

2024

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



The logo for 'imace' features a stylized green leaf icon to the left of the word 'imace' in a lowercase, rounded, yellow font.

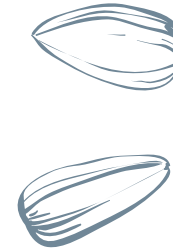
Who we are

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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).

In line with the current discussion on consumers transparent information and on the use of food labelling schemes such as the **Nutri-Score**. In 2023 Vandemoortele has overachieved their target of 7% products with a better Nutri-Score within the spreading and cooking range margarines.



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

Dragsbæk margarines' assortment includes plant-based spreads that contain only 38% fat, are rich in Omega 3 and contain both A and D vitamins. In the last two years we have reduced both salt and saturated fats from professional products and retail products by more than 5%. In addition to this, to show our commitment to the general health and wellbeing of consumers we followed the guidelines and regulations in the Danish legislation and removed partly hydrogenated vegetable oils as early as 2003 in all Dragsbæk's own brands and other products for the Danish market. This was long before the EU implemented this regulation in 2021.



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

Upfield continues to advocate for more plant-based diets that are proven to be an environmentally sustainable option. In 2023, Upfield continued developing new and innovative marketing campaigns, such as the Violife Professional #MakeItPlant campaign to make it easier for professionals and consumers to choose healthier, more sustainable plant-based options.

In 2023, the company expanded its Nutritional Benchmarking Programme, which had been launched in 2022. By introducing saturated fat and trans-fat targets for plant-based cream alternatives and plant-based cheese alternatives, over 91% of the company's sold volume met or exceeded its benchmarks. Targets are based on recognised external international standards and official dietary recommendations, such as those from the World Health Organization (WHO).



One of Upfield's flagship brands, BlueBand, once again delivered its programme Sarapan Berisi BlueBand ('Nutritious Breakfast with BlueBand') to 427,000 children across Indonesia in 2023. The aim was to give families the tools to prioritise healthy breakfasts by demonstrating the connection between good nutrition – particularly Omega 3 and 6 intake – enhanced school performance and greater success throughout life. BlueBand visited 1,750 schools to engage students and teachers, while content across various online portals helped reach parents with important educational information too.

During 2023, BlueBand launched Khaas White Unsalted spread in Pakistan, helping families create delicious meals with added Omega 6. And, following a 2021/2022 research study in Sri Lanka that explored children's dietary intake and breakfast consumption, the company is working with the UN Food and Agriculture Organization to publish the data to the Global Individual Food consumption data Tool (GIFT) database.



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.



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

Climate change is one of the biggest challenges for this and future generations. At Vandemoortele, we want to take responsibility and actively work on **minimising our own impact on the climate**. To reduce our impact, we are taking measures to lower **our energy consumption**. We invest in energy-efficient buildings and processes and use energy from renewable sources. In addition, we monitor the carbon emissions along our value chain and actively encourage our partners and suppliers to improve their performance. Our **long-term ambition is to be net zero by 2050**.

Since 2021, **100% of the electricity used in our production plants and the corresponding offices comes from renewable energy sources with Guarantees of Origin (GOs)**, predominantly from hydropower, wind, and solar power

systems. The goal is to maximise our own on-site energy generation through solar power systems. When all installations for which contracts have been signed are in operation, we will generate 10.2% of our electricity ourselves. From 2024, these solar panel installations will become operational.



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). We measured our CCF in several of our sites, our overall CO2 emissions were calculated and will use this score as a benchmark to monitor our progress going forwards.

Meanwhile CSM Ingredients installed a combined heat and power (CHP) plant at one of its factories based in Crema since 2016, the CHP process allows a plant to source electricity and generate thermal energy more efficiently. The CHP plant led to a reduction in manufacturing emissions as well as decrease in net utility costs. Next to CHP we use heat recover from boiler exhausted smokes and we installed led bulbs in the production and internal warehousing area, with both we can save energy and reduce emissions.

Additionally, CSM Ingredients also started to replace traditional electricity sources at its sites with those generated from renewable sources. Solar panels have been installed in our sites, with a view to reaching 100% renewable energy by 2025.



What IMACE Members do



2. A resource-efficient food chain

Upfield

Upfield focuses its efforts on using resources in the most efficient manner. For example, across Latin America, Upfield have put significant work into developing responsible waste treatment and disposal approaches. In Ecuador, the company partnered with waste management experts Vermont to ensure old centre machines are recycled into scrap material for reuse.

When it comes to water, Upfield's production centre in Drama, Greece, is reducing environmental impact through a new wastewater treatment plant that will ensure production centre outflow is safe and clean. The facility has been designed for high operational efficiency, reducing the chemicals and energy needed to treat wastewater. It will also reduce the volume of sludge created as a by-product by up to 95%.

In Piraeus, Greece – an area of high water stress – Upfield's production centre performed a water audit to identify their freshwater use baseline and opportunities for improvement. The Upfield team uncovered various solutions, including replacing old equipment, upgrading cooling tower systems and installing supply meters to improve monitoring capabilities. Each improvement delivered savings, with more than 20,200 m3 of freshwater consumption reduced between May and December 2023.



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 energy 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

It is a target for Dragsbæk, that our packaging is 100% recyclable, 75% of the packaging is made of recycled materials, half of the plastic packaging is made of recycled or renewable materials, before 2025. Today our cardboard packaging is proudly FSC®-certified.

Dragsbæk is continuously optimizing our packaging. We have redesigned our PET-plastic bottles and have saved more than 40 tons of plastic per year. That's good for the environment and good for the climate, due to a lower

CO₂-emission as a result of less transport.

Dragsbæk will achieve net-zero emissions by 2045 by focusing on improving energy efficiency and using renewable energy. In the last ten years Dragsbæk has increased electricity efficiency by 8% and reduced water consumption per produced kilogram by 17%.



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.**



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

Upfield embeds responsible sourcing practice, guided by its Responsible Sourcing Policy, Human Rights Policy and Business Partner Code of Conduct. One area of particular focus for Upfield is sustainable palm oil, an ingredient for which the company has maintained 100% RSPO-certified segregated and mass balance sourcing since 2019. Today, all Upfield's palm oil is certified by the RSPO. Beyond certification, Upfield continues using satellite monitoring and has robust grievance management processes to proactively address potential issues in palm oil supply chains.

In 2023, Upfield achieved an outstanding score of 8.5 on the RSPO's Shared Responsibility Scorecard, placing it in the top 4% of companies demonstrating sustainable leadership in palm oil sourcing.

Upfield is also a member of the Sustainable Coconut Partnership – an organisation dedicated to making the coconut sector more resilient and responsible. Through the partnership, Upfield unites with other member companies in driving positive impact for coconut farmers and the environment.



What IMACE Members do



3. Sustainable and responsible sourcing

Vandemoortele

To counter the risks of deforestation, biodiversity loss, and social issues, we source our ingredients sustainably, with respect for people and the planet alike. We assess our impact on local biodiversity and take measures to minimise it. At the same time, we invest in product traceability and monitor where our raw materials (like palm oil and soy) come from and how they are produced. To enhance our positive impact, we work with suppliers who adopt regenerative farming practices, thereby supporting ecosystem regeneration.

We are member of the **RSPO (Roundtable on Sustainable Palm Oil)** since 2009, and starting from 2015, Vandemoortele has committed to sourcing palm oil that is certified as 100% sustainable for both consumer and professional brands. From 2024, our commitment will grow to have **100% sustainable palm oil in all our products**. We are also member of the **Round Table on Responsible Soy (RTRS)** since 2011 and a member of the **Alliance4Soy** since 2018. Since 2017, Vandemoortele has exclusively used **100% RTRS-certified soy in their consumer and professional brands** and are expanding this to the use of 100% RTRS-certified soy in all our products by 2030.



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

In March 2007 Dragsbæk became one of the first Danish members of the RSPO (Roundtable on Sustainable Palm Oil). This was significant for both the company and their customers to ensure that the production of palm oil is managed in a sustainable and responsible way.

As a part of the Orkla family Dragsbæk requires our direct suppliers to commit to our Supplier Code of Conduct which outlines the sustainability expectations. This means that each supplier commits to carry out their production in accordance with internationally recognised standards relating to human rights, working conditions, the environment, and anti-corruption (ESG).

Dragsbæk monitors their suppliers through on-going dialogue, supplier evaluations and third-party audits. Dragsbæk follows the Orkla's six-point sustainable sourcing targets towards 2025. The targets are: 1) Ensure respect for workers' rights, 2) Achieve verified sustainable production of key raw materials, 3) Promote sustainable farming, 4) 100% recyclable packaging, 5) 75% packaging made of recycled materials and 6) 50% plastic packaging made of recycled or renewable materials.



What IMACE Members do



4. Healthier and more sustainable communities

Vandemoortele

We aim to have a positive impact on society and to help address social injustice and challenges. We take responsibility not only for our own activities but for our entire supply chain. In collaboration with local communities, we provide on-the-ground support to projects that improve people's living and working conditions. The results of our actions are threefold: we minimise the risk of human rights violations, we maximise our positive social impact, and we address environmental challenges like deforestation.

Projects on the ground

By 2030, we are committed to initiating at least one project on the ground for each of our key commodities: soy, palm oil, cocoa, and wheat. In these projects, we will work on the creation of a positive social impact for local communities and farmers in the upstream supply chain and beyond. To date, projects related to soy, palm oil and wheat have al-

ready been initiated, which corresponds to 60% of our key commodities.

Since 2018, we have been contributing to the **Landscape Project in Aceh, Sumatra** (Indonesia). In 2023, we started to support the **Southern Central Forest Spine (SCFS) project in Malaysia**, still in collaboration with Earthworm Foundation. The goal of this project is to create a sustainable landscape model that demonstrates the possibility of balancing sustainable production, forest conservation, resilient livelihoods, and good labour practices.



What IMACE Members do



4. Healthier and more sustainable communities

Upfield

Upfield believes in being a responsible corporate citizen, using its scale and resources to uplift communities. During 2023, Upfielders volunteered over 5,600 hours (c. a 18% y-o-y increase) to a range of activities around the globe. These included helping at local city farms in Australia and, in the US, helping harvest over 45,000kg of cabbages – 150,000 servings of produce – for families in need.

Upfield also supported local food banks in Hungary with over 45 tonnes of donated food on World Food Donation Day, and filled over 43,000 boxes with nutritious food items for households in need in the Netherlands.



Contact us!

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



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