

ONTVANGEN 20 APR. 2010

IMACE - IFMA

International Margarine Association of the Countries of Europe
International Federation of Margarine Associations

Avenue de Tervuren 168 box 12, B-1150 Brussels, Tel + 32 2 772 33 53, Fax + 32 2 771 47 53
E-mail : imace.ifma@imace.org - Website : www.imace.org

Trade 1011-Ann 1
19.4.2010

IMACE POSITION STATEMENT ON PALM OIL

Introduction

- IMACE, the International Margarine Association of the Countries of Europe takes a keen interest in the environmental and nutritional aspects of palm oil. In view of the specific environmental concerns, many margarine companies actively support the use of RSPO certified palm oil.
- In 2009, from the estimated 40 million tonnes global production of palm oil, it is understood the EU imported some 5 million tonnes, out of which far less than 1 million was used for the margarine and fats industry. Palm oil is indeed widely used for many different food and non-food applications (ranging from margarines and fat spreads, cakes, biscuits and confectionary to animal feed, candles, personal care products, as well as energy products...). Therefore increasing the market volumes of RSPO certified palm oil, leading up towards a sustainable palm oil supply is in the interest of all industrial users (food & non-food) of palm oil.
- The present position statement and hence public commitment aims to respond to the recent media and retailer concern.

Sustainable Palm Oil

- In recent years, an increasing number of margarine producers in Europe have become member of RSPO, the Round Table for Sustainable Palm Oil
- These margarine producers support sustainable palm oil production and use. Since 2009 the margarine industry is able to buy RSPO certified palm oil and/or

RSPO certificates. This implies a certain on-cost. In 2009 the volume of RSPO certified palm oil amounted to 1,4 million tonnes, out of which only 680.000 tonnes were purchased. Even though at the moment the RSPO volume is not yet sufficient to cover the whole EU palm oil import for food and non-food, it is expected that supply and demand of RSPO palm oil will steadily increase in the coming years.

- RSPO is an industry-led initiative set up in co-operation with the conservation organisation WWF in 2003. The Roundtable works with plantation owners, manufacturers, retailers, banks and other NGO partners including OXFAM and Sawit Watch to devise standards for sustainable palm oil production.
- The RSPO developed Principles and Criteria in November 2005 and in November 2007 it launched its certification framework. The first quantities of certified sustainable palm oil reached the market in November 2008.
- Many of the margarine companies¹ represented within IMACE are already Member of RSPO and in order to continue and increase the use of sustainable palm oil, IMACE encourages other margarine and food companies to join RSPO and use certified palm oil, within the limits of availability and taking into account the on-cost. In addition IMACE itself will apply for direct membership of RSPO.
- For more details:
 - * RSPO website: www.rspo.eu
 - * Green Palm website: www.greenpalm.org

Nutritional and practical aspects of Palm Oil

- Palm Oil (Palm Oil fractions and Palm Kernel Oil) has proved to be one of the most important oils in recent years in efforts to reduce the levels of TFA in the diet. Palm Oil specifically enables the continued provision of solid spreads and margarine products for retail consumption and use by food processors for bakery and wider food applications.
- Palm oil is rarely ever used alone i.e. it is always blended with unsaturated oils and fats like sunflower or rapeseed oil to produce food products.

¹ Aigremont, Bunge, CSM, Romi Smilfood, Unilever, Vandemoortele

- IMACE Member Companies have a longstanding concern to continuously improve the fatty acid content of their products i.e. moving away from animal fat, reducing the content of SAFA and TFA and increasing the content of UFAs and PUFAs. The use of the appropriate palm oil mixtures is part of these efforts.
- In March 2010 both FAO/WHO and EFSA recommended that the level of SAFA and TFA intake should be as low as possible as both these fatty acids when over- consumed are having a harmful effect on health i.e. increase the risk of Coronary Heart Disease through increasing LDL cholesterol. FAO/WHO or EFSA did not recommend making a distinction between the types of SAFA or their source oils.
- From a nutritional point of view, it is the overall fatty acid composition of a final food product that is important and not the specific sources of the fatty acids.

References:

EFSA Scientific Opinion on Dietary Reference Values for Fats, including saturated fatty acids, polyunsaturated fatty acids, monounsaturated fatty acids, trans fatty acids and cholesterol. March 2010

Joint FAO/WHO Expert Consultation on Fat and Fatty Acids in Human Nutrition, November 10-14, 2008, WHO Geneva Interim Summary of Conclusions and Dietary Recommendations on Total Fat and Fatty Acids March 2010.