

Sustainability in action for over 30 years at backaldrin

backaldrin has always been aware of its social responsibility. The family-owned company has focused on long-term partnerships, sustainable management and forward-looking thinking and action for many years. Austria's leading manufacturer of baking ingredients combines the traditional world of baking with state-of-the-art technology, stands for quality and innovation and never loses sight of nature.

backaldrin has been known for high-quality baking ingredients and bread ideas that meet the needs of current and future generations since 1964. At the same time, the company has the principle of relying on domestic agriculture for everything that is available in Austria in sufficient quantity and quality.

Transport routes are reduced to a minimum

92% of the ingredients for the worldwide well-known Original Kornspitz as well as more than 80% of all cereal products originate from Austria through regional partnerships. This not only strengthens the local agricultural landscape but also reduces transport distances to a minimum, which in turn is positive and important for the climate balance.

Sustainable quality through regional partners

Long-term, regional partnerships with suppliers are not only good for the climate. They give our customers the opportunity to purchase raw materials of consistent quality on a regional basis. Our products and processes are regularly checked and assessed by independent certification bodies. For example, backaldrin has been successfully certified according to organic, RSPO, UTZ or AMA guidelines for many years and is a member of Sedex, a data platform for transparency in companies' commitment to sustainability. "As a manufacturer of baking ingredients, we work with natural products on a daily basis, so it goes without saying that we take responsibility for the environment and nature," says backaldrin owner Peter Augendopler.

Sustainability in all areas of the company

It is not only with regard to its products that backaldrin is already thinking about tomorrow today. Many resources are being used to develop viable solutions in the

areas of energy saving, waste management or greening. Solar panels on the roof of the company head office in Asten have been providing hot water for decades. The company fleet is also gradually being converted to electric vehicles, and trucks powered by alternative energy have been tested.

Ecosystems on the company premises for a biodiverse habitat

Large green areas are an essential part of the company premises. Insect hotels create an even more targeted, species-appropriate space for bees and insects, which are essential for a functioning ecosystem. The semi-natural areas around the company premises provide the perfect habitat and are guardians of biodiversity. “We want to contribute to a livable future and therefore have already taken numerous steps to do with sustainability and the environment, as well as many more ideas for a healthier and greener future,” explains backaldrin managing director Harald Deller.

Baker training in Africa

In addition to sustainability in Austria, backaldrin is committed to development work in Africa. In 2012, backaldrin was one of the co-founders of the “Angel Bakery” in the middle of Kenya's largest slum and provided all the equipment, training and technical support. More than 30 people have already completed their training as bakers there. “In addition to the bakery, the project also includes a “Social and Health Care” centre as well as two schools with almost 1,000 pupils, who are supplied with bread and pastries daily by the “Angel Bakery”. Because education and food are the keys to change and an improvement in living conditions,” says Peter Augendopler Jr. who supports this backaldrin CSR project.

backaldrin International The Kornspitz Company, founded in 1964, develops innovative bread ideas and high-quality, individual baking ingredients for the worldwide baking industry. The range includes more than 800 quality raw materials for bread, pastries and fine baked goods. With its innovative strength and passion for bread, backaldrin supports its customers, from artisan bakers to industrial enterprises, with service-focused solutions. The international family business has 8 production sites worldwide; the company head office is in Asten (Austria), where you will also find the **PANEUM – Wunderkammer des Brotes**: a customer information centre, event forum and exhibition all about bread. Artistic and cultural objects from 9,000 years ago show the importance of this valuable food in the past, present and future. With this backaldrin also makes clear to consumers what the bakery trade means – quality, ideas, variety and progress. For more information please visit www.backaldrin.com.

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