

European Sustainable Palm Oil Advocacy Group

GOING
100%
SUSTAINABLE
PALM OIL



ESPOAG COMMITS TO SUPPORT 100% SUSTAINABLE PALM OIL IN EUROPE

WHAT IS SUSTAINABLE PALM OIL AND WHY DO WE USE IT AS PART OF A BALANCE DIET?

- Palm oil has specific functional properties that make it a key ingredient in food manufacturing (e.g. providing texture, spread-ability, shelf-life).
- Palm oil contains saturated and unsaturated fatty acids in near equal amounts. Exceeding recommended intakes for saturated fats from any source is undesirable. It is the fatty acid composition of the whole food consumed that should be considered, rather than the individual oil or fat the fatty acid comes from.
- The body needs fats every day. They provide energy and they contain and facilitate the absorption of vitamins.
- The European food industry is and has been committed for several years to optimising the nutrient composition of its products on a voluntary basis.
- Palm oil is a positive alternative to partially hydrogenated oils which contain trans fatty acids.



WHY DO WE SUPPORT SUSTAINABLE PALM OIL?

- The European food industry is at the forefront of driving awareness by working closely with the Roundtable on Sustainable Palm Oil (RSPO) and taking action in cooperation with other stakeholders, NGOs, governments and retailers.
- The European food industry is concerned about the potential long-term environmental and social impacts of tropical deforestation and is actively committed to increasing the use of certified sustainable palm oil.
- Palm provides an important source of revenue for millions of smallholder farmers in South East Asia and Africa. It plays a vital role in rural development and poverty reduction in producing countries.
- Palm oil, when produced sustainably, can make an important contribution towards the sustainability of food production and consumption.



WHY DISCRIMINATION OF SUSTAINABLE PALM OIL SHOULD BE AVOIDED.

- 'Palm oil free' claims are not the route to a sustainable supply chain. Making negative palm oil claims undermines all the activities and commitments on sustainable palm oil.
- Taxes and limits imposed on food products due to their content in palm oil and derived oils are discriminatory, inefficient and counter-productive.

EUROPEAN SUSTAINABLE PALM OIL ADVOCACY GROUP

ABOUT US

The European Sustainable Palm Oil Advocacy Group (ESPOAG) was created in January 2013. Its objective is:

- to support the uptake of sustainable palm oil in Europe
- to communicate scientific and objective facts and figures on environmental, nutritional and functional aspects of sustainable palm oil in Europe

It is composed of the following European food sectors federations:

AIBI: International Association of Plant Bakers

CAOBISCO: Chocolate, Biscuits and Confectionery of Europe

FEDIMA: Federation of European Union Manufacturers and Suppliers of Ingredients to the Bakery, Confectionery and Patisserie Industries

FEDIOL: EU Vegetable Oil and Proteinmeal Industry

IMACE: European Margarine Association

COMMITMENT AND PARTNERSHIP

The European food sector is working closely with stakeholders all along the supply chain to drive sustainable palm oil production. European consumers play a key role in demanding products containing sustainably produced palm oil. ESPOAG works closely with our national colleagues and national alliances committed to transforming supply chains to sustainable palm oil.

Through the **Roundtable for Sustainable Palm Oil (RSPO)**, the certification standard dedicated to sustainable palm production, ESPOAG is supporting and promoting sustainable practices in producing countries.

We are committed to offering consumers a wide range of food products, carefully taking into account their nutrient composition as well as their optimal taste and convenience.

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