

News Release

95% of carton FSC certified

BARRY CALLEBAUT moves to sustainable carton in EMEA

- **95% of carton used by Barry Callebaut in EMEA is Forest Stewardship Council (FSC) Certified**
- **Company well on track to reach 100% sustainable sourced packaging globally by 2025**

Zurich/Switzerland, January 11, 2017 – Barry Callebaut, the world’s leading manufacturer of high-quality chocolate and cocoa products, now purchases 95% of its corrugated carton boxes as Forest Stewardship Council (FSC) certified in the EMEA Region. This applies to the carton boxes used by Barry Callebaut in its sites in Belgium, France, the Netherlands, UK, Sweden, Italy, Spain, Poland, Germany and Switzerland. This is good progress towards Barry Callebaut’s packaging target as defined under its sustainability strategy “Forever Chocolate” to ensure that all packaging comes from sustainable sources by 2025.

Forest Stewardship Council certification

FSC certification ensures that products come from well-managed forests that provide environmental, social and economic benefits. FSC certification is regarded internationally as a guarantee of responsible forest management.

Link: [The ten FSC principles and criteria](#)

Barry Callebaut’s vision on sustainability

In order to make sustainable chocolate the norm, Barry Callebaut has committed itself to have 100% sustainable ingredients in all of its products by 2025 and that includes packaging. Massimo Selmo, Head of Global Sourcing at Barry Callebaut, explains: “Annually, we’re talking about 12 million square meters of packaging with FSC certification, the equivalent of 1875 football fields. This amounts to 7497 tons. FSC, is a recognized standard internationally and part of our continuous efforts to ensure that our products, ingredients and packaging come from sustainable sources.”

About Barry Callebaut Group (www.barry-callebaut.com):

With annual sales of about CHF 6.7 billion (EUR 6.1 billion / USD 6.8 billion) in fiscal year 2015/16, the Zurich-based Barry Callebaut Group is the world’s leading manufacturer of high-quality chocolate and cocoa products – from sourcing and processing cocoa beans to producing the finest chocolates, including chocolate fillings, decorations and compounds. The Group runs more than 50 production facilities worldwide and employs a diverse and dedicated global workforce of close to 10.000 people.

The Barry Callebaut Group serves the entire food industry, from industrial food manufacturers to artisanal and professional users of chocolate, such as chocolatiers, pastry chefs, bakers, hotels, restaurants or caterers. The two global brands catering to the specific needs of these Gourmet customers are Callebaut® and Cacao Barry®.

The Barry Callebaut Group is committed to make sustainable chocolate the norm by 2025, to help ensure future supplies of cocoa and to improve farmer livelihoods. It supports the Cocoa Horizons Foundation in its goal to shape a sustainable cocoa and chocolate future.

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