

## **FOB STATEMENT ON SUSTAINABLE PALM OIL**

- Palm oil is an important and versatile raw material for the baking industry and there are currently no alternatives available. Whilst palm oil is cost-effective, it is also a key raw material because of its unique physical properties, being a particularly consistent ingredient. It has also enabled us to remove hydrogenated fats from food. It is for these and also for health reasons that palm oil is used in bakery products.
- Palm oil is invariably blended with other oils and fats like sunflower or rapeseed oil to produce food products. Palm oil fractions and kernel oil have played an important role in recent years in eliminating trans-fatty acids from manufactured foods. It specifically enables the continued provision of solid fats.
- FOB supports the work of the Roundtable on Sustainable Palm Oil (RSPO) to promote the growth and use of sustainable palm oil and to bring CSPO to the market through a multilateral process that includes all stakeholders in the palm oil supply chain.
- FOB members recognise the concern about the destruction of rainforests and peat fields in South East Asia caused by the creation of palm oil plantations and the effect this is having on the environment, particularly in terms of greenhouse gas emissions and loss of biodiversity.
- That is why FOB members are committed to working with their supply chain partners to achieve 100% use of certified sustainable palm oil (CSPO) – using various mechanisms from GreenPalm certificates to segregation. Many sites have already achieved this.
- In considering the future use of palm oil, we also have to consider the impact of the alternatives on our health – hydrogenated fats, and on the environment e.g. coconut oil, which could exacerbate the impact.

Additional information is available at [www.rspo.org/about/sustainable-palm-oil](http://www.rspo.org/about/sustainable-palm-oil)