



# PRINCIPLES OF CORPORATE PRODUCT RESPONSIBILITY

August 2020; Version 2.0

Bisquiva GmbH & Co. KG

# 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 2025 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!

The careful selection of raw materials and the baking process itself play a central role in our quality policy. This includes:

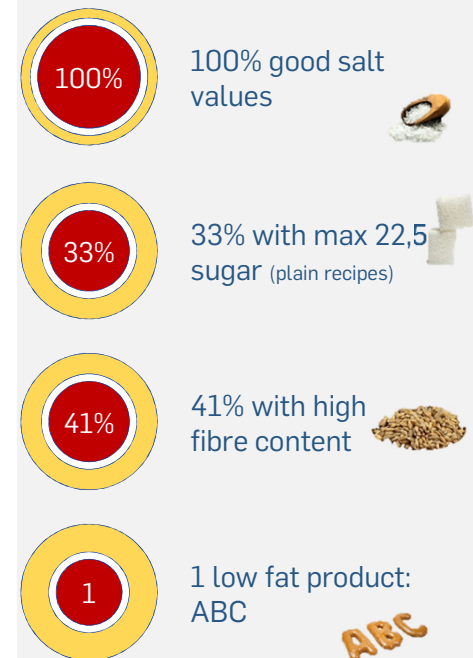
- The application of a consistent allergen management
- The development of products with low contents of critical substances (acrylamide, trans fatty acids, etc.)
- The complete renunciation of preservatives, artificial flavors and antioxidants
- The consequent renunciation of soy products<sup>1</sup>,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



## 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:

- 42% of our recipes are „low in salt<sup>1</sup>“ ( $\leq 0,3\text{g salt}/100\text{g product}$ ). Another 58% have a salt value  $< 1.5\text{g}/100\text{g product}$  and thus the yellow color code of the demanding Food Standards Agency (FSA) traffic light labelling (UK).
- 33% of our chocolate-free recipes as well as 8% of all recipes contain  $\leq 22,5\text{g sugar}$  (per 100g product) and thus comply with the yellow FSA color code.
- Choco butter biscuits and choco wafers are available in a version with 10% less sugar compared to the original recipe.
- 41% 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>” ( $\leq 1,5\text{g saturated fatty acids}/100\text{g product}$ ).
- Numerous recipes are already produced without palm oil.



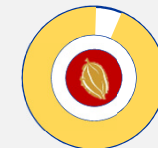
## WHAT WE HAVE ALREADY ACHIEVED (3/3)

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

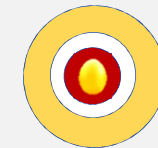
- We use 95% wheat from sustainable, controlled contract farming.
- 98% of our cocoa is sustainably produced (UTZ, Rainforest Alliance and Fairtrade certified).
- We use 100% free range or barn eggs (KAT or similar certification levels). Additionally, our production plants will themselves be KAT certified as of autumn 2020.
- We purchase 100% sustainable palm fat (incl. derivatives and fractions) in segregated quality
- 100% of our packaging materials used are recyclable.
- Our folding boxes consist of >85% recycled carton.
- We reduce packaging material, especially plastic, wherever possible without compromising product quality.



95%  
wheat from  
controlled  
contract farming



98%  
sustainably  
produced cocoa



100% free range  
and barn eggs  
from certified  
farms



100% sustainable  
palm oil in SG  
quality



100% 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:

- a) The increased demand has led to the clearing of large areas of rainforest and is therefore ecologically questionable.
- b) 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 sustainable palm fat (palm oil, palm kernel oil, derivatives, fractions) in segregated 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.



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License Number: 4-0123-10-100-00

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Applicant and Licensee: **BAHLSSEN, TET**

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|-------------------------|---------------------------------------|
| Product License Number  | 4-0123-10-100-00                      |
| Company Name            | Bahlsessen TET, 83224 Memmen, Germany |
| Contact Person          | Christa Aich                          |
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| License Start Date      | 01 Jan 2017                           |
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Only represented and authorized by:  
Christa Aich, Head of Quality Management  
Date: 17 May 2016

RSPO  
Roundtable on Sustainable Palm Oil (RSPO)

# 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 2025 we aim to have...

- 50% of our chocolate-free recipes contain a maximum of 22.5g sugar (per 100g product).
- >45% of the recipes would justify a dietary fibre claim.
- 10% of recipes showing a beneficial content of saturated fatty acids (<5g/100g).
- 100% sustainably sourced cocoa (UTZ, Rainforest Alliance or Fairtrade certified) (plan for 2021)
- 100% soyfree products (plan for 2023)
- More product offerings in palmfree and organic quality
- The amount of packaging/plastic material reduced and/or switched to more sustainable materials.

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).

7 Bisquiva targets

