



# SUPPLY CHAIN

Our supply chain, through a large and diverse network of suppliers, fuels everything we do, from food and beverage and information technology providers to the manufacturers of components for our ships.

**Our Supply Chain Management organization is ISO 9001 certified and externally audited each year**

**Supplier Guiding Principles screen against human rights, labor and environmental expectations**

## GUIDING PRINCIPLES

We have built strong relationships with our suppliers and business partners to promote and enhance sustainable ethical practices that safeguard human rights and core labor principles. In 2015, new Supplier Guiding Principles were formalized, setting forth standards and expectations for company suppliers with regards to labor practices, human rights, ethics, environment stewardship and safety. Suppliers also are expected to report any concerns or violations. These principles endorse those put forth by the United Nations Global Compact, International Labor Conventions and our Company's Code of Conduct and Business Ethics.

## SCREENING OUR SUPPLIERS

In our efforts to continually improve the supplier on-boarding process, we have launched an innovative, customized web portal to electronically monitor, administer, register and track suppliers' compliance with RCL's terms, conditions and policies. We also document suppliers' policies and practices regarding ethics, anti-bribery, child labor, forced labor, non-discrimination, and environmental stewardship. During the registration process, we request information on diversity, safety and environmental certifications in addition to information on organizational structure, ownership, financial data, accreditations and licenses.

## THINKING HOLISTICALLY

Through an evaluation of a product's entire lifecycle we are able to increasingly make procurement decisions that balance quality, service and price with opportunities to minimize products' environmental footprints.

PRODUCT LIFECYCLE STAGES	HOW WE REDUCE OUR ENVIRONMENTAL IMPACTS
Sourcing	We work with suppliers to reduce weight of products and produce items "on demand."
Transport	We maximize the capacity and routing of containers and trucks to reduce fuel consumption and emissions.
Use	We identify products with minimal environmental impact including ENERGYSTAR® electronics and appliances.
End-of-Life	We seek products that can be recycled or reused at end of life.

## SUSTAINABLE SOURCING

When possible we utilize products with sustainability certifications, such as those from the Forest Stewardship Council, Sustainable Forestry Initiative, Rainforest Alliance and Programme for the Endorsement of Forest Certification. These certifications help ensure chain of custody and that long-term land and forest resources are respected.

Additionally, our supplies have committed to the United States Department of Agriculture's "Good Agricultural Practices," which includes preserving local farmlands, reducing deep zone tillage to prevent water and wind erosion, using digitally controlled drip and targeted sprinkler irrigation systems and embracing Fair Trade USA principles to support small farmers who operate at a local level.

## SUSTAINABLE FOOD

Through our partnership with WWF, we have formalized goals to increase the percentage of our sustainable sourced seafood and are working to identify additional commodities which can be sourced sustainably. As consumer demand continues to increase and sustainable alternatives become more available, we anticipate pricing and availability of sustainable goods to become more economically feasible to support our goals:

OUR GOALS	HOW WE PLAN TO GET THERE
Sustainable Seafood	We actively purchase Marine Stewardship Council-certified fish and discontinue use of any seafood product which is on the Monterey Bay Seafood Watch Red List.
Cage-Free Egg Products	We continue to increase our global supply of cage-free eggs in accordance with our 2022 goal.
Gestation Crate-Free Pork Products	We have to partnered with producers and distributors who are aligned with our goal and are monitoring our progress towards 100% gestation crate-free pork supply.

## SOURCING LOCALLY

Whenever possible, we strive to source locally and as economically feasible. In recent years, we have increased our focus on locally-sourced food, beverage and other procurement items across our global operations. We engage with local farmers, distributors and governments to further develop relationships that can support increased local purchasing.

In South Florida, we work with local, family-owned and operated farming entities to utilize hydroponics, water recycling, natural composting and environmentally safe pesticides in their operations for our fine dining restaurant 150 Central Park.