

Sustainable Procurement Policy

General

For Griesson – de Beukelaer, food safety, consumer protection and the respectful and sustainable use of natural resources are a matter of course. The demand for superior quality for our products defines the requirements for the procurement of our raw materials and packaging materials.

In our specifications, we define the physical, microbiological, chemical, sensory and legal requirements of the purchased goods. The requirements for food safety, consumer protection and sustainability are laid down in our own codex, which serves as an internal commitment. We check compliance with these requirements through incoming goods inspections, monitoring and audits.

We ensure security of supply through contracts and long-term supplier relationships.

Working conditions and human rights

We expect our business partners to respect human and labour rights in their business activities, to abide by environmental standards, to prevent and stop corruption. The principles of the United Nations Universal Declaration of Human Rights and the applicable conventions of the International Labour Organisation (ILO) are recognised and the minimum criteria described in the ETI-Base Code (Ethical Trading Initiative) are observed and promoted and demanded along the entire supply chain to the best of our ability.

Griesson – de Beukelaer's suppliers are obliged to sign the Supplier Code of Conduct or to ensure these requirements through SMETA audits or their own Code of Conduct.

We comply with human rights and environmental due diligence obligations in the supply chain in an appropriate manner by carrying out a risk assessment of our suppliers at least once a year, defining preventive and remedial measures for identified risks and providing a grievance mechanism.

Our supplier selection focuses primarily on the quality of the products (goods + services) required by GdB or their price-performance ratio. Religious affiliations, sexual orientations, ethical origin, LGBT+ people, minorities or members of other disadvantaged communities are always considered during supplier selection.

Palm (kernel) oil and its derivatives

Fats and oils from the oil palm are among our main raw materials. Palm (kernel) oil and its derivatives, if available, must be 100% RSPO Segregation certified and originate from a deforestation-free supply chain from 2025 (cut-off date: 31.12.2020).



As a member of the Forum for Sustainable Palm Oil, we also support the following criteria:

- Establish a transparent and traceable supply chain up to the plantation
- No deforestation: no plantations on areas with high conservation value, areas with high carbon content or on peat soil
- No use of hazardous pesticides (such as WHO Class 1 a+b, Stockholm and Rotterdam Conventions pesticides and paraquat)
- Direct disclosure of greenhouse gas emissions from the cultivation, transport and processing of palm (kernel) oil and the establishment of clear reduction targets
- Ensure that used palm fruits come exclusively from legal cultivation
- Respect for the rights of the indigenous population
- Support for smallholder farmers

Cocoa (cocoa mass, butter and powder)

The cocoa ingredients used in our branded products must have Rainforest Alliance, Fairtrade or organic certification.

For our private label products we purchase raw materials according to our customers' specifications, with the aim of continuously increasing the proportion of certified cocoa. From 2025, the cocoa we use will come from a deforestation-free supply chain from 2025 (cut-off date: 31.12.2020).

Hazelnuts

The hazelnuts for our brand products are purchased exclusively in Rainforest Alliance certified quality. This quality is also available on request for our private label products.

Eggs

Griesson – de Beukelaer only sources eggs from laying farms that are certified in accordance with the guidelines of the Association for Controlled Alternative Animal Husbandry (Verein für kontrollierte alternative Tierhaltungsformen e.V. KAT). The eggs come from barn, free-range or organic production.

Flavours

Where possible, only natural flavourings are used. The flavourings used by Griesson - de Beukelaer must not contain any added substances that are designated as carcinogenic.



GMOs (genetically modified organisms) and irradiation

Griesson – de Beukelaer only uses raw materials from conventional cultivation. This is ensured by PCR analyses, IP certificates, risk assessments or, if necessary, supplier audits.

Irradiation of ingredients is not allowed.

Additives

Griesson – de Beukelaer does not use colourings, flavour enhancers or preservatives. All other additives are reduced to the technologically necessary minimum.

Transposition and exceptions

Each business partner is responsible for complying with the requirements of this policy. This also applies for addressing these requirements to the upstream production & supply chains. The sustainability requirements are specified in our specifications as well as in the Supplier Code of Conduct and are verified by random external audits or self-assessments of our suppliers.

Exceptions to this guideline are possible for reasons of economic and technological feasibility as well as sensory consumer acceptance and require approval by the management.

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