



Focus on Sustainability

A Kuchenmeister report 2021

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Our vision of sustainability

„Sustainability is anchored in the genesis of our company. Our company history tells the story.

For us, being economically successful and acting sustainably are the essential aspects of a modern and future-oriented company. Of course, the issues have changed over the years and decades, but they are not necessarily surprising or new. For all that time, we face up to our economic, ecological and social responsibilities in equal measure.

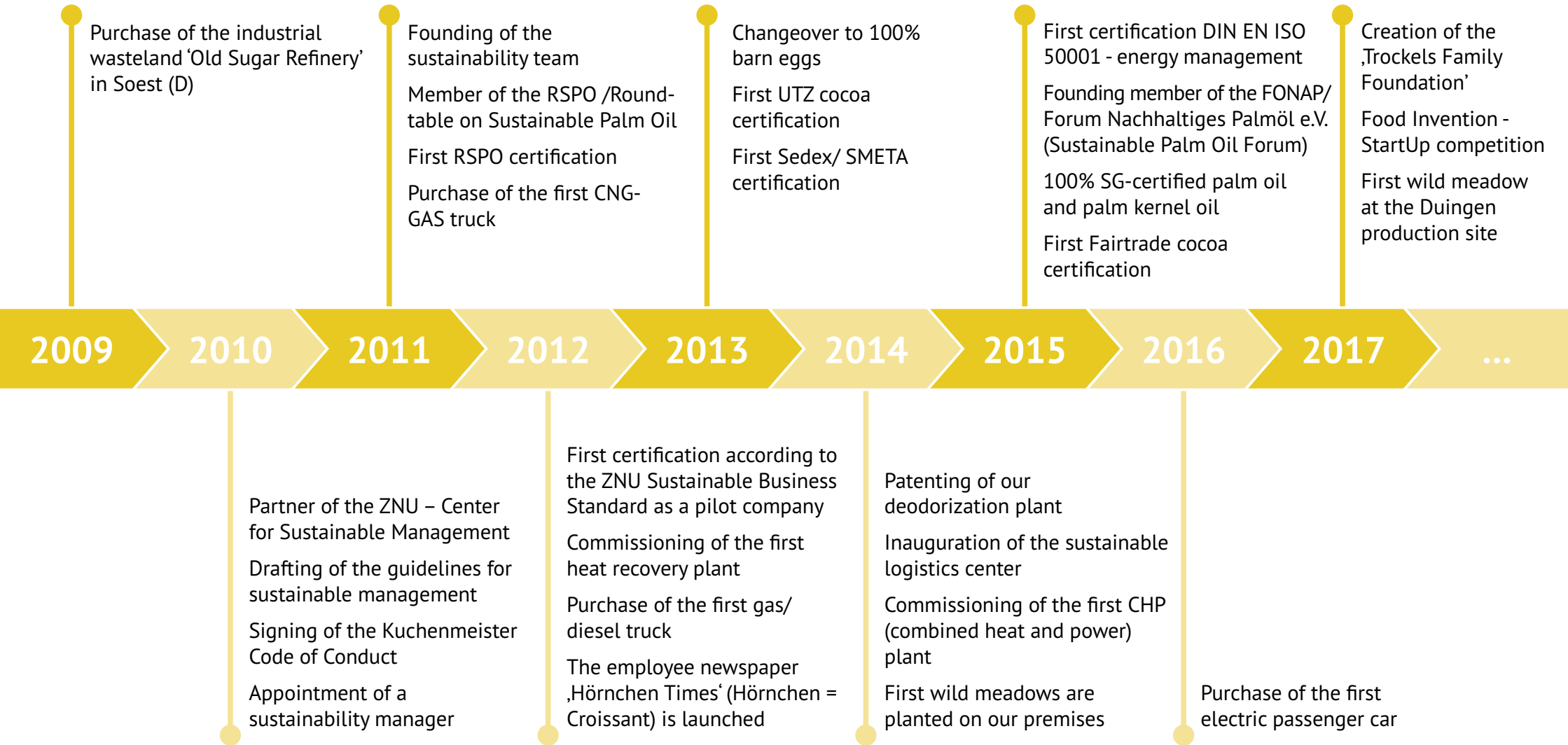
However, sustainable business is only possible if everyone in the company is attentive and careful in making their contribution to the success of this work. We are succeeding in this in many places - feel free to read about it here.

In our report you will find a selection of the issues that are of particular concern to us at this time. Changing is a constant process and progress.“

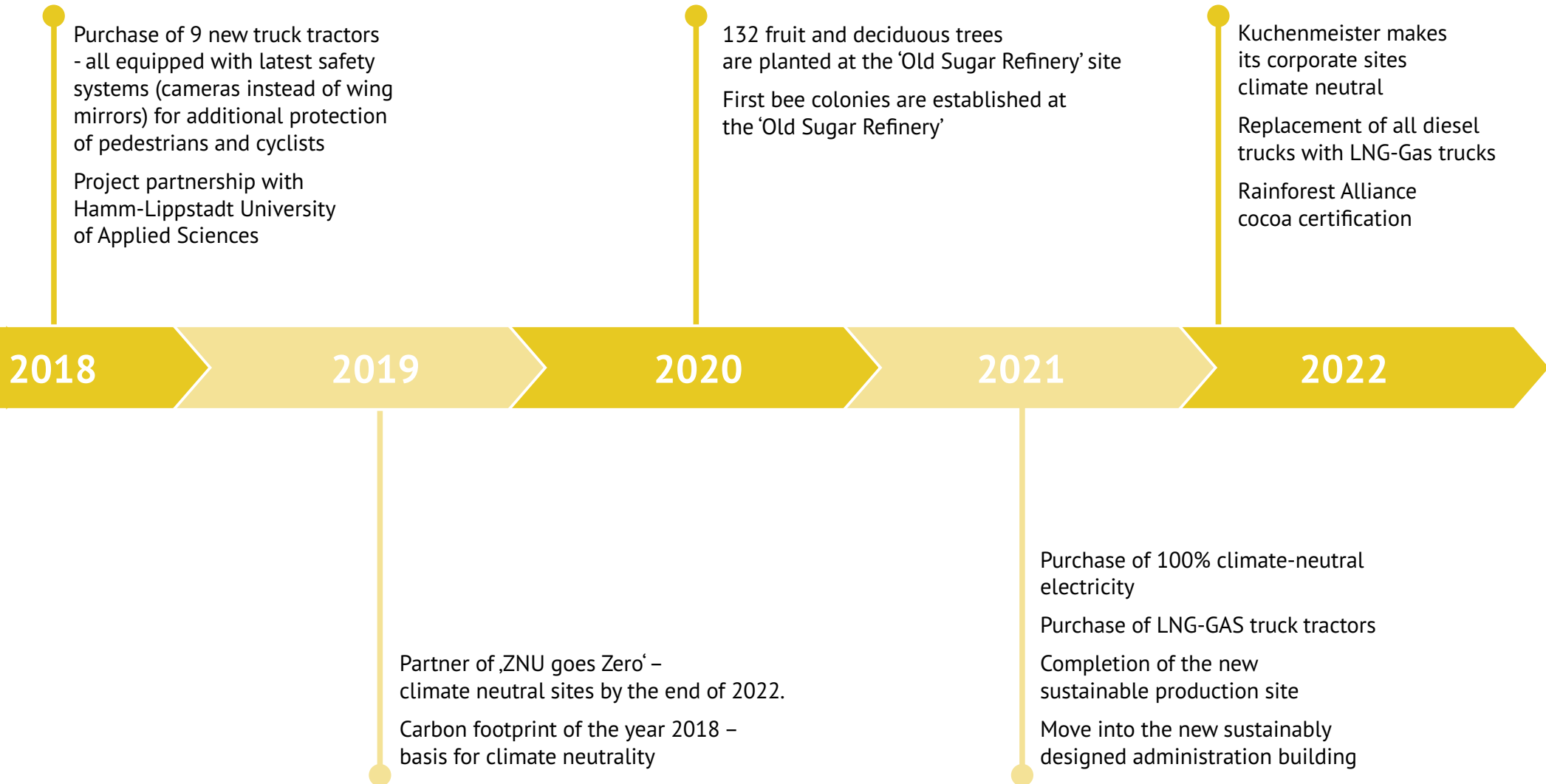
Hans-Günter Trockels
Management



Sustainability Timeline



Sustainability Timeline



Climate

Climate change and climate protection are the guiding light for our actions.

Baking is an energy-intensive activity. It consumes resources, leads to CO2 emissions and generates costs in relevant amounts. We have to face these challenges. With pioneering spirit, we have always invested competence and ambition in the optimization of energy consumption.

The results of such efforts are sophisticated oven construction, waste heat recovery, deodorization of baking vapor, individualized baking molds, elaborate recipes and much more.

Climate neutrality is our ambitious goal. Responsible climate protection is the basis of our actions.



Our goal

Kuchenmeister makes its four company sites climate-neutral by the end of 2022



1

Status quo recording

Corporate carbon footprint with [Climate Partner](#)

Since 2018, annual carbon footprints, externally verified, across Scope 1, 2 and 3.

2

Reduction

Avoiding and reducing GHG emissions - incl. definition of precise reduction targets.

At the end of this chapter, we present three of our projects to reduce CO2 emissions.

3

Greening

Use of green electricity

From the beginning of 2021, we use only certified green electricity at all our sites.

4

Net carbon neutrality

compensation through the purchase of certificates

2018 to 2021 - Offset 20% each of CO2 emissions from Scope 1 and 2. From the end of 2022, we will make these emissions 100% neutral.

5

Biomass and Education

Measures to create additional biomass

Support an educational project

Developing sustainability skills among children and young people.

Kuchenmeister goes Zero together with the ZNU – Center for Sustainable Corporate Management

Avoiding and reducing GHG emissions is a constant challenge.

For many years we have been a partner of ZNU, the [Center for Sustainable Corporate Management](#).

'[ZNU goes Zero](#)' is the initiative in this network, in which we join other companies on the path to corporate climate neutrality.

Three examples represent very different approaches in our company.



Block heat and power plant (CHP station)

- CHP - combined heat, power and cooling system
- Input 908 KW gas / Output: 360 KW electric and 440 KW thermal energy for our own consumption.
- 88% efficiency!



100 % LED lighting

- Saving of 51% of the energy consumption compared to conventional illuminants.
- Lights made from 100% post-consumer plastics.



Multivariable baking process

- A tunnel oven with combined heat transfer saves up to 10% energy.
- International FoodTec Award in gold in March 2021.

Sustainable building

Kuchenmeister is visibly changing and developing. Currently, our largest and most ambitious project is the revitalization of the ‚Alte Zuckerfabrik‘ site (= ‚Old Sugar Refinery‘ site) in Soest.

In 2009, we acquired this industrial wasteland and are steadily expanding it.

We began with the construction of our logistics center, which opened in 2014. Today, the next hall complex stands, which hosts the new production line and administration - prime examples of sustainable building and working. This meant an additional investment of 11.6% in relation to the construction of a conventional building. An ecologically and economically indicated and sensible investment in the future.



Sustainable renovation



Roof heat protection

- increased roof heat protection
- Mineral wool for fire and heat protection
- KfW55 standard reached and undercut



ISO-ROCK-concrete

- In increased insulation thickness, maximum tightness for windows and doors.
- Mineral wool as a particularly sustainable insulation product
- No generation of hazardous waste



Insulating floor slab

- Protection of the floor slab by shifting the dew point
- Building perimeter area (1500 sqm)
- Floor structure: clay, foundation, insulation, crushed stone, concrete



Triple glazing

- Thermal insulation glass in production hall, office and recreation rooms
- Heat transmission resistance increased
- Solar control glazing – less heat input in summer

Ecological & Economic



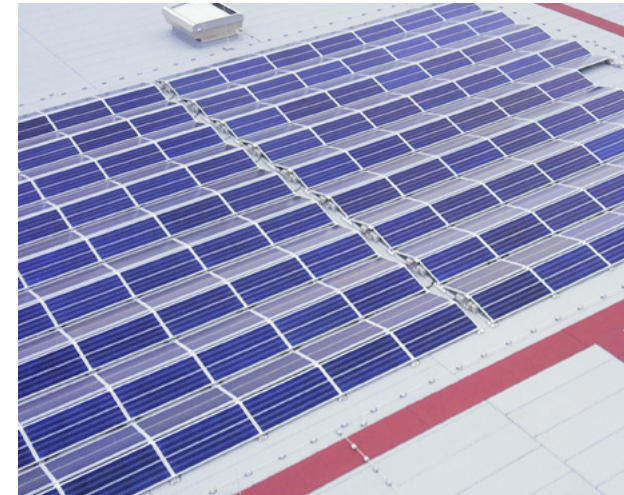
Heat recovery

- Waste heat recovery systems
- 72.3% recovered heat
- Plus 150 kW from deodorization plants – energy used for cleaning water
- Use of own waste heat for temperature control of the building



Ventilations systems

- 100% fresh air with heat recovery
- Temperature control of the building in a resource-saving way



Photovoltaics

- Power generation from solar energy
- 200 modules on our hall roof work for our own consumption



Sustainability

inside and around the „Old Sugar Refinery”

Sustainability plays a very important role not only in the construction of the building itself, but also inside and around it.

Thus we find today:



A modern administration ...

that meets a wide range of working styles and needs.



A healthy canteen ...

offers varied, healthy, delicious and regional food.



White concrete ...

in the visible area that never needs to be painted again. The same goes for the gray concrete of all other surfaces.



Use of recycled material in the design of the outdoor areas

- more than 2,000 m of roadway and plaza borders were created from over 300 tree trunks that were classified as 'not processable' at a sawmill.
- 580 square meters of basalt paving from old barracks in Soest found its way to the "Sugar Refinery". The first sidewalks and squares have already been given a character all of their own.

Packaging

The packaging of our products has very specified functions. They create an incentive to buy through their appealing appearance, they inform our consumers about essential aspects of our products, and they ensure that the quality of our baked goods is ideally maintained.

The starting point for the development of a new packaging is always our product. At the same time, we always keep an eye on responsible use of materials and quantity, and also on the recyclability of packaging materials.





Reduction of PVC

Tart bases – Sponge Flans and Triple Layer Flans

Fine sponge, juicy cake dough, crispy short pastry. We ensure that our customers get the best quality with the perfect-fit packaging.

Before 2019

Commercially available PVC packaging, processed by thermoforming, with a bottom foil made of paper with aluminum coating and varnish application.

Today, 2021

All Kuchenmeister sponge flans have packaging made of pure OPP film (oriented polypropylene film) combined with a folding box made of solid board and therefore recyclable.

2022

All Tart base products – Kuchenmeister brand and own brands – are converted to the new recyclable packaging.

The impressive result of the work from 2019 to 2022:

- Recyclability of all tart base packaging
- Savings of 338.5 t of PVC
- Savings of 24.4 t of aluminum
- Savings of 3.2 t of gold lacquer





Changeover blister

Baumkuchen Wedges

A sensitive high quality product, rounded with fine impregnations. This results in packaging consisting of a blister, a packaging film and a folding box.

2020

- Changeover to clear blisters
- Changeover to PP (polypropylene) material.
- Savings in plastics:
17.25 t of non-recyclable material
- Recyclable folding box made of solid board



Wafer Kisses

Crispy hollow wafers filled with fluffy foam and covered in smooth chocolate.

2021

- Changeover to clear blisters
- 100 % recyclable



Wafer rolls

Tender, crispy wafer rolls baked according to an old family recipe. This pastry is also protected by a blister. At present, this is still made of PE (polyethylene) film, but we are taking on the challenge of changing the blister material in this small group of articles as well.



Grass packaging

Easter lambs, Easter bunnies, tree cakes

Products that are in high demand in spring. Since 2020, we have a very special packaging material for these products in our Kuchenmeister range - grass packaging, i.e. cardboard into which a grass content has been incorporated.

- Grass from the region
- Grass exclusively from agricultural surplus and compensation areas



Certified cardboard certified paper

All products

We purchase 100% FSC certified cardboard and paperboard.

You can easily guess it:

**Our basic goal: By 2023, we want
to have switched 80% of all our packaging
to recyclable materials.**

People at Kuchenmeister

The people in a company shape and support the work and the character it has. Kuchenmeister is classically owner-managed, so the goals are set by the owner family. Within this framework, however, employees are offered a wide range of development and creative opportunities - for themselves, for their tasks and for the company.

We live diversity, we value the experience of long-serving employees, we encourage fresh ideas from young people, and we always try to create good working conditions for individuals. One of our goals is to support the compatibility of family and career.

We took a big step this year with our entire administration. Around 100 people have moved into the new administrative floor at the „Old Sugar Refinery“. Planned with the professionals from Vitra - accompanied by a Kuchenmeister team with perseverance and the will to create an ideal working environment for their colleagues – open-office spaces have been created that leave hardly anything to be desired in terms of technology and atmosphere.



3 GESUNDHEIT UND
WOHLERGEHEN



8 MENSCHENWÜRDIGE
ARBEIT UND
WIRTSCHAFTS-
WACHSTUM



More than 1,000 employees provide a wealth of expertise, dedication, talent and creativity.



1000
EMPLOYEES



55
APPRENTICESHIPS

55 apprenticeships in 11 professions offer young people a great way to start their careers.

52
NATIONALITIES

People of 52 different nationalities work together in a collegial and respectful manner



Raw materials

Fine raw materials, convincing recipes, excellent quality – a good description of what we bake every day.

Quatre-Quarts (“Four fourths”) – the simple and always delicious French Cake leads us directly to our four basic raw materials:

Flour, egg, sugar, fat.



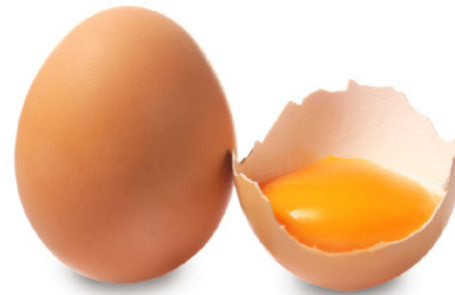


Sugar

We use only beet sugar from Germany and the Netherlands.

Flour

We work with flour from mills in the regions surrounding our production facilities. In four different specifications, these flours are perfectly adapted to the needs of our products.



Fat

We process different types of fat: Sunflower oil, rapeseed oil, palm oil and clarified butter. The very different properties of these fats mean that we use them equally - but at the same time not interchangeably.

Since 2019, we process palm oil exclusively 100% RSPO-SG certified.

We take responsibility in regions of origin and are part of an interesting palm oil smallholder project in Malaysia.



Egg

Already for many years we are using barn eggs. At the request of customers, we may additionally use certified eggs. We buy our egg from Germany, the Netherlands and Poland.



Biodiversity

Our site at the 'Old Sugar Refinery' - you have already learned about it under the topic 'Sustainable Construction' - is 17 hectares in size. Here we make various contributions to biodiversity and at the same time create a functioning coexistence between industry and the environment.

A fine, small project is the settlement of bee colonies with us - of course supervised by an experienced beekeeper. For these bees we have planted fruit trees on our premises, in addition to native deciduous trees in various areas.

Sheep are our additional lawn mowers – and we also accept every black sheep. The small flock stays in different meadow areas in rotation.





For the preservation of biodiversity



Trees

- 52 fruit trees
- 80 deciduous trees

Bees

- 16 bee colonies
- First harvest 2021



Sheep

- 32 sheep
- Half of them were already born on our premises.



Wild meadow

- more than 13,900 sqm wild meadow in Soest and Duingen





What's more ...

There is a lot more to report, but at this point we would like to leave it for the time being with the topics that are of particular concern to us all at the moment.



” ... our certified sustainability management
in accordance with the
,ZNU Standard for Sustainable Business‘ ”



” ... gas-fueled trucks ”



” ... Lamps made from
recycled shampoo bottles ”



” ... Social commitment
at our company
headquarters ”

” ... conservation
of resources ”



” ... our cooperation
with colleges
and universities “



” ... our certified energy
management according
to ISO 50001 “



” ... our work in the ZNU
(Center for Sustainable Management)
and the BVE
(Federal Association of the Food Industry) “



” ... responsible handling
of food waste “



” ... and much more “

The image shows an industrial facility under a clear blue sky. On the left, a metal spiral staircase winds upwards. In the center, a large blue and red sign with the text 'KUCHEN MEISTER' is mounted on a light blue corrugated metal wall. To the right of the sign, three yellow flags with the 'KUCHEN MEISTER' logo are flying on tall poles. Further right, there are several large, cylindrical stainless steel tanks with metal railings on top. A street lamp is visible in the foreground on the right.

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