



fedima

POSITION PAPER

FOR A SUSTAINABLE EUROPEAN BAKERY INDUSTRY

JUNE 2021

Fedima, the Federation of European Manufacturers and Suppliers of Ingredients to the Bakery, Confectionery and Patisserie Industries, is committed to creating a favourable policy environment ensuring a sustainable and innovative bakery industry.

Fedima and its member organisations operate halfway through the supply chain, between 'farm' and 'fork'. They are at the crossroads between the production and consumption of bread and patisserie, and are therefore well placed to work towards a more sustainable bakery industry by conducting meaningful initiatives and supporting balanced legislation, with the aim of achieving the United Nations' (UN) Sustainable Development Goals.

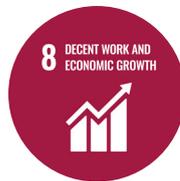


WHAT WE STAND FOR

Fedima and its members strongly support and respect the Sustainable Development Goals (SDGs) of the 2030 Agenda for Sustainable Development, which was adopted by all United Nations Member States.

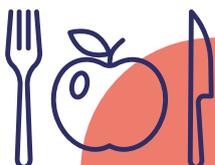
In Europe, we pay particular attention to:

- Promoting a healthy diet (SDG 3: Good Health and Wellbeing)
- Creating a healthy workplace (SDG 8: Create Decent Work and Economic Growth)
- Reducing food waste and packaging (SDG 12: Responsible Consumption and Production)
- Reducing the climate impact of our activities (SDG 13: Climate Action)
- Support of our communities and responsible sourcing (SDG 15: Life on Land)
- To achieve these goals, Fedima collaborates with various players in the bakery supply chain (SDG 17: Build Partnerships for the Goals)



The industry is already engaged on six of the below sustainability topics (see a non-exhaustive list in the Annex). Therefore, we welcome the 'European Green Deal' of the European Commission and its new 'Farm to Fork Strategy for Sustainable Food'. We are looking forward to working together with stakeholders and EU decision-makers for the success of these initiatives.

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HEALTH & NUTRITION

Bakery products have highly nutritive qualities and constitute an essential part of a balanced diet. Fedima's members are conscious of providing healthy and nutritious products to customers. Fedima welcomes European policies that support research and innovation in nutrition and health.

Fedima also supports European policies to increase food safety, with a special effort to reduce contaminants and provide transparent food labelling.

PEOPLE & COMMUNITIES



Sustainable development also takes into account our impact on communities and people. Fedima's members support a thriving community of European bakers. Meanwhile, we actively promote safe working places in our own operations in conjunction with other partners in the bakery supply chain. We are also engaged in the preservation of local communities on sites of production beyond Europe. Fedima's members are actively promoting this themselves as well as in collaboration with NGOs and local associations.



(FOOD) WASTE & CIRCULARITY

More than 1.3 billion megatons of food are lost or wasted annually globally, which represents up to one-third of global food production. In Europe, 88 million tonnes of food are wasted every year. Fedima and its members stand for the reduction of food waste in the food supply chain, from B2B providers to consumers, and more specifically in the bakery industry.

SUSTAINABLE PACKAGING



Fedima's members support the transition to a circular economy at EU level through the reduction of packaging, in particular plastic packaging, and the increased reuse of packaging materials through recycling of paper and plastic within the bakery value chain. This goal should go hand in hand with the necessity to preserve the quality and safety of products at each production stage.

The bakery sector produces bread and patisserie bought by consumers to be directly consumed or preserved for several days. The use of packaging, aimed at upholding the health standards of the EU and ensuring the safety of our products, can vary throughout the bakery value chain.



ENERGY EMISSIONS

We support a European food production system that favours innovation in resource efficiency and energy emission reduction. Fedima's members value the necessity for all sectors, in particular the food sector, to reduce their energy emissions, which will be the most effective approach to achieve EU targets of halving greenhouse gas emissions by 2030 compared to 1990.

RESPONSIBLE SOURCING



Fedima's members are aware of the importance of responsible sourcing of ingredients and other materials notably with regards to the planet, human rights, animal welfare, business integrity and anti-corruption, quality and traceability. Our members are working on providing responsibly sourced ingredients for the bakery sector. This is important with regards to key ingredients for example palm oil, soy and cocoa. As part of the [European Sustainable Palm Oil Advocacy Group](#), we support the mainstream adoption of sustainably sourced palm oil by the food sector and provide transparent food labelling.



ANNEX

List of commitments and initiatives made by our member companies.

IMPORTANT NOTE: This Annex provides NON-EXHAUSTIVE examples of sustainable actions in the industry, voluntarily provided by Fedima's member companies.

HEALTH & NUTRITION

VegaSon – Sonneveld



VegaSon is an improver for a healthy bread which contains up to 50% vegetables (beet or orange and purple carrot) using sustainable rest streams of vegetables. Consuming these vegetable breads helps consumers to achieve their Recommended Daily Intake in an easy and sustainable way.

PEOPLE & COMMUNITIES

ECHO Charity Programme – Lesaffre

Introduced in 2018 and launched in January 2019, the ECHO programme covers all of Lesaffre's charity actions, carried out by one or more employees within the company. Lesaffre's subsidiaries and business units engage in various charitable projects that either support local communities or serve a mission of "working together to better nourish and protect the planet". To deploy the ECHO programme, a network of over 60 correspondents has been set up around the world, ensuring proximity to the field and an ECHO Group Fund has been created. In 2019, 37 charity projects were identified, involving more than 200 employees.

The Corporate Social Responsibility Awards – Lesaffre

Since 2014, every two years Lesaffre has been organising an internal competition of CSR best practices – including those linked to charity: the CSR Awards. The event mobilises its employees from all over the world and helps identify a strong desire from employees to get involved in solidarity projects.

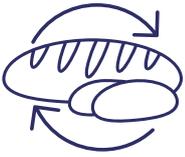
Angel Bakery – Backaldrin

Only those who have the courage to try something will ever know if it works. Following this motto, Backaldrin made a decision to support a bakery project in Africa six years ago. Today one can really describe it as a lighthouse project. The creation of the Angel Bakery, and thereby the creation of jobs, has opened up new prospects for many people in Korogocho, Nairobi.



(FOOD) WASTE & CIRCULARITY

Bread made from unsold bread – Sonneveld



A unique concept from the European Bakery Innovation Centre & Sonneveld Group. The unsold packaged bread that is returned from the supermarkets is minced, mixed with water and a starter containing Scandinavian yeast. It is put in specially designed containers to ferment and become a pre-dough. Then, the pre-dough is used as an ingredient to make new daily fresh bread. Since September 1st 2020, this bread is baked fresh every day and is distributed to 685 supermarkets in the Netherlands.

Reducing its water footprint – Puratos



Puratos has the long-term objective of achieving a balanced and sustainable water management in 2030 by reducing its own water consumption, improving the quality of its water discharge and reducing water risks in its production sites. In 2019, Puratos's water efficiency improved by 6% compared to 2018 and its water use (1.720 million litres) decreased by 4% compared to 2018.

SUSTAINABLE PACKAGING

Recycle ready bags – Zeelandia

Zeelandia introduced 100% paper bags to improve recycling of its packaging materials by customers. After a successful test in the Netherlands and Belgium, Zeelandia started preparations for a global rollout. The absence of plastic makes the material much easier to recycle. Added benefits of the new packaging are that 20% fewer chemicals are used during production and the new design enables an ink-reduction of 55%.



ENERGY EMISSIONS

Reaching carbon neutrality by 2025 – Puratos

Puratos has set up the ambitious goals of purchasing 100% renewable electricity by 2023 and reaching carbon neutrality on its direct operations by 2025. Puratos sourced 60% of its electricity from renewable origin in 2019, up from 50% in 2018 (100% in Belgium, Spain, USA, and China) and with the aim of reaching 70% in 2020. Puratos is also compensating its unavoidable emissions through in setting programmes as part of its 2025 carbon neutrality objective. Puratos was awarded Grade B for its first reporting to CDP Climate in 2019. This is a great recognition for Puratos's coordinated action on climate issues, especially considering the average within the global food processing sector is Grade C. The CDP is the world's most comprehensive collection of self-reported data, enabling companies to progress through benchmarking and comparison with peers.



Solar panels on every roof – Zeelandia

Zeelandia fully covered the roof of its margarine factory in Lithuania with solar panels which enabled them to produce 25% of the energy needed. To achieve 100% green renewable energy, Zeelandia agreed on a new contract with the Lithuanian state electricity supply company for the remaining green energy needed. This solar panel best practice will be copied in the rest of Zeelandia's factories around the world, as an important step in its ambition to work toward 100% climate neutrality.



CSM Ingredients Forest – CSM Ingredients

To symbolise the beginning of the new era, CSM Ingredients is investing and nurturing a forest in collaboration with Tree Nation, a worldwide operating non-profit organisation. Across Europe, Africa and Asia, one tree will be planted for every single employee, having a positive impact on the environment in offsetting CO2 emissions and the local communities.

RESPONSIBLE SOURCING

100% cage-free egg sourcing – Dawn Foods Europe

In 2019, Dawn Foods Europe modified its supply of eggs as a raw material in all products made in its manufacturing sites in Europe. Ahead of EU legislation plans to not use any cage eggs by 2028, Dawn Foods Europe was the first company in the bakery industry to only use 100% cage-free (barn or free range) eggs in its products.



Increasing the quote of sustainability certified materials – IRCA

IRCA took a further step in its journey towards responsible sourcing, further increasing the quote of sustainability certified materials (Rainforest Alliance, Round-table on Sustainable Palm Oil, Global Food Systems, Carbone Disclosure Project, International Register of Certified Auditors) in its range of products for all its customers (Industry, SMEs, artisans). In this way, IRCA offers a sustainable option at every level of the bakery business, making every dough count toward a more sustainable and better future.



100% RSPO certified palm oil – Dawn Foods Europe

Dawn Foods Europe has been an RSPO member since 2011 and all of their European plants are RSPO certified since the end of 2015. This means that customers can trust that Dawn Foods Europe is sourcing 100% RSPO certified palm oil; Mass Balance & Segregated.





**Federation of the European Manufacturers and
Suppliers of Ingredients to the Bakery, Confectionery
and Patisserie Industries ASBL**

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