



## ICAM COMMITMENT ON SUSTAINABILITY KEEPS INCREASING

*Numbers are constantly growing, a commitment that is being extended to all the fields in which the company works and a new Sustainability Chief Officer, part of the third generation of the Agostoni family, to guarantee every process.*

- **Self-production of 85% of the electricity required for the functioning of the factory**
- **-10% of CO2 emissions into the atmosphere compared to last year**
- **96% of the materials used for the packaging of chocolate bars come from recyclable materials**
- **17 new employees in the company in 2021**
- **96% of cocoa is bought from suppliers who have signed the ICAM code of ethics**

**Orsenigo, 21st July 2022** – ICAM Cioccolato, a company from Lecco specialized in the production and selling of chocolate and cocoa semi-finished products, announces **its fourth sustainability report**, after a year of **important internal changes** related to the company's approach to sustainability.

In 2021, on the occasion of the 75th anniversary of its foundation, the company decided to put some of the procedures already inherent in its modus operandi in writing and systematize them within a new corporate identity characterized by the pay-off “**Chocolate by Nature**”. An approach that for more than 75 years has characterized the company's knowledge of this wonderful raw material, which distinguishes its action and which, starting from today, is declined on the **founding pillars of the company itself: supply chain, environment, people and innovation.**

Four areas within which the company's sustainability is declined, besides its sustainability report. In fact, structured into 4 macro-areas, the document attests the progress made also this year by the company in terms of social and environmental sustainability.

### COMMITMENT TO PEOPLE

Whether it is the employees of Orsenigo, the citizens who live in the local territory or the farmers of cooperatives in the countries of origin of cocoa, people have always been the backbone of the company. In 2021 the company staff has been enriched with **17 new units**, hired for different tasks, and also the introduction of the **new element of professionalism** precisely dates back to 2021, that is an **award recognized to all employees on the basis of their skills** and that is added to **constant training (40 hours per capita this year)** and other economic contributions to support all employees in the **expenses for the education of their children (recognized this year to 96 employees)** or for having carried out **voluntary activities (41)**. In the same way, great attention is paid to **the farmers of the countries of origin** who are **constantly trained to increase their technical-agricultural skills**, in order to improve and increase more and more the quantity and quality of the crop to obtain a **higher payment from the sale of cocoa beans** and improve the socio-economic conditions of their families.

### RESPONSIBILITY TOWARDS THE SUPPLY CHAIN

For many years ICAM has paid great attention to the entire path that cocoa beans take, from when they are still hanging on the plant to when they become one of the **countless recipes (734 in 2021)** produced in the Orsenigo factory. The same attention is also addressed to all the players (**sugar producers, milk, vanilla, dried fruit**, and other ingredients that contribute to the realization of each recipe) that can become part of the **chain of ICAM** only after sharing and signing the **code of ethics of the company, which in 2021, has gathered 100% of the suppliers.** The same code was also signed by many of the **suppliers from which ICAM buys cocoa**, reaching **96%** at the end of the year.

Moreover, in order to **increase the traceability and transparency of its supply chain**, between the end of 2020 and 2021 ICAM has developed a project called “**Supply Chain ESG Risk Assessment**”, with the aim of increasing the knowledge of the



structure and **ESG risks (environmental, social and governance)** that characterize the supply chains of three of the most significant raw materials in the chocolate production flow: **cocoa, milk (whey and lactose) and sugar**. A very ambitious project that is made of **4 phases**, each one preparatory to the next, which aims to carry out a first **mapping of the supply chains that characterize these specific ingredients** to obtain an **analysis of the ESG risks** of each of these supply chains and **evaluate what the impact of each of these risks** on the ICAM supply chain may be, the request to suppliers themselves to make assessments of their ESG risks and their commitment to avoid them through codes of conduct, specific policies, certifications of third parties etc., finally, to arrive at an **ICAM assessment of the residual risk, which is a summary of the analysis carried out for each supply chain and which defines the risk of encountering, even indirectly, situations of corruption, forced or child labor of farmers, deforestation, non-respect for the biodiversity of the land, etc.** The project will become a very useful tool to guide the choice of partners and suppliers from now on.

## COMMITMENT TO INNOVATION

**Process and product innovation** go hand in hand for ICAM and have always been fundamental to maintain its position on the market as a company able to **satisfy every need and request of pastry professionals** always looking for the latest trend, the **confectionery industries** to which provide chocolate, powder, butter, creams etc. and the **large Italian and foreign distribution** that can count on many quality recipes proposed in private label. All the efforts of **the Research and Development Department** to acquire the machinery, take in the technologies and innovations necessary to meet the needs of all these categories of customers, as well as those of the final consumer, are part of ICAM's commitment to always be an innovative company and in step with market development.

## RESPONSIBILITY TOWARDS THE ENVIRONMENT

Last but not least, the attention to the environment and ICAM's commitment to operate while keeping its impact as low as possible. Also in this case it is a inclination that has always characterized the company from Lecco and that today more than ever is expressed in the pay-off "Chocolate by Nature": chocolate (and cocoa even before it) it's a precious gift from nature that deserves to be treated with the most care and attention possible. A commitment that translates into the increase year after year in the amount of energy that ICAM self-produces thanks to the trigenerator, from **which in 2021 came 85% of the energy needed for the production, the 10% reduction in CO2 emissions into the atmosphere or the packaging of chocolate bars that in 2021 were made of 96% renewable material.**

A challenge, the one of the environmental impact, that over the past year has seen the achievement of a great goal, strongly desired by the top management and that has marked a new way of facing challenges. It has to do with the first **compostable flowpack**, made using paper and a patented biopolymer, composed of biomass made from corn. A special wrapping made of **80% of renewable and compostable raw materials** according to the rules of industrial disposal. An innovation that today is the wrapping of the flagship range of tablets of the premium brand Vanini made with **single-origin organic chocolate** from the **Ugandan subsidiary of ICAM (ICAM Uganda Ltd.)**. The utmost expression of a sustainable and environmentally friendly approach on every matter.

For ICAM, Chocolate by Nature is an all-around sustainable approach, in line with the role that all companies are expected to play in modern society. An approach that in the company will be coordinated in all its aspects by the new Chief Sustainability Officer, Sara Agostoni. Representative of the third generation of the founding family who will work with the aim of leading the company in future challenges and generating a **positive impact – not only economic but also environmental and social – in the many contexts in which the company operates.**



*This awareness is not new to us and has always been the basis of our way of doing: it is not only a role to be assumed, but the reason for being of every company. My grandparents first, and the second generation then, have in fact testified over the course of 75 years of history and have transmitted to us that a company can have a future only if it is capable of being a proactive subject, creating value and lasting relationships over time, that is positive impacts for people and communities, from the farmers of our raw materials, to the communities of collaborators, suppliers, customers, with respect and sharing the values of the company they belong to. Giving my contribute to continue this story is a challenge for me, which I seize with enthusiasm and a sense of responsibility. Sara Agostoni, Chief Sustainability Officer di ICAM S.p.A.*

**ICAM Cioccolato's full 2021 Sustainability Report can be downloaded [at this link](#).**

### **ICAM CIOCCOLATO**

Since 1946 ICAM has been an interpreter of an authentic Italian chocolate culture and has established itself as a representative for excellence in the art of chocolate making Made in Italy. Strongly committed to respecting the environmental, social and economic sustainability of its suppliers, Icam is one of the few companies in the world that controls the production chain in a complete and integrated way, selecting the best cocoa plantations in the world and collaborating closely with local producers.

For further information:

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