

## **DSM welcomes publication of EAT-Lancet report**

Our food choices not only affect our human health – they also affect the health of our planet. Published on January 17, the [EAT-Lancet report](#) underlines this key message and provides the first-ever scientific targets for what constitutes both a healthy diet and a sustainable food system.

As a company rooted in science, DSM welcomes this new, unprecedented EAT-Lancet report. Not only is it an important milestone in the emergence of scientific insights that help to understand the world's food systems, but it sets out a practical way forward to a more sustainable future. In particular, adhering to the findings of the report will help us meet both the UN's Sustainable Development Goals and the targets set by the Paris Climate Agreement.

Above all, the report underlines that we need to collectively and decisively rethink the composition of our diets and the way our food is produced. Why? Because food production is responsible for a third of all greenhouse gas emissions and is the largest driver of biodiversity loss and freshwater depletion. Meanwhile, over 821 million people are chronically undernourished, and 2.3 billion people are overweight or obese.

*Feike Sijbesma, CEO DSM: "As the EAT Lancet report strongly underlines, we urgently need to drive the sustainability of food systems by ensuring healthy diets for all within our planetary boundaries. At DSM, together with our partners, we are strongly committed to further developing successful, high-impact, science-based solutions that accelerate this transformation."*

### **DSM's purpose-led solutions**

As part of our purpose-led, performance-driven [organizational strategy](#), DSM is committed to promoting equitable access to healthy food and nutrition, to using and enabling low-carbon technologies and to protecting the earth's resources. To these ends, we aim to nudge consumers within their cultural context, and deal fairly with all stakeholders involved.

In particular, DSM is focused on providing sustainable food solutions in three areas: (1) [diversified proteins](#), (2) [food loss and waste](#), and (3) [affordable nutrition](#). By leveraging our science-based competences and strong organizational experience, we are able to develop leading solutions that make a positive impact across the world. What's more, together with our partners – across academia, customers, social enterprises and other parties in partnerships in coalitions – we are helping to optimize, scale and implement these solutions.

We have already put our food sustainability ambitions into practice by developing a range of high-impact solutions. For example, to make food healthier, DSM has helped to [fortify staple foods and rice](#) to deliver higher levels of vitamins and minerals, and has developed [advanced sweeteners](#) to cut sugar intake, and taste modulators, such as [ModuMax®](#), that help reduce calorie consumption without compromising on taste. In addition, to make the production of food more sustainable, DSM has developed [Veramaris®](#) to make omega-3

acids from natural marine algae, the broiler feed ingredient [Balancius<sup>™</sup>](#) to improve the gastrointestinal functionality of poultry, and [Pack-Age<sup>®</sup>](#) to help ripen cheese more sustainably.

For more information about our work in driving sustainable food systems, please visit our [nutrition page](#).