

European Sustainable Palm Oil Advocacy Group

About us

The European Sustainable Palm Oil Advocacy Group (ESPOAG) was created in January 2013 with the objective to support the uptake of sustainable palm oil in Europe and to communicate scientific and objective facts and figures on environmental, nutritional and functional aspects of this nutritious and versatile commodity.

It is composed of the following European food sectors federations:

- ◆ **AIBI:** International Association of Plant Bakers
- ◆ **CAOBISCO:** Chocolate, Biscuits and Confectionery of Europe
- ◆ **FEDIMA:** Federation of European Union Manufacturers and Suppliers of Ingredients to the Bakery, Confectionery and Patisserie Industries
- ◆ **FEDIOL:** EU Vegetable Oil and Proteinmeal Industry
- ◆ **IMACE:** European Margarine Association

Commitment and partnership

The European food sector is working closely with stakeholders all along the supply chain -producers, refiners, retailers- to drive sustainable palm oil production. European consumers play a key role in demanding products containing sustainably produced palm oil.

Through the **Roundtable for Sustainable Palm Oil (RSPO)**, the certification standard dedicated to sustainable palm production, we aim at informing consumers about their role in promoting sustainable practices in producing countries.

We are committed to offer to consumers a wide range of food products, carefully taking into account their nutrient composition as well as their optimal taste and convenience. ESPOAG works closely with the existing national alliances committed to sustainable palm oil in Belgium, France, Germany, the UK and the Netherlands.

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Supporting the production and the use of sustainable palm oil



The European Margarine Association

CAOBISCO
Chocolate, Biscuits & Confectionery of Europe



Supporting the production and use of sustainable palm oil

- ◆ Palm oil has specific functional properties that make it a key ingredient in food manufacturing.
- ◆ Palm oil contains saturated and unsaturated fatty acids in near equal amounts. Exceeding recommended intakes for saturated fats from any source is undesirable. It is the fatty acid composition of the food consumed that should be considered rather than the oil or fat the fatty acid comes from.
- ◆ The body needs fats every day. They provide energy and they contain and facilitate the absorption of vitamins.
- ◆ The European food industry is and has been committed for several years to optimising the nutrient composition of its products on a voluntary basis and to propose a wider choice to consumers.
- ◆ Palm oil is a positive alternative to partially hydrogenated oils which contain trans fatty acids.
- ◆ Taxes and limits imposed on food products due to their content in palm oil and derived oils are discriminatory, inefficient and counter-productive
- ◆ Palm oil, when produced sustainably, can make an important contribution towards the sustainability of food production and consumption.
- ◆ The European food industry is at the forefront of driving awareness by working closely with the Roundtable on Sustainable Palm Oil (RSPO) and taking action in cooperation with other stakeholders, NGOs, governments and retailers.
- ◆ The European food industry is concerned about the potential long-term environmental and social impacts of tropical deforestation and is actively committed to increasing the use of certified sustainable palm oil.
- ◆ Palm provides an important source of revenue for millions of smallholder farmers in South East Asia and Africa. It plays a vital role in rural development and poverty reduction in producing countries.
- ◆ ‘Palm oil free’ claims are not the route to a sustainable supply chain. Making negative palm oil claims undermines industry activities and commitments on sustainable palm oil.