



Girl Guide Cookies – Palm Oil

Girl Guide cookies are Girl Guides of Canada's largest fundraising activity and are essential in helping us provide innovative programs and leadership opportunities for 90,000 girls and young women across Canada.

Girl Guides of Canada–Guides du Canada and Dare Foods Ltd, our baker, are concerned about the environmental impact around palm oil production and we have addressed this issue with our suppliers. Currently we are using a blend of palm and canola oils in the preparation of our cookies. Our fat and oil suppliers are members of an international organization called Roundtable of Sustainable Palm Oil (RSPO), established in 2004. The goal of this organization is to promote ethical and sustainable practices in the production of palm oil.

Cargill, a large ingredient supplier, is a member of the RSPO and has made a commitment to working towards sustainable palm oil production. They have also partnered with the non-governmental organization Fauna and Flora International to help protect orangutan populations.

We are always looking for ingredients that are more responsive to consumer needs and wants. For example, we recently discontinued the use of hydrogenated fats (trans fats) in our sandwich cream cookies.

Unfortunately, the reality is that currently there is not an acceptable substitute for palm oil on the market. Some companies are developing new crops, for example soybeans that will yield oils with higher levels of saturated fats that will function well in bakery products. However, these crops are still several years away from being fully commercialized.