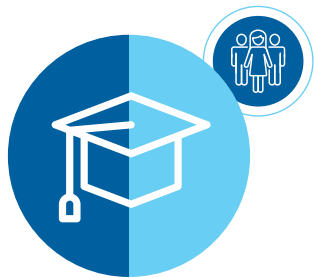




CITIZENSHIP & SUSTAINABILITY, AT THE BELL

Taco Bell and our parent company, Yum! Brands, have a Recipe for Good which covers strategic investments in socially responsible growth, risk management and the stewardship of our people, food and planet. Check out some of our recent highlights below.

UN Sustainable Development Goals We Support



The Taco Bell Foundation reached its goal of awarding a cumulative \$21 million in Live Más Scholarships by the end of 2021.

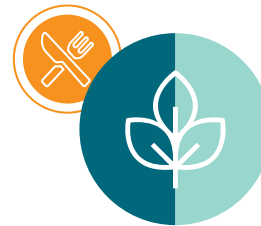


We launched the Taco Bell Business School, a six-week program specifically designed to help turn Taco Bell restaurant leaders into entrepreneurs.



In the U.S., we aim to meet our 2022 goal of offering at least 50% of its medium (20 fl oz) fountain beverages at 100 calories or less and 20 grams of sugar or less.

By 2025, we will aim to achieve a 25% sodium reduction on average across the menu from our 2008 baseline.



Our vegetarian offerings represent more than 12% of sales, with over 30 vegetarian and vegan ingredients on our menu, which can be combined for nearly 1 million combinations.



In 2019, we published our Beef Policy to support our commitment to reduce antibiotics important to human medicine in our U.S. and Canada beef supply chain by 25% by 2025. Since then, we have made progress with approximately 15% of our raw beef supply being procured from reduced antibiotic sources.



98% of fiber used in Taco Bell's paper-based packaging came from responsibly managed forests and recycled sources in 2021.



We renewed our partnership with TerraCycle, an international recycling leader, to help give sauce packets a spicier second life that doesn't involve a landfill.



For more information about our Recipe for Good, view Yum!'s 2021 Global Citizenship & Sustainability Report at [Yum.com/citizenship](https://www.yum.com/citizenship).