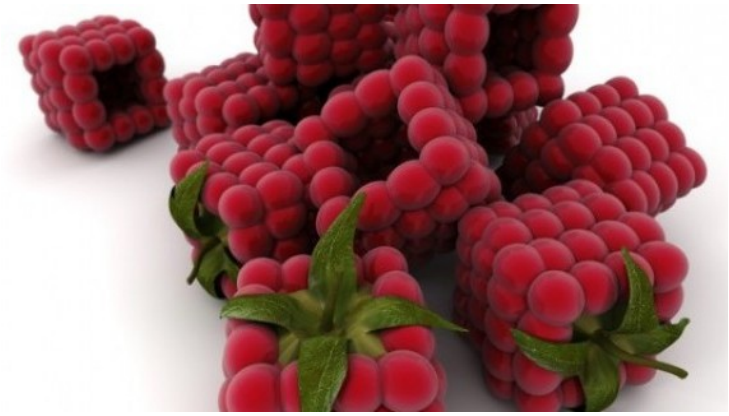
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R&D Centre at CP Foods to develop innovative products

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Charoen Pokphand Foods PCL (CP Foods) showcases its state-of- the-art service “CP Foods RD centre” in Wang Noi, Ayutthaya which will be a major driving force for developing healthy products for consumers worldwide.



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The innovation complex was set up on 10 rais area, comprised of research and development building and pilot plant. Both facilities are energy-saving building with Solar Roof Top, Solar Hot Water and the state of the art equipment worth around 1.35 billion baht, making it one the most innovative research and development centres in Asia. The pilot plant also certified by Food and Drug Administration, ensuring the manufacturing quality.

The one-stop service food innovation centre will deliver nutritional and safety foods at world-class quality to consumer around the world. It also targets that healthy food will account for 30% of the new products this year.

CP Foods’ research and development is currently focusing on food biotechnology by applying enzymes and microorganism to boost quality of products. The centre is also concentrated on sustainable packaging development to minimize environmental impacts, especially plastic footprint.

CP Foods also plans to launch new “Smart” products during the first quarter of 2019.