



Annual & Sustainability Report 2021





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At CSM Ingredients our vision is to become a net positive ingredient-tech platform enabling taste and nutrition for a new world.

As a solid business with a global footprint, we actively uncover opportunities for collaborating towards reaching this goal. The following report is presented in this spirit and seeks to demonstrate the trajectory we have taken as an organization over the past year, through

our sustainability program Thrive for Impact – and those building blocks we will continue to build upon over the coming months. Indeed, at CSM Ingredients we believe that sustainability is not merely important but an essential component to profitable business.





2021 was a year in which there were many challenges. While the Covid-19 pandemic continued, geo-political stability was rocked and the natural world was also impacted.

Despite the ramifications these occurrences continue to have on our industry, and business in general, at CSM Ingredients, we used the past year as an opportunity to reflect, not only on how we can improve our own impact on the world, but also motivate other stakeholders to join our cause on our journey to become a net positive tech-ingredient platform.

By unveiling its new name and new logo, 2021 presented itself as the perfect time for CSM Ingredients to start afresh, and to stand back and assess the future direction of the organization. We want to become the central point for encouraging collaboration between different companies, institutions and people to come together and, through the spirit of partnership, we will create a new business approach for the food industry that also benefits the planet.

2021 was a year focused on planning and articulating our sustainability journey, Thrive for Impact.

2022 will be a year committed to accelerating our sustainability foundations, whilst elaborating them further through achievable targets that can support our company's positive growth impact.

Planet health, humanity well-being and agricultural wealth are three of the cornerstones of our commitment to become an ingredient tech platform for a new world. But it's not just about being net positive as a company. Each and every one of us should begin to understand how to give back to the planet as individuals. It's a new way of doing business, a new way of living and behaving.

It goes without saying that if the food industry is to evolve, the ingredients industry must evolve first. People talk about food tech evolution, but there is no food tech evolution if the building blocks are not also grounded in sustainable processes. That is why, through a comprehensive R&I plan, we aim to be the foundation for the new future of food, emitting our know-how and promoting a different approach to business with society and the planet at the heart of everything we do.

Aldo Uva
CEO, CSM Ingredients



At CSM Ingredients, our vision demonstrates how we will evolve over the next few years with sustainability as a building block for this transformation.



Thrive for Impact provides CSM Ingredients with a clear roadmap to respond to some of the world's most pressing issues. We ensure all our products represent the utmost attention that our company has in generating concrete, positive impacts for both people and the planet.



Through these pillars we aim to address the dimensions of **planet health**, **humanity well-being** and **agricultural wealth**. We believe these components are three of the cornerstones of our commitment to become an ingredient tech platform for a new world. They are also closely linked to three of the UN Sustainable Development Goals which we address through our activities in each of these areas:



Humanity Well-being

To have a net positive impact on the well-being of our entire ecosystem, from our employees to our external communities.

Planet Health

To have a net positive impact on the health of our planet.

Agricultural Wealth

To develop products which are good for people and for the planet focusing on healthy, nutritious and sustainable product innovations.

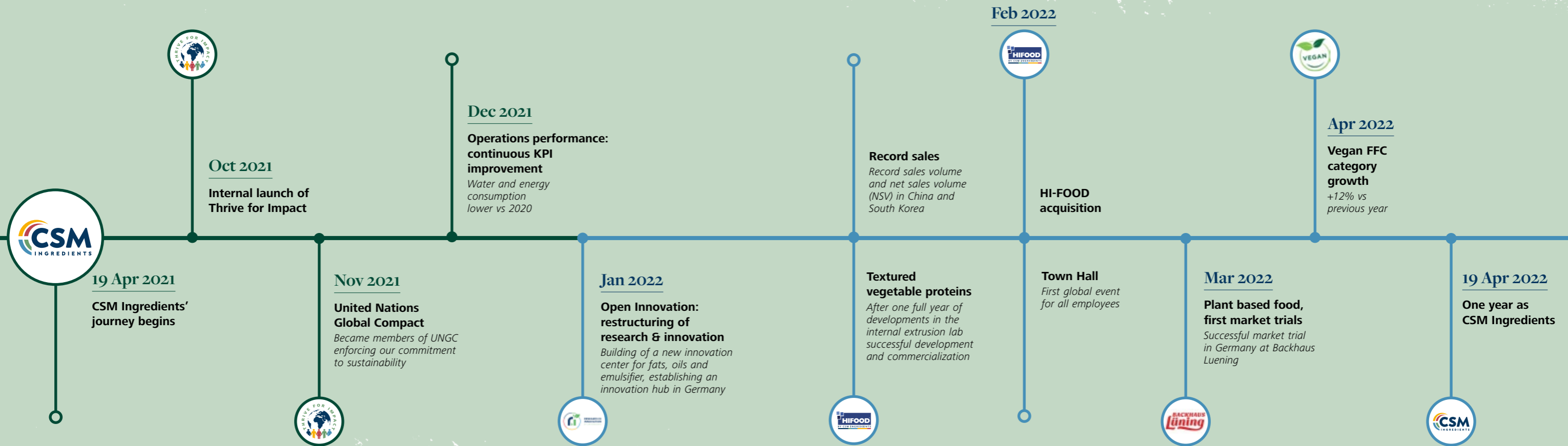
Research and Innovation (R&I)

In addition to the three pillars, R&I will play a vital role in the future evolution of CSM Ingredients.

CSM Ingredients is at the forefront for innovation in food ingredients, collaborating closely with customers and other industry partners to provide effective solutions that respond to emerging and growing food trends. Our expertise and professional know-how are coupled with a unique world-class approach to Research and Innovation. Through entrepreneurial innovation, we uncover and anticipate ever-evolving trends in the food industry, as well as working alongside our customers to develop innovative and scalable, tailor-made solutions.

R&I will be fundamental for shaping our product portfolio over the next few years and allowing us to produce products in a way that will have a lower impact for the planet and a better impact for people.

2021 Highlights



Looking Ahead to 2022

If 2021, was a moment to plan, then 2022 will be a year of action. 2021 was focused on defining and articulating Thrive for Impact. 2022, will be focused on building upon the frameworks set in place, to elaborate them further whilst ensuring consistency as our sustainability journey advances. We will commit to achievable targets related to People, Planet and Product grounded in our plan, where we will establish roadmaps and measurements to monitor our progress.

As a solid business with a global footprint, we will continue to uncover opportunities for collaborating with partners to help shape the future of food. We will extend our activities in sustainability to encompass the many partners we work with, creating a sustainable supplier ecosystem.

In 2022, CSM Ingredients planned and closed the acquisition of Hi-Food, a pioneer in the development and production of clean label, allergen-free origin ingredients, under the investment fund of Investindustrial. The production plant in Parma, Italy will be equipped with a permanent extrusion research center. It will feature a collaborative group of pilot structures, experimental kitchens and industrial machines for developing product prototypes.

In this way, the acquisition will serve as an additional asset to CSM Ingredients' existing three research and innovation centers, eight production plants and two open-innovation hubs.



Impact for People

At CSM Ingredients, we want to have a net positive impact on the well-being of our entire ecosystem. Creating a culture for people to thrive is an essential element of our sustainability promise.

We want to create the conditions that allow those we work with to care for each other and foster a work environment where people are energized, healthy and safe.

CSM Ingredients is steadfast in its commitment to make a positive impact in upholding human rights. We stimulate and encourage high ethical working standards and support the fair treatment of all human beings. In this regard, we have a zero-tolerance approach to any form of human rights abuses and are members of Sedex, one of the world's leading ethical trade membership organizations, which provides the tools and services to help businesses operate responsibly and sustainably, protect workers and source ethically.



Our Drivers



Community Outreach



Diversity, Equity & Inclusion



Health & Safety

Community Outreach

The work we carry out in our local communities takes a hands-on approach and is undertaken by CSM Ingredients' people, this extends to philanthropic donations and financial support.

2021 saw the opportunity to lay the foundations for CSM Ingredients' community engagement approach going forwards, which has a three-pillar focus:

Empowering Youth

Reaching and engaging youth to learn more about CSM Ingredients and the benefits of embarking on a career in the food value chain industry.

Empowering Employees

Inspiring and supporting employees to give back to the community. To encourage our employees to do so, we will provide days off to carry out voluntary community work.

Empowering Minorities

Supporting those in need by providing an exchange of knowledge in both nutritional and culinary aspects.



2021 Highlights

“Florians Brot” was a combination of commercial and charity activities. CSM Ingredients offered artisan bakers in Germany a marketing concept through which to implement a charity campaign for their local children’s and youth fire brigade using our **Das Urige** product. Part of the proceeds from the sale of each loaf of bread were donated to charity. As the activity took place locally, the donations were also organized locally. We supported artisan bakers with ready-made press invitations and press releases (in addition to the promotional material for the campaign). The campaign, which was carried out in cooperation with the German Fire Brigades Association, has been a huge success.

Our Young Talent Program has been breaking new ground when it comes to securing the future of our sales organization and recruiting qualified young talents who are an ideal match for CSM Ingredients’ values and integrated customer service. The program addresses bakers, pastry chefs, state-certified food technologists and food technology specialists, who are offered a two-year apprenticeship followed by a wide range of career opportunities within our sales teams. For the first time in 2021, we offered a webinar where interested young professionals could find out more about the program. 2022 will see the fifth round of our Young Talent Program.



Diversity, equity, inclusion (DEI)

CSM Ingredients’ commitment to diversity, equity and inclusion ties in closely with the positive working environment we are focused on creating for our employees and partners.

Our aim is to stimulate a culture of inclusion by offering equitable opportunities for our colleagues, embracing and leveraging diversity of thought and experience.

In 2021, CSM Ingredients has been working upon defining the governance and framework for the DEI Committee, which will follow a bottom-up approach facilitated by a working group comprised of voluntary participants. In 2022, the committee will commence its duties focusing in the first instance on defining CSM Ingredients’ DEI definitions and formulating a DEI strategy and action plan.



Occupational Health and Safety

We want to safeguard the wellbeing of CSM Ingredients’ colleagues, so that they can thrive in the workplace, whilst also caring for those exposed to potential occupational hazards.

Our target is to become ISO45001 compliant in all our plants. The ISO standard for management systems of occupational health and safety has the ultimate goal of reducing injuries and diseases in the workplace. At the same time, it motivates the promotion and protection of physical and mental health for workers. The HSE team is currently assessing all relevant documentation in line with the target we have set in this area.



Looking ahead, beyond 2021, we will be developing our global health and safety program which will reflect our People ambitions.





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At CSM Ingredients sustainability is not only a program, it is intrinsic to our company purpose. Commitments and behaviors have sustainability at the core.



Thrive for Impact is the framework we have devised to fit our purpose, while it supports us in establishing a strategy, employees ultimately are those who bring it to life and generate its effectiveness. In that sense, each and every one of us must do our part in order for the group as a whole to prosper and succeed. This is why we stress individual responsibility and corporate responsibility at the same time.

Our entire strategy and action plans have the underlying common goal to create an environment where people thrive, and where well-being is prioritized. The work we are doing in creating an environment where diversity is celebrated and equality is pursued is a fundamental building block to our purpose. Putting People first also means working on the ecosystem as a whole, extending our impact to all communities we reach.

We are working towards building a mindset. Looking ahead, other than policies and procedures I see sustainability becoming engrained in our way of working. When you live in an environment where sustainability is regular practice, it becomes a behavior, and this is what we aspire to. Sustainability has to become a cultural trait which is inherent to our values, where all individuals and employees recognize themselves.

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Erica Satta
Chief HR and Sustainability Officer

Impact for the Planet

CSM Ingredients' aims to have a net positive impact on the health of our planet. We take a long-term business approach, ensuring we care for both current and future generations.

This means doing everything we can to minimize our impact on the environment, giving back more than we take from the planet and ensuring that everything we do is less impactful than the traditional way of doing it across our entire supply chain.

Our approach to achieving this aim considers CSM Ingredients' overall footprint, whilst also addressing the footprint of each product or solution we bring to the market. This allows us to assess how each component contributes to our environmental footprint, and helps us understand how we can take steps to reduce its impact accordingly and continually improve.

In 2021, we put the building blocks in place that will help us achieve our ambitions. We want to reduce our waste and work towards using the full biomass of the products we produce to have the right impact on the environmental indicators, such as energy and water.

Our Drivers



Water & Waste Circularity



Responsible Sourcing



Reduction of CO₂ Emissions

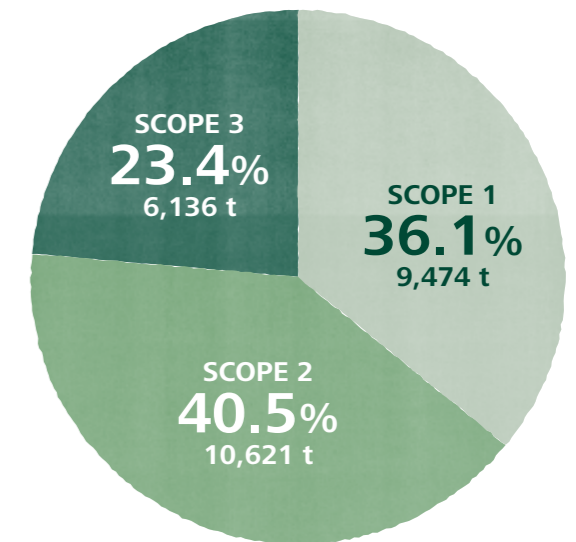
CO₂ Reduction

We are committed to lowering our carbon emissions for the operations we control directly. This will be achieved by decreasing our emissions and compensating for those we cannot reduce in the short-term.

In 2021, we CSM Ingredients partnered with Climate Partner, to understand more about our Corporate Carbon Footprint (CCF). By measuring our CCF in several of our sites, our overall CO₂ emissions were calculated as 23,961.28 t CO₂. By using this score as a benchmark, we will be able to monitor our progress going forwards.



Division of CO₂ emissions into Scopes 1, 2 & 3



Our carbon reduction goals include:

Scope 1

All direct emissions generated by CSM Ingredients through, for example, company-owned facilities or vehicle fleets.

Scope 2

Emissions released through purchased energy such as electricity and district heating.

Scope 3

Indirect emissions such as employee commuting and purchased services.

Our strategy is to:

- Optimize energy consumption by making sure our operations are as energy efficient as possible.
- Reduce GHG by increasing the use of energy generated from renewable sources.
- Compensating for emissions we cannot reduce in the short term.
- Mobilizing behavior change amongst CSM Ingredients staff through awareness campaigns about energy consumption and carbon emissions.

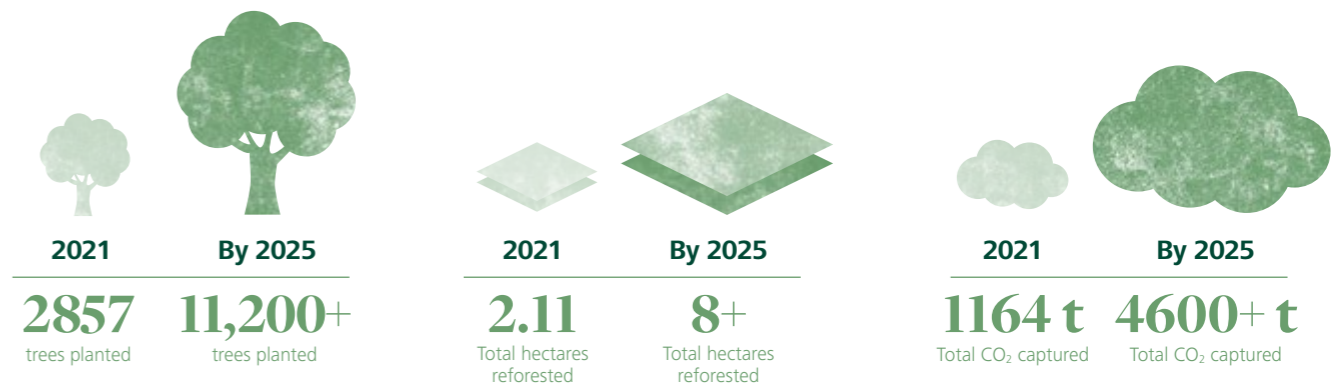
Renewable Electricity

CSM Ingredients has started to replace traditional electricity sources at its sites with those generated from renewable sources. Additionally, solar panels have been installed in most of our sites, with a view to reaching 100% renewable energy.

Compensating for our emissions

CSM Ingredients plans to progress on its green goals by reducing its greenhouse gas emissions as much as possible. Where we cannot reduce emissions in the short-term, however, we have partnered with Tree-Nation to compensate for these emissions by offsetting them through our Virtual Forest initiative.

In 2021, all CSM Ingredients employees were gifted a virtual tree that was planted on their behalf. We are now planning to expand the initiative, gifting two trees a year to our employees.





Waste and Water Reduction

We are committed to reducing our water withdrawal and usage over time. In order to pursue this goal, we are analyzing and understanding the current flow of materials and water in our production sites.

An analysis has been conducted at six of our sites from which we will be able to reach a comprehensive assessment of the current situation. Following this, we will be able to set targets and a roadmap for improving our water consumption and cutting down on the waste we produce.

CSM Ingredients has also started working towards finding a solution for its obsolete inventory. In 2021, we continued to collaborate with the Phenix Project in France, which develops solutions to put an end to food waste.

We donate our obsolete inventory to Phenix, which is then passed on to charities which can help give it a second life. In 2021, 61% of obsoletes were revalued through Phenix. This project feeds into our larger waste donation program which takes place across all our markets.

In 2022, we will begin tracking our waste so that we can monitor our progress in this area, with a view to eventually reaching zero waste.



Responsible Sourcing

Our sourcing strategy is central to our end-to-end ecosystem, supporting supply, production, and distribution processes.

Our net positive journey starts from sourcing, where partnerships and collaborations with stakeholders is key. In this regard, the CSM Ingredients Procurement Team is devising a three-pillar strategy to ensure net positive partnerships:

1. **People: Advocating Humanity Well-being**
2. **Planet: Environmental Stewardship**
3. **Product: Sourcing High Quality Materials (GFSI)**

In 2022, CSM Ingredients will advance its responsible sourcing journey by aligning its Supplier Code of Conduct

and Risk Assessment Methodology to the three pillar strategy.

CSM Ingredients is also a member of several food certification bodies, as a further means for ensuring the highest quality products which are sourced ethically and sustainably.

These include:



Demonstrating our commitment to sustainable palm oil



Supporting sustainable farming in the cocoa industry



Sourcing eggs which are exclusively from KAT-certified egg farms



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Sustainability is a huge driver for helping CSM Ingredients make better choices when it comes to production processes to the benefit of the company and the planet.



There are many choices to be made, from the start to finish. It all begins with how we work together with our suppliers and our carriers to optimize how we receive our raw materials to how we process and package our products.

As part of our processing concerns, we are critically looking at where and how we use energy and water and looking at how to avoid obsolescence. We have started by installing solar panels and switching to renewable energy, for example. It is not only about our internal processing, there are also decisions to be made externally, too. In this regard, cooperation with our customers and distributors is key and we are also making progress there, choosing the optimal frequency for re-ordering and combining shipments so that we cut down on the number of shipments we make.

Sustainability is here to stay and the progress we make within the supply chain will be significant. Clearly technology will help, but also our combined awareness will support this. More and more suppliers and customers will help us achieve our goals in this area, and we owe it to ourselves to make continuous progress.

”

Alex Dekker
Chief Operations Officer



Impact for Product

As an international leader in the ingredient tech sector, CSM Ingredients aims to develop products which are good for people and for the planet focusing on healthy, nutritious and sustainable product innovations.

We are constantly innovating, improving, and developing solutions, eager to find ways for businesses to drive customer growth and success, in traditional segments as well as in the future of food. In doing so, we hope to be able to benefit our consumers as well as the planet.

One key aim we have is to better equip our customers so they can adapt to their own evolving needs. As part of our dedicated approach to sustainability, we want to ground everything we do in manufacturing and production techniques that will safeguard the health of the environment.

CSM Ingredients serves businesses in 100+ countries, leveraging its 4 innovation centers, 9 production plants in Europe, Asia and Africa and 9 Research and Innovation centers.

We also maintain strategic partnerships around the world to ensure availability of specialized ingredients and to leverage unique product expertise.

Our Drivers



Increasing Plant Based



Packaging



Sugar and Salt Reduction



Increasing Biodiversity

Below is a summary of the key product categories we serviced in 2021:

Fats & Oils	Bread	Pastry mixes	FFC
 <p>Margarines, mélanges, emulsions and fat specialties</p> <p>Vegan, clean label, lactose-free, palm oil free/palm free solutions</p> <p>Certifications: (Kosher, Halal, BRC, ISF)</p>	 <p>Bread improvers and mixes assuring high quality taste and appearance across geographies</p> <p>Authentic products with distinctive taste (Ancient Grains)</p> <p>Industry's most trusted names: Ulmer Spatz and Waldkorn.</p>	 <p>Vegan, sugar reduced, high fiber, range of mixes for diverse pastries</p> <p>Focus on premiumization: Panettone, German style yeast raised doughs, brioche</p> <p>Industry's most trusted names: Meister Marken</p>	 <p>Wide selection of icings, glazes, toppings and fillings for bakery as well as ice-cream and dairy applications</p> <p>Toppings for all baked goods and ice-cream product ranges</p> <p>Industry's most trusted names: Margueritte</p>



Looking ahead, in 2022, we will expand our portfolio to six categories:

Plant based meat	Functional ingredients
 <p>Working with trusted innovation partners in redefining the industry of Plant Based meat and dairy. Currently developed a full portfolio of meat and cheese alternatives for the German market selling through our important traditional trade customers.</p>	 <p>Ingredients of natural origin with superior tech performances. Gluten free building blocks for bakery, salt and sugar reduction, vegetable fibers and proteins, shelf life extenders, fat reduction and fat replacement.</p>



Product Innovation

To ensure we cater for our customers and consumers' evolving needs and in our quest to become net positive, CSM Ingredients focuses on creating and investing in ingredient solutions for the future.

We aim to substitute the formulations that currently have an impact on the planet, significantly increasing the number of plant-based products we manufacture.

Research and innovation

Research and innovation (R&I) will shape our product portfolio for the coming years. R&I has influence across our entire value chain to reduce our impact on the environment and produce positive benefits for society and the planet.

Our R&I team focuses on these such pursuits while ensuring that the great taste and the quality and safety of our products is not compromised. Innovation can help offer tasty, nutritious, and sustainable ingredients today and in the future.

At CSM Ingredients, our expertise lies in a range of areas across all product categories, and different technical dimensions including plant based, nutrition, food safety, regulatory affairs, manufacturing and packaging.

In 2022 all new product developments, reformulations and innovations will have a "Impact" entry point. This process entails rating these new business developments so that if they do not "improve impact" they will escalate to the Approval Committee made up by Chief R&I Officer and Chief Sustainability Officer.



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Sustainability is as an enabler. Sustainability is an opportunity to change; to change in thinking and in behaving.

New thinking and behaviors create environments that are open to new solutions and innovations. These solutions and innovations are enablers for positive transformations, towards a better world.

Consequently, sustainability encompasses all our R&I activities. As it is our declared goal to contribute to a better world, it is a crucial part within all our projects. While our current projects vary from activities around shelf-life extension, recyclability of packaging and upcycled ingredients, we are starting to pose sustainability as a foundational pillar. That is the direction that we are taking within R&I, setting sustainability as a mandatory entry point.

Sustainability starts with us and is becoming an increasingly relevant measurement for research and innovation. Going forward, it will become a basic requirement for the industry as a whole, independent of what industry we are talking about.

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Kai-Alexander Heuberger
Chief Research & Innovation Officer



Open Innovation Hubs enlarge our R&I capabilities



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Research & Innovation Centers

4

Open Innovation Hubs

8

Product Development Centers

Biodiversity

Recent tendencies in the agricultural sector point to monoculture farming as being more productive. However, many customers look for products with specific qualities. We aim to address this need through our Ancient Grains product range.

In this sense, in 2006 CSM Ingredients started contract farming with a handful of ancient grains, including Emmer, Einkorn and Ancient Rye, crops that were not generally cultivated 15 years ago.

Since the launch of the first product in 2008 we have strengthened our expertise and know-how to develop delicious mixes made out of these Ancient Grains. Today we are cultivating 6 different Ancient Grains together with our partners in Austria. Thanks to this initiative, CSM Ingredients is offering a unique product range of more than 30 products for different markets and channels in Europe and the rest of the world.

In 2021, we unveiled our first product launch as part of the CSM Ingredients Ancient Grains initiative with Gold Khorasan, a wholemeal product with a 60% mix and a high ancient grain content. We also renewed Hildegard von Bingen Brot, one of the oldest breads in the Ancient Grains portfolio, whose renovation included a higher ancient grains mix, a cleaner ingredients list and the removal of palm oil from the recipe.

Plant-based products

Alongside a growing trend of 100% committed vegans in Europe, we are working towards helping our customers meet the growing consumer need for real, authentic, delicious fresh bakery offerings that are plant-based, without compromising on taste.

We offer a wide range of plant based solutions that currently make up a significant portion of our overall portfolio.

For 2022, CSM Ingredients has planned to acquire Hi-Food, an Italian developer and producer of innovative plant-based, natural and clean label functional food ingredients, in order to grow its plant-based business, as well as some of its more traditional product lines.

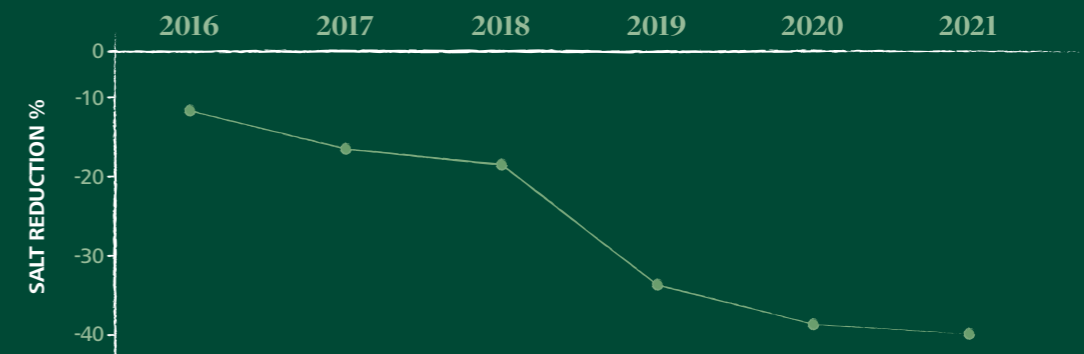


Healthy Nutrition

We strive to meet current customer needs in terms of the products we produce.

We are committed to making healthier products that are better for customer health. As part of this, we have undertaken many different activities, especially in sugar and salt reduction.

From 2016 to 2021 we have reduced salt in our portfolio by -40%. We have ongoing activities to reduce sugar in our products, in 2021 we reduced -15% sugar in our biggest SKU in our FFC category.



Food Safety and Quality

We understand the importance of producing high quality, safe products for our customers.

A prominent part of our production process is placed on food safety and quality measures so that we can continue to maintain the trust of our customers, exceeding their expectations and complying with all food safety and legal requirements in this area.

We have a dedicated quality management system that ensures the integrity of the products we create enabling us to spot risks or challenges that could potentially compromise any element relating to ingredients, packaging, manufacturing processes or finished products. Within this context, CSM Ingredients ensures suppliers are Global Food Safety Initiative (GFSI) certified.

Consumer safety is integrated into our products from the outset so that consumers can trust them when they come to eat them. Our processes are continually reviewed, so that they remain up-to-date and relevant in terms of best practice and we carry out frequent internal audits to identify areas that need to be updated or revised. We also receive routine audits from certification bodies, authorities and customers.

Meanwhile, supplier quality expectations are currently under review, with a view to furthering our efforts here in the rollout of a supplier code of conduct and risk management process, which will be developed in the coming year.

We take complaints at CSM Ingredients very seriously and value this form of feedback as a means to determine areas for improvement.

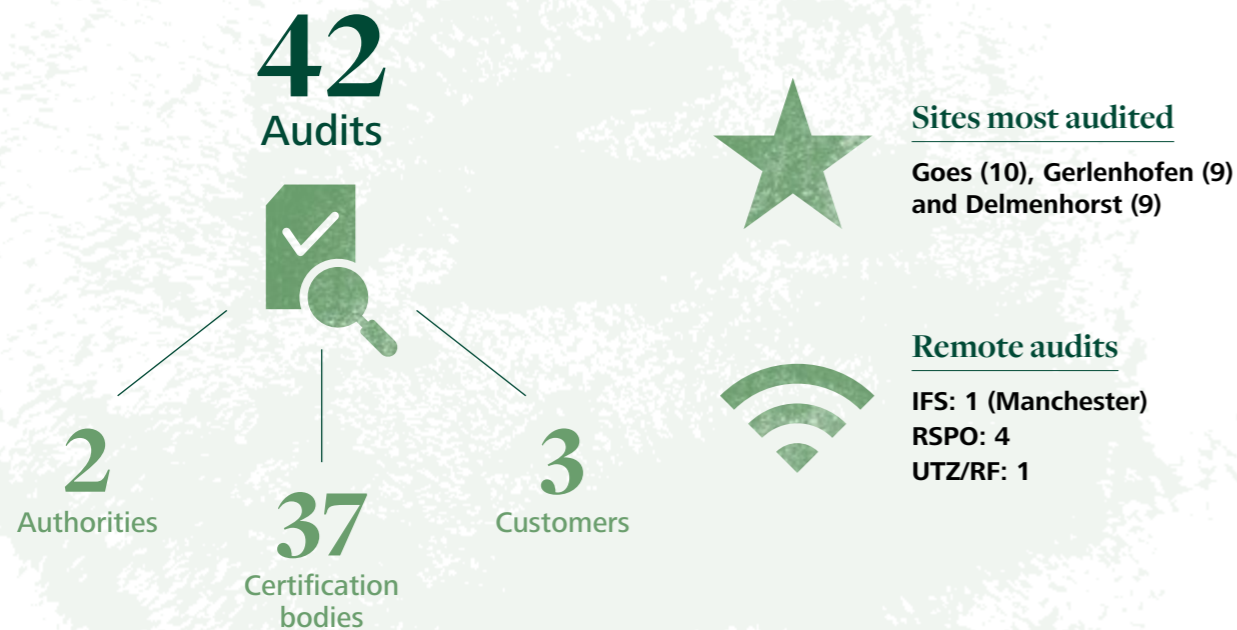


Packaging Reduction

Despite great advances in infrastructure for collecting, sorting and recycling a variety of materials, including glass, plastic and cardboard, there are many regions worldwide that are not yet able to manage end-of-life materials in a circular way.

Reducing waste, encouraging recycling and improving circularity are things that will help the planet and the manufacturing industry plans an instrumental role, here. At CSM Ingredients we are committed to help overcome this challenge by producing

sustainable packaging that will keep our products safe for consumers to enjoy while ensuring they do not harm the planet. These efforts include increasing recycled content of plastic in our packaging, increasing recyclable packaging and reducing plastic.



Governance

Net positive is central to our vision, and to who we are as a company. Being net positive means that we encourage sustainable behavior from individuals to our company collective.

In this sense, CSM Ingredients' corporate governance has evolved to incorporate environmental, social and governance (ESG) standards, reporting on its evolution in key areas of impact and reporting on them to in a commitment towards transparency and building trust. With this in mind, we conduct a regular materiality assessment which allows us to identify, enhance and evaluate the environmental, social and governance

topics, which matter the most to our internal and external stakeholders and which have an impact on business performance.

We have a one-tier governance structure for our sustainability efforts, comprised of the CEO, the Chief HR and Sustainability Officer and Sustainability Lead. Together this sustainability committee sets the priorities and the agenda for all our sustainability efforts.



Report Methodology

CSM takes a multidimensional approach to its reporting and adopts several different reporting frameworks in conjunction to reach an overarching report framework that is comprehensive and increases transparency. Below we discuss these frameworks and their use within the report in more detail:

UN Global Compact

In 2021 CSM Ingredients joined the United Nations Global Compact, a non-binding United Nations pact, which encourages organizations and businesses globally to implement policies that are sustainable and socially responsible and report upon these initiatives. The UN Global Compact includes ten principles which hinge upon human rights, labor, the environment and anti-corruption. By submitting its commitment to this set of principles, CSM Ingredients upholds its pledge to sustainability and ethical working methods. In this way, this report reports upon the UN Global Compact principles:

Human Rights

Principle 1: Businesses should support and respect the protection of internationally proclaimed human rights.

Principle 2: make sure that they are not complicit in human rights abuses.

Labour

Principle 3: Businesses should uphold the freedom of association and the effective recognition of the right to collective bargaining;

Principle 4: the elimination of all forms of forced and compulsory labour;

Principle 5: the effective abolition of child labour; and

Principle 6: the elimination of discrimination in respect of employment and occupation.

Environment

Principle 7: Businesses should support a precautionary approach to environmental challenges;

Principle 8: undertake initiatives to promote greater environmental responsibility; and

Principle 9: encourage the development and diffusion of environmentally friendly technologies.

Anti-Corruption

Principle 10: Businesses should work against corruption in all its forms, including extortion and bribery.

UN SDGs

CSM Ingredients has positioned sustainability within its business strategy by focussing on the UN Global Compact's Sustainability Development Goals (SDGs), a set of 17 objectives launched in 2015 as a means through which to drive global

sustainability by 2030 to ensure a sustainable future of shared prosperity globally.

The objectives encompass economic, social and environmental dimensions as well as including the 10 founding principles of the UN Global Compact.



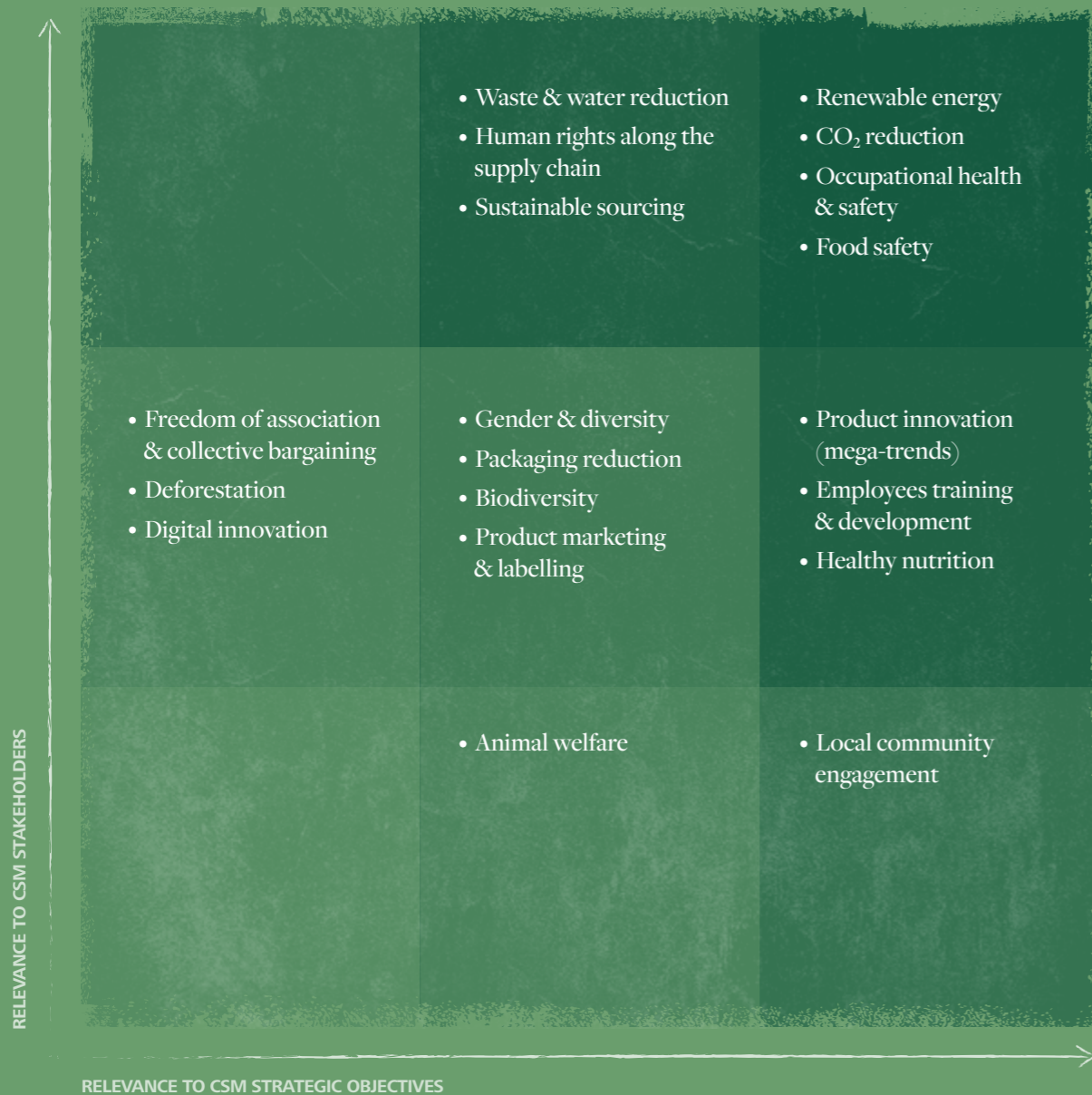

At CSM Ingredients we are dedicated to the value of the SDGs and put our best efforts into implementing them into our work. In order to maximize our results and provide the greatest impact, we have chosen to prioritise 3 SDGs as part of our core strategy. This decision was made in line with our business model and the skills and abilities we have at hand:



Materiality assessment

Through its materiality assessment, CSM Ingredients carries out an analysis of the most significant matters relevant to its key stakeholders. This examination provides the starting point from which to determine which areas should receive particular attention at a strategic level by the company's management.

Our materiality matrix forms the basis of our approach for integrating sustainability into our business strategy and serves as a means from which to measure our performance. The material topics identified chart the organization's economic, environmental, and social impact as well as its collective impact on stakeholder decisions.



Partnerships and Certifications

We know that it is through our common purpose, that we can create a more sustainable food ingredients industry.

In this regard, we place a large amount of importance on those partnerships and collaborations that help us further our trajectory as advocates of sustainable

business. Below we disclose some of our most influential and significant partnerships and certifications:





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