



CP FOODS
SUSTAINABILITY
NEWSLETTER



*WATER
STEWARDSHIP
EDITION*

Volume 8, September 2025

EXECUTIVE GREETING

“Water is more than a resource,
it’s a shared responsibility”



Dear colleagues,

Water Stewardship, A Strategic Commitment to Sustainable Growth. Water is more than a resource; it's a shared responsibility. At CP Foods, we recognize that sustainable growth begins with how we care for the essentials. Water plays a vital role in every part of our value chain, from nourishing our food supply to supporting the communities we serve.

Protecting water means protecting livelihoods. Clean and well-managed water systems reduce risks for farmers, strengthen food security, and help communities thrive, especially in regions vulnerable to drought, flooding, or contamination. It also supports healthier ecosystems, more resilient local economies, and stronger public health outcomes.

We are proud to report that our Thailand operations have achieved a 58% reduction in water withdrawal per production unit, significantly surpassing our 2025 target of 30%. This milestone reflects the power of innovation, collaboration, and our unwavering commitment to responsible business practices.

Looking ahead, our focus is on scaling this impact across our supply chain. We aim to work closely with suppliers to improve water efficiency and build resilience against water-related risks. By sharing knowledge, advancing technology, and fostering collaboration, we can create lasting value for our business, our partners, and the communities we touch.

To every CPF employee and valued partner, thank you. Your dedication, whether in farms, factories, or supplier networks, is driving real change. Together, we are shaping a future where sustainability and success go hand in hand.



A handwritten signature in black ink, appearing to read 'Sujarit Mayalarp', written on a light blue background.

Sujarit Mayalarp,
President of CPF Global Food Solution



Caring for Every Drop

CP Foods' Commitment to Water Stewardship

At CP Foods, we recognize that water is a shared resource and our responsibility. As a global leader in agri-food production, water stewardship is at the heart of our commitment to delivering safe, high-quality food while ensuring environmental sustainability and community resilience. We are proud to share our progress and plans to safeguard water resources across our operations and supply chain.

Our Water Stewardship Targets - 2025 and Beyond
At CP Foods, we set clear goals to manage water responsibly across our operations:

2025 Target : Reduce water withdrawal per production unit by 30% (compared to 2015 levels in Thailand).
Achievement: As of 2024, we've already achieved a 58% reduction, which is nearly double our original target. We achieved this by cutting consumption, improving the efficiency of renew water (reused water), and minimizing water use at every stage of production.





REDUCE



REUSE



RECYCLE

The CP Foods 3Rs Approach Reduce, Reuse, Recycle

Implemented by CPF Corporate Engineering under SHE&En Standards (Safety, Health, Environment & Energy), we apply the 3Rs principle across all operations to ensure water is used efficiently and responsibly. This approach reduces our dependency on external water sources, enhances our resilience to climate variability, ensures regulatory compliance, and minimizes operational costs.

Technology-Powered Water Efficiency Across the Value Chain

CP Foods implements customized water-saving innovations at every stage of the food production process, ensuring efficient use of water resources while supporting our commitment.



Feed Production



IoT Monitoring Systems precisely track, and control water use in real-time, avoiding overconsumption and reducing wastewater generation.



Smart Pellet Mills ensure optimal mixing of steam into animal feed, minimizing water and thermal energy loss while maintaining product quality.



Intelligent Boilers optimize steam production using less raw water and energy, boosting both energy and water efficiency.



Livestock Farming



Weather monitoring control & Timed Water Use in Evaporator Systems reduces unnecessary water loss while maintaining animal comfort.



Ultrafiltration (UF) and Reverse Osmosis (RO) Technologies help recycle water by adjusting its quality to drinking standards for reuse within the farms.

“Wastewater-to-Energy” through biogas systems which biologically treat organic matter in wastewater, converting wastewater into renewable energy and usable sludge for organic fertilizers.

Zero Discharge Measures are implemented in layer chicken farms, ensuring no untreated water leaves the system.

Aquaculture



Shrimp farms utilizing Biofloc Technology which introduces beneficial microorganisms to treat organic waste directly in ponds, can achieve up to a 75% reduction in external water withdrawal compared to conventional farming methods.



Filtration and reverse osmosis systems improve water quality for reuse and enable closed-loop operations.



Primary Processing and Manufacturing



By replacing conventional water-chilling methods, air chilling technology in chicken processing facilities reduces water usage by approximately 15%, while maintaining product hygiene, helping lower cross-contamination risks and improve texture for consumers.



Electrocoagulation Systems apply electric currents to treat wastewater by separating oils, solids, and bacteria without heavy chemical use, lowering both cost and environmental impact.



Reused water is used to clean operational areas, reducing freshwater demand.

The wastewater treatment process generates biogas and nutrients, helping reuse water and convert waste into energy and soil enhancers that support local agriculture.

Ensuring In-Process Water Security

Water risk assessment is embedded in CP Foods' operational planning. From site-selection to operating phase, we conduct water-related risk evaluations—such as flood zones or areas with water scarcity, using tools like the Aqueduct Water Risk Atlas by the World Resources Institute combined with historical data.

These insights guide decision-making for facility establishment, water infrastructure investment, flood and drought response plan, and sustainable sourcing. We also monitor water withdrawal volumes across our sites, prioritizing actions in high-stress zones to minimize impact on communities and local water bodies.

Partnering for Impact Water Stewardship Beyond CP Foods

CP Foods extends its commitment beyond its own operations. This helps ensure long-term water availability and resilience across the agri-food value chain.

Moreover, we collaborate with local communities and authorities to restore watersheds and wetland ecosystems, enhance household access to clean water, and raise awareness on sustainable water use.



Educating for a Water-Smart Workforce

To build a culture of sustainability from within, CP Foods offers online training courses to employees company-wide on the importance of water resource management.

The program empowers staff to take an active role in conservation efforts, understand emerging technologies, and engage in local water initiatives.





**LATEST
NEWS**

CP Foods Shares ESG Expertise to Empower Thai SMEs

At the “Empowering SMEs Competitiveness” workshop during GCNT Expo 2025, CP Foods and partners (Chulalongkorn University, TGO) equipped 100+ SMEs with practical ESG guidance. The focus: turn sustainability into action—reduce emissions, boost efficiency, and enhance credibility.

CP Foods positioned ESG as a strategic investment that opens new markets and drives long-term growth. Through real cases and expert insights, complex concepts became practical steps. Building ESG know-how and cross-sector collaboration helps SMEs compete while contributing to a greener Thai economy.

CP Foods Empowers SMEs Through Digital Transformation and Environmental Stewardship

CP Foods is advancing SME sustainability through its “SMEx Low-Cost, Low-Carbon” program (phase four), under the “Partner to Grow” initiative. The program helps Thai SMEs adopt digital technology, cut emissions, and meet global standards. With partners including Chulalongkorn University, TGO, DEPA, and OSMEP, SMEx provides tools, mentorship, and resources.

Participants report improved operations, cost savings, and environmental gains. The initiative strengthens CP Foods’ supply chain, supports its Net-Zero goal, and offers a scalable model for corporate-led sustainable development.



SEE YOU
NEXT ISSUE



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