



As we have previously reported, plant protein products like our PRECISA Bake 100 can replace up to 50% of eggs in products like muffins, and our VITESSENCE Pulse 3600 can reduce up to 100% of eggs in dry pasta applications. These innovative ingredients can help our customers control costs to keep their products affordable for the end consumer.

We also see growing consumer interest in sustainability areas like regenerative agriculture and upcycled ingredients. Ingredion continues to create upcycled ingredients from “ugly” fruit, potato co-streams from French fries and chips and waste citrus peels. Our Kerr Concentrates team has over 50 products certified through the Upcycled Food Association, and we are exploring this certification for other products as well. In addition to turning byproducts or waste streams into value-added ingredients, there is also the potential for generating products with a lower carbon footprint that helps our customers meet their own sustainability goals.



Leveraging Our Knowledge in Support of Small Holder Farmers

As we have shared in the past, Ingredion is a member of the Sustainable Agriculture Initiative (SAI) Platform and uses their Farm Sustainability Assessment (FSA) to evaluate the growers in our supply chain. Using the FSA allows us to assess areas where growers can be more sustainable, and we leverage these gap assessments to find common areas where we can help bring improvement. Nowhere is this more important than the geographies where we work with small holder farmers.

Currently, Ingredion’s local agricultural teams are engaged with small holder farmers in 100% of the geographies from which we source our Tier 1 priority crops – corn, tapioca, potato, stevia and peas/pulses. For more information on Ingredion’s collaboration with our growers across the globe, please see the **Sustainable and Regenerative Agriculture** section of this report.



**ANDY
UTTERBACK**
Director of Global
Sustainable Sourcing for
Ingredion and a member
of the SAI Platform
Executive Committee

We were at the SAI Platform annual meeting in Durban, South Africa, where we heard growers talk about the economic viability of their farms. This really drove home that before we can even talk to growers about sustainable or regenerative agriculture, we need to work with them to make certain they are profitable. It’s always good to start with sustainable practices that will also generate economic benefit for the grower.



Working to Reduce Food Waste Across Our Supply Chain

We continue to refine our methodology for how we look at food waste in our operations. We have evaluated using our first pass compliance as an indicator of where there might be opportunities to reduce waste in our operations, but this data does not tell the full picture, as off-spec products are often reworked into usable products. We are also looking at the food waste criteria used by some of our customers, but these guidelines do not seem to account for how our co-products are used back into the food system. We will continue to evaluate standards around food waste to develop the best programs possible to drive improvement.

Ingredion Mexico Commits to Food Waste Reduction

In October 2024, Ingredion Mexico reaffirmed its strategic alliance with the Mexican Banco de Alimentos by joining the Pacto por la Comida initiative, which aims at reducing food loss across the country. The Mexican Banco de Alimentos calls this pact the first voluntary agreement implemented in Latin America that seeks to unite food-producing companies in an effort to prevent or reduce food waste. The efforts of the program are well aligned with the frameworks of the United Nations Sustainable Development Goals of responsible production and consumption (SDG 12.3) and zero hunger (SDG 2).



ESTEFANIA BARRAZA
Sustainability
Manager for LATAM

This initiative allows us to collaborate, benchmark best practices and train to prevent food loss and waste in our agricultural supply chain. As allies, we are sure that we can contribute to reach the goal of reducing food waste in Mexico.

Engaging in the SIDEAID Project in Europe

In April 2024, the SIDEAID project was launched with the aim of developing an AI-based decision support framework for side stream valorization of products in the food industry. Sponsored by the Dutch government as a public-private partnership, the initiative will focus on reducing waste by driving operations toward a more circular economy approach. Ingredion is proud to be collaborating in the SIDEAID project, eager to engage in ways to use technology and innovation to reduce food waste by better identifying higher value outlets.



ABHAY BORKAR
Senior Director,
Sustainable Process
and Product
Innovation

We anticipate that the SIDEAID project will provide a comprehensive and intelligent framework that transforms how the food industry approaches side stream valorization. The knowledge graph and decision support tools will offer valuable insights, helping us make informed decisions and optimize our processes. Ultimately, we expect this project to enhance sustainability, reduce food waste and contribute to a more resilient and eco-friendly food system.

Creating a positive impact in our communities



A New Structure to Foster Community Engagement and Impact

Ingredion has a long history of supporting the communities in which we operate. As we were developing our All Life plan, we realized there was an opportunity to streamline our focus and drive actions that would help deliver meaningful change in our communities while speaking to who Ingredion is as a brand. In 2024, we further refined our efforts by making a slight shift in our focus to three areas that are aligned with our business – Food Security, STEM Education and Health. We did this in an effort to maximize the impact we can have both locally and globally.

At Ingredion, we are committed to strengthening our community impact strategy, which is deeply aligned with our All Life plan and our overarching company purpose to **make life better**. Volunteering and philanthropy in support of the communities in which we operate aligns seamlessly with our company value to Care First, delivering impact that directly enhances individuals’ everyday lives and fosters sustainable connections with our neighbors.

01

Food Security

Supporting organizations that share universal knowledge and secure access to nutritious food and promote sustainable farming for crop security and species preservation.



02

Stem Education

Partnering with organizations that promote education in STEM or nutrition-focused fields through a hands-on, problem-solving approach to prepare individuals to address real-world challenges.



03

Health

Collaborating with organizations that aim to maintain, protect and improve the overall well-being and quality of life in population groups and communities.





By refining our community impact strategy, we can elevate our work, align with other focus areas of our All Life plan and create more impactful partnerships. Our employees don't just work in these communities – they are residents, neighbors and friends who have deep and long-lasting ties to these places. We are determined to help them grow and thrive.



SAM RENOVATO
Director, Inclusion
and Belonging and
Community Impact

I'm so excited about our new community impact strategy. Our employees have a deep passion for supporting our communities, and this new focus will bring better support to help drive impact while aligning with our company goals and values.



Supporting Global Food Security

Hunger is the most extreme form of poverty, where people lack the means or access to the food needed to properly sustain life. According to a 2024 report of the United Nations Food and Agriculture Organization (FAO), 733 million people face hunger every day and around 2.33 billion individuals – nearly 29% of the world's population – are food insecure without regular access to nutritious food. That's why so many of Ingredion's efforts to promote food security start with combating hunger. We have a long history of effort to help combat hunger in our communities. We continue to collaborate with organizations, such as Feeding America and The Global Foodbanking Network, as well as working with various non-government organizations (NGOs) across our global communities.

Brazil: Solidarity Flavor Campaign

With a goal of collecting non-perishable food items for distribution, the Solidarity Flavor Campaign, or Campanha Sabor Solidário in Portuguese, is an initiative where Ingredion employees from Brazil and the Andean Region come together to positively impact the food security of vulnerable families in the communities around our facilities. This is an annual initiative with our employees in these regions, and 2024 marked the 11th year we have implemented the program. The generosity of our local employees is matched by the company, who annually doubles the amount of food from the top site's donations as measured in terms of kilograms of food donated per employee. In Brazil, we worked with nine local NGOs to help distribute the food to those most in need.

110%

growth of food collected from 2023 to 2024 with 11,856 kilograms of food collected at our Brazil plants.





Kenya: School Feeding Program

Last year, we introduced an amazing collaboration between Tetrapak, DSM and Ingredion – along with the government of Kenya – to provide much needed nutrition to school children in Kenya through the production of a nutritional porridge drink. While we had intended to scale up this program in 2024, there were challenges in executing that plan.



KENNEDY OUMA
Director of Texture
and Healthful
Solutions, Middle
East and Africa

Ingredion and our partners are still very dedicated to this project and to working to find resolutions to our challenges. There is great societal and business value in these types of opportunities, and we are committed to continuing to drive progress.

Ingredion Innovation Center and Grow-A-Row

Employees from our Innovation Center in Bridgewater, USA, continued to collaborate with Grow-A-Row, an organization that grows fresh fruits and vegetables for New Jersey and Pennsylvania food banks. In the fall of 2024, approximately 85 employees came together on two separate occasions to harvest crops. At a second event, employees harvested 2,000 pounds of potatoes to provide 28,000 servings for food banks serving the local community.



228K
servings to help
food insecure people
were provided by
57,000 pounds of
corn harvested in
September.



Colombia: Colmaíz Digital Bakery School

Ingredion and the Colmaiz® brand are working to have a positive impact on local communities in Colombia through bakery workshops that focus on developing technical skills for the production of cheese-based baking products that are very popular locally. They have done this by launching the Colmaiz® Digital Bakery School platform, which allows individuals to take virtual classes, free of charge, at their own time and convenience. These classes are aimed at increasing their technical knowledge around bakery sciences.

Ingredion Colombia is also offering in-person workshops for those who want to go beyond the learning they receive from the digital courses. We continue to evaluate ways to enhance our offerings to the community.



DIANA GONZALEZ
Sustainability
Coordinator for
Ingredion's Andean
Region

In Colombia, there are more than 25,000 bakeries, which makes it a challenge for technical and go-to-market teams to reach all of them. We needed a solution that helped us reach as many customers and community members as possible, given our resources. Our team came up with the idea of a digital platform, and it's already been an incredible success.