



Press release

SBTi validates Dr. Oetker's near-term climate targets – 2025 progress overview shows developments

Bielefeld, July 2026 – The Science Based Targets initiative (SBTi) has validated Dr. Oetker's near-term climate targets. This confirms that the company's targets meet science-based requirements for limiting global warming. The current 2025 progress overview shows how Dr. Oetker continues to advance key sustainability topics along the Dr. Oetker Sustainability Charter – including climate action, packaging, responsible sourcing, food waste, product-related topics and employees. In 2026, Dr. Oetker will address more balanced products and water management in a more structured way and will continue to reduce food waste with new ambitions.



SCIENCE
BASED
TARGETS

DRIVING AMBITIOUS CORPORATE CLIMATE ACTION

“The validation of our near-term climate targets by the SBTi is an important milestone for Dr. Oetker. It confirms that we are working on line with science-based requirements. At the same time, our 2025 progress report shows that we are pursuing concrete targets, making progress transparent and continuing our work on challenges.” – **Alexander Sack, Executive Manager Sustainability at Dr. Oetker**

2025 progress overview makes developments visible

The near-term climate targets are part of Dr. Oetker's sustainability strategy, which is anchored in the Dr. Oetker Sustainability Charter. It covers the three action areas Our Food, Our World and Our Company. The 2025 progress overview documents selected developments and key figures from the past year.



Selected key figures include:

- 100% of the electricity used comes from renewable energy sources.
- 19 sites have photovoltaic systems and produced around 20 million kWh of electricity in 2025.
- Food waste in pizza production has been reduced by 41% since 2019 (excluding new products) and by 27% in ambient foods production since 2021. This means the corresponding reduction targets for 2025 have been achieved.
- 87% of packaging material is recyclable; the share of recycled materials currently stands at 61% (volume-weighted average; excluding France, Mexico, Canada, Turkey, Croatia, Ukraine, the U.S., our subsidiaries in Africa, Asia, and Australia, and traded goods due to data availability).
- 93% of procurement spend come from sources without a high deforestation risk.
- 100% of the tuna used comes from MSC-certified sources.
- Through the “Klimahöfe” project, Dr. Oetker is working with Molkerei Gropper and agricultural partner farms on measures for changes in milk production.
- 25 sites are certified according to recognized occupational health and safety management systems.

In addition, the overview documents developments in nutrition labeling in participating countries, the further development of recipes, and measures relating to diversity, inclusion and fair framework conditions within the organization.

More balanced products, water management and food waste

Dr. Oetker defines products as more balanced if they carry a legally permitted health or nutrition claim or are not classified as HFSS products. HFSS stands for “high in fat, salt or sugar” and describes foods and beverages with a high content of fat, salt or sugar according to the UK Nutrient Profiling Model of the British Food Standards Agency.

In water management, Dr. Oetker established a baseline in 2025 and implemented initial measures at production sites. These will be pursued in a more structured way in 2026 and transferred to further sites. After achieving the corresponding reduction targets for food waste by 2025, Dr. Oetker will continue to pursue this topic with new ambitions.

Further information can be found here [Dr. Oetker | Reports & Downloads](#)



For further questions, please contact:

Dr. August Oetker Nahrungsmittel KG

Katharina Ahnepohl

Communication Business Partner & Media Spokesperson Sustainability

Lutterstr. 14

33617 Bielefeld

Phone: +49 521 155 2407

E-Mail: katharina.ahnepohl@oetker.com

www.oetker.com