

OUR INGREDIENTS FOR A SUSTAINABLE FUTURE

SUSTAINABILITY REPORT 2018



NO FOOD ADDITIVES

COUNTRY OF ORIGIN
FOR ALL INGREDIENTS

173 g CO₂/100 g*

* WE CALCULATE AND PUBLISH THE PRODUCT CARBON FOOTPRINT (PCF) FOR ALL PRODUCTS

FROSTA AG

DEAR READERS,

we are raising the bar on high quality, great tasting, sustainable food products.

20 years ago we asked ourselves: Why does the industry "produce" food when at home, we "cook" food?

There is actually no reason, at least not for frozen food. Additives and flavourings are just not needed here if only the best ingredients are used.

If, on the other hand, you just want to produce food as cheaply as possible, then flavourings and flavour enhancers will help you to replace or reduce the genuine and usually expensive ingredients. Stabilisers and emulsifiers are generally used to make creamy sauces that consequently do not contain any nutritious fats. And the range of additives available for manufacturers to put into their products is huge.

When we introduced our Reinheitsgebot in 2003, we decided against all additives, regardless of whether they had to be declared or not, and in this respect we were way ahead of our time.

Since then, we have been grinding our rock salt so we don't have to use anticaking agents, stirring our cream to get rid of the need for stabilisers and even blending our own curries. On the day of production, we print the countries of origin of all the ingredients on each package. We have been calculating and publishing the CO₂ footprint for all FRoSTA products since 2008. Our lists of ingredients are large and



clear and never contain catchall terms such as "spices". We are convinced that this is all vitally important to producing good and genuine food.

Our FRoSTA brand has been growing at double-digit figures for five years in a row and our success clearly demonstrates that our path is also economically sustainable.

In this second Sustainability Report, we outline our most important projects and topics. In formulating [our new goals](#), we have included the United Nations' 2030 Agenda and its Sustainable Development Goals (SDGs). Working together as a team along with our stakeholders, we discussed [our contribution](#) to achieving these global goals.

Social commitment is not only important to me personally, but also to our entire FRoSTA team. That is why we contribute 2% of our annual dividend to social projects both at our own sites and in the countries where our ingredients originate.

I personally took an 8-month sabbatical in 2017/18 to intensively support the "[Solino coffee project](#)" in Ethiopia.

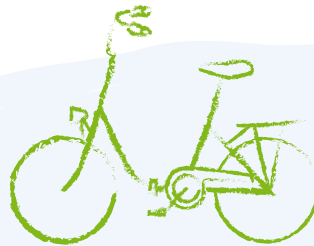
I hope you enjoy reading this report and I look forward to receiving your questions and suggestions. If you write to me using [our blog](#) I will respond personally!

Yours,



Felix Ahlers

Chairman of the Executive Board



MORE THAN 500 KM ...

... in 2018, Felix Ahlers cycled by fold-up bike from Bremerhaven train station to FRoSTA.

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OUR BUSINESS



VEGETABLES, FRUIT AND HERBS FROM OUR OWN AND PARTNER FARMS



FISH, READY MEALS AND VEGETABLES



BRAND BUSINESS



FROSTA brand with Reinheitsgebot



tiko brand – Fish and meals



Elbtal brand – Vegetables



La Valle degli Orti brand – Vegetables



Mare Fresco brand – Fish



Surgela brand – Fish

PRIVATE LABEL BUSINESS



Production partner according to customer requirements



NON-RETAIL-BUSINESS

ABOUT FROSTA AG

More than 1,700 people work for FRoSTA AG in six countries. We produce at three plants in Germany and one in Poland.

The FRoSTA brand is a successful provider of frozen fish, vegetables and meals in Germany, Poland, Austria, Italy and Eastern Europe. The FRoSTA "Reinheitsgebot" is our way of promising that we will never add any colours, flavourings, flavour enhancers, stabilisers or emulsifiers to any of our branded products. FRoSTA products are available from supermarkets and include a range of vegetables, fish, fruit and herbs as well as classic dishes such as nasi goreng and paella. In April 2013, FRoSTA was the first frozen food brand to publish on the Internet the countries of origin of each batch



1.778 EMPLOYEES IN 6 COUNTRIES

of our ingredients. Since autumn 2015, we have included this information on all of our product packaging as well.

FRoSTA AG is also a specialist production partner in the development and production of high-quality customer brands for the European retail and wholesale sectors.

→ [CLICK HERE FOR MORE INFORMATION.](#)



● Production ● Sales

HI THERE, WE'RE NEW!

NEW FROSTA PRODUCTS IN 2018

The new products that we launched in 2018 are, of course, also subject to the strict FroSTA Reinheitsgebot. Our products have been consistently free from all additives and flavourings since 2003. Since 2016, we have also included the country of origin of all ingredients on our packaging.



NORTH SEA POLLACK

Regional origin is becoming increasingly relevant! The fish for our "Küsten Frikadellen" comes from our supplier Kutterfisch based in Cuxhaven, who source 100% of our pollack from the German North Sea.

- KÜSTEN FRIKADELLEN
(COASTAL FISHCAKES)
- BACKOFEN FISCHSTÄBCHEN
(OVEN-BAKED FISH FINGERS)



BACKOFEN FISCH

Our Reinheitsgebot doesn't even permit baking powder, because it's a food additive: "E-500-sodium carbonate". Our Backofen Fish tastes great without any "Es".

- BACKOFEN FISCH KÄSIG KROSS
(OVEN-BAKED FISH CHEESY CRISP)
- BACKOFEN FISCH KERNIG KROSS
(OVEN-BAKED FISH CRUNCHY CRISP)



VEGETABLE STIR-FRIES

Our new Veggie Pan with red beets and sweet potatoes has the lowest Product Carbon Footprint (PCF) of all FROSTA products with only 166 g CO₂e/100 g.

→ [GEMÜSE PFANNE MIT ROTE BETE & SÜSSKARTOFFELN \(VEGETABLE STIR-FRY WITH BEETROOT AND SWEET POTATO\)](#)

VEGETABLES

For all (would-be) mushroom lovers, we've now got a great alternative to foraging yourself – our mixed mushrooms in herb butter. A delicious combination of button mushrooms and sheathed woodtuft in a delicately seasoned herb butter with wild garlic and chervil. Ready, steady, eat!

→ [PILZ MIX IN KRÄUTERBUTTER \(MIXED MUSHROOMS IN HERB BUTTER\)](#)



HERBS

Ready-chopped and good to go, cloves of garlic give every dish an unmistakable flavour.

→ [KNOBLAUCH \(GARLIC\)](#)



READY MEALS

These three new ready-meals are breaking new ground! They are the first ever FROSTA meals offered in an FSC-certified folding box.

- [CHICKEN VIETNAMESE MIT BANDNUDELN \(VIETNAMESE CHICKEN WITH RIBBON NOODLES\)](#)
- [PFEFFER RAHM HÄHNCHEN MIT SPÄTZLE \(CHICKEN IN PEPPER CREAM SAUCE WITH SPÄTZLE NOODLES\)](#)
- [PASTA MIT MEDITERRANEM GEMÜSE \(PASTA WITH MEDITERRANEAN VEGETABLES\)](#)



KLEINE MAHLZEITEN

Despite having chicken meat, these meals' carbon footprints are below average at only 297 g and 213 g CO₂e/100 g, respectively. That's because they don't contain any milk products.

- [THAI HÄHNCHEN MIT BANDNUDELN \(THAI CHICKEN WITH RIBBON NOODLES\)](#)
- [INDONESIA HÄHNCHEN MIT BASMATIREIS \(INDONESIAN CHICKEN WITH BASMATI RICE\)](#)

NEW PRODUCTS IN POLAND



DANIA GOTOWE

These four new recipes bring fresh flavours to our Polish range of ready meals. Alongside an Asian and a typical Polish recipe, there are also two vegan choices.

- [ASIAN WOK WITH CHICKEN](#)
- [WOK MANGO CURRY](#)
- [VEGETABLE CURRY](#)
- [KASZA PĘCZAK](#)



FILETY Z MIRUNY

100% succulent hake fillet for individual preparation either pan-fried or oven-baked.

- [FILETY Z MIRUNY](#)

NEW PRODUCTS IN ITALY

BASTONCINI

Succulent fish fillet in a crunchy coating! Those already familiar with our "10 Bastoncini di filetti di merluzzo" will also love our "15 Bastoncini di filetti di merluzzo" – the perfect complement.

- [15 BASTONCINI DI FILETTI DI MERLUZZO](#)
- [10 BASTONCINI DI FILETTI DI MERLUZZO](#)



FILETTI GUSTOSI DI MERLUZZO D'ALASKA

A new fish range conquers the Italian market! The star of all three recipes is succulent fillet of Alaska pollack in a delicately seasoned marinade – choose from Potato & Tomato, Aubergine & Courgette or Courgette & Capers.

- [FILETTI GUSTOSI DI MERLUZZO D'ALASKA CON MELANZANE E ZUCCHINE](#)
- [FILETTI GUSTOSI DI MERLUZZO D'ALASKA CON PATATE E POMODORI](#)
- [FILETTI GUSTOSI DI MERLUZZO D'ALASKA CON ZUCCHINE E CAPPERI](#)



PRONTI E NATURALI

These three new and modern recipes under the La Valle degli Orti brand are based on vegetables, superfoods and proteins. Very lightly seasoned, these vegetarian options are especially quick and easy to prepare.

- [PRONTI E NATURALI COUSCOUS](#)
- [PRONTI E NATURALI QUINOA](#)
- [PRONTI E NATURALI RISO](#)



MERLUZZO GRATINATO

The two newcomers in our Schlemmerfilet range. Succulent Alaska pollack with a topping of crunchy breadcrumbs in the varieties "Spinach" or "Rosemary & Lemon".

- [MERLUZZO GRATINATO CROCCANTE AGLI SPINACI](#)
- [MERLUZZO GRATINATO CON ROSMARINO E LIMONE](#)

CUORI DI FILETTI DI NASELLO

100% hake fillet – what more could you want! A product that can be prepared in many different ways: fried in a pan, cooked in a pot or baked in the oven – according to your individual "gusto".

- [CUORI DI FILETTI DI NASELLO](#)



SUSTAINABLE DEVELOPMENT GOALS (SDGs) AND FROSTA

Which of the 17 United Nations (UN) Sustainable Development Goals (SDGs) are most significant for us and our most important stakeholders – our employees, customers, suppliers and our social environment – and where can we make a real difference? We addressed this question during several workshops in 2017 and 2018 and identified the following SDGs as essential and relevant. In doing so, we are concentrating on measures and goals that affect our core business, i. e. production and sale of frozen food.



SDG 2 ZERO HUNGER

End hunger, achieve food security, improve nutrition and promote sustainable agriculture

FROSTA is one of the largest producers of frozen vegetables in Europe (organic or conventionally grown). This allows us to influence how vegetables are cultivated. We give conventional farmers strict guidelines, from seeds to the use of fertilizers and pesticides to tillage (2.4). For organic farmers, all this is stipulated under EC Organic Regulations.



SDG 4 QUALITY EDUCATION

Ensure inclusive and equitable quality education and promote lifelong learning opportunities for all.

We train for various professions in all our plants, such as investing in our own junior managers with our in-house trainee program. We promote "learning on demand" and offer many further training courses and e-courses that can be taken regardless of time or location (4.3, 4.4, 4.5).



SDG 5 GENDER EQUALITY

Achieve gender equality and empower all women and girls

With over 1,500 employees from 30 nations, of whom 37% are women, we have both the responsibility and the power to influence equal opportunities and are in favour of a strong stance against any form of discrimination. Our goal is to increase the proportion of women in the top three management levels to 30% by 2025 (5.5). In order to detect discrimination at an early stage, we appointed a "diversity officer" at the beginning of 2019, who is available to employees as someone they can trust to support them (5.1).



SDG 7 AFFORDABLE AND CLEAN ENERGY

Ensure access to affordable, reliable, sustainable and modern energy for all

We consume energy for the production, shipping, processing and storage of our products. We can exert a direct influence by further increasing the energy efficiency of our production facilities and increase the proportion of renewable energy used at our sites [\(7.2, 7.3\)](#). To this end, we have set ourselves concrete [targets](#).



SDG 8 DECENT WORK AND ECONOMIC GROWTH

Promote sustained, inclusive and sustainable economic growth, full and productive employment and decent work for all

We are responsible for our own employees and the working conditions at our suppliers.

The promotion of creativity and entrepreneurship is firmly anchored in our corporate values. We invest continuously at all our locations, thereby increasing our productivity. We are committed to sustainable production and set ourselves goals for continuous improvement [\(8.4\)](#). Our goal is to continue to grow profitably and thereby secure jobs as well as by investing in the training of our own junior staff. [\(8.5, 8.6\)](#).

Our "Code of Conduct", which every supplier must sign, regulates working conditions and insists on compliance with those conditions. It is also required for suppliers from BSCI risk countries and checked by means of social audits. In our "[Code of Conduct](#)" we contract with our suppliers, among other things, that the wages and benefits for their workers must at least meet the legally required and industry-standard minimums and not only cover the basic needs of the workers and their families, but also provide them with freely disposable income [\(8.7, 8.8\)](#).



SDG 10 REDUCED INEQUALITIES

Reduce inequality within and among countries

Our internal QM manual prohibits any form of unfair treatment and discrimination, both of our employees and of third parties.

With regard to the employees of our suppliers, equal treatment is also laid down in the Code of Conduct.

At our largest location in Bremerhaven, we contribute to the integration of refugees by offering them the opportunity of an internship with the prospect of an apprenticeship. In addition, we are also involved in the "[Über den Tellerrand](#)" project in Bremerhaven [\(10.2\)](#).



SDG 12 RESPONSIBLE CONSUMPTION AND PRODUCTION

Ensure sustainable consumption and production patterns

We publish the CO₂ footprint for each FRoSTA dish and include on the packaging the countries of origin for all ingredients [\(12.8\)](#). Our packaging is recyclable, we do not use aluminium or plastic wrap for FRoSTA Gourmet Fillet and we have reduced the weight of our packaging by 10% [\(12.5\)](#). Frozen food is a good way to prevent food waste because frozen food is rarely thrown away due to its long shelf life. Many FRoSTA products can also be portioned as desired. All organic waste from our production goes to a biogas plant. We donate the remainders of our stock to social institutions [\(12.3\)](#). Every two years we publish our sustainability report [\(12.6\)](#).



SDG 13 CLIMATE ACTION

Take urgent action to combat climate change and its impacts

We calculate and publish the CO₂ footprint for each FRoSTA dish and also use this information to develop new dishes. Every two years we compile and publish a [corporate carbon footprint](#) and set ourselves targets for further reduction ([13.3](#)).



SDG 14 LIFE BELOW WATER

Conserve and sustainably use ocean, sea and marine resources for sustainable development

For our brand FRoSTA we exclusively use fish from sustainable, MSC certified fisheries ([14.4](#)) and in addition we cooperate with a small, regional fishery from the North

Sea whose standards go way beyond those of the MSC certificate. For example, they use even larger net meshes ([14.b](#)). Our CO₂ reduction target helps to achieve sub-goal [14.3](#), i.e. minimising ocean acidification. Sub-goal [14.1](#), reduction of plastic waste in water, is highly relevant. Above all, we are contributing to this by further reducing plastic packaging and improving recyclability.



SDG 15 LIFE ON THE LAND

Protect, restore and promote sustainable use of terrestrial ecosystems, sustainably manage forests, combat desertification, halt and reverse land degradation and halt biodiversity loss

We do not use palm oil ([15.1](#)) in any of our FRoSTA products. In the future, we will focus even more sharply on preserving biodiversity and formulate concrete goals for this as well ([15.9](#)).

MATERIALITY MATRIX AND STAKEHOLDERS

We held three workshops in 2017 and 2018 attended by around twenty employees from our sustainability team. We also invited our colleagues from Poland and Italy to get involved during these workshops. We discussed in detail which sustainability issues are important for us and our stakeholders and which ones we will have to tackle more intensively in the future. A description of our management of sustainability can be found in our first [Sustainability Report](#).

We have involved our most important stakeholders in the following ways:

EMPLOYEES

- Discussions and exchanging views on sustainability issues on our "myFRoSTA!" intranet
- Surveys on cooperation and appraisal by superiors
- Sustainability workshops and information events
- Suggesting social projects via "myFRoSTA!"
- Regular "Townhall Meetings" on results and strategy

CONSUMERS

Discussion and feedback opportunities:

- Social media (Facebook, Instagram, Blog, Twitter)
- Consumer helpline
- Product reviews on www.frosta.de
- Sensory tests

NGOS

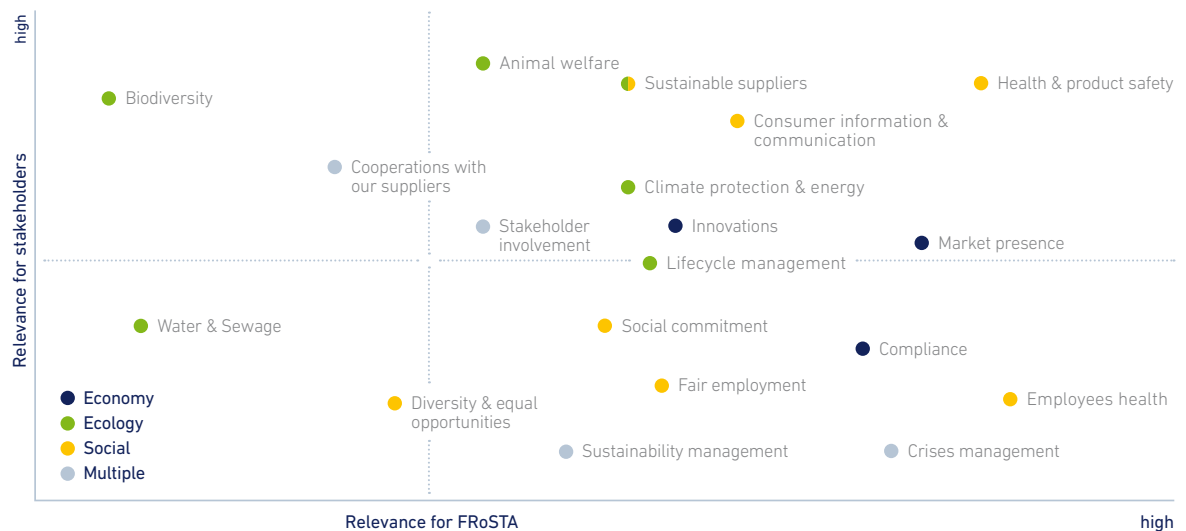
Exchanging information on the following topics with various non-governmental organisations (NGOs):

- Animal welfare
- Packaging
- Nutrition labelling
- Food declarations
- Sustainable fishing
- Climate & Mobility
- Social Projects

SUPPLIERS

- Suppliers Day October 2017
- Supplier visits and audits

Materiality matrix



OUR RESPONSIBILITY: FROM SEED TO WASTE DISPOSAL (YELLOW BIN BAG IN GERMANY)

Our supply chain starts with sowing and ends with our customers... in the kitchen. We have a direct responsibility for sustainability in all our production plant processes.

We can only have an indirect influence on what happens at our suppliers, in the retail trade and at the consumer end. The following chart shows which sustainability issues are important in each case:

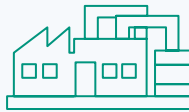
SOURCING



VEGETABLE FARMING, FISHING AND HUSBANDRY

Biodiversity, water quality, sustainable suppliers, sustainable fishery, animal welfare, cooperation along the supply chain, health & product safety
indirect responsibility

PROCESSING



PROCESSING AT SUPPLIERS

Social standards/sustainable suppliers, cooperation, climate protection & energy, health & product safety, compliance
indirect responsibility

TRANSPORT



SHIPMENT TO FRÖSTA
Climate protection & energy
indirect responsibility



FRÖSTA'S OWN VEGETABLE CULTIVATION IN GERMANY (27 % OF ALL RAW MATERIALS)

Biodiversity, traceability all the way back to the field, water quality, climate protection & energy, health & product safety
direct responsibility



FRÖSTA'S OWN VEGETABLE PROCESSING

Climate protection & energy, health & product safety, waste water, fair employment, diversity & equal opportunities, compliance
direct responsibility



CITY, MUNICIPALITIES AND SOCIETY

Social commitment, stakeholder involvement

We are involved in social projects at our four production sites and in the countries of origin of our ingredients. We are also committed to consumer-friendly food labelling. And we ensure greater transparency in the food industry by letting journalists and television teams take a look behind the scenes.

PRODUCTION



FOUR FRoSTA PLANTS

Fair employment, diversity & equal opportunities, climate protection & energy, health & product safety, innovations, sustainability management, compliance, lifecycle management/recycling

direct responsibility



PACKAGING MANUFACTURER

Climate protection & energy, health & product safety, sustainable suppliers

indirect responsibility

TRADE



TRADE PARTNERS

Collaborations, market presence, compliance
indirect responsibility



CONSUMER

Consumer information & communication

direct responsibility

DISPOSAL



WASTE DISPOSAL

Recycling
indirect responsibility

OUR GOALS FOR THE FUTURE

SUSTAINABILITY GOALS	BIS	SDG
PRODUCT QUALITY AND SAFETY		
Reduce the complaint ratio by 20% (calculated based on the number of complaints received against FRoSTA brand products in ppm)	2020	12
Development and phased implementation of a FRoSTA animal welfare standard, which promotes animal health by supporting the natural behaviour of the animals and focussing on good stable management. This goal replaces the goal " Development of a FRoSTA Animal Welfare Standard " from 2016. We are now focusing more strongly on animal health.	2022	
Increase the share of fish sourced from the North Sea by 20% compared to 2018.	2020	14
ENVIRONMENT AND CLIMATE		
Long term goal: continue to reduce specific greenhouse gas emissions related to the manufacturing of our products. Our long-term goal is to achieve completely carbon-neutral manufacturing processes. Interim goals:		7, 12
Reduce the FRoSTA Group's specific CO ₂ e emissions (CO ₂ e/tFW) (Scope 1–3) by 7.5% compared to 2018. Unfortunately, with a reduction of only 1.9% we did not achieve our target of –5% (2013–2017). See also our Corporate Carbon Footprint .	2022	7
Reduce business travel inc. company vehicles (in pkm/t FP) by 20% compared to 2018. We reached our reduction target of 5% (2013–2017) with a value of –8.8%.	2022	7
Reduce CO ₂ e emissions of the FRoSTA fleet by 5% per year. This goal replaces our goal from 2016 "Average emissions from FRoSTA AG fleet max. 95g CO ₂ /km". Instead of relying on the manufacturer's information, we now look at the actual CO ₂ emissions that we calculate based on the actual fuel consumption of our vehicles.		7
100% electric or alternate-fuel company vehicles.	2025	7.2
Reduction of total meat content of all ingredients of FRoSTA products by 20% by 2022. This goal replaces the goal "Increase sales of vegan and vegetarian products from 30% to 40%" by 2020. We already offer a large number of vegetarian dishes. We now want to reduce the proportion of meat out of all ingredients used, as meat has a high carbon footprint.	2022	12
PACKAGING AND ENVIRONMENT		
Long term goal: Our packaging has no negative effects on humanity or the environment. Interim goals:		
Reduce materials consumption for outer packaging by 5%	2020	12
Ratio of folded boxes to foil bags at 50:50	2020	12, 14

SUSTAINABILITY GOALS

	BIS	SDG
SUPPLY CHAIN		
100% of our producers from BSCI risk countries have a regularly updated social audit according to an internationally accepted standard, accepted by FRoSTA (eg SMETA, BSCI or SA8000). This goal replaces the two goals for the supply chain from our last report . More on page 21 .	2020	8
SOCIAL COMMITMENT		
Long term goal: We take responsibility for the living conditions in the regions of our plants and those of our suppliers and make a contribution to improving these conditions. Interim goals:		1, 4, 10
2% of FRoSTA AG's dividends from the previous year are spent on social projects. Support for social projects at our four sites are selected by our employees.	yearly	
Plan International: continuation and extension of the educational project in Ecuador by supporting 100 additional teenagers in three additional communities.	2021	1, 2, 4, 5, 17
Continuation of the FRoSTA culinary school for children in Bremerhaven with the goal, to teach more than 1,000 children per year how to cook. In addition, we want to host 20 intercultural cooking events for refugees and people from Bremerhaven with a total of more than 500 participants.		4
Integration of refugees by offering internships with the option for an apprenticeship		4, 10
JOBS/EMPLOYEES		
Long term goal: We take responsibility for the well-being of our employees. We offer attractive jobs and enable all of our employees to contribute their expertise and creativity.		
By 2025, the proportion of women in the first three management levels is 30%. This goal replaces the goal formulated in 2016 "We strive to achieve a balanced gender ratio at all levels".	2025	5
Introduction of a company health management (BGM) in Bremerhaven and extension to the remaining locations in 2019. Implementation of three measures each to improve the health of our employees		3
Develop and introduce flexible employment models	2020	5, 8
Introduction of a mobility concept for all employees with company cars in order to promote ecological and flexible travel	2019	8, 13



E249

SPAGHETTI CARBONARA – WITH BACON

Bacon is treated with potassium nitrite (E249) to increase its shelf life and to give it its nice red colour. Unfortunately, without potassium nitrite, the bacon looks grey and goes off quickly.

FISH PAN MARSEILLE WITH WHITE WINE

White wine is treated with sulphite (E221), which is a preservative. Unfortunately, we just cannot find a suitable white wine without sulphite. So, no more Fish Pan Marseille since 2003.

E221



E500

BAKED FISH – IN TRADITIONAL BATTER

To make the classic batter you need baking powder, but since this is also an additive, namely E500, we don't use it.

PRODUCTS THAT, SADLY, WILL NEVER BE AVAILABLE FROM FROSTA ...



FROSTA's Reinheitsgebot has been in force since 2003. This applies consistently across all FROSTA products and ingredients – without exception! We do this even when we are making life difficult for ourselves. Our consistent refusal to use any additives, flavourings and other artificial nasties means that there are products that we cannot offer because we cannot procure some of the ingredients without additives. Here are some examples.



E579

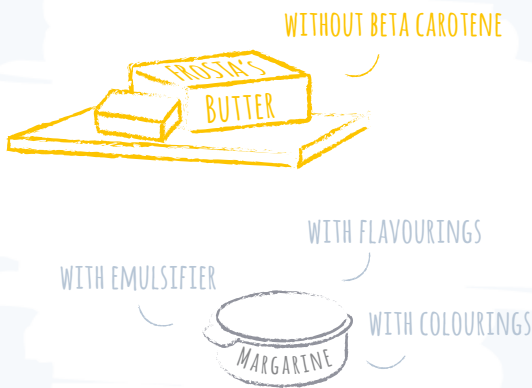
ALKALINE SOLUTIONS

VEGETABLE PAN WITH BLACK SALSIFIES AND OLIVES

Black olives are often coloured with E579, black salsifys are peeled with the help of alkaline solutions. Unfortunately, we could not buy these two ingredients without these two agents that do not need to be declared.

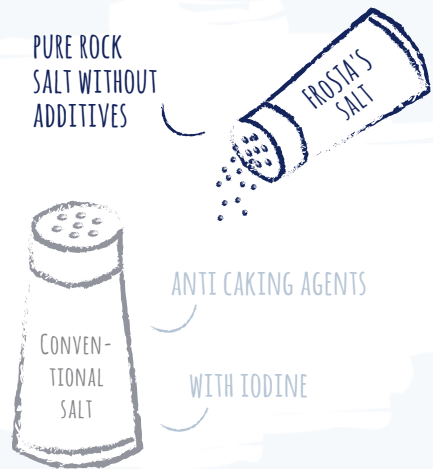
WHY ARE FROSTA PRODUCTS MORE EXPENSIVE?

Using additives and flavourings makes food cheaper but rarely better. We have worked out how much more expensive our ingredients are now since the introduction of the Reinheitsgebot:



OUR BUTTER IS **FOUR TIMES MORE EXPENSIVE** THAN CONVENTIONAL MARGARINE

PURE ROCK SALT WITHOUT ADDITIVES



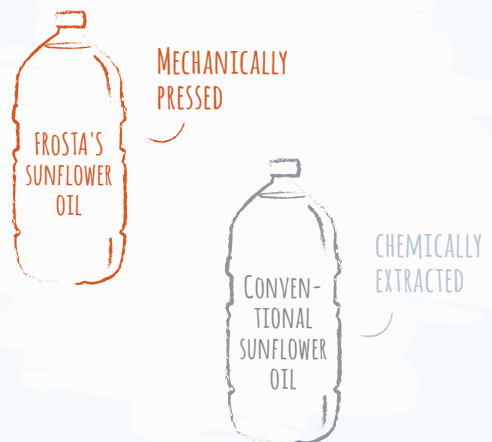
OUR SALT IS **60% MORE EXPENSIVE** THAN CONVENTIONAL SALT

TRADITIONALLY COOKED



SEASONING A DISH WITH REAL STOCK IS **MANY TIMES MORE EXPENSIVE** THAN USING FLAVOURINGS PRODUCED IN A LABORATORY

MECHANICALLY PRESSED



OUR SUNFLOWER OIL IS **50% MORE EXPENSIVE** THAN CONVENTIONAL SUNFLOWER OIL

WHAT OUR CONSUMERS SAY

THREE MOST COMMON POSITIVE AND CRITICAL FEEDBACKS

1. WHY DO SO MANY INGREDIENTS COME FROM SO FAR AWAY?



FROSTA: "We always buy from places where our vegetables grow and ripen best on open grounds and never ship them by plane, but by ship. Of course, vegetables from Germany are really our favourite source. That's why we grow many local vegetables ourselves.

In any case, we ensure transparency and state the country of origin of all ingredients clearly on the packaging."



2. WHEN I EAT A BAG OF BAMU GORENG, I HAVE ALREADY CONSUMED THE DAILY AMOUNT OF SALT RECOMMENDED BY THE GERMAN NUTRITION ASSOCIATION (DGE).

FROSTA: "Just as in every good restaurant the cook has the final say, it is like that at FROSTA. For us, it's the taste that is most important although we do also keep an eye on the salt content."



3. THERE WAS A PIECE OF SEASHELL IN MY PAELLA!

FROSTA: "Of course this should not happen! Unfortunately, foreign bodies cannot be 100% avoided with natural products despite the greatest care taken."



GREAT CONCEPT, NICE THAT FROSTA DOESN'T USE ADDITIVES.

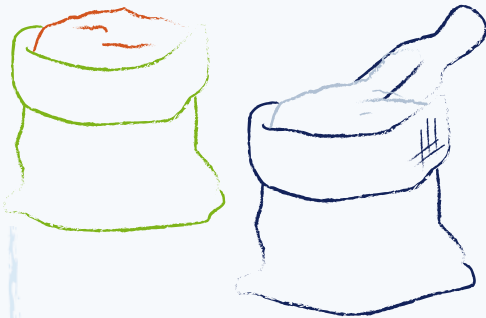
SCHLEMMERFILET WITHOUT ALUMINIUM TRAY – SUPER!

THANK YOU FOR GIVING THE COUNTRY OF ORIGIN ON THE PACKAGING.

2

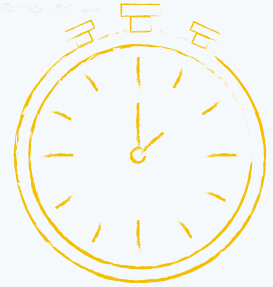
1

3



Time we spent in 2018 weighing and mixing our curries instead of buying in finished curry blends:

416 HOURS ...

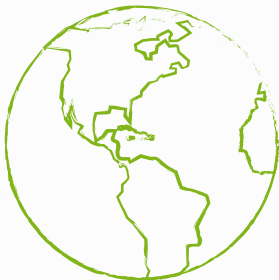


SUSTAINABILITY IN THE SUPPLY CHAIN

How do we ensure that all our suppliers don't just sign but also consistently comply with our [Code of Conduct](#)? The basic prerequisite for this is our direct and regular contact with them. At the end of 2017 we invited our suppliers to attend the first "FRoSTA Supplier Day" in Bremerhaven for two days. Over 100 suppliers from 19 countries took part, including many from the BSCI risk countries. At the top of

the agenda were our expectations regarding compliance with social standards. We visit and audit our suppliers on a regular basis. We intend to increase the frequency of our unannounced social audits by 20% by 2020.

We have slightly modified [the target we set two years ago](#). We don't expect a Sedex membership from all suppliers anymore, because we realised that this means big bureaucratic hurdles that are especially difficult for small suppliers. More important to us than formal Sedex membership is that all suppliers from BSCI risk countries are subject to a regularly updated social audit according to an internationally recognised standard accepted by FRoSTA (e.g. SMETA, BSCI or SA8000).



ROMANIA
NETHERLANDS
SPAIN
CHINA
ITALY
SWITZERLAND

ECUADOR
BRASIL
HUNGARY
DENMARK
SERBIA
PORTUGAL

THAILAND
BELGIUM
USA

CZECH REPUBLIC
UK
PERU

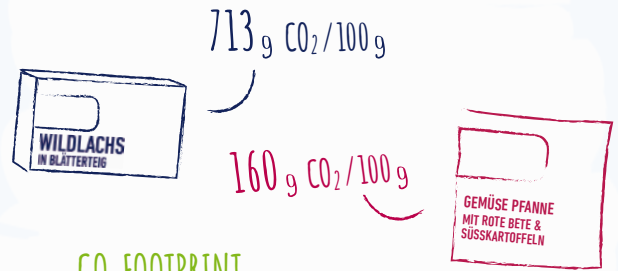
195

days of travel by our employees to our suppliers in 2017 and 2018

CLIMATE AND ENVIRONMENT

CLIMATE PROTECTION: OUR LONG-TERM GOAL IS THE CLIMATE NEUTRALITY OF OUR MANUFACTURING PROCESSES.

Unfortunately, we did not achieve our goal of reducing specific CO₂e emissions by 5% compared to 2013. This is primarily because transportation between our four locations increased due to relocations and secondly because we have invested heavily in new facilities at all locations and these facilities have not yet been operating efficiently in the first few months after commissioning. Since both are temporary effects, we have set ourselves the target of further reducing CO₂e emissions by 7.5% over the next few years.



CO₂ FOOTPRINT

Of all FRoSTA dishes, our new beetroot & sweet potato pan has the lowest CO₂ footprint, the wild salmon in a puff pastry the highest.

OUR TOMATOES

always come from outdoor cultivation, mainly because they taste better that way. In addition, they have a significantly lower CO₂ footprint.



TOMATOES FROM GREENHOUSES HEATED BY FOSSIL FUELS



TOMATOES FROM OUTDOOR CULTIVATION

Source: GEMIS 4.2/Uni Gießen

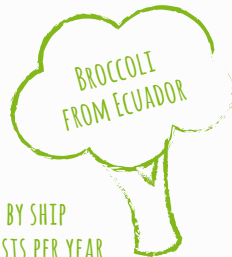


COOKING YOURSELF VS. FROSTA DISH

The CO₂ footprint is about the same because it is mostly vegetables from heated greenhouses that are used when cooking fresh. This can be set off against the higher emissions from the storage and transport of FRoSTA products.

BROCCOLI

Our broccoli comes from Ecuador and many of our customers are afraid that the CO₂e footprint is much higher than that of European broccoli: But that's not true!



- TRANSPORT BY SHIP
- TWO HARVESTS PER YEAR
- FIELDS ARE CULTIVATED BY HAND



- TRANSPORT BY TRUCK
- ONLY ONE HARVEST PER YEAR
- FIELDS ARE CULTIVATED WITH MACHINES

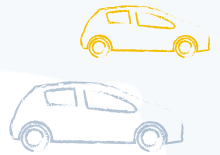


TRAVELLING

Overall, we travel less, fly less frequently and travel more by train. This is the summary of our travel activities since 2013. We have invested in modern video technology at all our locations and have therefore been able to avoid many trips. The only exceptions are long-haul flights because we have had to increase our supplier visits and audits.

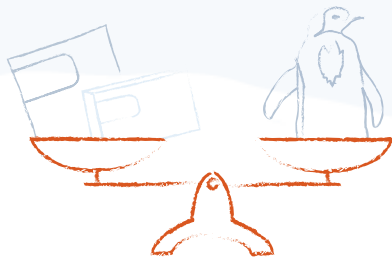
From 2019, our company car users will no longer automatically receive a car but a mobility budget. They decide for themselves whether they want to spend it on a car, a bicycle or a rail card. What is left may be used for private purposes. In this way, we create incentives to travel less and more economically.

RAIL JOURNEYS 2018/2017: +20%
 CAR JOURNEYS 2018/2017: -12%
 SHORT FLIGHTS 2018/2017: -7%
 LONG-HAUL FLIGHTS 2018/2017: +17%*



TOTAL TRIPS 2018/2017 (IN PKM): -10%

*on a low basis of only 17 long-haul flights



LESS PACKAGING

Due to the conversion, FRoSTA bags were also 10% lighter. In 2018 we saved 710 tons of packaging – this corresponds to about 30,870 female emperor penguins.

PACKAGING AND ENVIRONMENT

Our aim is to continuously improve the eco-balance of all our packaging. In 2016, we converted our packaging in Germany to a new, recyclable mono-material and reduced the CO₂ emissions of the packaging by 20%.

NO ALUMINIUM

Our FRoSTA Schlemmerfilets are not supplied in aluminium trays. In 2018 we saved 492 tons of aluminium. This corresponds to the weight of about 1094 male polar bears.



1.094 POLAR BEARS

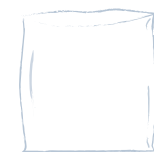


492 TONS OF ALUMINIUM



68 FOOTBALL PITCHES

=



484,000 QM PLASTIC FOIL

SCHLEMMERFILET WITHOUT PLASTIC FOIL

We put our Schlemmerfilet directly into the packaging – without using any cling film. In 2018 we saved about 484,000 square meters of plastic foil. This would cover about 68 football pitches.

SOCIAL COMMITMENT

"WITH OUR ANNUAL DONATION BUDGET OF 2% OF THE TOTAL DIVIDENDS, WE SUPPORT SOCIAL PROJECTS AT OUR SITES AND IN THE ORIGIN COUNTRIES OF OUR INGREDIENTS."

DONATIONS

Our employees decide which projects we support at our locations. Over the past two years, these have mainly been projects for children, such as the "Rückenwind" association in Bremerhaven Lehe, the financing of the "Bäderbus" (free bus trips to public swimming pools) in Lommatzsch and the support of sports clubs for the integration of refugee children. In Bydgoszcz, Poland, we supported the "Dr. Clown Foundation" and two children's hospices.

FRoSTA CULINARY SCHOOL IN KLIMAHaus

In 2018 more than 1,000 children took part in cooking courses in the "FRoSTA Culinary School" at Klimahaus in Bremerhaven. More than 700 people from different countries came together to cook Syrian, Afghan, Iranian, Iraqi, Kurdish and German delicacies over nineteen



MORE THAN 1,000 CHILDREN

took part in cooking courses in the "FRoSTA Culinary School" in 2018



"I COME FROM AFGHANISTAN AND I TOOK PART IN THE 'ÜBER DEN TELLERRAND KOCHEN' INITIATIVE A YEAR AGO WHERE I GOT TO KNOW SOME FRoSTA APPRENTICES. AFTER FINISHING THE QUALIFYING YEAR, I WILL NOW START MY OWN APPRENTICESHIP AT FRoSTA IN AUGUST."

Yaser, 1st apprenticeship year FALET (Specialist in food technology)



19 COOKING EVENTS

700 participants from more than 10 nations not only looked but also cooked "Über den Tellerrand" in the FRoSTA cooking school in 2018.

afternoons in the FRoSTA Culinary School during the "MakeThe WorldABetterPlate" initiative. By supporting these events, FRoSTA contributes to the integration of refugees in Bremerhaven.



19 TONS

of food donations in 2018

SOLINO

We help the [Solino](#) coffee brand to sell roasted coffee in Germany and thus generate more added value and better jobs in Ethiopia. Solino's goal is to create 1,000 qualified non-agricultural jobs in Ethiopia.



"WE ARE CONVINCED THAT TRADE IS THE RIGHT WAY FOR PROVIDING DEVELOPMENT AID. AID OFTEN LEADS TO DEPENDENCY AND PASSIVITY. IF ALL THE COFFEE ETHIOPIA EXPORTS WERE PROCESSED IN THE COUNTRY, THEN MORE THAN 280,000 JOBS WOULD BE CREATED WITHIN THE COUNTRY. THAT WOULD ACHIEVE FAR MORE THAN ALL THE CLASSIC DEVELOPMENT AID PROJECTS."

Felix Ahlers, CEO, speaking about the Solino project



"WE ACTUALLY MADE IT! WE HAVE OUR OWN BAKERY. WE WORKED TOGETHER WITH EVERYONE, THE MEMBERS OF THE CLUB, THE LEADERSHIP AND OUR PARENTS. A DREAM CAME TRUE FOR US AND WE HAVE TO DEVELOP THIS DREAM – FOR US AND FOR OUR FAMILIES."

Yadira, 17, San Isidore, Ecuador, participant of the Plan training project 2017/2018

PLAN INTERNATIONAL

The two-year [training project](#) we implemented in collaboration with Plan International in Ecuador has come to its conclusion. Over the course of two years, 200 young people were taught how to develop and implement their own business ideas. In six different communities a total of three bakeries with delivery services as well as three small businesses with vegetable cultivation and chicken breeding were established, all of which are run by young adults who attended the project.

Encouraged by this success, we decided to continue our commitment with Plan International in Cotopaxi (the region in Ecuador where we have been buying our broccoli for over 20 years).

Over the next two years, we will support the already established companies alongside the children's aid organisation as well as training more young people in other communities in Cotopaxi.

By the way, our trainees are the ambassadors of our Plan project! They also take care of the communication with our 14 Plan sponsored children, who are also all from the Cotopaxi region.

SUSTAINABLE CONSUMPTION AND CONSUMER EDUCATION

In 2018, we launched a major MSC (Marine Stewardship Council) awareness campaign for sustainable fishing in Poland. FRoSTA is the only frozen fish brand in Poland that guarantees 100% fish from MSC certified sources.

We support the [German Additives Museum](#) in Hamburg. Here visitors learn why more than 6,000 different additives are used in our food and how to decipher the lists of ingredient.



WITH SIX EVENTS ABOUT SUSTAINABLE FISHING IN BIG POLISH CITIES WE REACHED THOUSANDS OF CONSUMERS.

EHRlich ISST BESSER

Initiative für ehrliche Zutatenlisten.

FRoSTA supports the "[Ehrlich isst besser \(Honesty tastes better\) – an initiative for honest ingredients lists](#)" petition of the German Additives Museum. It is all about making three concrete demands regarding the policy for more transparency with food:

"We support the demands of the petition, because the current food laws prevent consumers from being able to distinguish between qualitatively completely different products. Essential information is currently only available to the manufacturers or additive suppliers themselves. And that needs to change urgently."

Hinnerk Ehlers, Head of Marketing, Sales and Human Resources

EMPLOYEES

"WE TAKE RESPONSIBILITY FOR THE WELL-BEING OF OUR EMPLOYEES. WE OFFER ATTRACTIVE JOBS AND ENABLE ALL OUR EMPLOYEES TO MAKE FULL USE OF THEIR SKILLS AND CREATIVITY."

RECRUITING & RETENTION

In the last 2 years we have built up a young and competent recruiting team in our personnel department because succession planning coupled with a shortage of skilled workers will be a major issue for us over the next few years. We have achieved our goal of developing a first-class trainee program for all corporate divisions with currently ten trainees in six demanding programs. This enables us to train our own junior managers in all areas.

Also new is our company health management system (BMG), which we launched at our Bremerhaven site in 2018. The expansion of the program to our other locations is planned for 2019. Through measures such as ergonomic analyses, health days, sports activities and preventative stress management programs, we aim to ensure the long-term health and well-being of our employees at all locations.

INFORMATION, COMMUNICATION & FEEDBACK

Information, communication and feedback are important prerequisites for high motivation and commitment. Our intranet, to which all employees have access, enables direct, hierarchy-independent communication on a daily basis.

Colleagues from different departments regularly present current questions and results in our own "Web Cast" the "FRoSTA Results News Channel". Several times a year, the Executive Board members provide live information on our results and strategy in the so-called "Town Hall Meetings".



"FROSTA IS THE PLACE YOU CAN GROW AND DEVELOP. BOTH BUSINESS AND PERSONAL WISE."

Anna Janik, HR Manager.
Anna started her career at FRoSTA as an assistant 15 years ago.

All employees in the administrative sector and all salaried employees with employee responsibility receive honest and constructive feedback from their superiors during the annual performance reviews.

DIVERSITY AND EQUAL OPPORTUNITIES

In order to do justice to the importance of diversity and equal opportunities at FROSTA, we have had a Diversity Officer since the beginning of 2019, who will be specifically responsible for this topic in the future and is available as a confidential contact person.

In Bremerhaven we set a visible sign for equal opportunities for all: On the occasion of the International World Girls'

Day, and initiated by our partner Plan International, buildings and landmarks around the world were floodlit in pink on this day to draw attention to the still inadequate equality of opportunity for girls in many countries. On 11 October 2018, our trainees in Bremerhaven not only ensured that for the first time ever our refrigerated warehouse shone a deep pink for 24 hours, they also took part in the worldwide "Youth Takeover" and directed FROSTA for one day as a department manager, QA manager or head of PR.

"DIVERSITY AND INCLUSION AT FROSTA MEANS ACCEPTING THE DIVERSITY OF OUR EMPLOYEES IN ALL RELEVANT DIMENSIONS, PROMOTING IT AND INTEGRATING IT INTO THE COMPANY IN ORDER TO ACHIEVE SUSTAINABLE SUCCESS. DIVERSITY IS THE SECRET RECIPE FOR OUR FUTURE."

Anna Mucha, Diversity Officer



"ORGANISING AND IMPLEMENTING THE WORLD GIRLS' DAY WAS A SPECIAL EXPERIENCE FOR ME AND THE OTHER APPRENTICES. I HAD THE OPPORTUNITY TO HAVE AN INTERESTING DISCUSSION WITH OUR SALES MANAGER IN BREMERHAVEN ABOUT WOMEN IN MANAGEMENT POSITIONS AND WAS ALSO ABLE TO ADDRESS THE TOPIC IN THE WEEKLY SALES MEETING."

Jacqueline Harmuth, apprenticed as Industrial Clerk

THE FRoSTA TEAM

We are very proud to have an international team, that is growing more closely together each year.

Please refer to our [annual report 2018, page 21/22](#) for further information on our employee share program.

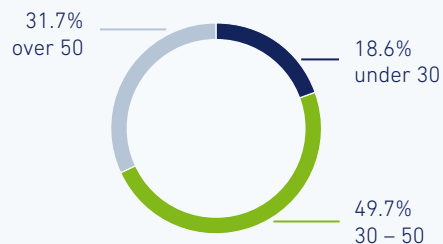
Employees

	2017	2018
FRoSTA Administration	362	409
of which administrative	218	245
of which operative	144	164
FRoSTA Production Facilities	1,362	1,369
of which at Bydgoszcz	573	577
of which at Bremerhaven	469	442
of which at Lommatzsch	178	201
of which at Bobenheim-Roxheim	142	149
Group Total	1,724	1,778

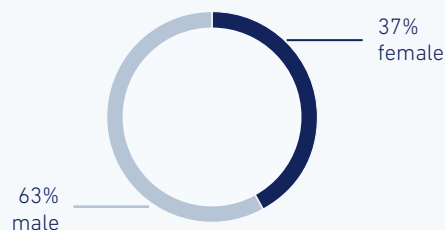
Employees by nationality

Germany	52.8%
Poland	32.4%
Turkey	4.3%
Portugal	4.3%
Italy	2.0%
Ukraine	1.0%
Hungary	0.5%
Bosnia	0.3%
Croatia	0.2%
Serbia	0.1%
Other	2.1%

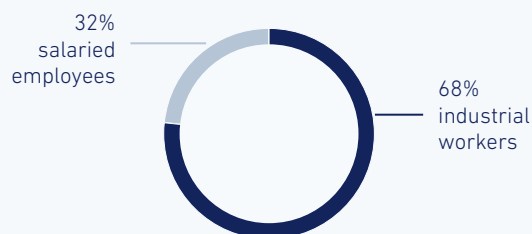
Employees by age group



Employees by gender



Employees by type of employment



CORPORATE CARBON FOOTPRINT

BASIS OF CALCULATION

The FRoSTA environmental management system includes a consideration of the entire lifecycle of the products, from the production of raw materials through to our own processes, distribution and trade up to the consumption and final disposal of waste. It is embedded in our quality management system according to ISO 9001 and is supported by our energy management system according to ISO 50001.

At FRoSTA, the data required for the environmental impact assessment is processed directly into the enterprise resource planning system SAP.

In this way, the environmental impact of both products and company can be calculated almost at the push of a button and is particularly useful for investment decisions. In order to obtain a more complete picture of the impact of our business activities on people and the environment, our calculations are not just about the direct impact on climate change, but also other environmental impacts such as toxicity and ozone depletion.

We have been calculating FRoSTA AG's environmental impact annually since 2011. In contrast to the Product Carbon Footprints (PCFs) of the individual FRoSTA products, which we calculate and publish for all FRoSTA products, the environmental impact assessment only considers the area for which FRoSTA AG is directly responsible, i.e. everything that takes place within the FRoSTA AG company confines. The results of this assessment are calculated on the basis of one tonne of finished goods sold, because this is the indicator that best shows us the direction in which FRoSTA is heading.

We want to tie in the calculation of our environmental impact for 2018 with the current status of sustainability reporting. To this end, we will first evaluate our previous climate targets from 2013 to 2017 and completely restart for 2018.

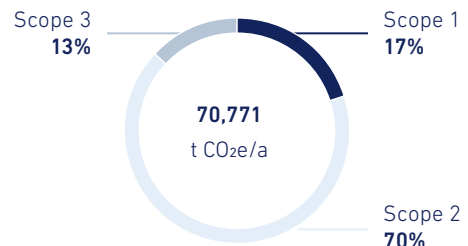
As a basis for this new start, we use the energy factors of the Gemis 4.95 database. In order to follow the recommendations of the Intergovernmental Panel on Climate Change, we also take into account the IPCC factors of the 2013 reference year in our calculation. This takes into account the currently recognised significance of the climate impact of individual gases. However, the new calculation basis means that a comparison of the figures for 2018 with those of previous years is only possible to a very limited extent.

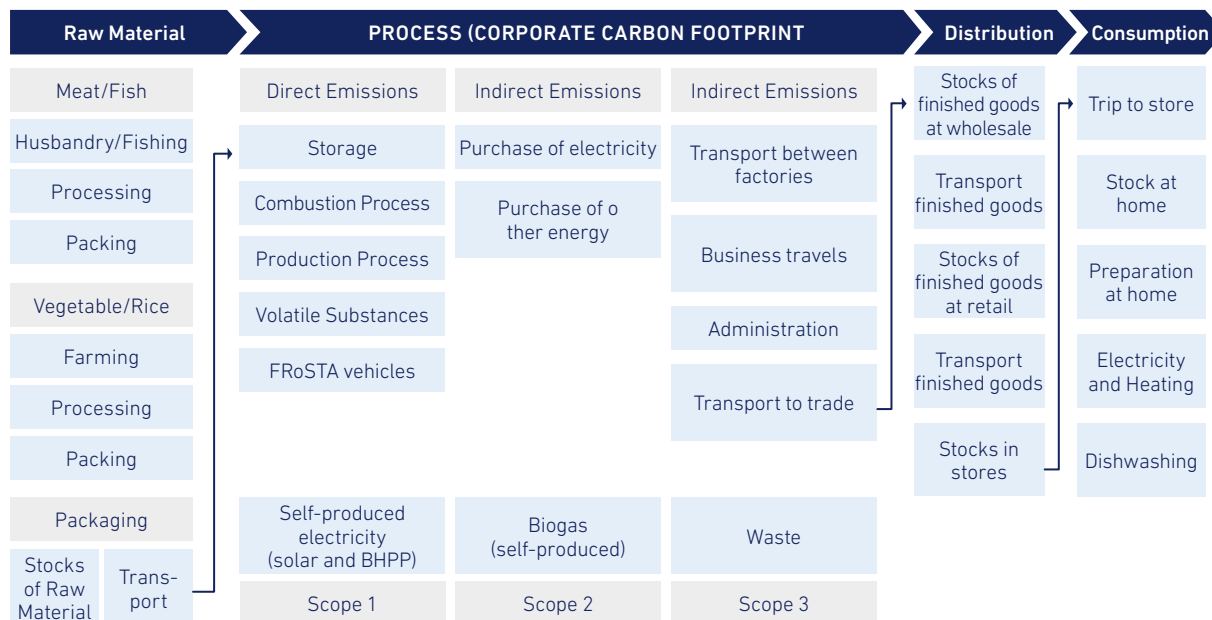
CORPORATE CARBON FOOTPRINT 2018

In 2018 FRoSTA AG issued a total of 70,771 CO₂e. Of this 17% was attributable to direct energy-related emissions (Scope 1), 70% to indirect energy-related emissions (Scope 2) and 13% to other emissions (Scope 3). We therefore emitted 348 kilograms of CO₂e per ton of finished product.

Looking at the period 2017/2013, our specific CO₂e emissions only fell slightly by 1.9%, so we didn't achieve our target of a 5% reduction in this period. However, by comparing the figures for 2016 with those for 2013, we can see

Total emissions FRoSTA AG





Scope of Corporate Carbon Footprint of FRoSTA AG

Change of FRoSTA AGs specific CO₂e Emissions compared to 2013

Year	Production of finished goods in t/a	CO ₂ e emissions in t CO ₂ e/a	Specific CO ₂ e emissions in t CO ₂ e/t FW	Change compared to 2013
2013	182,776	59,977	0.328	
2016	205,491	64,159	0.321	-4.9%
2017	202,200	66,733	0.322	-1.9%
2018	203,141	70,771	0.348	New calculation basis

that we had already achieved a reduction of 4.9%. We explain the setback in 2017 firstly by the increased specialisation of our plants, which has led to extensive production relocations within our four production plants. During the conversion period the transport of both raw materials and finished goods between our plants increased significantly. These transports were already on the decrease in 2018.

Secondly, we have made extensive investments in new plants in recent years. The commissioning of new plants initially leads to efficiency losses and consequently to a poorer CO₂ footprint. This is a normal effect, which is, however, not a long-term one. We therefore assume that the new plants will experience significant improvements in efficiency over the next few years and have therefore set ourselves the target of reducing specific CO₂e emissions by 7.5% by 2022 (compared to 2018).

Reduction goals for selected consumptions

		Change 2013–2017	Goal 2022 (zu 2018)
Total emissions CO₂e	t CO₂e/t FW	-1.9%	-7.5%
Selected consumptions			
Electricity	kWh/t FW	+0.6%	
CO ₂ e emissions from gnergy	CO₂e/t FW	-7.5%	
Total waste	kg/t FW	+21.4%	
Transport of finished goods	tkm	+26.1%	
Business travels, incl. company cars	pkm/t FW	-6.9%	-20%

The number of our employees' business trips, including trips in company cars, continued to decrease in both 2017/2013 and 2018/2017. We are increasingly making use of video conferencing and our corporate travel management system ensures that domestic flights are largely dispensed with. Last year alone our employees travelled 20% more by train. With the introduction of a mobility card in 2019 for all company car users, we expect a further reduction in the number of kilometres driven by employees in their cars and have therefore set ourselves the target of a further 20% reduction in business trips by 2022.

With regard to waste volumes, the comparison of 2017 and 2018 volumes with 2013 volumes is not meaningful, since data collection in 2013 was still imprecise. We now capture all waste fractions and have reached a high standard in waste recycling. All food waste is processed in biogas plants. At our plant in Elbtal we have our own biogas plant where the waste water from cleaning our vegetables is treated.

DATA BASIS

The consumption data is derived from the SAP system and is almost 100% primary data. In addition to specific consumption data, so-called generic data is also used in the assessment. This is taken from the Gemis 4.95 and ecoinvent 3.2 databases.

- The data accuracy for Scope 1 and 2 is more than 95%. For Scope 3 it is between 80% and 90%. The data inaccuracies are successively further minimised.
- Energy consumption (electricity, natural gas, liquid gas, heating oil, diesel, distance heating, steam and water) is 100% based on primary data.
- In 2018, the quantifiable data for operating resources was captured on the basis of decentralised documentation. In the future, data capture will be successively transferred to the SAP system.
- The trips by employees with company cars are calculated on the basis of the declared annual mileage. The remaining trips are recorded in terms of frequency and means of transport (car, train, plane [short distance and long-haul]).
- When transporting finished goods, the diesel consumption by the trucks for travelling and cooling, the level of pallet loading and utilisation of truck capacity are all taken into account.

An average distance from all locations to trading partners is calculated.

The greenhouse gas emissions avoided due to our waste recycling of packaging and residual materials as well as from the company's own biogas and photovoltaic power generation, the decentralised combined heat and power station electricity and the green electricity purchased are shown separately and not immediately deducted from FRoSTA AG's total greenhouse gas emissions.

If taken into account, 4,070 t CO_{2e} could be deducted from the total greenhouse gas emissions of FRoSTA AG for waste recycling and 3,298 t CO_{2e} for electricity generation. In 2018,

three GWh of certified green electricity were purchased. Like Norwegian hydroelectric power, this was accounted for in the balance sheet. According to the proposals for accounting for the environmental benefits of green electricity* this is possible if the green electricity is purchased from plants that are no older than six years.

CALCULATION BASIS

The corporate environmental impact balance sheet is prepared in accordance with the requirements of the GHG Protocol and ISO 14064. The following greenhouse gas emissions were taken into account and assigned to the three scopes of the GHG Protocol:

Scope 1: Direct emissions: Combustion of fossil raw materials, volatile substances, manufacturing process with all consumptions, including those of our own vehicles.

Scope 2: Indirect emissions from the purchase of electricity and heat.

Scope 3: Transportation to trading partners, transportation between factories, employee trips, consumption within administration sector.

All greenhouse gas emissions are captured in the Life Cycle Inventory and aggregated to the total greenhouse potential in the impact assessment and

expressed in carbon dioxide equivalents (CO_{2e}). For this purpose, the characterisation factors according to IPCC 2013 are used. The following specific determinations are made:

- Transportation to other European countries is calculated using the average distance of transportation within Germany.
- Employees' journeys to the workplace are not taken into account.
- By "FRoSTA AG" we mean all four production sites and, since 2018, also our offices in Hamburg and Rome.

CRITICAL REVIEW

Our corporate environmental impact assessment was critically examined by the consulting firm corsus – corporate sustainability. The data quality, the methodological specifications and the results were checked on the basis of the Greenhouse Gas Protocol and ISO 14064.

* PEHNT et al, 2010; Umweltnutzen von Ökostrom, Vorschlag zur Berücksichtigung in Klimaschutzkonzepten, IFEU, Öko-Institut, WI, Ö-Quadrat.

Emissions according to Scope 1, 2 and 3 in 2018

Emission source	t CO ₂ e/a	
Scope 1		
Energy consumption	10,740	15.2%
Coolant	13	0.0%
Company cars	899	1.3%
	11,652	16.5%
Scope 2		
Season storing	4,008	5.7%
Raw material storing	3,032	4.3%
Energy consumption	36,479	51.5%
Administration	2,809	4.0%
Internal transports	519	0.7%
Finished goods storing	2,991	4.2%
	49,837	70.4%
Scope 3		
Water and waste water	298	0.4%
Transport between factories	1,172	1.7%
Transport of finished goods	6,950	9.8%
Auxiliary and operating materials	524	0.7%
Consumption of resources in administration	116	0.16%
Business travels	223	0.3%
	9,280	13.1%
Total	70,771	100%
Savings by waste recycling	-4,070	
Savings by biogas, solar electricity and BHPP, Green electricity	-3,298	

Emissions of selected "Kyoto gases"

THG	tons	characterization factors (IPCC 2013)		CO ₂ e in t/a	
		in kg CO ₂ e/kg			
CO ₂	63,156	1		63,160	90.97%
CH ₄	181	28		4,690	6.75%
N ₂ O	3.6	265		950	1.37%
SF ₆	0.01	23,500		240	0.35%
HFC	0.0001	6,626		0.1	0.0001%
PFC	0.0352	11,123		390	0.56%

Special consumptions

	2016	2018
Primary energy		
Absolute primary energy consumption (in TJ)	748.0	772.1
Specific primary energy consumption (in GJ/t product)	3.64	3.80
Primary energy from renewable sources (in TJ)	49.10	45.57
Water/sewage		
Total water consumption (in m ³)	439,360	476,220
Reused water (in m ³)	139,820	115,065
Specific water consumption (in m ³ /t product)	2.138	2.344

More information 2018

Natural gas (in kWh)	41,980,000
Diesel (in kWh)	1,866,000
Heating oil (in kWh)	248,000
Raw materials (in t)	193,810
Technical aids (in t)	424
Total waste (in t)	11,278
Recycled waste (in t)	10,007
Sewage (in m ³)	452,607

Conversion factors

	kg CO ₂ e/kWh
Electricity	0.598
Natural gas	0.248
Diesel	0.256

ABOUT THIS REPORT

This is the second sustainability report of FRoSTA AG. We report on all production and sales locations FRoSTA AG (see map on page 5).

ABBREVIATIONS

a	annum (year)
CCF	Corporate Carbon Footprint
BHPP	Block heat power plant
CO ₂	carbon dioxide
CO _{2e}	carbon dioxide equivalent
FW	Finished goods
MA	employee
PCF	Product Carbon Footprint
ppm	parts per million
pkm	passenger kilometers
RW	raw material
THG	greenhouse gas

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As at: June 2019

FROSTA AG