

We Feed 1.2 Billion People Annually



150 150 years of helping the world thrive



Explore our opportunities

Cargill is now hiring for General production in Wyalusing, PA

Cargill is powered by our plants, and our plants are powered by our people. That's why we are committed to creating a culture built on doing what's right for our employees. At Cargill, you'll have a community by your side. Your safety and well-being will be prioritized, and you'll have opportunities to grow. Discover how you can be part of nourishing the world.

Pay rates

Starting pay: \$20.59-\$31.16/hour

Apply online today

careers.cargill.com/wyalusing-pa



Cargill offers career advancement opportunities, benefit packages, vacation time.

401 (k) retirement and more!

EOE, including disability/vets



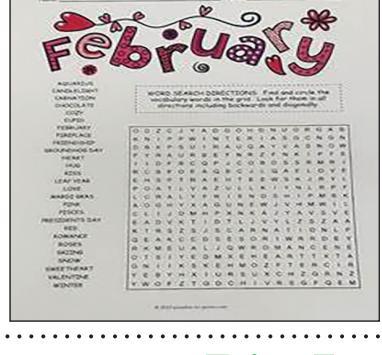
February Employee Activity

For February's DEI activity the committee had 3 different puzzles available for employees to participate. Every participant's puzzle was put into a drawing for sweetheart steaks! Below are all the winners for the DEI puzzle contests:

Kendyl Felter - Shipping
Jessica Smith - Processing
Ben Gavenas - Harvest
Danielle Sisco - Harvest
Betsy Ball - Laundry
Jeanette Norton - MAP Room
Scott Hoisington - Shipping

Kristin Brack - Processing
Dennie Franklin - Map Room
Howard Bailey - Plant 2
Sonya Adams - Cattle Office
Jacki Rought - Cattle Office
Brian Westbrook - Maintenance
Tayna Loomis - MAP/Grinding

Charles Nichols - Plant 2
Tamie Bair - Laundry
Vicky Hogan - Shipping
Ken Runyon - MAP Room
Shawn Potter - Plant 2
Kenneth Finan - Rendering
Brandon Schell - Shipping



Cargill Wins 2026 Big Innovation Award

Cargill announced it has been named a winner in the 2026 BIG Innovation Awards by the Business Intelligence Group and designated as a Top 10 Innovator, recognizing the company's disciplined approach to innovation across the global food and agriculture system. Cargill was honored in the Innovative Organizations category, alongside a cohort of 159 companies, products and leaders that are transforming industries through applied innovation and measurable real-world impact.

The recognition highlights the breadth and depth of Cargill's innovation strategy, including the company's use of automation, robotics, artificial intelligence (AI) and predictive analytics to address interconnected global challenges such as food security, climate change, labor constraints and waste. These capabilities are already delivering measurable one such example is a reduction of 31,500 metric tons

of CO₂ emissions due to vessel optimization and energy-saving upgrades in 2024.

"Innovation at Cargill is not just about what's next — it's about what's needed," said Florian Schattenmann, chief technology officer at Cargill. "By embedding AI and advanced analytics in our operations, we are reimagining the way food is made and moved across the globe. This recognition reflects the ingenuity of our teams and the power of innovation to build a more resilient and efficient food system for the future."

BIG Innovation Award judges praised Cargill's work as "serious, large-scale innovation executed with discipline, embedded deeply into real operations." They also commended the company for a comprehensive approach that spans multiple technologies and business lines and is backed by robust data and outcomes. "The 2026 BIG Innovation Awards winners show that true innovation

is no longer about chasing the latest buzzwords," said Russ Fordyce, Chief Recognition Officer at the Business Intelligence Group. "It's about building intelligent platforms, automating workflows with purpose, and making trust, privacy, and resilience the foundation of every breakthrough. These organizations and leaders are not just keeping pace with change, they are shaping the future of global business."

The 2026 BIG Innovation Awards program honors companies, products and individuals that are reshaping markets across sectors ranging from health and financial services to logistics, manufacturing and enterprise technology. Winning organizations were selected by a panel of experienced business executives, who evaluated nominations based on measurable performance, responsible implementation and the ability to shape the future of work and culture.

- In a large crock pot, scatter onions and garlic cloves in a layer. Pour in beef stock.
- In a large skillet, heat sun-dried tomato oil to medium-high heat. Add chuck roast; sear until golden brown, 2-3 minutes per side. Transfer roast to the slow cooker.
- Pour red wine into the hot skillet; use a wooden spoon to deglaze the pan, scraping the browned bits from the surface. Pour the wine mixture over the roast.
- Scatter sundried tomatoes and roasted red pepper strips in the slow cooker. Sprinkle roast with oregano, thyme, salt and pepper. Pour the cream of mushroom soup over the roast. Cover; cook on low 7-8 hours or until the meat is fall-apart tender.
- Shortly before the roast is done, bring a large pot of salted water to a boil; cook pappardelle pasta according to package directions or until al dente. Drain; set aside.
- Transfer the roast to a cutting board, tent with foil. With a slotted spoon, transfer vegetables from the liquid to a small bowl. Whisk the liquid into a creamy gravy. Stir the vegetables back into the gravy.
- Shred the pot roast. Place portions of cooked pasta on serving plates; place shredded pot roast on top. Ladle gravy and vegetables on top; sprinkle with grated Parmesan and fresh basil leaves. Serve immediately.

Recipe provided by www.tasteofhome.com

Ron Smith Retires after 40 1/2 years!



Ron worked in our Plant 2 Department his entire career! Ron, we wish you the best and congratulations on an amazing 40 plus year career!

Employee Spotlight

Name: Nicole Algar

Department: Sanitation

Job Title: Line Leader

Length of Service: 10 years

Best thing about

working at Cargill: The

pay, opportunity for

advancement, and the

people I work with.



Name: Kayla Russel

Job Title: Paddle Boner

Length of Service: 1 Year

Employee is being

Recognized for: Producing acceptable product no matter what job she is put on. Always has a positive attitude, willing to help when short on a job.

Fun Fact About Employee:

Spending time with family
Why do you like Cargill:

"Benefits, pay and co-workers."

Marry Me Pot Roast

Prep Time: 20 minutes

Cook Time: 7 hours 20 minutes

Total Time: 4 hours 15 minutes

Servings: 8

Ingredients

1 large onion, cut into large chunks

5 garlic cloves, smashed

1/2 cup beef stock

1 tablespoon oil from a jar of sundried tomatoes

3 to 4 pounds boneless

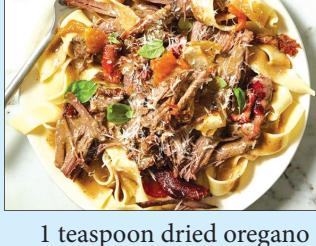
beef chuck roast

1/2 cup dry red wine

1/2 cup julienned oil-packed sun-dried tomatoes

1 jar (10 ounces) roasted

sweet red peppers, drained



1 teaspoon dried oregano

1 teaspoon dried thyme

1 teaspoon salt

1/2 teaspoon pepper

2 cans (10-1/2 ounces each) condensed cream of mushroom soup, undiluted

16 ounces pappardelle pasta

Freshly grated Parmesan cheese, for garnish

Fresh basil leaves, for garnish

Directions

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