

CP Foods showcases “Sustainable Kitchen of the World Towards Net-Zero” concept at APEC 2022

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CP Foods showcased to guests from 21 countries are the internationally recognized professionalism; actions towards Net-Zero greenhouse gas emissions that highlight innovations throughout the supply chain (CP Foods Smart Process) to ensure optimized resource utilization, less waste and lower emissions; as well as low-carbon and alternative products.

Mr. Prasit Boondoungprasert, Chief Executive Officer of CP Foods, said that as the leaders of 21 countries will convene at APEC 2022, the forum offers a great opportunity for Thailand to demonstrate its economic and environmental prowess as well as aspiration to ensure global sustainability under the theme of “Open. Connect. Balance.” The forum aims to open trade and investment opportunities that are connected in all dimensions and foster sustainable economic growth. Supporting this goal is socially responsible business operations based on the (Bio-Circular-Green- Economy Model (BCG).

CP Foods will highlight the “Sustainable Kitchen of the World Towards Net-Zero” concept, underpinning CP Foods Smart Process innovations that encompasses Smart Sourcing, Smart Production and Smart Consumption.

Smart Sourcing: Focus on emission reduction via sustainable sourcing process. CP Foods has purchased 100% of maize from the sources that promise environmental-friendly practices and zero deforestation. The policy has saved up to 2 million of forest areas. By 2030, the sourcing of other main raw materials - palm oil, soybean and tapioca - will ensure zero deforestation and full traceability.

Smart Production: Focus on emission reduction at feed mill, farms and processing plants via production and energy-related innovations. At present, renewable energy accounts for 27% of all energy consumption, making CP Foods one of five food enterprises in terms of renewable energy ratio.

Smart Consumption: Focus on the development of products and packaging as a means to achieve socially- and environmentally responsible production and consumption. On top of world-class quality standards and nutritionâ??s, CP Foods shows concerns about the environment.

CP Foods plant-based Meat Zero-branded product and U FARM-branded Benja Chicken will be presented at the APEC CEO Summit Reception at ICON Siam, to thrill economic leaders with the quality of low-carbon products and superb taste.