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.

We source sunflower, rapeseed and soy for our European production. Our Brazilian soy is ProTerra certified – globally recognized standard guaranteeing zero deforestation.

All our soy raw material shipments to our 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.

Our 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.

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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.

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