

# ESG

COMMITMENT

# Manifesto



# Danmatic®

**Your partner** in moving  
automated baking forward



## Where **engineering** and baking meets

Danmatic is your partner in moving automated baking forward. For more than 30 years, we have developed innovative baking technology that sets new standards for the industry.

We manufacture a range of best-in-class machines used by market-leading bakeries across the globe.

### **Standard and unique machines**

We take the time to deeply understand the needs of each bakery through close collaboration. Drawing on our many years of know-how, we propose solutions that address

specific challenges and integrate seamlessly into the production line. Our solutions may involve our proven standard machines or developing entirely new machines tailored to meet specific local requirements.

### **Consulting and turnkey**

With more than three decades of expertise, we are a trusted advisor to leading bakeries worldwide. In Scandinavia, we also offer turnkey production systems and expansions. We select and combine the best machines on the market into a cohesive solution.

### **We know dough**

Danmatic was founded by an engineer and a baker. This combination of know-how on both automation technology and the baking process is still the core of our mindset. The taste, ingredients, look and feel of the bread determine the machine, and not the other way round. If you can create it, we can automate it.

### **Market leader in decoration and trayhandling**

Over the years, we have become market leaders in two key areas: our

innovative zero-waste technology for bread decoration and advanced solutions for automating the handling of challenging items like trays, baskets, crates, peel boards, and tins.

We take pride in creating solutions that fit seamlessly into the full dough processing line – and we only consider our job done when the gears are spinning, the crumb is soft, and the crust is perfect.

# About Danmatic

## 1,200 projects completed

Over the years, Danmatic has designed and produced a wide range of equipment and special machines for the bakery industry. We have contributed to more than 1,200 projects for satisfied customers through our many years in the bakery business.

## Our core business

The core business for Danmatic is manufacturing our standard machine programme, custom design, project engineering and equipment supplies including third party equipment and service and maintenance. Our extensive know-how and expertise make us one of the leading players in the bakery business. We take responsibility for the project from start to finish and ensure that all machines work together in a correct and efficient manner.

## Core customers

Industrial, mid-sized and retail bakeries and system integrators.

## Employees

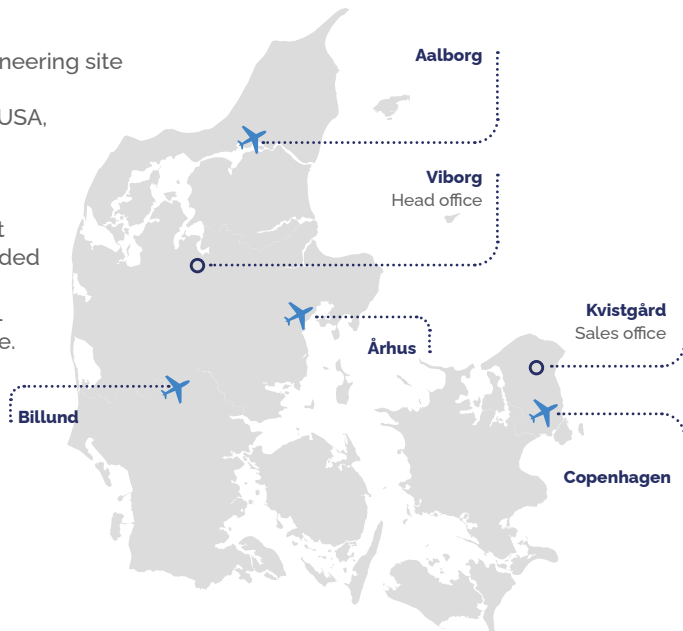
At Danmatic, we are a strong team with +15 years average seniority and highly specialized employees. All our sales staff have a background from bakeries, so we easily understand your daily challenges.

## Worldwide

Our head office and engineering site are located in Denmark. We have sales offices in USA, Germany and Denmark.

## Financial background

Danmatic A/S is a robust company. We were awarded the AAA credit rating by Dun & Bradstreet in 2001 and have retained it since. We were founded in 1989 and we will be here for many years to come.



Danmatic supports the UN's Sustainable Development Goals

## Sustainability and social responsibility

ESG and sustainability are an expression of corporate social responsibility and are about the way we work to tackle environmental and climate challenges for the benefit of our employees and the wider community. Grounded in our values and as a leading brand in our segment, we acknowledge our responsibility and commitment to continue setting the standard.

### ESG focus areas in Danmatic's value chain

- Suppliers
- Own production
- Customers

### Danmatic's work on the UN's Sustainable Development Goals (SDGs)

At Danmatic, we have been working purposefully with the SDGs to identify where we, as a company, can make the most difference, and we have chosen to start with goals 8, 9 and 12.

Explore the way Danmatic works with SDGs on the following pages.





## Decent **work** and **economic growth**

Danmatic continuously strives to improve working conditions and foster economic growth for employees - not only for our own team but also for the employees in the bakeries we develop machines for.

# 1

## Improving workplaces with **automation**

At Danmatic, we address a critical challenge faced by bakeries worldwide: the toll that heavy lifting, repetitive tasks, and other manual processes take on employees. These practices are unsustainable in the long term.

Our solution lies in automating manual processes. But only those that add no value to the bread or the employee.

For 25 years Danmatic has combined the art of baking with the mindset of an engineer, and specialized in designing machines that automate essential, but physically demanding bakery tasks. Such as transferring trays from ovens, stacking and de-stacking plastic crates in packing areas, and replacing other ergonomically unsuitable work processes with automation.

The benefits for both bakeries and employees are significant: Workers are upskilled from manual labor roles to machine operation and engineering positions. This makes it easier to attract and retain a qualified workforce, and thus minimize the issue of labor shortages. In addition, bakeries reduce costs and improve overall efficiency.

We help bakeries transition to safer, more efficient workplaces.



## Industry, **innovation** for a better **future**

Danmatic aims to contribute to the development of inclusive and sustainable industrialization. We believe that a sustainable future can be achieved through innovation and new creative solutions that balance the needs of planet, people, and profit.

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## Driving **innovation** for a better **future**

To create a more sustainable world, we must elevate innovation to new heights, particularly in areas like waste reduction. This requires collaboration, creativity, and the application of deep expertise and experience to solve complex challenges.

At Danmatic we are bakers and engineers, and innovation is at the heart of everything we do. Our high level of innovation stems from a unique combination of factors: A highly motivated workforce with decades of experience – many of our employees have been with us for over 30 years. Unparalleled expertise in the baking industry – we focus exclusively on bakeries, enabling us to deliver specialized solutions. A deep understanding of the industry, cultivated through long-term employee retention and close partnerships with bakeries worldwide.

This focus and expertise enable us to tackle challenging problems with innovative ideas and contribute to the development of groundbreaking, sustainable solutions. For our customers, this means partnering with a company that is deeply committed to moving the automated baking toward a more sustainable future.



## Responsible consumption and production

Sustainable consumption and production are about doing more and better with less, which is why we always thrive on reducing material use and energy consumption throughout the lifecycle of Danmatic's machines.



## Tackling **food waste** with precision and **innovation**

Food waste represents a significant loss of resources and has a considerable impact on the planet. To address this issue, we must strive for greater precision and efficiency in food production processes.

At Danmatic, we are committed to achieving zero waste across all processes in an automated bakery. We are best known for our innovative bread decoration technology, designed to eliminate waste, but our zero-waste philosophy extends throughout the entire production process.

This approach not only reduces raw material waste but also minimizes the cost for cleaning and prevents waste in subsequent processes, such as packaging materials which are wasted as a consequence of e.g. excess seeding. However, our dedication doesn't stop there - we continuously develop new ways to improve and optimize production.

For our customers, this means not only eliminating waste of raw materials and inefficient workflows but also achieving economic benefits.

By reducing waste, Danmatic helps bakeries operate more sustainably while simultaneously improving their bottom line.

# Danmatic®

Moving bread forward

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