



People and Planet

Dr Schär's commitment to product quality, safety, and the health of our consumers ●

At Dr Schär, we are mindful of our responsibility to protect and maintain the health and wellbeing of our consumers. We take a holistic approach and consider the needs of our consumer, their journey to choosing gluten free and the entire supply chain that brings Schär to their table.

Quality origins

We use an extensive range of nutritious, naturally gluten-free raw ingredients. Various naturally gluten-free grains, such as corn and rice, as well as alternative grains such as millet, buckwheat, oats, sorghum and quinoa, play an important role in optimising the taste and texture of our products, whilst ensuring a high nutritional value. We continually work towards providing a cleaner label, using familiar, natural ingredients such as honey, plant oils and sour dough.

Gluten is fundamental in providing the familiar texture, taste and shape of staple baked goods. Within large-scale gluten-free food production, it is vital to use specific auxiliary ingredients in order to produce a good quality end product. We use thickening agents and dietary fibre as a replacement for the binding qualities of gluten. We take a responsible approach when it comes to the use of such ingredients:

- We do not add any artificial flavourings, aromas, or colourings to our products.
- We do not add artificial preservatives.



Dr Schär's agronomists work closely with the farmers who supply our quality raw ingredients.



We use a broad range of alternative grains and pseudocereals to create high quality products.



Our quality control team carefully monitor for trace allergen contamination at every stage in production.

Safety at every stage

Evidence suggests that just 50mg gluten per day is enough to cause significant gut damage in individuals with coeliac disease. Worldwide, our team of experienced quality assurance colleagues ensure that all of our farmers, suppliers and production sites meet the highest allergen control standards, from raw materials to the finished, packaged product. Over many years, we have built close partnerships with selected farmers who produce the grains we use most frequently. These partnerships ensure complete traceability of products from the farm all the way to the fork of our consumers. We continually monitor the safety of more than 300 gluten-free products in our global portfolio, conducting over 100 gluten analyses per day to ensure that the gluten content of every Schär product falls well below the legal requirement of 20 parts per million (ppm) of gluten.

We stand for traceable ingredients, transparency, simple recipes and understandable labels ●

Optimising nutritional profile

In 2021, Dr Schär proudly introduced a company-wide Quality Commitment programme to help guide new product development and reformulation projects. Our Quality Commitment programme has been developed and refined in collaboration with our company dietitians, food technologists and quality assurance colleagues. As part of this, we set challenging standards for ourselves in relation to the levels of key health-related nutrients, specifically; sugar, salt, saturated fat and fibre. These standards are aligned with national and international health and nutrition guidelines, whilst taking account of technological feasibility, sensory quality and the need to provide exceptional taste.



Our company dietitians are involved in all stages of product development.

Target nutrient parameters for categories currently sold in UK:

Product category	Sugar Targets	Salt targets	Fibre Targets
Bread	3g/100g SWA*	0.95g/100g SWA*	White bread: Minimum 3g/100g Healthy positioning**: Minimum 6g/100g
Breakfast cereals	12g /100g SWA*	0.59g/ 100g SWA*	Multigrain/Healthy positioning**: 6g/100g
Morning Goods	10g/100g SWA*	0.73g/100g SWA* (yeast raised) 1.13g/ 100g SWA* (powder raised)	Healthy positioning**: Minimum 6g/100g
Chocolate Confectionary	43g /100g SWA*		
Biscuits	26g/100g SWA*		Healthy positioning**: Minimum 6g/100g
Cakes and muffins	28g/100g SWA*		
Savoury Biscuits		1.3g/100g SWA*	Healthy positioning**: Minimum 6g/100g
Extruded & Sheeted Snacks		1.7g/ 100g SWA*	Healthy positioning**: Minimum 6g/100g
Pizza		1g/100g SWA*	Healthy positioning**: Minimum 6g/100g

*SWA = Sales weighted average

** Healthy positioning = products bearing health and nutrition claims

Dedication to research and development

At Dr Schär's dedicated research and development facility in Trieste, Italy, a team of highly specialised food scientists and technologists work tirelessly to research, innovate and develop our vast range of gluten-free food solutions. Projects undertaken here can range from food chemistry to biotechnologies, the selection of raw materials and packaging, as well as the study of formulations and sensory evaluation of the first prototype samples and end products.

Advancing knowledge

The continual support of medical research in the field of gluten-related disorders is also a key priority for Dr Schär. Over 30 years, a multimillion-pound medical research fund has been distributed to world renowned researchers and medical institutions, many of whom work in the UK, to advance the identification, understanding and management of gluten-related disorders, including coeliac disease, gluten ataxia, IBS and gluten sensitivity. Since 2011 we have proudly organised the biennial International Consensus Meeting for the Study of Gluten-related Conditions, each year hosting over 20 world renowned medical experts and providing them with the opportunity to share practice, debate treatment protocols and develop published guidance for healthcare providers around the world.



Attendees of the 2018 International Consensus Meeting. Academics, researchers and expert clinicians from around the world.

Protecting the future of our planet

Ensuring the environmental sustainability of food production and manufacturing processes has become an increasingly urgent issue for producers around the world, Dr Schär is no exception. Over recent years, we have worked hard to adapt our processes - bringing on board suppliers and partners with whom we share sustainability strategies. We have rethought our supply chains, investing in their future to make them increasingly sustainable. We aim to improve the management of water, soil and fertiliser use, focusing on high-tech agronomy as a tool to achieve these results. We are implementing changes to our energy supply, encouraging the introduction of alternative energy sources.

- We are committed to ensure that all packaging will be 100% recyclable by 2024.
- We use only FSC certified paper and cardboard.
- For the cultivation of our cereals, we choose the most suitable areas, i.e. those that have traditionally allowed specific crops to flourish in a natural way, without the need for excessive manipulation of the soil by man. Wherever possible, we link the cultivation area with the production area, so as to limit the environmental impact of transport.
- We only use RSPO-certified sustainable palm oil. We have also reformulated a number of our recipes to make them palm-oil free.
- In 2020, we acquired UTZ certification. By adhering to this system, we are helping to support an organisation that aims to make cocoa farming more sustainable and improve the working conditions of those working in this industry.
- In our production plants, we supplement our conventional energy supply with photovoltaic systems and LED lighting and have installed electric car charging ports for our employees.



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