



The Italian Food Company. Since 1877.

## PLASTICS STRATEGY PLEDGE

Barilla is an Italian family Company, operating in the food sector.

The Group, founded in Parma in 1877 from a bakery and pasta-making store, is now one of Italy's biggest food groups, world leader on the pasta market and number one in ready-to-use sauces in mainland Europe, bakery products in Italy and crispbreads in the Scandinavian countries. The Barilla Group has 28 production sites (14 in Italy and 14 abroad) and exports to more than 100 countries.

Every year, its plants produce about 1,800,000 tons of food products, enjoyed by consumers all over the world, under the Barilla, Mulino Bianco, Harrys, Pavesi, Wasa, Filiz, Yemina and Vesta, Misko, Voiello, Gran Cereale, Pan di Stelle and Academia Barilla brands.

When he opened his store in 1877, Pietro Barilla's overriding aim was to make good food. Today, that principle has become Barilla's corporate mission: "Good for You, Good for the Planet" .

"Good for You" means constantly improving our products, encouraging the adoption of healthy lifestyles and improving people's access to food and social inclusion.

"Good for the Planet" means promoting sustainable supply chains and reducing CO2 emissions and water consumption during production.

Barilla mission "Good for You, Good for the Planet" is simple: all our products and brands must bring the world food that is joyful, wholesome and sourced from responsible supply chains, inspired by the Italian lifestyle and the Mediterranean Diet.

Our Sustainable Packaging Principles (as published in <https://www.barillagroup.com/en/groups-position/barilla-principles-sustainable-packaging>), that lead our everyday job are the following:

1. Reducing the quantity of materials we use for packaging purposes
2. Using recyclable packaging materials
3. Utilizing paper-based materials from responsibly managed forests (certified FSC; SFI and PEFC)
4. Validating packaging solutions choices using LCA (Life Cycle Assessment) impact analysis
5. Utilizing materials coming from renewable sources not in competition with food chains.

**We hereby state that the Company will be able to reach 100% of packaging materials that are technically recyclable by 2020 (2017 datum: 99%).**

For "technically recyclable" we consider monomaterial packaging (plastic, glass, metal, paper) or, for paper-based materials, those who can fulfill the requirements stated in the Aticelca (Associazione Tecnica Italiana per la Cellulosa e la Carta <http://www.aticelca.it/2/>) method MC501-2017, for up to class B materials.



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In particular, regarding plastic materials, we estimate every year 15,000 tons worldwide will reach the markets with our products leaving from our plants; those plastic materials will be recyclable wherever and whenever the supply chain is ready to take them, therefore we consider this action will help boosting the European market for recycled plastic materials.

To reach this goal our technical specifications of packaging materials will be modified progressively, adopting the currently available best technical solutions.

Regarding the use of recycled materials for food contact applications, indeed, there are no solutions yet available for replacing the virgin materials we are currently using for our packaging (mostly PP, and some PE). This is due to food safety concerns (reg. CE 10/2011) and to the lack of availability on the market of recycled compounds fit for food packaging.

We therefore recommend the European Commission to engage with relevant stakeholders and trade associations from the agri-food sector to start a debate on how to overcome current limits and allow the use of recycled materials (PP and PE in particular) for food packaging. Support for the development of new food safety technologies, together with updated food safety regulations, would help FBOs increasing the use of recycled plastics, thus contributing to the final objective of this voluntary pledge and to the whole EU Plastics Strategy.