MAKING THE WORLD ALIVE WITH CULTURE

Certified B Corporation

EQUINOX KOMBUCHA IMPACT REPORT
2022 – 2023

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Sustainability Lead at Equinox Organic

Our mission is to encourage people to enjoy healthy, organic, living drinks

We have a vision of changing the world, one gut at a time

We aim to be the most authentic and trusted brand in healthy drinks through proven social health and environmental impact

MESSAGE FROM THE MD – IAN BALMFORTH

I have known about the health benefits of kombucha for some time and when the opportunity to join Equinox came along, I was delighted to be part of a business whose aim is to promote gut health.

My first impression of Equinox was tasting a number of flavours I bought from Waitrose – I couldn't believe that something that's good for you could have such great flavour! As I learned more (in preparation for my interview) it was clear that there is more to Equinox Organic Kombucha than gut health. Our products are organic, ensuring that we do our best for soil health. Our company comes from our local community and is actively engaged with it. I was also amazed by our complex but 'state of the art' brewing and production process.

We have helped local charity, Surplus to Purpose, for a number of years. The team there do a fantastic job diverting surplus food from landfill and I'm delighted that in addition our financial contributions, a number Equinox employees have volunteered their time over the past year. I am very proud of our community involvement and have plans to do more in the coming year.

Whilst I am still relatively new to the business, I have 25 years involvement in a company that was built on 'doing the right thing' for all its stakeholders. I am very proud of the projects we contributed to for coffee communities in El Salvador, Guatemala and Tanzania and intend to carry the principles of this work into more local projects within the Calder Valley.

And of course none of us can do business these days without considering the very real impact that our carbon footprint has on local and global ecosystems. This year we are proud to have set carbon and waste reduction targets that are in alignment with the Scientific Targets Initiative, Net Zero levels for smaller SME businesses. It will not be easy to achieve these over the coming years but it is important that we become ever more creative in finding ways to both reduce our impact and improve our operational efficiencies.

Ultimately we are facing some very real challenges in the UK as small businesses strive to put ethics and responsibility at the core of how we do what we do. The social, environmental and economic landscapes are far tougher than ever before and none of us have all the answers. It is our job to constantly ask the right questions that lead us into innovation and ultimately evolution, using business as a force for good, for all.

MEASURING OUR IMPACT

In 2022 we set ourselves targets in the 3 core areas that we frame our sustainability approach and strategy around – Purpose, People & Planet.

As well as making good progress against these, we have also just submitted for our B Corp recertification and hope that the continuous improvement we have made against our social and environmental targets will reflect in a higher recertification score!

PURPOSE

Inviting everyone to drink 'well'

Customer Education – Partnerships with River Cottage, Yeo Valley and other aligned B Corps to invite consumers to try healthy, organic, living drinks like Kombucha (ongoing testing of our 14 Day Wellness Challenge and Theory of Change).

Research – Scientific research into the key health benefits of our kombucha, linked to circular economics and experts in aligned fields such as nutrition, gut health and mental wellbeing .

PEOPLE

Developing Well Beings

Investing in our people to help them develop into Well Beings in body, mind and soul. Leadership development, community volunteering, social projects and diversity & inclusion workshops will engage our Equinox people into our sustainability values and ethos.

PLANET

Supporting Healthy Ecosystems

Carbon – Launching our carbon reduction strategy and partnership with Soil Heroes and Surplus to Purpose

Waste – Continued focus on increasing the recycled content of our packaging and moving to recycled plastic labels and deepening our partnership with food waste charity Surplus to Purpose.

WHAT WE ACHIEVED IN 2022-2023

PURPOSE

We put our Theory of Change to the test and have been running our 14 Day Kombucha Challenge on an ongoing basis for the last 12 months with our customers (See page 6). Not only has the feedback we received been positive, but has shown that by drinking a living kombucha like Equinox on a regular basis, people have experienced positive changes in their physical and mental wellbeing. This is something we followed up on with research conducted with the University of York, Biorenewables Development Centre (See page XX) showing the healthy bacterial content of our fresh and ambient kombuchas.

PEOPLE

Throughout the last 12 months we continued our partnership with food redistribution CIC, Surplus to Purpose and conducted employee volunteering, waste redirection and surplus product donations. We also ran our Equinox Leadership Labs and delivered continuous improvement training to 100% of our managers to help develop our quality culture inside the organisation.

PLANET

In addition to reallocating our excess product and consumable waste with Surplus to Purpose, we worked with River Cottage and Eclipse labels to move away from pristine PET labels to Forest Film, a bioplastic that is a natural by-product of wood production. Not only does Forest Film have a 42% lower carbon footprint that most plastics used in pristine PET labels (quantify) but we loved the circular economy aspect of the production process. Alongside reviewing our materials, we have also now set Net Zero targets for our business (see page 10) based on scientific measures for SME's.

2023-2024 IMPACT TARGETS

In 2023-2024, we will be reframing our community investment strategy, looking at how we can have a greater impact socially and environmentally by working closely with our key suppliers to understand our supply chain and enhance our collective impact.

We will continue the work we have begun with our customers to test our theory of change and ensure that our current and future products continue to have a positive impact to people's wellbeing. And having begun our journey

to Net Zero, we will be focussing on key activities that will reduce our overall footprint in terms of carbon, waste and water as well as enhance the ecosystems that we can influence such as organic agriculture and biodiversity (see page 10).

PURPOSE

Changing the world one gut at a time

Ensuring our current and future products have a positive impact on our customers' wellbeing – In the next 12 months we will continue to test our Theory of Change with our customers and ensure that our products are having a positive mental and physical impact on the people drinking them. We will conduct customer focus groups to test our new product development into cans for our ambient and export ranges (see page 7), ensuring they are both serving our customer stakeholders as well as communicating the ethos of the Equinox brand effectively to new markets.

PEOPLE

Going back to our source

Developing our supply chain and supplier network – We will be engaging our supplier network to better understand the social and environmental risks and opportunities that exist to work together in key areas including, the rights of farmers and workers, biodiversity enhancement, organic farming and fair pay. Once we can understand the wider impact of our sourcing partners, we intend to look at ways of working together to create wider circles of positive change through our community investment strategy.

PLANET

Reducing our footprint, enhancing our impact

Our journey to Net Zero – In addition to developing a programme to achieve our annual Net Zero targets in terms of our carbon footprint, we will also be looking to innovate around the key areas of waste reduction, energy efficiency and packaging source reduction. A key aspect this will be a shift towards increasing production of cans over glass bottles (see page7).

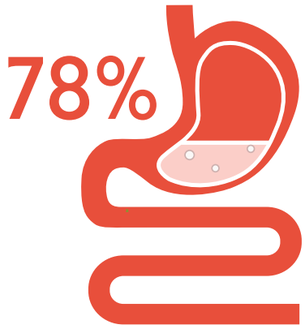
LISTENING TO OUR STAKEHOLDERS – FUTURE TRENDS

Every year we survey the voice of our customers to see what social and environmental issues they are most concerned about.

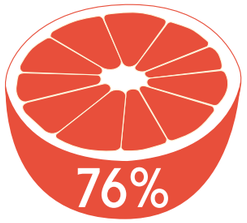
We ran a social media poll via Facebook, Twitter and Instagram and had 77 responses from customers across a wide range of demographics. For ease, we adapt the four primary sustainable design areas (Environment, Society, Health and Economics) into categories relevant to our customers. The results of this will be taken as the basis of our community investment redesign project in 2024 to ensure that we are capturing the material areas of impact for our key stakeholder groups.

HEALTH – *Which of these issues is most important to you?*

Gut health and nutrition, Exercise and physical fitness, Positive mental & emotional health, Creating a healthy immune system, Good energy and vitality, Other.



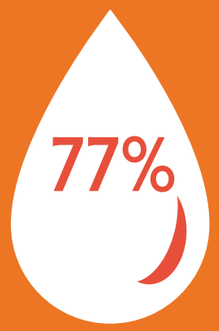
Unsurprisingly given the demographic of our consumer community, 78% of people felt gut health & nutrition was the key health issue, with a further 76% emphasising exercise and physical fitness.



Mental & emotional health also scored highly with 71% pf people highlighting this as a key impact area.

ENVIRONMENT – *Which of these issues is most important to you?*

Water management and conservation, Tackling climate change, The regeneration of ecosystems, Organic agriculture & soil health, Creating clean and healthy cities, Projects that generate biodiversity, Reforestation projects in the UK, Other.

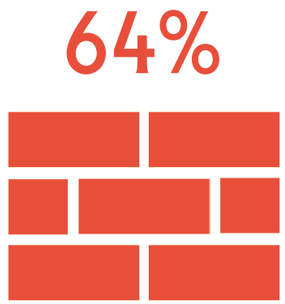


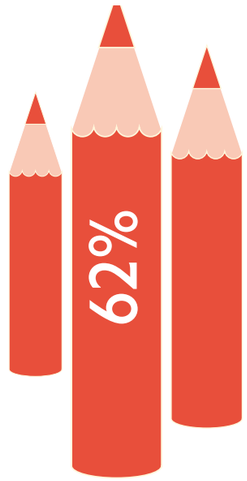
Water Management and Conservation came out top of the environmental concerns in the customer survey with 77% of those surveyed saying this was of primary importance.

Tackling climate change (70%) and the regeneration of ecosystems were also top of the list with soil health & organic agriculture with 62% of people feeling this was vitally important.

SOCIETY – *Which of these issues is most important to you?* Building community locally, Creating better education systems, Working to mitigate social isolation, Tackling diversity and inclusion, Other

Building community locally (64%) alongside creating better education systems (62%) were top in the social category for people in terms of important issues.

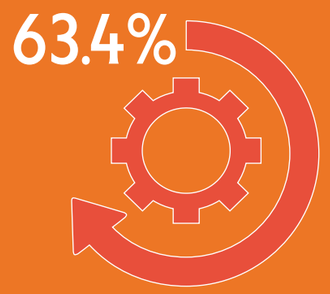




Working to mitigate social isolation was also a key concern amongst those surveyed, showing a shift in focus this year from previous years' surveys.

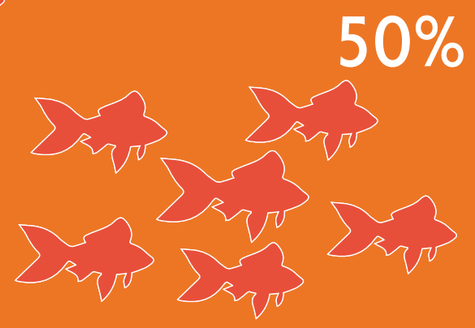
ECONOMICS – *Which of these issues is most important to you?*

Creating circular economies, Apprenticeships and local talent development, Job creation and enterprise, Access to ethical banking and investments. Other



63.4% of people felt creating circular economies was of primary importance, with another 59.2% interested in apprenticeships and the nurturing of local talent.

Job creation and enterprise came in third with 50% of people highlighting its importance.



PURPOSE

THE 14 DAY KOMBUCHA WELLBEING CHALLENGE

Throughout 2022-2023 we have been running our 14 Day Kombucha Challenge – a product that invites our customers to drink a kombucha a day for 14 days and report back to us to see how they feel across a number of physical and mental aspects of wellbeing.

From the sample data we received back the results are very encouraging and seem to support our Theory of Change, in that when a person drinks an authentic, living kombucha on a regular basis, they see improvements to their digestion, mood, energy levels and overall health and wellbeing. Of course the connection between a healthy gut microbiome and a healthy body & mind is increasingly being proven through scientific research and wellness advocates like Tim Spector whose partnership with Zoe has been rising in UK consumer awareness for the last few years.

The results speak for themselves and whilst the feedback is anecdotal and certainly connected to a wide range of factors in people's lives (not just the fact they were consuming our kombucha on a daily basis), we believe that this direct customer feedback is encouraging and supports the tangible benefits of drinking our kombucha.

THE EQUINOX 14 DAY WELLBEING CHALLENGE

Equinox believes in the power of real, additive free, raw Kombucha to boost both your health and mood.

Because it's organic and traditionally brewed, it's literally full of things that support and improve your wellbeing.

Every bottle contains living cultures, good bacteria and powerful antioxidants that make it one of the healthiest things you can drink every day. For your gut health, your immunity and much more.

Better still you can enjoy our Kombucha in a range of amazing flavours - from Ginger to Virgin Mojito, you'll find a choice of tastes for every palette.

AND WE WANT YOU TO EXPERIENCE THIS YOURSELF.

This box contains a 2 week trial of your one-a-day bottle of Kombucha. Enjoy each one for 14 days, and then tell us how you feel. From your energy levels to your digestion, even your overall mood, we're convinced you'll feel a difference for the better.

THAT'S OUR CHALLENGE TO YOU. FOR YOU. REALLY.

SO PICK IT UP AND RUN WITH IT. AND LET US KNOW HOW YOU FEEL AFTERWARDS – DETAILS ON REVERSE.

EQUINOX ORGANIC KOMBUCHA FOR WELL BEINGS

CHALLENGE COMPLETED? TELL US HOW YOU FEEL.

Use this simple feedback form to let us know how you feel after your 14 days. Once filled in, take a picture of it with your phone and send it to us at **wellbeing@equinoxkombucha.com.** We'll automatically enter you into our free prize draw where we are giving away a box of 20 bottles every month to one lucky participant of our Challenge

Thank you.

Overall health — Worse / Same / Better

Digestion — Worse / Same / Better

Energy Levels — Worse / Same / Better

Mood — Worse / Same / Better

Concentration — Worse / Same / Better

Sleep — Worse / Same / Better

Overall Wellbeing — Worse / Same / Better

PLEASE SEND TO WELLBEING@EQUINOXKOMBUCHA.COM

We will maintain anonymity of all responses and never retain your personal data. See website for free prize draw Terms and Conditions.

"After drinking this kombucha with amazing effects after long suffering with stomach bloating, I've replaced my evening wine with equinox kombucha and I feel miles better. I've got lots more energy!"

	Worse	Same	Better
Overall Health	0%	36%	64%
Digestion	0%	14%	86%
Energy Levels	0%	43%	57%
Mood	0%	36%	64%
Concentration	0%	71%	29%
Sleep	0%	50%	50%
Overall Wellbeing	0%	21%	79%

CHANGING THE WORLD ONE GUT AT A TIME

Over the past 12 months we have seen the emergence of trends such as 'glocalism' - brands who are rooted in their local food ecosystems but are addressing issues such as sustainable manufacturing through their products and ways of doing business.

Gen Z consumers in particular seem to be aspiring to purchase from B Corps and other brands with proven sustainability credentials. Being a home-grown UK, B Corp certified brand, we feel that this is an encouraging trend in one of our fastest growing consumer demographics. One of the things this consumer group in particular looks for is proven health and sustainability credentials. It is for this reason that we invested time and energy into partnering with the University of York, Biorenewables Development Centre in 2023 to conduct research into the true health benefits of our kombucha.

GOOD FOR YOUR GUT

For many years, we have talked about how not all kombucha is made equal. There are currently no industry standards in the UK or Europe that define the process and bacterial content of a traditionally fermented kombucha and as a result there are a wide range of brands on the market touting kombucha that has either been heavily filtered or not fermented fully in the first place. This means that the end product often contains little to no living bacteria or yeasts and customers will unsuspectingly drink this and feel no real health benefits as a result.

So in addition to conducting our ongoing 14 Day Kombucha Challenge, we also enlisted the assistance of Rosie Nolan and her team at the Biorenewables Development Centre to conduct an analysis of our fresh and ambient kombuchas.

In all the tests carried out, the results showed that several healthy, living strains of good for your gut bacteria and yeasts were present in our kombucha both when it was brewed fresh and after we lightly pasteurised it for the shelf-stable version of our drinks. The shelf-stable version effectively had the bacillis subtillis placed into a dormant state – sleeping if you will - yet existing in spore form. These bacterial spores would then activate in the gut once again when consumed. Our fresh kombucha was as expected, teaming with billions of healthy bacterias and yeasts that would assist in the flourishing of a healthy gut microbiome for people consuming them on a regular basis. However, to ensure that our ambient kombucha continues to have just as much tangible health benefits as our fresh drinks, we are adding 3 billion bacterial cultures back to the drink post pasteurisation. This means we can credibly claim 'billions of bacteria in each bottle and can' and know that this is exactly what our customers are receiving when they buy our drinks.

PURPOSE

WHY ORGANIC IS STILL A CORE USP

Equinox Kombucha is a 100% organic, naturally fermented, living drink. By being certified organic through the Soil Association, we believe that we are having a positive impact on the environment through the elimination of unnecessary toxins and chemicals in our production processes.

Research shows that organic ingredients have much higher nutritional content than non-organic alternatives and despite being somewhat harder to source and more expensive, providing a range of health benefits to our customers in terms of removing pesticide, herbicide and insecticide residues from the ingredients we brew our kombucha with.

We have always believed that organic (and regenerative agriculture) hold important keys to the care and protection of our soil and our ecosystems for current and future generations. And according to market research such as the annual Soil Association Market Report, increasingly people are realising that despite inflation, purchasing organic products from ethical brands is one of the fastest ways they can care for their health and the health of our environment.

Despite slowing down in the face of recession, the organic food and drink market grew 1.6% to £3.1 billion, which when looked at over the long-term means organic still outperforms non-organic. Looking at the past eight years, organic food and drink's compound annual growth rate (CAGR) is 5.4%, compared to 1.8% for non-organic (Soil Association Report, 2023).

Equinox has always been certified as fully organic across all our products and this means we spend a lot of time finding the right suppliers to work with for our raw ingredients. All of our ingredients suppliers are certified as organic and most of them also hold environmental certifications such as ISO 14001, BRC and B Corp.

Suppliers like Organic Herb Trading, Tree Harvest and Universal Village have been massively supportive to our development as a company and always provide us with the top quality, organic ingredients that we seek for our drinks. Their diligence in terms of wider ethical issues such as human rights, fair payment and economic development in global markets has also been inspiring to us over the years we have worked closely with them and helps us to have confidence in the ethical operation of our extended supply chain and its impact.

PEOPLE

EVOLVING OUR FOOD SAFETY CULTURE - BRC AA

As a drinks manufacturer, the highest levels of food safety are extremely important to us. Every year, we are intensively audited for 2 days on our production areas and quality systems and have been certified AA BRCS for the last 4 years.

We've come a long way from that first audit in 2019 with our manufacturing processes and food safety culture being embedded throughout the business alongside our sustainability vision and values.

We are proud to be certified with BRC, an internationally recognised certification. We know our brand is protected and so is the consumer as BRC is constantly evolved to protect the consumer. By holding a certification in BRC, retailers across the globe can be assured of the high standards that we manufacture to. BRC provides a framework to manage product safety, integrity, legality and quality, and the operational controls for these criteria in the food/drink and ingredient manufacturing including processing, packing and dispatch. It is a perfect fit and alignment to B Corp and the two frameworks support each other in terms of ensuring that our business is ethical, transparent and operates to the highest levels of quality in food manufacturing.

All of our employees are trained to high standards to ensure we are always audit-ready and that we are consistently making safe products whilst not compromising on the craft element of our kombucha. Teams are encouraged to speak up when something isn't right and which is essential for continuous improvement. This is a key part of developing a quality, craft culture at Equinox and something we take very seriously. It is reflected in the amount of training we give each member of staff (the equivalent to an apprenticeship) and the ongoing employee engagement work we do. In 2022-2023 we did a lot of additional employee training in topics such as quality, continuous improvement and food safety to create an ongoing conversation about the quality of our products and processes with our staff.

Our food safety culture is the foundation on which much of our sustainable values and operating processes rest and is something we will continue to work with into 2024 as we expand into new product ranges and production methods.

WORKING WITH SUPPLIERS FOR MAXIMUM IMPACT

As a business, our suppliers are as important as our customers in many ways and we have been blessed to work alongside many incredible companies with a long history and heritage of ethical practice.

We aim to build long term, mutually beneficial relationships and have worked with many of our suppliers for as long as we have traded (over 11 years!). This means that the raw materials we purchase can be trusted for quality and supply consistency which is something that has positively supported our business over the past few years during escalating factory gate prices and global supply chain issues.

All of our suppliers and raw materials are risk assessed to ensure our products are safe, legal and authentic and we ask our suppliers to complete an annual social and environmental survey that helps us to continually learn what other companies are doing and how we can support their ESG goals as well as our own by working in partnership.

Because we have a policy in place to prioritise suppliers from our local area (within 50 miles of our brewery and production site in Sowerby Bridge), 80% of our cost of goods sold purchases were from suppliers who are considered to operate in low income and socially deprived areas of the UK. Indeed our own production site, according to the UK government indices of multiple deprivation is situated in one of the most deprived areas of the country and therefore we believe that by building a successful manufacturing company, we are having a positive impact on both job creation in the region and the local economy. 63% of our significant suppliers are located in the top 1-4 most deprived areas of the UK and so by working with them to source our organic ingredients and our packaging, we are helping other businesses have a positive economic impact in regions where it really matters.

PLANET

SETTING A COURSE FOR NET ZERO BY 2040

One of the key activities that we have spent time understanding this year has been our carbon footprint and how we can best set scientific targets for a growing, manufacturing company to hit Net Zero in a realistic timeframe.

We spent time looking at best practice for SME companies in our FMCG sector and then weighed up the various timelines for achieving this alongside a healthy does of realism for a small but growing business like Equinox. With this in mind we are aiming to have reduced our scope 1 and 2 emissions by 42% in line with the SME scientific targets initiative by 2040. We are also setting an overall waste reduction target of 30% for the same period. Next steps will be to put together a plan for achieving these reduction targets year on year.

Of course the ambition is to reduce our scope 1 & 2 emissions above and beyond the minimum target set out here and indeed since our baseline year of 2020 have already reduced our scope 2 emissions much faster than predicted by a total of 14% vs the 6.3% called for in our scientific targets.

Our scope 1 however has remained static the last 3 years, mainly due to logistics which will be under review in 2024 to see whether we can utilise outsourced green fleet suppliers. Currently we operate our own refrigerated lorry which offers an opportunity to reduce our emissions if a more efficient lower carbon distribution solution can be sourced.

The good news when scope 3 emissions are included is that overall our total manufacturing carbon footprint reduced by 192 tonnes from the FYE June 2022 to FYE June 2023. The majority of this reduction relates to an overall reduction in our purchases of glass bottles during this period and this is a trend that will continue into 2024 as we start to shift the balance of our production from glass increasingly into aluminium cans.

We do not intend at this stage to look at carbon offsetting as a solution to achieving our Net Zero targets as we would prefer to harness the solutions to become more efficient and use innovative, lower carbon packaging for our products as we continue to grow.

ZER

PACKAGING

As a manufacturer of living, healthy drinks we are always striving to improve the recyclability and reuse of our packaging.

In the past year we have worked with our label suppliers Eclipse to trial bio plastic labels made in Forest Film on our River Cottage lines. These have a 42% lower carbon impact than pristine PPT (UPM Raflatac) and also use less water and energy in their production given they are the product of an existing wood pulp process which gives them a circular economy aspect.

We have also started to work with Again, a reuse and bottle cleaning organisation that has set up 'Clean Cells' across the UK, taking glass bottles back from retailers such as Able & Cole and Milk & More to clean, test and sell them back to companies like Equinox. The reused bottles have an QR RFID tag on the base on the unit that allows customers to scan the code and see how many times that bottle has gone through the reuse loop.

Obviously this is an amazing proposition. We will be working closely with Again in the coming year to find suitable label material that facilitates their 'wash off' process and means we can start to use their Clean Cells for the retail channels they are working with.

A major shift that is underway and will ultimately facilitate scope 3 carbon savings for us as well as higher rates of recycling in our end of life process is an overall shift from glass to aluminium. In Spring 2023, we purchased our own canning line and have been expanding our product ranges in aluminium this year.

We have developed several ambient flavours of kombucha (see page 7) in cans to allow us to access a wider retail market increasingly interested in adult soft drinks and non alcoholic mixers as well as export opportunities that are challenging to fulfil with our fresh and chilled lines of kombucha.

This coupled with the fact that aluminium recycling rates in the UK are increasing year on year (NPWD, 2023) vs glass which is lagging behind other European countries. Our shift towards aluminium, coupled with an increased focus on reuse, we hope will have a positive impact across the board on our scope 3 emissions.

PLANET
SURPLUS TO PURPOSE

One of the partnerships that we have been proud to develop and support since 2021 has been our support of Surplus to Purpose.

We have had a partnership with this amazing community interest company that intercepts vast amounts of surplus food from landfill since 2020 and in the last 12 months we have supported them through financial and in-kind donations to -

Intercept of 12 tonnes of surplus food from landfill to plates

This is the equivalent of 28,572 meals

Surplus to purpose continues to go from strength to strength and provides a wide range of services from their community 'Sharehouse' in Leeds including surplus food box schemes and surplus food event catering.

They are now going on to work with ethical businesses to provide on site catering to employees using surplus food – something which has a direct and positive impact on diverting carbon through the reduction of food waste to landfill.

Equinox will continue to support this amazing organisation in 2023-2024 by donating surplus kombucha to their sharehouse and offering our support in terms of employee volunteering.

Their goals resonate with the Equinox way of engaging our customers to inspire simple changes and ultimately different choices around the food we choose to buy and consume.

#SToP wasting food

SToP Goals

Empower
support people to make better decisions for the environment

Educate
teach the world to be more responsible for our planet

Prevent
Stop waste

https://surplus2purpose.com/

NEVER WASTE A CRISIS

Years ago in my early in my career, an inspirational leader I worked for at the time said these words to me in the midst of a operational meltdown I was managing for the company I then worked for. "Never waste a crisis' has become a mantra for me every since, because those seemingly simple words hold within them the keys to resilience, innovation and evolution.

For the last five years I have had the honour of working for Equinox in a wide range of roles from marketing to sustainability to operations. I have worked with incredible people here who share a common vision and passion for changing the world through healthy, living, organic drinks. Sounds clichéd maybe. But here, we really do mean what we say and for a relatively small, grassroots, West Yorkshire company, in my view we have accomplished great things.

The last two years have been arguably tough on a number of fronts. The cost of living crisis, escalating costs of energy and goods, combined with a very uncertain economic landscape across the globe has meant we have had to tighten our belts and make a lot of tough decisions that we never envisioned ourselves having to face. But amongst the challenges, we have also grown a lot, learned a lot and are now facing a whole new chapter of our company's story. Some of the things that I am personally most proud of in the last 12 months include -

Completing the largest ever Crowdcube raise for a UK Kombucha Company (£1.5M).

Achieving BRC AA grade for the third year in a row.

Reducing our scope 2 carbon emissions by almost double our targets at the same time as expanding our brewing and fermentation operations.

And of course launching a brand new range of ambient kombuchas in cans which as well as being lower in their carbon footprint, also can be distributed and stored outside of the fridge. This has opened up a whole new consumer and business landscape for Equinox. None of this would have been possible without the amazing people who work for this B Corp business – some of whom have been here since the very beginning.

Moving into 2024, we have an opportunity to redesign our community investment strategy and work much more closely with our key suppliers to better understand our supply chain footprint and innovate in the realm of ingredients and consumable sourcing. Our new Net Zero targets will help us to make key operational decisions that are both cost effective and resource efficient.

It is truly an exciting thought to be at the start of a new chapter in Equinox's growth and history.
And I am proud to have played a role in this.

FLOWER OF LIFE LTD.
EQUINOX KOMBUCHA IMPACT REPORT
2022 – 2023

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