

EU CODE OF CONDUCT ON RESPONSIBLE FOOD BUSINESS AND MARKETING PRACTICES

TEMPLATE FOR COMPANIES

NAME OF COMPANY

REPORT SUBMITTED ON 23TH OF APRIL 2024

Type of business/sector <i>(E.g. retail, dairy)</i>	Sustainability dimension <i>(E.g. environmental, social)</i>	Code aspirational objective <i>(1-7)</i>	Individual commitments with baseline	Progress on KPIs and goals (qualitative and/or quantitative)	Additional information (optional) <i>(E.g. partnerships, geographical coverage, sharing best practices, links with other COM initiatives, with other reporting initiatives)</i>	Comments (optional) <i>(E.g. enablers, ideas on how to improve)</i>
Manufacturing of Foodstuf (spices & Sauces)	People, Planet, Profit, Participation	2. food loss & waste 3. Climate Neutral food chain 4. resource efficiency (energy and packaging)	2. waste will be reduced as much as possible. What is left will be circular. Minus 50 % in 2025 (baseline 2021) 3. Net-zero is our mission. What is left will be compensated. Minus 50 % in 2025 (baseline 1990)	2. minus 22 % (baseline 2021) 3. Scope 3 analysis is ready and translated to actionplans 4. scope 1 & 2 minus 28 % (baseline 2018)	2. we work together with Milgro 3. A scope 3 analysis has been drafted with company Stimular 4. 100 % renewable energy 5. several projects in collaboration with FairFood, GIZ.	

		<p>5. inclusive & decent work</p> <p>6. value creation</p> <p>7. sustainable sourcing</p>	<p>4. 25 % of our packaging is circular or biodegradable.</p> <p>5. Risk analyses completed for all strategic supply chains in 2025.</p> <p>6. 10 % of spices & herbs are sourced from agroforestry programs in 2025</p> <p>In 3 sourcing regions a baseline study has been done in 2025. A biodiversity recuperation proof of concept has been developed.</p> <p>7. we aim to restore the biodiversity of all the sourcing regions of our herbs and spices</p>	<p>Sustainable packaging policy and energy reduction plan is implemented</p> <p>5. Risk analyses completed for 25 % of our strategic supply chains</p> <p>6. 8 % of spices & herbs are sourced from agroforestry programs in 2025</p> <p>7. In 3 sourcing region a baseline study has been done in 2025. A biodiversity recuperation proof of concept has been developed.</p>	<p>5. based on secondary sources</p> <p>6. Working together with many suppliers and Circular Bioeconomy Alliance</p>	
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