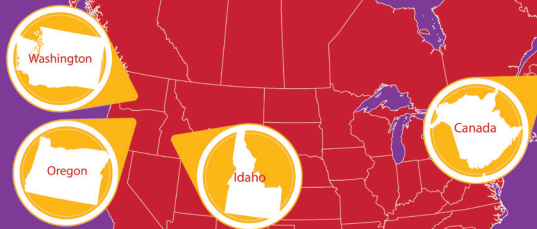




The main ingredient in  
**Pringles** is  
**POTATOES**

**Kellogg's**

Grown on family-owned farms in Canada, Idaho, Oregon and Washington, Russet and Alturas potatoes are planted in April and harvested in September.



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

## FLAKING

Our potato flakers select the highest quality potatoes to clean, prepare and dehydrate into potato flakes.



## MIXING

Potato flakes are mixed with corn and wheat flour, along with water to form a dough sheet.



## SHAPING

From the dough sheet, our famous "saddle-shaped" crisps are cut.



## COOKING

The dough pieces are cooked in sunflower and/or corn oil.



## SEASONING

The crisps are sprayed with oil to help them cool and passed under a curtain of powdered seasoning.



## PACKAGING

Pringles are packed in their iconic cans which are sealed air tight to enhance freshness and fun!



**Herman Wenzler** is a Senior Scientist at WKVI who has spent 16 years with Kellogg.

As part of Herman's work, he helps identify opportunities for Kellogg, suppliers and farmers to increase yields, reduce food losses, secure high quality and safe foods and increase the sustainability of Pringles from farm to kitchen.

It helps to have plant experts in the organization like Herman who help guide suppliers and farmers toward continuous improvement in the responsible sourcing of our potatoes.



**Pringles are proudly made and packaged in Jackson, TN**



Pictured below are many of the global team members involved in Pringles package improvements.



Since 2003, our packaging partner, Sonoco, has achieved a double-digit percent reduction by weight for our most popular Pringles can. As a result, the production of the Pringles can uses **23%** less water, generates **17%** less greenhouse gas (GHG) emissions and **16%** less waste.\*

