

Press release

La Lorraine Poland

La Lorraine Poland successfully sources sustainable flour with a lower carbon footprint from Polish regenerative wheat crops

Nowy Dwór Mazowiecki, February 10th, 2025

La Lorraine Bakery Group is following a CO2 reduction path to achieve net-zero emissions by 2050 for its entire value chain. The group reports its carbon footprint in line with the Greenhouse Gas Protocol, focusing on all three scopes. LLBG's carbon reduction targets were approved by the Science Based Targets initiative in 2024, as being fully compliant with the SBTi Corporate Net Zero Standard. (For more info : [LLBG-Press-release-SBTi-approval-net-zero-targets_2_.pdf](#))

LLBG's carbon footprint is mainly driven by its Scope 3 emissions, representing over 90% of all company emissions. Within Scope 3, wheat & wheat flour – the company's most important raw materials – are the biggest carbon drivers. Therefore, LLBG launched a company-wide project to reduce the carbon emissions linked to wheat & wheat flour.

LLBG has set itself ambitious targets to reduce CO2 by purchasing flour produced from regeneratively grown wheat. As a first step towards achieving its targets, LLBG harvested wheat from regenerative wheat farming in 2023 for La Lorraine Belgium. The regenerative wheat was processed into flour by LLBG's own mill, after which the flour was used to produce the first large-scale bread range with up to 40% less carbon for one of its retailers. Another project on regenerative wheat was launched by the LLBG in collaboration with Poco Loco, supplying flour with a lower carbon footprint to produce tortillas. LLBG is scaling up its regenerative and sustainable wheat projects towards 2030, with the ambition to lower the carbon emissions from wheat & wheat flour by 30%.

About a year ago, La Lorraine Polska, representing one of LLBG's biggest markets, began discussions with the local flour mill GoodMills Polska regarding the transition of conventional wheat flour to sustainable wheat flour coming from Polish regenerative crops. A first collaboration resulted in a harvest of regenerative wheat for about 300 tons of flour, with a CO2 reduction of more than 20% compared to flour coming from conventional wheat farming. For this project, the Terra Nostra Foundation standards are used. The regenerative flour purchased by La Lorraine Polska comes from farms that are audited and certified by the independent auditor Bureau Veritas.

"Regenerative agriculture is the only rational solution for food security and the future of our planet. It aims to regenerate agricultural ecosystems, especially natural resources, soil and water, and to ensure optimal use of inputs for high yields", said **Adam Baucza** of the Terra Nostra Foundation.

Regenerative agriculture, which is an alternative to intensive conventional agriculture, aims to restore and maintain the yield-forming potential of the soil and carry out environmentally friendly agricultural production. It aims to conserve natural resources and restore and protect biodiversity. In addition, it has a double CO2 effect: regenerative agriculture reduces

CO2 emissions while also resulting in a healthier soil that can absorb more CO2 from the atmosphere.

"As a responsible company with a range of activities for natural and healthy food production and climate protection, we have joined the ranks of companies supporting the concept of regenerative agriculture. This is a holistic farm management and a set of farming practices that focuses on restoring and improving soil and ecosystems. Such agriculture also results in the production of high quality, healthy food", said **Mateusz Gutsche** V-P of the Board GoodMills Polska.

"I would like to thank all parties involved in the project: the farmers, GoodMills and the Terra Nostra Foundation. Together with our partners, we will do our best to make the project grow so that we can bake more sustainable bread and bakery products, for a healthier planet. This is the beginning of an exciting journey towards net zero emissions. Today, we're pioneering in the field of sustainable wheat and flour on the Polish market, and we want to embark our retail and foodservice partners on this journey with us, as consumers find sustainability increasingly important", 'said **Artur Starek**, General Director of La Lorraine Polska.

For more on **LLBG's sustainability strategy**
2023 Sustainability Report: [Click here >](#)

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About La Lorraine Bakery Group

La Lorraine Bakery Group (LLBG) is a 100% family-owned milling and bakery company, with headquarter in Belgium, offering a wide range of authentic, fresh and frozen bakery products. Every day, more than 5000 dedicated employees produce and sell high-quality bakery products to consumers, supermarkets and the foodservice sector around the world.

We are building a leading international company operating in more than 35 countries and producing bakery products in 10 countries. We are passionate about growth and have the ambition to transform the bakery market with our long-standing expertise, new technologies and motivated and talented employees. The company operates in four business areas: Frozen Bakery, Fresh Bakery, Store Concepts and Milling.

Our main financial objectives are long-term value creation and qualitative growth through innovation and entrepreneurship. The Group reported revenue of 1.36 billion EUR in 2023.

We aim to remain sustainable and entrepreneurial for many generations to come, with a passion for quality and innovation and truly embodying the spirit of a company that does well for all its stakeholders – so that we become not only a bigger, but above all a better company.

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