



## RESEARCH AND DEVELOPMENT

Wilmar's research and development (R&D) activities support our business operations by improving manufacturing processes, ensuring the consistency and enhancing the quality of existing products as well as developing new innovative products.

Our R&D work is carried out by around 500 scientists and researchers, of which 80 hold doctorate qualifications. The R&D teams are based in various locations worldwide, including Singapore, China, Indonesia, India, Malaysia, Australia and New Zealand.

In line with the Group's integrated and sustainable growth plan, our R&D teams engage in cross-border collaborations as well as with external organisations to share knowledge and resources to enhance our collective R&D effort. We were granted 79 patents in 2022 and a total of 371 patents to date.

In 2022, our R&D teams focused on the following areas:

- Identifying food ingredients and food components capable of contributing to nutritionally balanced diets as well as aid in healthy ageing. These efforts have translated into new, innovative and healthier food products including plant-based products, ready-to-cook and ready-to-eat products that have been successfully launched in some of our key markets.
- Development of efficient and cost-effective, bio-based methods of producing industrial enzymes and biochemicals. These developments provide environmentally sustainable solutions to our food processing industry and oleochemical production.
- Sustainable packaging - Transitioned to 100% recycled polyethylene terephthalate (PET) material for Praise dressings (Australia) and All Puhoi Valley (New Zealand) fresh and flavoured milk.



Goodman Fielder launched a new range of Meadow Fresh yoghurt for children in New Zealand that was the first in the market to have a 5-star health rating.



The Group developed and launched a range of ready-to-eat and ready-to-cook food products for the Chinese market.