



BALTUSSEN
KONSERVENFABRIEK



Preserving
for the future

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BALTUSSEN Konservenfabriek, a cannery in Driel,

has been preserving fruit and vegetables since 1868. We

still offer a wide range of preserved fruit and vegetables in glass jars, both organically and conventionally grown. For our raw materials, we work with partners with whom we have long-lasting relationships. We also develop new products together with our clients. Flexibility and customer focus are central to our approach.

As the oldest canning factory in the Netherlands we are attached to, and proud of, our traditions. However, we also keep up with contemporary developments. A factory that processes food is at the centre of a food value chain, connecting farms to supermarkets and consumers. By fulfilling our customers' needs, working together with our suppliers, considering the needs of our time and working with respect for the environment and people's wellbeing, we move towards the future with confidence.



Then and now

1868

Founding of BALTUSSEN Konservenfabriek by Frans Baltussen from Elst. He exported apples to Germany, where they were used to make apple syrup. When export costs became too high, partly due to dropped water levels in the Rhine, Frans decided to make his own syrup and built a factory

1944

The factory is completely destroyed: Driel was part of the frontline in the war

1958

In the late 1950's, the company started to transition towards preserved vegetables. Germany became a large market again

1919

Start of marmalade production under the label Betuws Roem

1949

The factory is rebuilt, modernised and expanded, which included the capacity to preserve vegetables in glass jars. With the support of other companies in the sector, the Baltussen family was able to resume business after the war



1988

Suiker Unie buys
BALTUSSEN

1998

Through a management
buy-in by Ruben
Bringsken, BALTUSSEN
becomes an independent
company again



1968

100th
anniversary

1998

BALTUSSEN introduces the first preserved organic
vegetables for the Dutch and Belgian markets: Albert
Heijn in the Netherlands and Delhaize in Belgium

2018

150th anniversary and
BALTUSSEN becomes part
of the JAMAEEL Food Group

Our values

TRUSTWORTHINESS



By being
customer-focused
and flexible

COOPERATION



With our people,
suppliers and service
providers

QUALITY



Bringing the best
value for money while
respecting people's
wellbeing and the
environment

Our vision and mission



VISION

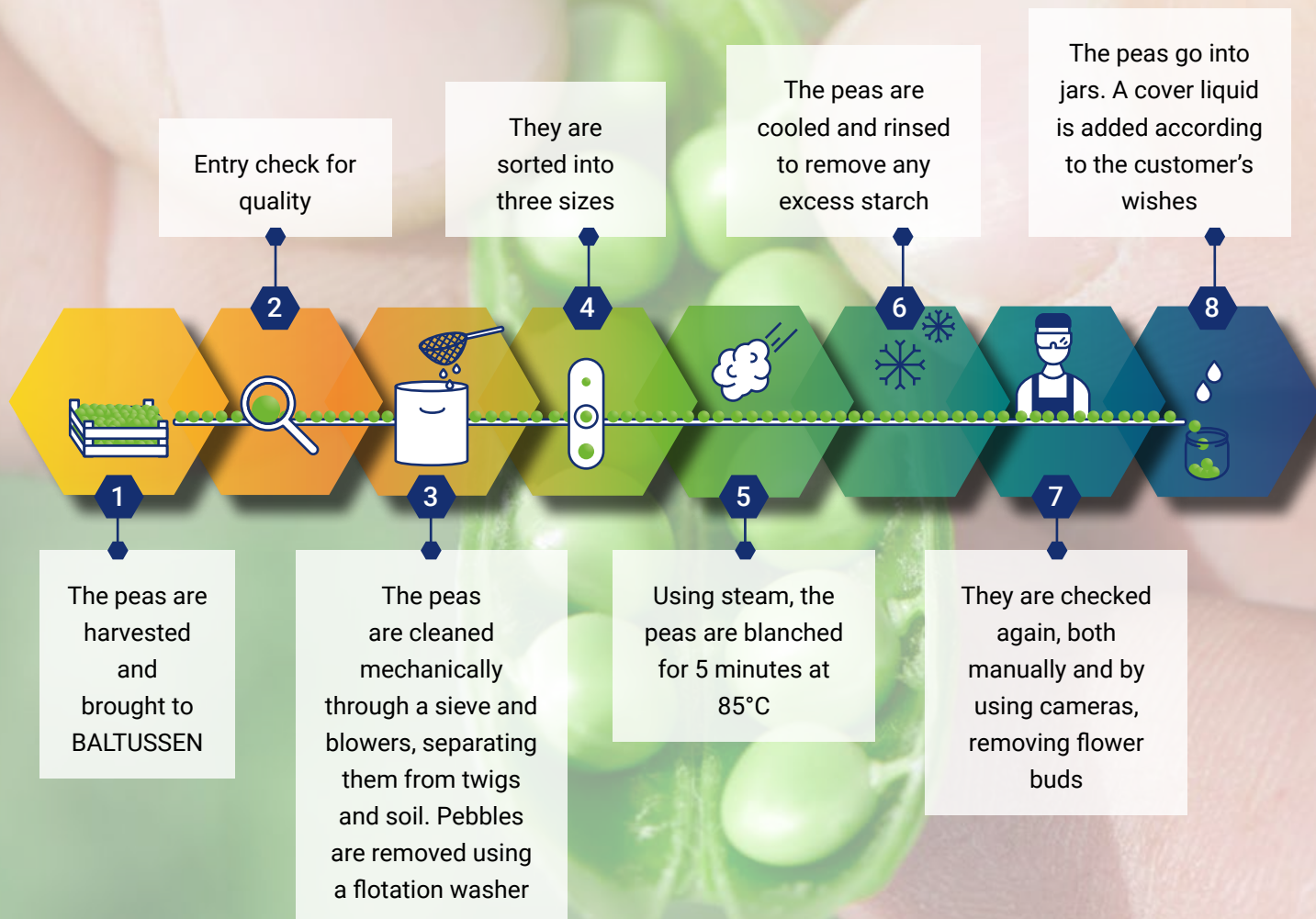
Healthy, affordable and
sustainable food for
everyone

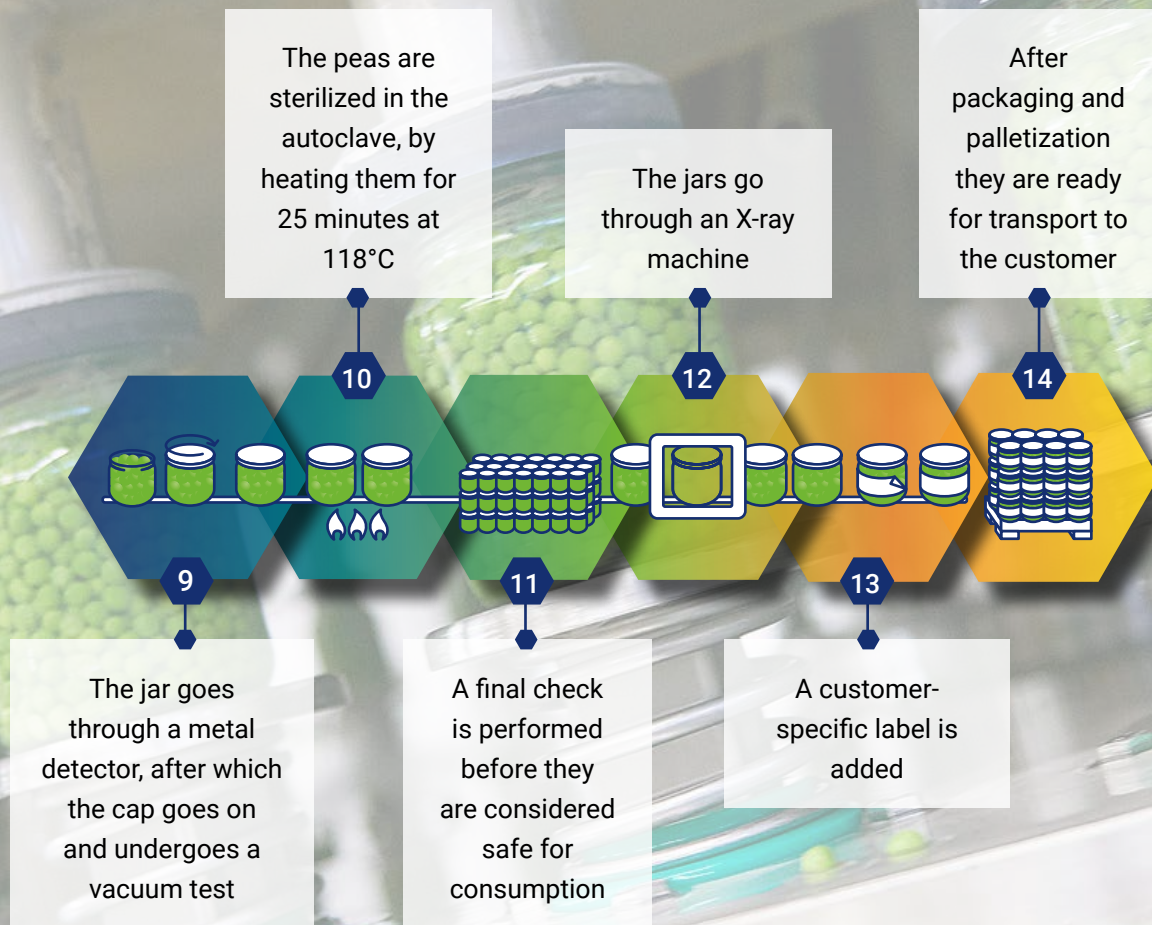
MISSION

Producing healthy
and sustainably
preserved
vegetables and fruit
at the best value for
money while respecting
people's wellbeing and the
environment



Our way of working: a green pea from farm to fork





Naturally sustainable

Our food system has a large effect on the earth's climate and biodiversity. We will have to produce and consume more sustainably. BALTUSSEN participates in this transition through its wide range of organic products. In addition, our assortment of pulses offers many protein-rich meat alternatives. Preserving vegetables and fruit is naturally sustainable, as it drastically lengthens the lifespan of food using only heat: no preservatives are added. For the coming years, we will focus on three themes to make our way of working even more sustainable:



Forming a transparent and flexible link

Reducing our footprint



The coming years we will keep working on these themes. To stay up to date on our progress and for more detailed data, please visit our website www.baltussen.nl/en/sustainability

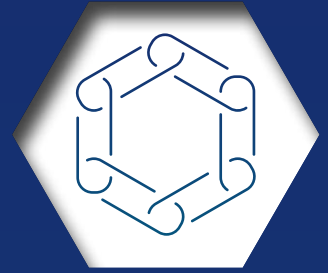


Sustainably employing our people

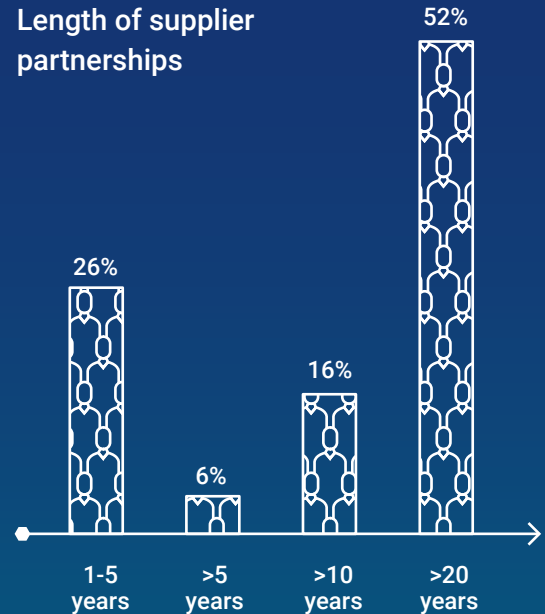
Forming a transparent and flexible link

BALTUSSEN attaches great importance to cooperation within the value chain. With about half of our suppliers we have partnerships that have lasted over twenty years. By giving customers insight into what we can offer through our suppliers, we provide them with the opportunity to make more sustainable choices. It also inspires our suppliers to offer more sustainable options. By using our knowledge of, and relationships with, our suppliers, we become a partner in sustainability for our customers.

In particular, we aim to be transparent about the labour conditions in our international value chains, and about the environmental impact of our packaging materials.

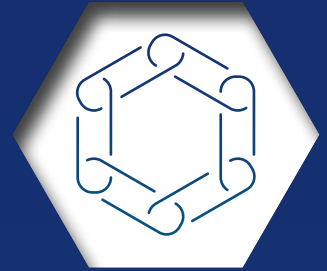


Length of supplier partnerships



Source: BlueTerra

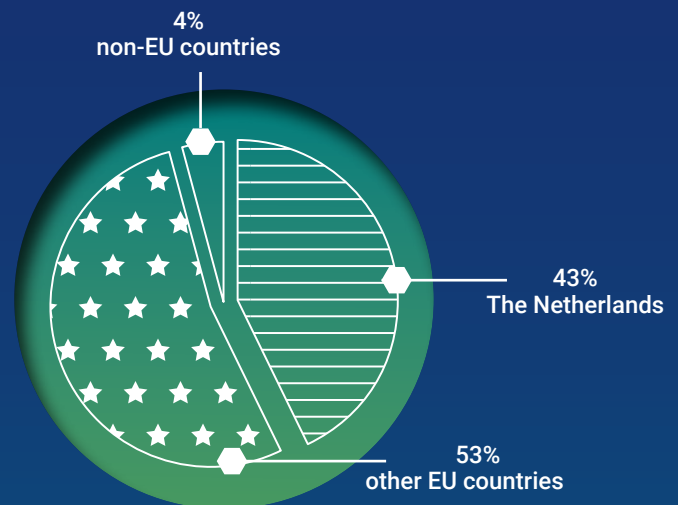
Labour conditions in our supply chain



Nearly all our raw materials are sourced from within the EU. A small percentage is produced in so-called “risk countries”, as classified by the BSCI initiative: countries where there is significant risk of unwanted conditions in production environments. The risk countries we source from are China, Turkey and Tanzania. To cover these risks, we have a BALTUSSEN Code of Conduct for our suppliers. Based on international guidelines, we state and explain our standards for the conditions under which our raw materials should be produced.

In 2018 the Agreement for the Food Products Sector was signed by the Federation Dutch Food Industry (FNLI), the Central Bureau for Retailers (CBL) two ministries and the Netherlands Trade Union Confederation. BALTUSSEN is committed to the agreement as a member of the FNLI, but has signed as an individual company as well. This means we commit to tackling issues concerning the environment and human rights in our supply chain, based on OESO guidelines and the UNGP's.

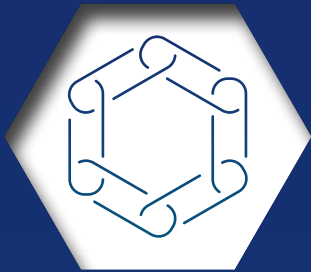
ORIGIN OF OUR MATERIALS



Besides our own production, we also source finished products from the African Vegetables Company, our sister company in Tanzania. From them, we source whole green beans that are grown and processed there: the first, and thus far only, cannery in Tanzania. Because they are our sister company and we work closely with them, we have full insight into the supply chain. This guarantees quality, social responsibility and transparency through:

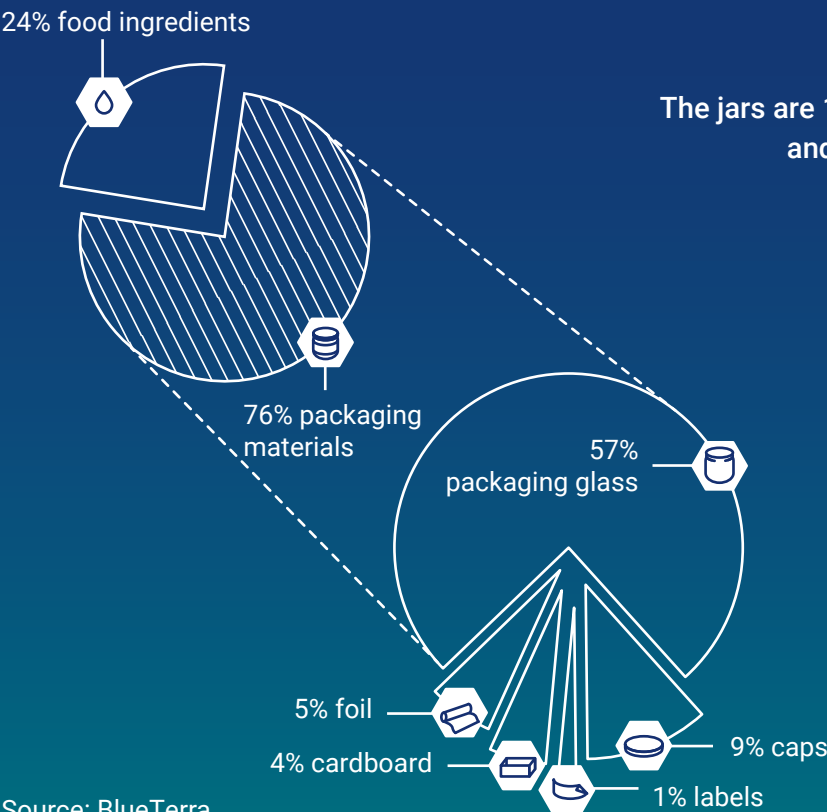
- IFS certification
- BSCI Social Audit compliance
- Higher wages and a healthcare premium

Our packaging materials



Packaging materials are responsible for over three quarters of the total CO₂ emission from our sourced materials. Of the packaging materials, glass is the biggest driver of emission. We choose to preserve in glass because, other than cans, it is entirely flavour neutral and its transparency enforces quality. It is also infinitely recyclable.

CO₂ EMISSION PER PACKAGING MATERIAL



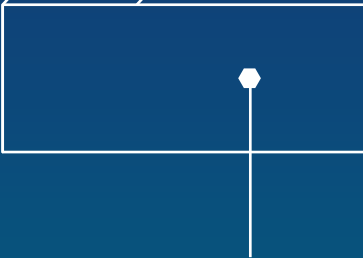
90% of the caps are recyclable



The jars are 100% recyclable and consist of 60% recycled glass



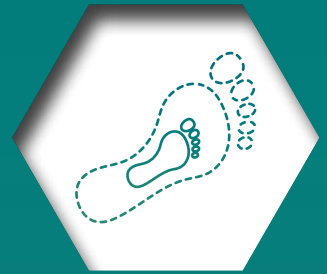
100% of the cardboard trays are FSC® certified



Source: BlueTerra

Reducing our footprint as much as possible

In our processing we strive to be as economical as possible with our resources; by working as efficiently as we can in our processes, with our machines, and in our factory. Our waste is minimized, recycled and repurposed where possible.



DESTINATION WASTE*



40-60%

animal feed



30-40%

compost



10%

recycling



6-8%

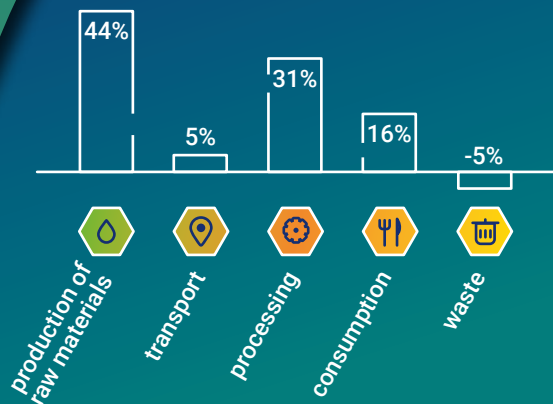
incinerator



1-2%

agriculture

CO₂ emission throughout the chain



*variation is due to yearly variation in product mix

Sustainably employing our people



Most of the value in our company lies in our people. We're proud of the fact that so many people have chosen to work with us for so long. To make sure this continues in the future, and to ensure we are a good place to work for younger generations as well, we continuously try to improve ourselves as an employer. We cannot achieve our mission without our employees. We also actively engage our employees in our sustainability initiatives.

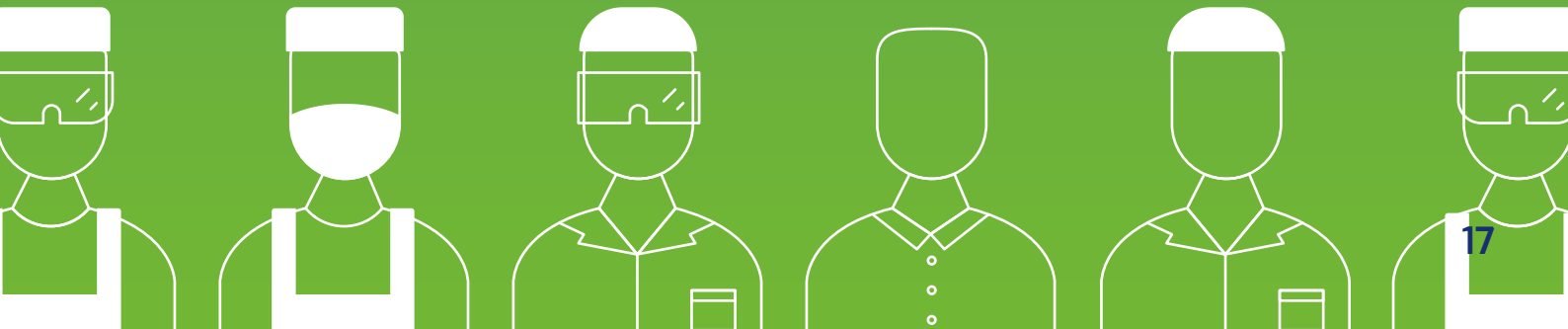
BALTUSSEN is known throughout the community surrounding Driel. Many of our employees come from the area. It is important to us to contribute to the community that has given us so much and that we are an active part of.

Average time of employment in the Netherlands is 10 years, at BALTUSSEN **13 years**

10 employees have been working with us for more than **30 years**

96% of our employees indicated they were **happy to go to work**, 92% would recommend BALTUSSEN as an employer and another 92% feels involved in the company

To keep up with the times, guarantee the quality of our products and keep developing our employees, we offer many trainings: in 2018 alone, **77 trainings** were followed by our 42 employees





p met een bewijsnummer en ho
ting tekenen wij,

Hoo
Firma



Part of the community

BALTUSSEN has been part of the community for over 150 years. Many employees, products and services come from the region, making it a real "Betuwse" factory. Besides employment, we also give back to the community. We are happy to donate to food banks, sponsor local initiatives and donate to clubs in the area.



teest bij eerste Betuwse conservenfabriek

Conservenfabriek Baltussen bestaat 100

...iek jubileum staat binnenkort voor één van de vooraanstaande Betuwse indust
...e conservenfabriek in deze streek te wachten n.l. het 100-jarig bestaan van de
...abriek Baltussen. De preciese datum van dit jubileum van de Conservenfabriek B
...Driel - Elst zal 17 mei a.s. zijn. Dan zal het 100 jaar geleden zijn dat wijlen de he
...us Franciscus Baltussen, die op 22 oktober 1823 te Elst het levenslicht zag, deze
...venfabriek oprichtte en daarmee de start gaf aan een bedrijf dat al die tijd in Driel de
...gebouwen heeft gehad en daar door de jaren heen een vestiging van grote betekenis
...bleven. 100 jaren in het bestaan van een fabriek geeft aanleiding tot een terugblik
...verleden en het weergeven van enkele plannen voor de toekomst en we zijn blij enk
...ten hiervan in het onderstaande te kunnen belichten.

1853:
Van zijn ouders erfde wijlen de heer J. F. Baltussen in het jaar 1853 het te Driel ge
...legen weiland, genaamd „de Hazenkamp“, blijkens notariële akte groot 3 bunders, 33
...roeden en 50 ellen. Op deze gronden verrees spoedig een woonhuis met bijgebouwen:
...een boomgaard werd aangelegd en een perceel voor tabakskultuur bestemd, welke
...cultuur in die tijd in de Betuwe nog veel werd beoefend.

Als geboren handelsman wist hij voorts contacten te leggen met Duitse kooplieden, die bij goede oogsten de Betuwe bezochten

1853:
Opvolging tot in 4e ge
Na zijn overlijden in het jaar 1881 het bedrijf voortgezet door 2 van z
...nen, Josephus Franciscus Baltussen, noldus Johannus Baltussen. Laatst
...de bleef tot zijn dood in 1943 in de o ke woning bij de fabriek woonacht
...wyl eerstgenoemde in het jaar 1889 ging wonen, waar het kantoor der
...werd gevestigd en verdere uitbreid de fruithandel werd bereikt.

In 1917 overleed te Elst de heer J. Franciscus Baltussen en werd door

If you would like to work
with us, or if you have any
questions, please don't
hesitate to contact us!

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This publication is also
available in Dutch and
German. If you would like a
copy, contact us and we will
send you one.

For the most recent
information, such as
job opportunities and
sustainability updates, visit
www.baltussen.nl/en

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Graphic design by:
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Printed on paper made from
recycled material

