

CP Foods steps closer towards sustainable packaging goals

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Narerk Mangkeo, Executive Vice President at CP Foods said the company aims at finding sustainable solutions to maintain high food safety standard while keeping minimal environmental footprint. The company has placed importance upon research and development, to find more eco-friendly choices and collaborating with partners to develop a take-back system to recycle used packaging.

CP Foods has applied "Circular Economy" and "Design for Recycle" principles in food packaging development to reduce resource used and adopt environmentally friendly materials such as mono-plastic material that is 100% Recyclable with products like Meat Zero.

CP Foods is the first company in Thailand to use plant based Polylactic Acid (PLA) trays, which is a bioplastic made from natural renewable resources in chilled raw chicken and pork products. It also promotes the use of recycled materials, such as egg trays that made of 80% recycled plastic, help reduce the use of new plastic by 820 tons per year.

CP Foods has also raised awareness among employees in the organization and the community participating in marine plastic clean. The company initiated the Restore the Ocean project this year in a bid to collaborate with the stakeholders - employees, local authorities, and communities- to reduce the amount of marine waste and dispose of waste properly according to the circular economy principle. This effort hereby to the CPF 2030 Sustainability in Action strategy.

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