

Cargill

Fi Europe 2022 Sensory Innovation Award

Gerkens® Sweety Cocoa Powders, with 30% sugar reduction in a natural way with no compromise on taste.

Years of R&D work at Cargill, sensory data and insights, and extensive consumer testing, have resulted in a product that both adults and kids love. To top it all off, the Sweety Cocoa Powders also won the hearts of the Food Ingredients (Fi) Europe panel of judges, recognizing the role cocoa can play in natural sugar reduction while keeping sensory delight.



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Sustainability Award World Confectionery Conference 2023

Cargill awarded for its cocoa sustainability efforts in building a more transparent and sustainable cocoa supply chain for more than a decade through:

- Supporting cocoa farmers and their families in building resilient farms and protecting natural resources.
- Helping to improve and diversify cocoa household income through coaching and training.
- Ensuring greater transparency and traceability from bean to bar.



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Factory of the Future 2021 accolade, recognized by Fevia

Cargill received the 'Factory of the Future Award' for its factory in Izegem, which processes vegetable oils.

Cargill was awarded for the first time in 2021 and retained the award by, among other things, reducing CO2 emissions by 10% over the past 3 years.

