

RENEWABLE ELECTRICITY, SOFT WHEAT FLOUR FROM REGENERATIVE AGRICULTURE, INITIATIVES TO SUPPORT LOCAL COMMUNITIES: BARILLA SHARES THESE AND OTHER PROJECTS IN “STORIES OF SUSTAINABILITY.”

- Barilla continues to advance its commitment to tastier products with less sugar and salt;
- An investment of 30 million euros in 2025 to quadruple photovoltaic capacity across plants, as part of a €168 million five-year plan focused on energy efficiency, renewable energy and sustainable water management.
- Barilla continues to expand regenerative agriculture practices across its global value chain, with over 816,000 tons of raw materials sourced through the Barilla Sustainable Farming program.
- 4,000 tons of products donated worldwide and €2 million allocated to social causes in 2025, supporting communities across Barilla's global footprint through food donations and social initiatives.

Parma, 5 June 2026 – A slimmer Tagliatelle pack that saves 150 tons of cardboard and **cuts transport-related CO₂ emissions by 20%**¹; ready-made sauce jars made with around **65% recycled glass**; the progressive scaling of regenerative agriculture practices across Barilla's value chain and initiatives supporting inclusion and equal opportunities across the Group's production sites and communities. These are just some of the “sustainability” stories the **Barilla Group** is sharing on **World Environment Day** with the publication of its **2025 Sustainability Report**. The report comes just after Barilla was named the world's most reputable company in the food sector for the third year running and, for the first time, ranked among the global top 10 in the Global RepTrak 100 2026.

*“The future of the planet will increasingly depend on our ability to spread culture and education,” says **Paolo Barilla, Vice Chairman of the Barilla Group**. “For Barilla, this means caring for communities, promoting strong values, and investing in technologies and production systems that protect the environment and safeguard people's health.”*

CONTINUOUS IMPROVEMENT ACROSS OUR PRODUCTS

Barilla's passion for good food has driven the company to **improve the nutritional profile of its entire portfolio** without compromising on taste: 89% of volumes sold contain no more than 5 grams of sugar per serving, 90% contain no more than 0.5 grams of salt per serving and 90% provide a source of fiber². That same passion also fuels innovation, with more than €47 million invested in Research, Development and Quality in 2025. A symbol of this commitment is BITE (Barilla Innovation & Technology Experience), the new global Group innovation hub established in Parma next to the company's historic pasta plant. Here, ideas are transformed into prototypes and industrial processes thanks to the work of more than 200 professionals, including food technologists, researchers, food designers, chefs and sensory experts, supported by a collaboration network of 84 universities and research centers.

€30 MILLION INVESTED TO QUADRUPLE PHOTOVOLTAIC CAPACITY ACROSS BARILLA PASTA AND BAKERY PLANTS IN 2025

On the energy front, **€30 million** was invested as part of a **€168 million five-year plan through 2030** for Barilla's production sites³, spanning energy efficiency, more careful water management and the development of **renewable electric energy** systems. In 2025, **five new plants** activated in Foggia, Melfi, Ascoli Piceno, Cremona, in Italy and Thiva, in Greece, increased the installed **photovoltaic capacity** across production sites to over 8 MW, more than four times higher compared to 2022. Equally significant is the company's progress on water conservation: at sites located in water-stressed areas, recycled and reused water rose by 196% compared with 2022, moving Barilla closer to its 2030 target of +250%.⁴

SUSTAINABLE AND REGENERATIVE AGRICULTURE ACROSS BARILLA'S GLOBAL VALUE CHAIN

Climate change and the pressure on natural resources require an evolution of agricultural practices, with a strong focus on the health of soil and ecosystems. In this context, Barilla's commitment fits in: in 2025, the company purchased 4,160 tonnes of soft wheat from regenerative agriculture (with a target of 250,000 tonnes by 2030), aimed at restoring soil health and biodiversity while reducing water use.

Through its **Barilla Sustainable Farming (BSF)** program, active across key crops including cereals and basil, the Group sourced over **816,000 tons of raw materials** since 2010, engaging nearly **7,000 farmers**.

¹ For further details, please refer to Chapter E1 of the Sustainability Report.

² <https://www.barillagroup.com/it/sostenibilita/prodotti/>

³ <https://www.barillagroup.com/it/sostenibilita/clima/>

⁴ <https://www.barillagroup.com/it/sostenibilita/>



The Italian Food Company. Since 1877.

Building on this long-standing framework, Barilla is progressively scaling regenerative agriculture practices aligned with FAO principles, such as crop rotation, minimum tillage and organic fertilization, with the objective of improving soil health, enhancing biodiversity and reducing greenhouse-gas emissions.

COMMITMENT TO THE COMMUNITY: 4,000 TONNES OF FOOD DONATED AND €2 MILLION FOR SOCIAL CAUSES

Barilla's presence in local communities also takes shape through projects that interest the Group's production sites and public spaces,, all rooted in the idea of food as a point of connection between different worlds. Through initiatives spanning food access and social inclusion, the Group works in partnership with non-profit organizations and local stakeholders in the countries where it operates.

In 2025, Barilla donated **4,000 tons** of food products to non-profit organizations worldwide and allocated **€2 million to social causes**, supporting initiatives focused on inclusion, education and social well-being. Alongside community programs, inclusion is also promoted within Barilla's own operations, through initiatives aimed at fostering equal opportunities and the integration of vulnerable groups across production sites, in line with the Group's broader People and Social Sustainability agenda.

THE NUMBERS BEHIND RESPONSIBLE GROWTH

Barilla's sustainability commitment continues to progress alongside its business performance, as reflected in the publication of its two annual reports. In a year marked by an unstable global environment, amid geopolitical tensions, shifting trade dynamics and **major cost volatility**, the **Barilla Group**, with 30 production sites (15 in Italy and 15 abroad) and 2 million tons of products sold across 100 countries, reported revenues of **€4.837 billion** (+1% net of exchange-rate effects). Once again, the company confirms its commitment to the goals set out in the Barilla 2030 Sustainability Compass, which will continue to guide its direction over the next four years.

"Our Sustainability Stories" provide a concise overview of the initiatives and goals we consider most significant, as highlighted in the Barilla Sustainability Report 2025.

"Our Sustainability Stories" and the full Barilla Sustainability Report 2025 are available at www.barillagroup.com.

About Barilla Group

Barilla is a family business, not listed on the Stock Exchange, chaired by the brothers Guido, Luca and Paolo Barilla. It was founded by their great-grandfather Pietro Barilla, who opened a bakery in Parma in 1877. Today, Barilla is renowned in Italy and around the world for the quality of its food products. With its brands – Barilla, Mulino Bianco, Pan di Stelle, Gran Cereale, Harrys, Pavesi, Wasa, Filiz, Yemina, Misko, Voiello, First, Catelli, Back To Nature and Pasta Evangelists – it advocates tasty, hearty and wholesome nutrition, inspired by the Mediterranean Diet and the Italian lifestyle.

When Pietro opened his shop almost 150 years ago, the main aim was to make good food. That principle has now become the Barilla way of doing business, with almost 9,000 people working for the company and a supply chain that shares its values and passion for quality.

The Group's commitment is to offer people the joy that good, well-made food can bring them, produced with selected ingredients from, as far as possible, responsible supply chains, to contribute to a better present and future.

Since 1987, a historical archive has been collecting and preserving the company's history, now a resource open to all via the portal-museum www.archiviostoricobarilla.com. For further information, visit: www.barillagroup.com; X: @barillagroup; LinkedIn: Barilla Group; Instagram: @barillapeople

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