



BUNGE | SETTING A GLOBAL TABLE



Setting your table is an important part of daily life.
BUNGE HELPS MAKE IT POSSIBLE.

6 billion people today. 9 billion tomorrow.

SETTING THE WORLD'S TABLE IS A HUGE UNDERTAKING.

Bunge brings food from where it is grown to where it is needed, whether it comes from close to home or thousands of miles away.

We partner with farmers, providing fertilizer and know-how, to help them produce larger and better harvests.

We buy, sell, store and transport crops and process them to make feed for animals, staple foods and ingredients, and other products.

We make renewable fuels that help food and people travel with less impact on the environment.

This is our work.

— The United Nations estimates the world will need to increase food production 70 percent by 2050 to feed a larger, more prosperous world population.



FROM FARM TO TABLE

Bunge's global network of elevators, mills, processing plants and ports gets people the food they want, when they want it.

Our value chains – integrated businesses and activities – begin at the farm and end with the final consumer. They enable us to produce food and other products people count on every day.

Our team combines local knowledge with a global view and manages complexity and volatility to create the greatest value for all.

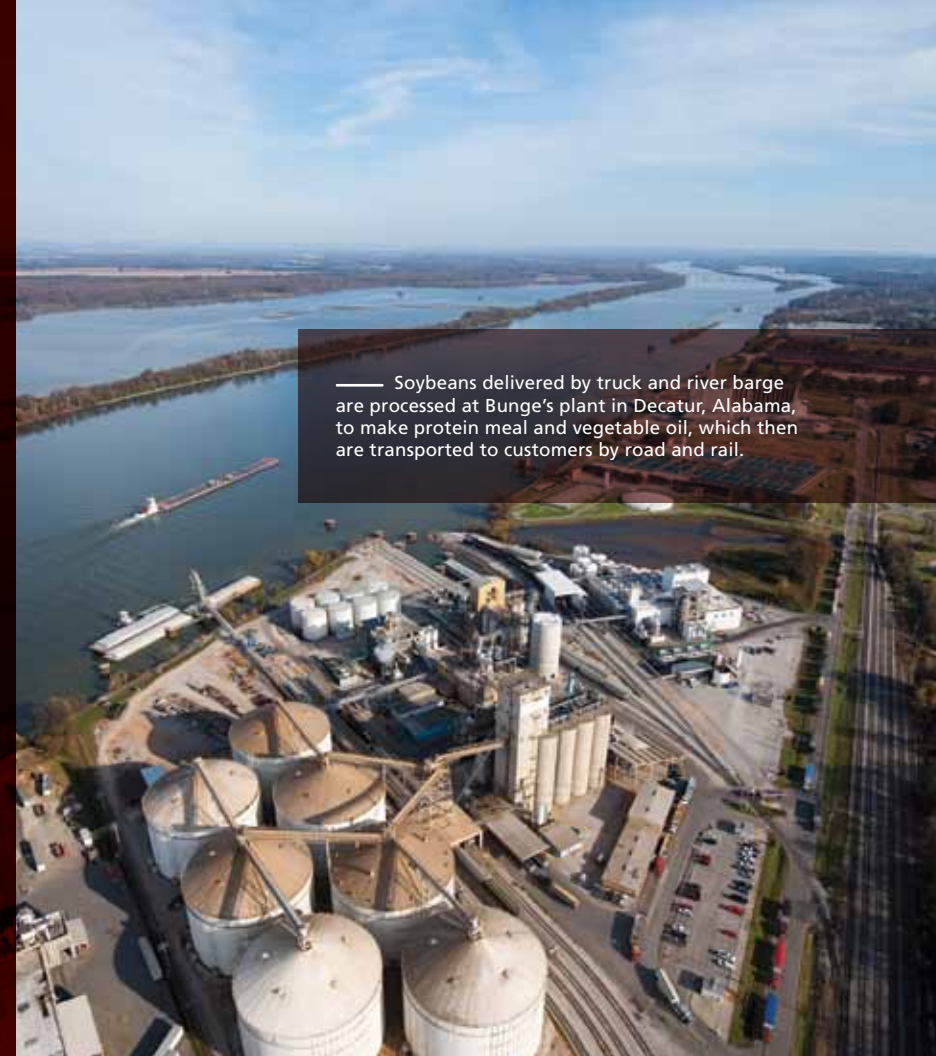
— Rapeseed fields surround Bunge's oilseed-processing plant in Kobylniki, Poland.



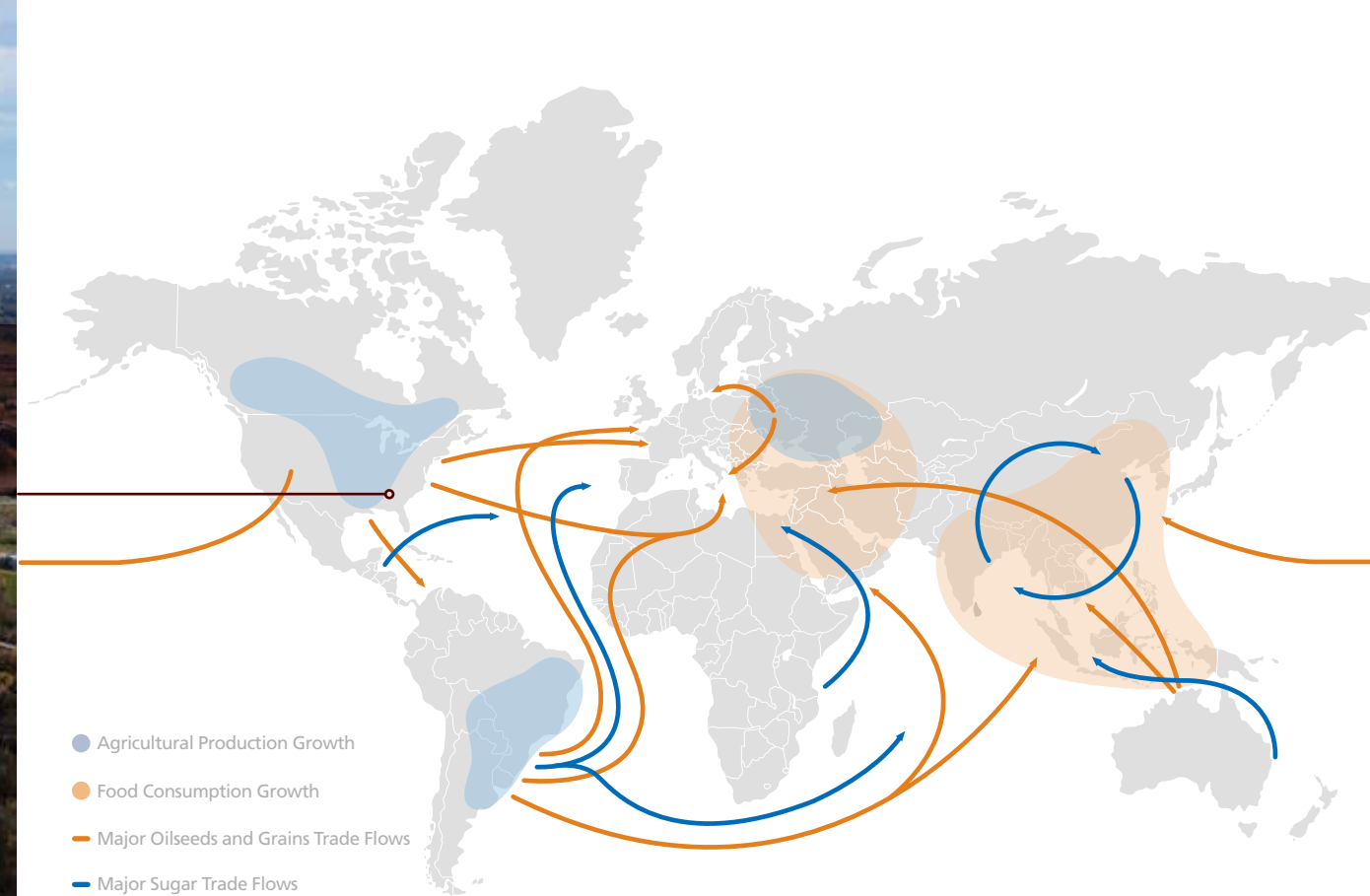
ALWAYS MOVING

Working behind the scenes, we move millions of tons of agricultural commodities every year.

The world's farmland and population are not distributed evenly. Growing populations in places like Asia, the Middle East and North Africa increasingly rely on farmers in the Americas and Eastern Europe. Bunge's role is to get crops from where they are grown to where they are needed efficiently and safely, thereby ensuring a dependable source of affordable, high-quality food year-round.

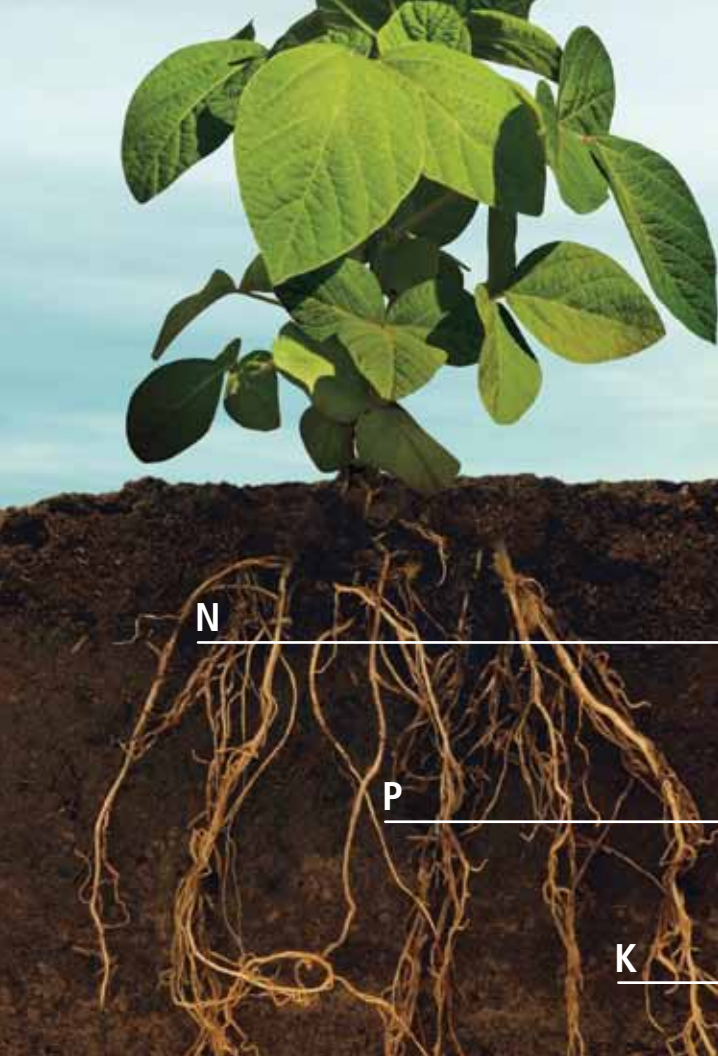


— Soybeans delivered by truck and river barge are processed at Bunge's plant in Decatur, Alabama, to make protein meal and vegetable oil, which then are transported to customers by road and rail.



Through our global asset network, WE BRING HARVESTS TO MARKET.

Bunge purchases agricultural commodities from farms around the world through a global network of elevators, processing plants and ports. A poultry producer in Colombia or a feed miller in China can buy soybeans or soybean meal from Brazil, Argentina or the United States, depending upon preference, price, availability or speed of delivery.



Making farms efficient and sustainable, FROM THE GROUND UP

N

Nitrogen results in vigorous growth and a plant's dark green color.

P

Phosphorus promotes improved crop quality, healthy root growth and earlier crop maturity.

K

Potassium enables plants to withstand extreme temperatures, drought, diseases and pests; increases water-use efficiency; and enhances crop quality.

To grow and thrive, crops need sunshine and water, carbon, hydrogen and oxygen from the air, and nutrients from the soil. Of these nutrients, plants need nitrogen (N), phosphorus (P) and potassium (K) most of all.

Bunge sells NPK fertilizers that help farmers address nutrient deficiencies in the soil. Our fertilizers improve plants' root production, leaf and stem growth, flowering and fruiting, and resistance to pests and disease. It all adds up to a better harvest.



GROWING AND CONSERVING

We help farmers increase food production while preserving land.

With our fertilizers, farmers can grow more food on the land they already use, which reduces the need to farm new areas. We also help farmers implement environmental best practices that are key to good land management.

In Brazil, Bunge is working together with environmental organizations and other industry participants to limit the expansion of soybean farming and curb deforestation in the Amazon biome through satellite mapping and monitoring, farmer education and other coordinated efforts. In the United States, Bunge works with Field to Market (www.fieldtomarket.org), an organization of farmers, agribusiness and food companies, and conservation groups dedicated to improving agricultural productivity and environmental quality through collaboration on science-based initiatives.

— Left: Bunge works with farmers in Brazil to help them conserve land and improve agricultural sustainability.



FOOD AND FUTURES

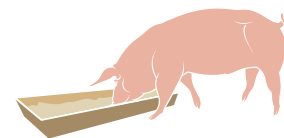
Commodity markets are at the center of global agricultural trade.

Variables such as weather, freight costs, energy prices and currency fluctuations make agricultural trade complex – and at times volatile. Managing these risks is an essential part of Bunge's business. We do it with a global view and a team of expert traders, risk managers and other professionals, who manage our own risks and provide risk management and financial services to farmers and customers.

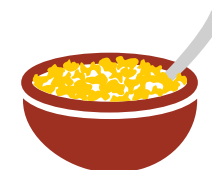
— The Chicago Board of Trade, established in 1848, is the world's oldest futures and options exchange. It provides a centralized location where buyers and sellers negotiate and formalize forward contracts through floor-based and electronic trading.



OILSEEDS



GRAINS



SUGARCANE



FEED FOOD FUEL

Bunge processes soybeans, rapeseed, canola, sunflower seeds, corn, wheat, sugarcane and other agricultural commodities to make products and ingredients with numerous applications. Those include:

- Feed for chicken, pigs, cattle and fish
- Oils, margarines and shortenings used to prepare foods in and out of the home
- Sugar and ethanol from sugarcane used as an alternative, renewable fuel
- Milled corn and wheat used in cereal, snack foods, baked goods, beer and other food products
- Oils used in solvents, inks, lubricants and other non-food applications

BUNGE INSIDE

Wherever you eat, chances are there is a little bit of Bunge on your plate.

Soybeans, rapeseed, canola and sunflower seeds are good sources of monounsaturated and polyunsaturated fats, which are important to nutrition and health. Bunge processes these oilseeds to make cooking oils, margarines and mayonnaises that meet the tastes and dietary preferences of consumers around the world. Whether these products come from crops grown nearby or in other parts of the world, safety and quality are paramount.



WHAT'S ON THE MENU?

Bunge helps make dining out an appetizing experience.

Restaurants, food service operations and bakeries rely on Bunge's packaged vegetable oils, shortenings, salad dressings and premixes. Bunge products with zero grams of trans fat per serving improve the nutritional profile of their customers' favorite foods.

In North America, for example, many Bunge commercial customers are switching to products like Nutra-Clear NT™ Deep Frying Oils. Made with next-generation canola oil that is high in omega-9 fatty acids, Nutra-Clear NT™ is lower in saturated fat than other zero trans fat oils and uniquely high in monounsaturated fat.



MOUNTAIN BREAD, BRAZIL

WITH SUPREMA WHEAT

CRAB CAKES, USA

WITH GOLDEN AWARD NT™ LIQUID BUTTER ALTERNATIVE
AND NUTRA-CLEAR NT™ DEEP FRYING OIL

VEGETABLE BIRYANI, INDIA

WITH DALDA VEGETABLE OIL

CHICKEN STEW, POLAND

WITH KUJAWSKI VEGETABLE OIL

SAUTÉED PORK, CHINA

WITH DOUWEIJIA SOYBEAN OIL

SET YOUR OWN TABLE

Get the recipes for these and other dishes at www.bunge.com/global-table.html

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