



2023 MISSION REPORT

HAPPY FOOD,
HAPPY SOUL



YAVA was founded in 2012 to provide jobs and income to employees and farmers in Desa Ban, Karangasem, Bali, Indonesia, a poor region with very little formal employment, high prevalence of preventable health issues and significant out-migration. By providing jobs to villagers and by purchasing ingredients from local farmers at fair prices, YAVA directly contributes to improve education and health, particularly of women, in this impoverished area of Bali.

YAVA purchases many products from small farmers, including: cashews and coconuts; bananas, pineapples, papaya; Lontar Palm sugar; red rice and sorghum; and then processes them into ready-to-use ingredients. As a producer of finished foods, YAVA is rare by virtue of the extent of the processing it carries out. YAVA shells the cashews, peels, slices & dries the bananas, and prepares the sorghum.

YAVA transforms these and other healthy, minimally-processed ingredients into breakfast and snack foods for retail purchase. In Indonesia, YAVA primarily self-distributes to retailers in the modern market and minimarket channels. Internationally, YAVA sells to distributors in over 20 countries.



BENJAMIN LIANG

Board Chair



Dear Shareholders and Stakeholders,

It is with great pleasure that I present to you the annual mission report of YAVA, highlighting our commitment to fostering social impact, driving growth, and pursuing sustainability.

I am particularly excited to share our progress in procuring a new type of sweetener for our products. During the past two years, we prepared our sourcing, production and recipes so that, as of the start of 2024, our foods almost entirely are sweetened with "juru" (Lontar Palm Sugar). This development both exemplifies our dedication to innovation and underscores our focus on the well-being of our consumers.

To make Lontar Sugar, Lontar nectar, harvested from Lontar trees, undergoes an evaporation process to create an unrefined crystalline sugar. Notably, Lontar Sugar boasts a low glycemic index (consumption leads to only a small increase in blood sugar levels), a neutral flavor, and minerals & antioxidants, making it a unique option for formulating healthy foods.

Buying Lontar Sugar directly from farmers adds a consistent and more efficient income stream for their households. By collaborating with these farmers, we have not only increased the quality of the sugar, but also enhanced safety during the sugar harvesting process. This approach ensures a sustainable supply chain and fosters economic empowerment and well-being within the communities we operate.

As we move forward, our commitment to social responsibility, growth, and sustainability remains resolute. We will continue to explore innovative avenues, such as the introduction of Lontar Sugar, to enhance the flavor and healthiness of our YAVA products. By doing so, we strive to make a positive difference in the lives of our consumers, our partners, and the environment.

I extend my sincere gratitude to our dedicated team, our valued stakeholders, and our esteemed shareholders for their unwavering support. Together, we will continue to chart a path towards a brighter and more sustainable future.

Warm regards,

A handwritten signature in black ink, appearing to be 'Benjamin Liang', written in a cursive style.

Benjamin Liang

SAMUEL WAELTY

Board Member and Early Shareholder



In 2023, a successful brand relaunch to YAVA, along with new products and the easing of COVID restrictions, enabled YAVA to substantially boost sales and production. Since more than 75% of the value of ingredients purchased directly from farmers are from Bali and eastern Indonesia, and almost all processing is done in Ban, one of Bali's poorest areas, the economic impacts of purchasing from farmers and hiring of villagers are significant.

YAVA puts special attention on skill improvement and promotion of women in our rural village locations. In 2023, YAVA surpassed staff numbers pre-Covid while maintaining women as 66% of employees and raising the number of women in leading positions to 55%. In a coordinated support of these women and their families, the on-site child preschool, Anakardia kids, continued to prepare children well for future schooling; and the on-site store that makes everyday shopping easy for working parents had its biggest year of sales.

YAVA will continue to strive for further growth by providing tasty and healthy products for our consumers in Indonesia and abroad while keeping a strong focus on contributing to the economic growth in Ban and the social welfare of our employees.

Swalty
Samuel Waelty

For each of the categories of our mission-driven actions and metrics on the following pages, the relevant icon(s) for the relevant United Nations Sustainable Development Goal (SDGs) appear(s). SDGs, also known as the Global Goals, were adopted by The United Nations in 2015 as a universal call to action to end poverty, protect the planet, and ensure that by 2030 all people enjoy peace and prosperity. We use them here to provide context and to align with this important effort.

SUSTAINABLE DEVELOPMENT GOALS



CHRISTOPHER L. BAILEY

Chief Executive Officer



During 2023, YAVA continued to make progress toward our vision of happy and healthy villages in Eastern Indonesia. Certainly the impact of our one company is small compared to the size of this area and the scope of need for sustainable development. Yet for the villages in which we work, and the families of the farmers and employees with whom we interact, YAVA's impact is significant.

It is self-evident that the competitive pressures in the market make successful growth of any young company a challenge. Launching and building a company to also achieve social outcomes adds another layer of difficulty. Yet, YAVA is succeeding and will continue to succeed at this by focusing on integrating financial success and social impact where we can achieve the greatest mutual benefit.

2023 saw important steps toward this strategic integration of our mission with our business needs to profitably serve our customers better than anyone else:

- As Ben explains above, after two years of developing, testing and learning, we committed to make Lontar Palm Sugar our primary sweetener, all but eliminating cane sugar and other high-glycemic index (GI) sugars.
- Similarly, we are developing stronger partnerships with nearby growers for red rice and sorghum, two important ingredients playing an increasing role in YAVA products.
- YAVA ceased offering one product, rosella tea. Farmers showed waning interest to grow the primary ingredient; the product had cost challenges; and the product didn't fit our product category strategy (we continue to purchase rosella flowers as an ingredient for other products).

With our team across Indonesia, from Medan in North Sumatra to Oka in Eastern Flores, focused toward creating value for our consumers, villages and investors alike, YAVA will continue to grow its positive impact for families and villages across Eastern Indonesia.

Thank you for your interest in YAVA.

A handwritten signature in black ink, appearing to read 'C. Bailey', written over a white background.

Christopher L. Bailey

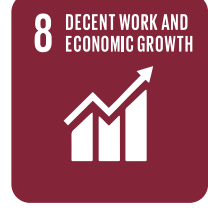
TEAM



YAVA employs over 400 people as full time or contract staff at our factory in Desa Ban, Karangasem, Bali. These people live in and around Desa Ban, whose immediate region includes fewer than 10.000 people. In an area with few formal employers, these jobs create a significant economic impact for families and their villages.

YAVA works to develop our local team members to grow along with the company, both technically and for an increasing number, as managers. YAVA fully complies with all labor laws.

YAVA understands that full involvement of and support for women as employees is a crucial component of successful community development.





Total Jobs (full time equivalent):

2022 441

2023 471



Department heads and coordinators who are local residents:

2022 82.6%

2023 85.7%



Average training hours annually, per person:

2022 3.6

2023 8.5



Total employees who are women:

2022 68.4%

2023 65.6%



Department heads and coordinators who are women:

2022 44.4%

2023 53.7%

CHILD DEVELOPMENT



Our future depends on the investments we make in our children. Through the Yayasan Keluarga Mente (nonprofit) YAVA offers early education for 2-5 year olds in an on-site pre-school, Anakardia Kids (named after the latin name for cashews!). YAVA provides >50% of the operating cost, and tuition pays for the remaining costs.

Currently, approximately 50% of attendees are children of employees and the other 50% are children of nearby, non-employee families.

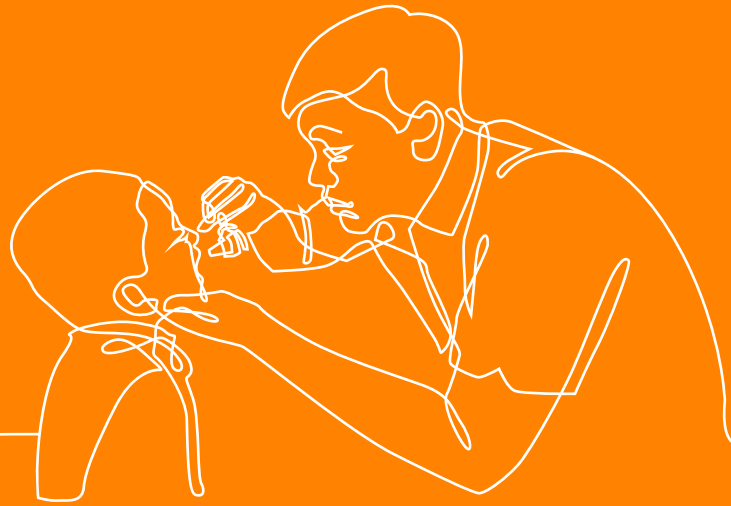


Number of children enrolled:

2022 62

2023 53

HEALTH DEVELOPMENT



YAVA works to safeguard and improve the health of its employees in the remote villages in which it operates. In Desa Ban, YAVA provides on-site nurse and doctor-level care for acute situations, basic pregnancy care, and referrals for chronic conditions.

The small health team gains an in-depth understanding of healthy behavior needs and in turn creates education materials and classes to support health-promoting behaviors.



Patient Visits Outside of Work-Related Visits:



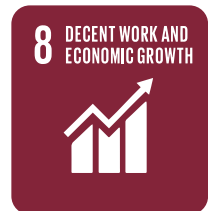
Health Education Attendee Hours:



PURCHASING



YAVA purchases a wide range of raw ingredients from local farmers, from limes to coconuts to juru (Lontar Palm sugar) and from sorghum to cashews. We process these crops into ready-to-use ingredients before combining them into finished foods.



Tons of raw ingredients purchased from Eastern Indonesia:

2022 1,936 Metric Tons.

2023 2,138 Metric Tons.

The largest portion of this comes from cashews purchased from farmers in and around Desa Ban.

FARMER DEVELOPMENT



YAVA works to improve the outcomes for farmers growing the crops we purchase by creating new or improved markets and by helping farmers improve the quality and quantity of crops. These improvement projects develop on a case-by-case basis as opportunities become apparent.



- During 2023, YAVA continued to work with local farmers who gather nira (Lontar Palm nectar) to research effectiveness of food-grade sanitizers, and shelf life of the resulting juruh (Lontar Palm sugar). In addition, YAVA introduced and funded safety harnesses similar to what electric line workers use, to prevent dangerous falls from the trees that can reach 30 meters tall.
- In the nearby regency of Buleleng, which has a history of growing sorghum, YAVA started initiatives to provide a sustainable source of sorghum and red rice by developing cooperation with local groups of farmers and academics to revive sorghum production.
- In Oka, Flores, YAVA started to work directly with farmers to purchase papaya, coconut, banana and pineapple, and also distributed papaya seeds for several villages in East Flores as part of efforts to build long-term partnerships for supply of these fruits.

COMMUNITY PROJECTS



YAVA provides regular support for Desa Ban's road upkeep and other village needs, and on occasion addresses specific community needs that support our focus on community health, economic development and education.



During 2023, YAVA funded several road repair projects, in addition to providing general support for the village of Ban.

OKA OPERATION INTEGRATION



In 2023, YAVA formally integrated a small fruit processing operation in Oka, in eastern Flores (far eastern Indonesia). YAVA's production staff worked with local employees to improve operations and upgrade equipment and increase throughput by 6X.

This level of improvement increases employee work capacity through building, on the job, the understanding of how to increase throughput and effectiveness by organizing work well and using the right tools.

By building the operation into a well-running unit, YAVA increased the viability of these jobs and crops purchases in Oka.





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YAVA BALI

HEAD OFFICE:

JL. Padang Galak No. 20A Kesiman Petilan-Denpasar, Bali-Indonesia 80237. Phone: (+62) 361-4721486
Questions and Comments? Please email: info@yavabali.com