



Starbucks Coffee Company
2401 Utah Avenue South
Seattle, WA 98134

Wenonah Hauter
Executive Director
Food & Water Watch
1400 16th Street, NW, Suite 225
Washington, DC 20036

August 24, 2007

Dear Ms. Hauter,

Thank you for your call today and for the opportunity to discuss Starbucks progress regarding our use of dairy produced with rBGH. Starbucks prides ourselves on the understanding we have developed of our customers' desires based on our close relationship with them. Over the course of the past two years, an increasing number of our customers have contacted us to request that we look into our use of dairy produced with rBGH. As a direct result of customers' requests we have taken action on this topic.

In January 2007 we stated that we were working with our suppliers to determine if a conversion to dairy produced without the use of rBGH was possible in our U.S. company-operated stores. As a result of those conversations, we are moving forward to convert all of our core dairy products used in U.S. stores – fluid milk, half and half, whipping cream and eggnog – to dairy produced without the use of rBGH. We are pleased to report that as of August, 72 % of our total dairy supply is sourced from suppliers that do not use rBGH. Most recently the supplies in Southern California and areas of Florida, Utah and upstate New York have been converted.

Further, we have committed that by December 31, 2007, all of our fluid milk, half and half, whipping cream and eggnog used in U.S. company-operated stores will be produced without the use of rBGH.

We thank you for your continued interest in Starbucks and look forward to working with you in the future.

Regards,
Sue Mecklenburg
Vice president sustainable procurement