

CODE OF CONDUCT

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

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 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.



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



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).



Caring for our planet's biodiversity in this way helps protect life on land (SDG 15).

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

2 A resource-efficient food chain

3 Sustainable and responsible sourcing

4 Healthier and more sustainable communities

1 OUR PRIORITIES

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.

2 OUR PRIORITIES

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.



3

OUR PRIORITIES

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.

4 OUR PRIORITIES

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

HEALTHY, BALANCED AND SUSTAINABLE DIETS

Vandemoortele

Today's consumers are placing increasing importance on healthy food choices. 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 works 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).



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

A healthy customer is a customer for the long term. Dragsbæk is committed to enhancing health and well-being through better food choices. As early as in 2003 Dragsbæk eliminated partly hydrogenated vegetable oils, which was well ahead of industry standards.

Our 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.



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!



HEALTHY, BALANCED AND SUSTAINABLE DIETS

Flora Food Group

Providing access to nutritious food is core to Flora Food Group's purpose. The company is committed to creating healthy and nutritious food, offering consumers a compelling choice with essential nutrition to support healthy, balanced diets.

Its approach to nutrition is embedded into product innovation through the Nutrition Benchmark Programme (NBP), which aims to deliver better nourishment without compromising on product quality, taste or performance. The NBP's targets for product formulation apply the latest available science, international standards and dietary guidelines to support health outcomes.

Flora Food Group's Sustainability Framework includes a goal to continuously improve recipes to meet or exceed nutrition benchmark targets for saturated fat and to eliminate trans-fats from partially hydrogenated vegetable oils (PHVO).

Note: All data and evidence is from Flora Food Group — Annual Report 2025.

These benchmarks are based on the latest evidence and official nutrition recommendations from external authorities, including the World Health Organization (WHO), the Food and Agriculture Organization (FAO), the European Food Safety Authority (EFSA) and CODEX Alimentarius.

The company continues to assess recipes against NBP targets and communicates nutritional improvements and benefits as part of product launches, supporting consumers in making informed dietary choices.

95% Meeting benchmark nutrition targets

0% Trans-fats from PHVO

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.



HEALTHY, BALANCED AND SUSTAINABLE DIETS

Mills

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.



HEALTHY, BALANCED AND SUSTAINABLE DIETS

Mills — 2025 Results

Product improvements and innovation

- Reduced saturated fat in the margarine portfolio; the level in 2025 was 19.5%, down from 19.8% in 2024.
- 80% of our raw materials were plant-based.
- Maintained and further developed plant-based and cholesterol-lowering product alternatives in the portfolio.
- Innovations and further developments in healthy product categories, including plant-based options and products that make it easier for consumers to follow dietary guidelines.

Knowledge, documentation and research

- Active participation in research projects has provided valuable knowledge on fat quality, diet, packaging, shelf life and consumer behavior — including Green Plant Food, Sustainable Eaters, ReducePack and AdHealth.

Consumer communication

- Active participation in the nutrition debate in line with our health profile and professional guidelines.
- Continued efforts to improve consumer understanding of fat quality and the relationship between fat and cholesterol.

WHAT IMACE MEMBERS DO



2

A resource-efficient food chain

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.



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), and they are aligned with the pathway set out in the Paris Agreement to limit global warming to 1.5°C. In 2025, these climate targets have been validated by the Science Based Targets initiative (SBTi), demonstrating our clear commitment to climate action.

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



CSM Ingredients

CSM Ingredients partnered with Climate Partner, to understand more about our Corporate Carbon Footprint (CCF). CSM 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).



Flora Food Group

Improving packaging

We deployed several packaging innovation practices to further reduce our packaging emissions. Our overall packaging absolute emissions reduced by 1% compared to 2024. The main driver behind this reduction is through lowering the weight of our packaging and the increased use of recycled materials.

For example, we increased the use of recycled PET in our 750ml creams bottle packaging, reducing emissions for the pack type by 30% compared to 2024.

Projects in 2025 included those focused on:

- Reducing the overall weight of packaging by implementing lightweight and packaging design opportunities.
- Reducing the overall use of plastic per kilogram of our product.
- Increasing the use of recycled materials, such as recycled paper and polyethylene terephthalate (PET).
- Reducing the use of materials with a high emissions footprint, such as aluminium.



A RESOURCE-EFFICIENT FOOD CHAIN

Flora Food Group (continued)

Reducing waste and promoting circularity

Case study: In 2025, we commissioned a new wastewater treatment and fat recovery plant at our Kleve site, a key step to improve resource efficiency and circularity of our operations.

A key challenge was that our production in Kleve generated wastewater containing high-fat residues. Previously, this stream was transported off-site for third party treatment, adding costs, emissions and complexity to our waste management system.

The new on-site facility separates and recovers the high-fat fraction, allowing the cleaned water to be safely discharged. This allows us to upcycle the high-fat fraction as feedstock for biofuel and eliminates the associated truck transport to third party treatment.

Key benefits include: eliminating waste transport, enhanced circularity as the recovered fat is upcycled as feedstock for biofuel, and improved local environmental outcomes.



A RESOURCE-EFFICIENT FOOD CHAIN

Flora Food Group (continued)

Partnering to reduce emissions

In 2025, we successfully executed a programme with Altruistiq, to engage our top 50 material and strategic suppliers covering the majority of our corporate footprint emissions. Altruistiq is a sustainability intelligence platform built for Food and Beverage organisations. The programme was established to collect supplier-specific product carbon footprint (PCF) data, strengthen our carbon baseline, and improve visibility of supplier progress and data maturity.

To support consistent and high-quality data collection, suppliers were provided with structured onboarding, clear guidance materials, and ongoing access to technical support throughout the programme. This approach helped ensure alignment on data requirements, supported supplier participation, and reduced barriers to engagement.

We saw strong engagement: more than 120 PCFs were collected, with consistently high data quality. Suppliers responded actively via the Altruistiq platform, providing primary emissions data. This data has already improved our emissions visibility and is helping inform our procurement decisions and carbon planning.

Looking ahead, this programme will be embedded within our procurement strategy. In 2026, we plan to scale supplier participation further, strengthen supplier capability building, and engage more deeply on emissions reduction opportunities across our value chain, building on this improved foundation of supplier-specific carbon data.

Note: All data and evidence is from Flora Food Group — Annual Report 2025.



Royal Smilde

75 Mt

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

In 2025, Royal Smilde made significant progress on two fronts. First we reduced plastic packaging through innovative packaging solutions, including the shift from cups to sachets for various products and optimizing packaging weights, achieving an additional annual reduction of over 100 metric tons of plastic. Secondly, we took significant steps in improving the recyclability of the materials used.

5%

5% Reduction in Total Waste Compared to 2024

Royal Smilde continues its commitment to minimizing waste. In 2025, we reduced our total waste by 5% compared to 2024, lowering total waste output by 102 Mt. 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.

62%

Since our 2018 baseline, Royal Smilde has achieved a 62% absolute 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.

A RESOURCE-EFFICIENT FOOD CHAIN

Royal Smilde — 2025 data

Packaging improvements

In 2025 Royal Smilde installed new packaging lines and redesigned several existing product lines, resulting in a significant reduction of 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. 0,6% of the total energy used is self-generated. 2025 absolute CO2 scope 1 & 2 emissions reduced by 62% compared to reference year 2018.

Food waste reduction

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



A RESOURCE-EFFICIENT FOOD CHAIN

Aigremont

Besides sourcing sustainable raw materials, Aigremont is also willing to drastically reduce its own carbon footprint. Thanks to investments already planned since 2024, Aigremont has reduced by at least 10% 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.

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.

A RESOURCE-EFFICIENT FOOD CHAIN

Aigremont (continued)

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.



A RESOURCE-EFFICIENT FOOD CHAIN

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.



Vortella

Vortella (part of Dragsbaek Group) is a regional specialty fats producer serving B2B customers in Central Europe 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.



Die Genuss-Profis

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 2025 Dragsbæk continued the growth and we succeeded in reducing climate emissions per produced tonne. It is our target to be net zero by the year 2045. Our first target on the path is to reduce our emissions in Scope 1 and 2 by 65% in 2030. A major factor in reducing the emissions is reduction of our energy consumption. One way we will do this is by introducing new steam recycle technologies in our factories.

Dragsbæk is using a waste management system, that helps us reduce our waste and secure more effective reuse of waste. Our recycling of cardboard increased ninefold in 2024 and recycling of plastic with 53%. Nearly 2,000 tons of biological 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 it is vital for us to cooperate with our suppliers as well as the science community to find solid and sustainable solutions.



A RESOURCE-EFFICIENT FOOD CHAIN

Mills

Close dialogue and concrete projects with customers and high-risk suppliers have contributed to increased transparency and reduced risk further back in the value chain. We have also increased the use of system support to follow up suppliers and their sustainability work.

Results in 2025

- Reduced our total climate footprint by 3.3% compared to 2024, and by 28.6% compared to 2020.
- Scope 1 emissions reduced by 82% since 2020.
- Scope 2 emissions reduced by 39% since 2020.
- Scope 3 emissions reduced by 27.6% since 2020.
- Recyclable packaging: 86%.
- 80% of our raw materials are plant-based.



3

Sustainable and responsible sourcing

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.



SUSTAINABLE AND RESPONSIBLE SOURCING

Flora Food Group

Flora Food Group believes that crops can be grown in a more sustainable way and operates a comprehensive responsible sourcing programme to ensure compliance with its requirements, improve transparency in its supply chain, and address material deforestation risks. Its sourcing policies are based on five core principles: no deforestation or conversion of natural ecosystems, no new development on peat, respect for human rights, positive social and economic impact, and transparency and accountability.

The company maintains commodity-specific programmes for palm, soy, and paper products, aligned with local regulations and

global standards. These programmes support its Deforestation and Conversion Free (DCF) commitment and responsible sourcing goals. In 2025, Flora Food Group maintained 100% supplier compliance with its policies for palm and soy. For pulp and paper, a newly integrated site resulted in a minor infringement, leading to 99.7% compliance. The issue was immediately identified and appropriate measures were taken to confirm that the paper supply originated from a deforestation-free source.

For palm oil, 96.8% of sourced volumes were confirmed as DCF in 2025, an improvement of 22% compared to 2024. This progress was

driven by a strong focus on traceability and supplier engagement. Working closely with suppliers, supported by monthly engagement and improvement roadmaps developed in partnership with Earthworm and Flora Food Group's commercial teams, the company increased transparency, addressed potential deforestation cases, and implemented corrective actions. Investment in landscape projects also contributed to these improvements. In 2025, Flora Food Group achieved 100% traceability of its palm oil supply to mill level.

SUSTAINABLE AND RESPONSIBLE SOURCING

Flora Food Group (continued)

The soybean oil sourced during the year was confirmed to be 95.8% DCF. Flora Food Group primarily sources soybean oil from areas with low or negligible risk of deforestation and conducts annual risk assessments of sourcing origins disclosed by suppliers. In 2025, more than 96% of soybean oil originated from low or negligible risk areas, representing a 4% improvement compared to 2024.

To further strengthen its approach, Flora Food Group conducted a macro assessment of nature and biodiversity risks across its value chain in 2025. Deforestation risks continue to be managed through commodity-specific programmes and practices that support both biodiversity protection and the company's responsible sourcing commitments.

Note: All data and evidence is from Flora Food Group — Annual Report 2025.



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 sourcing physically sustainable certified palm oil, with a minimum certification level of Mass Balance, and the RSPO certification allows us to label our products as RSPO-certified. In 2025, we reached 100% certification for all palm oil we purchase, successfully achieving our 2030 target years earlier than planned.

Vandemoortele has been a member of the Round Table on Responsible Soy (RTRS) since 2011. This organisation advocates 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 2025, 100% of the soya in our supply chain was sourced sustainably; either produced within Europe or certified through RTRS credits, ProTerra or AceTrack certifications.



SUSTAINABLE AND RESPONSIBLE SOURCING

Vandemoortele

Packaging materials

At the end of 2025, an average of 29.6% (266 tonnes) of the total tonnage of PET we used consisted of recycled materials (r-PET). This provides a solid baseline to meet our goal of incorporating recycled content in all rigid PET packaging.

Since 2021, we have exclusively used FSC or PEFC certified paper and cardboard. Both international organisations are committed to ensuring that forests are managed responsibly, taking social, ecological and economic factors into account.



SUSTAINABLE AND RESPONSIBLE SOURCING

Royal Smilde

Royal Smilde sources a very wide palette of raw materials. Therefore 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% of 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.



SUSTAINABLE AND RESPONSIBLE SOURCING

Vortella

Vortella (part of Dragsbaek Group) is a regional specialty fats producer serving B2B customers in Central Europe 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.



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.



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.

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.



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.

An important step forward in 2025 was the reestablishment of Sedex, which is once again in active use for risk mapping and supplier follow-up. In addition, the process for due diligence assessments of the supply chain has been updated and will be implemented in 2026. Sedex now forms the basis for prioritizing audits of high-risk suppliers.



WHAT IMACE MEMBERS DO



4

**Healthier and more sustainable
communities**

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 support projects on the ground which 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 2025, the project made significant progress: 40 mills achieved 100% traceability to plantation and 87 mills established No Deforestation, No Peat and No Exploitation (NDPE) action plans.

HEALTHIER AND MORE SUSTAINABLE COMMUNITIES

Dragsbæk Group

In May 2024, Dragsbæk established a Transitional Employment Center (TEC) that allows people who have dropped out of the labour market and live on social security to try out different jobs at our warehouse. TEC is a partnership between the municipality of Vejen and our local warehouse facility.

The trainees start by palletising products in the warehouse. It is a relatively simple and manageable task that can be adjusted to the needs and rate of work of the individual worker. As the trainee begins to feel comfortable about the job and workplace, he or she may be assigned new tasks, and the complexity hereof may be adjusted to the individual worker.

Since the start, 17 trainees have been affiliated with the TEC-Center. 41% have been employed at the warehouse. A proper job is the first step towards a healthier life for the individual citizen and supports the social stability of the local community.



HEALTHIER AND MORE SUSTAINABLE COMMUNITIES

Flora Food Group

In 2025, Flora Food Group continued to work to enable better health outcomes through its products, while empowering consumers, supporting nutrition research and actively participating in research consortia.

The company's inclusion in the 2024 Access to Nutrition Initiative (ATNI) Global Index highlighted its potential to advance global nutrition. This commitment gained further relevance following the 2025 ATNI Market Assessment in Kenya and Tanzania. With Blue Band having an established presence in the region, Flora Food Group is well-positioned to support efforts to improve product healthiness, affordability and accessibility.

Note: All data and evidence is from Flora Food Group — Annual Report 2025.

At the Food and Nutrition Conference and Expo 2025, Flora Food Group engaged with healthcare and nutrition professionals to highlight the role of fat spreads in supporting healthy and sustainable eating habits. Through interactive discussions and evidence-based resources, the company demonstrated how dietary fats can enhance diet quality, flavour and culinary versatility, while also showcasing products designed to meet special dietary requirements.

These activities strengthened Flora Food Group's credibility within the nutrition community and reinforced its commitment to providing practical, science-backed solutions that support healthier communities.





CONTACT US

Do you want to know more about the commitments of the margarine sector? Please get in touch.

IMACE

Avenue des Arts 44, 1000 Brussels, Belgium

imace-secretariat@imace.org · www.imace.org

IMACE – European Margarine Association

