

Sustainability

at the Pandriks Group

EST. 2012

PANDRIKS

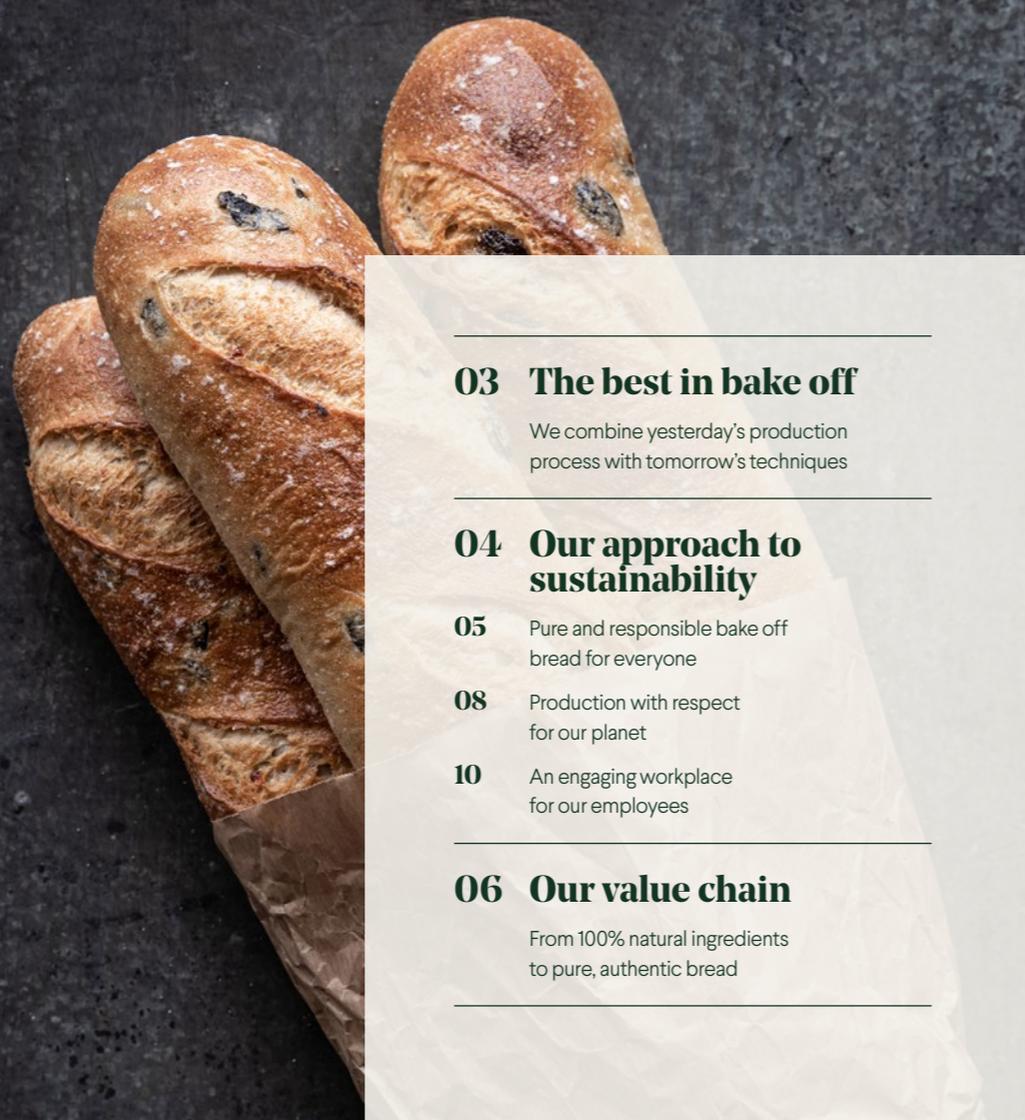
GROUP

It is our ambition to become the world's most sustainable bakery. We strongly believe that we must preserve our planet for future generations and act accordingly.

We are pleased to present our first sustainability brochure in which we introduce our ambitions and focus areas regarding sustainability. In the coming years, we, together with our partners, will continue to work on making a positive impact on the environment. We look forward to discussing opportunities with you.



Peter van den Berg
CEO Pandriks Group



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We combine yesterday's production process with tomorrow's techniques

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From 100% natural ingredients to pure, authentic bread



The best in bake off

“In the old days, bread tasted so much better than it does today!”

This is the founding principle of the Pandriks Group. We employ a unique process of 30 hours, in which the dough gets a lot of time and rest to develop, bread is baked in a stone oven and only natural ingredients are used. We let nature do her job for us. Our bread is allowed room to breathe, getting 30 hours of rest instead of the usual 3 hours. In this way, we combine yesterday's production process with tomorrow's techniques, resulting in pure, easy digestible products, consisting of 100% natural ingredients. This extra time and craftsmanship allows us to guarantee the very best bread - something you will surely taste!

The Pandriks Group consists of Pandriks Bake Off in the Netherlands, Bio Breadness in Germany and Pandriks UK Ltd. in the United Kingdom. We produce a broad range of bake off breads, from batard and baguettes to specialty bread both for our label SlooOW and private label. An essential part of our production are organic ingredients, we make organic bake off bread available for everybody, every day.

Our approach to sustainability

We produce pure, artisanal bake off bread of excellent quality by applying old production principles in our state-of-the-art production facilities. We want to be a frontrunner in delivering sustainably produced bread of the highest quality standards to our clients and consumers. Organic bread is both an important part of our assortment and proven to be better for our planet. We want to make our conventional and organic bake off bread available for everybody, every day.



Pure and responsible bake off bread for everyone

We want to make bread without artificial additives available for everyone. We aim to source all of our raw materials responsibly.



Production with respect for our planet

We focus on making our business operations sustainable and aim to reduce the carbon footprint and environmental impact of our own activities, as well as our value chain as a whole.



An engaging workplace for our employees

We believe baking the best bake off bread is only possible together with all colleagues at the Pandriks Group. We provide a safe and engaging workplace for our employees.



We believe organic bread is better for people and the planet. Organic production has a lower carbon footprint and contributes to the preservation of biodiversity. The good organic development means that we not only use organic flour at Bio Breadness, but also want to further increase the share of organic flour for the Pandriks Group.



Andreas Swoboda
Managing Director Bio Breadness

Pure and responsible bake off bread for everyone

We want to make bread without artificial additives available for everyone. We aim to source all of our raw materials responsibly.

Healthy & nutritious products

Our bread is made of 100% natural raw materials. We believe organic bread is healthier for people and want to make it available for everyone. We are constantly innovating in order to keep making distinctive bake off products.

Food safety

We follow the latest developments concerning food safety and make sure we continue to meet the highest food standards.

Sustainable sourcing

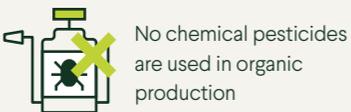
We source our raw materials from transparent supply chains and our organic flour mainly from Germany. Additionally we commit to source our ingredients responsibly, taking into account human rights and environmental impact in production countries. We make sure our suppliers comply with strict requirements which are updated regularly.

Our value chain

100% natural ingredients

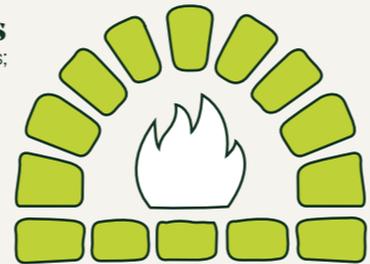


We commit to sourcing our raw materials **responsibly**



From sourdough to bread

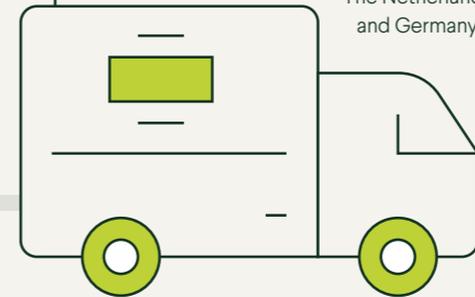
Compliant with the highest quality standards



Fresh out of the oven

We freeze our bake off bread directly after baking

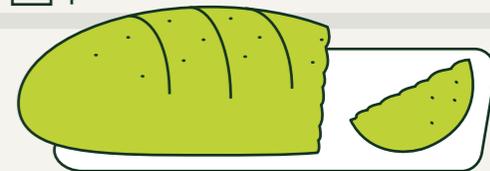
We supply to **15 countries** of which 90% to The Netherlands and Germany



On demand bake off contributes to reducing food waste

From customer to consumer

85% of our bread is baked off in stores



15% of our products are for home bake off. These products are marketed under the brand SlooOW or sold as private label products



Pure, honest and **authentic bread**



Production with respect for our planet

We focus on making our business operations sustainable and aim to reduce the carbon footprint and environmental impact of our own activities, as well as our value chain as a whole.

In 2020 we started to establish a baseline for our carbon footprint. Following the ambitions of the European Green Deal, we want to continue to reduce our footprint by using state-of-the-art technologies and increasing the share of renewables. Next year, for example, we are installing solar panels on the roofs of our production locations.



Peter van den Berg
CEO Pandriks Group

Reduction of carbon footprint

We want to be a frontrunner in sustainable business operations in our sector. We aim to reduce the emissions of our own operations and those in our supply chain as much as possible.

Energy-efficient production

We produce bread at scale with the latest technology. We aim to continuously increase the efficiency of our operations as well as the share of renewables.

Efficient logistics

Together with our transport partners, we want to minimize the environmental impact of transporting our bread. Therefore, we organize transport and distribution as efficiently as possible.



Sustainable agriculture

A large share of our key ingredient flour is organic. The fact that the flour is organic means that no chemical pesticides are used during production. This reduces the emissions and environmental impact of production and contributes to the preservation of biodiversity. We aim to expand the share of our organic bake off products.

Sustainable packaging

We use FSC cardboard to pack our bread. Currently we are looking into sustainable alternatives for plastics (e.g. recyclable plastics).

Avoid food waste

We aim to reduce food waste in our own operations, as well as recycle waste streams.

In 2020, we expanded our production facility in Meppel from 4.800 to 13.000 square meters. This brand new bakery hall has the biggest and most modern stone oven of Europe. Our new and innovative computer-controlled cold storage allows us to automate an important part of our production process and further optimize our internal logistics.



Johan Malenstein
COO Pandriks Group



An engaging workplace for our employees

We believe baking the best bake off bread is only possible together with all colleagues at the Pandriks Group. We provide a safe and engaging workplace for our employees.

It is only possible for the Pandriks Group to achieve its ambitions together with all colleagues.

We invest in safe and healthy workplaces as well as in our colleagues to keep everyone enthused to make the best bake off bread together.



Marloes Booijink
CFO Pandriks Group

Safety and health

We provide a safe and healthy workplace for our employees. We have safety policies, standards, and protocols that are designed to prevent injuries and improve working conditions.

Personal development

We invest in our colleagues in order to ensure the continued high quality of our bread. We will provide training and development opportunities for all of our employees.



EST. 2012

PANDRIKS

BEST IN BAKE OFF

Pandriks Bake Off B.V.

Mandeveld 8
7942 KE Meppel
The Netherlands

EST. 2016

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