



Media release
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Fazer is building a bio-heating facility, which utilises the side streams from oats, in Lahti, Finland

Fazer has agreed with Lahti Energia Oy to have a bio-heating facility built on Fazer's factory area in Lahti. The heating facility will produce bioenergy to be utilised by the mill, bakery and rye crisp production lines as well as the new Xylitol production facility, which will be ready in autumn 2020. The fuel for the new heating facility will be derived from the side streams of the production in the factory area, mainly from the oat hull mass which will be left over following the xylitol production process. In March 2019 Fazer stated that it will invest 40 million euros in Lahti in a production facility producing Xylitol from oat hulls. The investment will strengthen Fazer's position as a forerunner in value-added grain products.

Fazer is participating actively in the work to curb climate change and is investing in sustainable food production. Fazer's sustainability approach consists of four ambitious core goals by 2030: 50% less emissions, 50% less food waste, to be 100% sustainably sourced and more plant based. Reducing emissions is a direct means of reducing the climate impacts of food production, and renewable energy plays an important role in cutting emissions.

"Sustainability is a key element of Fazer's strategy, while the company is transforming into a modern sustainable food company. Food production and consumption have a major impact on the environment, society and well-being. We see food as a solution. We put the consumers first, and the conscious consumers of today expect companies to actively advance sustainability. A bio-heating facility, which utilises the grain-based bio-mass derived from our own production to produce heat, is an outstanding example of circular economy," explains Pekka Mäki-Reinikka, Managing Director of Fazer Mills Finland.

New method for producing bio-energy supports the circular economy

The Xylitol factory, which is being built in Lahti, will be the only production facility in the world producing Xylitol from oat hulls on such a scale and where the raw material is received directly from the company's own production. The production of Xylitol utilising a side stream from the oat milling process and new technology, is an excellent example of an innovative circular economy solution.



“Innovations and continuous development work play essential roles in sustainable food production. Our core goal of achieving 50% less emissions supports the circular economy – as does the whole Xylitol factory. We consider it very important to find ways to utilise different side streams as beneficially as possible,” Mäki-Reinikka continues.

The heating facility will be built next to the new Xylitol factory and once ready, it will produce enough heat and industrial steam to serve Fazer’s whole factory area in Lahti. The steam may also be used to cool the premises of the area. The heating facility is estimated to be ready in autumn 2020, at the same time as the Xylitol factory.

Local energy from oat hulls

In June, Lahti was chosen as the Green capital of Europe in 2021. Lahti received the best scores with regards to the air quality, waste handling and eco-innovations, among other things. The new Xylitol factory will create 30 new jobs in Lahti and support the position of Lahti as the leading green city in Finland and in Europe.

For more information, please contact:

Taina Lampela-Helin, Manager, Communications, Fazer Group, taina.lampela-helin@fazer.com, tel. +358 40 668 4600

Fazer’s media phone line is open Mon–Fri from 8:00 to 16:00, tel. +358 40 668 2998, media@fazer.com

Fazer Group

In 1891, the young Karl Fazer opened his first café with a mission to make food with a purpose – and a passion to create moments of joy for all the people around him. It became Northern Magic. Made Real. Today, Fazer is an international family-owned company offering quality bakery, confectionery, biscuit and grain products, plant-based meals, non-dairy products, on-the-go food & drinks as well as food and café services. The Group operates in nine countries and exports to around 40 countries. The success of Fazer has been built on Karl Fazer’s vision, values and fearless creativity: the best product and service quality, beloved brands, the passion of skilful people and responsible ways of working. In 2018, Fazer Group had net sales of 1.6 billion euros and more than 15,000 employees. Fazer’s operations comply with ethical principles that are based on the Group’s values and the UN Global Compact.

Northern Magic. Made Real.