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Ingredion Thailand Achieves 100% Sustainably Sourced Cassava

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Ingredion Thailand announces a significant milestone in their sustainability journey, where 100 per cent of its cassava supply is now from sustainable sources. The companyâ??s sustainability leadership in Thailand is further validated by the Kalasin Plant achieving 100 per cent Gold Level verified under the Farm Sustainability Assessment (FSA). Ingredion APACâ??s tapioca portfolio is now entirely sustainably-sourced, offering a strategic advantage to customers seeking clean-label texture innovation.

Ingredion Thailand and Local Farmers Showcase Excellent Sustainability Standards

The 100 per cent sustainability-sourced achievement and the FSA Gold verification of the Kalasin plant indicate that Ingredion Thailand meets the highest FSA standards for environmental, social, and economic sustainability. These achievements are a testament to Ingredion Thailand's strong, ongoing collaboration with local cassava farmers. To meet FSA standards, farmers adopt outstanding sustainable farming practices that align with the principles of sustainable and regenerative agriculture.

The process to achieve 100 per cent FSA Gold Level verification at the Kalasin Plant involved several key sustainable farming practices, including:

Integrated Pest Management (IPM): Reducing the reliance on chemical pesticides.

Use of Clean Planting Material: Cassava stems produced at FSA Gold Level reduce the spread of Cassava Mosaic Disease and improve overall yield.

Crop Rotation and Organic Matter: Conducting these methods to maintain soil fertility, enhance long-term productivity, and promote carbon sequestration, which reduces Greenhouse Gas (GHG) emissions.

Farmers are required to maintain these standards, with third-party auditors verifying ongoing compliance. This system encourages self-assessment and a continuous improvement plan, building confidence and transparency across the value chain.

Metawee Jantamenchai, Sustainability Supervisor at Ingredion Thailand, shared, â??Sustainability is not just a requirement; it is a shared responsibility and an opportunity to collaborate with our stakeholders to promote a more sustainable planet. The Gold-level recognition sets a clear standard that we look forward to implementing across our other plants, and would not have been possible without the dedication and efforts of our network of farmers. This is a critical step in our mission to accelerate Ingredionâ??s efforts in responsible sourcing across supply chains and deliver high-performance, clean-label texture solutions to our customers across APAC and globally.â•