



## **Cargill Starches, Sweeteners and Texturizers is well on its way to diversify its portfolio produced in Krefeld**

*Cargill's transformation from corn to wheat processing in its Krefeld facility (Germany) is expected to be completed late 2022.*

*Update February 2022*

Cargill is transforming its production site in Krefeld, Germany, from a corn to a wheat processing plant, representing an investment of US\$200 million.

This will enable Cargill to keep pace with the market changes in the area of nutrition and packaging and to even better serve its customers' needs. The increasing demand for protein rich foods driven, by the growing world population and the rising need for industrial starches in the packaging industry are driving the need for vegetable proteins and specialized starches.

Today the Krefeld plant produces a range of corn starches and sweeteners for the food and industrial markets. By transforming the site from corn to wheat Cargill can add wheat proteins and specialized starches to its portfolio.

### ***First products in spring 2023***

The completion of the required regulatory approvals at the end of September 2020 has kicked off the start of the building of the new wheat starch factory. The construction is expected to be completed late 2022. The first deliveries of high-quality wheat products will start in the spring of 2023.

This new unit, that will be built on the current factory site, will use the best available production technologies to meet the highest standards of reliability and sustainability. "Cargill remains committed to serving its global customers in a safe and sustainable way," says Franck Monmont, managing director Cargill Starches, Sweeteners & Texturizers Europe. "This transformation will not only allow us to expand our portfolio serving the evolving needs of our customers, but also use more sustainable production methods."

This investment will support the local economy and the European farming community while positioning the business for future growth. Menno Timmermans, Cargill Starches & Sweeteners Europe's operations lead says: "Our site is strategically located near to the river Rhine and the rail network. This allows us to serve our European and global customers over water and land in an efficient and sustainable way."

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*Cargill Starches, Sweeteners & Texturizers Europe Cargill Starches, Sweeteners & Texturizers processes corn, wheat, seaweeds, fruit-peels, sunflowers, rapeseed and soy to manufacture a comprehensive collection of value-added ingredients dedicated to the food & beverage, papermaking & corrugating, pharmaceutical, and animal nutrition industries. We take a unique approach to each of these categories to enhance customer relationships and fuel sustainable growth. In the nutrition space, we focus on fiber and protein innovations, while our industrial offerings are designed to supply renewable solutions that drive value for our customers. Our portfolio includes sweeteners: glucose syrups, glucose-fructose syrups, dextrose, low-caloric polyols and zero calorie stevia-based sweeteners, starches: native, functional, modified, maltodextrin, ...) lecithins (fluid, de-oiled, fractionated and modified), carrageenans, pectins and biopolymers (xanthan and sclerogucan). One of our core competences is to operate a reliable and sustainable supply chain, as can be demonstrated with the high-quality potable alcohol we supply. Whatever the application, we help our customers thrive by delivering them valuable products and services.*