

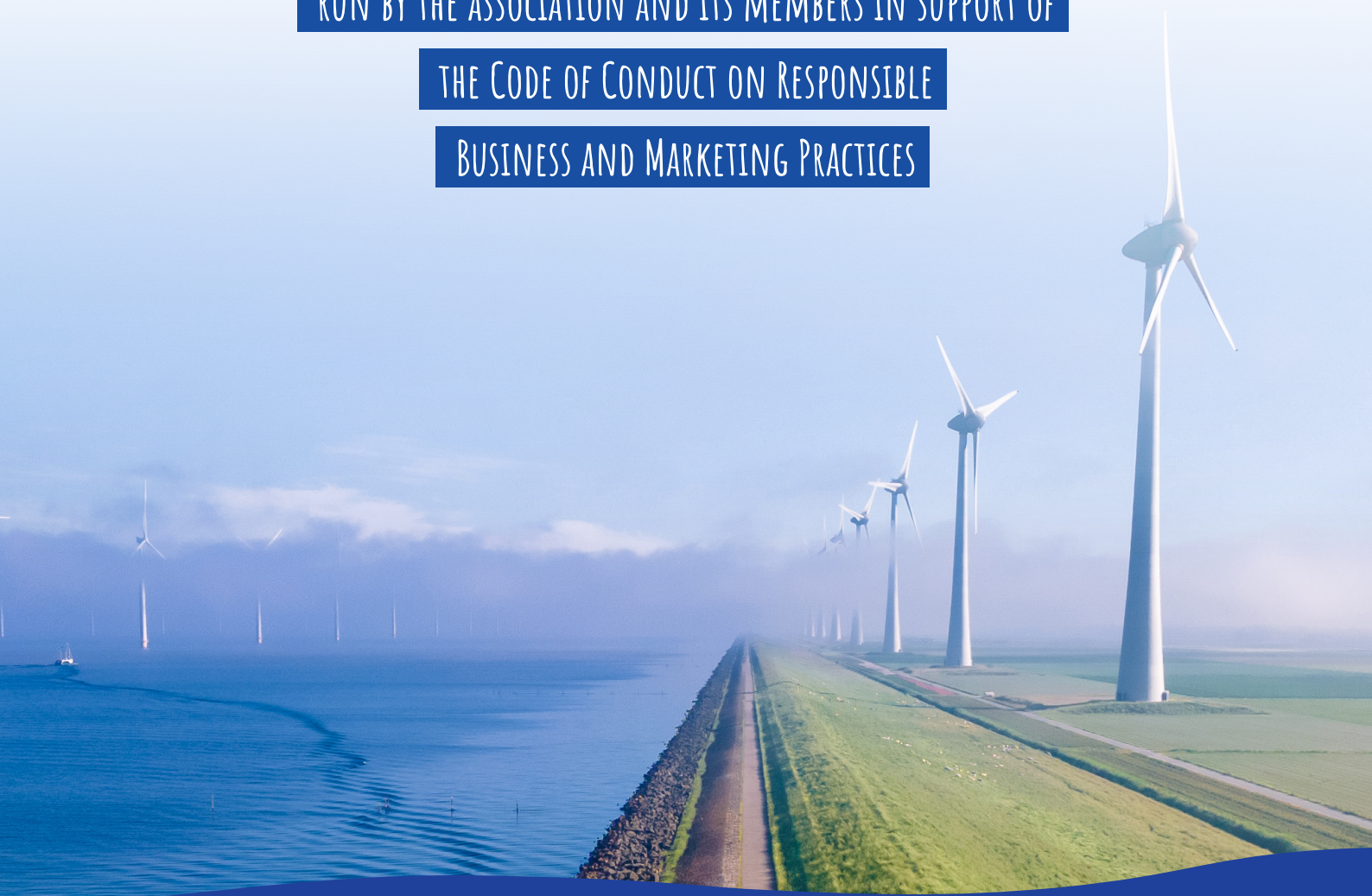
# ADVANCING SUSTAINABILITY IN FOOD SYSTEMS THROUGH PLANT-BASED FOODS

ENSA'S 2023 REPORT OF THE ACTIVITIES

RUN BY THE ASSOCIATION AND ITS MEMBERS IN SUPPORT OF

THE CODE OF CONDUCT ON RESPONSIBLE

BUSINESS AND MARKETING PRACTICES



November 2024

**ensa**

European Plant-based Foods Association

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The European Plant-based Foods Association (ENSA) represents European plant-based food manufacturers. ENSA is an association of internationally operating companies, ranging from large corporations to small, family-owned businesses with an annual turnover of over €1.8billion. Our members produce high-quality plant-based alternatives to dairy and meat products. Since its establishment in 2003, ENSA has been raising awareness about the role of plant-based diets in moving towards sustainable and healthy food production and consumption patterns.



## ENSA'S COMMITMENT TO ADVANCE SUSTAINABLE FOOD SYSTEMS

In March 2023, ENSA committed to support the inspirational objectives of the Code of Conduct on Responsible Business and Marketing Practices. In this report, we highlight the key activities and initiatives the association and our members have carried out to support the Code and its goals.



## INFORMING DECISION-MAKERS: THE ROLE OF PLANT-BASED FOODS IN ADVANCING SUSTAINABILITY

In 2022, ENSA commissioned a [literature review paper on the role of plant-based foods in creating healthy and sustainable food systems](#). The findings of this paper emphasise how a more plant-based diet can significantly reduce greenhouse gas emissions, conserve water, and promote biodiversity, all while providing essential nutrients. In 2023, the paper was shared with key decision-makers within the European Commission. This strategic outreach aimed to raise awareness about the advantages of adopting more plant-based diets, influencing future policy initiatives that promote sustainability in the food sector. By informing decision-makers, ENSA hoped to contribute to a broader dialogue on the importance of dietary shifts toward more plant-based diets to achieve long-term sustainability goals.



## CONNECTING STAKEHOLDERS TO ADVANCE SUSTAINABLE PLANT-BASED DIETS

ENSA believes in the power of collaboration at all levels, recognising that sustainable food systems require cooperation across national, EU, and international levels. A significant milestone in the efforts to engage with international stakeholders was the organisation of the **International Plant-Based Foods Global Alliance Summit**, held on 12-13 October 2023. ENSA co-organised this event alongside other members of the **Alliance**, which consists of leading international plant-based food organisations. The summit provided a platform for sharing insights, discussing strategies, and fostering collaboration to advance the adoption of sustainable plant-based diets globally.

A key highlight of the Summit was an engaging event that brought together farming experts, policymakers, industry leaders, academics, and stakeholders to explore the key role of plant-based diets in shaping the future of food systems. This exchange provided a unique opportunity to discuss the policy actions needed to advance more plant-based diets, while also showcasing successful initiatives from various regions around the world that are promoting the transition to more plant-based food systems. By highlighting these examples, participants were able to draw lessons and best practices that can be adapted to their own contexts, fostering a global movement toward sustainable eating.

At the EU level, ENSA has **strengthened its collaborative efforts with other EU organisations**, including FoodDrinkEurope (ENSA is a member), European Alliance for Plant-Based Foods (EAPF) (ENSA is also a member of this organisation), European Vegetable Protein Association (EUVEPRO), European Margarine Association (IMACE), Starch Europe, and various NGOs, to advocate for the adoption of more plant-based diets and their significant contributions to sustainability. As part of our collaborative efforts with EAPF, we also held an **annual meeting of the National Plant-Based Foods Forum** in November 2023. This gathering served as a platform for national plant-based stakeholders to coordinate actions, share best practices, and develop targeted campaigns promoting sustainable plant-based diets. The goal of this forum is to create a robust network that supports the transition to more plant-based diets, ultimately contributing to a more sustainable food system.

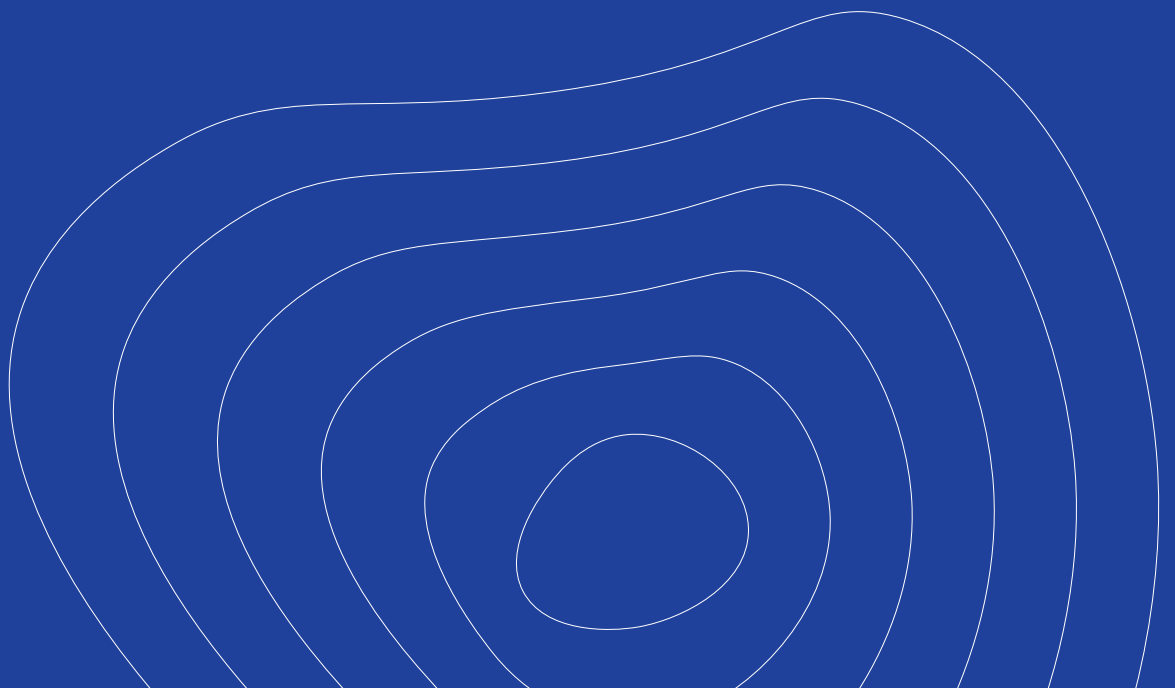


## OUR MEMBERS INITIATIVES FOR A SUSTAINABLE FUTURE

Our members play a crucial role in advancing sustainability efforts: their commitments and innovative initiatives can truly make a difference in driving positive change within the plant-based food sector. Indeed, they have already taken significant steps to promote sustainable practices and healthy diets. Below are some of the initiatives they have implemented, which support the inspirational objectives of the Code of Conduct on Responsible Business and Marketing Practices. While ENSA signed the Code in 2023, our members have long been at the forefront of sustainability, as demonstrated by some of the initiatives outlined below.

1

PROMOTING FOOD  
CONSUMPTION PATTERNS  
(FOR HEALTHY AND  
SUSTAINABLE DIETS)



# ASPIRATIONAL OBJECTIVE 1

HEALTHY, BALANCED AND SUSTAINABLE  
DIETS FOR ALL EUROPEAN CONSUMERS  
CONTRIBUTING TO:



## 1) REVERSING MALNUTRITION AND DIET-RELATED NONCOMMUNICABLE DISEASES IN THE EU

### QUORN

In 2021, Quorn Foods committed to establishing a set of **global nutrition profiles** to guide product launches and reformulation in line with government health improvement targets. These nutrition profiles, covering the wide range of food categories in the Quorn and Cauldron ranges, were officially launched in February 2023, as part of Quorn Foods' wider Global Product Guidelines. The nutrition profiles **set category specific maximum levels for calories, total fat, saturated fat, sugar and salt**, in line with government reformulation targets **and minimum levels of fibre and protein**. Profiles also take into consideration nutrient profiling scores to ensure as much of the portfolio is non-HFSS as possible (HFSS = high fat, salt, sugar food). Quorn Foods is now monitoring the progress on meeting these nutrition profiles.

Many products within Quorn Foods' portfolio are a source of protein, source of fibre and/or are low in saturated fat. Quorn Foods believe in **using nutrition and health claims responsibly**, so even if we are permitted to, we do not make such claims **on products which carry red traffic lights**. In 2023, it updated its packaging so that all Quorn products which are a source of fibre, are labelled as such. The Nutri-Score on Quorn packaging helps consumers make an informed grocery purchase decisions while the recycling information is expected to ease their use phase. Besides, in 2023, Quorn Foods introduced **NaviLens technology** onto Quorn product packaging making things like the weekly food shop a more inclusive and **smoother experience for the visually impaired**.



### VALSOIA

In 2019, Valsoia launched a focused on gradually reducing added sugars in plant-based beverages and introducing new product lines with lower or no sugar content, including sugar-free oat, rice and almond beverages. By 2023, Valsoia had successfully **reduced added sugars in its beverages and yoghurt lines by 20% since 2018**, a trend the company aims to continue over the next two years.



## 1) REVERSING MALNUTRITION AND DIET-RELATED NONCOMMUNICABLE DISEASES IN THE EU

### DANONE (ALPRO)



With the **opening of a new production site** in Villecomtal-sur-Arros, Danone now operates two facilities in France and four across Europe **dedicated to plant-based beverages**, driven by the Alpro brand. Danone sells over 20 million liters of Alpro plant-based beverages in France, and over 300 million across Europe.

Danone also partnered with Carrefour and five other manufacturers (Bonduelle, Barilla, NS Nutrition, HappyVore and Unilever) to launch the 'Lundi c'est Veggie' campaign, **promoting healthy vegetarian and vegan diets in France**. This initiative highlighted Nutriscore A or B vegetarian or vegan products and provided consumers with recipes for healthy home cooking. The campaign extended online, enabling shoppers to access promotions and recipe ideas via Carrefour's digital platforms. In Italy, a similar campaign, 'Delizie Veggie', was launched with Barilla, Nestlé and Findus, to encourage plant-based eating. Consumers could scan dedicated QR codes in store and online to access a selection of vegetarian recipes. Through Carrefour's eCommerce platform, shoppers could browse these recipes and directly purchase the vegetarian products featured in the campaign.



### OATLY



Oatly engages with health professionals, including health influencers, **to share evidence-based insights on healthy, balanced and sustainable diets**. Oatly uses several educational tools, including e-newsletters and a dedicated Health Professional website, to reach thousands of influencers, sharing the latest scientific findings and promoting the shift toward increased production and consumption of plant-based food.

To further drive societal change and support the plant-based movement, Oatly actively communicates with customers, consumers, policymakers and the broader community. This includes advocating for mandatory climate declarations on products and publishing climate footprints in new markets.



## 1) REVERSING MALNUTRITION AND DIET-RELATED NONCOMMUNICABLE DISEASES IN THE EU

### OLGA

Olga is committed to promoting healthy, balanced and sustainable diets for all European consumers. Currently, 84% of its product range, including most plant-based products, is rated Nutri-Score A or B, demonstrating Olga's commitment to offering nutritious options. Half of the company's portfolio consists of plant-based products, reflecting Olga's ongoing efforts to promote a more plant-based diet. The company is launching two new plant-based Skyr products under the Sojade brand, offering 10.5g of protein per 100g, and a high-protein soy beverage with 40g of protein per 100g, also under the Sojade brand. These **high-protein, low-fat products align with the goal of supporting a healthy, balanced diet.**



#### NUTRITION

Per 100 mL

Energy	209 kJ (50 kcal)
Fat	3,0 g
– of which saturates	0,5 g
Carbohydrate	0,2 g
– of which sugars	0,2 g
Protein	5,4 g
Salt	0,10 g

#### NUTRI-SCORE



### NUTRITION & SANTÉ

Nutrition & Santé (N&S) is dedicated to promoting plant-based eating without compromising on taste or transparency. The company is committed to reducing salt content across its products range and, in some cases, increase the protein and fibre contents. Beyond soy, N&S actively diversifies its protein sources. For example, its Céréal Bio brand now offers 20% more proteins compared to five years ago. N&S products are free from additives, colouring agents or preservatives. Additionally, packaging includes a tool to guide consumers in creating a balanced plant-based meal, with the ideal portions of legumes, fruits, carbohydrates and vegetal proteins. In the past years, N&S has undertaken several initiatives to improve the nutritional profile its products, aiming to achieve the green NutriScore category for its Gerblé and Céréal Bio brands.



## 2) REDUCING THE ENVIRONMENTAL FOOTPRINT OF FOOD CONSUMPTION BY 2030



### OATLY

Oatly continues expanding its efforts to publicly declare climate footprints on more of their products around the world. By the end of 2023, **196 of Oatly's products carried a product climate footprint declaration**, which is calculated using the Life Cycle Assessment Methodology and verified by Carbon Cloud. 99% of the EU sales volume has Product Carbon Footprint labelling (excluding private label) and 141 out of 149 of the stock-keeping units. Climate declaration is supported by **campaigns to consumers** about the climate impact of food and **how to reduce their climate impact** i.e. switch from cow's milk to Oatly oat beverage/plant-based beverages.



In addition to their efforts to reduce our climate footprint, one of the most impactful actions Oatly takes is to promote a shift to more sustainable diets through the provision of oat-based products. A number of studies carried out in 2022-2024 show that the relevant Oatly product has a lower climate impact than the comparable cow's milk product in the markets surveyed.

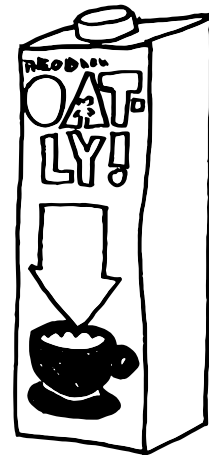
# ASPIRATIONAL OBJECTIVE 2

## PREVENTION AND REDUCTION OF FOOD LOSS AND WASTE



## OATLY

To help minimise household food waste, Oatly is currently rolling out the optional **addition to date marking** 'Often good after' on their product packaging. This addition encourages consumers to make informed choices by raising awareness that products are often still consumable beyond the "Best Before" date.



## FIGHTING, FOOD WASTE, THAT'S WAW



## DANONE (ALPRO)

As part of the Danone Impact Journey, Danone has committed to cutting food loss by 50% by 2030 (vs. 2020) by reducing waste across the value chain – from production to consumers – through partnerships and industry collaboration. In 2021, Alpro brand joined the **Waste Warrior Brands**, a coalition of companies committed to **fighting against food waste with the support of Too Good To Go**<sup>1</sup>. In 2022, Alpro introduced the 'Look, smell, taste' logo on-pack for 1 soya SKU in Belgium and Luxembourg, to promote better harmonisation and interpretation of expiration dates, expanding it to additional SKUs across Europe in 2023. Alpro is also among the first brands to apply the 'Best Before' label on all its products.





2

IMPROVING THE  
SUSTAINABILITY OF FOOD  
PROCESSING, RETAIL, FOOD  
SERVICE AND HOSPITALITY  
SECTOR'S INTERNAL PROCESSES

# ASPIRATIONAL OBJECTIVE 3

## A CLIMATE NEUTRAL FOOD CHAIN IN EUROPE BY 2050



## NUTRITION & SANTÉ

As of 2023, 100% of Nutrition & Santé's (N&S) range under SOY & Cereal BIO is **certified organic**. N&S organic offerings support virtuous agricultural practices that contribute to the preservation of biodiversity. The commitment to organic agriculture is driven by its environmental and social benefits. The company adopts a comprehensive approach to organic production, integrating ecological, fair trade, and local considerations into all Group decisions. This approach reflects a coherent, long-term strategy rather than a response to consumer trends.



The SOY brand carries the '**Biopartenaire**' label which ensures fair and rigorous organic standards, with strict commitments to agriculture, social commercial and environmental responsibility. Among the commitments, we find establishment of genuine, long-term partnerships between producers and the company to support the development and sustainability of the sector, prioritization of close relationships between production areas and processing locations and promotion of ecological advancements among stakeholders in the supply chain.



## ECOTONE

Two brands of Ecotone, Bonterre and Isola Bio, have **launched a new concentrated oat beverage to help reduce CO<sub>2</sub> emissions**. 50cl of the new product makes 1L of regular oat beverage. The vegetable beverage emits 19 times less CO<sub>2</sub> than milk. The life cycle analysis of the new product found that emissions were reduced by 40% thanks to less transport and packaging. This oat milk was awarded the 'Best Organic Product' and 'Organic Food Innovation of the Year' at the French 'Best Organic Product Awards', in 2023.



## DANONE (ALPRO)



Alpro has been **part of the B Corp movement**<sup>2</sup> since 2018. Since 2018, Alpro brand went through 2 global B Corp certifications and successful recertifications, going from initial score of 87 in 2018 to 106,3 (out of 200) in 2021. Since then, Alpro is still going through a new certification round as all the countries where Alpro operates are going to be assessed under different legal entities, but in the end all their activities are still part of a B Corp certification.

Since 2023, Alpro has partnered with the Belgian startup Beeodiversity, which specialises in designing and implementing innovative devices **using bees, to promote biodiversity and address environmental pollution on a large scale**. The bees act as natural drones, gathering pollen samples that are analysed to measure and assess the biodiversity and pollution levels around Alpro's key sites. This analysis includes tracking plant diversity, pesticide levels, and heavy metal concentration throughout the year. Notably, the Alpro factory in Issenheim was awarded the highest recognition for its local biodiversity efforts, highlighting the site's commitment to sustainability.

## OLGA



In 2023, Olga adhered to the ACT Step-by-Step methodology<sup>3</sup> to shape its decarbonisation roadmap, which resulted in the **development of a decarbonisation pathway for 2035**. As next step, the company will be operationalising this strategy by establishing an internal carbon management system with designated carbon leads across key areas (ingredients, raw materials, packaging, energy, and freight) and embedding carbon considerations into business reviews.





## ENERGY

### OATLY

Oatly remains committed to enhancing energy across its factories, celebrating notable sustainability achievements at select locations. In 2023, the company **sourced 100% renewable electricity for all Oatly-operated factories** and expanded its renewable electricity sourcing to encompass all production partners in the EU and beyond. While sourcing renewable heat energy for its factories continues to pose challenge, Oatly is actively exploring opportunities in this area, as they strive for 100% renewable energy by 2029.



### QUORN



Quorn Foods set a Net Positive ambition by 2030, which is its approach to building a sustainable business that has a positive impact on the planet, society, and the economy. Among 11 goals to help reach this ambition, Quorn Foods has a Net Zero target by 2030 within Scope 1 and 2 emissions and reducing their Scope 3 emissions by 30% by 2030 compared to 2022 baseline.

**Decarbonising our Scope 1 and 2 emissions:** Quorn Foods **reduced Scope 1 and 2 emissions by 84% from 2012 to 2023**, achieving **61.8% renewable energy use** across its manufacturing sites. Aiming for net-positive status by 2030, Quorn has engaged academic experts for support. For instance, a De Montfort University researcher conducted a Knowledge Transfer Partnership to explore decarbonisation at Quorn's Methwold site, and in 2023, Quorn collaborated with Teesside University's Net Zero Industrial Innovation Centre to investigate carbon capture options for its fermenters, which produce biogenic carbon. Capturing this carbon for industrial reuse could enhance production circularity. Partnerships are important to help Quorn achieve its goals faster. It recently collaborated with suppliers in its value chain on a project that increased water cycles from two to five on their air compressors, by treating the pH of their cooling water. This also saves 700Mwh per year in energy and is an example of the cross-industry collaborative approach Quorn is seeking to drive towards resource efficiency and Net Zero.

**Reducing Scope 3 emissions:** Quorn has calculated its Scope 3 emissions for the baseline year of 2022 with high accuracy, including 79% data from activity evaluation and 21% spend data. The next step to **reduce Scope 3 emissions** will be **engagement with those suppliers to drive environmental efficiencies**. Quorn is also building capability in the Product Development teams to allow them to minimise the emissions of a product from the earliest stages of development or reformulation.

## WATER

### VALSOIA



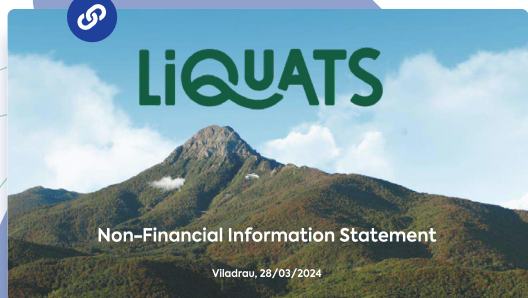
In 2021, Valsoia launched a feasibility study to **innovate the defrosting process for self-cooling units in refrigerated warehouses**. This innovation leverages existing refrigeration gas at around 80°C, injecting it directly into the self-cooling units. Key advantages of this process include eliminating the need to draw water from wells, **leading to a projected water saving of 8,000 cm per year, or 2.6%**. This approach not only reduces water consumption but also enhances the defrosting process, resulting in **lower energy consumption during the defrost phase**. The project concluded in December 2022 and was implemented at the beginning of 2023.



### LIQUATS



Liquats Vegetals, located near Montseny National Park, chose its site for the high-quality water essential to its plant-based beverages. The company has a water stewardship plan focused on supply efficiency, reducing water use in production, and returning high-quality water to the environment. Liquats has carried out studies that confirm the aquifers are in good condition, and the company collaborated with Viladrau's City Council to develop a sustainable model of water management based on the arrangement of the existing public infrastructure and to start a plan to complement the municipality's supply with groundwater. **Since 2020, water needed per liter of Liquats' product has decreased by 21%, with a goal of 35% savings by 2024.** Currently, 64% of water used is returned to Riera Major, with ongoing ecological monitoring. This commitment has earned Liquats Vegetals the Alliance for Water Stewardship certification.



## The Brussels Times

BELGIUM BUSINESS ART & CULTURE EU AFFAIRS WORLD

### Largest water recycling plant in Flanders deployed

Monday 26 July 2021

By The Brussels Times Newsroom



Photo from VILT

Plant-based food manufacturer Alpro has put a new water recycling installation into use in its factory in Wevelgem, making it the largest one in use in Flanders.

The project involves an investment of €3 million, in collaboration with De Watergroep (the Water Group).



## DANONE / ALPRO



Since 2021, Danone's Wevelgem site in Belgium has operated a water reclamation unit following a €3 million investment to establish Flanders' largest effluent reuse system, in partnership with De Watergroep<sup>4</sup>.

Wastewater is treated through 2-step filtration technologies and directly reclaimed as clean water, then re-used in production site processes. This helps close the production site's water loop, allowing Danone to **reintegrate and reuse up to 50% of their water in operations**. As a result, overall water consumption of the factory has been halved. In 2023 Wevelgem reclaimed 721 million liters of treated wastewater.

Through the **Danone Impact Journey**, the company emphasises the importance of the 4R strategy 'Reduce, Reuse, Recycle, and Reclaim' aiming for all production sites to optimise water management by 2030. This strategy mandates each site to follow a tailored roadmap based on local watershed conditions, regulations, and technology options. Key objectives to be reached by 2030 are to **reduce water consumption intensity** by 50% from 2015 levels or achieve the top water efficiency standard for each product category, following the 4R strategy at high-risk production sites, and to **maximise water reclaim** in or around the production sites to reach 100% locally reclaimable water to protect the water cycle on production sites at risk.

# ASPIRATIONAL OBJECTIVE 4

## AN OPTIMISED CIRCULAR AND RESOURCE-EFFICIENT FOOD CHAIN IN EUROPE



## QUORN



Between 2021 and 2023, Quorn Foods has **avoided 44 tonnes of unnecessary plastic**. This was achieved through continuous packaging development, such as replacing plastic with cardboard trays, reducing packaging weight, optimising packing practices and improving supply chain efficiencies. In 2023, **72% of Quorn and Cauldron's consumer facing packaging was recyclable at home** with an additional 14% of packaging able to be recycled at supermarkets (plastic bags for frozen products). All shrink wrap is now made with 30% recycled content.

In addition to the focus on plastic, Quorn has also looked to increase **pallet efficiency** through the optimisation of the outer transit cases, with the objective of maximising the number of products it can distribute on a pallet. This piece of work resulted in an **annual saving of 519 pallets**, which is the equivalent of removing 16 full truckloads from the roads.

## VALSOIA



The production processes of soya, rice and oat extracts at Valsoia generate organic waste that cannot be reused within the facility. In 2022, soybean extract production alone resulted in 4,950.3 tonnes of insoluble by-product (okara) and 441.5 tonnes of rice and oat by-products, totalling 5,392 tonnes. Since 2021, Valsoia has been exploring **potential reuse solutions for these by-products**, including biomethane generation and applications in livestock. By 2022, 2% of the by-product were sent to biomethane plants. In 2023, Valsoia investigated using okara<sup>5</sup> as a biostimulant for the agri-food industry and in animal feed, collaborating with University of Milan and Turin Polytechnic. A total of 11.2 tonnes of okara was reused in 2023, up from 5.5 tonnes the previous year, making progress in using the by-product. Additionally, Valsoia received the CO<sub>2</sub> savings certificate for 2022 from Biological Care30, recognising its efforts to reduce greenhouse gas emissions and promote sustainability.

## OLGA



Olga supports seven 100% French plant-based supply chains through **partnerships with local producers**, including soy, hemp, and oats for plant-based beverages and desserts. The company's non-GMO product policy guarantees that no GMO ingredients or derivatives are used across the production sites. Specifically, Olga's soy is certified to "Identity Preserved" level A standards, with GMO content below 0.1%. Additionally, a flaking facility has been relocated to France to perform the primary processing of cereals (oat flakes) close to the production sites. This move aims to reduce environmental impact from transport and encourage the growth of French organic agricultural supply chains.

# ASPIRATIONAL OBJECTIVE 5

SUSTAINED, INCLUSIVE AND  
SUSTAINABLE ECONOMIC  
GROWTH, EMPLOYMENT AND  
DECENT WORK FOR ALL






## OLGA



Olga has formalised its commitment to **workplace safety** by signing an internal Health and Safety Charter, which includes five guiding principles aimed at ensuring employee safety as the company's top responsibility. It has also recently launched the 'Helping Hand' initiative to **foster inclusivity** within the organisation and created a 'Disability' mission to enhance the **integration of individuals with disabilities**. The **support and coaching space** provide a secure space for employees who wish to share personal challenges, offering a supportive environment for discussion and coaching. Finally, as part of the Olga Group's Vision 2035, employees are educated on the company's key commitments to Nutrition, Environment, and Positive Behaviour. Employees also have access year-round to a training program on awareness workshops.

3

IMPROVING THE  
SUSTAINABILITY OF THE FOOD  
VALUE CHAIN – IN RELATION  
TO PRIMARY PRODUCERS AND  
OTHER ACTORS





# ASPIRATIONAL OBJECTIVE 6

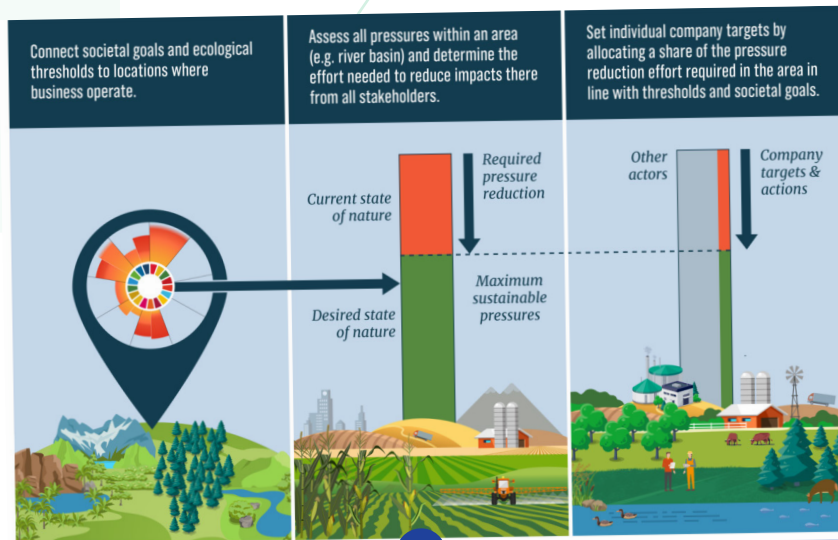
## SUSTAINABLE VALUE CREATION IN THE EUROPEAN FOOD SUPPLY CHAIN THROUGH PARTNERSHIP



## DANONE (ALPRO)



To accelerate the transition of its plant-based portfolio in Europe, Danone started developing programmes for soybean, almond, and oat with local authorities and suppliers, in 2022. In parallel, Danone also engaged, through its plant-based brand Alpro, in the Science Based Targets for Nature (SBTN) pilot group, partnering with key food businesses and retailers, to **establish the first science-based targets for nature**. This global alliance promotes a comprehensive approach for companies and cities to systematically assess and prioritise their environmental impacts on freshwater, land, oceans, biodiversity, and climate.



# ASPIRATIONAL OBJECTIVE 7

## SUSTAINABLE SOURCING IN FOOD SUPPLY CHAINS



## DANONE (ALPRO)

A significant portion of almond production in Spain now relies on irrigation, which can yield up to ten times higher than non-irrigated methods. In response, Danone's leading plant-based brand, Alpro, has committed to **source 100% of its almonds from rainfed production in Spain** by 2025 – a goal achieved in 2022. Rainfed practices offer a less water-intensive, more sustainable alternative to irrigation – especially for almonds, which are a water-intensive crop. This shift to rainfed almonds aligns with the Danone Impact Journey priorities, focusing on reducing the water footprint across the value chain. Additionally, Danone aims for 30% of its almond sourcing to come from regenerative agricultural practices, by 2030. To support a resilient almond value chain, Alpro is **partnering with smallholder farmers** in Spain to reinforce their rainfed practices and develop science-based expertise in sustainable agriculture. Furthermore, as one of the 17 companies participating in the Science Based Targets for Nature (SBTN) pilot, Alpro is strengthening its commitment to mitigating water stress and other environmental impacts.



REGENERATIVE AGRICULTURE



## QUORN FOODS NET POSITIVE REPORT 2024



Quorn



## QUORN

Quorn Foods has consistently prioritised **addressing deforestation risks**, as reflected in its **Soya, Palm Oil and Responsible Sourcing policies**, as well as only sourcing high-risk commodities through recognised certification schemes like Roundtable on Sustainable Palm Oil (RSPO), Proterra, Europe Soya standards and Forest Stewardship Council (FSC). In the next two years, Quorn Foods would like to take one step further to ensure a thorough understanding of the origin of these commodities, which will mean establishing a due diligence system if required and mitigating any non-compliant risks. 100% of palm oil sourced by Quorn Foods is certified through the Roundtable on Sustainable Palm Oil (RSPO) supply chains as segregated.

Quorn



## ECOTONE

Ecotone is committed to **sourcing raw material from AgriChains<sup>6</sup>** that foster biodiversity. In Sri Lanka, coconut is a strategic crop traditionally managed by smallholders under extensive polyculture systems. However, this model is declining in favour of larger conventional coconut estates run by private companies. Through its biodiversity programme, Ecotone seeks to **sustain traditional coconut agroforestry** for environmental and economical sustainability. The company selects suppliers based on criteria such as crop diversity, soil coverage to prevent erosion, forest preservation, and fair-trade certification for social and economic guarantees for workers.

Agrodiversity provides environmental and economic benefits for farmers. By organising farmers, Ecotone also facilitates efficient access to credit and extension services, helping to alleviate economic poverty through increased productivity and income.



## DANONE (ALPRO)



Danone is **part of Navarra 360°**, the first landscape project under the Regenerative Innovation Portfolio funded by EIT Food.<sup>7</sup>

The project aims to improve soil quality, biodiversity, carbon footprint, water use, and social and economic indicators. Over three years, €3M will be invested to create a model that can be replicated across Europe. The Navarra 360° will **support 80 farmers in northern Spain in transitioning to regenerative agriculture**. The project engages various actors in the food system, including Danone Ecosystem, Cargill, Danone and InterMalta, which provide financial support and liaise with the entire value chain. Key partners like Navarra Institute of Food Technologies and Infrastructures (INTIA), Agropec, and Lursare Ekosistemas offer training and advice, and help measure project impact.



## OATLY

Oatly has refined its Future Agriculture Renovation Movement (the FARM) framework, which guides collaboration with farmers and suppliers to **source oats from agricultural systems that reduce greenhouse gas emissions, protect biodiversity, enhance water quality, and improve farmer wellbeing**. The framework was developed together with Oatly's mill partners and in partnership with farmers in North America and Europe, who were compensated for their time and expertise, and was supported by expert external consultants with deep experience in this field.



## OLGA

Olga has strengthened the commitment to **responsible sourcing** with a focus on sustainability, quality, and local impact. Currently, 88% of the ingredients of Olga's products come from agroecological sources, supporting practices that promote soil health, biodiversity, and water conservation. Furthermore, 24% of Olga's raw materials and ingredients are Fair Trade certified and 67% are certified organic, contributing to reduced pesticide use and better environmental health. Additionally, 89% of the materials are sourced within France (excluding packaging), supporting local economies and reducing the environmental footprint from long-distance transport.



## NUTRITION & SANTÉ

The brand SOY, part of Nutrition & Santé, upholds local and organic sourcing as a core principle. Currently, two-thirds of the organic ingredients used in SOY's recipes are **sourced from France**, with a focus on gradually increasing this ratio wherever possible. Priority is given to local ingredients from Occitania, followed by those from other regions of France, and then from Europe. SOY's supply chain is the leading **soy production network in France**, bringing together nearly 250 farmers within a 200-kilometer radius of its Revel facility. Additionally, SOY integrates other high-quality ingredients cultivated or processed in France, including Camargue rice, einkorn wheat, millet, Gruyère from Franche-Comté, and goat cheese from Lot-et-Garonne.



# ENDNOTES

- 1.** The Too Good To Go app is the world's largest marketplace for surplus food.
- 2.** B Corp Certification is a designation that a business is meeting high standards of verified performance, accountability, and transparency on factors from employee benefits and charitable giving to supply chain practices and input materials.
- 3.** The ACT (Accelerate Climate Transition) method is an initiative that aims to help companies decarbonise their activities and contribute to global carbon neutrality.
- 4.** De Watergroep is the Flemish Water Supply Company.
- 5.** Okara is a pulp consisting of insoluble parts of the soybean that remain after pureed soybeans are filtered in the production of soy milk and tofu.
- 6.** AgriChain is a platform that brings together all stakeholders in the agricultural supply chain, allowing them to make better-informed decisions, eliminate unnecessary paperwork and dockets, reduce supply chain inefficiency and risk, open markets and increase their bottom line, all on one easy-to-use platform.
- 7.** The Navarra 360° project has been initiated as a Food Innovation Hub Europe initiative by the World Economic Forum, and it is currently delivered by EIT Food and Foodvalley NL.





## References:

The plant-based foods industry pledges to provide scientific data to back its claims. Please see the full list of references on our website.

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