

# RESPONSIBLE SOURCING



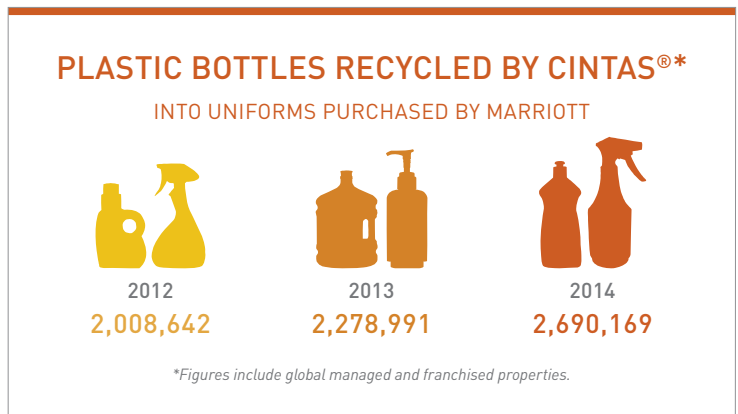
Marriott International works with its supply chain to help develop innovative products and programs that deliver superior performance while meeting our sustainability goals. We collaborate with suppliers to conserve energy, reduce water use, increase waste diversion and incorporate more sustainable materials.

## GOALS/TARGETS

We work with our global procurement groups, including our North American partner, Avendra®, to establish our sustainability goals, including:

- Striving to ensure that 100 percent of our North American suppliers will have sustainability policies established by the end of 2016.
- Identifying 10 product categories and championing improved sustainability in these categories by the end of 2016.
- Working with key strategic suppliers to improve the sustainability practices of their companies, as well as the sustainability of products that they provide to Marriott.
- Continuing to work with MindClick and our Furniture, Fixtures and Equipment (FF&E) suppliers to measure and encourage more sustainable practices and products.
- Removing injected molded foam products, beginning with cups, from our hotels.
- Continuing to increase the sourcing of more sustainable seafood for our restaurants and banquets worldwide.
- Working with our suppliers to improve their animal welfare efforts. This includes directing our suppliers to:
  - Use only cage-free eggs and liquid egg products for any Marriott egg specifications by 2015\*.
  - Discontinue the use of gestation confinement crates in their production processes for any Marriott pork specifications by 2018.
  - Source down and feather products from suppliers that verify that products come from humane sources and are third-party certified.

\*Please see next page for an update on our progress.



## WHAT'S TRENDING @MARRIOTTINTL



We use social media channels like Twitter to tell our story. Web links not functional in Chrome browser.

### GLOBAL/REGIONAL INITIATIVES

Our global furniture, fixtures and equipment (FF&E) suppliers are required to enroll in our annual Supplier **#Sustainability** Assessment Program (MSAP) administered by MindClick <http://bit.ly/1F1bdCE>

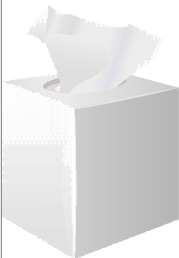
Over 50% of Marriott FF&E vendors reported **#ConservationEfforts** in MindClick's 2014 Sustainability Index. 28% reduced energy use, 26% reduced water & 20% reduced waste <http://bit.ly/1Gsr5TP>



Avendra is focusing on **#sustainability** & **#LocalSourcing** in key categories. First up: personal paper, LED lighting & foodservice disposables; next: seafood, packaging, uniforms & textiles.

We work w/ suppliers like Kimberly-Clark® to source **#ResponsibleFibers**: Our bath tissue & personal paper products have a minimum of 20% **#RecycledContent** & 100% of the products have **#ForestStewardshipCouncil** certification.

**#Efficiency**: In 2014, our supplier @Ecolab helped reduce our waste by 1 million+ lbs, thanks to housekeeping, kitchen & laundry solutions that use **#LessPlastic** packaging.



Marriott's 2014 Supplier **#SustainabilityAward** goes to @CintasCorp for their innovative approach to helping us meet our **#EnvironmentalGoals** <http://bit.ly/1F97Ht1>

### MARKET INITIATIVES

**#KickItUpaNotch**: Marriott Corporate Chef Brad Nelson talks **#HotelGardens** trend & how the JW Marriott Orlando, Grande Lakes takes it to the next level w/ their very own farm <http://bit.ly/1CVayXv>



**#LocalSourcing** is a top priority for our hotels around the world, including the new @MarriottHaiti **#HaitiActionNetwork** <http://bit.ly/1BgKe3Q>



### SPECIES PRESERVATION/ANIMAL WELFARE

Effective July 1, 2014, Marriott bans sale of **#SharkFin** in worldwide restaurants **#SustainableSeafood** <http://bit.ly/1MIVLnJ>

Marriott sources down & feather products from suppliers that verify that products come from humane sources and are third-party certified, incl. Pacific Coast®, which received **#ResponsibleDownStandard** certificate.

We continue to work with our pork suppliers on our 2018 goal to source from farms that are **#GestationCrate-free**.

We are extending our 2015 goal to source **#CageFree** eggs for all brands, given the impact from avian flu and its related pricing spike. **#CageFree** eggs are served in 76% of our Marriott®, JW Marriott®, Renaissance® & Ritz-Carlton® hotels, and will be available in 850 Courtyard® Bistros in October 2015.



IN 2014, WE SHREDED MORE THAN

1.4 MILLION

POUNDS OF PAPER THAT WAS THEN USED BY MANUFACTURERS OF RECYCLED PAPER PRODUCTS

### RELATED LINKS

[Chef Brad Nelson: In the Kitchen](#)

[Marriott 2015 Sustainability Issue Reports](#)

[Marriott Point of View on Twitter @MarriottPOV](#)

[MindClick Global Sustainability Index](#)

*Unless otherwise noted, this report is based on data from Marriott's 2014 fiscal year and reflects the operational performance of our company-operated properties, which include owned, leased and managed properties, and exclude rooms from franchised, franchised unconsolidated joint ventures and timeshare properties.*