works to reduce the amount of non-recyclable and recyclable materials that go into packaging. The Corporate Packaging group designs packaging that helps us to deliver fresh, safe and high-quality product to the marketplace while specifying materials which have a low environmental impact and high recycling rates. We are continuously exploring ways to design and create packaging materials that use less forest products and produce less plastic waste. These include reducing use of paper products by shipping in reusable plastic containers, sustainably producing wood for pallet production, and participating in a returnable pallet system.
USE OF CHEP PALLETS IN NORTH AMERICA

For our North American market, we use a pool system of returnable wooden pallets supplied by CHEP™ to help reduce the pressure on forests for lumber. Fresh Del Monte in North America used more than 3.6 million CHEP™ pallets from 2010 to 2012. The use of these CHEP™ pallets with an average useful life of 10 turns over the last 3 years has saved more than 2 million pounds of solid waste (equivalent to 6340 cubic yards of landfill space) and reduced GHG emissions equivalent to 3.7 million trees.

USE OF CHEP PALLETS IN COSTA RICA

We sustainably produce wooden pallets by growing more than 1,750 hectares (ha) of Gmelina trees on marginal land not suitable for agricultural production. The lumber in our “sustainably managed” forest is harvested every 6 years producing 1,500 pallets/ha. The harvest process does not disturb the soil because the stumps of harvested trees are left to produce new saplings which are pruned to develop into new trees.

SUSTAINABLE PRODUCTION

We farm utilizing sustainable production practices and Integrated Pest Management practices (IPM). As a result, we farm in compliance with GlobalGAP, an internationally recognized standard for agricultural production. By complying with GlobalGAP standards, our farms are applying the principles of good agricultural practices (GAP) which ensure that production is done in accordance with safe and environmentally sound principles of production.

USE OF REUSABLE PLASTIC CONTAINERS IN ASIA PACIFIC

Some of our products produced in the Philippines are shipped in reusable plastic containers (RPCs). Because we have a closed loop system for the shipment of our bananas and pineapples, these crates are collected and returned to the farms for reuse after a thorough cleaning process. RPCs are generally reused multiple times before recycling. This system significantly reduces the use of corrugated boxes and the generation of corrugated waste, minimizing our environmental impact. In 2012, we utilized more than 3.2 million of these crates, which eliminated the use of 8 million boxes, saving more than 8,500 tons of paper.
Our sustainable production practices include:

1. Conserving natural resources by minimizing inputs of water and agrochemicals.
2. Maximizing efficiency of inputs while optimizing production (crop yield & quality) by utilizing a precision agriculture strategy rather than a traditional farm management strategy.
3. Using an Integrated Pest Management (IPM) approach to deal with pests that affect our production.
4. Pursuing environmental and sustainability certifications, such as Rainforest Alliance, ISO 14001 and SCS Global Sustainably Grown Certification.
5. Employing various soil health and conservation practices, such as using composted crop residue as fertilizer and the use of cover crops, natural vegetation and hedges to prevent soil erosion.
6. Supporting the exchange of agronomic information among operations through company meetings and exchange visits.

In addition to our Corporate Research & Development team (whose activities are detailed under the Product Stewardship section of this report), we also have local R&D teams who develop and support IPM and sustainable practices applicable to the production at the local level. Their responsibilities include conducting extensive field research on agrochemical reduction and monitoring plant and soil health.

PROTECTION & MANAGEMENT OF BIODIVERSITY

We support the identification, management and protection of sensitive areas around our operations. We uphold our commitment that virgin forests areas will not be exploited for the establishment of new agricultural production. In this section, we present several successful ongoing programs focused on the protection of biodiversity in and around our production areas.

Fresh Del Monte spearheaded the protection and management of the 273-hectare El Tigre Forest. The Costa Rican Ministry of Agriculture declared El Tigre to be a Private Forest Refuge for Wildlife. A similar protected area, the 550-hectare El Rio General Forest, was also declared by the Ministry as a Private Forest Refuge for Wildlife in 2012. Both areas are owned, managed and protected by the Fresh Del Monte operation in Costa Rica. The El Tigre Forest serves to raise environmental awareness in the community. Schools make field trips to the forest to learn about biodiversity and environmental protection. Students from nearby universities also conduct environmental research in the area.

In Brazil, Fresh Del Monte maintains more than 2,642 hectares as protected and conservation areas. Overall, we maintain and protect more than 10,000 hectares globally, including buffer zones, which are classified as protected and sensitive areas in Costa Rica, Guatemala, Kenya, Cameroon, Chile and the Philippines.
Fresh Del Monte farms worldwide regularly conduct tree planting activities. These efforts are usually coordinated with the local government for the neighboring communities. We planted a total of 143,613 trees in 2010, 194,133 trees in 2011 and more than 360,000 trees in 2012 in Costa Rica, Kenya, Guatemala and the Philippines. This continuing effort is part of our commitment to raise awareness and encourage local communities to help protect the environment through forestation.

Several of our farms also donate tree seedlings to encourage the communities to plant trees as part of environmental awareness programs. From 2010-2012, we donated more than 260,000 seedlings of local species to communities in Kenya and Costa Rica.

Tree Nursery in Kenya providing tree seedlings for planting activities
Beyond the contributions to the economies of the countries where Fresh Del Monte operates, our Company plays an important role in the welfare of the approximately 40,000 employees worldwide, their families and the communities in which they live. We successfully manage and support an ethnically and geographically diverse workforce. Fresh Del Monte is committed to the protection of human rights as stated in our Code of Conduct and Business Ethics, Labor and Equal Employment Opportunity (EEO) Policies. We also comply with ETI (Ethical Trading Initiative) and other social accountability principles and standards. ETI focuses on protection of workers’ rights and improving working conditions especially for workers in poor countries where local laws may be inadequate.

The employee benefits offered in each country are dependent on local market practices. As a result, the offering in each country may differ but would typically include health and welfare benefits, retirement benefits, accident and life insurance coverage, salary merit review process and occupational and personal development training.

Our mission is to beneficially impact the growth and development of our employees and the communities where we operate.
SUPPORTING THE HEALTH, SAFETY & WELLNESS OF OUR EMPLOYEES

Fresh Del Monte is committed to providing our employees with safe and healthful working conditions. We comply with local occupational safety and health regulations and we dedicate trained personnel to minimize risks and health hazards in the workplace. Where local government health plans are minimal, we provide access to health services for our employees and their families. Sanitation facilities are accessible to employees throughout our farming operations. In Costa Rica, we have received numerous recognitions for our efforts to reduce the number of accidents at the workplace. Our standards in social responsibility are audited by third-party auditors using well-reputed norms such as the Ethical Trading Initiative (ETI) or our customers’ own standards.

Trained fire safety and first aid teams act as first responders during emergency situations. As an additional safety measure, employees are required to use personal protective equipment (PPE) appropriate for their job assignments. These efforts have resulted in a significant decline in the number of work-related accidents recorded in 2012 compared to previous years.

We encourage employees to adopt a healthy lifestyle through various health awareness programs such as our “Eat Healthy, Live Healthy” campaign. Our consumer website, www.fruits.com, is available to employees and consumers to provide a helpful resource for nutrition and fitness information.

Our global locations also implemented various health awareness programs to address the important health issues particular to their areas of operation. For example, in Kenya, our HIV/AIDS Awareness Program has been such a success that our efforts were recognized during the 2011 Global Business Coalition Health Awards held in New York City. In Dubai, we recently launched a nationwide campaign to support Breast Cancer Awareness and Research and donated a portion of our sales proceeds to the cause.

We believe that a healthy and safe workplace improves productivity and benefits our employees.

EMPLOYEE TRAINING

We provide workers with the training necessary for them to safely perform tasks. Occupational health and safety training is conducted for current and newly hired employees. Additionally, we provide training to support our employees’ personal growth and performance on an ongoing basis.
WE BELIEVE IN FAIR AND ETHICAL LABOR PRACTICES

Fresh Del Monte Produce is committed to respect the dignity and rights of our employees. As stated in our Labor Policy, we do not engage in, or allow, the use of child or forced labor in any of our operations. We strive to provide a safe and healthy working environment for our employees. We respect the right of our workers to form and join trade associations and to bargain collectively. We do not discriminate in hiring, remuneration, access to training, promotion, termination or retirement based on race, creed, color, age, national origin, religion, disability, gender, marital status, sexual orientation, veteran status, union membership, political affiliation, or citizenship status.

We fully abide by our Equal Employment Opportunity (EEO) Policy and we are committed to providing opportunity for all regardless of race, color, gender or beliefs. More information on our EEO Policy can be found on our website, https://www.freshdelmonte.silkroad.com.

WE SUPPORT INITIATIVES THAT HELP IMPROVE & DEVELOP THE COMMUNITIES WHERE WE OPERATE

The families of our employees and the communities in which they live benefit from the numerous community involvement and charitable programs the company and its employees fund and support through volunteerism. Such programs improve the quality of life and provide tools and knowledge to help sustain healthy and productive communities. Many of our activities complement the support systems provided by the local governments and non-governmental organizations in the countries where we operate.

INDIRECT JOBS: Our operations worldwide facilitate the creation of local businesses and additional jobs, providing employment opportunities for members of the local community who are not directly employed by Fresh Del Monte. For example, jobs may be created for food and supply vendors, transportation services, construction companies and school teachers.

COMMUNITY INFRASTRUCTURE DEVELOPMENT: Prior to our arrival in some rural areas, there may be no schools, medical facilities or even a clean water supply. We partner with local authorities to build roads, schools, medical clinics, and recreational areas in order to establish the basic infrastructure needed to support our employees.

COMMUNITY INVOLVEMENT PROGRAMS: We provide and support programs to address the needs of the communities where we operate. Examples of these include Women’s Health Awareness in Dubai, Tree Day celebrations in Costa Rica, a Corn Production project in Guatemala, HIV/AIDS Awareness in Kenya and Malaria & Dengue prevention in Brazil and Cameroon. In our major plantations worldwide, we have established schools, day care and learning centers to support community development. Our employees are encouraged to support surrounding communities that are recovering from natural disasters such as hurricanes in the Caribbean, the earthquake in Haiti, and the typhoon in the Philippines.
PRODUCT STEWARDSHIP

FRESH DEL MONTE IS COMMITTED TO PROVIDING OUR CUSTOMERS WITH FRESH, HEALTHY, NUTRITIOUS, SAFE AND QUALITY PRODUCTS GROWN IN A SUSTAINABLE MANNER. OUR PRODUCTS ARE SOURCED FROM FARMS AND FACILITIES THAT ADHERE TO THE PRINCIPLES OF GOOD AGRICULTURAL PRACTICES, ENVIRONMENTAL SUSTAINABILITY, FOOD SAFETY, QUALITY AND SOCIAL RESPONSIBILITY. FURTHER, AS A LEADING PRODUCER OF FRESH AND FRESH-CUT FRUIT AND VEGETABLES, WE MONITOR CONSUMER TRENDS AND CUSTOMER FEEDBACK TO ENSURE THAT OUR PRODUCT PORTFOLIO ADDRESSES THE NEEDS OF TODAY'S BUSY CONSUMERS WHO DESIRE TO HAVE NUTRITIOUS, HIGH-QUALITY AND DELICIOUS FRUITS AND VEGETABLES THAT ARE ALSO CONVENIENT, AFFORDABLE AND PRODUCED RESPONSIBLY.

TO DO THIS, WE FOCUS ON:

- Continually enhancing the quality and safety of our products.
- Providing products that are nutritious and convenient while supporting programs to encourage consumers to eat and live healthy.
- Science-based production practices that also protect and enhance the environment in the communities where we operate.

PROVIDING QUALITY PRODUCTS AND MAINTAINING FOOD SAFETY

At Fresh Del Monte, we utilize science in all key areas of our business to make certain we are providing our customers with reliable and quality products. One of the key strengths of Fresh Del Monte is our extensive Research and Development (R&D) organization. Our Company conducts research in all operating regions (North, Central and South America, Asia, Africa, and Europe), to discover new products or develop more efficient methods of production. R&D efforts are focused on developing highly nutritious, great tasting fruits and vegetables, implementing state-of-the-art processes to maintain food safety and to achieve the highest quality possible. Through vertical integration, efficient delivery systems and excellent handling practices, Fresh Del Monte ensures great quality from farm to consumer.

Our farms, packing and handling facilities comply with the most up-to-date standards and practices for food safety and quality. Our fresh-cut products are prepared and packaged in our own facilities which are equipped with highly efficient processing equipment and operated under strict food safety and quality management systems.

Ongoing efforts, based on the process of continuous improvement, allow us to stay on the leading edge of food safety and quality technology. Examples of recent research projects include innovative packaging for improved banana shelf life, sensory evaluation of future varieties, and evaluation of new biocides for sanitizing products and process lines. Fresh Del Monte also participates in various research studies to contribute to improving the environment where we operate. In Costa Rica, our R&D team spearheaded the study of Stomoxys calcitrans (stable fly), a pest that has become a community and livestock problem. The research results have been shared with government regulators and also with other pineapple producers to improve understanding and control of this pest.
PRODUCT STEWARDSHIP

FOOD SAFETY: At Fresh Del Monte, we have both corporate and operating unit teams focused on the safety of our products. Food safety is achieved by monitoring the product from the farm to the market with tools and procedures such as quality system manuals, self-auditing programs, web-enabled handheld computer systems used by field personnel for audits, critical control point (CCP) processing data and mock recalls. In addition, our quality managers are continuously trained to implement the most current science-based food safety practices. Operations are also routinely audited and certified under numerous food safety standards to ensure transparency and compliance. Integrated with our packaging and operation units, the Fresh Del Monte Food Safety management system also provides detailed records and controls to deter bio-terrorism threats and ensure traceability for all of our products.

QUALITY ASSURANCE: Fresh Del Monte moves top-quality fruits and vegetables to market assuring the freshest, most flavorful and delicious fruit and vegetables available. The Quality Assurance (QA) function has far reaching responsibilities in keeping with Fresh Del Monte’s emphasis on consistently providing superior quality products. For example, QA specifies the temperature and relative humidity conditions to be used for shipping our agricultural products. For fresh and fresh-cut operations, QA operates as a communication link between our production, shipping and business operations. QA inspections are conducted at source and destination markets in order to monitor product quality for sales and to provide feedback to production and shipping. A key responsibility of the corporate QA department is to implement or establish consistent standards of evaluation at all sources and markets. This is accomplished through the development of QA manuals, training and periodic exchange visits of the QA managers.

Quality assurance managers are trained in food safety principles and practices and work closely with the corporate food safety group to maintain the wholesomeness and safety of our products. Just as we pay careful attention to each link in the production and distribution chain of our product offerings, we address every aspect of quality assurance and food protection for our lines of fresh-cut and repack products. These programs are organized around Hazard Analysis and Critical Control Points (HACCP) plans and are audited both internally and by third party inspectors.

OFFERING NUTRITIOUS AND CONVENIENT PRODUCTS

The USDA Food & Nutrition Service recommends filling half of your plate with fruits and vegetables to help prevent heart disease, cancer, osteoporosis, high blood pressure, obesity, and other disorders. Fresh Del Monte offers a variety of healthy, wholesome and nutritious fresh fruit and vegetable products which are ideal for healthy eating.

Our unbroken cold chain from field to store, combined with our innovative packaging, allows us to provide fresh-cut products that are free of additives and preservatives. Our nutritious product portfolio includes fresh produce, fresh-cut products, beverages, frozen fruits and poultry products. In the year 2000, we began our journey to expand our offerings to better address the lifestyle needs of busy consumers who want fruits and vegetables conveniently prepared and packaged. We significantly expanded our product line to include an extensive array of fresh-cut fruit and vegetable products. In the U.S., we started with one fresh-cut facility in 2000 and expanded to nine by the end of 2012. Our initial products were primarily fresh-cut vegetables. In 2005, we broadened our offerings to include pineapple, cantaloupe, honeydew, and watermelon. Recently, we added mango and berries to our mix.
OUR PRODUCTS ARE GROWN FROM CERTIFIED FARMS

Our operations follow best practices through certification under internationally accepted standards for our industry. We certify our farms, port operations and distribution centers under standards on sustainability, environmental management, food safety and social accountability. All of our farms are either certified by GlobalGAP or Safe Quality Foods (SQF), both of which are recognized by the Global Food Safety Initiative (GFSI).

Products sourced from third party growers must meet the same standards as those from our own farms; compliance with this policy is maintained through a Vendor Approval Program. We routinely conduct internal and second party audits in all our operations and at our approved vendor locations. Accredited auditing companies conduct third party audits annually in order to verify compliance with the standards.

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<tr>
<th>Products</th>
<th>Country</th>
<th>GlobalGAP</th>
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* "Sustainability Certification" refers to Sustainably-Grown Certification Standards (SCS) and Rainforest Alliance.
** "Social Audits & Certification" refers to Ethical Trading Initiative (ETI), Costco Code of Conduct and/or OHSAS 18001.
△ = ISO 22000, British Retail Consortium (BRC), and International Food Standard (IFS) Guidelines
SUPPORTING PROGRAMS THAT ENCOURAGE CONSUMERS TO EAT AND LIVE HEALTHY

FRESH DEL MONTE “Eat Healthy, Live Healthy” Program

Fresh Del Monte encourages people to eat fruits and vegetables as part of a healthy diet and to stay active to maintain a healthy lifestyle. As part of this program, we regularly participate in community activities, trades shows and exhibits to communicate this message. For example, in 2012, we conducted a series of health and fitness activities and family-oriented events in the Middle East region, including the “Fruit Fun Weekend” during the Dubai Weight Loss Show 2012, “Reaching U Family Fun Day” at the Jumeirah Beach Park in Dubai and the “Women’s 3F Show” (Food, Fitness and Fashion Show) organized by Health and Nutrition Magazine and supported by Abu Dhabi Food Control Authority and Dubai Health Authority. Fresh Del Monte held promotions to provide salad bars for schools to encourage healthy eating habits. We also participated in various food fairs such as Fruit Logistica and Anuga in Europe, and the Produce Marketing Association (PMA) and United Fresh Produce Association (UFPA) trade shows in North America. Similar events are attended in other countries.

FRESH DEL MONTE “2012 Teacher Monday” PROGRAM

Fresh Del Monte’s 2012 Teacher Monday Program was established to raise awareness and educate children on the benefits of eating healthy and exercising regularly. Company representatives visited select schools in the United States to provide the children with nutritious fruits, salads and juices as well as conduct physical activities and play games.

Teacher Monday “Cash for Classrooms” promotion encouraged U.S. based teachers in grades K-12 to incorporate healthy eating and living into classroom activities. Over 60 teachers won $1000 each to buy supplies and fresh fruits for their students. The U.S. teachers were linked with teachers in countries where Fresh Del Monte grows fruit and those schools outside of the U.S. also each received $1000.

FRESH DEL MONTE PRODUCE CONSUMER WEBSITE

Fresh Del Monte has launched its redesigned consumer website, www.fruits.com to provide consumers with helpful information on nutrition, leading a healthy lifestyle as well as thousands of quick recipes using Fresh Del Monte products. The purpose of the website is to encourage, inspire and motivate consumers to eat healthy and live healthy every day.

ENGAGING OUR SUPPLIERS

We encourage our suppliers and third party growers to adopt the same sustainability goals we have and require them to be certified under the same food safety and environmental standards we follow. It is important for us that our products are sustainably grown, whether produced in our own farms or sourced from third party growers.