At Cargill Starches, Sweeteners and Texturizers Europe, we are working to nourish the world in a safe, responsible and sustainable way and drive positive change across our supply chains. This includes creating a more sustainable pectin supply chain and also creating more sustainable production.

Our suppliers are working to promote sustainability best practices through certification schemes such as GlobalG.A.P and Rainforest Alliance.

Many of our suppliers have dedicated sustainability programs covering their operations and how they grow and harvest the fruits we use for pectin. Key features include promoting orchard biodiversity, farm workers wellbeing, water conservation and cutting CO2 emissions.

The peel for pectin production comes from fruits used for juicing therefore our pectin processing makes efficient use of the whole fruit, reducing waste.

We have achieved energy reduction across our plants in the region of 20% during the last 5 years.

The majority of our pectin plants are located right in the heart of fruit growing regions such as our Milazzo plant, Italy, reducing are sourcing transportation footprint.

Our pectin plants have achieved ISO energy efficiency standards such as ISO 14 001, ISO 50 001 and ISO 9001.

By 2025 we commit to reduce Scope 1 and 2 Greenhouse Gas emissions by 10% versus 2017, achieved through energy conservation and certification, cogeneration and on and offsite renewable energy.

Circularity is truly embedded in our Redon, France plant. It receives dry apple pomace, extracts the pectin and the remaining material returns to local farmers for biogas production and animal feed.

Cargill’s new pectin facility, located in Bebedouro, Brazil, is state-of-the-art, highly circular, energy efficient, and includes an advanced waste treatment facility.