Highlights Corporate Social Responsibility 2021.





Our people



Zeelandia employs 3100 people worldwide 141 Pastry chef & Bakers offering customers with technical support.

3,100 employees.

Zeelandia in a nutshell.



Our mission.

Thinking differently today creates tomorrow's bakery success.

Our values.

Inventive, Courageous, Ambitious, Involve, Responsible.



Our Customers.

Our customers include bakeries of all sizes, from small artisanal bakeries to large industrial bakeries catering for (international) retail chains and out-of-home outlets.



94,647 Euro donated.

to WWF for environmental and biodiversity projects.



of the Global energy used comes from

renewable sources*.

Zeelandia in a nutshell. 450,000kWh generated with **Solar power**

= 2% of our annual power consumption.



We aim to go to 100% in 2023.



Our focus pillars.



Better for consumers

We take responsibility for the quality and nutritional value of our products, as well as the positive impact of food products on consumer health.



Better for employees

We are committed to doing our utmost to create an environment in which our employees feel safe and can **thrive.** We protect their mental and physical health and well-being and encourage their professional and individual growth.



Better for planet

We think that what's

best for the bakers and

consumers, must be better for the planet too. We are committed to a responsible operation, taking at least our fair share on **climate change**, and contributing to a circular use of materials.



Community support

we are committed to supporting the communities in which we live and work.

Our focus pillars.



Better for consumers









Better for employees











Better for planet





Community support

1 NO POVERTY





Our CSR Program is in line with and supports the Sustainable Development Goals.



Nativa

The reinvented baking range. Pure base ingredients to create excellent pastries with more room for unique tastes. Nativa ingredients are less sweet, contain wholegrain flours or flours without gluten, and are easy to use and versatile

Origen

The brand-new range of active sourdough in powder form with 6 months shelf-life which can be stored in room temperature. Additionally, it's a digestive sourdough.

Zero Problem

Our renovated Gluten-free range. A range of tailor-made solutions perfectly in line with the needs of the customers resulting in a leap forward in taste and texture.

Fruitful Veggie fillings

Vegetable fillings for pastry. All fillings are vegan with 70% of vegetables.

















Energy usage

Source of energy









Composition of waste

Click on the icons for more information.

CO2 emissions



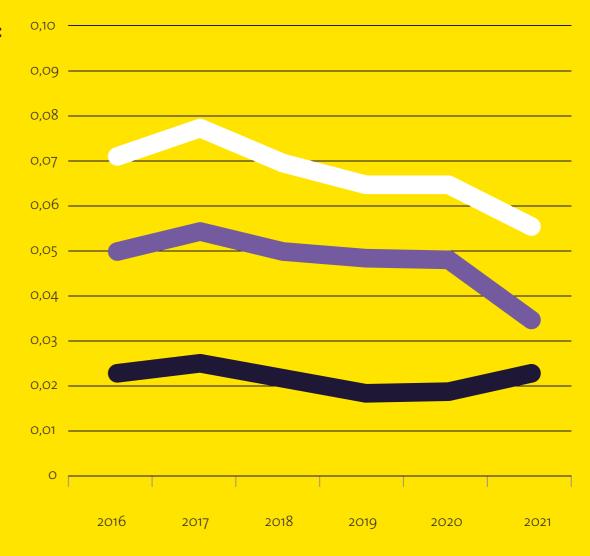
kg CO₂ per kg production

at constant conversion factor for electricity



Global CO₂ emissions, including head office (Kg of CO₂/Kg production)

We see that our total sum has reduced due to the transition to green electricity in some of our production sites. This resulted on a 15% less CO2 emission than last year.



Energy use.



Total energy consumption



- Linair (fuel & heat)

Our overall energy consumption increased in 2021 due to the growing production volume in general. The increase in wet ingredients production which is relatively energy-intensive, and a couple of new acquisitions contributed to the overall increase in energy electricity consumption.

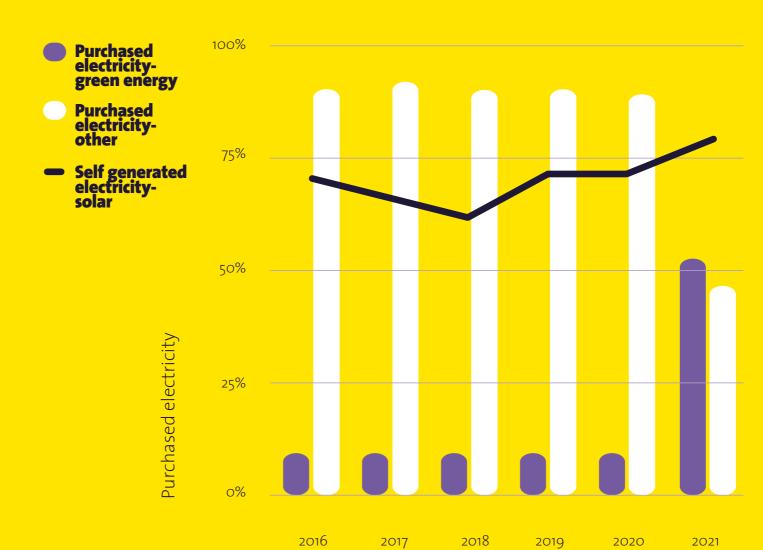


Source of electricity.



The green electricity represents 53% of our total electricity consumption.

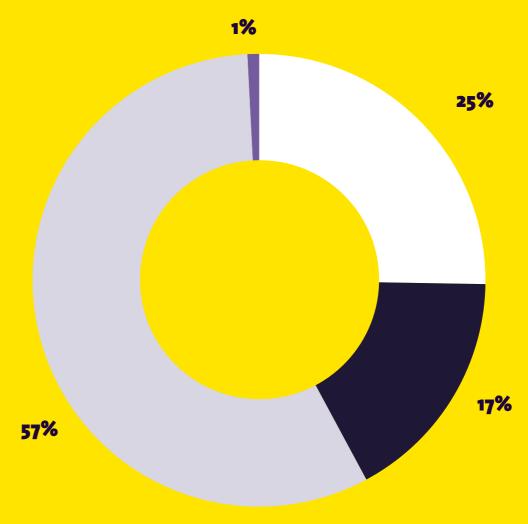
We aim to make it our main source of power by 2023 making our use of energy 100% green.



Source of green electricity 2021.



Being in Zeeland, we have available a grid with green electricity coming from the **windmills** in the area. Nevertheless, our Opcos purchase green electricity coming from other sources as per in the graph.

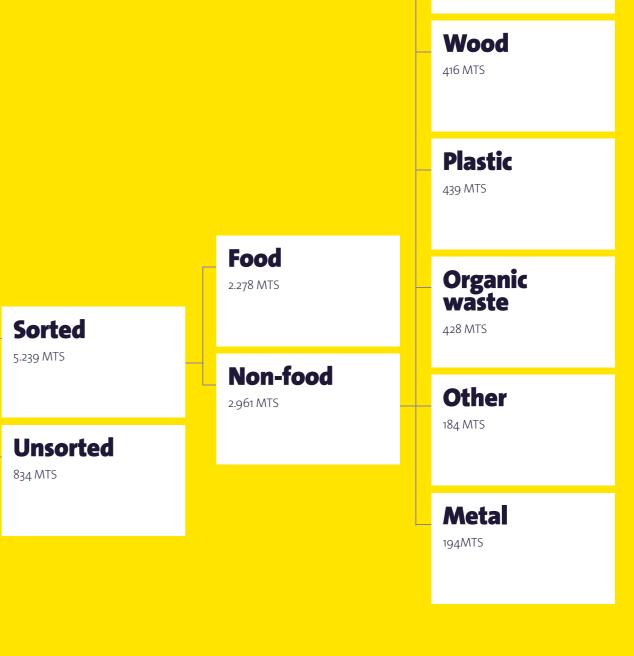


Total waste.



Our total food waste only represents <1% of our total yearly production.





Paper
1.300 MTS

Composition of commercial waste.



86% of our waste, is sorted out. 14% of the waste unsorted.

Our objective for 2023 is to reduce it to below 10%.



Total Commercial Waste:

- **Unsorted Waste: 14%**
- **Sorted Waste: 86%**

Total Sorted Waste:

- Non-food waste: 49%
- Food Waste 37%



Is this a good solution, for linking to the complete report? If this is ok, then please send us the URL.

For the full CSR report

Any questions or suggestions that might arise from reading this report can be shared with:

csr@zeelandia.com

keepexploring.

