

Buying Power as an Instrument of Change

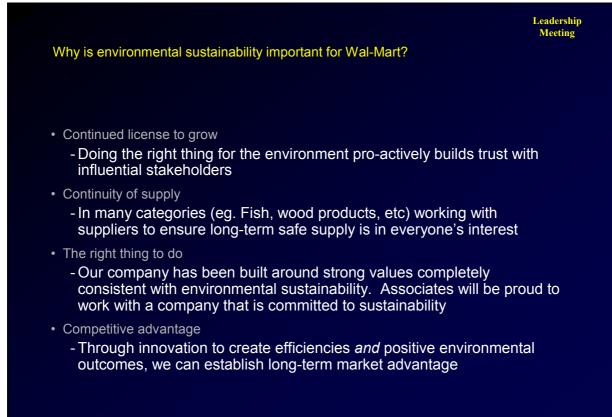


### **Expansion Plans**

	FYE 1/08 Planned
	<u>New Units (a)</u>
Supercenters	265 – 270
Discount Stores	5 – 10
SAM'S Clubs	20 – 30
Neighborhood Markets	15 – 20
U.S. Total	<u> 305 – 330</u>
International *	320 – 330
Global Total *	625 – 660

(a) Includes relocations, conversions and expansions of existing stores
\* Without acquisitions

WAL\*MART



#### **Sustainability**



### To be supplied 100% by renewable energy

- Existing stores 20% more efficient in 7 years
- New stores 30% more efficient in 4 years
- Fleet 25% more efficient in 3 years, double in 10 years



#### To create zero waste

- 25% reduction in solid waste in 3 years
- All private brand packaging improved in 2 years (right sized, reusable materials)

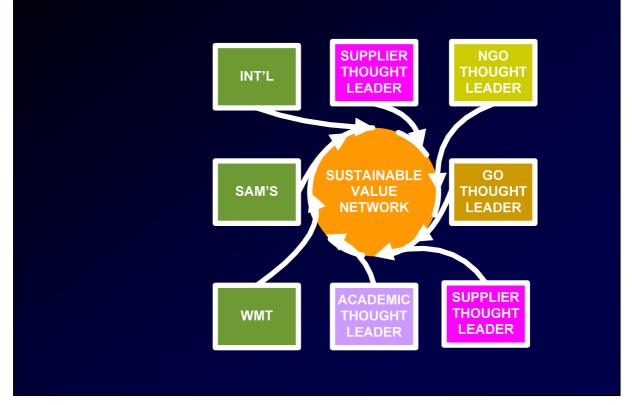


## *To sell products that sustain our resources & environment*

- 20% supply base aligned in 3 years
- Preference given to aligned suppliers in 2 years
- Design and support Green Company program in China



#### Sustainable Value Network Structure



#### Macro Trends Cut Across Networks and Set Context for Strategic Direction

- Demand of Nature Resources Outstripping supply impacting price and availability (eg, energy, food, mineral)
- Centralized to decentralized production of energy and product are increasing efficiencies and dependability
- Technological advances create ability to measure & reduce 'hidden' costs
- Business will be held accountable for addressing local and global societal needs

#### What is a sustainable network?

- 14 across the company.
- Seafood network divided in to 5 topics
- Certification is the biggest initiative MSC / ACC).
- Close assistance by key NGOs.

#### **Seafood Sustainability Network**

#### Vision for a Sustainable Future

- •Stable/restored ocean fisheries meeting present and future needs
- •Wise global management of ocean commons
- •Certified sustainable fisheries and aquaculture worldwide
- •Seafood practices do not threaten species with extinction

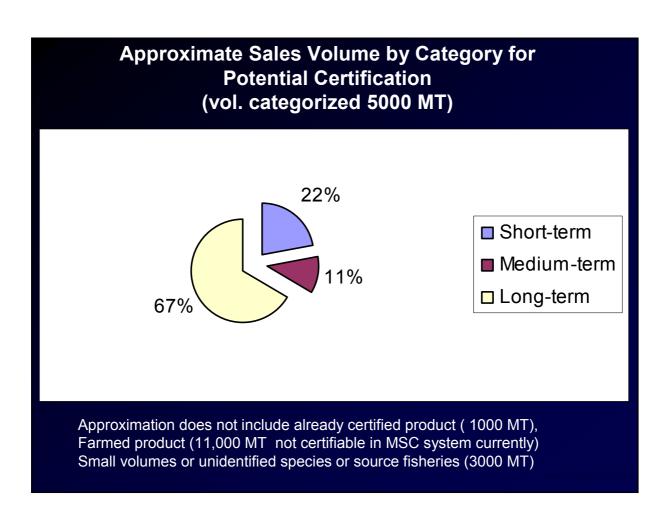






#### Work to date in Wild Caught

- 2004 Conservation International assist Wal-Mart with seafood sustainability issues
- MSC (Marine Stewardship Council) certification program approved January 06.
- 2007 projected volume of MSC products \$56 million.
- Initiative includes Wal-Mart US, SAMs Club US and ASDA.
- Goal: Wal-Mart U.S. will only buy wild caught product from MSC certified sources within two to four years.



#### Work to date in shrimp?

- 2004 Conservation International assist Wal-Mart with seafood sustainability issues
- ACC certification program approved Oct. 05.
- Processing facilities ACC certified summer of 2006 (65 facilities). COMPLETE
- Next phase is Farm certification, to be concluded late autumn / early winter 2007.
- Wal-Mart will only buy farm raised shrimp from ACC certified sources January 08 (Farm and Processing facility.

#### **Wal-Mart Domestic Seafood**

Wal-Mart is dedicated to our domestic seafood vendors. In the last year we have sold over \$66 million worth of domestic seafood.



**\$66,000,000** 

Wal-Mart Bought



#### Who is Wild American Shrimp Inc. (WASI)

- WASI is a non-profit marketing organization (federally funded) that represents the domestic US shrimp industry
- The board of directors is comprised of shrimp vessel owners, processors, and packers as they exist in eight southern shrimp processing states from NC to TX
- WASI liaises and communicates information as given in detail by third party review relating to the industry's sustainable practices and good works efforts

## What We Know: Consumers are looking for Wild American Shrimp

- In the US, shrimp is now the #1 seafood
- COOL (Country of Origin Legislation) is educating consumers on origin of their seafood at POS (Point of Sale)
- Sales risk if retailers don't offer a sustainable wild gulf shrimp choice
- Research tells us that consumers assume Certified Wild Gulf American Shrimp is more natural, fresher and tastes better
- Given a choice, 94% of people would prefer wild-caught, USA shrimp
- Consumers want a wild-caught premium gulf shrimp choice







#### What we are doing with what we know: Wild American shrimp certification mark (logo), quality standards and good works

- Certification program sets a quality standard at the highest level for every kind of shrimp from shell-on blocks, to IQF shell-on, to peeled to peeled and de-veined
- Tested for uniformity, flavor, texture, aroma, proper handling
- Assures they are wild-caught, warm-water shrimp caught by American shrimpers from NC to TX
- The good works board -- in action subject to state and federal regulations and in compliance to 3<sup>rd</sup> party review (OceanTrust) -- remains diligent in sustainable fishing effort and improvement, assuring retailing partners and their customers they are working to improve our environment for the fishing generations to come

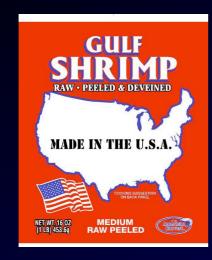
#### Our suppliers are processing and packing unprecedented volumes of quality wildcaught American shrimp for Wal-Mart

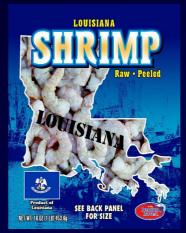
- Current sales are a 108.01% increase over last year
- Tonnage for 2005 (Jan-Dec) was 525,840 lbs
- Tonnage for 2006 (Jan-Dec) was 1,661,590 lbs
- Tonnage for 2007 (Jan-Mar) was 464,980 lbs

## What we will do as a result of what everyone will know

- Using our historical growth sales results for 2005/2006, we can accurately forecast **32% growth** for 2007/2008 year
- Wal-Mart Wild Gulf Shrimp projected at 5.9 million lbs
- The gulf produced 160,000,000 million lbs in 2006
- The gulf produced 148,000,000 million lbs in 2004
- The gulf produced 145,000,000 million lbs in 2003
- The gulf produced 138,000,000 million lbs in 2002

### **REGIONAL PACKAGING**





American Caught Wal-Mart Bought

# Sustainability within Wal-Mart is a way of life, a road map to our future.



