
Najważniejsze fakty

Spółeczna

Odpowiedzialność

Biznesu 2021.



Na świecie
26 oddziałów i spółek,
dostarczamy produkty do
+100 krajów.

Nasi ludzie



Zeelandia zatrudnia 3100 osób na całym świecie, w tym 141 Cukierników i Piekarzy, oferujących klientom wsparcie techniczne.

3,100
pracowników.

Nasza misja.

Nieszablonowe myślenie
dziś, tworzy jutrzejszy
sukces piekarzy
i cukierników.

Nasze wartości.

Pomysłowość,
Odwaga,
Ambicja,
Zaangażowanie,
Odpowiedzialność.

Zeelandia w pigułce.



1900 - 2021

121
lat
doświadczenia.



Nasi Klienci.

Naszymi klientami są piekarnie i cukiernie różnej wielkości, od małego rzemiosła po duży przemysł, sieci handlowe oraz branża HoReCa.



220,000.-
euro inwestycji
w fotowoltaikę.



450,000 kWh
wytworzone
z energii słonecznej
= 2% naszego rocznego zapotrzebowania.

53%

naszego globalnego
zużycia energii pochodzi

**ze źródeł
odnawialnych*.**



Zeelandia w pigułce.

545 milionów euro.
przychodów netto. Zarejestrowana
suma netto (włączając joint ventures)



Planujemy osiągnięcie 100% w 2023.

A young child with curly hair is the central focus, laughing joyfully while holding a large, golden-brown bread roll. The child is wearing a white dress with black polka dots. In the background, a man in a white shirt and a woman with long blonde hair are partially visible, suggesting a family picnic or outdoor gathering. The scene is brightly lit, likely outdoors during the day.

Sustainability snapshot.

Bringing you news and updates about
Zeelandia Group's CSR program worldwide.

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

3 GOOD HEALTH AND WELL-BEING



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



Better for employees

4 QUALITY EDUCATION



8 DECENT WORK AND ECONOMIC GROWTH



Better for planet

7 AFFORDABLE AND CLEAN ENERGY



12 RESPONSIBLE CONSUMPTION AND PRODUCTION



13 CLIMATE ACTION



14 LIFE BELOW WATER



Community support

1 NO POVERTY



2 ZERO HUNGER



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

**New
product
launches.**



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.

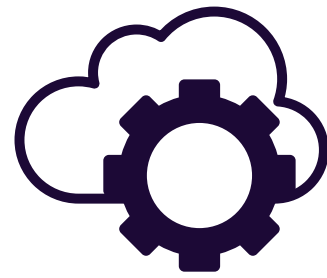




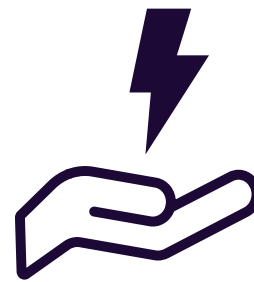
Data & figures.

2021 Achievements

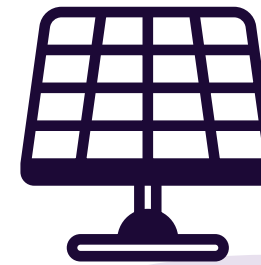
The figures and data shown in this document, are extracted from the reports made from CSR reporting tool Envirometer based on the input from our Operating Companies*



Carbon emissions



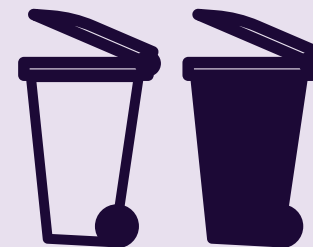
Energy usage



Source of energy



Total waste

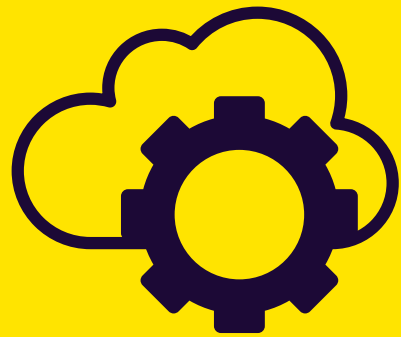


Composition of waste



Click on the icons for more information.

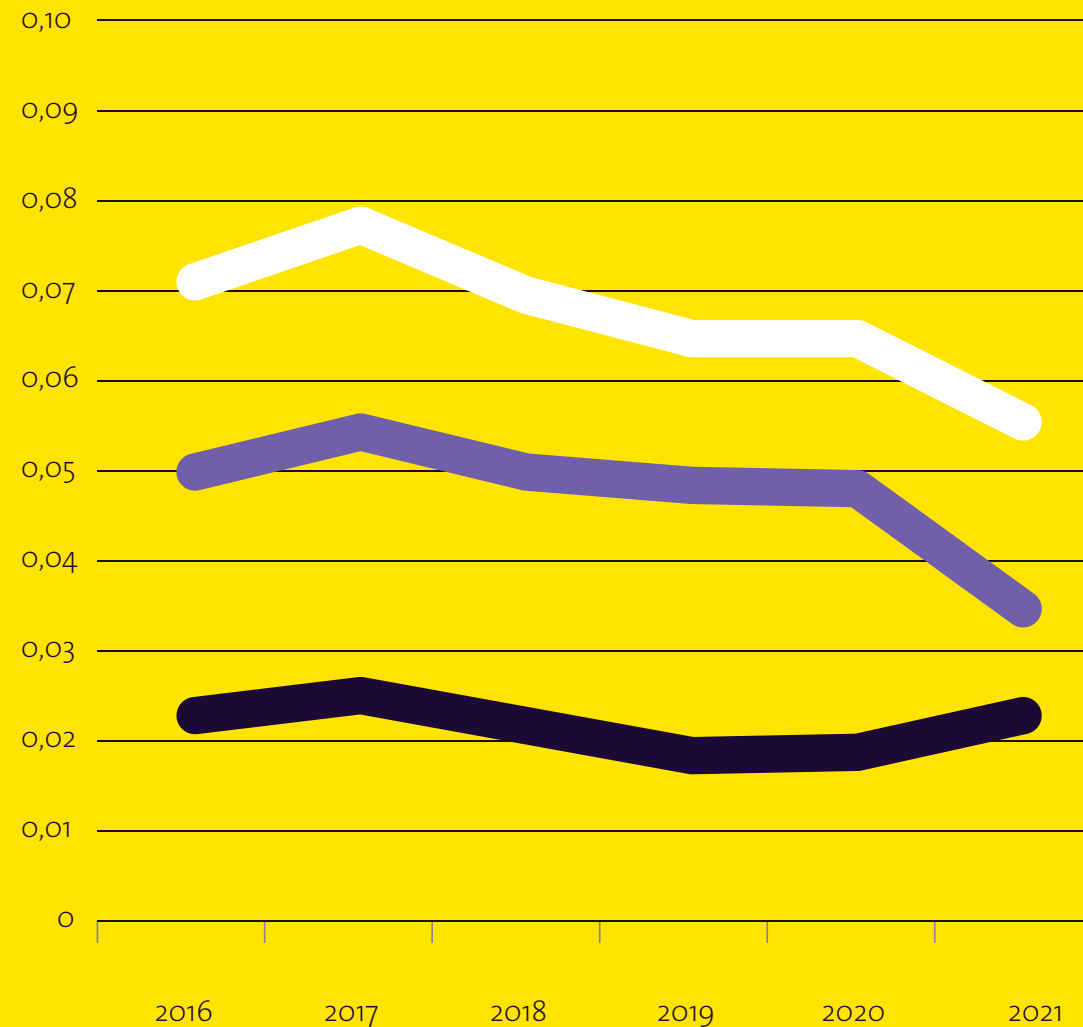
CO2 emissions



kg CO₂ per kg production

at constant conversion factor for electricity

- Fuels & Heat
- Electricity
- Sum



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.



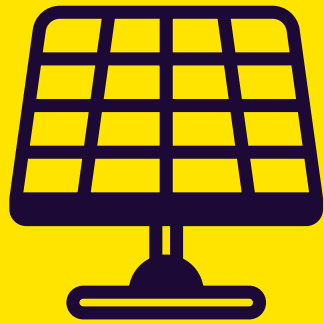
Total energy consumption




- Electricity
- Fuel & Heat
- Linair (electricity)
- 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.

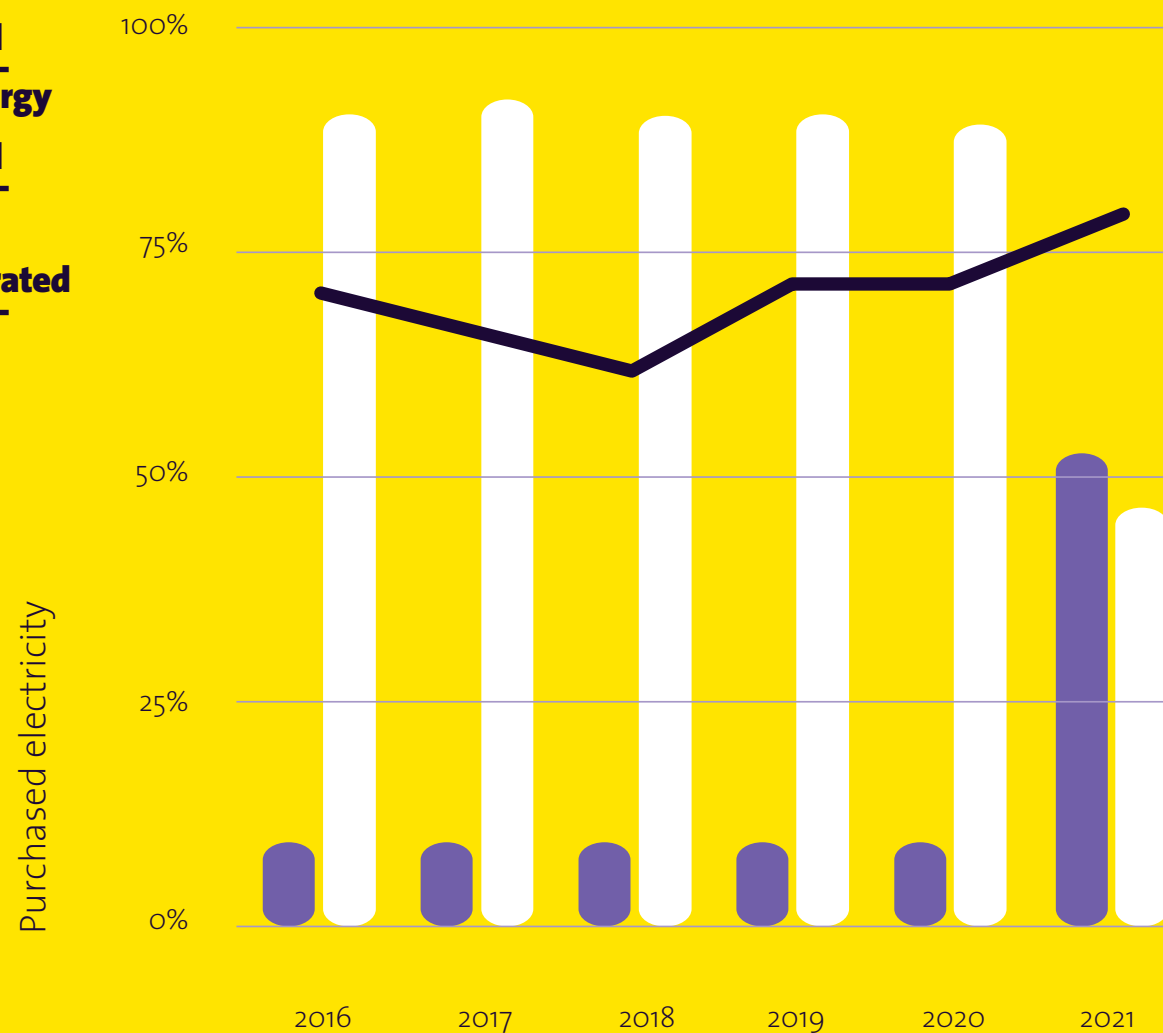
Source of electricity.



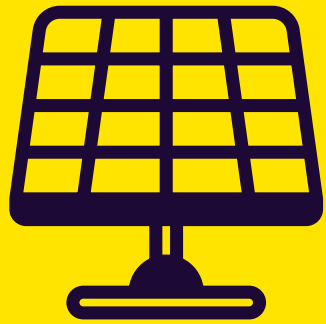
-  Purchased electricity-green energy
-  Purchased electricity-other
-  Self generated electricity-solar





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.

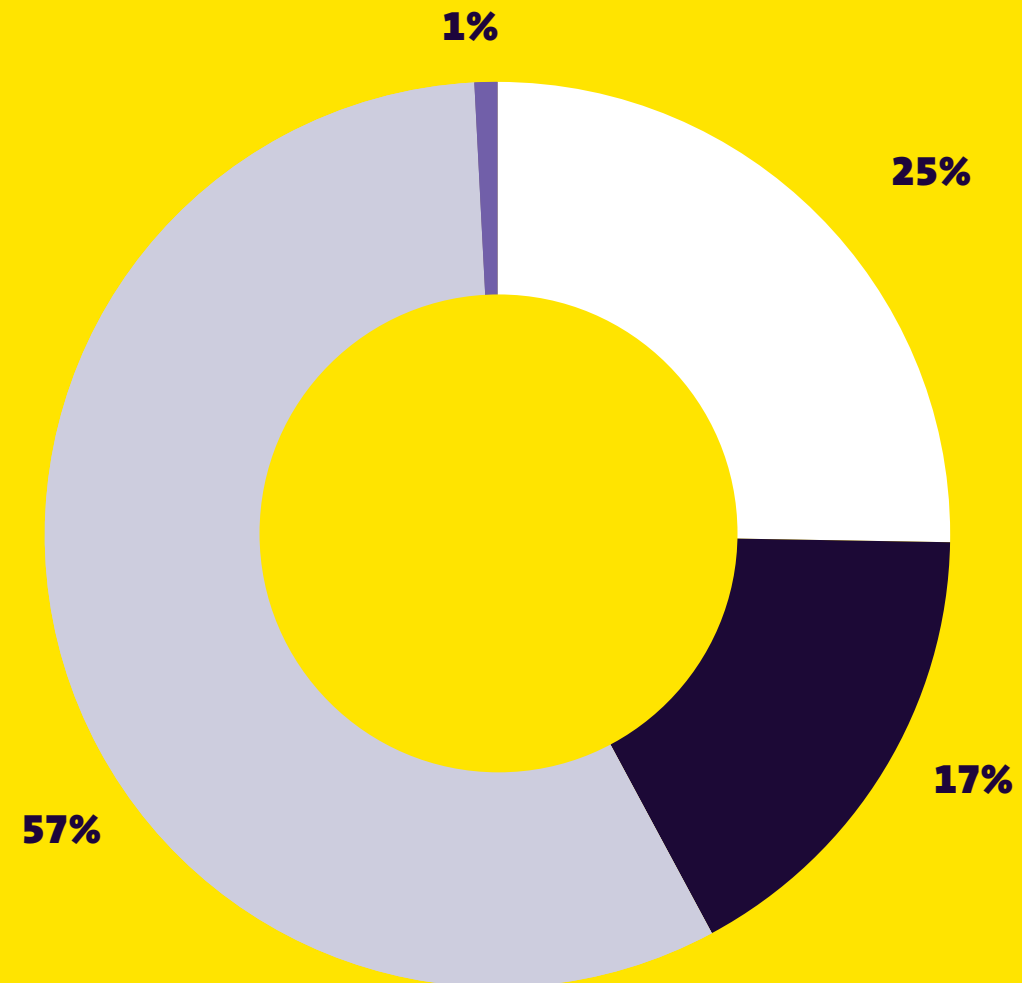


Source of green electricity 2021.



-  Biomass
-  Unspecified
-  Hydro
-  Wind

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.

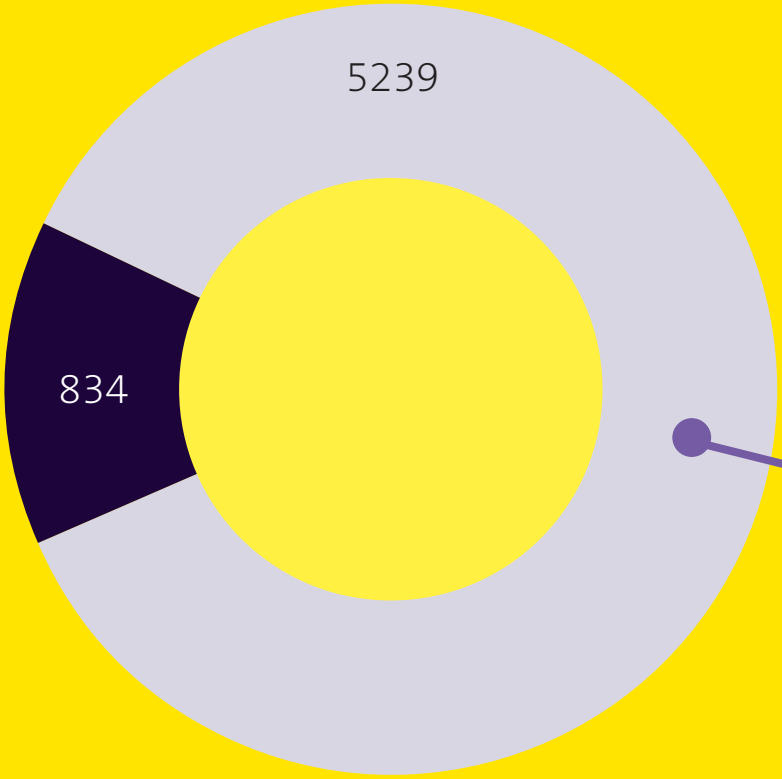


Composition of commercial waste.



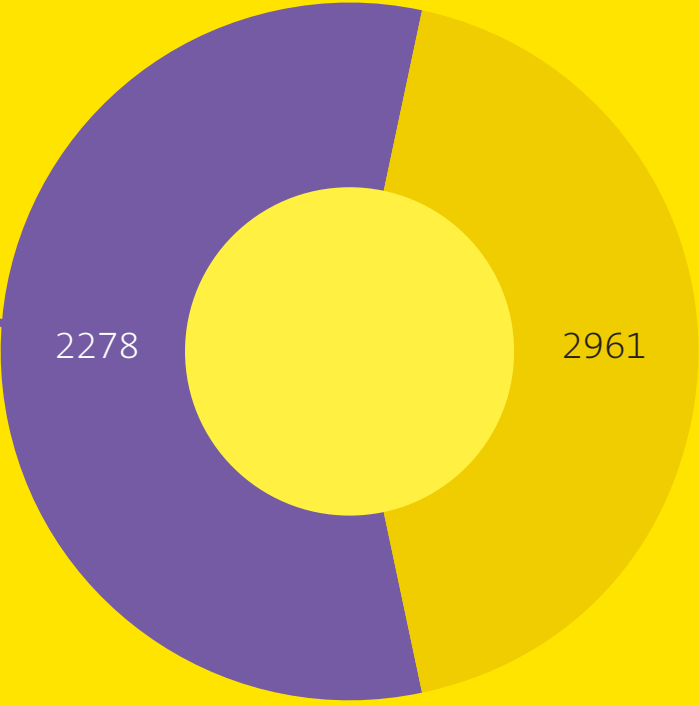
86% of our waste, is sorted out.
14% of the waste unsorted.

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%**

A photograph of two chefs in a kitchen. The chef on the left is wearing a white chef's hat and glasses, smiling broadly while holding a small yellow object. The chef on the right is also smiling and looking at the object. Both are wearing white chef's coats. The background is a blurred kitchen setting.

Our ambition.

Our ambition is to initiate and further intensify the dialogue with stakeholders, on how can Zeelandia play its part. This report aims to facilitate this dialogue by clearly stating our ambitions, actions, progress, and challenges.

For the **full CSR report**

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

csr@zeelandia.com

keepexploring.

Royal Zeelandia Group

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