

PREP™

**SUSTAINABILITY:
BE PART
OF THE
SOLUTION**



Sustainability: Be part of the solution

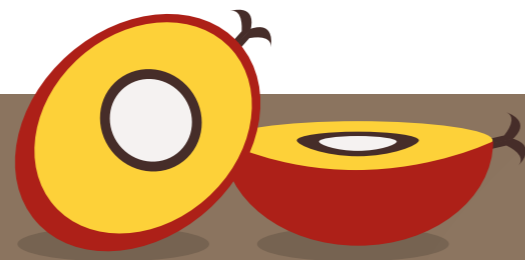
Palm oil is in the public consciousness more than any other commodity. But rather than turn our backs on the palm industry, we need to work together to find a solution.

Palm oil has become one of the most urgent global issues facing the food sector. Population increase and rising global demand have led to deforestation and social issues. As with all globally traded commodities, the priority now is to stop deforestation and ensure human rights are protected.

Palm oil, or ingredients made with palm oil, are present across the food industry

from oils, pastry products and desserts to breads and mixes. They are also in soap, detergents and cleaning products.

High volumes of these products are used within the foodservice industry, which is why our sector in particular can play a vital role in promoting sustainable palm oil production.



Palm oil in context

Palm oil is just one of many global commodities that are contributing to deforestation and, consequently, climate change.

AAK, the global fats and oils business behind the Prep brand, is at the forefront of the worldwide drive to make the palm industry more sustainable. We are a founder member of the Roundtable on Sustainable Palm Oil (RSPO) and introduced the first certified sustainable palm oil to the UK in 2008.

The answer is not to turn away from palm oil, but to create demand for oil that has been produced sustainably.

In this paper we will share some statistics and facts about palm oil, and discuss why there is an urgent need to transform the industry.

We will also talk about the 2020 deadline for the UK foodservice sector to switch to 100% sustainable palm oil. Sustainable palm use in the UK has already reached 77%. There is no reason why this figure cannot continue to rise rapidly.

We cannot ignore the problems in the palm oil industry. We need to be part of the solution.

Why use palm oil?

Palm oil is a highly versatile ingredient due to its neutral smell and taste, long shelf life and excellent cooking properties.



Palm oil is also stable at high temperatures which makes it an excellent, long lasting frying medium.

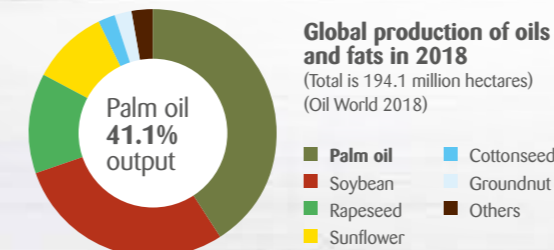
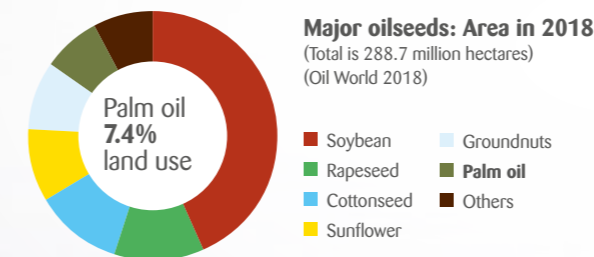
Palm oil is the world's highest yielding vegetable oil crop, needing less than half the land required by other crops to produce the same amount of oil.

Using a certified frying oil is one of the simplest and most cost-effective ways to support sustainable palm oil production.

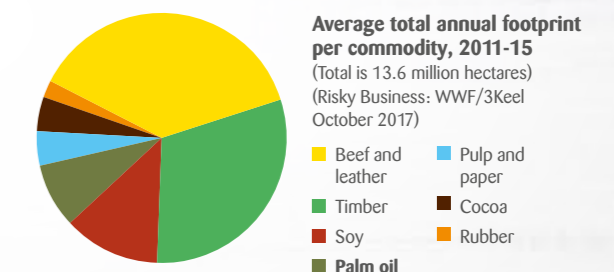


Palm oil requires less land than any other crop to produce enough oil to meet global demand

If any vegetable oil can be described as sustainable, it is palm oil.

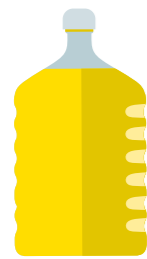


Palm oil is just one of many globally traded commodities whose production contributes to deforestation. This means we need a holistic approach to tackling the environmental crisis, instead of focusing on individual materials and driving the problem to other commodity areas.



Prep has been produced in line with strict criteria concerning respect and care for people, animals and the environment, and has been kept segregated throughout the supply chain to ensure the buyer receives 100% responsibly produced oil.

Top 10 palm oil facts



Global demand for vegetable oil is rapidly increasing. **PALM OIL IS THE MOST WIDELY USED VEGETABLE OIL IN THE WORLD**

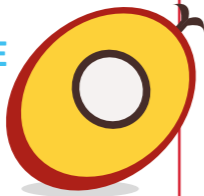


PALM OIL IS A HIGHLY EFFICIENT CROP, producing 3.8 tonnes per hectare compared with rape (0.8) sunflower (0.7) and soy (0.5)



The RSPO reached a milestone in 2018 with its new principles and criteria putting a **BAN ON DEFORESTATION**

Worldwide, **80% OF PALM OIL IS USED IN THE AGRI-FOOD INDUSTRY**, 19% in oleochemicals and 1% in biodiesel



The oil palm is **NATIVE TO WEST AFRICA**. Today, it is commercially cultivated across Asia, Africa and Latin America - it will only grow successfully in tropical regions



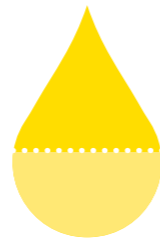
PALM OIL HAS BEEN USED IN FOOD SINCE 3000 B.C.



Indonesia and Malaysia produce **85% OF THE WORLD'S PALM OIL**



In Indonesia and Malaysia **4.5 MILLION PEOPLE EARN THEIR LIVING FROM PALM OIL PRODUCTION**



In Indonesia **40% OF PALM OIL IS PRODUCED BY SMALLHOLDERS**

Certified for consumer confidence



In 2008, the RSPO developed a set of environmental and social criteria which companies must comply with in order to produce Certified Sustainable Palm Oil (CSPO).

When they are properly applied, these criteria can help minimise the negative impacts of palm oil production.

More recently, the rules have been updated to make them even more stringent, a move that has been welcomed by conservationist and environmental groups around the world. Now, RSPO certification bans deforestation, planting on peat lands, and exploitation, among many other harmful practices.

Customer assurance

RSPO certification is the customer's assurance that the palm oil they are buying and using has been produced in line with rules to ensure responsible and ethical working practices.

The palm oil we use in Prep High Performance Frying Oils is RSPO SG. SG stands for segregated, meaning that it was produced in accordance with the RSPO's sustainability criteria and has been kept separate from oils which are not certified.

Prep is backed by world-class knowledge and experience in sustainable palm oil. So, by buying Prep oils, you can be confident that you are using a sustainably sourced frying medium and that you have supported sustainable palm oil production.

SUSTAINABLE PALM OIL IN THE NEWS



This world-famous conservation NGO reveals some of the impacts of palm oil cultivation and explains why sustainability is urgently needed.



While the EU favours Europe-grown alternatives such as rapeseed and soybeans, these alternatives require much more land to generate the same amount of oil as palm plantations, and they store less CO₂ than palm oil.



Over the past decade, Greenpeace has shifted its stance from one of opposing all palm oil to recognising that supporting sustainability in the palm oil industry is a more viable solution.

Join the 2020 campaign

Prep is working with leading organisations on a campaign to convert the UK foodservice sector to 100% sustainable palm oil in 2020.

Chester Zoo, WWF (World Wide Fund for Nature) and EFECA, a team of technical experts in forest commodities and sustainability, are leading the call for sustainable palm oil throughout the food industry.

Along with the RSPO (Roundtable on Sustainable Palm Oil), all these major players are committed to the cause of sustainable palm oil, and we are proud to be working with them, along with other foodservice brands, to make a difference.



Chester Zoo and reforestation

Conservationists and ecologists at Chester Zoo are committed to supporting the market transformation to a fully sustainable palm oil supply, to help reduce negative impacts on the environment.

Working alongside their field partners in Borneo, Chester Zoo are concerned with orang-utan research and habitat improvement to support wildlife impacted by deforestation. This work includes the building of rope bridges to connect fragmented areas of forest, the creation and installation of nest boxes, education programmes in the local community and reforestation programmes to further enhance the protected forest habitat.

Chester Zoo also led a project to make Chester the first Sustainable Palm Oil City. The zoo encourages businesses

in the region to sign up to the challenge, and offers support to help them make the switch and draw up sustainable palm oil policies.

Cat Barton, Chester Zoo's Field Conservation Manager, said: "Boycotting palm oil will push the problems elsewhere, so the best way to prevent extinction is to demand sustainable palm oil that is deforestation free. There is a broad consensus of opinion from global conservation experts on this."

In leading by example, Chester is helping to create demand in the UK for palm oil that has been produced without harm to people, animals or nature – and hopes to inspire other parts of the world to follow suit.



Why is sustainable palm oil the answer?

There are conflicting views on how food brands should respond to concerns around palm oil.

The links between palm oil and deforestation – particularly with regard to orang-utan habitats – have become highly publicised and awareness has grown amongst consumers.

Some brands have removed palm oil from their recipes and made this clear on packaging, to appeal to those consumers who want to avoid the ingredient.

However, experts including the WWF, EFECA and a number of orang-utan charities disagree that this is the solution. There are several reasons for this:

- The palm oil industry is so huge, with vast consumption in markets such as India and China, that it will continue to operate with or without the involvement of UK or European food companies.
- We still need vegetable oil, but alternatives will contribute to far more deforestation, as well as increased use of resources such as water.
- Growing other oil crops will not help the people or animals already harmed by irresponsible palm oil production.
- Millions of people, living in communities in some of the world's poorest areas, rely heavily on oil palm cultivation for their income.

The answer, instead, is to get involved in driving improvements in the palm oil industry. By calling for sustainable palm oil we can show that there is demand for palm oil that has been produced responsibly – and we can work together to back organisations that support palm oil producers to improve their production methods.

By choosing sustainable palm oil and becoming members of the RSPO, we are also helping to support training and education programmes that are helping palm oil producers to become audited and certified as sustainable operators.

AAK at the heart of change

AAK was recently named among the world's most sustainable corporations.

We were ranked number 75 in all companies – and the highest-ranking food business on the list, which was published by Corporate Knights, a Canadian based company which specialises in media and investment research.

The achievement recognised sustainability as one of our core values. As a founding member of the RSPO, we were the first company to bring certified sustainable palm oil to the UK, and our Prep brand was the first commercial frying oil to fully support sustainable palm oil production.

AAK was also the parent company of GreenPalm, the certificate trading system later adopted by the RSPO. This supported oil palm smallholders in some of the poorest parts of the world to be able to increase their income by using sustainable production methods.

As a global business, we are continuously developing our systematic and focused sustainability work, which is made possible by worldwide, cross-functional teamwork.

Find out more – email prepoils@aak.com or visit prepoils.co.uk

Yellow pack, greener choice!

AAK is continuously reducing its environmental footprint. Our UK refinery has reduced carbon emissions by almost 10%, and our recyclable PET packaging is helping customers to make more sustainable choices.

In addition, Prep is helping to cut the amount of waste generated in the UK through discarded frying oil, with our oil management training and tools for foodservice operators.

To find out more about Prep and oil management, visit www.prepoils.co.uk, sign up for our newsletter and download the Prep App.





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www.prepoils.co.uk