



Charoen Pokphand Foods Plc.

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Topics

- **CPF News** : CPF receives SET Awards 2015
: CPF receives the “ProSustain” certificate to ensure sustainable production
- **Price Performances** : CPF

CPF receives SET Awards 2015

Bangkok biznews , October 18 ,2015



Finance Minister Apisak Tantivorawong (Left) presented SET Awards 2015 to Mr. Narong Jiemjaibunjong, (Right) Senior Vice President of Charoen Pokphand Foods PCL for Thailand Sustainability Investment category as undertakes business sustainable way in its operation covering environment, society and good governance. The awards presentation was held at Prof.Sangvian Indaravijaya Auditorium of SET Building.

CPF receives the "ProSustain" certificate to ensure sustainable production

Bangkok Post, October 17, 2015



Charoen Pokphand Foods Public Company Limited (CPF), Thailand's leading food producer, is doing it again!

This time, thanks to our vision as the "sustainable kitchen of the world" with focuses at environmental-friendly production process and traceability throughout the production chain to achieve food safety and food security goals, CPF has become the world's and Asia-Pacific's first poultry producer to receive the ProSustain certificate from Det Norske Veritas (DNV GL).

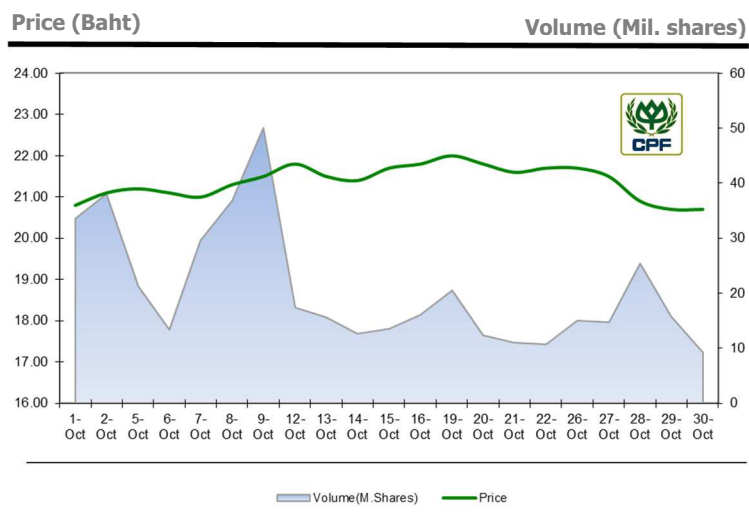
The ProSustain certificate covers more than 700 items of CPF's chicken products. The award from the world-class sustainability accreditation organization was bestowed to CPF at the world's leading food & beverage forum Anuga 2015 held in Cologne, Germany, on October 14, 2015, with Mr. Adirek Sripratak, President and Chief Executive Officer, representing CPF to receive this magnificent award.

CPF attended the Anuga 2015 trade fair to showcase its "Sustainable Kitchen of the World" vision. At the exhibition, our booth was designed to reflect the concept of "Lead the Way to Sustainability" to communicate our priority given to the development of production process and products that focuses at sustainability throughout the production process and the entire supply chain. CPF's goal is to produce foods that are safe to consumers, traceable from start to end and accountable to the society and the environment.

At the Anuga 2015 food & beverage fair, our booth was pleasantly filled with aroma cooked by several world-renowned Thai and international chefs including Yves MATTAGNE, the Michelin star chef from Sea Grill Restaurant, Brussels, Belgium. They took turn, on a daily basis, cooking, among a few, foie gras, grilled duck, green curry with kanom jeen noodle, shrimp wanton, chicken masaman curry, Teriyaki chicken and Japanese-inspired grilled fish, all of which cooked from CP fresh foods, for participants attending the immense fair.

Tasty food. Savory aroma. Warm ambiance. The event not only leaves everyone with a fond memory of CPF's foods but it also assures us that we are ready to joyfully present our quality foods and the Thai cuisine to the rest of the world.

Price Performances: CPF



October 2015	
Highest Price	22.20
Lowest Price	20.60
Closed Price	20.70
Average Volume/Day (Shares)	20,620,000

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