



Making It Easier to Run Great Restaurants





Welcome to Martin Brower

In business for more than 60 years, Martin Brower has grown into a multi-billion dollar company, fueled by constant innovation, enduring customer loyalty and smart acquisitions.

At Martin Brower, we take supply chain management personally. We do more than procure and move product; we deliver smart insights by collaborating and innovating every link in the supply chain. Everyone at Martin Brower is an empowered supply chain expert, steering innovation and driving growth.

Our brand promise is simple, but bold:

We make it easier to run great restaurants.





About Us

From
supplier dock
to restaurant
stock, we are
driven

As the largest, most experienced supply chain partner to multi-unit restaurants globally, we protect the quality and reputation of our customers' brands by delivering products that have been handled with great care, using ethical and socially-responsible business practices.

We earn our reputation for excellence with industry-leading programs.

Food Quality and Food Safety Leadership ensures that only the safest, highest quality foods are stocked in our customers' inventories.

Lean Six Sigma Certification ensures problem solving through data, analytics, process improvement and employee engagement.

Internal Baseline Auditing ensures consistency in performance, service levels and continuous improvement globally.

Ongoing Competitive Benchmarking ensures customers receive the best service at the right cost.



Our Values

Change: We value flexibility and innovation and embrace continuous improvement and a willingness to take risks.

Act As One: We value thinking and acting globally, doing what we say we will do and helping one another succeed.

Relationships: We value lasting relationships with our Team Members, customers, suppliers and communities which are built on respect, integrity and trust.

Equity & Inclusion: We value a diverse and inclusive environment where everyone is treated fairly and inspired to achieve their potential.

Safety & Wellness: We value the safety and health of our employees and our communities.

Our Culture

We believe strongly in the power of our teams' collective wisdom and encourage all to be curious and think differently as we reimagine the future of big brand restaurants. Each employee is nurtured in a culture that fosters continued learning and supports the quest for individual growth.

Ethics: Employees are guided by a strong sense of social responsibility and ethical behavior.

Safety: Achieving the highest level of safety in each of the 18 countries in which we operate is more than an objective – it's an obsession. Even one injury is unacceptable.

Community: Our employees are dedicated to strengthening the communities where our people and customers work, live and play.

Supply Chain Management: We Drive Solutions

Supply Chain Solutions

Our integrated supply chain solutions provide end-to-end visibility for optimal product safety and invaluable peace of mind.

MBSync: Provides collaboration and insights for all key stakeholders.

MBSync for Suppliers: Suppliers are able to easily access an extensive set of collaborative tools for quality, data and financial management, promotional planning, forecast exceptions, and warehouse and distribution activity – all supported by a powerful workflow process.

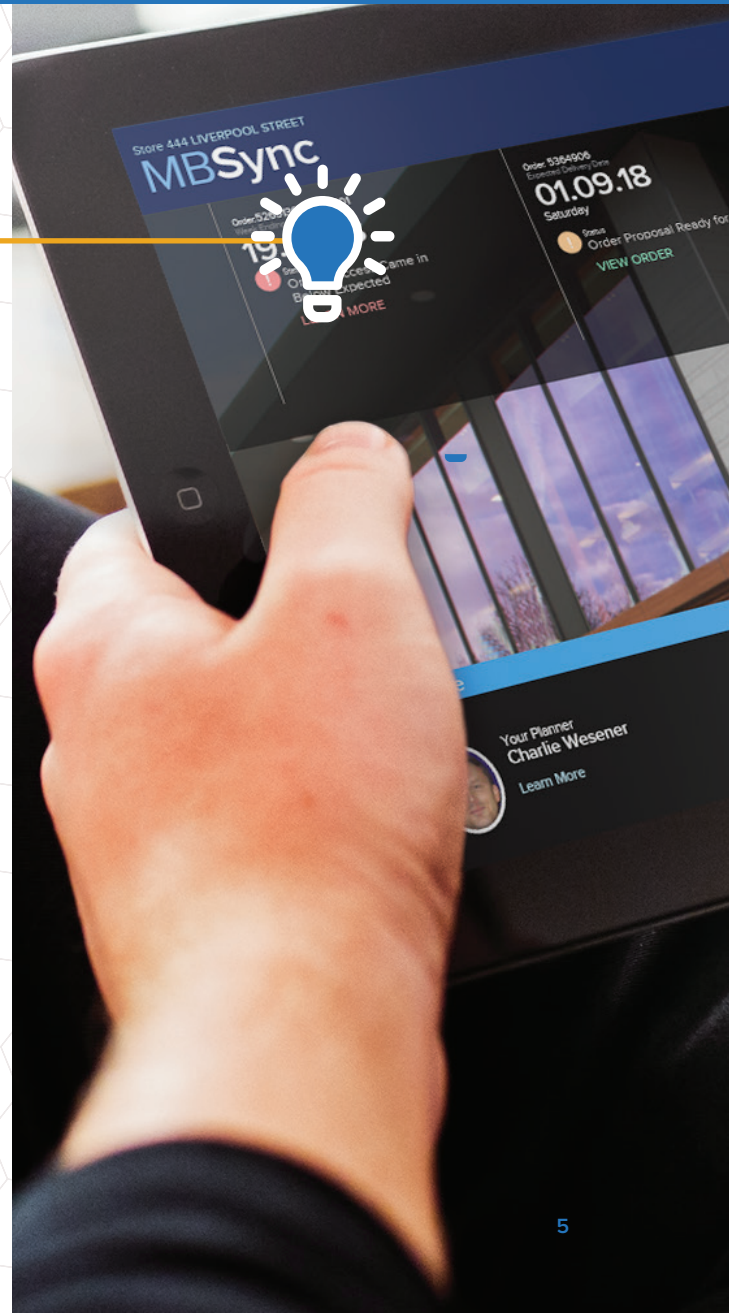
Machine Learning Forecasting Solution: Combines predictive artificial intelligence (AI) and responsive machine learning (ML) to provide exacting precision and best-in-class consumer insights for game-changing forecast accuracy.

Demand and Supply Planning: Ensures inventories are anticipated, planned, delivered and managed for optimal efficiency and food security.

Restaurant Order Planning: Blends people, processes and technology to accurately forecast a restaurant's essential needs.

Restaurant Storage Optimization: Provides solutions to efficiently manage stock within the restaurant backroom.

Digital Supply Chain: Enables automated, digitized order and inventory management with hands-free traceability from dock to stock – reducing costs and managing risks while enhancing food safety and quality.





Logistics: We Drive Efficiencies

Martin Brower's supply chain specialists skillfully use data-rich analytics, tracking tools and advanced temperature monitoring systems to take the guesswork out of the equation. Customers rely on the accurate information and scheduling we provide to optimize revenue opportunities and thoroughly manage any risks to brand reputation.

Inbound Logistics: From supplier docks into our warehouse stock, Martin Brower is the last line of defense in ensuring the food products we handle are fresh and meet the highest consumer and industry standards. Our logistics specialists ensure the most efficient freight solutions are utilized through carriers who adhere to the same high standards to guarantee food safety and quality, ensuring that our cold chain is never compromised.

- Freight Management
- Cold Chain (three temperatures)

Warehousing the Martin Brower way is not a simple storage solution. Food quality and safety depends on proper caregiving to ensure the integrity is intact, the life cycle of the ingredients is tracked and the environment is consistently and constantly safe – 24 hours a day, 7 days a week without fail and with a traceable, verified record.

- Warehouse Management System (WMS)
- Voice-Directed Selection
- Contingency Planning

Outbound: Our drivers and supply chain specialists continually listen and provide counsel to restaurants, ensuring their needs are met and exceeded. We continuously innovate and improve, offering more efficient and effective solutions to help our customers run great restaurants.

- Advanced Routing Software
- Driver PDA (Personal Digital Assistant)
- Continuous Temperature Monitoring (CTM)



Carehousing provides a professional, nurturing and consistent care environment for the storage, transport and delivery of food.

Responsibility: We Drive a Sustainable Future

We deliver innovative and meaningful solutions to help restaurants and our business create a more sustainable, ethical and responsible future. Every day. All over the world.



93%
of our total waste
is diverted from
landfill



Zero Waste to Landfill for Martin Brower



Our ambitious goal of eliminating all our waste to overflowing landfills is achievable. In addition to recycling all our paper, cardboard and shrink wrap once destined for landfills, we are innovating new ways to divert organic and fuel waste.

Zero Waste to Landfill for Restaurants

We have incorporated the collection of a range of waste streams from restaurants into our delivery process, returning these to our facilities via reverse logistics for onward recycling into biofuel, recycled paper products and energy.

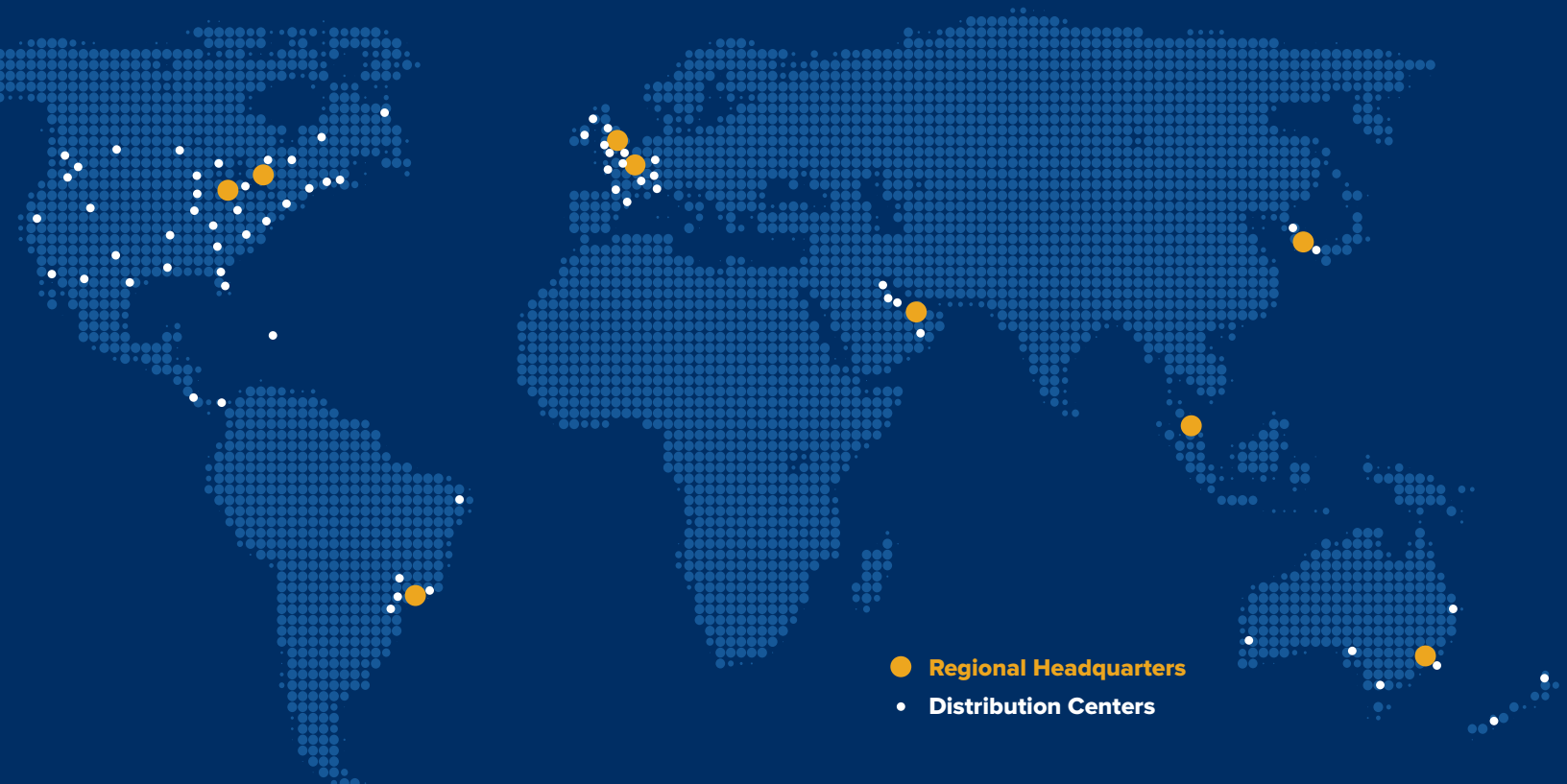
Carbon Footprint Reduction

We are committed to reducing the carbon footprint of the products we deliver through:

- Improving our fleet
- Sourcing renewable energy
- Choosing alternative fuels
- Upgrading facilities
- Maximizing operational efficiencies
- Partnering with 3PLs

40%
reduction in our
carbon footprint
targeted by 2030

Our Global Locations



- Regional Headquarters
- Distribution Centers

716
MILLION
Cases

25,000
Restaurants

12,000
Employees

70
Facilities

18
Countries

1 Purpose:

Making it easier to run great restaurants



martinbrower.com