

## CP Foods continues to deliver quality, clean, safe food to vulnerable groups in honor of World Food Day

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To celebrate World Food Day on October 16th, Charoen Pokphand Foods PLC (CP Foods) encourages all sectors to work together to eradicate hunger and hunger in line with this year theme, "Leave NO ONE behind".

Wuthichai Sithipreedanant, Senior Vice President at CP Foods said that the company has a vision to be a sustainable kitchen of world and strives for food security on the principle of the Circular Economy. "We are committed to creating value to our resources without waste (Waste to Value), as well as helping vulnerable groups in society to access safe and sufficient foods."

All the three partners forged the collaboration as guided by the Circular Economy concept. CP Foods and SOS outlined the operational strategy and specified target areas. As CP Foods gathered surplus food from its distribution centers and delivered the surplus to SOS, the foundation handled the transformation of the surplus to ready-to-eat meals. Meanwhile, GEPP Sa-Ard took care of the recovering of plastic food packaging (Takeback system) for recycling, to relieve communities from plastic waste. Since 2021, more than 6,000 food containers have been recovered and non-recyclable parts were tackled properly to reduce waste to landfill.

CP Foods and its partners - Scholars of Sustenance Foundation (SOS Thailand) and GEPP Sa-Ard Co., Ltd. have turned surplus food to 74,906 delicious, clean, and safe meals for the disadvantaged in 85 communities in Bangkok and neighboring provinces as a part of "The Circular Meal" Project.

Tawee Impoolsup, Food Program & Safety Supervisor at SOS Foundation, said that the Foundation hosted this activity to celebrate World Food Day, October 16, 2022. The delicious dishes were all made from surplus meat and ingredient given by CP Foods. The meals were cooked and delivered by volunteers from community, Social Development and Human Security and the District Office Meanwhile, the packages will be washed and collected back to the SOS Foundation for recycling by

GEPP.

"The â??Circular Mealâ?|This Meal Changes the Worldâ? Project aims at delivering safe food to the people in need and underprivileged. The effort also reduces food wastage in line with the companyâ??s â??Waste to Valueâ? commitment, the goal is to reduce the amount of food waste to landfill to zero by 2030 as part of the CPF 2030 Sustainability in Action strategy.