

Kerry drives sustainable innovation in foodservice chains to address climate, cost and nutrition needs

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Kerry, a global leader in taste and nutrition solutions, is strengthening its commitment to driving sustainable change in the foodservice industry.

Climate change continues to disrupt food supply chains, impact ingredient sourcing, and raise costs for businesses and consumers alike. In an environment where menu offerings must meet nutritional demands without compromising on taste or cost, there is a need for innovative solutions that are sustainable and deliver great taste.

"Foodservice chains are one of the most dynamic and fast-moving sectors in the food industry, uniquely positioned to influence consumer behaviour at scale. The ability to drive cultural and dietary change through menu offerings enables the sector to highlight the impact of sustainable nutrition and shape healthier, more sustainable food choices," said Simon Hague, General Manager of Foodservice Chains, Kerry Southeast Asia.

"With the food system contributing approximately 33 per cent of global greenhouse gas emissions and facing unpredictable disruptions, at Kerry, we recognise the transformative role foodservice chains play in today's world," Hague added.

Kerry's commitment comes at a significant point when 55 per cent of the anticipated global warming could be avoided through strategic changes in food production, reduced food waste, and a shift towards healthier, sustainable diets. Clinically backed, Kerry solutions are built to respond to the unique challenges of modern foodservice operations, including:

Enhance Nutritional Profiles While Maintaining Taste: Kerry's Tastesense technology enables foodservice operators to reduce salt and sugar across their products, supporting healthier menus that meet demand for clean-label, lower-calorie options and increasingly stringent local nutritional guidelines, particularly in Southeast Asia, where salt and sugar content are the focus.

By 2027, in Singapore, for example, Nutri-Grade labels â?? currently implemented to indicate sugar levels in beverages â?? will now extend to sodium-heavy products such as salt, sauces, seasonings and instant noodles, if they carry C or D grades.

Fighting Food Waste, Drive Sustainable Impact: Through Kerry's Food Protection and Preservation solutions (FPP), especially in baked goods and meatâ??two of the highest categories of food waste by volume and value, respectively â??Kerry helps operators extend shelf life, reduce waste, and improve product appeal, enhancing sustainability and profitability.

Stabilise Ingredient Sourcing through Sustainable Cocoa Solutions: With global cocoa shortages driving price volatility and supply insecurity, Kerry's cocoa boosters and commitment to sustainable sourcing help foodservice chains ensure food and beverages remain delicious, while supporting responsible environmental and social practices.