

MISSION STATEMENT

**Brew Right,
Do Right.**



Our mission is to bring the magic of kombucha to all, **without compromise**. Our tea-first approach ensures we make authentic beverages from **real, organic ingredients**. No shortcuts, and no artificial nonsense.

Our commitment to people and planet is at the forefront of all we do, from our carbon neutral operations to our B Corp Certification.

CONTENTS

OUR STORY	4
INTERVIEW WITH CEO	8
IMPACT STATEMENT	10
CERTIFIED B-CORPORATION	12
OVERALL B-IMPACT SCORE	14
GOOD FOR THE PLANET	16
GOOD FOR COMMUNITIES	18
GOOD FOR PEOPLE	20
GOOD FOR HEALTH	22
OUR FUTURE GOALS	24
BOARD OF DIRECTORS	26
COLOPHON	28



STARTED FROM THE TEAHOUSE, NOW WE HERE

In 2006, our founder Matt Thomas opened his first teahouse. We soon began brewing kombucha in the basement, using the same great teas we served to our guests. It got so popular, we decided to bottle it, giving it the name Brew Dr. Kombucha.



OUR STORY

2006



TOWNSHEND'S TEA COMPANY FOUNDED

Our founder, Matt Thomas, began the company based on his love for tea and the creativity possible with tea as a starting point. We celebrated tea in our teahouses for 14 amazing years.

BREW DR. KOMBUCHA LAUNCHES

We brewed our first tasty raw kombucha made from high-quality teas and botanicals at our Portland teahouse before it became what's now known as Brew Dr. Kombucha.

2008



BREWERY EXPANSION

From the teahouse in 2008, to a small pilot brewery in 2010, to our current 50,000 sq ft brewery which was finished in 2016, we've been steadily expanding in order to responsibly meet the demand for our kombucha which can be found nationwide while staying true to our roots in Portland, Oregon.

2010



BREW DR. KOMBUCHA GROWS

With the help of a Local Producer Loan from Whole Foods Market, we moved Brew Dr. out of our teahouse kitchen and into our first brewery in Southeast Portland.

2013



AUTHENTIC AND RESPONSIBLE BREWING

Installation of a non-heat distillation process made it possible to produce real, authentic kombucha while removing the alcohol resulting from fermentation. Instead of throwing it away, we find innovative and sustainable methods for repurposing the alcohol for fuel or hand sanitizer.

2016



2018



B-CORP CERTIFICATION

We earned our B Corp certification in September 2018, cementing our values as a company that seeks to use business as a force for good. This commitment influences every area of our business, from sustainability to social justice and beyond.

INTERVIEW WITH CEO

Matt Thomas



Q: When did you first discover Kombucha?

I started Townshend's in 2003 as a single teahouse where all things tea could be gathered and presented in a casual cafe environment. In 2008 our guests started asking if we made kombucha. We hadn't at that point, but I always wanted to be responsive to the requests and ideas of my customers. A few of our TeaTenders were already making kombucha at home, so one of them brought us our first scoby and starter, and Brew Dr. was born. All of our kombucha has been fermented from that same mother culture.

Q: What is a saying that you live by?

"No matter how small you start, dream big." has always been a favorite.

Q: Why did you start your own Kombucha company?

Once we started making kombucha for our teahouse customers, we got really into trying out our different recipes of teas and botanicals. People loved that innovative approach, and we loved it too. It was obvious we had to go for it. We came up with the Brew Dr. name and started making enough to bottle in small batches, in the basement of our teahouse. It was another fun way to put great tea to great use.

Q: What is your favorite flavor of Kombucha?

Zeal Kombucha out of Sacramento. I love their use of herbs, roots and other botanicals. That's my cup of kombucha.

Q: What is your former/current other life or career?

In high school and college I really fell in love with pottery. I had dreams of having my own studio and making a career of it for a while. I didn't go down that path, but it will remain a lifelong passion that I will always enjoy.

✦ "NO
MATTER
HOW
SMALL
YOU
START,
DREAM
BIG." ✦

IMPACT STATEMENT

The World's Most Powerful Kombucha

Brew Dr. is the only national kombucha company to be B Corp Certified and we're proud to take care of **our people, our communities, and our planet.** Learn more about our commitment to being the world's most impactful kombucha brand!



Staying True to our Values

CARBON NEUTRAL OPERATIONS

We actively work to reduce our waste and the emissions coming from our facilities and vehicles. We measure and offset all of our scope 1 and 2 emissions!

CERTIFIED B CORP PORTAION

We're the first major kombucha company to become B Corp Certified, cementing our values as a company that seeks to use business as a force for good. This commitment influences every area of our business.



CERTIFIED B CORPORATION

What does this mean?



B Corp Certification is a designation that a business is meeting high standards of verified performance, accountability, and transparency on factors from employee benefits and charitable giving to supply chain practices and input materials. In order to achieve certification, a company must:



Demonstrate high social and environmental performance by achieving a **B Impact Assessment score of 80 or above** and passing our risk review. Multinational corporations must also meet baseline requirement standards.



Make a **legal commitment** by changing their corporate governance structure to be accountable to all stakeholders, not just shareholders, and achieve benefit corporation status if available in their jurisdiction.



Exhibit **transparency** by allowing information about their performance measured against B Lab's standards to be publicly available on their B Corp profile on B Lab's website.

OVERALL B IMPACT SCORE



94.2



GOOD FOR THE PLANET



\$246,901 DONATED TO ENVIRONMENTAL & SOCIAL NONPROFITS

We're a proud member of **1% For The Planet**, with 1% of revenue from our Love kombucha benefitting environmental nonprofits since 2017.

COMMITTED TO CARBON NEUTRAL OPERATIONS

Our operations are currently Scope 1 and 2 carbon neutral, with **2,113 tons of CO2 offset in 2021.**



100% RENEWABLE ENERGY

We've been powering our facilities with renewable energy since 2018, **saving 670 tons of CO2 each year.** That's equivalent to taking 144 cars off the road!

544,450+ GALLONS OF ALCOHOL RECYCLED

Alcohol removed in the brewing process is repurposed into **biofuel.**

20% RECYCLED GLASS SINCE 2021

Our bottles use 20%+ recycled glass, and our lightweight cans are efficient to transport. Lighter truckloads mean lower carbon emissions.



GOOD FOR COMMUNITIES

\$140,000 donated

TO THE TREVOR PROJECT

Since 2019, Brew Dr. has partnered with The Trevor Project, the world's **largest provider of crisis services for LGBTQ youth**. In addition to spreading awareness through special edition packaging, our yearly contributions totaling \$140,000 have helped serve thousands of LGBTQ youth.



\$250,000 +

IN COMMUNITY FEEDBACK

Since 2017, Brew Dr. has donated over \$250,000 to environmental and social justice nonprofits, including **Black Futures Farm, Mudbone Grown, and ECO** (Ecology in Classrooms & Outdoors).



PRIDE IN OUR PARTNERSHIPS

We place importance on using local relationships to source our tea and herbs, as well as our bottles and other packaging.

Partnerships include, but not limited to:



GOOD FOR PEOPLE



EMPLOYEE DEVELOPMENT PROGRAM & CODE OF ETHICS

We offer employees **opportunities for career growth**, including an educational reimbursement program. We also support our employees and partners through our Code of Ethics, Supplier Code of Conduct, and ongoing DEI efforts.

PAID VOLUNTEER TIME

Through our 'Local Love' paid volunteer program, Brew Dr. employees are **compensated for volunteer hours worked**. Since the program launched, Brew Dr. employees have completed 295 hours of volunteer service.

PAYING THE MIT LIVING WAGE

We believe in compensating our employees fairly. Our minimum starting wage is in line with the MIT Living Wage Calculator, **well above state and federal minimums**. We also offer our employees an enhanced benefits package that supports their overall wellness.



GOOD FOR HEALTH



KOMBUCHA IS A GREAT SOURCE OF PROBIOTICS

Probiotics are good bacteria that can help your gut microbiome flourish. Drinking kombucha means that you're introducing live probiotics directly to your gut, which can mean a number of potential health benefits.

KOMBUCHA MAY GIVE YOUR IMMUNE SYSTEM A BOOST

Your immune system, like many of your body's other functions, may be heavily impacted by your overall gut health. When you have a buildup of bad bacteria in the gut, it can lead to a decline in your immune system and your body's ability to fight off infection. As a result, you may find it more difficult to avoid illness.

KOMBUCHA MAY HELP REGULATE BLOOD SUGAR

According to a study performed on diabetic rats, drinking kombucha can help improve blood sugar regulation by slowing the digestion of carbs, which can help reduce the odds of an immediate blood sugar spike after heavy carb consumption.

HELP WARD OFF HIGH BLOOD PRESSURE AND HIGH CHOLESTEROL

Drinking kombucha can, in many cases, help ward off high blood pressure and maintain cardiovascular health. In fact, studies suggest that kombucha may decrease bad cholesterol and improve good cholesterol, perhaps due to the high probiotic content of the popular beverage. By consuming kombucha on a regular basis, you may notice a number of surprising and unexpected health benefits, many of which may provide you with a fuller, more active life.

KOMBUCHA BREWED WITH GREEN TEA MAY HELP WITH WEIGHT CONTROL

Kombucha is not a miracle weight-loss product. Green tea, however, can go a long way toward boosting your weight loss efforts and helping you drop stubborn belly fat. Kombucha brewed with green tea may aid in those benefits, including helping you increase overall calorie burn and maintain blood sugar control throughout the day.

PROBIOTIC CONTENT MAY HELP WITH DEPRESSION AND ANXIETY

When you think about the health benefits of kombucha, you may be focused primarily on the physical health benefits. However, kombucha may offer a number of mental health benefits, too. An imbalanced microbiome in the gut can lead to higher overall levels of depression, anxiety, and mental health issues. By balancing gut bacteria, many people have noticed a decrease in depression and anxiety. Kombucha may help maintain that balance in gut bacteria.



OUR FUTURE GOALS

Carbon neutral by 2023

Organic kombucha and tea leader, Brew Dr. Kombucha, announces plans to become carbon neutral by 2030. Their announcement to prioritize carbon-neutral operations is part of several Brew Dr. initiatives underway in celebration of B Corp Month in March.

Businesses often speak about becoming carbon neutral, This means they're taking steps to **remove equivalent amount of CO2 to what's emitted through activities across their supply chains**, by investing in 'carbon sinks' that absorb CO2.

Brew Dr. currently offsets all scope 1 and 2 emissions for operations. They plan to cover 15% of the larger scope 3 neutrality by the end of 2022, and **entirely offset scope 3 emissions by 2030**.

Operating brewing facilities that utilize creative ways to recycle water and heat, involving employees in decision making, and partnering with local environmental and social justice nonprofits are some of the many examples of Brew Dr.'s year-round commitment to their company values.



SCOPE 1

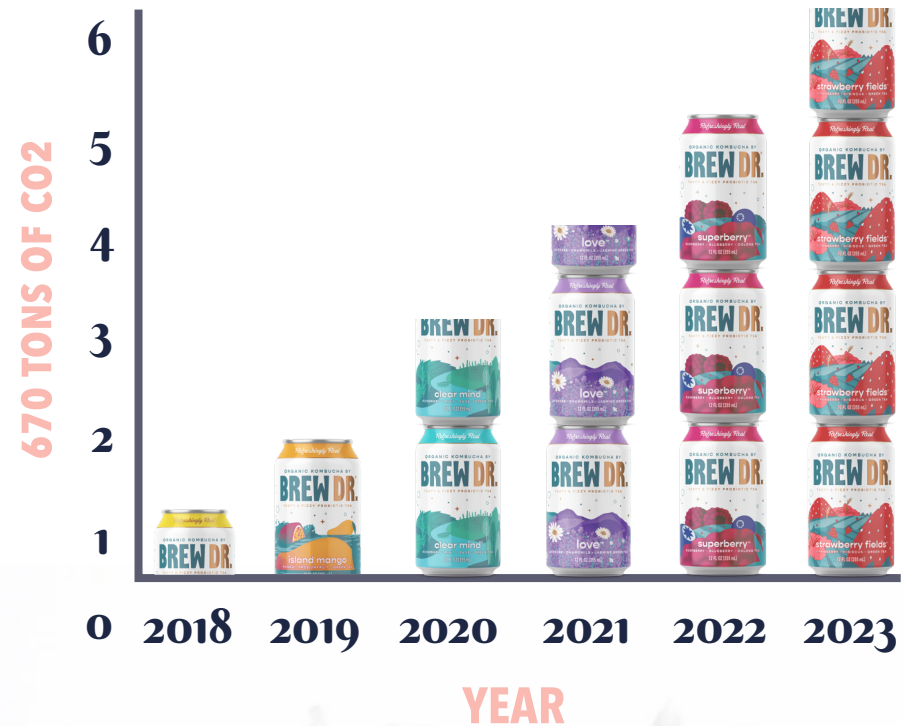


SCOPE 2



SCOPE 3

The Progression of CO2 Saved Since 2018



"670 TONS OF CO2 IS EQUIVALENT TO TAKING 144 CARS OFF THE ROAD"

BOARD OF DIRECTORS

Matt Thomas
FOUNDER & BOARD CHAIR



Joth Ricci
BOARD MEMBER



Helen Yen
BOARD MEMBER



Juan Marcos Hill
BOARD MEMBER



Tom First
BOARD MEMBER



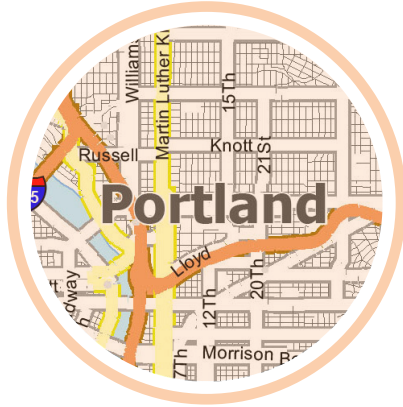
Stevie Richards
BOARD OBSERVER/ADVISER



Enrique Washington
BOARD OBSERVER/ADVISER



We are here!



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