



Monthly Newsletter

Volume 21 Issue 06 – June, 2021

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- **CPF News** : CP Foods announces a success in eco-conscious designs with 99.9% Reusable, Recyclable, Upcyclable or Compostable plastic packages
- : CPF Set Model Communities in Korat-Uthai Thani to Promote “Zero Burning” Maize Production
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CP Foods announces a success in eco-conscious designs with 99.9% Reusable, Recyclable, Upcyclable or Compostable plastic packages

Kaohoon , June 23, 2021



Charoen Pokphand Foods Public Company Limited (CP Foods) has shown its success on sustainable packaging development, announcing that 99.9% of plastic packaging for food products in Thailand can be reusable or recyclable or upcyclable or compostable.

Kitti Wangwiwatsilp, Chairman of the CP Foods’ Sustainable Packaging Working Group, says the company has been developed and designed its packages by taking environmental impact into account. This is because sustainable package is crucial for achieving low-carbon organization goals.

“CP Foods places utmost importance to food safety throughout the production process along with eco-conscious food packaging design,” said Kitti, adding that the company uses “food grade” quality plastic material that meets international safety standards and, thus, consumers can be confident in CP Foods’ product quality.

In this regard, CP Foods integrates sustainable packaging management as a part of the company's sustainability goals to mitigate environmental impacts and support Thailand's plastic waste roadmap

By 2025, CP Foods aims to reduce the amount of Waste Disposal by Landfill and Incineration per Production Unit by 35% compared to the 2015 base year. Moreover, it has set goals that 100% of plastic packaging for food products to be reusable or recyclable or upcyclable or compostable by 2025 for Thailand operations and by 2030 for Overseas operations.



To achieve such goals, the company applies the concept of “FEE” to the design and development of packaging, starting from, Functional, which is to develop packaging that helps extend the life of food and, thus reducing food waste problems; Emotional, an attractive packaging design and, lastly; Ethics, emphasizing on the highest safety for consumers, contamination-free product, nutritional value and environmental impact.

Aside the sustainable design concept, CP Foods is committed to reducing the weight of food packaging by 1,000 tons by 2025. As a result of the commitment, the company and suppliers have mutually developed alternative designs by using new materials, reducing thickness, adjusting sizes or changing formats of food packaging while maintaining their properties and effectiveness in completely keeping the products safe and preserving nutritional values.

Sample projects being implemented included improving a method for sealing bags containing fresh chicken from tying the bag mouths to heat sealing which helps reduce sizes of the bags, resulting in a reduction of plastic consumption. CP Foods has also developed new packaging innovations by using the mono material of the 2-layer plastic film.

“These sustainable innovations will drive CP Foods towards the Design for Recycle principle, encouraging consumers to sort used plastics for the recycling and, consequently, reducing greenhouse gas emissions in line with the company’s sustainable goals.” Mr. Kitti said.

CPF Set Model Communities in Korat-Uthai Thani to Promote “Zero Burning” Maize Production

Kaohoon English , June 23, 2021

CPF bids to create model communities in Nakhon Ratchasima and Uthai Thani to promote "zero burning" maize production

Charoen Pokphand Foods Public Company Limited (CPF) is turning communities in Nakhon Ratchasima and Uthai Thani province into the Zero-burning models for maize growers across the country, in support of the company’s “No Mountain, No Burning, We Buy” motto and eco-friendly supply chain policy.

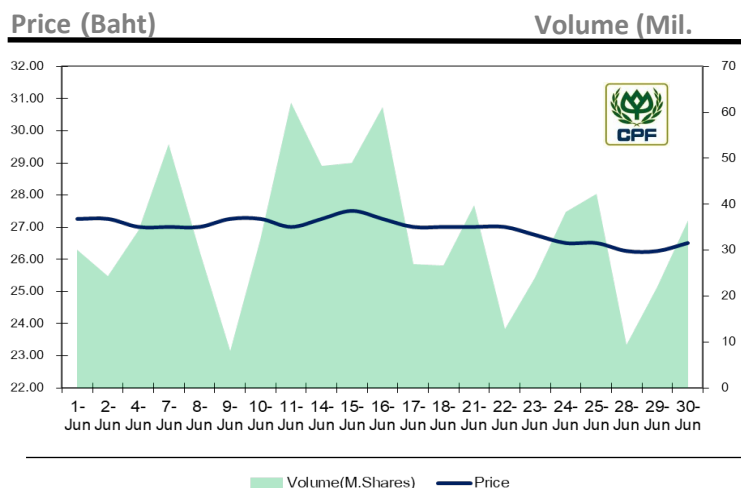
The Company plans to deepen its knowledge transfer in line with its sustainable sourcing policy. Mr. Woraphot Suratwisit , Vice President, of Bangkok Produce PCL (BKP), CPF’s raw material sourcing policy does not harm communities or the environment and to use only maize from sustainable production sources that can offer traceability and legal land documents. Eligible farmers must not grow maize on forest areas (Zero Deforestation) or burn corn cobs (Zero Burn)

To achieve this mission, during the 2021 harvest year, the company will extend its knowledge transfer campaign to promote Zero Burn and educate them how to turn corn cobs to usable items, targeting farmers in Tambon Banlang municipality in Nonethai district, Nakhon Ratchasima province; and in Lansak district, Uthai Thani province

Under the “Self-Sufficient Farmers, Sustainable Corn Project”, these communities are expected to become the Zero Burn models. In the past 4-5 years, the project has encouraged farmers to apply academic knowledge in raising quantitative and qualitative productivity as well as promoted transparent and fair sourcing channels, as a way to discourage them from burning corn cobs

“This year, we target Zero Burn. This will not only preserve soil quality and nutrients but also reduce their expenses on fertilizers and improve the community environment. Zero burn will reduce dust and smoke and support the battle against global warming” he said

Price Performances: CPF



June 2021	
Highest Price	27.75
Lowest Price	26.25
Closed Price	26.50
Average Volume/Day (Shares)	31,107,000

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