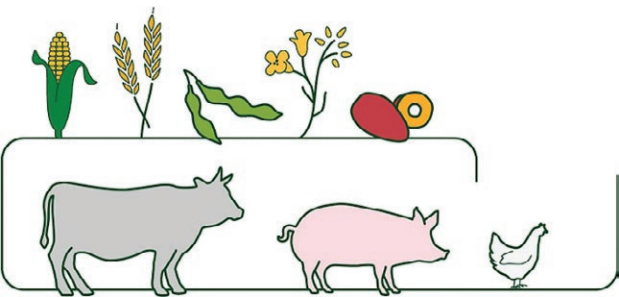


We Feed 1.2 Billion People Annually



15 Reasons a Resilient Food System Matters More then Ever

Growing the world’s food



1. Our population is growing fast — which means more people to feed.

By 2030, we'll need to feed 500 million more people — roughly the size of North America. And we need to do it in ways that care for our natural resources.

What we're doing about it: This challenge is at the heart of our work. Every day, we partner across the global food supply chain to nourish the world in a safe, responsible and sustainable way.

2. Extreme weather events are making it harder to grow your food.

Volatile swings between extreme rainfall, prolonged droughts and heatwaves make growing crops a bigger challenge. A seemingly small change in temperature can impact farmers' ability to grow crops like corn, soybeans and wheat. What we're doing about it: We help farmers adopt regenerative agriculture practices that can improve soil health, sequester carbon and protect water resources — helping create more climate-resilient food systems.

3. Small farmers play a big role, but they need more support.

Smallholder farmers — those who farm less than five acres (two hectares) — produce about one-third of the world's food. But they're also more susceptible to weather shocks and economic disruptions.

What we're doing about it: We partner with farmers across the agriculture sector to increase prosperity, resiliency and access — from sustainable agriculture practices to innovative farming technology.

4. Water shortages threaten our food supply.

Two-thirds of the world could face water-stress conditions by 2025 — a big concern for farming and raising livestock.

What we're doing about it: We're working to improve access to water in communities and protect water resources in our own supply chains.

5. Most of your food comes from fewer sources than you think.

Around 75% of the world's food comes from just 12 crops and 5 animal species. That's not enough to meet nutritional demands and it makes our food system more susceptible to disruptions.

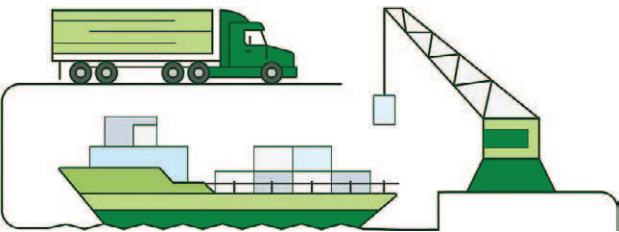
What we're doing about it: We're thinking creatively about how to produce more food by exploring other sources of protein, like plant-based (think peas and soy), dairy alternatives and fermented foods (like mycoproteins).

6. Innovative ways of producing your food can make our food system stronger.

Agriculture technology — from artificial intelligence to precision farming to robotics — can increase yields and reduce environmental impact. Yet only about 39% of farmers in a global McKinsey study have adopted or plan to adopt AgTech.

What we're doing about it: We're helping farmers use innovative technology to grow more food and raise more animals using fewer resources, bringing the circular bioeconomy to the farm.

Moving the world’s food



7. We need to keep food moving, even when disruptions happen

Food supply chain disruptions — like pandemics, extreme weather and conflict — lead to delays and higher costs.

What we're doing about it: Our global supply chain network helps us keep food moving and find alternatives when it's not — like helping customers in Asia overcome a cocoa crisis or restoring baby formula to store shelves for U.S. consumers.

8. And we need to move food in ways that are better for our planet.

Growing and moving food produces over one-third of all greenhouse gas emissions. We need decarbonization solutions to help fix that.

What we're doing about it: We're working to decarbonize how we grow and move food around the world, from wind-powered vessels to waste-based fuel.

9. As our population changes, so does where we need food access.

By 2030, nearly 1 billion more people or about 60% of us will live in cities. Food preferences will evolve, and so will the ways we satisfy them.

What we're doing about it: We're closing the distance between farms, corner stores and restaurants, making foods easier to grab and go.

10. Food needs to get from where there is plenty to where there is need.

Some countries — like Argentina, Canada and Australia — grow much more food than their populations need, while others can't grow enough. We need efficient ways to move food to where it's needed and ensure access to essential nutrition.

What we're doing about it: Cargill's global supply chain network operates around the clock to keep commodities flowing, using a combination of trade routes, rapid-response teams, data-driven planning and our strategic global partnerships.

Nourishing the world



11. Too many people are going to bed hungry ...

More than 300 million people face acute levels of hunger. The causes are myriad, including poverty, conflict and climate change — and progress on ending hunger may have stalled.

What we're doing about it: We partner with organizations like the World Food Programme on farmer livelihoods and emergency food assistance. We also work with food banks and partners globally to help reduce hunger.

12. ... and too much food goes to waste.

Nearly one-fifth of the world's food is wasted before it's eaten. On top of that, food waste in landfills emits greenhouse gases that contribute to climate change.

What we're doing about it: We're finding new life for old food — like turning leftover cocoa shells into fertilizer or discarded cooking oil into biofuels.

13. As the world becomes more affluent and urban, demand for protein continues to rise.

Today's consumers want more protein and more choice. It's the world's fastest-growing macronutrient — and demand continues growing around the planet.

What we're doing about it: We provide both traditional animal protein and alternative protein options for customers — including via reimaged ingredients and innovative collaborations.

14. Healthy food systems = healthier families and communities.

For example, 66% percent of United States adults are trying to limit their sugar intake, according to Statista. With food fundamental to our health, people should be empowered to make smarter choices.

What we're doing about it: We've developed a portfolio of sugar reduction solutions. We're also working with customers to remove trans-fatty acids from the global food supply.

15. We need to work together to build a more food secure world.

There is an old saying that teamwork makes the dream work. That's certainly true for a food secure world. Achieving sustainable progress on the world's food challenges requires collaboration between public and private stakeholders.

What we're doing about it: We partner with producers, customers, governments, NGOs, communities, and others to build a more food secure world.

Salvation Army Angel Tree



Each year employees look forward to helping our local Salvation Army Angel Tree program! This year we were able to fill 2 car loads full of new toys and clothing for children in the area! Cargill also donates Turkeys to the Salvation Army each year to provide to the families for their Christmas Dinner. Sending out a special thank you to all the "helpers" who get the gift's loaded into all the vehicles each year. Happy Holidays! 😊

Rising Stars

New employees can be recognized as Rising Stars during their introductory period if they receive a “Very Good” on their job performance evaluation and also must have perfect attendance to be eligible. Congratulations to all the Rising Stars!



Kara Fries (Harvest) & Madison Brown



Madison Dunn (Processing)



James Benson, Nicole Algar, Antonio Parker-Colon (Sanitation)



Brittany Johnston & Brittany Wall (Sanitation)

Homemade Hamburger Helper

Prep Time: 10 minutes

Cook Time: 30 minutes

Yield: 6 servings

Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 medium onion, finely diced
- 1 pound lean ground beef (90% lean)
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1 teaspoon garlic powder
- ½ teaspoon pepper
- ½ teaspoon ground mustard
- 2 tablespoons tomato paste



- 1 pound uncooked short-cut pasta
- 2 ½ cups beef broth
- 1 cup milk
- ½ cup heavy whipping cream
- 2 cups shredded sharp cheddar cheese
- 2 tablespoons minced fresh parsley, for garnish

Instructions

- Heat olive oil in a large pot over medium-high heat. Add onion; cook until slightly soft, 2-3 minutes. Add ground beef, salt, chili powder, paprika, garlic powder, pepper and mustard. Cook until evenly brown, breaking up into small crumbles as it cooks, 8-10 minutes.
- Stir in tomato paste; cook until fragrant, 1-2 minutes. Stir in uncooked pasta, broth and milk. Bring to a gentle boil over medium-high heat. Reduce the heat; simmer 8-10 minutes or until the pasta is al dente, stirring often.
- While cooking over low heat, stir in cream. Slowly add cheese, stirring until completely melted. Divide among bowls; garnish with fresh parsley.

Recipe provided by www.tasteofhome.com