

## Coop's manufacturing companies

### HALBA secures 1st place in the "Easter Scorecard" rating

On no other holiday is so much chocolate purchased worldwide as at Easter. The Be Slavery Free, Green America, INKOTA, Mighty Earth and National Wildlife Federation organizations therefore take this opportunity to take a closer look at the social and environmental aspects of the biggest chocolate manufacturers. With its pioneering commitment in the field of sustainability, HALBA earned top marks and holds first place in the 2021 Easter Scorecard rating.

### Swissmill committed to upcycling

Swissmill, Switzerland's leading grain mill, is running a pilot project in partnership with RethinkResource and Protifarm to produce high-quality insect proteins. Using milling by-products to produce the insect proteins, the project makes Swissmill a pioneer in a highly innovative field of sustainable protein production in Switzerland. The project will run for three years, with a view to establishing the feasibility of production processes and technologies as well as bioconversions. The project is supported by the Coop Sustainability Fund.

### New building for cosmetic manufacture at Steinfels

Steinfels Swiss is investing around CHF 35 million in a new building for cosmetic manufacture. This will enable Steinfels Swiss to meet growing demand for sustainable Swiss cosmetic products while also increasing capacity to manufacture disinfectants, detergents and cleaning products. Construction officially got underway in the autumn of 2021, and the new building is scheduled for completion by the end of 2023.

### 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](http://www.coop.ch/produktion).



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

- Nationwide supply guaranteed during Covid
  - Sales volume rose to over 218 000 tonnes
  - Increase in market share to over 35% of the grain processed in Switzerland for human consumption
  - Organic and IPS sustainability volumes up to over 58 000 tonnes
  - Launch of more product innovations in the oat segment
  - Refurbishment of silo 1924 successfully completed
  - Refurbishment work starts on soft wheat mill to replace the engines, electrical installations and roller mills
  - First positive results of the pilot project Zoí – utilizing milling by-products to manufacture high-quality insect proteins
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Chocolate: bars, confectionery and seasonal articles, chocolate for industrial use.

Snacks: nuts, dried fruit, seeds.

Baking and cooking ingredients: sugar, baking ingredients, pulses, dried mushrooms and vegetables.

- Sales trend very pleasing across all ranges
- Higher export sales
- Export business for chocolate significantly outperforms the sector as a whole
- Better than expected growth in sales to Swiss industrial customers
- Focus on three areas of business: chocolate, snacks and baking and cooking ingredients
- Oil bottling business has been abandoned.
- Work to further increase chocolate production space to 1 900 m<sup>2</sup> completed.
- Further development of range with focus on sustainable products due to global rise in demand for organic and fair-trade products
- Innovative refinement of product range to include more “specialities”, such as 100% cocoa chocolate, sugar-free/ reduced sugar, vegan or recipes containing protein.



Cosmetics, detergents and cleaning products, hygiene products

- The loss of sales due to the Covid lockdown in the catering/ restaurant and hotel business was cushioned by the successful acquisition of various customers.
- Substantial market share gains in professional hygiene; the lead in sustainability, the addition of nine products to the sustainable ranges and the introduction of digitalized services are major contributory factors.
- A textile detergent containing no palm oil for use in private households was developed and successfully launched on the market.
- In cooperation with universities, formulas for cosmetics and detergents are revised to save resources and optimize energy consumption during manufacture.
- Switching the packaging of another 30 tubes and bottles consolidates the company’s status as a leader in the use of recyclable plastic in packaging.
- The “WinTurbo” project to update cosmetic production is underway. Construction work will be completed in autumn 2023.

Coop bakeries

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

- New bakery strategy 2025+ approved
- Another oven added to the wood-fired oven lines in Castione
- The freight situation on purchasing markets pushed up prices
- 1 additional in-store bakery, bringing the total to 56
- In-store bakery successfully certified to IPS
- Further expansion of the very successful “Freshly made” concept in over 16 sales outlets, bringing the number of locations to 77
- “Best in Class” products such as doughnuts and cakes overhauled
- Launch of palm oil-free commercial doughs such as pastry dough and puff pastry
- Yet more “Swissness” in breads
- Business with third-party customers in retail expanded with special products
- Pre-baked products have been supplied to the first sales outlets as part of a pilot project, and the roll-out plan has been approved

<p>REISMÜHLE  <b>NUTREX</b></p>	<p>Organic and fair-trade rice, rice specialities and rice blends</p> <p>Vinegar and vinegar specialities</p>	<ul style="list-style-type: none"> <li>• The impact of Covid can still be felt in purchasing, with high container costs, and in sales with shifts in areas of business</li> <li>• Rice and vinegar output in retail remains very high, the catering segment slowly recovered in the 2nd half of the year</li> <li>• New Greek provenance raw material for vitamin parboiled rice</li> <li>• New organic fair-trade vinegar product for sushi rice</li> <li>• Extension for vinegar production in Brunnen completed and production ramped up</li> <li>• Photovoltaic unit extended, output more than doubled</li> <li>• Raw materials silo acquired, with capacity of 21 000 tonnes</li> </ul>
<p></p>	<p>Mineral water and sugar-containing soft drinks</p>	<ul style="list-style-type: none"> <li>• Coop ranges expanded with orange flavoured water, Prix Garantie tonic water 1l, Swiss Alpina green apple and passion fruit</li> <li>• Transgourmet ranges expanded with lemon, mint, and orange flavoured waters, Aquina tonic 1l</li> <li>• Roof-mounted photovoltaic system operational</li> <li>• Ground-mounted photovoltaic system planned to meet increased electricity needs</li> <li>• Processing of sugar wastewater begins, using ultrafiltration and reverse osmosis, sugar concentrate separated out for reuse with added value</li> <li>• Federal Court judgement gives go-ahead for exploratory drilling on Coop site for new spring tapping</li> <li>• Coop's Swiss Alpina 0.5l range switched from 18-bottle shrink pack to 24-bottle cardboard tray. Optimization for retail (6-pack no longer snaps when opening the 18-pack)</li> <li>• Swiss Mountain mineral water delivered to USA, Hong Kong and Australia</li> </ul>
<p>Cave</p>	<p>White wines, rosé wines, red wines, dessert wines, sparkling wines</p>	<ul style="list-style-type: none"> <li>• High demand during Covid pandemic; capacity occasionally stretched to the limit</li> <li>• High sales performance</li> <li>• Double-digit growth for wines vinified in-house</li> <li>• Product portfolio expanded at Transgourmet Switzerland with positive trend</li> <li>• Very pleasing growth in organic wines</li> <li>• New "bag in box" packaging format successfully integrated and expanded</li> <li>• Successful IFS certification of wine cellar to new IFS Version 7</li> </ul>
<p>Banana ripening plant</p>	<p>Bananas, exotic fruit such as pineapple and kiwi, dried fruit</p>	<ul style="list-style-type: none"> <li>• Despite severe constraints in international delivery chains, product availability was ensured across the entire range.</li> <li>• Maturing capacity increased by structural measures.</li> <li>• Successful IFS certification to Standard Version 7</li> </ul>