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CP Foods Collaborates with SCGP and SCGC to launch Eco-friendly Food Packaging

Source : <https://www.marketscreener.com> , 5 Oct. 2023



Charoen Pokphand Foods Public Company Limited (CP Foods) has announced a collaborative effort on green packaging with SCG Packaging Plc (SCGP) and SCG Chemicals Plc (SCGC) to develop sustainable and environmentally friendly food packaging solutions.

This tri-party collaboration has solidified with the signing of a memorandum of understanding (MoU). The partnership focuses on innovations in pulp and polymer-based packaging with SCGP and green polymer-based plastic solutions with SCGC. These efforts underscore a shared commitment to reduce greenhouse gas emissions, promote consumer safety, and cater to the rising demand for sustainable packaging in the country.

Prasit Boondoungprasert, CP Foods' CEO, expresses a commitment to a sustainable business model, emphasizing food security and shared responsibility in environmental stewardship. This tri-company partnership reflects a mutual intent to create sustainable packaging, resonating with CP Foods' dedication to crafting food products beneficial for the body, mind, and environment. All three enterprises share congruent sustainability aspirations. Their collective vision looks forward to achieving net-zero greenhouse gas emissions by 2050, with packaging being a focal point. Presently, 99.9% of CP Foods' packaging is either reusable, recyclable, or compostable. Through this collaborative endeavor, the hope is to further amplify the company's positive impact on the environment, elevating Thailand's packaging industry efficiency.

Wichan Jitpukdee, CEO at SCGP, highlights the company's dedication to sustainable business practices. This entails the enhancement of safe products and services, an uptick in consumer recycled paper in production, and an increase in recyclable plastic packaging. With a net-zero greenhouse gas emissions target set for 2050, SCGP is enthusiastic about synergizing with partners to champion a sustainable ethos among consumers. In this alliance with CP Foods, SCGP brings to the table its rich expertise and technological know-how in packaging— from paper pulp to sustainable polymers, all tailored for CP Foods' production dynamics.

Dr. Suracha Udomsak, Chief Innovation Officer and EVP–New Business at SCGC, notes that Thailand holds a significant position in the global food export arena. Thus, consuming high-grade food in green packaging can address food security challenges while efficiently utilizing resources, adhering to the principles of the Circular Economy. SCGC is poised to leverage its sustainable innovation prowess to revolutionize plastic food packaging, ensuring quality, cleanliness, and safety. Their cutting-edge, environmentally-conscious polymers under the SCGC GREEN POLYMERTM brand align with low waste, low carbon principles, and focus on four core areas: resource reduction, recyclability design, recycling, and renewable resource utilization.

CP Foods presents "Thai Food: Mission to Space Safety Standard" at ANUGA 2023, enhancing the global recognition of Thai cuisine

Source : <https://www.thaitradeusa.com/news> , 9 Oct. 2023



Charoen Pokphand Foods Public Company Limited (CP Foods) marked its illustrious presence at ANUGA 2023 in Cologne, Germany, reinforcing its stature as a global leader in the food industry. CP Foods meticulously crafts its innovations for comprehensive well-being and shows a steadfast commitment to social and environmental sustainability. At this esteemed event, the company displayed a selection of its products, emphasizing the premium quality of their chicken meat. This meat product is specially designed to meet stringent space safety standards, deeming it astronaut-friendly.

Among the 7,800 esteemed food exhibitors at ANUGA 2023, CP Foods is a standout. Positioned at Stand D050 in Hall 9, CP Foods attracts associates, industry experts, and culinary enthusiasts globally, becoming a center of interest and interaction. CP Foods' CEO, Prasit Boondounprasert, emphasized the company's unwavering commitment to adhering to the strictest global safety protocols. He highlighted CP Foods' premier position as a top chicken exporter from Thailand, the world's fourth-largest chicken exporter. At ANUGA 2023, the company introduced its groundbreaking "CP Food - Mission to Space" initiative. This project signifies the stringent safety and quality benchmarks that represent CP Foods, establishing its standing as a trusted brand in the international food arena.

The "Thai Chicken - Mission to Space" initiative exemplifies the ambition to promote Thai food safety worldwide. Partnering with Mu Space and Nanoracks, CP Foods intends to launch Thai dishes bearing the "SPACE SAFETY STANDARD" seal, introducing Thai culinary genius to space.

Furthermore, CP Foods aspires to become the sustainable “Kitchen of the World.” Operating in 17 countries and distributing premium products to over 50 nations, CP Foods is committed to delivering the highest quality food, strengthening food security, and improving quality of life with health-beneficial and eco-friendly products.

The company also commits to business practices in strict alignment with the principles of environmental, social, and governance (ESG). This is in harmony with the United Nations' Sustainable Development Goals (SDGs) and highlights the company's profound commitment to achieving Net-Zero carbon emissions.

At Booth No. D050, Hall 9, at ANUGA 2023, CP Foods showcases its innovative products adhering to space safety standards, including:

The FIELD GOOD brand – a next-generation plant-based meat alternative that captures the authentic flavor and texture of real meat, earning the acclaim of the Superior Taste Awards, an annual prize organized by International Taste Institute, with 3 stars for two successive years.

The CP FOOD NETWORK (CPFNW) zone shines a light on global food trade, showcasing culinary gems from every part of the world to meet consumer expectations.

The READY-TO-EAT FOOD section presents dishes under the Authentic Asia label, offering a deep-dive into “Asian Cuisine”, further enriched by the “Kitchen Joy” brand, bringing Thai specialties to global taste buds.

Chef Cares products, a unique line crafted by world-class chefs, focus on nurturing community and consumer health, with the distinct approach of dedicating all profits to charitable causes.

BUNGE, in collaboration with Bangkok Produce Merchandising PLC, endeavors to enhance the traceability verification system for soybeans, while steadfastly ensuring the preservation of our forests.

Source : <https://www.prachachat.net/economy/news-1425586> , 28 Oct 2023



BUNGE collaborates with Bangkok Produce Merchandising PLC announced the upgrading of the traceability verification system for soybeans using blockchain technology, sourced from places that do not engage in deforestation. This is then supplied to CPF, promoting the use of food ingredients that can be traced back to their sources."

On the 28th October 2023, a significant Memorandum of Understanding (MoU) was signed at C.P. Tower Silom, Bangkok. The signatories included Mr. Paisarn Kruawongvanich, the CEO of Bangkok Produce Merchandising PLC, Mr. Julio Javier Garros, the Co-Chief Executive of Agricultural Business in São Paulo for BUNGE, and Mr. Prasit Boondounprasert, the Chief Executive Officer of CPF. They were accompanied by Mr. Peerapong Krinchai, Head of the Central Engineering Department at CPF, and Mr. Cristos Dimopoulos, Co-CEO of Agricultural Business at Bunge's Geneva. This MoU signifies their collective commitment to jointly develop and integrate a traceability verification system aimed at tracking the origins of soybeans and their derived ingredients, particularly those sourced from regions dedicated to forest conservation. The adoption of blockchain technology will play a pivotal role in enhancing the credibility of this system.

The agreement encompasses the main agricultural raw materials sourced in Brazil by BUNGE for use as animal feed ingredients by CPF in Thailand and its international operations. Both companies will jointly digitalize the data of the traceability verification system and connect data through blockchain technology to enhance the accuracy and reliability of the database regarding the origin of soybeans. This includes all stages from cultivation to the CPF's animal feed factory, ultimately increasing consumer trust that CPF's supply chain does not disrupt or destroy forests.

Mr. Paisarn Kruawongvanich – CEO of Bangkok Produce Merchandising PLC., commented that blockchain technology will significantly enhance transparency in the traceability verification system within CPF's food supply chain. Collaborating with this global business partner will build confidence in product quality and safety, being environmentally friendly for consumers worldwide, aligning with the company's commitment to driving the organization toward the goal of Net-Zero Carbon supply chain by 2050. He also stated, "The Company is committed to collaborating with partners in sourcing agricultural raw materials, including soybeans from around the world, enabling the company to trace back the animal feed ingredients to their source, ensuring they do not originate from forest encroachments or deforestation."

Rosaño De Angelis Junier, Deputy Head of Agriculture Business South America at BUNGE, articulated, "BUNGE aspires to be a collaborative partner in the provision of sustainable agricultural raw materials. The cooperation with Bangkok Produce Merchandising PLC in this particular instance harmonizes with the company's strategic vision of leading through the application of contemporary technology to enhance the sustainability of the food supply chain. Historically, the company has instituted an ongoing business partnership assessment system, encompassing both social and environmental dimensions. Furthermore, Bunge has harnessed blockchain technology to augment the precision and dependability of its supply chain."

The reverse verification system employed for BUNGE's soybeans encompasses in excess of 16,000 locations, spanning approximately 20 million hectares throughout the South American continent. This system leverages state-of-the-art satellite technology, which effectively discerns and verifies alterations in land utilization and soybean cultivation in each respective area.

Moreover, the Company can comprehensively trace soybeans sourced directly and indirectly from Brazil within the year 2025. Currently, a remarkable 97% of the soybean volume procured from Bunge's at-risk regions can be verified as devoid of deforestation and changes in land use. Collaborations with prominent global enterprises will fortify the company's capacity and elevate the transparency standards for soybean sourcing from Brazil in accordance with international benchmarks, ultimately fostering enhanced consumer confidence on a global scale.

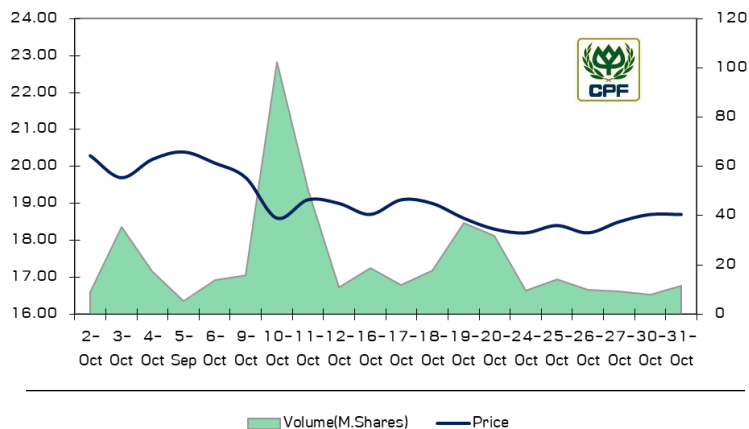
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Price Performances: CPF

Price (Baht)

Volume (Mil. shares)



October 2023	
Highest Price	20.60
Lowest Price	18.10
Closed Price	18.70
Average Volume/Day (Shares)	22,000,100

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