

2025

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



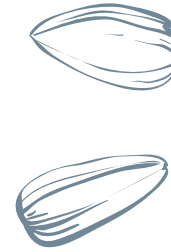
Who we are

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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).



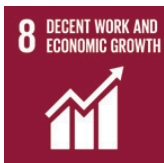
Using natural resources efficiently (SDG 12) contributes to a food system with low greenhouse gas emissions (SDG 13) which impacts food production positively.



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

Today's consumers attach greater importance to healthy food. By improving the nutrition profile of our products, at Vandemoortele we aim to contribute to consumer health and to meet our customers' expectations. The search for a good balance between taste and health will always be a delicate quest for us.

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).



What IMACE Members do



1. Healthy, balanced and sustainable diets

Royal Smilde

Royal Smilde strives to meet requirements as formulated in the Dutch National Approach Product Improvement (NAPV). NAPV is a dynamic database of products sold in The Netherlands.

For each product category specific threshold levels are set for relevant nutrients. Companies active in the specific categories should strive to have **50% of the total production within the healthiest threshold by 2030**. The focus on the fats and oils category is on saturated fat content.

The spreadable margarine products of Royal Smilde were **already compliant in 2023** and further efforts are done to also reach the target for the cooking and baking fats soon.



DRAGSBÆK GROUP

As one of the leading producers of fats and oils in the Nordic region, Dragsbæk is committed to enhancing health and well-being through better food choices. We have been at the forefront of responsible innovation, having eliminated partly hydrogenated vegetable oils as early as 2003—well ahead of industry standards.

Our ongoing mission is to support the transition from saturated animal fats to healthier, plant-based alternatives. We focus on developing products that make it easier and more appealing for consumers to choose oils rich in unsaturated fats and essential nutrients, including Omega-3 fatty acids. Among our most important raw materials is rapeseed oil, widely recognized for its excellent nutritional profile and health benefits. Through continuous innovation, we aim to empower healthier eating habits without compromising on taste or quality.



What IMACE Members do



1. Healthy, balanced and sustainable diets

Aigremont

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!



What IMACE Members do



1. Healthier, balanced and sustainable diets

Flora Food Group

Flora Food Group continues to advocate for more plant-based diets that are proven to be an Flora Food Group strives for their products to provide essential nutrition and support better health. Through the Nutrition Benchmark Programme, they set clear formulation targets aligned with the latest scientific research, international standards and dietary guidelines. This approach helps to continuously improve their portfolio, ensuring their products support balanced diets. In 2024, over 96% of the company's sold volume of butters, spreads and liquids margarines, cheeses and creams met or exceeded its benchmarks.

Flora Food Group was included in the ATNi (Access To Nutrition initiative) Global Index for the first time in 2024, receiving the highest score for any new entrant.

Flora Food Group continued to expand their BlueBand Good Breakfast Programme, reaching over 7.2 million children in 2024 across multiple countries. This included 4.9 million children in Kenya, 700,000 in Indonesia, over 900,000 in Uganda, 468,000 in Tanzania (in its first year), over 72,000 in Zambia, and over 100,000 in Malaysia (also in its first year).



What IMACE Members do



1. Healthier, balanced and sustainable diets

In 2024, the company funded the GESIT study in collaboration with IPB University in Bogor, Indonesia, assessing the impact of a school breakfast program on knowledge, breakfast habits, nutrient intake, and school performance. Flora Food Group also published consumption data collected in Sri Lanka on the Global Individual Food consumption data Tool (GIFT) database.

Flora Food Group introduced 18g and 45g packaging variants of BlueBand in Pakistan to better serve lower-income consumers in semi-urban and rural areas. In 2024, Flora Food Group reached 44% of consumers from lower socio-economic groups across their key markets with affordable products.

Note: All data and evidence is from Flora Food Group - Annual Report 2024



What Imace Members do

1. Healthy, balanced and sustainable diets

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.



CSM INGREDIENTS

CSM Ingredients aims to support the evolution of the food ecosystem with the development of healthier and more nutritious products to enhance human wellbeing and planet health.

One of the most recent innovations is SlimBake, an emulsion with 30% lower fat content compared to a standard margarine, for even more nutritionally balanced pastry treats.



No Good Health Without Healthy Food

At Mills, we strive to reduce the amount of saturated fat in our products. We follow the dietary guidelines of the Norwegian Directorate of Health, which emphasize the benefits of replacing saturated fats with unsaturated fats. The Directorate of Health recommends using plant oils with unsaturated fats and soft margarines made from these oils, instead of butter, butter blends, hard margarines, and tropical oils like palm and coconut oil. It is precisely around food fats that we can make a difference. We offer a wide range of products, and by reducing the content of saturated fats, our products have a high content of unsaturated fats. However, there is variation in the content of unsaturated fats within our food fat category.



2024 RESULTS

Saturated Fat: Mills delivered a total lower proportion of saturated fat in 2024 compared to 2023, 12.4% versus 12.9% in 2023.

Food Fats: Mills reduced the proportion of saturated fat in 2024 to 19.8%, compared to 20.0% in 2023. The goal was not to exceed 20.5%.

Food categories in the grocery market where Mills has products have increased the proportion of fat by 0.2 percentage points from 2023 to 2024.

Mills has reduced the proportion of fat by 1 percentage point from 56.6% to 55.6%. In the food fat category, where we have our largest volume, we have a reduction of 0.3 percentage points, from 66.2% to 65.9%.



What IMACE Members do

2. A resource-efficient food chain

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.



What IMACE Members do



2. A resource-efficient food chain

Vandemoortele

Vandemoortele has set GHG emission reduction targets in line with the near-term criteria of the Science-Based Targets initiative (SBTi) and its guidelines for Forest, Land and Agriculture (FLAG). This ensures that our targets align with limiting global warming to 1.5°C above pre-industrial levels, as outlined in the Paris Agreement.

We also continued using 100% green electricity for all our operations.



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). CMS Ingredients is committed to increasing the share of renewable electricity to reduce GHG emissions from its operations.

In 2023, CSM Ingredients group sourced approximately 62% of the total electricity consumption from renewable sources, with around 95% of this amount secured by Guarantees of Origin (GOs).



What IMACE Members do



2. A resource-efficient food chain

Flora Food Group

Flora Food Group aims to offer consumers and customers a compelling choice of delicious food that is more sustainable and more affordable than dairy equivalents. In 2024, over 95% of their ingredients were plant-based, requiring fewer natural resources such as water and land, and generating lower greenhouse gas emissions compared to dairy equivalents.

In 2024, Flora Food Group reduced absolute Scope 1 and 2 emissions by 1% and reduced the GHG intensity of Scope 1 and 2 emissions by 2% compared to 2023 through several initiatives. At its Nairobi facility in Kenya, Flora Food Group transitioned from using a heavy fuel-oil boiler to biomass from coffee husks, achieving approximately 95% reduction in absolute carbon emissions at the site. Energy efficiency improvements at the Katowice, Poland facility contributed to a 4% decrease in absolute emissions compared to 2023. Flora Food Group also signed an agreement with Greenvolt to install approximately

5,000 solar panels at sites in Portugal and Germany.

Water management remained a priority, with water intensity decreasing by approximately 2% compared to 2023. At Flora Food Group's manufacturing site in Piraeus, Greece (identified as a water-stressed area), it decreased water intensity by 19% through system upgrades. In Cikarang, Indonesia, projects to prevent leakages in condenser and water supply pipes decreased water intensity by approximately 32% compared to 2023 also. The Nairobi manufacturing site implemented a water recovery project by collecting water from a condenser for reuse, reducing water intensity by approximately 8%.



What IMACE Members do



2. A resource-efficient food chain

Waste intensity per tonne of production decreased by 1% compared to 2023, with 97% of waste diverted from disposal to landfill. Non-hazardous waste sent to landfill decreased by 41%, and by the end of 2024, all 13 manufacturing sites achieved zero waste to landfill. At Santa Iria, Portugal, Flora Food Group reduced total waste by 30% through optimised production scheduling.



What IMACE Members do



2. A resource-efficient food chain

Royal Smilde

75 Mt Annual Reduction in Plastic Packaging Material (Total 100 Mt per Year)

In 2024, Royal Smilde made significant progress in reducing plastic packaging. Through innovative packaging solutions, including the shift from cups to sachets for various products and optimizing packaging weights, we achieved an additional annual reduction of 75 metric tons of plastic. This brings our total reduction to an impressive 100 metric tons per year, contributing to less plastic waste and supporting a more sustainable packaging footprint.

3% Reduction in Total Waste Compared to 2023

Royal Smilde continues its commitment to minimizing waste. In 2024, we reduced our total waste by 3% compared to 2023, lowering total waste output to 1,914,158 kg. Key measures included improved separation of recyclable streams like

paper, cardboard, and plastics, as well as further reductions in food waste and production losses at multiple sites. This progress supports our ambition to create more value while generating less waste.

68% Reduction of Scope 1 & 2 CO₂ Emissions Since 2018

Since our 2018 baseline, Royal Smilde has achieved a 68% reduction in combined Scope 1 & 2 CO₂ emissions. This milestone reflects major improvements in energy efficiency, the switch to renewable electricity, and investments in smarter production technologies across our sites. Our approach focuses on areas where we can make the most impact — our own operations — as part of our broader climate commitment



What IMACE Members do



2. A resource-efficient food chain

Aigremont

Besides sourcing sustainable raw materials, Aigremont is also willing to drastically reduce its own carbon footprint by 2025. Thanks to investments already planned for 2024, Aigremont will reduce by at least 10% more its global electrical consumption, mainly by upgrading once again its production process with original advanced technologies. Moreover, Aigremont already favours as decarbonized as possible supplies to meet its electricity needs, which basically means selecting suppliers primarily on basis of their environmental efficiency. Another concrete example of our decarbonization program is the replacement of oil-fired boilers by modern heat pumps, which will **reduce by 80% our total use of fossil**

fuels, while improving our heat production performance. Our carbon footprint will also be reduced by our car fleet management, because we decided since early 2023 to **gradually replace used combustion vehicles with new fully electric cars**. As a result, every new car purchased represents, on average, a 60% decrease in carbon emissions per vehicle.



What IMACE Members do



2. A resource-efficient food chain

Royal Smilde

Packaging improvements

In 2023 Royal Smilde installed new packaging lines and re-designed several existing product lines, resulting in a total reduction of 25.000 kg plastic packaging. 98% of all packaging is in line with recycling requirements.

Energy improvements

100% of all electricity used by Royal Smilde is CO2 neutral, generated by sun/wind or hydro.

6% of the total energy used is self-generated. 2023 absolute CO2 scope 1 & 2 emissions reduced by 50% compared to reference year 2018.

Food waste reduction

Royal Smilde succeeded in reducing food waste to 0,9% of the total production volume.

Senna

Senna proudly holds the **ISO 50001 Energy Management Certification**, a testament to our dedication to sustainable practices and energy efficiency. This internationally recognized standard ensures that we systematically optimize our energy use, leading to significant reductions in greenhouse gas emissions and operational costs. Our certified energy management system involves continuous monitoring and improvement of energy performance across all production processes.

In making strides in resource efficiency, our **margarine packaging is predominantly made from 60% recycled cartons**. This forward-thinking approach not only reduces waste but also significantly lowers the carbon footprint associated with packaging materials. By choosing Senna Margarine, consumers are supporting a sustainable food chain that prioritizes environmental responsibility.



What IMACE Members do



2. A resource-efficient food chain

Dragsbæk Group

Every year Dragsbæk publishes a non-financial sustainability report, where we report on our impacts on environment, social and governance conditions.

In 2024 Dragsbæk have reduced the climate emissions in own operations (Scope1 and 2) by 56% compared to the 2016-baseline. It's our goal to reduce our emissions by 70% in 2030. In 2024 we began to measure our Scope 3-emissions. It is our target to be net zero by the year 2045. A major factor in reducing the emissions is a reduction in our energy consumption and be fossil free in the upcoming years.

Dragsbæk is using a waste management system, that help us reducing our waste and secure more effectively reuse of waste. Our recycling of cardboard increased ninefold in 2024 and recycling of plastic with 53%. Barely 2.000 tons of bio-

logical waste from our production is reused to produce biogas. We aim to reduce the waste as much as we can. We want to contribute to increased biodiversity through collaboration and innovation. It is critical for us, that the natural habitats and ecosystems are in good conditions. The consequences of biodiversity loss constitute a fundamental sustainability and business risk, therefore is it vital for us to cooperate with our suppliers as well as the science community to find solid and sustainable solutions.



What IMACE Members do



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.



What IMACE Members do



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



2. A resource-efficient food chain

Mills

Mills succeeded in reducing its overall climate emissions with 16.6 percent!

This was partially achieved by invested in **rapeseed oil with the lowest greenhouse gas emissions on the market.**

This switch to exclusively Swedish rapeseed oil in our margarine production results in an annual reduction in climate emissions of 7,575 tons of CO2 equivalents. As rapeseed is our largest raw material by volume, it results in a reduction in Scope 3 emissions of as much as 9 per cent.

Mills climate emissions from **packaging** have been reduced by 37 per cent, and 81 per cent of the packaging can now be recycled after use.

Close dialogue and concrete projects together with customers and high-risk suppliers have increased transparency and

resulted in **lower risk further down the value chain.**

In dialogue with all raw material suppliers science-based climate targets (Science Based Targets) by 2025 were agreed. Raw material suppliers, who account for 63 per cent of Mills' Scope 3 greenhouse gas emissions, have now **set SBTi-validated climate targets.**

To ensure more climate-friendly raw material production, we have entered into a new agreement with our main supplier of rapeseed oil. The agreement provides traceability and documentation of climate emissions down to the individual farm, as well as an improvement program that contributes to reduced emissions in the coming years. We are convinced that closer cooperation with our suppliers is crucial to creating a more sustainable food chain.



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

Flora Food Group

Since 2019, 100% of palm oil products used in Flora Food Group's manufacturing sites have been RSPO certified (Segregated or Mass Balance). In 2024, 74.9% of palm oil sourced was confirmed to be deforestation and conversion free (DCF), and Flora Food Group achieved 100% traceability to mill level. For soybean oil, 92.4% was confirmed to be DCF, with more than 92% sourced from areas with low or negligible risk of deforestation. Additionally, 82% of paper and pulp sourced was confirmed to be DCF.

Flora Food Group maintains robust supplier compliance, with 100% of palm oil and soy suppliers meeting their policy requirements and 99.98% compliance for paper suppliers. By the end of 2024, 39% of third-party manufacturers had completed a SMETA audit. Among in-scope suppliers, 87% completed a Sedex Self-Assessment

Questionnaire, while 56% of high-risk suppliers completed a SMETA audit with another 28% in process. The company achieved a 60% reduction in exposure to suppliers with high Sedex risk scores.

The company engaged in several partnerships to promote sustainable agriculture. With Earthworm Foundation, Flora Food Group supported a project in Malaysia's Southern Central Forest Spine to help palm plantations protect nature and improve labour practices. Through their partnership with Ag-venture, Flora Food Group trained canola farmers in Kenya on conservation techniques to reduce environmental impact and improve yields. Flora Food Group also partnered with No-till on the Plains in Kansas to support soybean farmers in implementing soil protection practices, and with Regrow to quantify these interventions' impact on carbon emissions and yields.



What IMACE Members do



3. Sustainable and responsible sourcing

Vandemoortele

Since 2009, we have been a member of the Roundtable on Sustainable Palm Oil (RSPO). We have made a great deal of progress in our sourcing practices since then. At the start of our journey, we only purchased credits from RSPO-certified growers, crushers and independent smallholders. Now we are also sourcing physically sustainable certified palm oil. We accept both segregated palm oil, which comes only from certified sources, and palm oil from the Mass Balance Supply Chain model, where sustainable palm oil from certified sources is mixed with conventional palm oil. We have also received RSPO certification, which allows us to label our products as RSPO-certified. In 2024, 81% of the palm oil included in our finished products was certified. We aim to reach 100% as soon as possible, which we believe is achievable despite pricing and availability challenges.

Vandemoortele has been a member of the Round Table on Responsible Soy (RTRS) since 2011. This organisation advo-

cates responsible soya production through sustainable agricultural practices, environmental protection and fair working conditions. RTRS soya is 100% deforestation- and conversion-free (DCF). Since 2017, we have been working towards 100% RTRS-certified soya in our consumer and professional brands. By 2030, we aim to extend this commitment to all our products. In 2024, 100% of all soya used in our supply chain was sustainable certified; either through RTRS credits (for indirect volumes) or ProTerra and AceTrack certifications (for direct soya oil volumes).



What IMACE Members do



3. Sustainable and responsible sourcing

Packaging materials

At the end of 2024, 24.3% (250 tonnes) of the PET we used consisted of recycled materials (r-PET), putting us on track to meet our target of 30% r-PET by 2030. All Vandemoortele branded retail PET packaging has contained at least 30% recycled content since the end of 2024.

Since 2021, we have exclusively used 100% recycled and recyclable paper and cardboard. We only purchase paper and cardboard from FSC- and PEF-Ccertified suppliers. Both international organisations are committed to ensuring that forests are managed responsibly, taking social, ecological and economic factors into account.



What IMACE Members do



3. Sustainable and responsible sourcing

Royal Smilde

Royal Smilde sources a very wide pallet of raw materials. Therefor we choose to source high risk materials from high-risk countries via **supply chain certified sources**. Royal Smilde is **member of RSPO** (palm), **Global Shea Alliance** (Shea), **Rainforest Alliance & UTZ** (cacao).

100% suppliers have signed the Royal Smilde Code of Conduct or confirmed their own equivalent policy. The Royal Smilde Code of Conduct implies obligations on sustainable and responsible sourcing that suppliers need to adhere to.

100% of all palm oil and shea butter used are sourced from sustainable supply chains.



Aigremont

In 2022, Aigremont therefore became the first margarine and fat producer to exclusively offer **RSPO SG certified products to all its customers**. We can thereby guarantee that 100% of palm oil used in our products is respectful of our planet and meets the criteria of the highest level available of the RSPO certification system.



What IMACE Members do



3. Sustainable and responsible sourcing

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.

We became a **member of RSPO (Roundtable on Sustainable Palm Oil)** in 2010 and since then we have continuously increased the share of RSPO certified palm oil and palm oil derivatives within our portfolio.

As of end 2022 our **total consumption of palm oil and derivatives is RSPO certified according to the Segregated or Mass Balance standard.**

This step on our journey to improve the sustainability of our activity is supporting an ethically and ecologically responsible development at the origin.



What IMACE Members do



3. Sustainable and responsible sourcing

Senna

Senna exemplifies the **reuse of by-products** through a sustainable approach in their margarine production. The by-products that cannot be reused internally are processed and repurposed **into energy sources**, further extending their lifecycle. This method highlights our commitment to environmental sustainability and resource conservation. By integrating and collaborating with recycling partners, we effectively contribute to a circular economy, ensuring that every part of the production process is utilized to its fullest potential.

Our “ZERO-Palm” product line stands for 100% palm oil-free products, using primarily shea nut fat instead of palm oil. SENNA sources its shea butter exclusively from suppliers who are **members of the Global Shea Alliance**. This organization is dedicated to promoting fair trade practices and supporting village communities in the shea-growing regions.



What IMACE Members do



3. Sustainable and responsible sourcing

Dragsbæk Group

Dragsbæk embeds responsible sourcing practice guided by our Code of Conduct, Sustainability Policy, Human and Labour Rights Policy and Nature and Climate Policy. Through our policies we are committed to support a sustainable development in the local areas and regions, where we source our raw materials. To support our due diligence, we use only RSPO-certified segregated palm oil and Rainforest Alliance-certified cocoa and coffee.

As part of our sustainability journey, we are expanding the use of alternative plant-based oils with a lower environmental footprint. In parallel, we are intensifying our focus on organic raw materials—a key step in our efforts to promote biodiversity and safeguard vital natural resources, such as clean water, for future generations. These initiatives reflect our belief that responsible sourcing is essential to creating a healthier, more sustainable food system.

To measure results and evaluate alternatives, we take a data-driven approach to sustainability. We measure our carbon footprint to assess our climate impact and guide responsible sourcing decisions. All our suppliers are requested to adhere to our Supplier Code of Conduct, which outlines strict standards for environmental responsibility, ethical practices, and human rights. We ensure compliance through ongoing dialogue, due diligence process of our suppliers and independent third-party audits. This approach helps us maintain a transparent, accountable supply chain that aligns with our commitment to a more sustainable future.



What IMACE Members do



3. Sustainable and responsible sourcing

CSM Ingredients

The cornerstone of ethical production lies in responsible sourcing: CSM Ingredients group has been working diligently to ensure that all its suppliers adhere to stringent virtuous standards.

The commitment is to ensure that every stage of production and procurement processes aligns with the principles of responsibility and integrity.

As a member of Sedex, the Supplier Ethical Data Exchange, CSM Ingredients group is part of a leading global organization in responsible sourcing.



What IMACE Members do



3. Sustainable and responsible sourcing

Mills

Mills actively works to ensure responsible and sustainable supply chains, with a particular focus on ethical guidelines and environmental impact.

Through close dialogue, audits, and collaboration with our suppliers, we contribute to promoting responsible working conditions and reducing the climate and environmental footprint in the food chain.

Dialogue with our suppliers of coconut-based oil products has revealed that our suppliers have close and good follow-up of their supply chain. Our main supplier can document:

- Satellite-based monitoring to prevent deforestation
- Full traceability of the supply chain back to the individual farmer
- Conducting supplier workshops for capacity building in ethics & environment in collaboration with NGOs and authorities
- The “crushing plant” in the Philippines will undergo its first SMETA audit in February 2025



What IMACE Members do



4. Healthier and more sustainable communities

Vandemoortele

We aim to have a positive impact on society and to address social injustice. By ensuring fair working conditions, we seek to treat people equitably, not only within Vandemoortele but across our entire value chain. Our efforts focus particularly on those most affected by our activities, such as farmers and intermediary supply chain actors.

We pay special attention to the supply chains of key commodities like palm oil, cocoa and soya, where risks of child labour and forced or compulsory labour can exist. By fostering positive social change, we aim to create meaningful opportunities for minorities and underprivileged groups, such as decent working conditions and quality education.

In collaboration with local communities and other partners (e.g. NGOs and suppliers), we provide on-the-ground sup-

port for projects that improve people's living and working conditions. These actions have a dual impact: they minimise the risk of human rights violations and help address environmental challenges like deforestation.

Since 2018, we have collaborated with Earthworm Foundation (EF), an impact-driven global non-profit organisation working on the ground to create scalable solutions for nature and people. Since 2023, we have been contributing to the Southern Central Forest Spine (SCFS) project in Malaysia. The SCFS project aims to develop a sustainable landscape model that balances sustainable production, forest conservation, resilient livelihoods and good labour practices. In 2024, the project made significant progress: 38 mills achieved 100% traceability to plantation and 27 mills established No Deforestation, No Peat and No Exploitation (NDPE) action plans.



What IMACE Members do



4. Healthier and more sustainable communities

Flora Food Group

The company launched health awareness campaigns through some of its iconic brands including the “Live Fearlessly” campaign in Poland and Belgium to raise awareness about high cholesterol, and the “You Spread, Becel Donates” campaign in the Netherlands supporting the Pink Ribbon Foundation during Breast Cancer Awareness Month.

Flora Food Group engaged with stakeholders by hosting its annual Future of Food Conference at their Food Science Centre in Wageningen, Netherlands, bringing together over 100 key stakeholders from across the food system. Flora Food Group also participated in New York Climate Week and joined the World Business Council for Sustainable Development to advance the food system transition.

Note: All data and evidence is from Flora Food Group - Annual Report 2024



Contact us!

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



IMACE, AVENUE DES ARTS 44, 1040 BRUXELLES



IMACE-SECRETARIAT@IMACE.ORG



WWW.IMACE.ORG



@IMACEOFFICIAL



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