

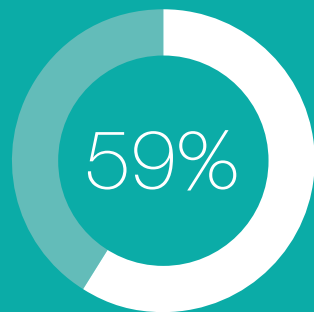
Cargill Starches, Sweeteners and Texturizers

Our commitment to
improve sustainability



Health of the environment

The pandemic has caused consumers to recognize the vulnerability of their own health as well as the health of the environment. Health of the planet becomes the top concern for the majority of western European countries and consumers feel food and drink companies should be doing more to protect the environment.¹



of European consumers, say that it's important that food and drink brands look to offset their carbon footprint.²

At Cargill, we are working to nourish the world in a safe, responsible, and sustainable way and drive positive change across our supply chains.

Cargill™ soluble fiber is part of our European sustainability program that verifies sustainability performance at farm level through the use of Farm Sustainability Assessment. With this verification, farmers commit to improving their farming practices and demonstrate sustainability across the farm. The majority of the corn and wheat we source in Europe is benchmarked at Silver level according to the Farm Sustainability Assessment.

This industry recognized system supports good agricultural practices in key sustainability areas with the goal to create positive impacts on the environment through:



Soil conservation



Biodiversity conservation



Water quality



Water use

Wheat sourced for **Cargill™ soluble fiber** is part of our global Regenerative Agriculture strategy and this is how we will work to help mitigate climate change, regenerate soil, and improve water use. Through Regenerative Agriculture, soil draws more carbon from the atmosphere and allows farmers to reduce chemical inputs, reduce soil tillage, and increase productivity.

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10%↓

At Cargill, we've committed to a 10% reduction in our Scope 1 and Scope 2 greenhouse gas emissions by 2025, against a 2017 baseline and a 30% reduction per ton of product in our Scope 3 emissions by 2030.

Our work in sustainability aligns with and promotes the United Nation's Sustainable Development Goals, which has the aim of ending poverty, addressing climate change, and ensuring prosperity for all.



SCOPE 1:
Emissions generated inside our plant & operations (burning of fossil fuels)



SCOPE 2:
Indirect emissions generated by utility providers to produce (electricity, steam)



SCOPE 3:
Supply chain emissions (raw material production, transportation, product use & end of life)

Transparency and traceability

Consumers continue to have high demands for companies and brands to be transparent. They want to know about ingredients, production, sourcing, and values.³ Transparency and traceability can help mitigate food safety concerns.

Cargill™ soluble fiber healthy choice, clear results

For our Cargill™ soluble fiber, it is known where the raw materials are sourced through established transparency and traceability systems.



CitriPure®

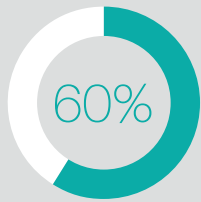
Citrus fibers

CitriPure® citrus fiber is produced with associated transparency and traceability systems.



Food waste and upcycled ingredients

There is a growing concern among the consumers about food waste which drives innovation in upcycled ingredients.⁴



of European consumers, say it's important to avoid food waste.⁵



1 in 3 European consumers say that "A product that contains upcycled ingredients is more appealing to me than other products"⁶

Throughout our European production plants, we're aiming at minimizing waste, ensuring that we get maximum use from all the materials we process.

Circularity is our watchword, as we strive to transform 99% of the raw materials we use into value-added ingredients for food and bioindustrial use. Therefore, there is almost no waste of raw materials associated with the production of Cargill™ soluble fiber.

99% of the raw materials used are transformed into value-added ingredients.

100% of the peel of Citrus fruit is transformed into CitriPure® citrus fiber.

CitriPure® citrus fiber is made from the peel of Citrus fruits. Other parts of the fruit are used for juice and oil therefore the whole fruit is used with little to no waste in the production process. Citrus fruits are upcycled foods as it is repurposed to make a new food product; hence 100% of the peel of Citrus fruit is transformed into CitriPure® citrus fiber. Furthermore, along the production process of CitriPure® citrus fiber, no chemicals are used.

100% of the citrus fruit peel is transformed into CitriPure® citrus fiber.

Learn more about [Cargill's sustainability goals & priorities](#)

Watch the video for [Regenerative Agriculture](#)

References

¹ Cargill TrendTracker™, 2022

² FMCG Gurus, 2022

³ Cargill TrendTracker™, 2022

⁴ Ibid

⁵ FMCG Gurus, 2022

⁶ Innova Consumer Survey, 2021

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