

Sustainability – sourcing and production

Lecithin

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 lecithin supply chain and also investing in sustainable production.



FARMERS

- We source sunflower, rapeseed and soy for our European production. **Our**





Brazilian soy is ProTerra certified – globally recognized standard guaranteeing zero deforestation.

- All our suppliers have signed the **Cargill Supplier Code of Conduct** which is based on our seven guiding principles and includes a commitment to sustainable processes.



LECITHIN PRODUCTION

- All our soy raw material shipments to the Zaandam factory from the port of Rotterdam are now by barge, replacing trucks – **saving 35% of emissions in the process and removing hundreds of trucks from the road.** 
- By 2022 we aim to have **all barges transporting soy** from the port of Rotterdam to Zaandam **electrified.** 
- The Zaandam factory is **Proterra verified.**
- We commit to **reduce by 2025 Scope 1 and 2 Greenhouse Gas emissions by 10%**, vs 2017 achieved through energy certification, cogeneration and renewable energy.
- Our lecithin plant in Hamburg has **achieved ISO energy efficiency ISO 50 001.**
- All our European lecithin factories are **SEDEX compliant.**

Cargill offers the most extensive range of high quality lecithin solutions on the market for a wide variety of applications, meeting the formulation needs of food and beverage manufacturers. Our lecithin solutions are sourced exclusively from plant-based material, and non-GMO and organic options are available to further support label-friendly formulations.

cargill.com/food-beverage/emea/lecithin