

A person wearing a green long-sleeved shirt is shown from the chest down, holding a large handful of dark red, ripe coffee cherries in their right hand. Below the hand is a dark, woven basket, and the person's left hand is visible near the bottom of the basket. The background is a lush coffee plantation with green leaves and branches, some bearing clusters of cherries. The scene is bathed in warm, golden light, suggesting late afternoon or early morning. A semi-transparent dark green rectangle is positioned in the lower right corner, containing white text.

A COMO

From field to fork

Sustainability brochure



Building routes
to healthier foods

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Acomo in daily life



Food is never “just” food. It’s the story on your plate

Every day, millions of people enjoy foods brought to life by Acomio's ingredients, often without realizing it.

From morning tea and coffee, to nuts and chocolate snacks, the spices in meals and food solution blends in prepared foods. Behind each moment, Acomio's leading network is connecting global origins to daily nutrition.

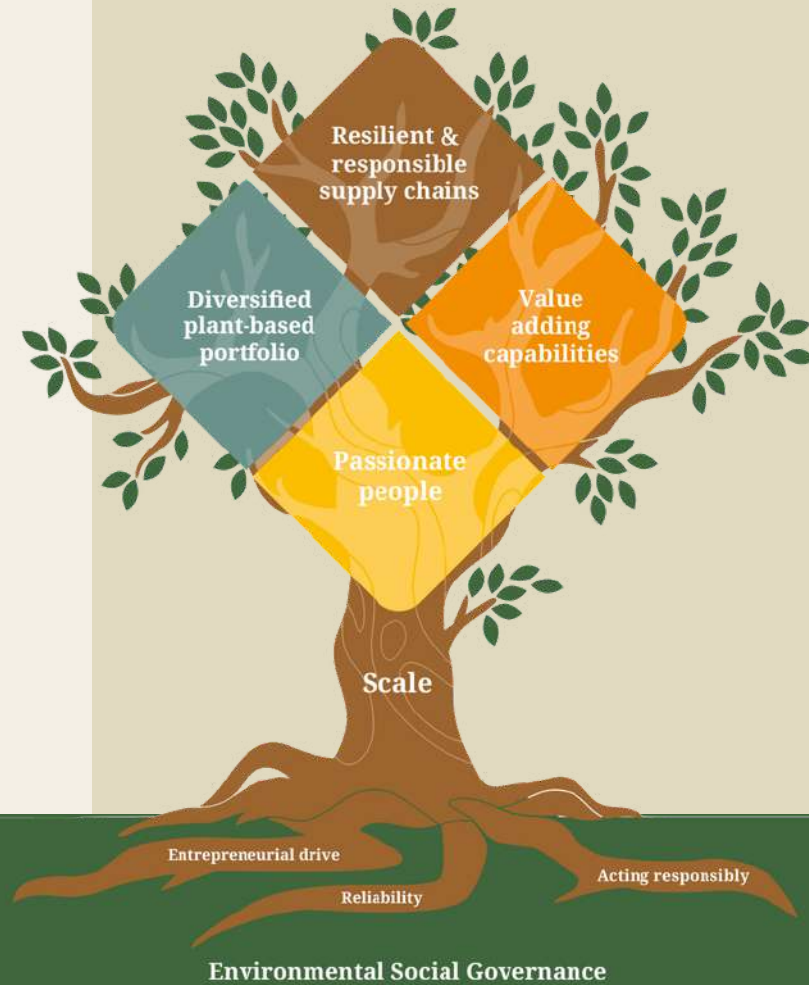
The strategy tree

Like a tree, Acoma has deep roots. Spanning continents and connecting diverse markets.

The tree's strong trunk represents our solid foundation, while its four main branches symbolise our strategic pillars that support long-term value creation.

The roots symbolize the values that guide how we operate entrepreneurial drive, reliability, and acting responsibly. While the soil represents the ESG fundamentals underpinning our business.

Together, these elements form the framework through which we operationalize our strategic vision: to be the leading partner in plant-based food ingredients in both conventional and organic specialty markets.



Vision on sustainability

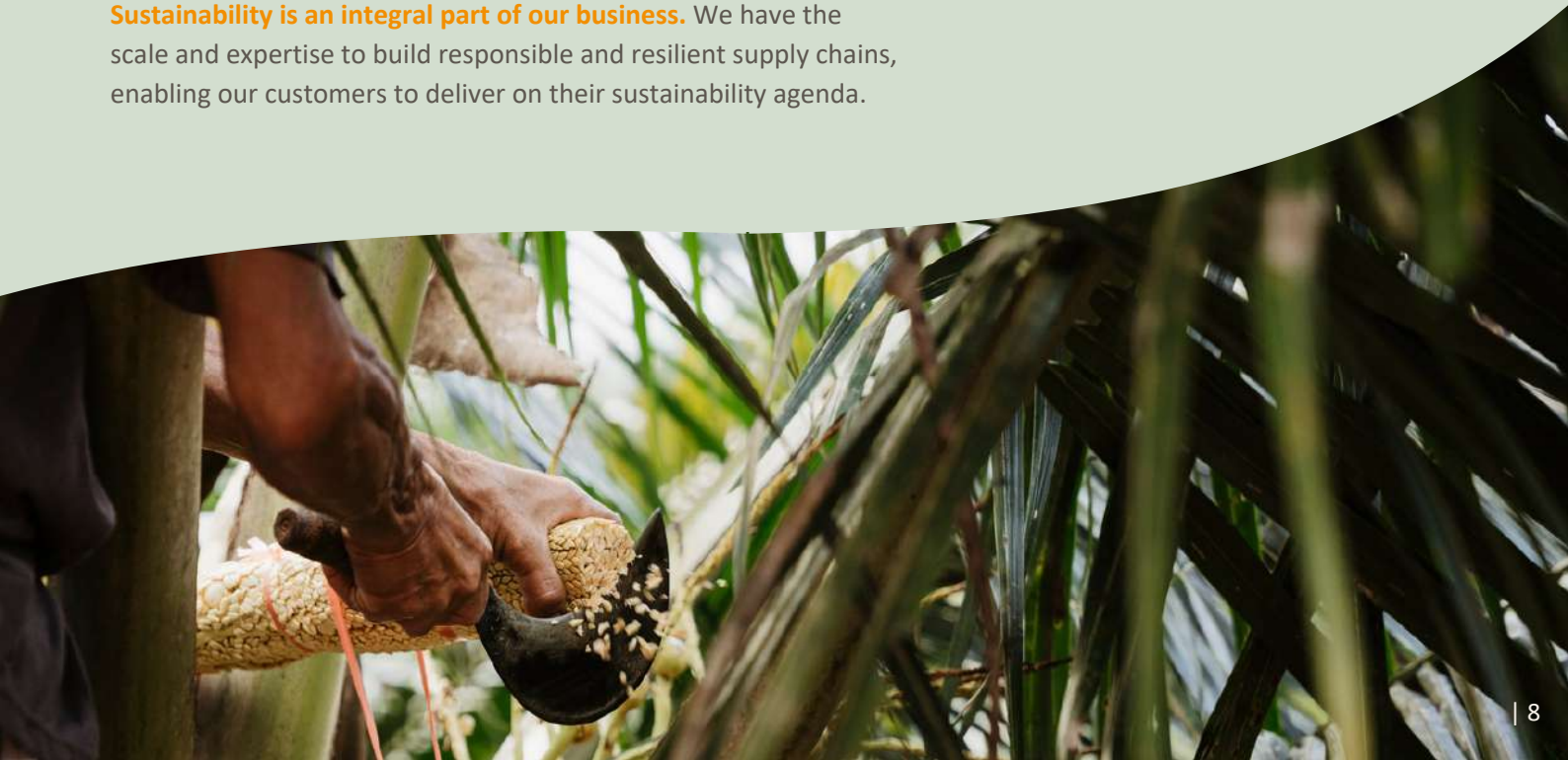
Because the future depends on it

We are convinced that a balance between people, planet and profit is essential to long-term value creation. Our customers rely on our capacity to deliver sustainable products. As a result, our company strategy and sustainability strategy are closely interlinked.



Our mission "**Building Routes to Healthier Foods**" reflects our commitment to delivering safe and sustainable products every day, while safeguarding access, quality and trust for the future.

Sustainability is an integral part of our business. We have the scale and expertise to build responsible and resilient supply chains, enabling our customers to deliver on their sustainability agenda.



A historical black and white photograph of a walnut processing facility. In the foreground, a man in a white cap and overalls is working with a large sack of walnuts. The sack is labeled "1927 CROP NO. 1 GRADE CALIFORNIA WALNUTS" and "CALIFORNIA WALNUT GROWERS ASSOCIATION". In the background, other workers are visible, some standing and some sitting, amidst more sacks and wooden structures. The scene is set in a large, industrial-looking space with wooden beams and ladders.

From 1908 to today

A heritage of expertise

Our heritage lies in the enterprising mindset of traders who ventured across the world seeking new products and markets. Today, this spirit lives on through our international group of independent companies.

For over a century, Acomco has been **the natural answer for food manufacturers** seeking plant-based ingredient solutions.

The future of food? Plant-based

Consumers increasingly seek plant-based foods and alternative proteins.

Driven by rising health consciousness and awareness of nutritional benefits.

Natural, organic and clean-label products have moved from niche to mainstream. Supply chain transparency and sustainability are no longer differentiators. They're essential.

In this landscape, manufacturers need partners who can meet rising standards. On quality, traceability and responsible sourcing. Consistently. At scale.



Scale builds resilience



Our reach

Our responsibility



>97%

plant-based



600+

products



1,294

employees



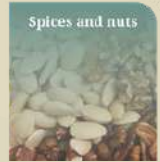
40

facilities



100+

countries
active



Edible seeds



Organic ingredients



Tea



Food solutions



CATZ INTERNATIONAL B.V.
Established 1856



From field to fork



We're there at every step



Resilient supply chains, built for the long term

Supply chains don't become resilient by accident. They're built through partnerships, expertise, and the responsibility to do it right.

We operate between the farm and the shelf. Connecting origins to customers, through sourcing, trading, processing and distribution.

Together with our partners, we build supply chains that support environmental protection, social equity, and good governance. Enabled by scale. Driven by entrepreneurship. Rooted in our values.

A close-up photograph of a person's hands, with dark skin, holding a large bunch of fresh, vibrant green tea leaves. The person is wearing a light-colored, possibly white or cream, long-sleeved shirt. The background is blurred, showing more green foliage. On the left side of the image, there is a dark green, semi-transparent rectangular box with rounded corners. Inside this box, the words "Sustainability" and "strategy" are written in a white, serif font, stacked vertically. At the bottom of the image, there is a decorative horizontal band with a wavy, ribbon-like texture in shades of orange and yellow.

Sustainability strategy

Four priorities. One direction.

Our sustainability strategy focuses on four priorities addressing the interconnected challenges that threaten long-term food security.

**Climate
Change**



**Nature &
Biodiversity**

**Human
Rights**



**Consumers
& End-users**



Climate change

Reducing emissions
across supply chains

**Climate change isn't a future risk.
It's happening right now.**

Rising temperatures and shifting weather patterns are already reshaping agricultural production and the availability of the ingredients we source.

Agriculture is a major contributor to global emissions. Which means our sector is part of the challenge **and** part of the solution.

Addressing climate change isn't just about resilience. It's about taking responsibility for our own impact, and contributing to a food system that can last.



Understand impact

Measure and monitor our carbon footprint across our own operations and throughout the supply chain.



Reduce emissions

Improve energy efficiency in our operations and support decarbonisation across the value chain.



Collaborate for change

Work with suppliers, customers and partners to reduce emissions. Together.



Build resilience

Contribute to a food system that's more sustainable, and built to last.

Commitment & Approach

Acom's approach to Climate Change is to understand it's supply chain, it's emissions and to reduce and prevent GHG emissions both within own operations and throughout ingredient supply chains.

Actions

Waste management

Reduce landfill and incineration through better waste separation and reduction practices.

Renewable energy

Transition all locations to renewable electricity through green energy contracts, installing solar where possible, and phasing out fossil-based power sources.

Climate transition plan

Develop clear steps to reduce emissions through targeted actions and ongoing development of Group-wide carbon reduction plans (Scope 1, 2 & 3).



40%

Scope 1&2 GHG
emissions reduction

Acomo Group
Targets

2030

100%

Renewable
electricity

20%

Energy reduction

60%

Waste separation

Mechanical drying & processing
Steaming, roasting, cracking, packing: turning raw cashews into a finished product requires significant heat and electricity. When powered by fossil fuels, processing is a major emissions hotspot in the chain.

Growing
Land clearing releases carbon stored for decades. The new plantation that replaces it stores far less.

Transport
Cashews travel long distances. From farm to port. Across continents. To your shelf. Every leg adds up.

Sourcing & Trading
Heating warehouses, offices, vehicles; our own operations carry a footprint too.

Consumer & customer
Retail operations, refrigeration and food production. All add emissions at the end of the chain.

Post-harvest
& Processing

Growing

Transport

Sourcing
& Trading

Customers



Cashew supply chain*

Emissions along the cashew chain

* The information shown here provides a general overview of the supply chain; information may vary by origin and specific context.

Case Study

/ Climate Change

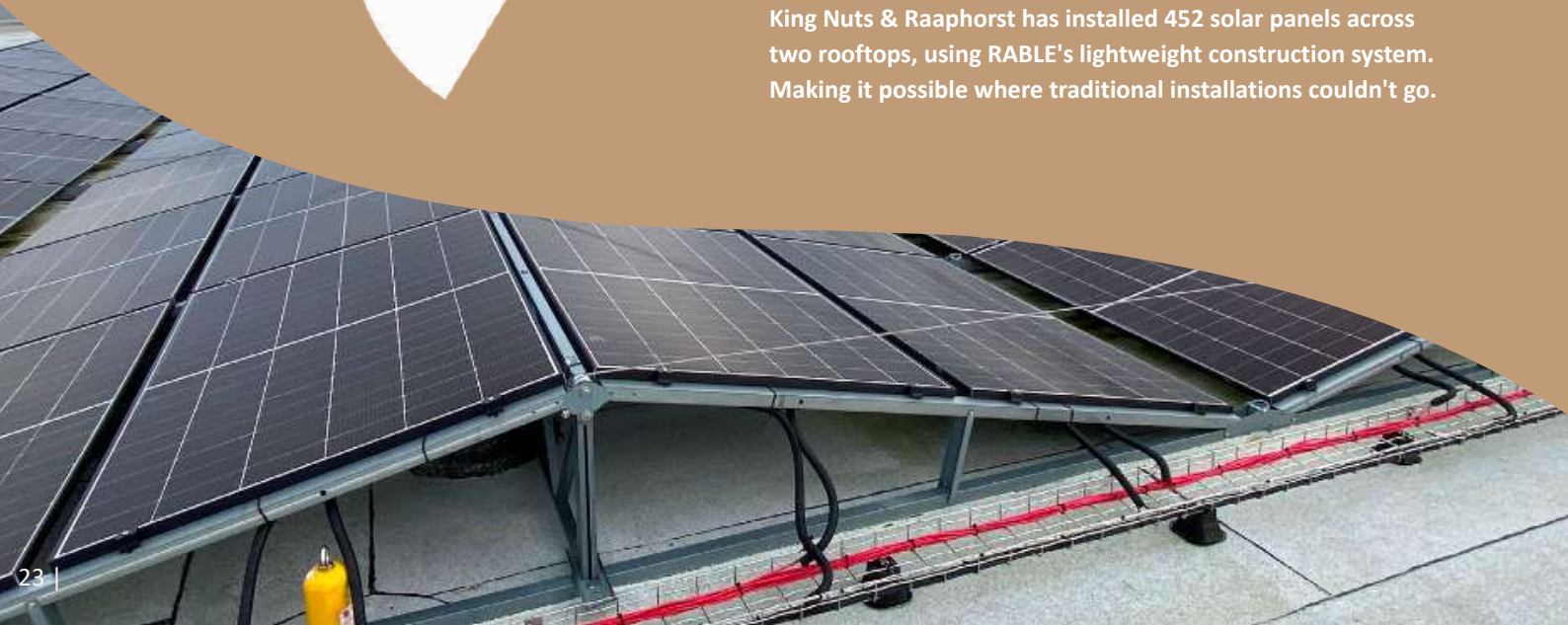

KING NUTS & RAAPHORST



Renewable electricity

Lightweight mounting structure for solar panels

King Nuts & Raaphorst has installed 452 solar panels across two rooftops, using RABLE's lightweight construction system. Making it possible where traditional installations couldn't go.



The company joined a collective sustainability initiative at the Groote Wetering business park in Bodegraven, as one of five participating companies. Return on investment: 20%.

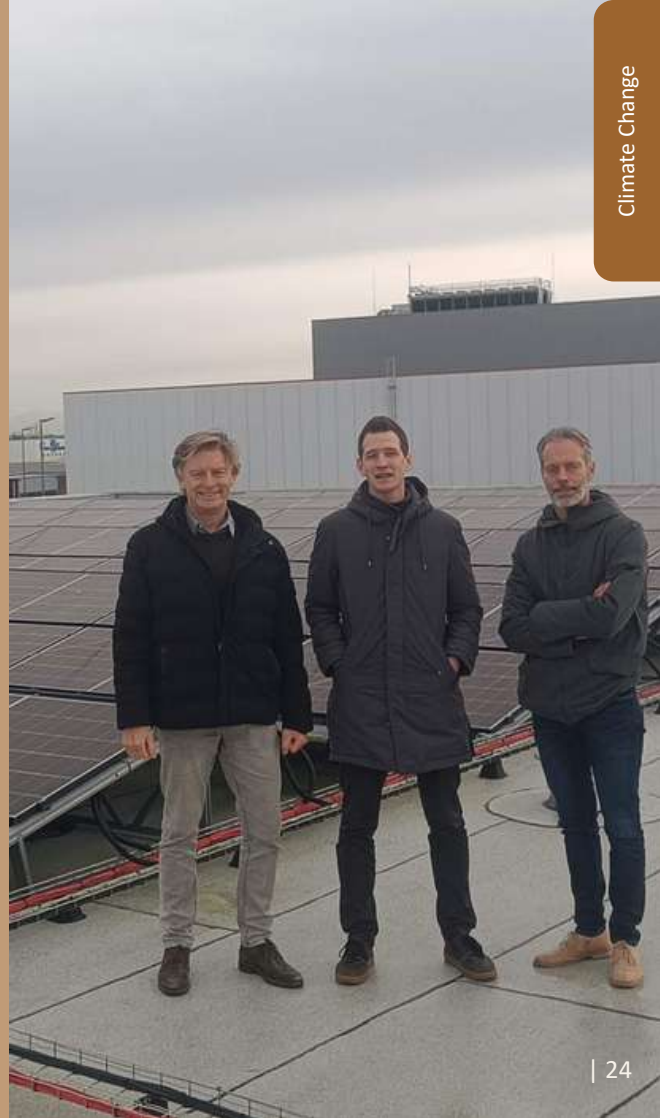
The remaining roofs had long been off-limits for solar: too heavy to handle with conventional systems. RABLE's ballast-free construction changed that. Spanning elements connect the entire installation into one large interconnected field: light, stable, and built to last.

The business case is strong. Most electricity at King Nuts & Raaphorst goes to the climate-controlled warehouse. Peak solar generation in summer aligns exactly with peak cooling demand, turning sunshine directly into savings.

”

“I think we will soon have almost no energy costs left. It's possible that we will later use overproduction for energy storage or for charging trucks.”

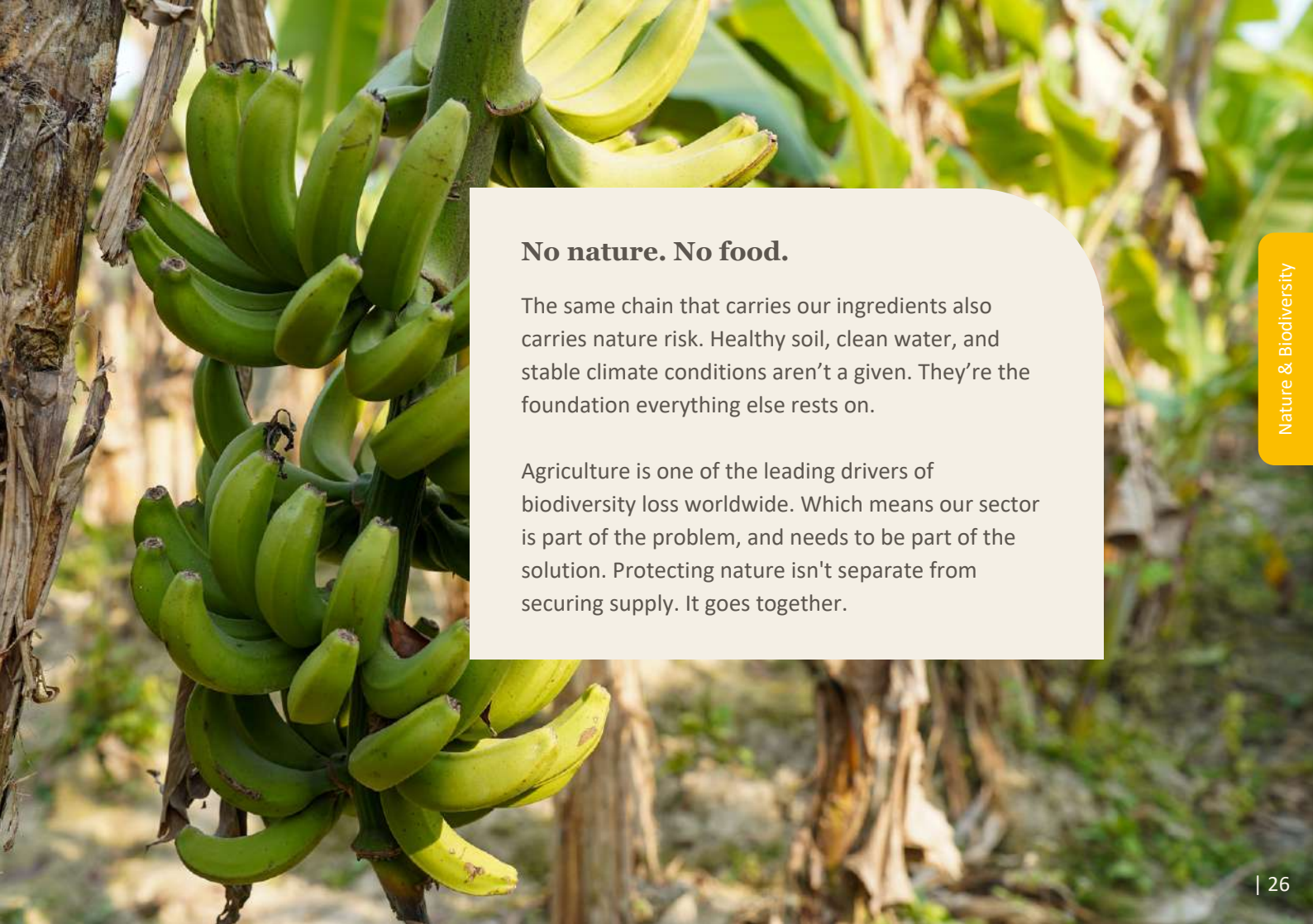
— Arjan van Erk, King Nuts & Raaphorst





Nature & Biodiversity

Supporting biodiversity for
resilient ecosystems



No nature. No food.

The same chain that carries our ingredients also carries nature risk. Healthy soil, clean water, and stable climate conditions aren't a given. They're the foundation everything else rests on.

Agriculture is one of the leading drivers of biodiversity loss worldwide. Which means our sector is part of the problem, and needs to be part of the solution. Protecting nature isn't separate from securing supply. It goes together.



Identify & Assess

Identify dependencies, impacts and risks: Assess biodiversity-related risks across strategic products, regions and key suppliers.



Prioritise high-risk

Prioritise high-risk products and origins: Focus efforts where biodiversity pressure and business exposure are highest.



Strengthen long- term resilience

Build supply chains that benefit both nature and future ingredient security.

Commitment & Approach

Acomco Group is progressing in its biodiversity journey and is working to build a foundation to understand key nature dependencies, impacts & risks.

Actions

Assess high-risk products

Map biodiversity dependencies, impacts and risks, and hotspot regions across strategic ingredients.

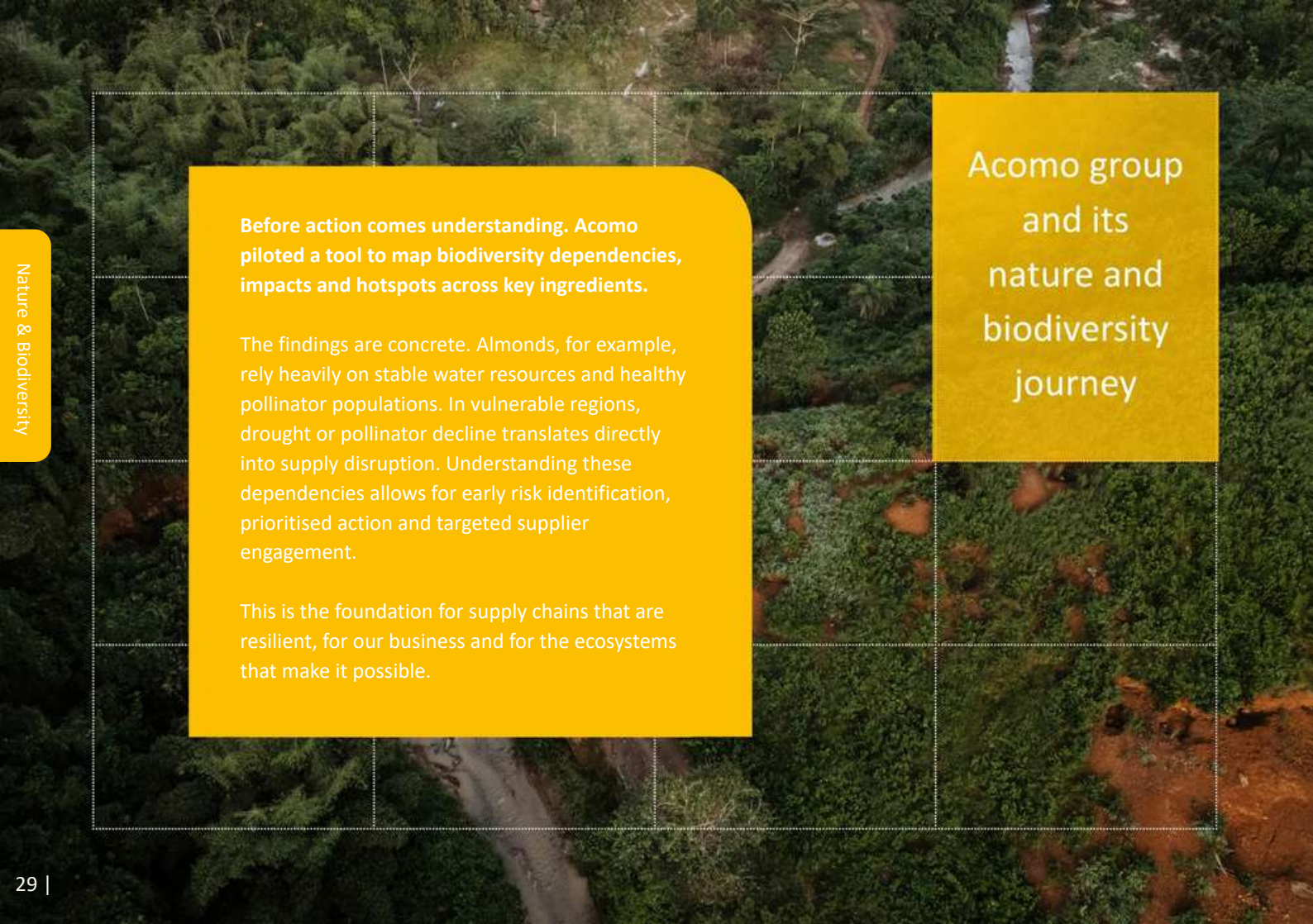
Develop a nature & biodiversity roadmap

Define interventions for high-risk ingredients and translate them into phased action plans.

Engage suppliers

Expanding engagement with key suppliers on nature and biodiversity, building on existing initiatives across our businesses.



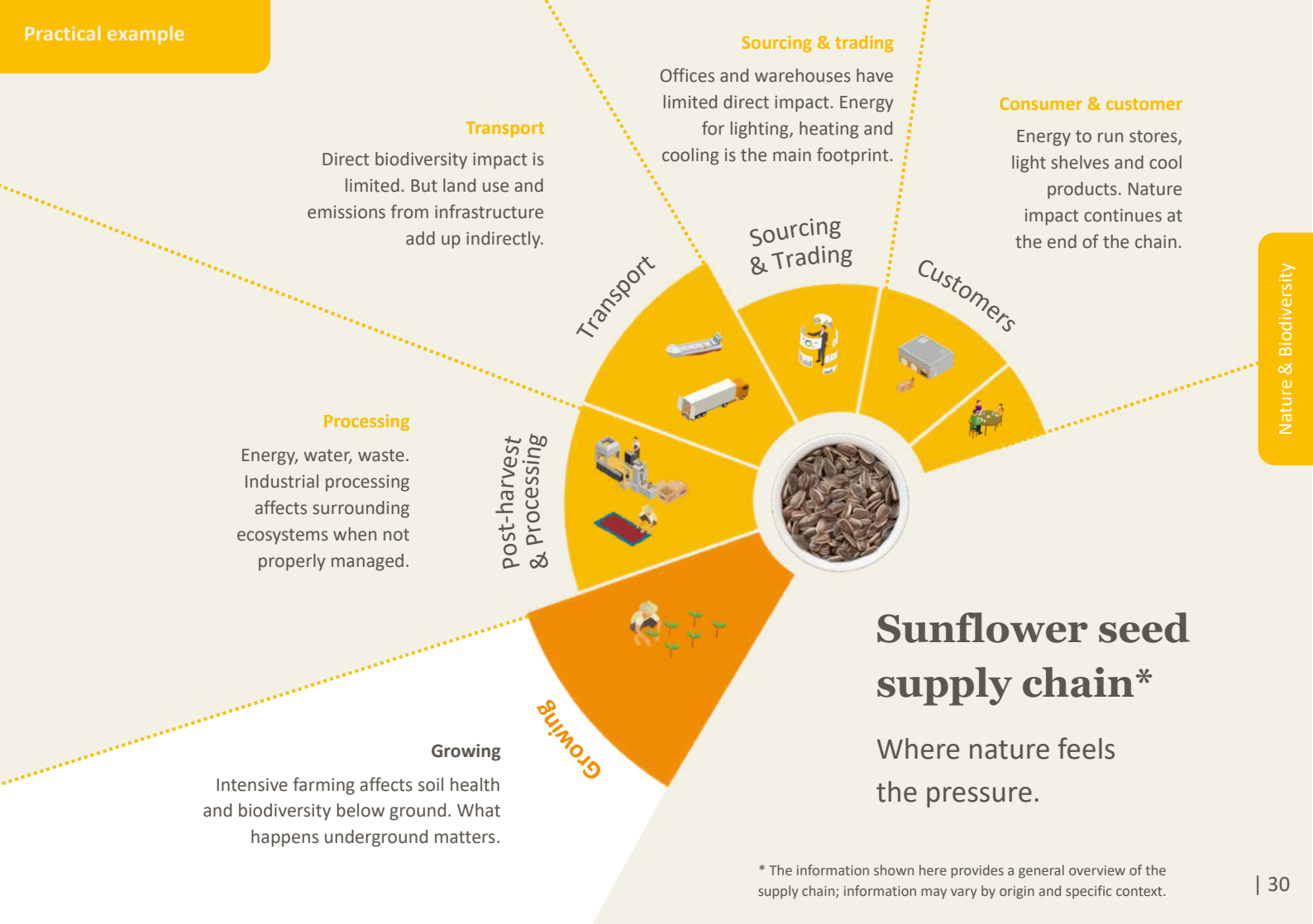


Acomo group and its nature and biodiversity journey

Before action comes understanding. Acomo piloted a tool to map biodiversity dependencies, impacts and hotspots across key ingredients.

The findings are concrete. Almonds, for example, rely heavily on stable water resources and healthy pollinator populations. In vulnerable regions, drought or pollinator decline translates directly into supply disruption. Understanding these dependencies allows for early risk identification, prioritised action and targeted supplier engagement.

This is the foundation for supply chains that are resilient, for our business and for the ecosystems that make it possible.



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Case Study

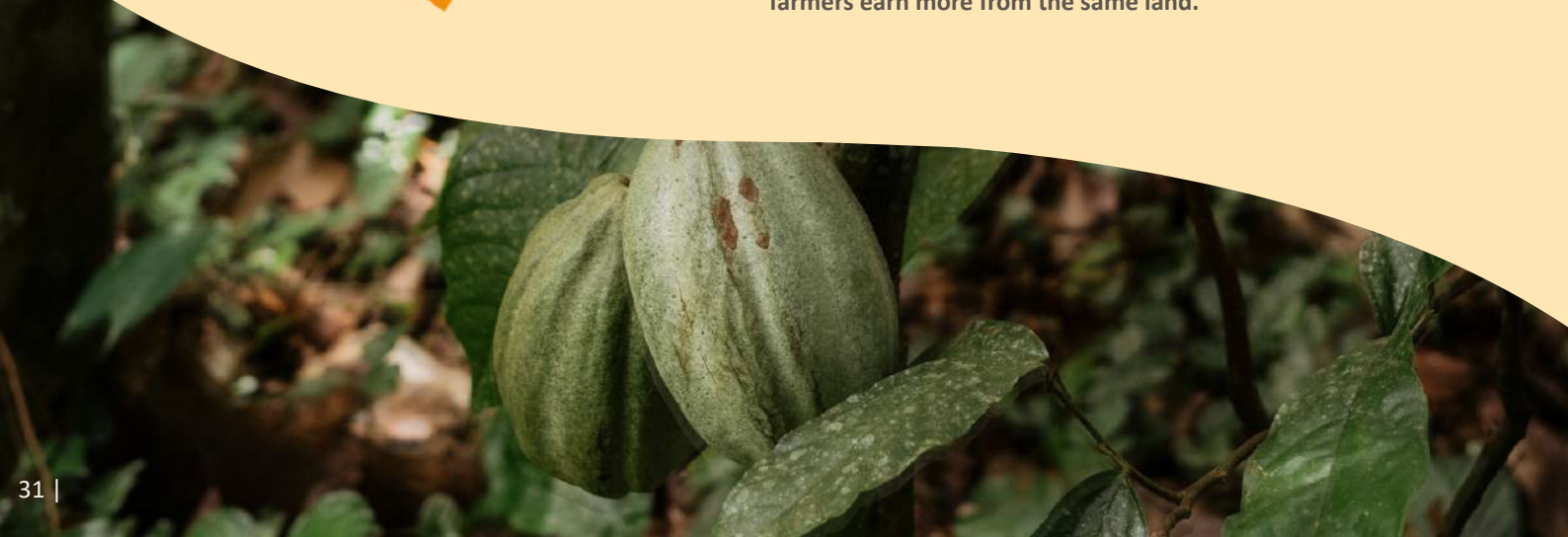
/ Nature & Biodiversity



Dynamic agroforestry

A different kind of cocoa farm is taking root

One where fruit trees, timber and food crops grow alongside the cocoa, soils are restored rather than depleted, and farmers earn more from the same land.



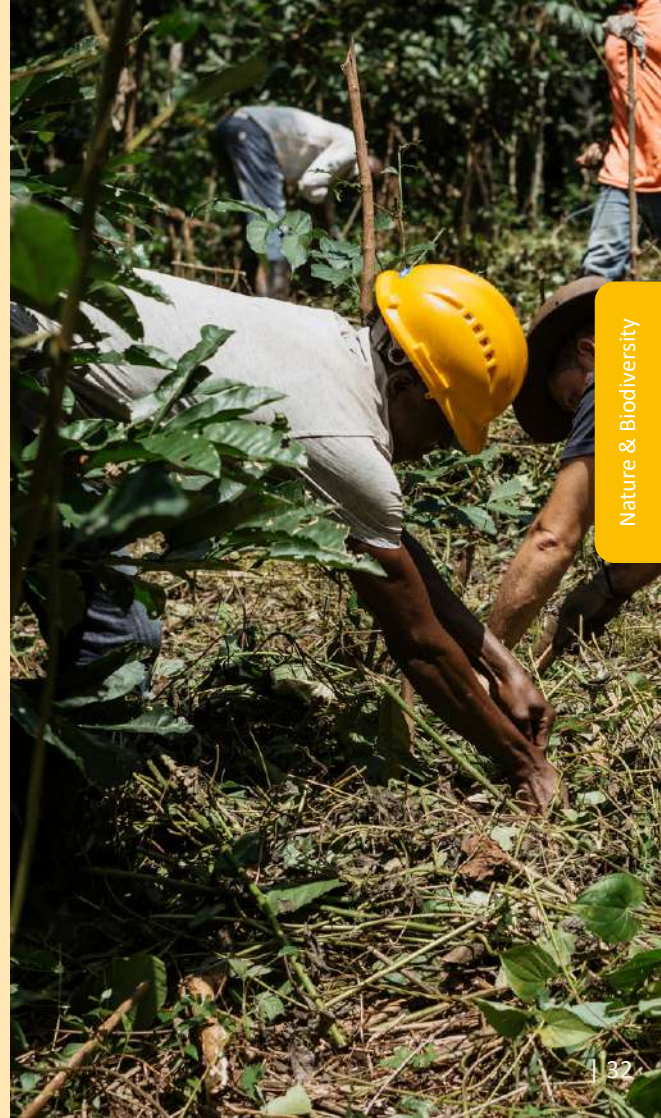
This is dynamic agroforestry, and Tradin Organic is scaling it.

In September 2025, Tradin Organic kicked off a new phase: the dynamic agroforestry for resilience and prosperity initiative, implemented together with Organic Development Services (ODS), Tradin Sierra Leone, Ecotop, Skilled and ChildFund Sierra Leone. A four-year programme (2025 to 2029) focused on combatting deforestation, promoting biodiversity, improving farmer livelihoods and building climate resilience, with a particular focus on women and youth.

Field-based agroforestry training is combined with digital learning modules. Local jobs are created through pruning and maintenance services. Women-led village savings and loan associations build financial resilience at household level.

By 2029:

- Nearly 5,000 farmers strengthening agroforestry practices
- 1,550 hectares under dynamic agroforestry
- Restored forest cover, improved soil fertility, diversified farmer income





Human Rights

Protecting human rights
across supply chains

People power our supply chain

Acomo relies on thousands of people across global supply chains. Farmers, field workers, processors, packers, transporters. Many work in regions where labour conditions, wages and safety cannot be taken for granted. Protecting human rights is fundamental. And essential to responsible long-term sourcing.



Set clear expectations:

Apply our Supplier Code of Conduct across all operating companies and suppliers.



Assess and address risks:

Conduct the Acomó due diligence procedure, identify high-risk regions and suppliers, and take action where needed.



Implement due diligence projects:

Start tailored due diligence projects to mitigate high risks in the supply chains.

Commitment & Approach

Acomó's approach is grounded in internationally recognised frameworks, including the UN Guiding Principles on Business and Human Rights, ILO Fundamental Principles and OECD Guidelines for Multinational Enterprises.

Actions

Supplier Code of Conduct

Requirements communicated and adoption ensured across all suppliers.

Supplier risk assessments

Environmental and human rights risks evaluated as part of the due diligence procedure.

High-risk suppliers

Audits, certifications and follow-up actions where risk exposure is greatest.

Supplier Code of Conduct

Identified risks addressed, suppliers supported in improving working conditions.



100%

signed Supplier
Code of Conduct

100%

high risk suppliers with
an audit/certificate

Acomo Group
Targets

2030

target
2026 :

35 %

of suppliers with an
audit/certificate



* The information shown here provides a general overview of the supply chain; information may vary by origin and specific context.

Case Study

/ Human Rights



Lower trees. Better lives.

Safer farming through dwarf coconut trees

Tradin Organic continues to strengthen farmer livelihoods in Central Java through an impact project co-funded by RVO.

In partnership with local exporters Inagro Jinawi and Daya Alami Indonesia, this three-year initiative (2025 to 2028) reaches 2,275 coconut sugar farming households in Banyumas and Purbalingga.

Climbing 10 to 15 metres to tap coconut sap is the daily reality for thousands of farmers. Physically demanding, often dangerous. And a barrier to women participating in the work at all.

Dwarf coconut trees change that. Lower height means safer tapping and less physical strain. In 2026, 12,000 trees will be distributed across 2,275 farming households.

The dwarf coconut tree is one intervention in a much bigger picture. Alongside the trees: training in organic farming, safe kitchen practices and household financial management. Improved cookstoves reducing smoke exposure, fuel use and carbon emissions.

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“Together, making coconut sugar farming safer, more inclusive and more appealing to the next generation.”

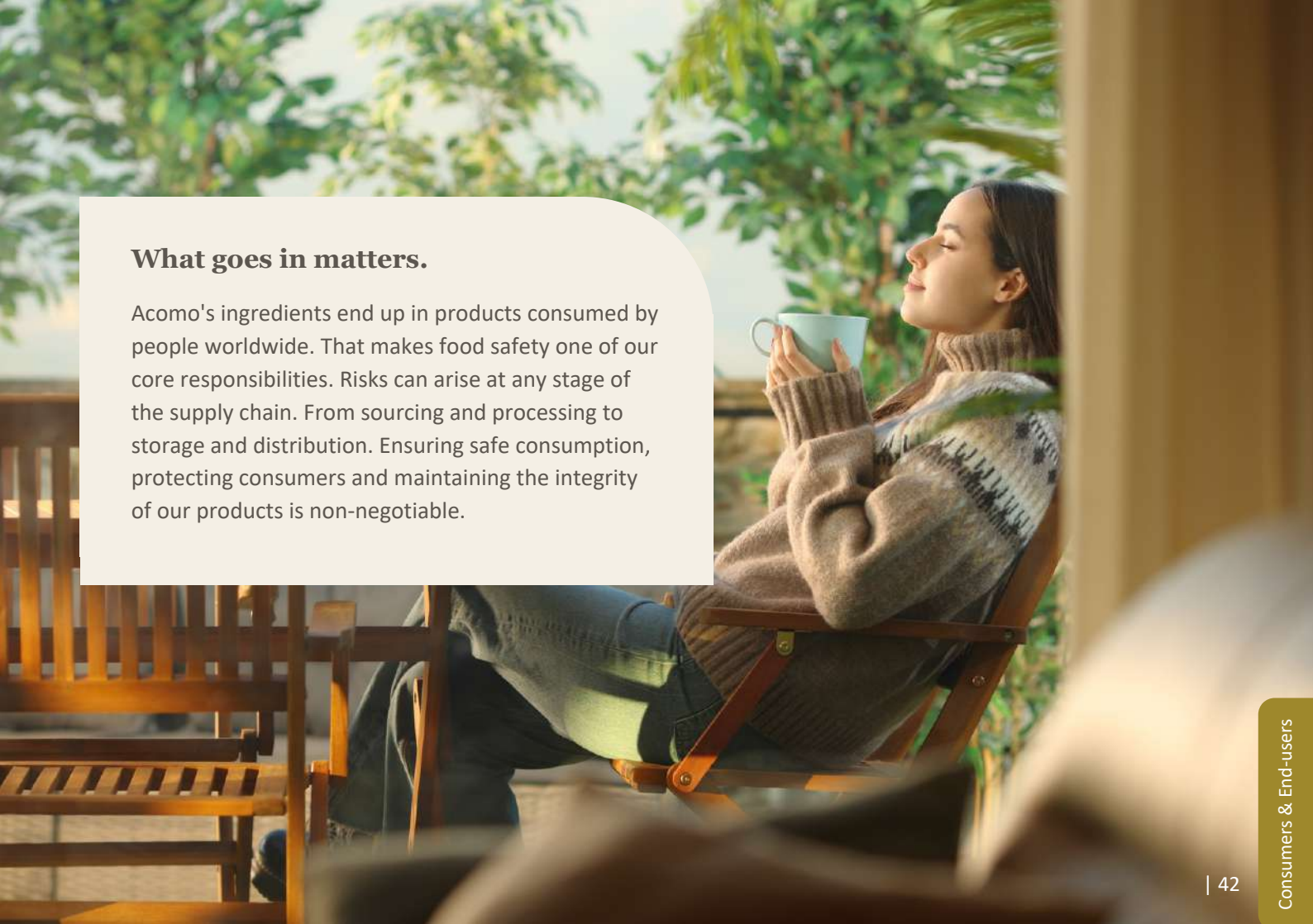
— Tradin Organic





Consumers & End-users

Ensuring end-user
safety & quality



What goes in matters.

Acomo's ingredients end up in products consumed by people worldwide. That makes food safety one of our core responsibilities. Risks can arise at any stage of the supply chain. From sourcing and processing to storage and distribution. Ensuring safe consumption, protecting consumers and maintaining the integrity of our products is non-negotiable.



Protect end-users:

Strict food safety standards across all operations and supply chains.



Ensure product integrity:

Quality, safety and traceability monitored across all sourced, manufactured and distributed ingredients.



Align with global standards:

Internationally recognised frameworks such as GFSI benchmarks applied consistently.

Commitment & Approach

Acomo's quality and food safety approach focuses on robust management systems to identify and manage risks and hazards. Validated through internal and external audits, across everything we source, manufacture and distribute.

Actions

Acomo sits upstream from the products that end up on people's plates. That's a responsibility we take seriously.

Food safety risks can arise at any stage. From sourcing and processing, to storage and distribution. We're the ones who make sure what leaves our facilities is safe, traceable, and trustworthy.

Food safety systems

Quality and food safety management systems maintained, updated and verified in line with GFSI standards.

Global standards

Internationally recognised frameworks applied consistently across the group.





A hand holding a branch with green coffee cherries against a blurred green background. The image is overlaid with a grid and text boxes.

Acomco Group
Targets

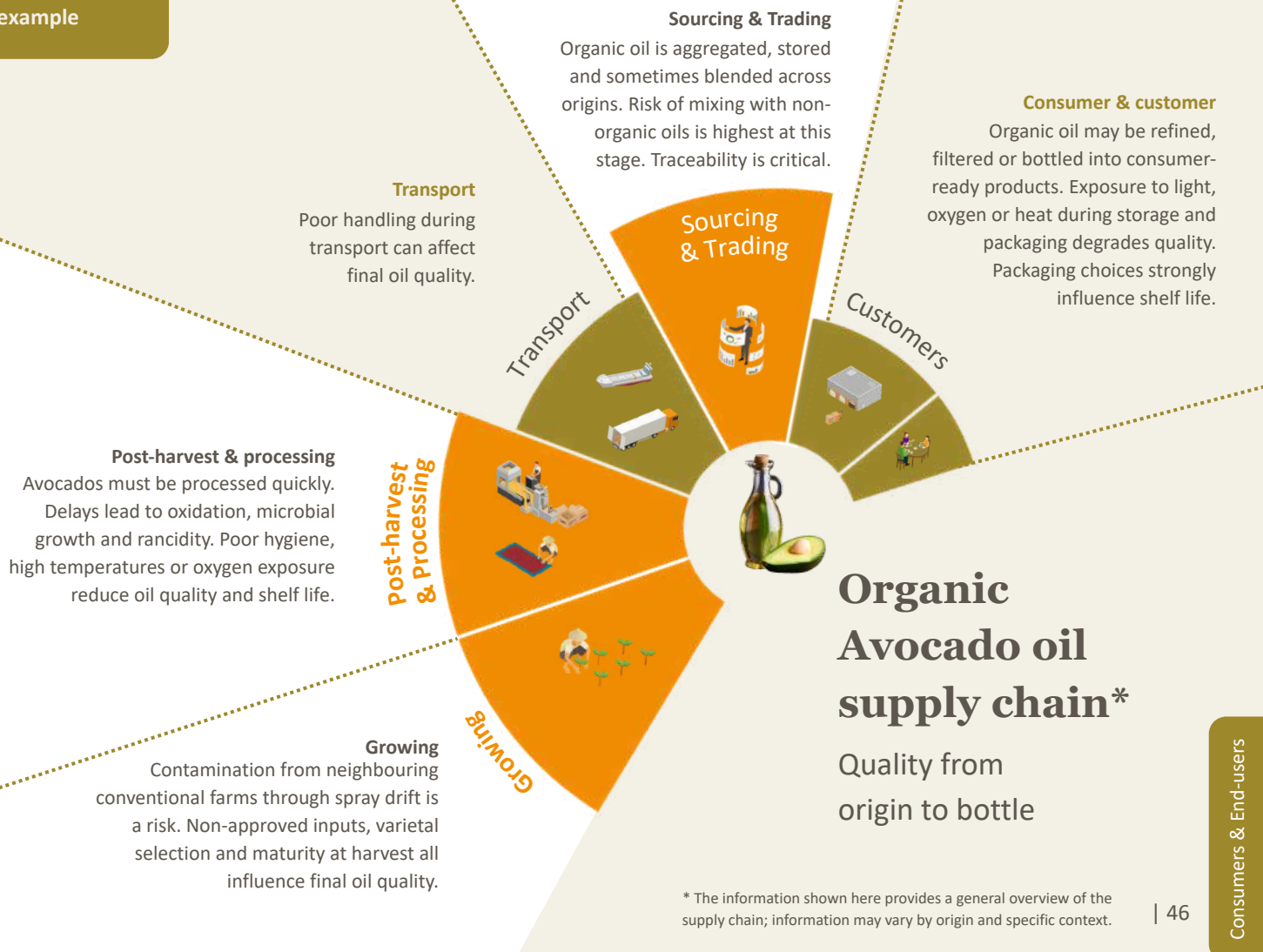
2030

100%

GFSI certified
own operations

90%

GFSI certified third party operations



* The information shown here provides a general overview of the supply chain; information may vary by origin and specific context.

Case Study

/ Consumers & end-users



A new standard in food solutions

Next level certified production facility

2025 marked an important milestone for Snick EuroIngredients. Its new production facility in Oostende officially opened and received full certification, significantly expanding the company's manufacturing capabilities across Europe.

Together with the existing site in Ruddervoorde, the Oostende factory strengthens Snick's position as a one-stop-shop for customers across the food industry. Ruddervoorde focuses on trading and dry blend production. Oostende is purpose-built for wet blends, supported by sophisticated automation and energy-efficient technologies.

Advanced processing lines and intelligent material handling maintain the highest quality standards throughout production. A strong focus on ergonomics ensures employees work in a safe and healthy environment every day.

Behind the facility is a knowledge-driven R&D team of experienced food technologists. Through concept and product development, Snick EuroIngredients transforms ideas into scalable solutions, preserving authentic flavour while meeting specific customer requirements on allergens, certifications and production methods.

”

"We are uniquely positioned to deliver solutions that add real value for our customers throughout the European food industry."

— Erik Engbersen, managing director,
Snick EuroIngredients





Sustainability governance

How sustainability gets done

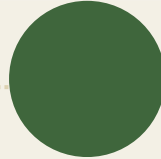
Structure that delivers

Sustainability at Acomó is embedded across the group. With dedicated people at holding level and in every operating company.



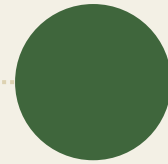
Sustainability committee

Oversight at board level. Members include a non-executive board member, the Acomó Group CEO, the group sustainability manager and the managing directors of Catz International and Tradin Organic.



Group sustainability team

Steering practical implementation. Developing policies, programmes and communications. Empowering companies and employees to deliver on our ambitions.



Operating companies

Each operating company has its own sustainability or quality specialist, ensuring group commitments translate into real action at facility and supply chain level.

Sustainability brochure

First edition: 2026

Want to know more?

Visit www.acomo.nl for our full sustainability reporting, annual reports, and updates on our ESG commitments.

Questions?

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