



2023

Building a future-proof margarine sector

The contribution of the margarine and plant-based spreads sector to the sustainability and health goals of the EU



imace



Who we are

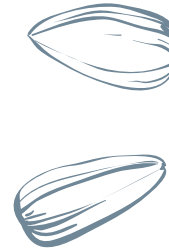


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IMACE is the voice of the European margarine producers, both for retail and business-to-business. It represents more than 70% of the European sector. Committed to sustainable and healthy food systems, IMACE supports the creation of a favourable policy environment that lays the foundation for a responsible and innovative margarine and plant-based spreads sector. In this context, the association is proud to have driven the sectors' improvement in different areas, including sustainability, nutrition and health, since 1958.



What we stand for



IMACE is committed to playing its role in building more sustainable, healthier and just societies, by providing high-quality, nutritious and environmentally friendly food products. These principles are at the basis of the work of the margarine sector, which directly contributes to the **United Nations Sustainable Development Goals (SDGs)**.



By sourcing plant-based ingredients and producing margarine in a sustainable manner, producers help create sustainable food systems (SDG 2).



Using natural resources efficiently (SDG 12) contributes to a food system with low greenhouse gas emissions (SDG 13) which impacts food production positively.



Caring for our planet's biodiversity in this way helps protect life on land (SDG 15).



Using soft margarines and liquid cooking fats in your diet allows you to replace saturated fatty acids with healthy unsaturated fatty acids. This ensures good health and well-being (SDG 3) by reducing your risk of cardiovascular disease.



Your choice to consume responsibly (SDG 12) by selecting margarine products contributes to a sustainable planet where caring for your health and the environment stimulates economic growth (SDG 8) and helps create thriving communities (SDG 1).

What we stand for

IMACE strongly welcomes the **EU Green Deal** goal of reaching carbon-neutrality by 2050. As the food sector is a fundamental building block of the European economy, IMACE advocates for an ambitious implementation of the **Farm to Fork Strategy** and for a positive transformation of European food systems that involves the whole agri-food value chain. Representing the plant-based spreadable fat sector, IMACE strongly promotes the transition **towards more plant-based diets** and is a long-time advocate of the health and environmental benefits of plant-based foods.

The food sector plays a major role in realising the vision of sustainable, healthy and resilient food systems: On the one hand, food production has great impact on the overall global environmental footprint; on the other hand, food availability and affordability substantially influence consumer choice and behaviours. The margarine sector fully acknowledges this responsibility and has already taken decisive steps towards providing healthier and more environmentally friendly products to consumers. IMACE members are committed to continuing this virtuous path towards developing a **future-proof margarine sector**.



Our priorities



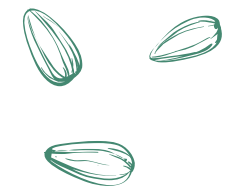
The margarine and plant-based spread sector contributes to:

1. Healthy, balanced and sustainable diets

Margarine is a healthy and sustainable plant-based source of fats, rich in good fats such as Omega 3 and Omega 6. The sector has been at the forefront of **product reformulation** to improve the nutritional profile of margarine and plant-based spreads over the last decades. Today, plant-based spreadable fat products have a negligible level of trans-fats (TFAs), are low in saturated fats (SAFAs) and high in unsaturated fats (UFAs). This comes with great health benefits: high consumption of SAFAs and trans-fatty acids (TFAs) is associated with increased risk of coronary heart disease and related mortality; when SAFAs are replaced with UFAs, this risk substantially decreases.

Margarine also acts as a carrier for vitamins A, D, E, and K, which help to protect essential fatty acids from oxidative damage, maintain normal bones, teeth, muscles, skin, and vision, and support immune system function. Furthermore, margarine and plant-based spreads contain **plant sterols**, which are commonly used for lowering cholesterol levels.

Margarine and plant-based spreads therefore play an important role in ensuring healthy and sustainable intake of dietary fats for the European population. They do so via **direct consumption**, but also via their use as an **ingredient** in other food products (e.g. bakery products). Margarine contributes to improving the nutritional profile of these products as well, being a source of healthier fats compared to butter.



Our priorities

The margarine and plant-based spread sector contributes to:

2. *A resource-efficient food chain*

Margarine is the most sustainable source of fats not only because of its plant-based nature, but also due to the **sector's efforts to minimise consumption of energy and natural resources** in the production process through the use of renewable energy, the reuse of by-products and the use of recyclable packaging.



Our priorities

The margarine and plant-based spread sector contributes to:

3. Sustainable and responsible sourcing

Being plant-based, margarine has a significantly **smaller ecological footprint than butter**. In margarine production, oil crops are used directly for food production purposes, while animal-based fats require the additional step of feeding animals. The latter comes with great environmental impacts due to higher natural resources and land use, as well as carbon emissions, and results in an inefficient conversion of feed into the final product. Moreover, the margarine sector is committed to **responsible sourcing** that refrains from the exploitation of people and the planet, and instead empowers vulnerable groups and smallholders, while protecting biodiversity and fighting climate change.



Our priorities



The margarine and plant-based spread sector contributes to:

4. Healthier and more sustainable communities

The margarine sector is also active in promoting initiatives aimed to develop sustainable, healthy and resilient food systems, beyond the sector itself. The sector financially supports research in improving the **sustainability and health of national and local communities**, as well as in **advancing education, knowledge and innovation** to accelerate the development of margarine and plant-based spreads which can increasingly meet today's challenges and demands.



What Imace Members do

1. Healthy, balanced and sustainable diets

Vandemoortele

To contribute to the fight against common health problems such as obesity or cardiovascular diseases, Vandemoortele has been investing in product reformulation over the past decades to improve the nutritional profile of its products. The company's margarines for professional application from the LowFat and LowSat's ranges contain respectively **20% less total fat and saturated fats than standard margarines**. Vandemoortele continuously strives to develop a more nutritious portfolio also when it comes to fat spreads and margarines for direct consumption, for instance by optimising the recipe or by creating more products with health or nutrition claims (e.g. rich in/source of omega 3).

In line with the current discussion on consumers transparent information and on the use of food labelling schemes such as the Nutri-Score, Vandemoortele aims to **improve the Nutri-Score of 7% of its spreading and cooking margarines by 2025**.



Puratos

Puratos aims to provide consumers with nutritious and convenient food that can help them take up healthier dietary patterns. Puratos intends to do so by investing in product reformulation to lower the fat and salt content of its products.



Input members

1. Healthy, balanced and sustainable diets

Vandemoortele

We aim to offer tasty solutions to everybody's liking with our well-balanced assortment.

Pan-frying with pea protein

Our R&D department has developed a plant-based alternative for pan-frying margarines. In pan-frying margarines, milk or whey protein is often added to reduce spattering. We have succeeded in developing a plant-based alternative with the same benefits by using pea protein instead of milk or whey protein. The concept is ready, but it has not yet resulted in a product launch.



Dragsbæk Group

Dragsbæk margarines' assortment includes plant-based spreads that contain only 38% fat, are rich in Omega 3 and contain both A and D vitamins. In the last two years we have reduced both salt and saturated fats from professional products and retail products by more than 5%. In addition to this, to show our commitment to the general health and wellbeing of consumers we followed the guidelines and regulations in the Danish legislation and removed partly hydrogenated vegetable oils as early as 2003 in all Dragsbæk's own brands and other products for the Danish market. This was long before the EU implemented this regulation in 2021.



Input members

1. Healthy, balanced and sustainable diets

Aigremont

But sustainability is of course not the only objective that Aigremont is willing to reach. We also decided to implement the nutritional recommendations of the Belgian nutrition and health programme (PNNS), by reducing by 25% the use of salt in all our products. Since 2010, Aigremont has also decided to abandon most hydrogenated fats, in order to lower trans fatty acids in its products, as these can be harmful to health. As a result, it's been years that Aigremont can guarantee that all its products are "low-trans", with less than

1% of trans fatty acids, whatever the composition of the margarine or fat. Which actually means almost zero trans fatty acids in practice. And our next challenge is now to promote "low-safa" products every time it is technically possible for our customers... Because our commitment as a company is very clear: keep going on showing the way and encourage our partners and customers to follow the same path!



Input members



1. Healthy, balanced and sustainable diets

Upfield

In 2022, Upfield developed its Nutritional Benchmarking Programme. The programme uses nutritional science and international standards to uncover the optimum formulations for any given product in terms of salt, vitamins, omega fatty acids, calcium, phytosterols and fat, and ensures that we go beyond basic nutritional regulations to create products that have a truly positive impact on health. The programme will ensure that Upfield's products will always be healthier than the dairy counterparts, in terms of trans fat and saturated fat content. The program is being rolled out through 2023.



What Imace Members do

2. A resource-efficient food chain

Aigremont

Aigremont invested in an energy-saving project focused on: installing photovoltaic panel on the roof of the company's storage facility; replacing all building lighting in the production and storage facilities with LED fixtures and bulbs, combined with motion detectors. These two main actions have led to a substantial decrease in the use and consumption of energy in the production process.



Puratos

The company has identified ambitious goals to make its production process **climate-neutral by 2025** by focusing on improving energy efficiency; using renewable energy produced on and off-site; compensating the remaining emissions by planting trees in its cocoa supply chain. Puratos also aims to reduce and optimise its water consumption by 2030.

Puratos is also acting on the sustainability of its packaging, with a specific focus on materials and their recyclability. **Packaging** will in fact be **fully recyclable or reusable by 2025**. **Cardboard and wooden** packaging will be **sourced 100% from sustainable forestry**, complying with FSC® or PEFC® certifications.

Puratos will keep track of the sustainability progresses in its production process via **regular PEF assessments** carried out by an independent, third party organisation.



Input members

2. A resource-efficient food chain

CSM Ingredients

CSM Ingredients Ingredients partnered with Climate Partner, to understand more about our Corporate Carbon Footprint (CCF). We measured our CCF in several of our sites, our overall CO2 emissions were calculated and will use this score as a benchmark to monitor our progress going forwards.

Meanwhile CSM Ingredients installed a combined heat and power (CHP) plant at one of its factories based in Crema since 2016, the CHP process allows a plant to source electricity and generate thermal energy more efficiently. The CHP plant led to a reduction in manufacturing emissions as well as decrease in net utility costs. Next to CHP we use heat recover from boiler exhausted smokes and we installed led bulbs in the production and internal warehousing area, with both we can save energy and reduce emissions.

Additionally, CSM Ingredients also started to replace traditional electricity sources at its sites with those generated from renewable sources. Solar panels have been installed in our sites, with a view to reaching 100% renewable energy by 2025.



Input members

2. A resource-efficient food chain

Vandemoortele

Maximising the use of renewable energy sources

Climate change is one of the biggest challenges for this and future generations. At Vandemoortele, we want to take responsibility and actively work on minimising our own impact on the climate. Our long-term ambition is to be net zero by 2050.

Since 2021, 100% of the electricity used in our production plants and the corresponding offices comes from renewable energy sources with Guarantees of Origin (GOs), predominantly from hydropower, wind, and solar power systems. The goal is to maximise our own on-site energy generation through solar power systems. When all installations for which contracts have been signed are in operation, we will generate 10.2% of our electricity ourselves. From 2024, these solar panel installations will become operational.



Input members

2. A resource-efficient food chain

Dragsbæk Group

It is a target for Dragsbæk, that our packaging is 100% recyclable, 75% of the packaging is made of recycled materials, half of the plastic packaging is made of recycled or renewable materials, before 2025. Today our cardboard packaging is proudly FSC®-certified.

Dragsbæk is continuously optimizing our packaging. We have redesigned our PET-plastic bottles and have saved more than 40 tons of plastic per year. That's good for the environment and good for the climate, due to a lower

CO2-emission as a result of less transport.

Dragsbæk will achieve net-zero emissions by 2045 by focusing on improving energy efficiency and using renewable energy. In the last ten years Dragsbæk has increased electricity efficiency by 8% and reduced water consumption per produced kilogram by 17%.



Input members

2. A resource-efficient food chain

Upfield

Upfield has committed to removing remaining dairy ingredients in its consumer products by 2030. 1% of Upfield's ingredients by volume are dairy ingredients, yet they make up 7% of the company's GHG footprint and 57% of its methane footprint. Already, in 2022, the company removed 1.3kt of dairy ingredients from its portfolio – leading to a 26% reduction in methane compared to 2021.

Methane is 80 times as potent as CO₂ over its first 20 years in the atmosphere. At COP26, governments committed to the Global Methane Pledge, to reduce emissions by 30% from 2020 levels by 2030. Following this, in 2022, Upfield became the first food business to disclose its methane footprint, calling on the wider industry to do the same.

Upfield has also made progress in reducing the climate impact of its factories, having cut carbon intensity by 5% from 2020 (Scopes 1 and 2).

Finally, in 2022, 11 of Upfield's 14 factories achieved zero waste to landfill. In total, 99.8% of Upfield's waste is re-used, recovered or recycled. Also in 2022, Upfield's factories in Helsingborg (Sweden) and Santa Iria (Portugal) made big strides in waste reduction, both cutting product waste by more than 25%. Helsingborg now has only 3.2% total product waste, and Santa Iria has 4.5%. These gains have come from improved waste management practices and process optimisation.



Input members

2. A resource-efficient food chain

Aigremont

Sustainability has always been a key element for Aigremont. Since the beginning the Thiry family owned a local slaughter plant and came up with the idea of creating a subsidiary to valorize by-products such as fats. Olivier Thiry therefore set out to find an optimal solution to process the meat fats that were previously thrown away. And still today, Aigremont tries to find new challenges to reduce waste and work more efficiently. In this context and among other ideas, Aigremont significantly decreased the use of cardboard, to minimize over-packaging. The brightest example concerns the 10 kg format, which is commonly used in the food industry sector. Thanks to our state-of-

the-art process, we indeed allow more and more of our customers to use extruded fats or margarines, which do not need any cardboard protection to be delivered. As a result, the share of products wrapped in recycled cardboard boxes strongly decreased in recent years. Because besides going faster to unpack our products and enjoying softer and flexible fats, our customers also ease their waste management, by avoiding all the recycling process of cardboard boxes.



Input members

2. A resource-efficient food chain

Vortella

Vortella is a regional and family-owned company serving B2B customers domestically and abroad with modern plant-based margarines and fat emulsions.

As such sustainability is a natural part of our daily work. Beginning of the year 2022 we inaugurated our proprietary photovoltaic energy supply from panels installed on the roofs of our factory and warehouses.

This step on our journey to continuously improve our sustainability is securing our supply of green electricity as well as reducing the ecological impact.



What Imace Members do

3. Sustainable and responsible sourcing

Upfield

IMACE members source certified sustainable oils to protect biodiversity and the livelihoods of people. In the case of Upfield, this is done through a comprehensive sustainable sourcing framework that guides the company's business relations. The policy reflects the sector's strive to end with deforestation and the destruction of peat as well as with the exploitation of local communities, promoting reforestation and the empowerment of smallholders and women.



Vandemoortele

Taste and quality are certainly a priority for Vandemoortele, but not at the expense of the living conditions of local farmers and the health of our planet. For the company, it's essential to make conscious choices when purchasing the key commodities - like palm oil and soy. Since they first became a member of the RSPO (Roundtable on Sustainable Palm Oil) in 2009, their efforts in sourcing sustainable palm have come a long way. Starting from 2015, Vandemoortele has committed to sourcing palm oil that is certified as 100% sustainable for both our consumer and professional brands. They have also been a member of the Round Table on Responsible Soy (RTRS) since 2011 and a member of the Alliance4Soy since 2018. Since 2017, Vandemoortele has exclusively used 100% RTRS-certified soy in their consumer and professional brands. By 2025, they aim to expand this to the use of 100% RTRS-certified soy in all our products.



Input members

3. Sustainable and responsible sourcing

Puratos

Puratos already sources 100% RSPO certified palm ingredients. As from 2024, all palm oil purchased by the Puratos Group will be RSPO certified under the supply chain model RSPO Mass Balance, if not Segregated in Europe.



Input members

3. Sustainable and responsible sourcing

Dragsbæk Group

In March 2007 Dragsbæk became one of the first Danish members of the RSPO (Roundtable on Sustainable Palm Oil). This was significant for both the company and their customers to ensure that the production of palm oil is managed in a sustainable and responsible way.

As a part of the Orkla family Dragsbæk requires our direct suppliers to commit to our Supplier Code of Conduct which outlines the sustainability expectations. This means that each supplier commits to carry out their production in accordance with internationally recognised standards relating to human rights, working conditions, the environment, and anti-corruption (ESG).

Dragsbæk monitors their suppliers through on-going dialogue, supplier evaluations and third-party audits. Dragsbæk follows the Orkla's six-point sustainable sourcing targets towards 2025. The targets are: 1) Ensure respect for workers' rights, 2) Achieve verified sustainable production of key raw materials, 3) Promote sustainable farming, 4) 100% recyclable packaging, 5) 75% packaging made of recycled materials and 6) 50% plastic packaging made of recycled or renewable materials.



Input members

3. Sustainable and responsible sourcing

Upfield

In 2022, Upfield again met its target to source 100% physically certified palm oil. To achieve this target, Upfield partners with independent experts like Earthworm, using satellite technology to monitor its supply chains. Upfield continues to innovate and create new recipes both with sustainable palm and alternatives to palm. In addition, for other high-deforestation-risk materials, paper and soybean oil, Upfield achieved 99% FSC or PEFC certification, and all of Upfield's soybean oil complies with the Amazon Soy Moratorium Agreement.

This year, Upfield has taken steps to increase the transparency of its coconut oil supply chain. After joining the Sustainable Coconut Charter in 2022, Upfield ran a supplier assessment and policy review. By the end of 2022, 100% of Upfield's coconut oil suppliers agreed with the company's policy and to share country-level traceability, which gives the visibility to ensure sustainability throughout Upfield's coconut oil supply chains.



What Imace Members do

4. Healthier and more sustainable communities

Mills

Mills supported the creation of a funding scheme called 'en kr til Hjertesaken'. The scheme is designed to support disease prevention activities and research, prioritising projects focusing on diets promoting healthy hearts. To receive funding, researchers or grassroots projects need to contribute to helping people live healthier lives, as well as following nutritional guidelines established by the Norwegian authorities.



Vandemoortele

The Belgium-based company established the Vandemoortele Centre for Lipid Science and Technology in 2012. The Centre aims to increase understanding of edible soft matter systems and translate research findings into practical applications. It does so by involving university and young researchers: Master's students interested in the topic have the chance to carry out their thesis in the Vandemoortele's facilities. The company also supports PhD grants to further develop research and knowledge to keep on providing nutritionally optimal and environmentally friendly products.



Input members



4. Healthier and more sustainable communities

Vandemoortele

WORKING TOGETHER TO CREATE A POSITIVE SOCIAL IMPACT

We aim to have a positive impact on society and to help address social injustice and challenges. We take responsibility not only for our own activities but for our entire supply chain. By pursuing a positive social impact, we create chances for minorities and underprivileged groups, like decent work or quality education.

Projects on the ground

By 2025, we are committed to initiating at least one project on the ground for each of our key commodities: soy, palm oil, cocoa, wheat and eggs. In these projects, we will work on the creation of a positive social impact for local communities and farmers in the upstream supply chain and beyond. To date, projects related to soy, palm oil and wheat have

already been initiated, which corresponds to 60% of our key commodities.

Since 2018, we have been contributing to the Landscape Project in Aceh, Sumatra (Indonesia). This project is led by Earthworm Foundation (EF), an organisation focused on making supply chains resilient and regenerative. The area of Aceh is home to the highly biodiverse Leuser Ecosystem: one of the most extensive unbroken tracts of rainforest in Southeast Asia, and an area with an abundance of flora and fauna. The Landscape Project aims to simultaneously reduce deforestation and demonstrate the feasibility of balancing commodity production, conservation, and good social and labour practices on a large scale. Through this project, we contribute to the sustainable livelihood of the communities in this area.



Input members

4. Healthier and more sustainable communities

Dragsbæk Group

Since the beginning in 1923, Dragsbæk has supported initiatives in the local community, e.g., through sponsorships for local sports associations and other activities that support social and sustainable development in the local community. Furthermore, Dragsbæk has branded the region of Thy, thereby increasing the public's knowledge of one of Denmark's outlying areas. Dragsbæk is also the proud co-founder of the climate project 'PlanteVejen' in the municipality of Vejen.



Input members

4. Healthier and more sustainable communities

Upfield

In November 2022, Upfield Nutrition presented results of a dietary intake research study involving more than 700 Sri Lankan school children aged 6-14 years at the Sri Lankan Medical Nutrition Association Annual Academic Sessions. Results on 'Nutritional status and daily dietary intakes' and 'Macronutrient intakes during breakfast' were presented to local medical professionals with two subsequent abstracts published and an award received for this research, acknowledging the value of this information to be used by Sri Lankan dietitians and medical professionals to educate consumers about the relevance of healthy breakfasts.



Contact us!

Do you want to know more about the commitments of the margarine sector? **Contact us!**



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IMACE - EUROPEAN MARGARINE ASSOCIATION

The logo for IMACE, featuring the word "imace" in a lowercase, yellow, cursive font. A small green leaf icon is positioned above the letter 'i'.