



# Principles of Corporate Product Responsibility

August 2018; Version 1.2

## Preamble

**Corporate responsibility is part of Bisquiva's DNA.** This applies to our employees, our customers and consumers, the environment and society. For example, we carefully select our suppliers and cooperation partners by demanding compliance with social standards, highest quality requirements and sustainability. Our requirements sometimes go far beyond legal requirements.

The prevention of nutrition-related diseases such as obesity is a major challenge for our society. As a manufacturer of sweet biscuits, we are aware of our special responsibility. The products we manufacture are luxury foods. They bring joy into many people's lives. Consumed as a snack and as part of a balanced diet and an active lifestyle, they have a place in consumers' lives. We support consumers in making conscious decisions by providing clear nutritional information, by packaging sizes that meet their needs and, in particular, by continuously checking and adapting our recipes.

In the following we inform you about what we have already achieved in the areas of product quality & product composition as well as environment & sustainability, and we share our goals for 2022 with you. We place particular emphasis on sugar, flour, fat and eggs - the main ingredients of our products.



## What we have already achieved (1/3)

Quality is the focus of all company divisions!

Above all, research into raw materials and baking processes plays a central role in our quality policy. This includes:

- The application of a consistent **allergen management**
- The development of products with **low contents of critical substances** (acrylamide, trans fatty acids, etc.)
- The complete **renunciation of preservatives, artificial flavors and antioxidants**
- The consequent **renunciation of soy products<sup>1</sup>, animal raw materials<sup>2</sup>, hydrogenated fats, irradiated raw materials and genetically modified ingredients**
- 100% suitability of our products for **ovo-lacto vegetarians**

1 except for soya lecithin in hard IP quality

2 except for milk and milk products, eggs, honey



## What we have already achieved (2/3)

For consumers, taste is the most important criterion when choosing our products. The biscuit has to taste good! And although enjoyment is our primary goal, we also try to develop the best possible overall formulation from a health point of view. Currently, we have succeeded in doing so:

- **45%** of our recipes are „low in salt<sup>1</sup>“ ( $\leq 0,3\text{g salt}/100\text{g product}$ ). Another **51%** have a salt value  $< 1.5\text{g}/100\text{g product}$  and thus the yellow color code of the demanding FSA traffic light labelling (UK).
- **33%** of our chocolate-free recipes contain  **$\leq 22,5\text{g sugar}$**  (per 100g product) and thus comply with the yellow FSA color code.
- **35%** of our recipes have considerable fibre contents, so that “fibre source<sup>1</sup>” ( $\geq 3\text{g}/100\text{g product}$ ) or “rich in fibre<sup>1</sup>” ( $\geq 6\text{g}/100\text{g product}$ ) can be labelled.
- Our ABC is „**low-fat<sup>1</sup>**“ ( $\leq 3\text{g fat}/100\text{g product}$ ) and at the same time “low in saturated fatty acids<sup>1</sup>” ( $\leq 1,5\text{g saturated fatty acids}/100\text{g product}$ ).
- Some recipes are already produced without palm oil.

<sup>1</sup> EU Health Claim Decree

Source: system-captured recipes (n=60), state April 2018



## What we have already achieved (3/3)

Sustainability and environmental protection is very important to us! That's why ...

- We use **95% wheat from sustainable, controlled contract farming**.
- **95% of our cocoa is sustainably produced** (UTZ and Fairtrade certified).
- We use **100% free range or barn eggs** (KAT or similar certification levels).
- We purchase **100% sustainable palm/palm kernel oil** in accordance with the Forum for Sustainable Palm Oil commitment.
- **95% of our packaging materials used are recyclable**.
- **We reduce plastic packaging** wherever possible without compromising product quality. In addition, we are working in a pilot project on a solution to only use plastic packaging that decomposes quickly in the future.
- We have started a project to **avoid undesired mineral oil hydrocarbons (MOSH & MOAH)** in our products.



95%  
wheat from  
controlled  
contract farming



95%  
sustainably  
produced cocoa



100%  
free range and  
barn eggs from  
certified farms



100% sustainable  
palm oil



95%  
recyclable packaging

## How we deal with palm oil

Palm oil is one of the **most important raw materials in the production of sweet biscuits** and is often used in the baking process due to its good processing and taste properties. It is also the most abundantly produced vegetable oil in the world.

Palm oil has been the **subject of discussion** in recent years for two reasons:

- The increased demand has led to the clearing of large areas of rainforest and is therefore **ecologically questionable**.
- Palm oil is suspected to be **carcinogenic** due to its content of 3-MCPD esters and to be involved in the development of **cardiovascular diseases and diabetes** due to its high content of saturated fatty acids.

How we deal with palm oil:

- We only use **certified ("segregated") palm oil and palm kernel oil** according to the Forum for Sustainable Palm Oil commitment. Fractions and derivatives from palm oil and palm kernel oil are already purchased 100% in MB (Mass Balance) quality.
- Since 2017, we have only purchased oils with **low 3-MCPD values**.
- A **complete substitution of palm fat by vegetable oils** (e.g. from sunflower, soy or canola) is **not ecologically meaningful** facing the plants' much higher need for space. In the case of soya and canola, the problem of genetically modified seeds must also be taken into account. Since the processability in the recipes is also not always given, the use of an alternative fat source must always be considered in each individual case.



## What are the targets we have set ourselves

We continuously check our products and optimize the recipes. Of course without compromising on taste and quality! By 2022 we aim to have...

1. **50%** of our chocolate-free recipes contain a maximum of **22.5g sugar** (per 100g product). We also aim to offer 50% of our chocolate coated top sellers with a lower sugar content than today. In addition,  $\leq 22.5\%$  sugar in uncoated product innovations is seen as an internal target.
2. **>40%** of the recipes would justify a **dietary fibre claim**.
3. **98%** of our sweet biscuit recipes contain **<1.5g salt** (per 100g product).
4. Product innovations in **organic quality** should be produced **without palm oil** if possible. Today's top sellers are also being tested for the possibility of switching from palm oil to another fat source.
5. We provide consumers with solutions that make **consumption and calorie management easier**.

The goals and their level of achievement are regularly reviewed and expanded in line with market requirements and the current state of research. Information on the status of our target achievement is provided on our website [www.bisquiva.com](http://www.bisquiva.com).

5 Bisquiva targets

