



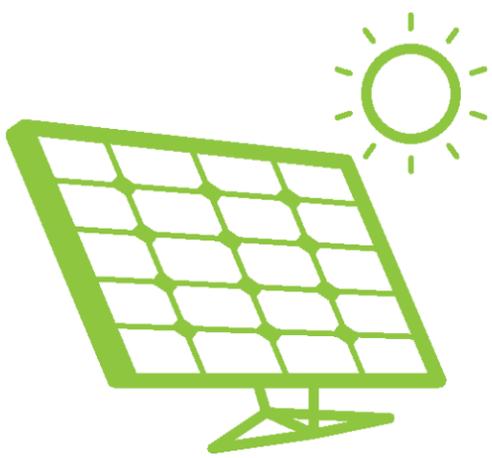
SUSTAINABILITY

Ojah dreams of a plant-based revolution and wants to stimulate this transition with the production of sustainable, plant-based protein products. Plenti® is already a sustainable choice of protein compared to animal-based protein. Furthermore, we continue searching for more sustainable ways of producing our product and minimising our environmental impact. In this statement you will find our initiatives to contribute to a better environment.

CIRCULARITY

We aspire to create a circular production system, in which the recycling potential can be maximized. This means that while producing, we want to have as little waste as possible. Our goal is to reuse or recycle all output from our production lines.

This is not only beneficial for us but also for the environment and the economy.



SOLAR PANELS

We have 2500 glass solar panels placed on the roof of our company and the roof of our neighbouring company. These solar panels are producing electricity for our plant-based meat alternative Plenti®.

The choice for glass panels is based on the long life span, the fire resistance of the panels (class A) and the very limited degradation. This all ensures the efficiency of the panels remains high.

REUSING HEAT

At Ojah, we use a technique called 'high moisture extrusion' to produce our high-quality meat alternative Plenti®.

The technique uses friction and sheare to create a texturized protein. This process generates heat emission, we reuse this heat to warm the offices and preheat processing water to save energy and gas.



RECYCLING

In our factory we separate and recycle paper, plastic and organic waste as much as possible. The organic residue from our production process is currently being recycled into biogas. Biogas is a biofuel which is produced by decomposing organic residue.

The fuel is a green energy source and can be used as a source for heat and electricity.

EFFICIENT PRODUCTION

We try to produce as efficient as possible and are constantly improving our production process. Since 2020, our factory is running 24 hours a day, 7 days per week. This means we have a minimal time, product and energy loss caused by starting up and shutting down our different production lines every day.



LED



Throughout our whole company, we have installed LED lights. LED consumes ten times less energy than a halogen lamp and has a longer lifespan of more than 30.000 hours of light.

LED lights are also a better option for our company because the lights are less vulnerable, due to the use of less sensitive materials. LED lights fail less often than halogen lamps, which often break down after a year.

In addition to the lower energy consumption of LED lighting, the LED light is also better recyclable than traditional lamps. With most LED lights, 75% of the parts are recyclable. The LED light is therefore an environmental-friendly product.

EUROPEAN SOY

Many of our products are soy-based. Soy has been grown and consumed for a long time and in many places, guaranteeing the quality and availability of the soy.

We use 100% European soy in our production. We choose to source as local as possible, in order to reduce transport emissions and to maintain transparency in our supply chain.

The soy we use to make our product is non-GMO IP certified, Danube certified and Insyte certified.

100% EU SOY



NON-GMO

The ingredients* purchased and used in the production facilities are not of genetically modified origin. The plant based ingredients are tested for non-GMO conformance on a regular basis.

*This does not apply for the ingredient vitamin b12, used in some of our products. This ingredient is not yet available as a non-GMO plant based component. Vitamin B12 is not a standard ingredient in our products.

CLEAN LABEL

Our products are clean label. Because of our invention, there are only two ingredients that are used in the production of the basic Plenti® product: plant-based protein and water. Furthermore, no chemicals, allergens (except for soy) or additives are used in our recipe formulations.

Clean label is becoming increasingly important. This is reflected in the growing resistance of consumers to unnecessary additions and the growing demand for clean label products. In addition, the consumer seems to make increasingly conscious choices in the area of food and more often goes for the healthier option.

The simplicity of our ingredients ensure that the end-products based on Plenti® distinguish themselves from other products in the market. Just look at the ingredient declaration and you will see what we mean by a clean label. We find it important that our products remain as pure as possible, even though the product we make is no longer comparable with the legume in its original form.

SOURCING

Raw materials, packaging materials or services are only purchased from approved suppliers. Prior to usage of new raw materials, a risk assessment is performed with focus on food safety, microbiological, allergenic and employee's safety risks related to the raw material. For all raw materials applies that they comply with Regulation (EU) No 1881/2006.

Ionizing radiation

All raw materials purchased and used in our production facilities have not been treated with ionizing radiation.



SUSTAINABLE CARPARK

To support a sustainable business we stimulate our employees to choose for a hybrid or full electric company car. Currently 2 out of 3 company cars are fully electric. These full electric cars have no direct CO2 emission which makes them the next move in sustainable mobility. This enables us to support our customers on location in the most sustainable way currently possible.