

PRESS RELEASE

Sternchemie: ProTerra certification documents sustainability and quality

Hamburg, May 2025 – Sternchemie, a leading provider of lecithin and functional lipid solutions for the food industry, has strengthened its commitment to sustainability and high quality standards. As a member of the ProTerra network, the company now includes **ProTerra-certified products in its line of IP-soya lecithins**. These are offered as part of the successful Yellothin range. This strategic initiative ensures that customers receive safe, traceable, and environmentally responsible ingredients, reinforcing Sternchemie's reputation as a trusted partner in the global food sector.

Commitment to sustainability

The ProTerra Foundation, established in 2006, promotes sustainability in the food and feed supply chain, with a particular focus on segregated non-GMO materials. The ProTerra Standard addresses critical issues such as:

- **Human rights and fair labour practices**, ensuring safe workplaces, equal opportunities, and the prevention of child and forced labour.
- **Good agricultural practices**, emphasizing soil fertility, water management, and the responsible use of fertilizers and pesticides.
- **Environmental protection**, advocating against deforestation and preserving biodiversity and high conservation value areas.
- **Rigorous non-GMO requirements**, ensuring that certified products meet the highest standards for natural and sustainable food production.

By sourcing ProTerra-certified ingredients, Sternchemie provides customers with the assurance that their supply chains uphold the highest ethical and environmental standards. This enables food manufacturers to make informed choices and meet growing consumer demands for sustainable, non-GMO ingredients.

Futuring food with technical expertise and fit-for-purpose solutions

Sternchemie develops innovative approaches for lipid-based solutions. In addition to standard products, this includes high-quality lecithin solutions that are designed for the special requirements of the food industry and are continuously being improved. The success of this collaborative approach rests on three pillars:

Functionality and innovation: Lecithin, a natural ingredient, improves texture, emulsification and shelf life in a wide variety of food applications. Through continuous research and development efforts, Sternchemie is continuously expanding the application spectrum of this versatile, clean label ingredient.

Technical support and service: The focus is on varied customer needs and tailor-made problem solutions. Technological applications advice, customer proximity, and on-site consulting are therefore part of Sternchemie's service offerings, helping ensure smooth processes. The goal is to overcome challenges and increase production efficiency.

Safety and quality: Sternchemie guarantees the highest quality and performance standards through long-term, strategic partnerships and stringent quality controls, while at the same time helping customers transition to sustainable supply chains and sourcing strategies.

Making sustainable food production safe and simple

As a member of the ProTerra network, Sternchemie offers innovative, environmentally and socially responsibly made products that provide top functionality. By integrating ProTerra-certified materials, the company simplifies sustainable food production. Sternchemie thus helps manufacturers make safe, healthy and ethically sound products that consumers trust.

One more note: You can find photos of this press release under this link:

<https://mediastock.stern-wywiol-gruppe.de/share/12279C85-0B70-4A2A-8A3E5B175C37EF13/>

About Sternchemie:

Sternchemie GmbH & Co. KG, headquartered in Hamburg, is a specialist in lecithin and functional lipid solutions for the food and nutrition industries. Together with our customers, partners and staff, we stand by our vision: "We make it simple to produce safe and healthy foods." With production facilities in Germany, the Netherlands, Poland, India, Malaysia and the US, and an international network of subsidiaries and numerous qualified foreign representatives, the company is represented in the world's key markets and is globally available for its customers and partners. As a member of the independent, owner-operated Stern-Wywiol Gruppe with a total of 14 sister companies, Sternchemie can make use of many synergies. Thus, the company has access to the concentrated knowledge of over 150 R&D specialists and the extensive applications technology and testing facilities of the large Stern-Technology Center in Ahrensburg, Germany. This lets it offer customers a high degree of flexibility and innovation. The Stern-Wywiol Gruppe is one of the world's most successful international suppliers of food & feed ingredients.

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