

CPF inaugurates R&D Centre in Thailand

28 January 2019 | News | By Kalyani Sharma

This innovation center will deliver nutritional and safety foods to consumer around the world



Charoen Pokphand Foods (CP Foods) showcases its “CP Foods RD centre” in Wang Noi, Ayutthaya which will be a major driving force for developing healthy products for consumers worldwide.

The innovation complex was set up on 10 rais area, comprised of research and development building and pilot plant. Both facilities are energy-saving building with Solar Roof Top, Solar Hot Water and the state of the art equipment worth around 1.35 billion baht, making it one the most innovative research and development centres in Asia. The pilot plant is also certified by Food and Drug Administration.

This innovation centre will deliver nutritional and safety foods to consumer around the world. It also targets that healthy food will account for 30% of the new products this year.

Sukhawat Dansermasuk, Chief Executive Officer-Food Business and Co-President at CP Foods said, “The brand new research facilities will significantly accelerate and improve innovation process to encourage CP Foods’ researchers achieve their full capabilities.”

The RD centre will develop products in line with global demand at all ages including foods for patient and elderly people such as food and drink for insomnia. In addition, the centre pilot plant can promptly introduce variety of new products to serve with rapid changes of consumer demands.

Increasing of health conscious and food safety demands have prompted the company to plan for more healthy goods which it will reach 30% of its new products this year, following the United Nation Sustainable Development Goals. CP Foods' RD centre has developed not only innovative products but special ingredients to serve food chain and restaurant demands", Sukhawat added.

CP Foods' research and development is currently focusing on food biotechnology by applying enzymes and microorganism to boost quality of products. The centre is also concentrated on sustainable packaging development to minimize environmental impacts, especially plastic footprint.

The centre is equipped with innovative technologies like microwave technology for sterilization of ready meals, which can prolong the shelf life of foods. By using this 12 minutes food process, the ready meal can be keep for a year without losing any of its nutrition.