



SOLUTIONS MUST BECOME BROADLY SUSTAINABLE

For DuPont, sustainability means more than expanding the food supply; it also encompasses social, political, economic and ecological considerations, such as infrastructure, storage, waste reduction and improving and preserving water quality – all of which are critical to achieve global food security.

“Golden Grain” Program in India

The state of Punjab in India is a major contributor to the nation’s food grain production, but further progress has been negatively impacted because of limited access to water that is essential to the state’s vast rice crops. To solve this problem, DuPont Pioneer partnered with the Punjab government to develop the Golden Grain program to support local farmers who had been growing rice for generations as they switched to cultivating corn, which requires less water. Through this crop diversification program Pioneer held seminars to educate local growers, provide seed and offer ongoing agronomic support. As a result, the state of Punjab is seeing higher, more sustainable food grain production, and local growers are enjoying increased profitability.

Immune System Support

DuPont Nutrition & Health scientists developed HOWARU® Protect probiotics to support the body’s natural defenses and healthy immune systems. The HOWARU® Protect range is available for food, beverage and dietary supplements. The probiotics are clinically shown to help children, adults and sport enthusiasts stay healthy, longer: HOWARU® Protect Adult helps maintain respiratory health; HOWARU® Protect Kids helps keep children healthy during winter months, and; HOWARU® Protect Sport helps physically active adults stay healthy for optimal sports performance. DuPont’s probiotics are among the most clinically documented. A recent clinical study shows that healthy men and women who consumed a daily dose of HOWARU® Protect Adult over a five-month period benefitted from a reduced risk of upper respiratory tract illness by 27 percent. By using science to make available food supplies even healthier, DuPont is contributing to a more sustainable future.

Helping Reduce Food Waste

DuPont Nutrition & Health and DuPont Industrial Biosciences are helping to keep baked goods fresher around the world. Bakery products are one of the most wasted foods and approximately 30 percent of bakery goods such as bread, cakes and cookies are discarded before ever making it onto our plates. Solutions such as our PowerFresh™ enzyme range play a key role in keeping foods fresher longer, thereby reducing waste at retail and in households. DuPont Nutrition & Health HOLDBAC® protective cultures provide efficient spoilage and pathogen prevention in fermented dairy and meat products, with a natural ability to inhibit specific contamination flora, such as visible mold, yeasts and listeria bacteria.

Sugarcane Pest Control in India

Sugarcane is an essential commodity for the Indian economy, but a massive sugarcane borer infestation severely threatened crop yields and the livelihoods of local growers. Working with local farmers in the state of Uttar Pradesh, located in northern India, DuPont Crop Protection introduced DuPont™ Coragen®. This insect control product enabled growers in the region to fight this infestation as DuPont Crop Protection instructed growers on proper application to their sugarcane fields. As a result, DuPont has helped achieve the long-term eradication of a dangerous crop pest, allowing sugarcane growers in India to again produce healthy, high-yielding crops.

Welcome to the Global Collaboratory.™ Together we can feed the world.

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