



# Ruokahävikin vähentäminen Fazerilla

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# Fazer in brief



Fazer  
Bakery



Fazer  
Confectionery



Fazer  
Lifestyle  
Foods

NET SALES 2024

**1,200 million €**

EMPLOYEES

**5,800**

COUNTRIES

**8**

EXPORT TO

**40+**COUNTRIES

**80** BRANDS

**#2** MOST REPUTABLE  
COMPANY IN FINLAND

**2000**  
CONSUMER PRODUCTS



Quality  
Sustainability  
Innovation  
Digitalisation

# Fazer on the map



-  Fazer Bakery
-  Fazer Confectionery
-  Fazer Lifestyle Foods
-  Sales office
-  Headquarters







# Sustainability at Fazer

# Fazer's Sustainability Ambitions



We mitigate climate change and optimise the use of resources through circularity

- Decrease emissions
- Reduce food loss and waste
- Upcycle side streams for circularity



We innovate for a more sustainable food system

- Develop products with lower emissions
- Provide dietary choices to enhance well-being
- Develop and use more sustainable packaging



Our supply chain is fair and sustainable

- Develop supplier requirements
- Promote sustainable farming
- Respect human rights and ensure fair working conditions
- Minimise environmental impact of value chain



We provide opportunities for growth in a modern, safe and inclusive culture

- Prioritise employees' health and safety
- Promote engagement and well-being
- Diversity and inclusion



# We are committed to science-based targets

In 2021, Fazer committed to the Science Based Targets initiative (SBTi) to reduce emissions in line with the Paris Agreement's goal.

To attain science-based targets, we have committed to the following actions:

- Reduce scope 1 and 2 emissions by 42% from the 2020 baseline by 2030
- Reduce scope 3 emissions by 42% from the 2020 baseline by 2030
- Engage 53% of suppliers by spend to set their own Science Based Targets by 2025



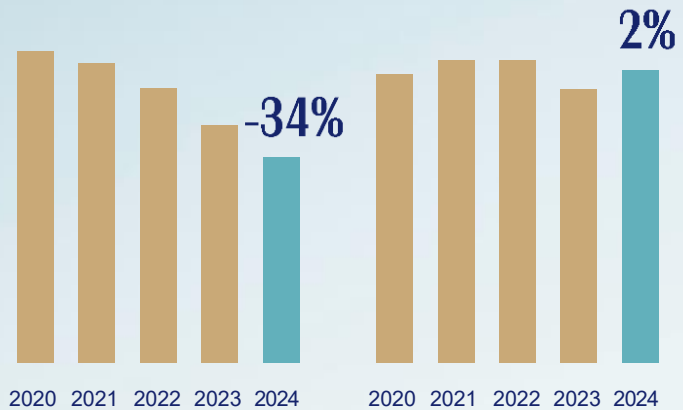
The SBTi-approved targets place Fazer at the forefront of international companies combating climate change.





# Sustainability key indicators 2024

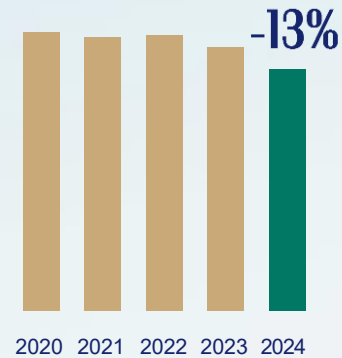
## 42% LESS EMISSIONS BY 2030



Greenhouse gas scope 1 and 2 emissions TCO<sub>2</sub>e

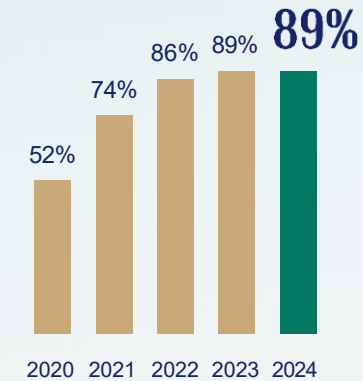
Greenhouse gas scope 3 emissions TCO<sub>2</sub>e

## 50% FOOD LOSS BY 2030



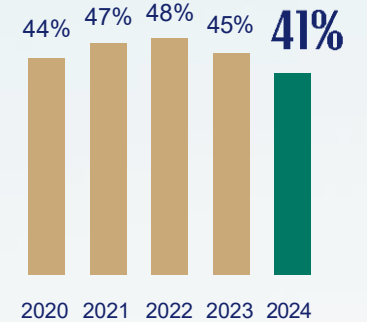
Avoidable food loss kg/produced tonne

## SUSTAINABLY SOURCED BY 2030



Share of spend with signed supplier code of conduct

## MORE PLANT-BASED



Share of plant-based in offering

\*Change % compared to 2020 baseline





# Food loss

# Goal; 50% less food loss by 2030

Food loss has a major impact on climate, water, land and biodiversity.

Cutting down on food loss is one of the most efficient ways to reduce food's impact on the climate and the environment.

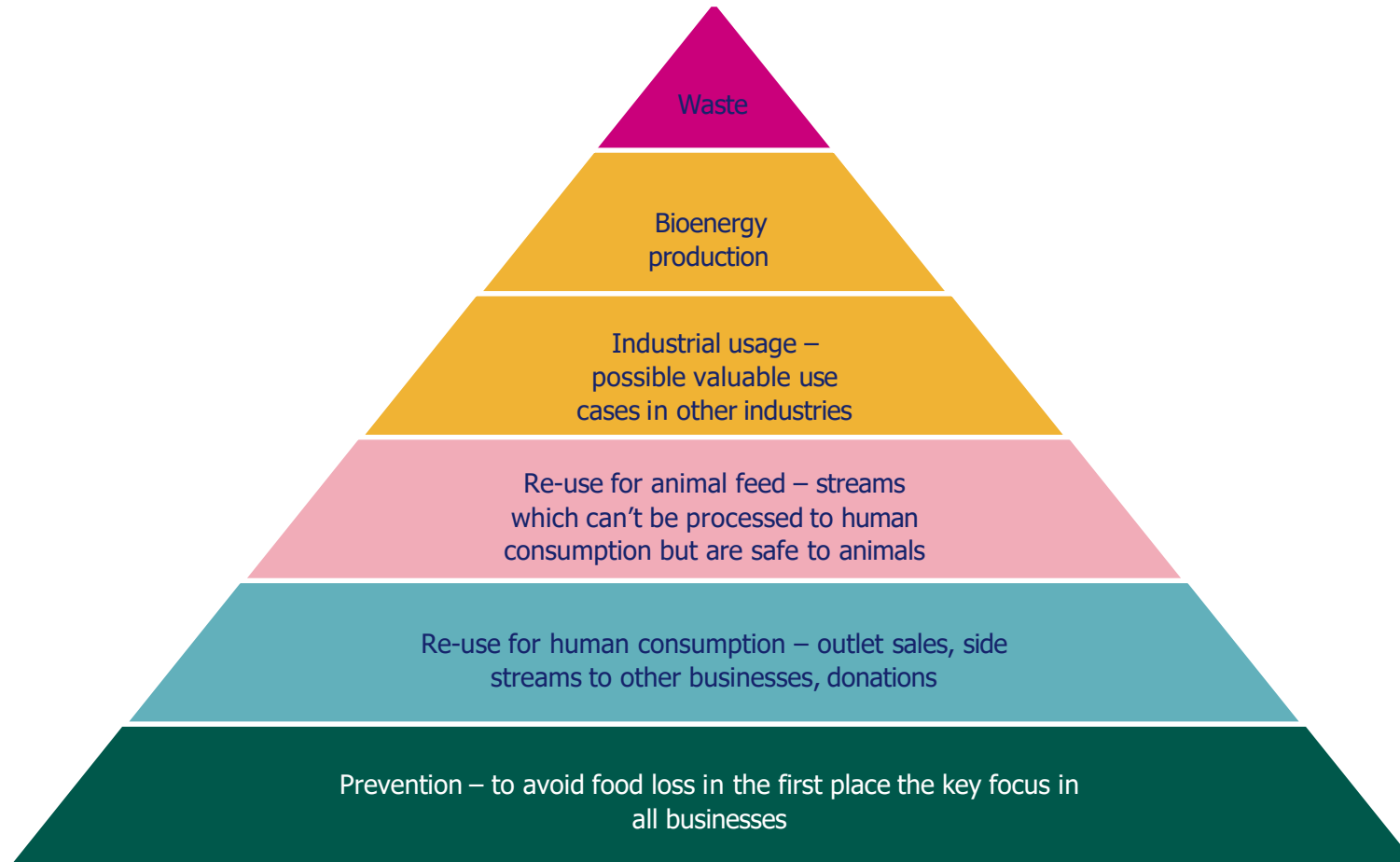
Food loss is also costly – reducing it creates value for business.

We have started several actions to reduce food loss and to increase recycling.

We cooperate actively to find new solutions to food loss.



# Key focus is to prevent food loss and to re-use as much as possible for human consumption



Our target is to shift our food loss as much as possible to human consumption from bio energy production and animal feed

# Production food loss flow - 1st priority to avoid food loss, then reduce and easy options should be the last resort

Influence these to AVOID food loss;

**Change overs**

- Portfolio
- Production planning

**Break downs**

- Investments
- Maintenance costs

**Process controls**

- Focus on food loss
- Quality definitions



<p><b>Animal feed</b></p> <p><b>Bioenergy prod</b></p>	<p>"EASY OPTIONS"</p>
<p><b>Rework</b></p>	<p>REDUCE</p> <p>Efficient way to eliminate food loss</p>
<p><b>Outlet</b></p> <p><b>Upcycling</b></p>	<p>REDUCE</p> <p>Co-op with sales to have efficient way to market</p>

# Reducing food loss is in our DNA

## Da Capo & Pätkis are products produced from rework



- We use production scrap primarily in the production of the same product.
  - If that is not possible, we aim to use the rework for other products with the same raw material base and allergens.
- Over our long history, we have developed various rework products that have become much loved favourites – like DaCapo (1916) and Pätkis (1978).





# Case: Reducing food loss



Our pilot Fazer Shop outlet in Lappeenranta sells products nearing their best-before dates or not meeting our strict first-class quality standards.

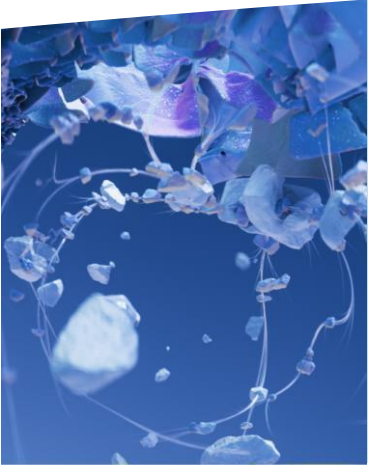
Reducing food loss is integral to our performance bonuses, making it high priority throughout the organisation.

We incorporate upcycled ingredients into our products, such as Taste the Future Oat Choco toffee hearts containing okara and surplus from confectionery production.

Makea Moka bags contain sweets in unusual shapes and colours but are otherwise perfectly good. In 2023, we sold one million Makea Moka bags.

By 2024, Fazer had reduced avoidable food loss with 13% compared to the 2020 baseline. Promoting material efficiency and circularity supports our commitment to reduce our environmental impact, decrease costs, and enhance our profitability.

# Fazer Upcycled - R&D programme to create value from side streams



Fazer Lab has kicked off a 3-year research and development programme to create value-added ingredients and rework solutions from underutilised materials and to reduce food loss



Fazer received funding from Business Finland –a government organisation for innovation funding and trade, travel and investment promotion

## Fazer Upcycled programme's goals

- To identify the most potential Fazer side streams for future ingredients
- To develop new food ingredients, technologies and applications with commercial potential
- To test ingredient and application concepts with consumers and distributors
- To build competence in regulatory requirements to use side streams in food and non-food applications
- To develop licensing of proprietary technological solutions
- To reduce food loss by valorising underutilised side streams

# Some examples of project's work



## Wheat bran

- Wheat is mostly eaten as refined → wheat bran is a major side stream of wheat milling
- Low intake of whole grains is the main diet-related risk factor for health
- Processing for improving both nutritional and sensory qualities of wheat bran enriched products has been studied as part of the project in collaboration with VTT and other external stakeholders
  - Focus in finding solutions for whole grain wheat baking

## Oat okara

- Approximately 1/3 of the oat used in oat drink production goes to okara
- Okara is a nutritionally valuable material, but short shelf-life of wet okara has hindered its utilization as food
- Valorisation of okara back into the food chain has been studied as part of the project

## Fazer confectionery side streams to Food & Beverage applications

- The most potential side streams / food loss of Fazer Confectionery identified, and various product applications evaluated
- Some potential side streams presented for the Food waste eco system think tank → many ideas for potential applications
- Testing done with both internal and external stakeholders

## Upcycled Fazer Bread for Brewing

- Fazer repurposes visually flawed rye bread into a sustainable brewing ingredient, replacing up to 25% of malt without affecting beer quality
- Early results show a lower carbon footprint
- Teerenpeli Brewery (Lahti) has launched the ingredient in a lager, with clear labeling and QR code info for consumers





# Thank you!

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