Future Foods: An Industry's Perspective on the Path to Sustainable and Nutritious Food

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Abstract:

CP Foods emphasizes a three-fold philosophy of sustainability, which involves conducting business for the benefit of the nation, people, and the company. Our mission is to ensure global food security. CP Foods places great importance on the development of "Future Food," aiming to provide diverse, high-quality, safe, and affordable food while simultaneously enhancing their business processes for increased sustainability. To address the need to feed the world and combat the effects of climate change, CP Foods is not only focused on improving current animal production but also on finding alternative solutions that can meet the needs of customers, society, and the environment.

To achieve this, CP Foods has established a Research and Development Center, dedicated to innovating and developing alternative protein products under the brand "Meat Zero." These products closely mimic the taste and texture of animal meat. In addition to "Meat Zero," the company is exploring different technologies such as mycoprotein and cultivated meat. By employing open innovation approaches, CP Foods can leverage technology and strategic partnerships with startups, universities, academic organizations, and more. These approaches help CP Foods' R&D team accelerate new product development and research.

In summary, CP Foods sees "Future Food"-related technologies as a growing and promising field with the potential to reduce the costs of alternative protein products. We also want to emphasize that food sustainability goes beyond ensuring food security; it also includes offering nutritionally rich, health-conscious choices that cater to the unique needs of consumers, including dietary supplements and medical foods.