

## 1. How much palm oil do you use in your products?

Sainsbury's, like all supermarkets, is a relatively small user of palm oil; however the company has shown unique leadership in sustainable palm oil sourcing and through this has exerted considerable positive influence over global palm oil trading and growing practices.

It is estimated that palm oil appears in about 2000 Sainsbury's Brand products, often at very low levels and very commonly in derivative form.

## 2. How much of that volume is from a sustainable source?

Around 10 per cent of the palm oil we use comes from sustainable sources.

Our strategy is to introduce sustainable sourcing standards to those products that use the greatest volume of palm oil, and to offer sustainable palm oil in everyday products that many customers buy on a regular basis.

This means that Sainsbury's has addressed a substantial proportion of its palm oil footprint since its first sustainable palm oil product was launched in 2008 (basics fish fingers).

## 3. Who do you source your palm oil from?

Sainsbury's does not directly buy palm oil. Our suppliers can choose who they source from as long as it complies with Sainsbury's standards.

Sustainable palm oil can be traced to grower in a way that is not possible for conventionally traded palm oil (which like most commodities is blended through the supply chain).

## 4. Do you source your palm oil via a middle trader or directly from Palm Oil companies? If you source it through a middle trader, do you know which palm oil companies supply them?

Given that palm oil is present in so many products; many different trading relationships exist between Sainsbury's manufacturers and their suppliers of palm oil.

Sainsbury's sustainable palm oil is traceable to grower.

*5. To avoid any confusion, question 5 has not been reproduced here because it contained references to some specific organisations not referenced in Panorama: Dying for a Biscuit.*

## 6. What are your plans with regard to the use of sustainable palm oil?

Sainsbury's is committed to Sourcing with Integrity and our aim is that Sainsbury's will only use certified sustainable palm oil across all products by the end of 2014.

Sainsbury's Food, Household, Health, Beauty and Baby Brand Standards ask that as it becomes commercially available, palm oil must be sourced according to the Roundtable on Sustainable Palm Oil (RSPO) Standard and certified by an accredited certification body.

To be able to deliver against our targets and reassure customers, suppliers need to identify the origins of ingredients used in Sainsbury's Brand products, so customers and other stakeholders can be confident that these are being responsibly managed.

### a. Have you set a deadline for when your products will contain only sustainable palm oil?

Sainsbury's has made a commitment to only use certified sustainable palm oil in own brand products by 2014.

b. Have you bought any green palm certificates? If so, when did you buy them and how many?

No.

c. Are you a member of the RSPO?

Yes. Sainsbury's was a member of the original group of companies whose collaboration in 2003 eventually led to the formation of the RSPO.

d. When was the last time you updated the RSPO about your actions?

In line with its membership obligation, Sainsbury's Annual Report to the RSPO was submitted in October 2009.

7. Do your products that contain palm oil state that on the label? If not, why not?

All Sainsbury's food products that contain palm oil detail this specifically on the label. Legislation for the naming of ingredients in non-food products means that we cannot extend this policy to these categories.

8. Which of your products contain palm oil or palm kernel oil?

See answer 1. Customers can look on-pack to identify products containing palm oil.