Media backgrounder: Brands

Using less carbon intensive ingredients and embracing brand carbon neutrality

The food system must take a more sustainable approach to delivering healthy diets for consumers globally. This includes reducing GHG emissions embedded in existing products and offering more plant-based alternatives. Our aim is to source sustainably and efficiently produced agricultural raw materials for use as ingredients, regardless of whether they come from alternative or animal sources.

Alternative proteins have a role to play in delivering increasingly sought-after sustainable, protein-rich diets. We are meeting this demand through, for example, our Sweet Earth and Garden Gourmet ranges. The acceleration of plant-based ingredients will help us reach our ambition of achieving net zero greenhouse gas emissions across our value chain by 2050. For example, eating a Garden Gourmet Sensational Burger or Sensational Sausage means around 80% fewer CO2 emissions, water and land use than a beef burger or pork sausage.

1) Our ‘plant-based push’

Plant-based has a 30-year history for Nestlé through Tivall, which later became our Garden Gourmet brand in Europe. We have stepped up efforts in the last few years as the category has widened and taken off.

In the past 18 months, Nestlé has introduced new plant-based burgers, sausages, mince, new plant-based alternatives to chicken and fish, as well as an array of plant-based meals including pizzas and lasagna. We also launched a fully plant-based ‘bacon cheeseburger’ for food service in the U.S.

In plant-based dairy alternatives, we’re building on our strong portfolio of plant-based beverages with new products from some of our biggest brands. This includes Nesquik ready-to-drink beverages in Europe, Milo plant-based powder in Australia, Ninho ready-to-drink in Brazil, and more.

We are also continuing to expand our range of ‘veggie-centric’ products based on the goodness of vegetables. These already include a variety of balls, patties and bakes made with vegetable pieces, cheeses, grains and pulses.

Examples of plant-based / flexitarian offerings and innovations offered by Nestlé include:

- **Garden Gourmet**: a large range of vegetarian or vegan plant-based options. Includes the latest generation of meat alternatives with the ‘Sensational’ range,
but also veggie-centric ingredients and dishes. Available in 15 European markets and growing. The brand is committed to carbon neutrality by 2022.

- **Sweet Earth**: acquired in 2017 in the U.S., Sweet Earth’s products feature the latest generation of meat alternatives including the Awesome Burger, sausages and grounds. They also feature global flavors and plant-based proteins like seitan (wheat-based), tofu and legumes like lentils, chickpeas and beans. The line-up includes prepared meals such as burritos, artisan bowls and pizzas. The brand is committed to carbon neutrality by 2025.

- **Nature’s Heart** range of plant-based beverages in Latin America (sold today in Mexico, Ecuador, Columbia and Peru, Chile, Brazil and the UK with plans to grow and expand its portfolio of healthy beverages, healthy snacks and organic superfoods). The brand is committed to carbon neutrality by 2025 at the latest.

- **Lean Cuisine** has launched its “Origins” line of prepared meals that are vegan and made with organic ingredients in the U.S.

- **Stouffer’s** Meatless Lasagne and **DiGiorno** Rising Crust Meatless Supreme pizza, both with Sweet Earth Awesome Grounds – available in the U.S.

- **Ninho** RTD beverage for kids with oat and pea in Brazil.

- **NesFit** in Brazil: relaunched with pea, rice and oat-based milks / smoothies.

- **Nesquik** plant-based chocolate milk with oat and pea in some European markets.

- **Milo** plant-based powder in Australia and New Zealand.

- **Coffee-Mate** Natural Bliss coffee creamers Almond / Coconut and **Starbucks** non-dairy coffee creamers in the U.S.

- **Nescafé Gold** plant-based soluble coffee mixes – Oat, Coconut and Soy.

- **Nescafé Dolce Gusto** soy cappuccino available in various markets.

2) Research

Globally, Nestlé has around 300 R&D scientists, engineers and product developers located in eight R&D Centers that are dedicated to the research and development of plant-based products. This represents almost 10% of all R&D employees.

To complement its internal capabilities, the company also strategically collaborates with researchers, suppliers, start-ups and various other innovation partners.

Earlier in 2020, we announced a collaboration with Burcon and Merit, two key players in the development and production of high-quality plant proteins.
In September 2020, we announced the creation of a new R&D accelerator in Switzerland to drive innovation for dairy products and plant-based beverages.

Our strong research base means we can develop a variety of protein sources for different foods and beverages.

3) Brands embracing carbon neutrality

We are increasing the number of our 'carbon neutral' brands to give consumers the opportunity to contribute to the fight against climate change. Brands embracing this change now include:

- **Garden Gourmet** and **Sweet Earth** believe that the more people embrace plant-based food, the better the world will be. We provide delicious plant-based food to consumers that want to eat more plant-based/plant protein and live a healthy lifestyle with a reduced impact on the environment. We have challenged ourselves to achieve carbon neutrality by 2022 and 2025 respectfully to accelerate our contribution to making the world a better place while enjoying great food.

- **Garden Of Life** is today’s recognized leader and innovator in whole food, Certified USDA Organic and Non-GMO Project Verified nutrition. Headquartered in our LEED GOLD CERTIFIED Offices in Palm Beach Gardens, Florida, the brand has been offsetting all of its energy usage, investing in WIND POWER and GreenE Certified since 2006. By 2014, Garden of Life became the leading brand in the USA, offering more time-tested, scientifically formulated supplements that were both CERTIFIED USDA Organic and NON GMO PROJECT VERIFIED than any other company, and by 2017 Garden of Life joined the B CORP CERTIFIED community, who distinguished us as “Best for the World” in 2019. All of these accomplishments were the natural outcome of THE pursuit of our mission: to Empower Extraordinary Health. Whether we’re making a vitamin or a probiotic or a protein powder, we are committed to providing the cleanest, best supplements possible; best for your body, and best for our environment. That’s why our commitment to be CERTIFIED CARBON NEUTRAL by 2022 is just another natural extension in the pursuit of our mission. Visit [www.gardenoflife.com](http://www.gardenoflife.com) to learn more.
• **Nespresso** has been carbon neutral across its business operations since 2017 and now commits to achieving full carbon neutrality across its supply chain and product life cycle by 2022. This will be achieved through the following initiatives: the reduction of carbon emission; the planting of trees in and around coffee farms where Nespresso sources its coffee (insetting); and through support and investment in high quality offsetting projects.

• **Nestle Waters**: In order to be able to provide the health benefits and the natural purity of water to people both now and into the future we must respond to the challenge of tackling climate change. Therefore, Nestlé Waters as a category has committed itself to be carbon neutral by 2025 and our international brands S. Pellegrino, Perrier & Acqua Panna will be first movers, becoming carbon neutral by 2022, through reductions in CO2 emissions, new regenerative programmes and by investing in high-quality offsets.