Hoofprints

ANNUAL CLOVER SONOMA IMPACT MAGAZINE

PRINT EDITION 2026



SINCE 1916

CLOVER SONOMA®

GET THE SCOOP

The North Bay has known Clover Sonoma for milk, Clo the Cow, and, for many longtime customers, ice cream. After leaving the freezer aisle in 2022, the dairy brand has brought it back with a super-premium line designed to stand apart in a crowded category.

The return is not built on nostalgia alone. CEO John Coletta told SFGATE that renewed interest in dairy made the timing right, but the product still needed to offer what shoppers value now: simple ingredients, careful production, and a clear reason to choose it.

The global ice cream market is projected to top **$132 billion by 2032.** With no shortage of cartons competing for freezer space, Clover Sonoma did not return with an ordinary scoop wearing a fancier label.

At 14% butterfat and just 30% overrun, the ice cream delivers a rich, dense texture. Overrun refers to the amount of air added during churning; less air means more ice cream in each spoonful and a smoother, creamier result.

The line includes **Vanilla Bean, Mint Chip, Milk & Cookies, and Chocolate Milk.** That final flavor is a playful nod to Clover Sonoma's dairy roots, turning the familiar richness of chocolate milk into something colder, thicker, and built for a spoon.

The ice cream is sold by the quart, giving customers a generous format for sharing at home.

Clover Sonoma also brought back samples at several California fairs this summer, including the Petaluma, Marin County, Sonoma County, and San Diego County fairs. For a local dairy returning to ice cream after four years away, a taste may be the most convincing introduction. Hand people a spoon and let the ice cream make its case.





A GOOD MELT GOES A LONG WAY

Clover Sonoma's **new conventional California cheese** line brings more formats, broader flavors, and everyday value to the refrigerator.

Cheese doesn't have to be the focus of a meal to make a noticeable difference. It turns leftovers into lunch, brings comfort to weeknight pasta bakes, and makes a grilled sandwich feel like dinner, not an afterthought.

The assortment reflects how people cook. Blocks are ready for grating, melting, or snacking; shreds for pizzas, tacos, and casseroles; and slices for sandwiches and burgers. The lineup includes Medium and Sharp Cheddar, Colby Jack, Monterey Jack, Mozzarella blocks; Mozzarella, Mexican Blend, and Medium Cheddar shreds; plus Medium Cheddar, Sharp Cheddar, Provolone, Pepper Jack, and Swiss slices.

The cheese delivers a creamy texture, rich flavor, and a reliable melt. **Cheese is also a significantly larger category, than fluid milk, and conventional cheese represents the vast majority of cheese sold.** Clover Sonoma's new conventional line gives retailers an easy shelf transition while offering shoppers more familiar choices from a trusted local dairy brand.



A Letter From JOHN COLETTA

When you bring Clover Sonoma into your home, restaurant, store, or community, you are placing trust in more than a dairy company. You're trusting the choices behind every product, from the farms we partner with to the standards we uphold.

For more than 110 years, we've been guided by a simple belief: **better dairy starts with uncompromising standards.** The Clover Promise brings that belief to life through how we care for cows, support local family farms, protect natural resources, invest in our people, and give back to our communities.

That promise is reflected in **5 impact pillars: Consumer & Retailer, Farms, Planet, Team, and Community.** Together, they define our **hoofprint - the positive impact we strive to make across every part of Clover Sonoma.**

From the **verified animal care** upheld on our partner farms and regenerative agriculture to renewable packaging and Clover Cares, these efforts show what our promise looks like in action.

None of it happens without our people. I'm grateful for our leadership team and more than 260 Clover team members who bring these values to life every day and reinforce why **It Matters Who Your Dairy Comes From.**

We often say great dairy begins **"Closer to the Cow."** To me, that means staying connected to the farms, people, and practices behind the local quality our customers have trusted for generations.

Thank you for believing in Clover Sonoma and in the people behind it. We're committed to **Make Life Butter** with care and respect for everyone who helps bring Clover to your table.

JOHN COLETTA
CEO, Clover Sonoma

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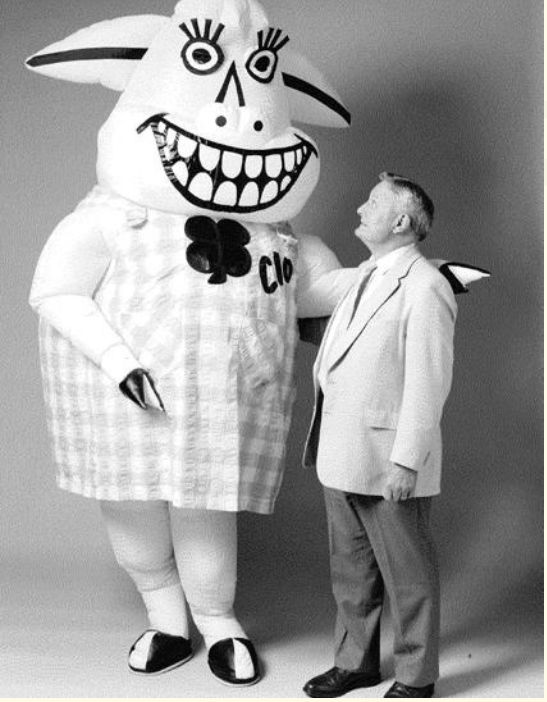
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The Leadership Team brings together expertise across finance, operations, people, strategy, marketing and sales growth, sustainability, regulation, and quality. Working across the business, the team helps advance the company's foundation of care across five impact pillars while guiding Clover Sonoma's continued growth.



Pictured from left:
Ryan McKillop, VP Finance & Accounting
John Coletta, Chief Executive Officer
Michelle Berry, Chief People & Transformation Officer
Santiago Pelaez, VP Corporate Development & Strategy
Tiffin Groff, Chief Commercial Officer
Michael Benedetti, VP Sustainability, Regulatory & Quality





PROUD OF ITS ROOTS

Clover Sonoma has roots as deep and genuine as the regenerative farm grasses of Sonoma County. Its story began in 1916, when the Petaluma Cooperative Creamery began distributing Clover dairy products to families throughout the North Bay. From those early beginnings, the Clover brand grew alongside the local family farms and communities it served. In 1977, a partnership led by Gene Benedetti purchased the rights to manufacture and distribute Clover products, beginning a new chapter in the company's history. That commitment to the future continued with the construction of a state-of-the-art milk processing plant in Petaluma in 1991.

Through the decades, the Benedetti family has continued that stewardship across generations, from Gene's leadership to his son Dan and grandson Marcus taking the helm. Gene's son Herm and grandson Michael have also played important leadership roles across the business. Together with generations of Clover employees and family farmers, they have shaped Clover into what it is today.

More than 100 years later, Clover has not forgotten where it came from. Its commitment to local family farms, quality dairy, responsible farming and the communities of the North Bay isn't new, it is rooted in the company's history.

Clover owes more than a century of excellence to those roots, and they continue to shape where the company is going next.

PART OF SOMETHING BIGGER

Grupo Alpina is a family-owned food and dairy company founded in Colombia in 1945, with decades of experience developing dairy and nutrition products across Latin America.

Clover Sonoma began its relationship with Grupo Alpina in 2021 to support the company's continued growth. Group Alpina brings additional expertise and investment to support product development, brand building, and operational capacity, while Clover Sonoma continues to uphold the standards and commitments that have shaped the company over its 110-year history.



Consumer | Customer



THE PROMISE BEHIND EVERY PRODUCT



Our promise to our customers, communities, and planet is based on the simple belief that **BETTER DAIRY** starts with **UNCOMPROMISING STANDARDS.**

THE CLOVER PROMISE

FAMILY FARMS

We partner with **multigenerational California family farms** that share our dedication to responsible farming, exceptional milk quality, transparency, and long-term stewardship.

RAISED WITH CARE

Healthy, well-cared-for cows produce exceptional milk. That's why **100% of our partner farms are meeting rigorous, independently verified standards for animal welfare.**

REGENERATIVE FARMING

Healthy soil is the foundation for a more resilient future. Today, we partner with farms representing **more than 20,000 regeneratively farmed organic acres, the largest footprint in California dairy.** Through rotational grazing and other regenerative methods, we are investing in healthier ecosystems for generations to come.

PROTECTING OUR PLANET

Sustainability is built into decisions across our company. From expanding the use of renewable plant-based packaging to reducing methane emissions through the **Dairy Methane Action Alliance,** we continue to focus on measurable improvements that reduce our environmental footprint and strengthen the future of dairy.

CARING FOR OUR COMMUNITIES

Through Clover Cares, **we donate 5% of our annual net profits** to nonprofit organizations working to improve access to nutritious food. It is a practical expression of our belief that business success should also strengthen the communities we serve.

QUALITY EXPECTATIONS

Among the highest in the dairy industry, our milk **quality requirements are up to five times more rigorous than state and federal standards,** producing cleaner, better-tasting dairy.

Together, these commitments make the Clover Promise more than a label on a product. It is a promise carried through every farm partnership, every sustainability effort, every act of community support, and every Clover product families bring home.

THE ENGINE FOR YOUR DAIRY AISLE'S GROWTH

Shoppers today are asking more of the dairy case. They aren't just looking for basic staples; they want exceptional taste, trusted quality, and functional nutrition from brands that are transparent about where their food comes from.

$94.2B

TOTAL US DAIRY SALES

+1.6%

CALIFORNIA DAIRY MARKET GROWTH

+8% GROWTH

CLOVER SONOMA DAIRY SALES

+9%

ORGANIC MILK GROWTH IN CALIFORNIA

+17%

CLOVER SONOMA ORGANIC MILK GROWTH IN CALIFORNIA

Dairy remains an absolute powerhouse in the grocery store. Nationwide, the dairy category represents a massive **$94.2 billion market,** with steady year-over-year growth of 1.8%. For retailers, dairy is a foundational trip driver, but an even greater opportunity lies in brands that significantly outpace category growth, like Clover Sonoma. While **California's dairy market grew by 1.6%,** Clover Sonoma's dairy portfolio surged by an impressive **8%.**

For retailers, partnering with Clover Sonoma means capturing a share of this accelerated growth while meeting the demand for clean, local, sustainable, premium dairy. Organic milk is a clear example of the premiumization consumer trend, accounting for 21% of total milk sales in California (up 2% from last year). The organic milk category saw strong growth at 9%, but **Clover Sonoma nearly doubled the market trend with a 17% increase in sales.**

Clover Sonoma brings a trusted, high-performing brand to the entire dairy case, one that aligns with how people eat and shop today. More than simply stocking the shelf, it gives shoppers the nutritious products they're actively seeking, while helping retailers drive category velocity, increase basket size, and strengthen store loyalty.

Source: SPINS Total US Dollar Sales, 52Wks PE 8/9/26



WHAT RETAILERS CAN COUNT ON



We use consumer insights to understand what shoppers want from dairy, how they use it, and what drives their purchase decisions. That understanding helps us work with retailers to build dairy cases that meet real consumer needs across all 10 major dairy categories.

Milk remains an everyday staple for households, found in 92% of American refrigerators. 68% of consumers drink milk with cereal, while 52% regularly use it in cooking or baking. It's a reminder of the many roles dairy continues to play across meals, recipes, and daily routines.

At the same time, shoppers today want more than just a utilitarian ingredient. Functional nutrition is increasingly important, with **70% of California consumers actively seeking more protein** in their diets. They also want to know more about what they're buying and where it comes from: **73% prioritize knowing the source of their food.** Consumers want clear labels and brands that align with their personal values, such as local farming, verified animal welfare, and sustainability.

We use these insights to develop products around the way consumers actually shop, eat, and live. For our retail partners, this means a dairy portfolio built to meet consumers' needs today while anticipating what they'll need next.

Source: Clover Sonoma, Fluid Milk Segmentation and A&U Study, 5/2026 Circana, Total US Multi-Outlet, 52Wks PE 5/2026



75%

OF CONSUMERS BELIEVE MILK IS A BETTER CHOICE FOR THEIR FAMILY'S HEALTH

73%

OF CONSUMERS PRIORITIZE KNOWING WHERE THEIR FOOD COMES FROM

71%

OF CONSUMERS VISIT A RETAILER TO PURCHASE MILK AT LEAST ONCE A WEEK

70%

OF CONSUMERS SAY SUPPORTING LOCAL DAIRY FARMS IS IMPORTANT TO THEM

70%

OF CONSUMERS ARE ACTIVELY SEEKING MORE PROTEIN

10 CATEGORIES, ONE PROMISE

Our broad portfolio of both **organic and conventional products** makes our delicious, nutritious dairy more accessible to everyone.

From everyday staples to joyful moments, our portfolio spans **10 categories: milk, cream, butter, eggs, cheese, yogurt, sour cream, cream cheese, cottage cheese, and ice cream.** It is a practical mix designed to meet consumers' needs across all day parts and usage occasions.

We are proud to be the #1 dairy brand in Northern California, and the fastest growing dairy brand across California, that consumers know they can trust for exceptional quality.

CLOVER SONOMA
... The ...
Highest Standards in Dairy



MILK



CREAM



BUTTER



EGGS



CHEESE



YOGURT



SOUR CREAM



CREAM CHEESE



COTTAGE CHEESE



ICE CREAM

THE FUTURE TAKES SHAPE AT Lakeville

OUR MIGHTY MILK PLANT

In summer 2026, we are investing in new equipment and other improvements at our Lakeville milk production facility and warehouse to expand production capacity and operate more efficiently. New fillers will create greater capacity to produce and deliver fresh, clean milk to more families and communities, while the new corrugation line will help us improve the customer experience and serve more customers and consumers. We're also expanding our cold and dry storage as part of our continued focus on innovation and more efficient plant operations.

At the same time, we are working to significantly decrease water usage at the facility, bringing greater resource efficiency into our ongoing operations to minimize our hoofprint.











RUSTIC CLOVER CHEESE & HEIRLOOM TOMATO GALETTE

This rustic galette celebrates Northern California local dairy and seasonal produce with heirloom tomatoes in summer, asparagus in spring, butternut squash in autumn, and potatoes or leeks in winter.

Prep time: 30 min (plus 1 hr chilling time) • **Cook time:** 40–45 min • **Yields:** 1 large galette (4–6 servings)

Ingredients

For the Flaky Pastry Shell:

- 1 ¼ cups all-purpose flour
- ½ tsp fine sea salt
- 1 tbsp fresh herbs, finely chopped (thyme, parsley, rosemary, or mix)
- ½ cup (1 stick) **Clover Sonoma Organic Unsalted Butter**, ice-cold and cubed
- 4–5 tbsp ice water

For the Savory Cheese Filling:

- 1 large **Clover Sonoma Organic Pasture Raised Egg** (separated; yolk for filling, white for egg wash)
- 1 ½ cups **Clover Sonoma Shredded Cheese** (Medium Cheddar and/or Mozzarella)
- 2 tbsp **Clover Sonoma Heavy Whipping Cream** (or Whole Milk)
- 1 clove garlic, minced
- 1 tsp fresh thyme leaves

The Topping:

- 2 large ripe heirloom tomatoes, sliced ¼ inch thick (or sub for seasonal toppings)
- Flaky sea salt and freshly cracked black pepper
- Handful of fresh basil leaves (for garnish)

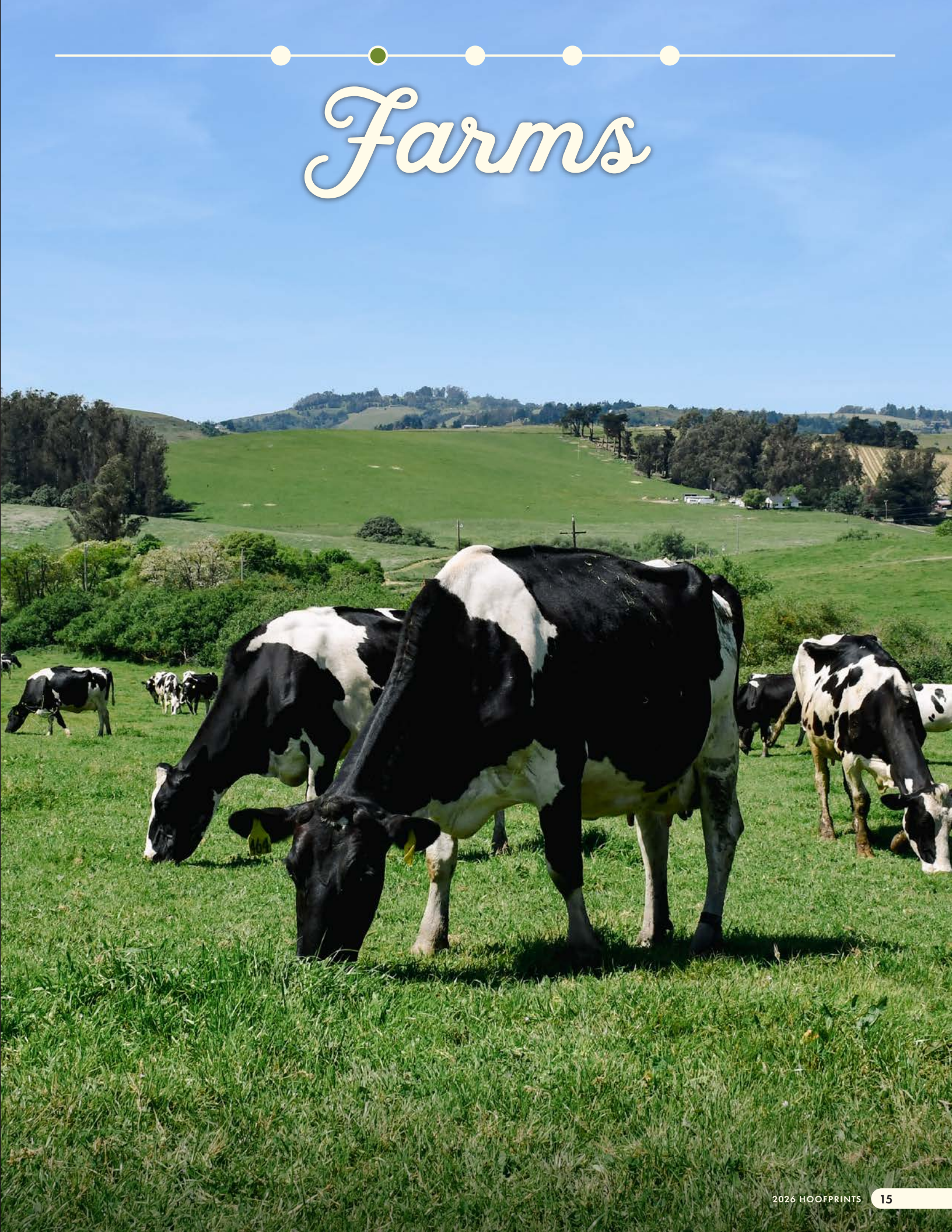


Directions

1. Whisk flour and salt in a bowl. Add the ice-cold cubed butter. Use your fingers or a pastry cutter to smash the butter into the flour until it looks like pea-sized clumps. Drizzle in ice water 1 tbsp at a time, mixing gently until the dough just holds together. Shape into a flat disc, wrap tightly, and refrigerate for at least 1 hr.
2. While the dough chills, place your heirloom tomato slices on a layer of paper towels. Sprinkle them lightly with salt. Let them sit for 20 min to draw out excess moisture (this prevents a soggy crust!). Pat the tops dry with another paper towel.
3. In a medium bowl, mix the cheese, egg yolk, cream, minced garlic, and fresh thyme until it forms a thick paste. Season with a pinch of black pepper. Save the egg white in a small dish for later.
4. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper. On a floured surface, roll the chilled dough into a 12-inch circle. Transfer it to the baking sheet. Spread the cheese mixture over the center of the dough, leaving a 2-inch border all around the edges.
5. Arrange the dried tomato slices over the cheese layer, overlapping them slightly. Fold the empty edges of the dough up and over the tomatoes, pleating the dough as you go. The center of the tomatoes will remain exposed.
6. Whisk the reserved egg white with 1 tsp of water. Brush it lightly over the folded pastry edges for a shiny, golden crust. Bake for 40–45 min until the pastry is deeply golden-brown and the cheese is bubbling.

“Each season brings a new way to pair fresh produce with rich Clover Sonoma cheese.

Farms





TIM KEHOE

From my **family's 103-year dairy legacy** to producer relations, my connection to Clover Sonoma has been shaped by both sides of the dairy relationship.

My connection to Clover Sonoma began long before I joined the Producer Relations team. Kehoe Dairy became Clover's first direct shipper on September 1, 1999, but I had already been sending milk to Clover for years. My family dairy milked cows for 103 years across four generations, giving me a firsthand understanding of the work, decisions, and responsibility behind every load of milk.

After shipping milk to Clover for 30 years, I now serve as a liaison between Clover and its dairy producers. I bring practical farm knowledge to those relationships, helping farmers navigate animal welfare audits, organic recertifications, on-farm cost analysis, soil testing, and grant opportunities for sustainable innovations.

Working with the Producer Relations team, I also review incoming milk quality each day and work directly with farmers to help maintain the high standards behind Clover products. My experience allows me to understand both sides of the relationship: the realities of operating a dairy and the expectations required to deliver clean, quality milk.

Beyond Clover Sonoma, I continue to invest in agriculture and my community through service with the Shoreline School District, Marin Agricultural Land Trust, dairy improvement organizations, and agricultural programs at Tomales High School.

My journey from our family dairy to supporting Clover's broader farm network has given me a deep appreciation for the partnerships at the heart of the Clover Promise.

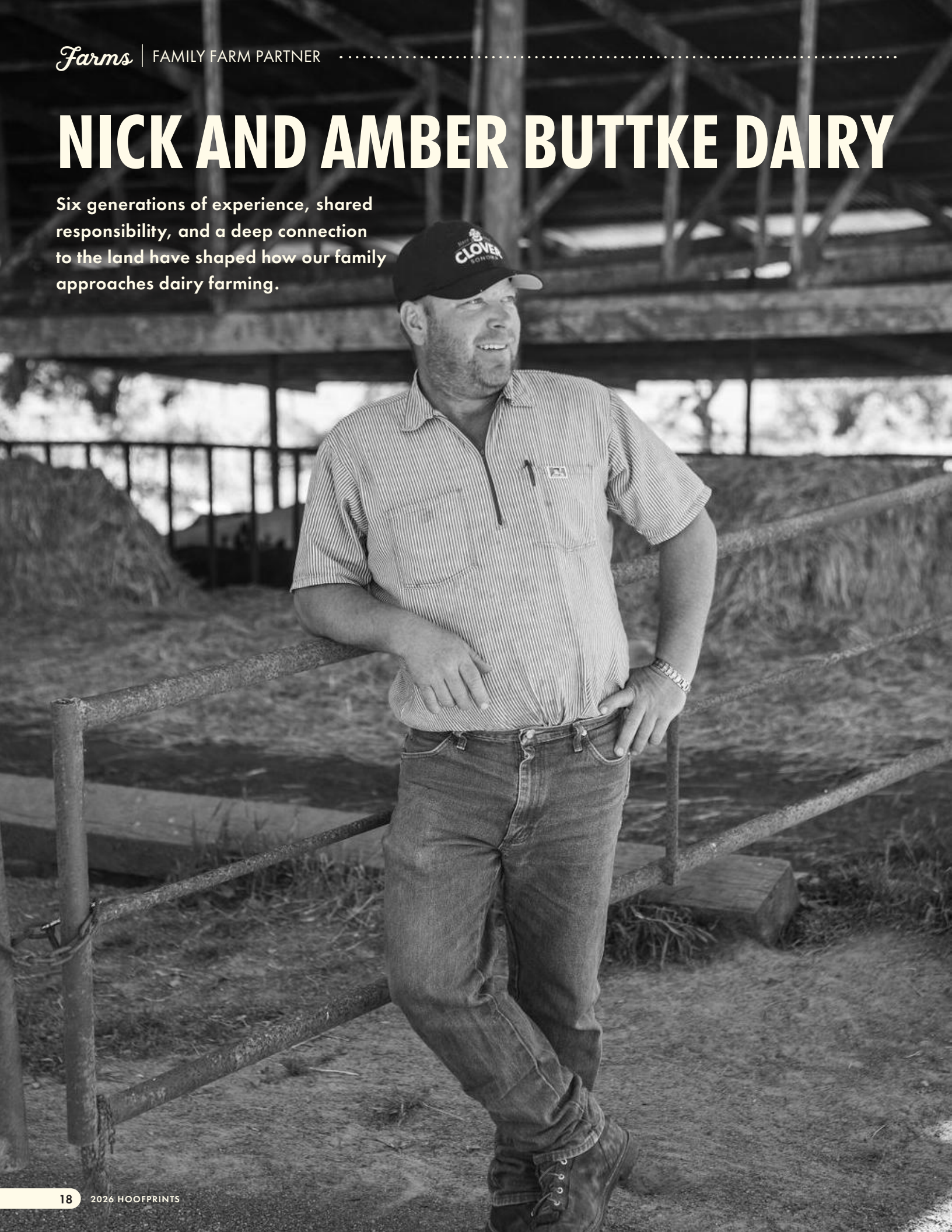


My experience allows me to understand both sides of the relationship: the realities of operating a dairy and the expectations required to deliver clean, quality milk.



NICK AND AMBER BUTTKE DAIRY

Six generations of experience, shared responsibility, and a deep connection to the land have shaped how our family approaches dairy farming.







Becoming certified organic in 2026 was not a sudden change for us. It formally recognized pasture-based practices we had already been building into daily farm life for years.

We have been shipping milk to Clover Sonoma since 2013. Over the years, we have built our work around pasture-raised organic, practices, caring for our cows and pastures with a long view of what the farm can sustain. **In 2026, that longtime commitment reached an important milestone when our dairy officially became USDA organic certified.**

As a Clover Sonoma organic partner dairy, **our cows have access to pasture for at least 120 days,** and often longer when weather permits. During pasture season, **fresh grasses make up more than 30 percent of their diet,** giving them space to graze, move freely, and spend time outdoors.

Clover's Producer Relations team helped us work through the certification process. We credit the Clover farm team with answering questions, explaining requirements, and providing practical support along the way.

The change has also produced measurable results on our farm. Feeding higher-quality organic hay has improved milk components, including butterfat. Our cows are producing more gallons per animal and using feed more efficiently.

The future of our dairy is already visible in the work each day. Our four sons have developed their own interests. Nicholas and Lane enjoy repairing equipment, Mason likes deciding which pasture the cows will move to next, and Brody prefers feeding calves and caring for the younger animals.



We keep the message straightforward: a successful dairy requires hard work and a strong work ethic. By going organic, our family has the opportunity to continue the family business for the next generation.





LOWERING OUR CARBON HOOFPRINT

FROM FARMS TO FACILITIES TO DELIVERY

- **Renewable Packaging:** We are continuously exploring **more sustainable packaging solutions.** We partner with innovative packaging suppliers, encouraging them to elevate their sustainable practices and discover new solutions.



- **Renewable Diesel:** Our trucks run on renewable diesel, achieving savings equivalent to **removing 700 gasoline cars** from the road each year.



- **Solar Panels:** In 2025, our solar panels produced over **20,500 kWh** total, preventing over 11,000 lbs of coal from being burned.





- **Electric Truckyard Equipment:** Our electric yard equipment supports daily operations and the **electric yard dog** helps prevent over **4,000 gallons** of diesel use annually.



THE GROUND BENEATH

At Clover Sonoma, we believe regenerative farming begins with caring for the land so it can continue to give back. Today, that work spans **more than 20,000 organic acres.**

Long before regenerative farming had a name, our family dairy partners were practicing its values. Since 1916, they have understood that thriving farms begin with healthy soil, clean water, and cared-for animals. Today, that legacy continues through organic practices, peer learning, and shared stewardship across generations of local dairy producers.

FIVE REGENERATIVE PRACTICES FOR HEALTHY LAND

ROTATIONAL GRAZING

Our organic cows rotate grazing areas, spreading nutrient-rich manure and supporting soil health, biodiversity, and pasture regrowth.

CROP ROTATION

Planting diverse grasses and crops helps balance soil nutrients, suppress weeds, and support healthier pasture growth.

VEGETATIVE COVER AND MINIMAL SOIL DISTURBANCE

No-till planting and perennial crops help soil retain water and carbon while naturally reducing erosion.

COMPOST AND MANURE MANAGEMENT

Our partner dairies manage manure and compost to protect waterways, restore nutrients, and build fertile soils.

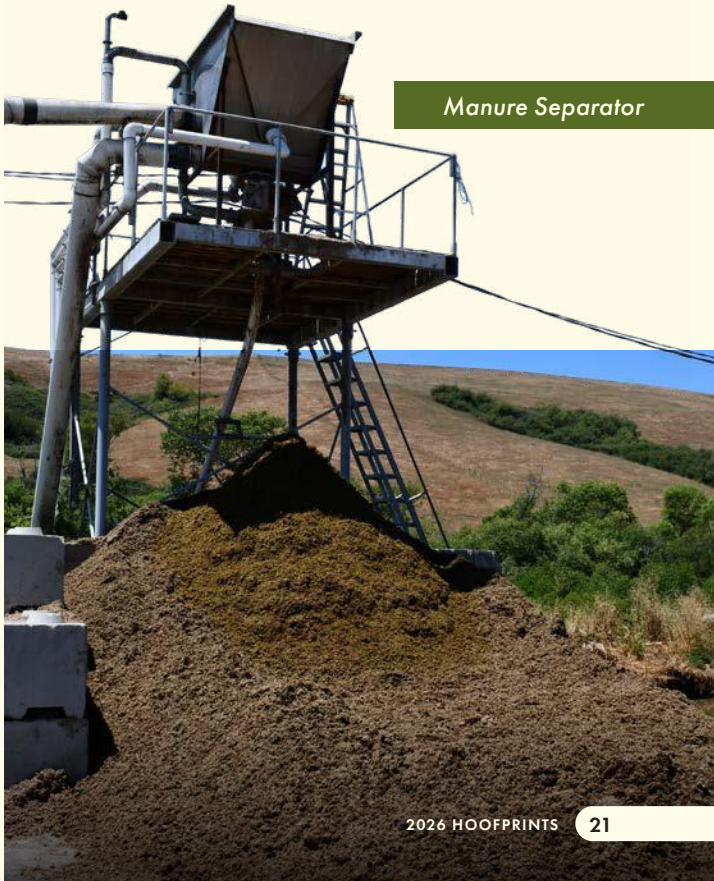
SOIL MEASUREMENTS

Soil testing helps dairy farmers know what the land needs, allowing them to capture carbon and grow the lush, nutrient-rich grasses that keep their cows healthy.

"Healthy soil supports healthy pastures, thriving animals, and better dairy.



Manure Aerator



Manure Separator

Team


MADE
WASHIN
STATE
CREA
BUTTE
& EGG
CLOVER
SONOMA
Since 1916
CLOVER
SONOMA



264 TEAM MEMBERS, ONE SHARED STANDARD

IT MATTERS WHO YOUR *Dairy* COMES FROM

Our values create a workplace where people can grow, improve, and move forward together with purpose and pride.

Behind every Clover Sonoma product are 264 team members connected by a shared standard: care for the products we make, the processes we follow, and the people who depend on our work. Six company values help us put that standard into daily practice.

OUR VALUES

WARRIOR SPIRIT

We meet challenges with courage, perseverance, and dedication while staying true to our principles.

BETTERMENT

We look for practical ways to improve, grow, and support our mission.

INTEGRITY

We act with honesty, fairness, respect, and a commitment to doing the right thing.

CARE

Supporting people and handling every product with attention and responsibility.

TEAMING

Bringing departments together to work toward shared goals.

FUN

Bringing positive energy and enjoyment to everyday work.

Together, these values guide how Clover Sonoma works, improves, and moves forward as one team.

QUALITY AT EVERY STEP



At Clover Sonoma, we build care and quality into every step of the process, from production to the customer shelf.

Our Quality Assurance teams monitor consistency, food safety, and production standards, while our plant teams turn milk into the products consumers know and trust.

Our distribution teams carry that work forward, helping products reach retailers reliably and maintaining quality from the plant to the customer.



Every department helps protect freshness, consistency, and trust from production to customers each day.



IZZY MOJICA

DISTRIBUTION FOREMAN

For 26 years, I have helped keep Clover Sonoma moving as a Distribution Foreman. What has lasted just as strongly is the feeling of belonging. To me, Clover is more than a workplace; it is a second family.

That connection is a big part of why I am proud to be here. The friendliness comes from both sides of the counter: our team brings it to work each day, and our customers and consumers return it through their continued support. It creates the kind of atmosphere that can't be manufactured.

Clover has grown through the years without losing sight of what made it trusted in the first place: high-quality products and family-friendly service. For me, those values are a part of the everyday work.

And after 26 years, I still have a clear favorite: **Clover's pasture-raised organic peach yogurt**, which I enjoy almost every day.

MANDY HE

QUALITY ASSURANCE LAB TECHNICIAN



For 8 years, I've worked as a Quality Assurance Lab Technician at Clover Sonoma, helping protect the quality behind every product.

What keeps me here is the people. I think of Clover as a family where coworkers are friendly, open-minded, and celebrated through birthdays, anniversaries, and retirements. That sense of connection is also one reason many team members choose to stay until retirement.

My work brings The Clover Promise to life every day. As part of the Quality Assurance team, I test raw ingredients and finished products, monitor sanitation conditions, and provide Good Manufacturing Practices training for the production team.

The work is careful and often behind the scenes, but its purpose is clear: **food safety and quality come first.** We never compromise those standards.

Community



We are grateful for Clover Sonoma's ongoing support and shared belief that our community deserves not just enough food, but truly nourishing food.

ALISON SMITH

Chief Operating Officer, Redwood Empire Food Bank

REDWOOD EMPIRE FOOD BANK

NOURISHING OUR COMMUNITY, TOGETHER

With a mission to end hunger in the community, Redwood Empire Food Bank serves more than 135,000 children, families, and seniors across Sonoma, Lake, Mendocino, Humboldt, and Del Norte Counties. Through more than 300 direct-service distributions each month and 130 local partnerships, the organization helps make healthy groceries available every week of the year.

In 2025, the Food Bank served more than 135,000 neighbors through over 3,800 food distributions, welcomed 7,200 new families into its food-assistance programs, and provided $75.6 million worth of groceries, equivalent to 25.2 million meals. Its 7,400 volunteers contributed more than 126,700 hours of service, helping food reach neighbors across the region.

135,000+
Neighbors Served

25.2M
Meals Provided

$75.6M
Worth of Groceries

541,000+ lbs
Clover Dairy Donated

126,700+
Volunteer Hours

7,200
New Families Served



The partnership between the Food Bank and Clover Sonoma began in October 2014 and has grown into a cornerstone of Clover's broader food-access initiative. In 2025 alone, Clover donated more than **541,000 pounds** of dairy products to the Food Bank, helping children, families, and seniors bring wholesome milk and dairy products home.

"Access to wholesome, local dairy is about more than filling a fridge; it provides the high-quality protein and nutrients families need to stay healthy, learn, and thrive," says Alison Smith, Chief Operating Officer of Redwood Empire Food Bank. "For years, our partnership with Clover Sonoma has helped bring that level of quality within reach for neighbors facing hunger, aligning their commitment to sustainable, local dairy with our mission to provide nutritious food to everyone who needs it. We are grateful for Clover Sonoma's ongoing support and shared belief that our community deserves not just enough food, but truly nourishing food."

ORGANIC FOOD IN ACTION

For the past 15 years, Clover Sonoma has partnered with Ceres Community Project, which supports local individuals and families with medically tailored meals, grocery assistance, and broader food access.

By combining nutritious food with community-based support, the nonprofit organization helps people access meals designed to meet their specific nutritional needs.

In Marin and Sonoma counties, Ceres prepares organic, medically tailored meals for clients and families managing health conditions including cancer, heart disease, and diabetes. It also gives local teens a meaningful role in the work, teaching them to grow, cook, and share healthy food with neighbors who need it.

15 YEARS

PARTNERSHIP WITH CERES COMMUNITY PROJECT

275 local teens

JOINED THE EFFORT AS GARDENERS AND CHEFS

10,000 lbs

ORGANIC DAIRY PRODUCTS DONATED



In 2025, Ceres provided more than 226,000 organic, medically tailored meals for 1,618 clients and families. 83% of those clients lived on less than $31,000 a year. More than 275 local teens joined the effort as gardeners and chefs, gaining hands-on experience while building life, leadership, and service skills. Clover Sonoma supported them with over 10,000 lbs of organic dairy products.

"Ceres is committed to sourcing 100% of our food from organic farms and food producers. We believe that organic food provides our clients with the healthiest food possible, with higher nutrition and no toxic pesticides. In addition, this very intentional sourcing increases our impact, supporting healthy farm communities, keeping dollars local, and investing in climate change solutions," says Sara McCamant, Ceres' Garden & Youth Program Manager.







A PROMISE TO KEEP SHOWING UP

Through Clover Cares, our community investment program, we donate **5% of our annual net profits** to causes focused on increasing nutritious food access across California and creating positive change in the dairy industry.

In 2025, our support reached organizations working to improve food access, strengthen agricultural education, and help build a healthier, more resilient regional food system.

As an example, we're proud to support **Zero Foodprint,** a nonprofit helping move regenerative agriculture forward across the food system. Since 2021, we have **donated $65,000** to advance the organization's broader work connecting food businesses and consumers with farmers and ranchers pursuing climate-smart solutions.

Zero Foodprint also offers grants directly to agricultural producers. Through those programs, Clover partner dairy farms have received funding to further regenerative practices on their land. To date, those projects have helped **restore 3,091 acres and sequester 7,495 metric tons of carbon dioxide equivalent.**

Through Clover Cares, we also support organizations including **Whole Foods Market Foundation**, the Salvation Army, Gather for Good in Los Angeles, Sonoma County Farm Bureau, Redwood Empire Food Bank, and Ceres Community Project.

Clover Cares is our enduring promise to keep showing up for farms, families, and community partners.

2025 CLOVER CARES IMPACT

$225,730

MONETARY GIFTS

$543,453

PRODUCT DONATIONS

$769,183

TOTAL SUPPORT

Zero Foodprint

HIGHEST STANDARDS IN DAIRY



Practices like personal, family farm partnerships, industry-leading milk quality, verified animal welfare, sustainability and regenerative farming, giving back, and transparency are not programs we added later; they are part of the foundation on which Clover Sonoma was built. Because that integrity is built into every product we make, consumers can trust Clover Sonoma, customers can depend on our brand, and together we can continue raising the standard for dairy.

WE ARE PROUD TO BE
B CORP CERTIFIED

Certified B Corporation

A Global Movement to Use Business as a Force for Good.

