

# NORDIC

# GlutenFree

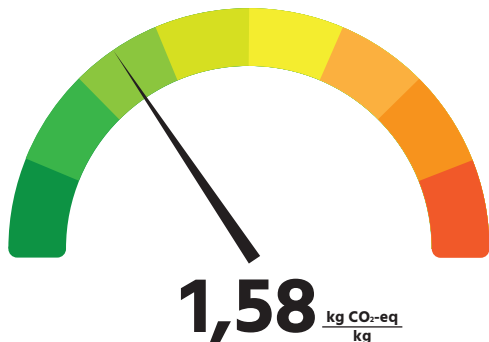
## BAKERY

### CO<sub>2</sub> accounting - 2023

by CalcAir

## Industry Leader

Nordic Gluten Free bakery emits **1,58 kg** CO<sub>2</sub>-eq per kg bread, notably lower than the industry average of **1,93 kg** CO<sub>2</sub>-eq per kg for artisan bread production. This highlights our significantly greener approach, showcasing a **~18%** kg CO<sub>2</sub>-eq per kg improvement over typical industry practices.



**1,93** kg CO<sub>2</sub>-eq  
kg

Industry average

**18%**

Improvement

**15%**

Reduction

## Supply chain emissions

Supply chain emissions (scope 3) related directly to production covers more than 80% of the total CO<sub>2</sub> emission. Nordic Gluten Free Bakery focuses on delivering high quality, healthy food products with as lean a process as possible. Less than 1% of the total emissions come from administrative overhead.

**5%**

Packaging

**3%**

Natural Flavoring  
Ingredients

**1%**

Administration

For all details, including complete scope 1, 2 and 3 emissions see the full report.