

## S&B Foods Makes Commitment to Sustainable Procurement of Spices, Palm Oil, and Paper for Products



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TOKYO, May 28, 2019 –S&B FOODS INC. (“S&B Foods”) has announced to all stakeholders a commitment to sustainable procurement in realizing its corporate philosophy “Bring natural life and happiness to every household.” The commitment concerns procurement of following ingredients: spices, the main ingredients for its products, and palm oil and paper that are at issue on the environment, ecosystem, and human rights.

S&B Foods Group companies unite to work on the commitment to solve the environmental and social issues, while also growing sustainably. As part of the practice, Takada Factory which is S&B Foods Group has already started to use certified sustainable palm oil for its products since November, 2018.

### ■Commitment to Sustainable Procurement

S&B Foods will achieve the following milestones for sustainable procurement.

**Spices:** Regarding its main spices<sup>※1</sup>, S&B Foods aims for sustainable procurement considering safety, human rights, environment, and compliance by 2030. It also continues to promote fair trade, certified organic spices procurement, and contract farming.

**Palm oil:** S&B Foods Group will completely replace palm oil used for all products with RSPO<sup>※2</sup> certified sustainable palm oil by 2023.

**Paper:** S&B Foods Group will completely replace paper used for its curry sauce mix, retort pouch, and tubed spice with FSC<sup>※3</sup> certified paper by 2023.

## ■Background of commitment settlement

Since 2005, S&B Foods has dealt in “organic spice series” which are grown by environmentally friendly organic farming, as its practice for sustainability. Introducing fair trade certified spices in the series in 2009, it has expanded the range of certified products to 65 items as of 2019.

S&B Foods has set “Basic Procurement Policy” in September, 2014, and promoted environmentally friendly procurement. In September, 2017, as a more specific sustainability-minded guideline, it has set “S&B Foods Mission” based on its code of conduct and concept of ESG. Based on the mission, S&B Foods Group joined Roundtable on Sustainable Palm Oil (RSPO)<sup>※2</sup> in October, 2017, as the first Japanese curry sauce mix manufacturer. And since November, 2018, Takada Factory of S&B Foods Group has used the RSPO certified sustainable palm oil for its export products such as Golden Curry.

Palm oil, which is a vegetable oil produced from the fruit of the oil palms, is one of the important ingredients to manufacture curry sauce mix. However, there are various issues on global sustainability such as ecological destruction caused by tropical deforestation on farm development and human rights violations for farm workers. S&B Foods Group will continue to promote the use of RSPO certified sustainable palm oil, which is produced and processed with consideration for deforestation prevention, biodiversity conservation, and human rights.

※1 Main spices: black pepper, chili pepper, mustard, parsley, laurel, oregano, and wasabi

※2 RSPO: Roundtable on Sustainable Palm Oil.

It is an international non-profit organization which promotes production and use of sustainable palm oil, headquartered in Kuala Lumpur, Malaysia, established in 2004. It has more than 4,000 members worldwide to comply with the policy. Members of RSPO are oil palm producers, consumer goods manufacturers, retailers, non-governmental organizations (NGOs), and others of the palm oil industry. RSPO certification trademark are placed on palm oil produced in RSPO certified oil palm farm and products which are dealt through RSPO certified palm oil supply chain.

※3 FSC: Forest Stewardship Council.

It is a non-profit organization to promote sustainable and responsible forestry management, which mainly consists of environmental organization, forest workers, timber operators, and indigenous people.

S&B Foods will continue to work on building sustainable society by promoting sustainability-minded procurements.

## ■RSPO certified sustainable palm oil products (for export)

- Sales area: North/ South America, Asia (excluding China), Oceania, and Europe
- Specifications:

Products
Golden Curry Sauce Mix 92g (Mild, Medium Hot, Hot)
Golden Curry Sauce Mix 220g (Mild, Medium Hot, Hot, Extra Hot)
Tasty Curry Mix 200g (Mild, Medium Hot, Hot)
Tasty White Stew Mix 160g
Tasty Brown Stew Mix 160g
Tasty Hayashi Rice (Gravy Mix) 160g

## ■RSPO certified palm oil products (business use in Japan)

- Sales area: all parts of Japan
- Specifications:

Products	JAN Code	Amount	Packing Style
Allergen Free (27 ingredients) Curry flakes	4901002 141042	1kg	10
Allergen Free (27 ingredients) Stew flakes	4901002 141059	1kg	10

It contains no seven specified allergic ingredients which must be labeled on in Japan and other twenty allergic ingredients. (Seven allergic ingredients: eggs, milk, wheat, buckwheat, peanuts, shrimp, and crabmeat) It is especially suitable for children with allergies and can be enjoyed at school meals.

About S&B Foods:

Since founded in 1923, S&B Foods has been producing and distributing a dazzling variety of spices, condiments and cooking ingredients, including curry sauce mix, pasta sauce and Chinese food products. Besides being the first company to successfully manufacture curry powder in Japan, we invented tube wasabi, which allowed us to break into the global market, and continue to develop original products that drive the food industry. Now, more than ever, we want the world to taste our success by offering flavorful products such as wasabi, curry mix, nanami chili pepper and yuzu. We continue to expand our many business activities on the world stage. S&B Foods had net sales of JPY 125,431 million in fiscal 2018. For more about S&B FOODS INC. (TYO: 2805), please visit <https://www.sbfoods-worldwide.com/>

For further information, please contact us.

- Export products: S&B Foods Overseas Operation Division (Email: [kaigaibu@sbfoods.co.jp](mailto:kaigaibu@sbfoods.co.jp))
- Business use products in Japan: S&B Foods Customer Service Center (Tel: 0120-120-671)