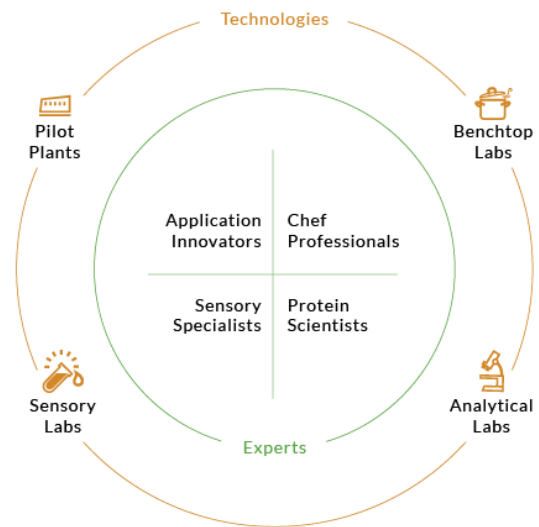


# Innovations We Create

Our innovation teams use top technologies across a global R&D network to co-create exceptional foods and beverages with customers to accelerate their growth.

## Experts & Technologies

By leveraging our benchtop labs, analytical labs, sensory labs, and pilot plants, our multi-disciplinary team of experts can turn your toughest application challenges into market-leading products.





|  |  |                                     |                                  |  |   |
|--|--|-------------------------------------|----------------------------------|--|---|
|  |  <p>BENCHTOP<br/>LABS</p>   | <p>Concept<br/>Creation</p>         | <p>Ingredient<br/>Selection</p>  | <p>Application<br/>Feasibility</p>                 | <p>Benchtop<br/>Scale-Up</p>                |
|  |  <p>ANALYTICAL<br/>LABS</p> | <p>Product<br/>Characterization</p> | <p>Texture<br/>Evaluation</p>    | <p>Flavor &amp;<br/>Aroma<br/>Analyses</p>         | <p>Quality &amp;<br/>Safety<br/>Testing</p> |
|  |  <p>SENSORY<br/>LABS</p>  | <p>Consumer<br/>Panels</p>          | <p>Trained Expert<br/>Panels</p> | <p>Preference &amp;<br/>Difference<br/>Testing</p> | <p>Digital<br/>Assessments</p>              |
|  |  <p>PILOT<br/>PLANTS</p>  | <p>Alt Meat &amp;<br/>Meat</p>      | <p>Beverage</p>                  | <p>Alt Dairy &amp;<br/>Dairy</p>                   | <p>Snack &amp;<br/>Bakery</p>               |

## Global R&D Team

Bunge's global R&D footprint spans 6 continents and offers an integrated world-class team that utilizes best-in-class technical facilities across proteins, oils, and lecithins.

