

Coop's manufacturing companies

Chocolats Halba trains cocoa farmers in Ghana

In 2019, Chocolats Halba initiated the Sankofa project which, for the first time, combines cocoa growing around the world, using dynamic agroforestry methods, with CO₂ offsetting to the Gold standard. On the agroforestry plots, the farmers plant trees which store greenhouse gases while at the same time providing shade, nutrients and water for the cocoa. By 2023, Coop will offset around 75 000 tonnes of CO₂ through this project. Chocolats Halba and Coop are contributing heavily to the Sankofa project. They are training 2 900 farmers and showing them how to switch from monocultures to mixed planting, securing

Around **75 000** tonnes
of CO₂ offset in Ghana

their livelihood for the long term. Around 400 hectares of land are managed according to dynamic agroforestry principles. The cocoa grows almost as it would in a rainforest, with a multitude of other plants such as maize, mango and mahogany trees. This boosts soil fertility and biodiversity and, thanks to the mixed crops, the farmers enjoy higher cocoa yields and additional income.

Reismühle Brunnen/Nutrex committed to sustainable sourcing

When sourcing its goods, Reismühle Brunnen/Nutrex takes account not only of economic but also social, ethical and environmental aspects. In 2019, the India and Thailand projects educated and trained 453 farmers in laser levelling, teaching them the skills to measure out and level their fields using a laser, so that the fields can then be planted to the same height everywhere. This means that less of the scarce water is needed to irrigate the fields. Thanks to this water-efficient technique, Reismühle Brunnen/Nutrex ensures that – except during monsoon season – farmers need 42% less water per kg of rice, leaving enough water available for all farmers. In 2019, Reismühle Brunnen/Nutrex decided to switch from IBC containers for vinegar packaging, to folding containers with an inner liner. As the folding containers are not only reusable, but can also be folded and stacked after use, they take up less space during transport and in the customer's warehouse. This has advantages in terms of sustainability.

Coop bakeries investing in Ticino

In 2019, Coop invested in the bakery in Castione, where panettone and wood-fired loaves are produced for Coop sales outlets. A special baking line with cutting-edge technology has been built for panettone production, and Coop has installed three wood-fired ovens, each with six baking chambers, for wood-fired bread. The products will go on sale in March 2020.

Highlights from Coop's manufacturing companies

The table below lists the highlights during the year under review, along with a factsheet on the individual Coop manufacturing companies. Additional information can be found at www.coop.ch/produktion.



Flours, flour mixtures, durum wheat semolina, polenta, oat flakes, extruder products

- Increase in production output to over 210 000 tonnes, meaning further expansion of market shares in cereals for human consumption processed in Switzerland
- Successful tandem with Hilcona and Transgourmet
- Systematic diversification of the range and completion of process optimization measures in the oat and spelt segment
- 2nd extruder system successfully commissioned, with launch of new products (fillers and additives)
- Complex renovation work on silo 1924 on track
- As required by private law, raw material prices successfully adjusted for export customers

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Chocolate bars, confectionery, festive assortments, chocolate for industrial purposes

- Sales growth of more than 20% in chocolate exports; successful market entry in China with premium, sugar-free chocolate
- Market share gains in Switzerland in organic/fair trade products; Madagascar added as a country of origin for Coop's successful project chocolates



Dried fruit, nuts, seeds, dried mushrooms and vegetables, pulses, sugar, edible oils, baking and dessert products

- Increase in direct and certified sourcing of raw materials from countries of origin
- Start of a world-first project for sustainable cocoa cultivation and carbon offsetting in Ghana
- Completely CO₂-neutral production; use of over 90% renewable energies; around 133 trees planted daily for carbon offsetting

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Cosmetics, detergents and cleaning products, hygiene products

- Sales growth of more than 2% in all customer segments, in Switzerland and abroad
- Lead with sustainable ranges increased, sales of sustainable products up by 11% in all customer segments
- Six new aha-certified Naturaline Sensitive products brought onto the market
- PET bottles for Oecoplan detergents switched to 100% recycled PET
- App-controlled dispensing technology for professional dishwashing successfully introduced at a large number of customers
- Halal certification obtained, prerequisite for markets in Southeast Asia

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Coop bakeries

Fresh bread products (loaves, rolls, braided bread), frozen bread products, cakes and biscuits, tarts and pastries, and commercial doughs

- Panettone: new process line, new recipes, new packaging design
- New wood-fired oven line installed at Castione site
- Fresh dough extended to 41 sales outlets
- Commercial doughs: new recipes and new packaging
- Further automation continues to be introduced
- IFS certification for Schafisheim Bakery

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Organic and fair-trade rice, rice specialities and rice blends

- Positive growth of over 25% in the industrial segment in Switzerland
- In exports with SC Swiss, sustainable increase with new customers in retail and online business and with specialities at Transgourmet Österreich and Transgourmet France



Vinegar and vinegar specialities

- Two new Fine Food rice products brought onto the market; Sushi Koschihikari from Japan and Sadri rice from Iran
- Substantial 25% increase in organic vinegar, to 30% of total volume
- Awarded the "Chapeau" prize for social commitment, for efforts to reintegrate recipients of invalidity benefits into the job market

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Mineral water and sugar-containing soft drinks

- Sugar reduced by 10% in all soft drinks
- Launch of flavoured water 1l and mint water 0.5l with pleasing volume growth
- Lemon-flavoured water 0.5l a big success, with market growth
- Higher sales volumes for Aquina at Transgourmet
- Planning permission obtained for exploratory drilling on the Coop site; preparations underway to open up more sources
- Reduction in packaging materials for shrink wrap, labels and some preforms

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Cave	White wines, rosé wines, red wines, dessert wines, sparkling wines	<ul style="list-style-type: none">• Substantial increase in sales of wines vinified in-house and increase in overall output• Expansion of product portfolio at Transgourmet Switzerland, more articles listed• Successful range of Trophy wines for spring/summer, as well as autumn/winter• Manufacture of sparkling wines expanded• Special edition created for “Swiss International Air Lines” to coincide with “La Fête des Vignerons 2019”
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Banana ripening plant	Bananas, exotic fruit such as pineapple and kiwi, dried fruit	<ul style="list-style-type: none">• Two robots to boost efficiency replaced• All processes switched to international standard carton
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