CHIPOTLE REPORTS FIRST CUMULATIVE REAL FOODPRINT RESULTS, INCLUDING OVER 616 MILLION GALLONS OF WATER SAVED IN 2025

- For the first time, Chipotle is reporting cumulative Real Foodprint results across all digital orders in 2025, quantifying the estimated environmental impact of its ingredient sourcing standards compared to conventional industry practices
- The company's 2025 Sustainability Report Update highlights continued progress across its three pillars: People, Food & Animals and the Environment

NEWPORT BEACH, Calif., April 22, 2026 — Chipotle Mexican Grill (NYSE: CMG) today announced its Real Foodprint[1] results as part of its 2025 Sustainability Report Update, illustrating how responsible ingredient sourcing can help drive environmental impact. In 2025, Chipotle estimates that its sourcing practices could have helped avoid more than 10,060 metric tons of carbon emissions and save more than 616 million gallons of water across digital orders.

Real Foodprint is Chipotle's first-of-its-kind sustainability impact tracker that estimates how practices like those used for its real, responsibly sourced ingredients compare to conventional industry averages. Available on digital orders via the Chipotle app and website, the tool calculates the environmental impact of each ingredient based on data about similar sourcing practices, and translates it into tangible estimates, showing how Chipotle's sourcing standards could help to reduce carbon emissions, save water, support organic land, improve soil health, and avoid use of antibiotics compared to conventional ingredients.

Turning Ingredients into Impact
In 2025, Chipotle estimates that guests helped deliver:

- **10,060 metric tons of carbon emissions avoided** — equivalent to taking more than 2,000 cars off the road for a year
  - Driven by sourcing ingredients from suppliers with more sustainable farming and production practices
- **More than 616 million gallons of water saved** — enough to fill more than 930 Olympic-sized swimming pools
  - Reflecting the benefit of water-efficient practices like those employed by many of Chipotle's suppliers
- **2,230 acres of organic land supported** — about the size of 1,600 football fields
  - Supporting farms that meet organic growing standards
- **46,503 acres of improved soil health** — roughly the size of Washington, D.C.
  - Advancing regenerative practices that help restore soil and improve long-term farm productivity
- **9,465 kilograms of antibiotics avoided** — equivalent to the weight of more than 15,500 Chipotle burritos
  - Reinforcing Chipotle's commitment to responsibly raised meat

Advancing Sustainability Across the Business
The Real Foodprint results are part of Chipotle's broader 2025 Sustainability Report Update, which details continued progress across its three pillars: People, Food & Animals and the Environment.

People

- More than 23,000 internal promotions in 2025
- Raised more than $10 million for local organizations and nonprofits
- Launched the Benefits and People Data Center of Excellence, which enables leaders to better understand workforce trends, optimize investments in people and ensure employees feel supported, valued and empowered to thrive

Food & Animals

- 100% of ingredients sold in U.S. restaurants met Chipotle's Food with Integrity standards
- Purchased more than 50 million pounds of locally grown produce[2]
- Invested over $43 million in local food systems across the U.S.
- Achieved its goal to donate $5 million by the end 2025 to support the future of farming

Environment

- Reduced Scope 1 and 2 greenhouse gas emissions by 17% compared to baseline[3]

- Sourced 81% renewable electricity for restaurant operations[3]
- Avoided 2.2 million cases of corrugate in its supply chain

The company also announced new goals to further its sustainability commitments:

- **Increase operational diversion rate by 5% by 2030**[4]
- Support 50,000 acres of agricultural practices that promote the well-being of soil and water by 2030
- By 2030, source 30% of U.S. rice from farms using efficient irrigation systems

“Our 2025 Sustainability Report Update reflects the meaningful progress we’re making across our Food with Integrity standards, our people and our environmental goals,” said Laurie Schalow, Chief Corporate Affairs and Food Safety Officer at Chipotle. “From responsibly sourced ingredients to investments in our team and communities, we remain focused on creating a more sustainable and resilient food system while continuing to Cultivate a Better World.”

The full 2025 Sustainability Report Update is available at chipotle.com/sustainability.

About Chipotle
Chipotle Mexican Grill, Inc. (NYSE: CMG) is cultivating a better world by serving responsibly sourced, classically cooked, real food with wholesome ingredients and without artificial colors, flavors or preservatives. There are over 4,000 restaurants as of December 31, 2025, in the United States, Canada, the United Kingdom, France, Germany and the Middle East, and it is the only restaurant company of its size that owns and operates all its restaurants in North America and Europe. With over 130,000 employees passionate about providing a great guest experience, Chipotle is a longtime leader and innovator in the food industry. Chipotle is committed to making its food more accessible to everyone while continuing to be a brand with a demonstrated purpose as it leads the way in digital, technology and sustainable business practices. For more information or to place an order online, visit Chipotle.com.

---

[1] Metrics for Real Foodprint are provided by HowGood, an independent research company with the world’s largest sustainability database for food products and ingredients. HowGood aggregates information from Chipotle’s suppliers and over 600 unique data sources, including peer-reviewed scientific literature, industry findings and research from government and non-government organizations. The positive change in impact across the five key metrics is the difference between average data for each ingredient based on Chipotle’s sourcing standards and conventional, industry-average standards. HowGood also aggregated data on the percentage of each ingredient used in each Chipotle menu item to help tailor each guest’s Real Foodprint tracker.

[2] Food sourced from within 350 miles of a distribution center is defined as local.

[3] Scope 2 market-based emissions consist of on-site solar generation and purchases of third-party certified renewable energy certificates.

[4] Diversion includes recyclable materials and organic waste.

Additional assets available online: PHOTOS (1)

https://newsroom.chipotle.com/2026-04-22-CHIPOTLE-REPORTS-FIRST-CUMULATIVE-REAL-FOODPRINT-RESULTS,-INCLUDING-OVER-616-MILLION-GALLONS-OF-WATER-SAVED-IN-2025