



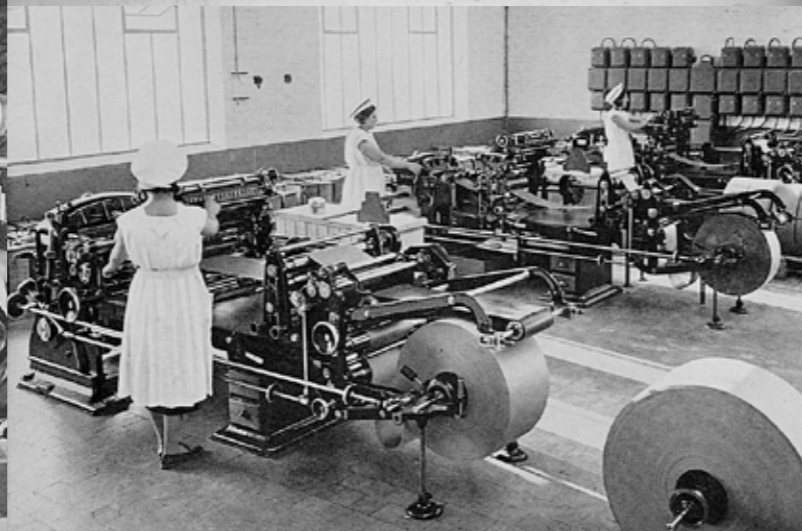
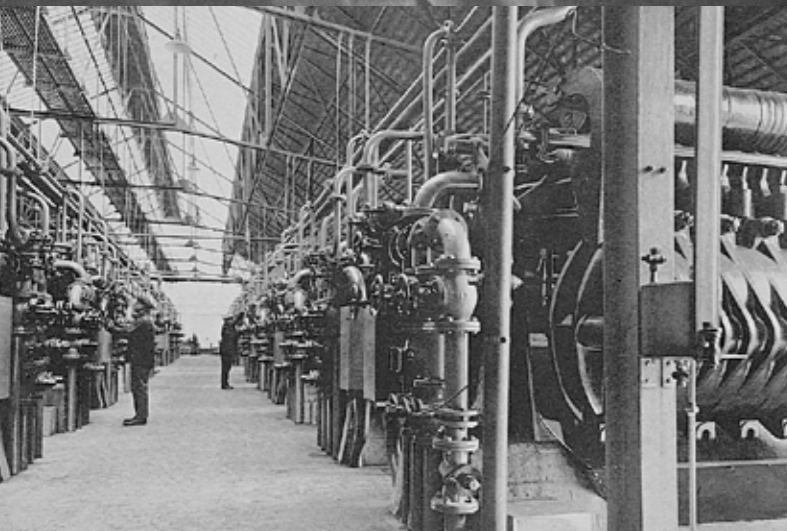
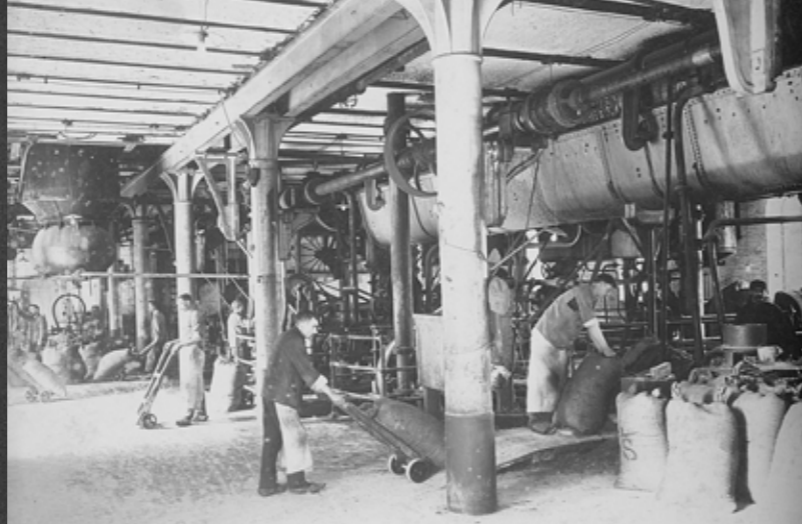
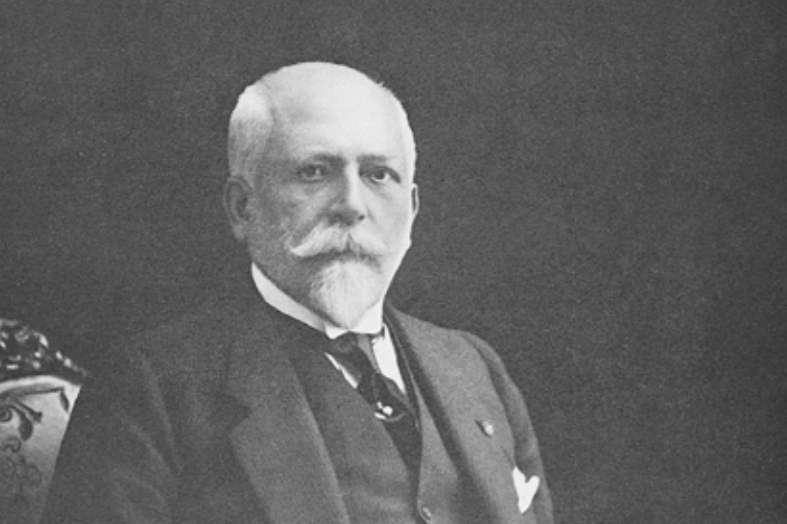
# RAFFINERIE TIRLEMONTTOISE



FROM SUGAR BEET  
TO SWEET DELIGHT



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# OUR STORY

## TOWARDS A SUSTAINABLE FUTURE

The history of Raffinerie Tirlemontoise starts in 1836. In that year Joseph Vandenberghe de Binckom and Pierre Vanden Bossche requested for permits to build two new sugar factories in the town of Tirlemont. Over the years, Raffinerie Tirlemontoise was able to grow in size, number of plants, staff and productivity. In 1928 the company even became the Belgian market leader, a position we still hold with pride today. Since 1989 Raffinerie Tirlemontoise has been part of the European Südzucker Group.

Read more on  
[www.raffinerietirlemontoise.com/en/who-we-are](http://www.raffinerietirlemontoise.com/en/who-we-are)

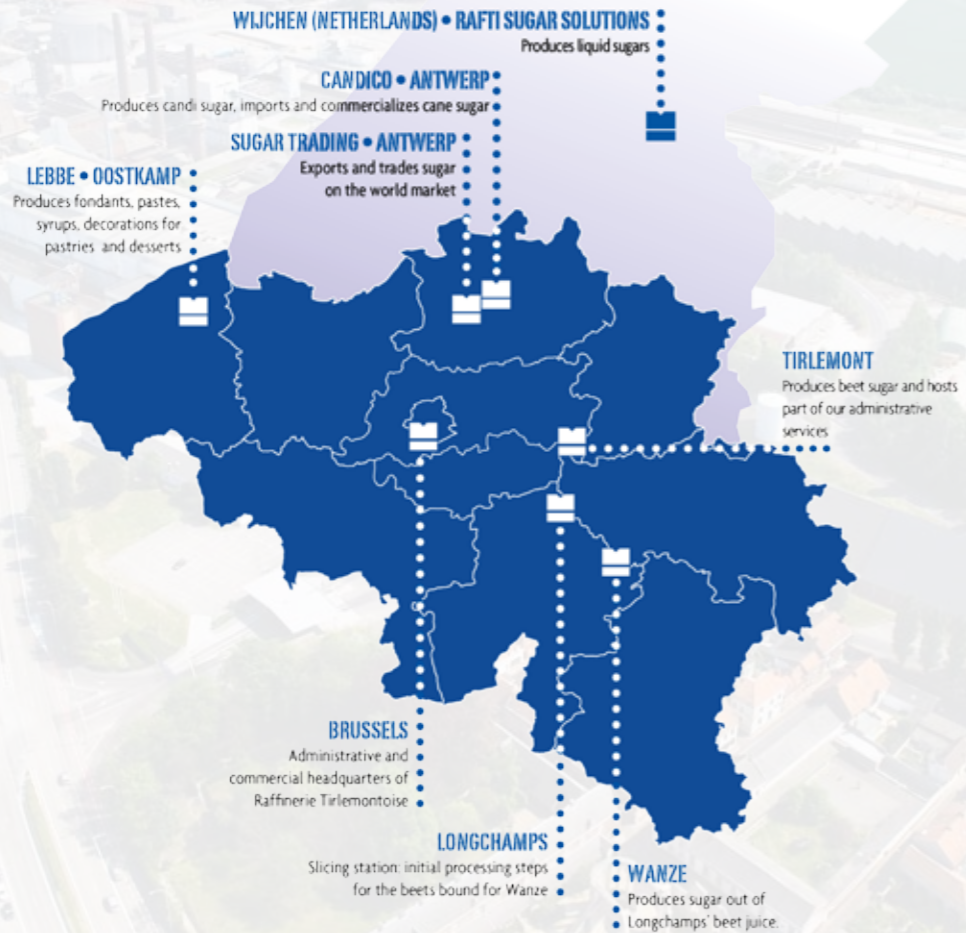
## OUR IDENTITY

The principal activity of Raffinerie Tirlemontoise is the production of sugar. In addition, we also concentrate our energy on a number of internal and external initiatives – always with our mission, vision and values in mind:

- **Excellence is our priority:** our clients, staff, suppliers and shareholders deserve the very best.
- **Respect and trust:** towards our clients, staff, suppliers and shareholders – an essential aspect of our success.
- **Courage to look in the mirror and change:** changes – either radical or gradual – are the driving force behind our success. This is why we do not rest on our laurels and why we are constantly questioning our policy. Because, thanks to the improvement of our products and services and through the implementation of new work methods, we can earn the respect of our clients and staff.
- **Taking initiatives:** we encourage everyone to give the best of themselves in a constantly and rapidly changing world. This requires having an open mind, a stimulating and creative work environment and staff that is constantly grabbing new sales opportunities in new fields and markets.



## OUR PLANTS



## OUR RELATIONSHIP WITH OUR STAKEHOLDERS

In order to position ourselves better and to communicate why Raffinerie Tirlemontoise is unique, we have prepared a summary of our most important messages. These messages are the fundamental aspects in the heart of Raffinerie Tirlemontoise and give a clear overview of who we are and what we do.

### RAFFINERIE TIRLEMONTTOISE

- always ensures high-quality products;
- creates and maintains strong relationships of mutual trust with our planters;
- constantly invests in optimisation to improve our yield;
- ensures efficient logistics in every step of the production process;
- works actively towards a sustainable future based on the economic impact, ecology-based investments and an added value to the society;
- works in line with its immediate vicinity of her different plants.

### SÜDZUCKER

Südzucker, Raffinerie Tirlemontoise's parent company, is one of the principal enterprises in the food industry and it is even the world's leading company in the traditional sugar industry. The company is focused on sugar, specialities, biofuel and fruit. This is enabled with the 16,500 employees and an annual sugar production of 4.5 million tons.



2,096,000  
SUGAR CUBES PER YEAR

3-3,500,000  
TONS OF SUGAR BEET PER YEAR



600  
EMPLOYEES

PRODUCTION SITES IN BE AND NL



90% 10%  
INDUSTRIAL RETAIL

10,000  
VISITORS PER YEAR





# OUR SUGAR BEET, A SUSTAINABLE RESOURCE



## SUGAR BEET, A LOYAL PARTNER

The majority of the sugar produced by our group is extracted from local sugar beet (only some of our products are made from imported sugar cane). In addition, we can strengthen the impressive sustainable properties of our raw material through our well thought-out transport and investment policy. You can read more about this subject in this brochure.

## A GREEN LUNG

Every year one hectare of sugar beet converts 30 tons of CO<sub>2</sub> into some 13 million litres of oxygen. This is, as a rough estimate, four times more than a forest of the same size! In addition, the sugar beet harvest does not disturb the biodiversity and the plant has little to no need for irrigation. And if that were not enough, the farmers, Raffinerie Tirlemontoise and the Royal Institute for the Improvement of the Beet (IRBAB) invest in better seeds each year and we limit the use of pesticides.



## A CLOSED CYCLE

Raffinerie Tirlemontoise makes every effort to work in a sustainable way throughout the entire production process. We can proudly say we produce zero waste during our entire production process. All by-products of the sugar go back to the agricultural sector. For example, we bring the excess soil straight back to the fields, mud from the production process will be used as a soil improver and the pulp is pressed and reused as cattle feed.



## TOWARDS SUSTAINABLE TRANSPORTATION

The transportation of sugar beets from the field to the factory is an essential part of the beet campaign. Together with the farmers and transporters we consider people and the environment as much as possible when transporting our goods. This was consolidated in our transport charter. On average the distance from the field to the factories is 50 kilometres. This local aspect is an important pillar in terms of sustainability and thus contributes to a lower ecological footprint.



## THE ADVANTAGES OF OUR SUGAR BEET

- 1 hectare of will provide four times more oxygen than a
- Does not disturb and
- Barely needs
- Since 1980 we have used 50% less
- The distance is limited as much as possible
- **Zero** thanks to the reuse of soil and pulp that is pressed and used as cattle feed

## COMMON AGRICULTURAL POLICY

The Common Agricultural Policy (CAP) was the result of the idea to develop an agricultural sector in mutual consultation, across different countries, to make sure there is no under or over supply. These countries are today joined in the European Union.

The CAP watches over the markets, organises the safety and quality of food, contributes to the development of agriculture, protects the environment and supports farmers financially. Or, in other words, it finances farming, but it also regulates it, in the interest of the producers and of the environment and for the consumers.

However, as from 2017 the existing rules will be abolished. Everyone can thus produce whatever he wants to do, at the price he adopts, and in relative competition with all world producers, including countries like Brazil, where the government supports its cane sugar industry.

We call this 'relative' competition, since only the tariff boundaries will be maintained. This means that certain import taxes shall remain in full force for the time being. The interprofessional agreements will also be maintained; at the start of the campaign we will, together with the planters, continue to lay down the purchasing conditions of their beets as well as the expected quality.



- (1) After harvesting the sugar beet, most of the soil is removed on the field. This means less weight and thus more economical transportation.
- (2) Afterwards the beets are washed and rasped into small pieces — called beet slices.
- (3) The next step is diffusion. The water used will contain more and more sugar as the sugar diffuses into the cells of the beet slices. The remaining pulp will be used as cattle feed.
- (4) After a complementary filtration, we continue into the evaporation. All steps are evidently executed in an environmentally responsible way.
- (5) Thanks to the crystallization and drying, we obtain the sugar as we all know it.
- (6) The sugar is stored professionally and distributed automatically to the packaging area.
- (7) Finally, in some cases, the product will be processed into specialities (cassonade, hard cubes...).



# SUSTAINABILITY

## OUR CORPORATE SOCIAL RESPONSIBILITY

Sustainability is one of the core values of Raffinerie Tirlemontoise. Many initiatives and projects are at the base of an improved relationship between the people and the environment.

## FAIRTRADE CANDICO

For various Candico products, cane sugar is at the base of the production process. Since 2008 these Candico cane sugars are Fair Trade certified. Most of the sugar originates from Malawi, from the organisation 'Kasinthula Cane Growers' to be more precise. Many families are working on the sugar plantations and get a fair price for their work.

The profit made through the Fair Trade market, is used for common projects such as drinking water supply and access to electricity. In addition, some money is also used for renovating hospitals, purchasing bicycle ambulances or building schools with the support of the local government.

The Fair Trade thus makes a difference in the lives of the people working on these plantations.





## LONGCHAMPS, A 'BEE MUNICIPALITY'

Raffinerie Tirlemontoise has set up two big beehives in the plant of Longchamps. The settling ponds are an ideal place to welcome these beehives as they will contribute to a higher biodiversity around the ponds. The beehives are indispensable since it is increasingly difficult for bees to survive and we need bees for pollination. Bees are thus an enormous value for agriculture and humanity in general.



## BIRD-WATCHING AT RAFFINERIE TIRLEMONTOISE

In Tirlemont we work closely with Natuurpunt (the largest Belgian nature conservation organisation) for the maintenance of our sedimentation basins. In that way we can ensure the best possible integration of ponds in the existing landscape. In Longchamps we can observe a good collaboration with the association of ornithologists since most settling ponds hold many rare birds!



## BEE FACTS

- A winter bee can live up to 9 months, whereas a summer bee will barely reach 6 weeks.
- A queen bee can live up to 5 years but is usually replaced earlier.
- The queen lays eggs from January to November. This means about 500,000 eggs in her lifetime!
- A bee is stuck at a flower and has a maximum action range of circa 3 kilometres.
- The flight speed of a bee is around 30 km per hour.



## SUGAR AND HEALTH

Sugar and health are two words that are often connected one to another. But what exactly is responsible sugar consumption?

One of the core messages in the debate is that sugar is a source of energy and it is thus necessary for the proper functioning of the human body. Like many scientists, we are behind the principle of a balanced lifestyle. This is a varied way of life and each aliment (and thus also sugar) has its place in this concept. Furthermore, exercise is also an important part of a balanced lifestyle. The amount of energy you eat must be adjusted to your own energy consumption. A professional athlete for example, can eat more calories per day because he/she is able to burn them. An elderly person that does not move a lot, should be eating less calories per day. As with all things in life, it is all about finding the right balance.

Do you want to know more about sugar and health? Visit our website.

You will find more information about diabetes and obesity as well as the role of sugar. Are you curious about the concept of a balanced lifestyle? Visit the website [www.vigez.be](http://www.vigez.be) and take a look at the active food pyramid.





# QUALITY, SAFETY AND ENVIRONMENT



## CARE FOR PEOPLE AND THE PRODUCT

In addition to the follow-up of the quality of the entire production process and our numerous products, safety in and around the workplace is one of the primary pillars of our QSE Department (Quality, Safety & Environment). We are engaged in this vision in order to assure the well-being of all our employees. A happy employee is worth two!

Raffinerie Tirlemontoise will constantly and unabatedly continue to improve the safety of the whole organisation: it all starts with a thorough training program and it is also assured in the daily routine, regulations, audits and so on.

## INNOVATION

From the production phase to transportation, Raffinerie Tirlemontoise is always looking for innovative ideas to make the whole process from beet to finished product more efficient, intentional and qualitative. The analysis in the laboratories and control centres of Raffinerie Tirlemontoise's plants is at the base of targeted adjustments. In this way, we look ahead, with a sharp eye for the product, humanity, the environment and the future.

# PRODUCTS

## EXPORT OF OUR SPECIALITIES

Thanks to the deregulation (see also the part about the Common Agricultural Policy) Raffinerie Tirlemontoise is able to expand internationally as well. After some nifty market research, Raffinerie Tirlemontoise was able to develop certain products for export. Today T-Sugars can be found in North-America, North-Africa and Asia. It goes without saying that we are incredibly proud to represent and promote Belgium in these regions with our products that are especially selected for the various international markets.

A concrete example is our typical candy sugar which is still produced with the same recipe as in the very beginning. We respect our traditions, do not use any additives and work only with the best quality sugar. Thanks to the slow crystallization process we get our unique taste and texture. Our candy sugar is also appreciated by Starbucks, since we have recently obtained a partnership with this renowned coffee brand. This is how the world journey of this typically Belgian product starts.

# RETAIL PRODUCTS

## 1. TO SWEETEN HOT DRINKS

- E.g. Hard Cubes, Sweet Sticks...

## 2. TO PREPARE DESSERTS

- E.g. Fine Sugar, Pearl Sugar...

## 3. TO MAKE HOME-MADE JAMS

- E.g. Minute Sugar, Extra Fruit Sugar...

## 4. TO SPRINKLE

- E.g. Ultra-Fine Sugar, Icing Sugar...

## 5. CANDICO

- E.g. Cane sugar in cubes, Candy Sugar syrup...



# INDUSTRIAL PRODUCTS

## 1. DRY SUGARS

- E.g. Refined sugar, Cane sugar...

## 2. LIQUID SUGARS

- E.g. Glucose-fructose syrups, Candy syrup...

## 3. SUGAR SPECIALITIES

- E.g. Decorative sugar, Coloured sugar...



## T-MAN, OUR AMBASSADOR

T-Man is not only our sweet friend, but he also fulfils the role of our ambassador. He listens to everyone, loves to share his adventures with others and, above all, he is happy to show you the story of Raffinerie Tilmontoise through a wide range of Sweet Little Moments!

Follow T-Man on  on [www.facebook.com/Tmansugar](https://www.facebook.com/Tmansugar)




## RAFFINERIE TIRLEMONTAISE, DEFINITELY WORTH A VISIT!

Do you want to experience everything you have read in this brochure? Pay us a visit, we are happy to welcome you! For more information, please visit our website [www.raffinerietirlemontaise.com/en/Our-engagement](http://www.raffinerietirlemontaise.com/en/Our-engagement)

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