



Statement by EcoFinia GmbH | VIVANI Palm oil in VIVANI products

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Palm oil's versatile properties has made it a key component in a wide range of products manufactured today. As a result, the oil palm industry is one of the fastest growing industries in the world. But the discrepancy between the amount of land under cultivation and the huge demand has led to palm oil being classed as a critical raw material, and many consumers have negative associations with it. Some VIVANI products contain palm oil. As such, it is an issue that we have looked into deeply.

Palm oil at VIVANI – origin and standards

Every company using palm oil needs to be aware of its responsibility.

That is why we only use organic palm oil to make our VIVANI chocolate. To ensure high social standards in production as well as organic standards, our palm oil is not just organic, but also certified by the Roundtable on Sustainable Palm Oil (RSPO). We have been certified to the highest level (Identity Preserved), which means that every stage of the value chain can be traced.

The organic oil palms are cultivated in Columbia, where the palm oil is also produced by a leading organic producer **Daabon Organic**. This company works with co-operatives of small-scale farmers, who in turn receive purchase guarantees and fair, secure prices for their products. Our own research and independent audits by the international certification body ECOZERT confirm that the Daabon company pays the small-scale farmers a wage that exceeds the local minimum wage and that it is set apart by its exemplary approach in other aspects too. Unlike in conventional farming, ecological diversity is a key consideration when it comes to growing organic palm oil. The crops are only cultivated on fields that have previously been used for agricultural purposes, e.g. grassland. No rainforests are cleared to grow the organic palm oil. Even ground coverage with a variety of plants is also ensured. This helps to protect against soil erosion, so the soil remains fertile and can be farmed over the long term. The organic approach means that no harmful chemicals can be used. These principles also ensure that the biodiversity of the farmland is retained.

Organic farming is significantly less problematic as a result, but the amount of land available is limited. The high demand for palm oil would be very difficult to meet through organic farming alone due to the amount of land required to supply the global market. The global debate and growing issues relating to the demand for palm oil have led us to seek out more sustainable solutions for our products, and some of these have already been successfully implemented. We now only sell a few products containing palm oil (in part in miniscule amounts):

- Chocolate Spread (Nuss Nougat Crème)
- Large Kids' Choc Creamy Milk Bar
- Small Milky Crème Bar
- Espresso Biscotti Bar

Due to their unique texture, it is not yet possible to produce these products without palm oil.

Despite this, we are working to find ways to manufacture our products so that we do not need to include any palm oil at all in the future.

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