

## EssilorLuxottica and Italian Chef Davide Oldani partner to bring sustainable food to the Company

**Milan, Italy (12 May 2022)** – EssilorLuxottica and Italian star chef Davide Oldani announced today the launch of an innovative collaboration to promote the principles of a healthy and sustainable diet in the workplace.

As part of this collaboration, together they will design a new approach to lunch breaks within EssilorLuxottica. Starting with the Company's Italian locations, employee menus will be re-thought to focus on quality, including the seasonality of raw materials, the supply chain of local ingredients, the choice of fresh products and the attention to the combinations proposed in the daily menus.

From Milan to Agordo, but also in Sedico, Cencenighe, Lauriano, Pederobba, Rovereto and Pescara, a total of more than 15,000 employees will benefit from this innovative project, which acts as a pilot of the Company's new important commitment. In line with the Group's corporate sustainability program "Eyes on the Planet", the project – symbolically titled "Eyes on Food" – will also focus on reducing waste. A Sustainability Chef will be responsible for implementing the strategy set out by Davide Oldani and monitoring the application of the approved best practices.

*"Being sustainable today means pursuing an ethical approach at any level, respecting the environment, but also ensuring the wellbeing of our people. Today, we are proud to launch this exciting collaboration with Davide Oldani, who is known for mixing creativity and sustainable choices, as well as for his attention to details, to the environment and waste management. With our joint drive for quality, together we will reimagine workplace nutrition for the benefit of our employees",* said Francesco Milleri, CEO of EssilorLuxottica.

*"I am thrilled to contribute with EssilorLuxottica to the development of a modern concept for food: healthier and more sustainable for a concrete commitment in favour of people. A journey to find a new approach, linked to the seasons and the territory, keeping a cuisine that should be light but tasty, healthy but varied, simple but innovative",* added Davide Oldani, Chef at D'O restaurant.

Set just a short distance from Milan, in the city of Cornaredo, Davide Oldani's restaurant D'O has just won its second Michelin star in 2021. The restaurant helmed by chef Davide Oldani has also been awarded the green star, dedicated to those who have distinguished themselves in the promotion of a sustainable cuisine.

This is only the start of EssilorLuxottica's journey towards sustainable food, as the Company plans to implement this initiative across other countries.

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### About EssilorLuxottica

EssilorLuxottica is a global leader in the design, manufacture and distribution of ophthalmic lenses, frames and sunglasses. Formed in 2018, its mission is to help people around the world to see more and be more by addressing their evolving vision needs and personal style aspirations. The Company brings together the complementary expertise of two industry pioneers, one in advanced lens technology and the other in the craftsmanship of iconic eyewear, to set new industry standards for vision care and the consumer experience around it. Influential eyewear brands including Ray-Ban and Oakley, lens technology brands including Varilux and Transitions, and world-class retail brands including Sunglass Hut, LensCrafters, Salmoiraghi & Viganò and GrandVision are part of the EssilorLuxottica family. EssilorLuxottica has approximately 180,000 employees. In 2021, the Company generated consolidated *pro forma* revenue of Euro 21.5 billion. The EssilorLuxottica share trades on the Euronext Paris market and is included in the Euro Stoxx 50 and CAC 40 indices. Codes and symbols: ISIN: FR0000121667; Reuters: ESLX.PA; Bloomberg: EL:FP. For more information, please visit: [www.essilorluxottica.com](http://www.essilorluxottica.com).