



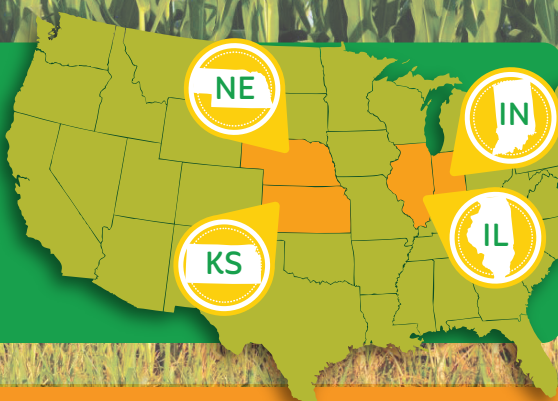
It's no mystery that  
the main ingredient in  
Kellogg's Corn Flakes is

**CORN**



**Kellogg's**

Grown on family-owned farms in Illinois, Indiana, Kansas and Nebraska, corn is usually planted in April when the soil is warm enough to germinate the seeds but not so early that the young plants might be damaged by frost. The corn is then harvested in October.



**months to grow, hours to cook...**

## MILLING

Our millers select the highest quality corn kernels. The kernels are split into 2-3 pieces each.



## FLAVORING

Vitamins, minerals, malt, flavoring, sugar and salt are added, cooked and slightly drained.



## TOASTING

Each kernel piece is rolled into a single flake and toasted.



## PACKAGING

We carefully package each box for you to enjoy.



**Randy is a fifth generation corn farmer in Illinois.**

On his 12,000-acre farm, he uses technology to grow more sustainably.

*"With high-tech mapping of our fields we know what areas carry more moisture or which need fertilizer. Then we spoon on as little as is needed. It is better for the environment that way."*

For the past five years, Kellogg has been working with farmers like Randy and our supplier, Bunge, to engage corn farmers in Nebraska to measure improvements across environmental indicators such as water use efficiency and greenhouse gas (GHG) emissions.

**Kellogg's Corn Flakes are proudly made and packaged in Memphis, TN and Lancaster, PA**



**Dawn Helm** works in our Lancaster facility where she brings together employees to identify and implement programs that build on the goodness of Corn Flakes by conserving the natural resources used in the cooking and packaging of our foods.

As an example, in 2015 Dawn supported another employee, Ken Gambler, updating a Fire Water tank that saved 60,000 gallons of water per year!

**GROW. MAKE. ENJOY.**

