

EU Code of Conduct on Responsible Food Business and Marketing Practices

*A common aspirational path towards
sustainable food systems*

Macaronicus Italia Srl Commitments

15 02 2022

Macaronicus Italia srl produces gluten-free pasta, under the Bontasana brand, made from carefully-selected ancient grains and spices in order to create a product with high sensory and nutritional characteristics.

The company's purpose and core values are shared by the whole team, with the spirit to write a success story of daily passion.

Notwithstanding Macaronicus Italia is a SME, we believe that anyone can make the difference and contribute in a meaningful way to the transition to more Sustainable Food Systems.

To this extent we included the following pillars as part of our mission:

- **incentivize consumption of protein from plant sources**
(only plant-based recipes are posted on the Bontasana website and social networks);
- **100% organic production;**
- **choice of cereals and raw materials** with low environmental impact during cultivation (we focus on the quantity and method of irrigation, preferring drought-tolerant varieties such as sorghum);
- **purchase of flours of Italian or European origin** in order to reduce the impact of transport-related pollution and CO2;
- **cooperation with healthcare professionals** and academics with a view to impacting positively on consumer well-being;
- **Kosher and Halal certifications** to offer an inclusive and accessible diet.

Our company fully supports the idea to join forces and be part of a community of frontrunners and, with great optimism and enthusiasm, we offer additional efforts by adopting a set of commitments within the

“EU Code of Conduct on Responsible Business and Marketing Practices”. To promote the values and the targets of this European project, Macaronicus Italia commits to achieve the following objectives, which are in line with the UN Agenda 2030 and the Sustainable Development Goals.

· REDUCTION OF THE FOOD LOSS AND FOOD WASTE ALONG THE SUPPLY CHAIN BY REVERTING WASTE INTO FOOD

Macaronicus Italia commits to improve coordination of policies and strategies along the food supply chain in order to minimize food loss and waste by bolstering the capacity for innovation.

The company will begin long pasta production in 2022. As already identified in the research and development tests, this specific type of processing will generate waste. Macaronicus Italia srl is committed to using this surplus in the development, and subsequent marketing, of foods that do not contain additives.

With such a commitment our company intends to provide added value by cutting waste and reverting it into food.

Baseline: 2021

Monitoring: Macaronicus Italia will provide internal data on production of long shape pasta, with reduction of waste reverted into foodstuffs without additives.

In line with SDGs



· IDENTIFICATION, DEVELOPEMENT AND/OR PROMOTION OF DISTRIBUTION OF SUSTAINABLE PACKAGING SOLUTIONS WITH GREATER RECYCLABILITY

In order to optimize packaging efficiency, Macaronicus Italia company decided to change the type of wrapper by replacing the existing 250g box in recyclable and compostable virgin cardboard, which requires manual filling, with 100% paper bags supplied on reels.

Throughout 2022, the company will assess the paper/flexible pack solution using LCA to review the environmental impact and to choose the best solution for both long and short pasta types. During the course of 2022, the packaging dedicated to the food service sector, currently in plastic, will be entirely replaced by paper bags in order to reduce the product's environmental impact. According to a study carried out by the CIEL, 3.5 kg of carbon dioxide are emitted into the atmosphere to produce 1 kg of plastic. For 2023, Macaronicus Italia is committed to replace all packaging intended for the HORECA sector from plastic to 100% paper (in stock February 2022: 1 ton of pasta divided into various formats).

Baseline: 2021

Monitoring: progress report to provide data on replacement of packaging with better LCA.

In line with SDGs



• SUSTAINABLE MANAGEMENT OF NATURAL RESOURCES (SUCH AS LAND, SOIL AND FISH RESOURCES) BY USING MORE SUSTAINABLE RAW MATERIALS

Macaronicus Italia uses white corn and sorghum as the cereals of choice. The production data for the last two years show an imbalance in favor of the first cereal:

- **2020:**
production of **corn pasta 65%**,
production of **sorghum pasta 35%**;
- **2021:**
production of **corn pasta 60%**,
production of **sorghum pasta 40%**.

Sorghum (*Sorghum vulgare*) is a species that can adapt to different and even hostile environmental conditions. It is drought-resistant and, thanks to its minimal water requirements, it can tolerate conditions of extreme aridity without crop damage. Due to its efficient root system and its high evapotranspiration rate, Sorghum greatly enhances the water in the soil. It withstands water stress conditions well, and it has a moderate water requirement (about 400-500 mm) which is much lower than that of other spring crops (corn, soybeans, etc.). Because of its highly developed root system and its ability to grow in midsummer, sorghum has many advantages in crop rotation: it is an excellent cover crop in the summer and, thanks to its robust soil coverage, it simplifies weed management in the subsequent crop.

The use of sorghum before a spring crop has the advantage of reducing soil erosion and nitrogen leaching in winter, as well as preserving the soil structure.

For this reason, from 2022 onwards, Macaronicus Italia has pledged to increase the production of sorghum pasta in order to manage natural resources in a sustainable way.

Baseline: 2020

Monitoring: progress report highlighting the increase of use of sorghum to produce pasta, in order to manage natural resources in a sustainable way.

In line with SDGs



· MOTIVATION AND RATIONALE

The EU Code of Conduct is a key deliverable of the EU Farm to Fork Strategy and Macaronicus Italia is fully committed to deliver on its contribution. Respect for the environment and responsible management of problems which our production processes can create in the ecosystem are the cornerstones of Macaronicus Italia environmental protection policy.



We believe that if we want a more sustainable future, we have to work for it on several fronts. At the same time we align our sustainability ambition with the SDGs. Our commitments links with specific SDGs and their targets, ensuring we make a meaningful and transparent contribution to protect the ecosystem, ensure prosperity in our communities and contribute to improve human nutrition. While we support all the SDGs, the possibility to submit our commitments is part of our contribution to match the Farm to Fork and the UN SDGs targets.

Our commitments are part of a long-time strategy and will take as a baseline 2020 and 2021 to integrate our contribution to the Code of Conduct with our mission.