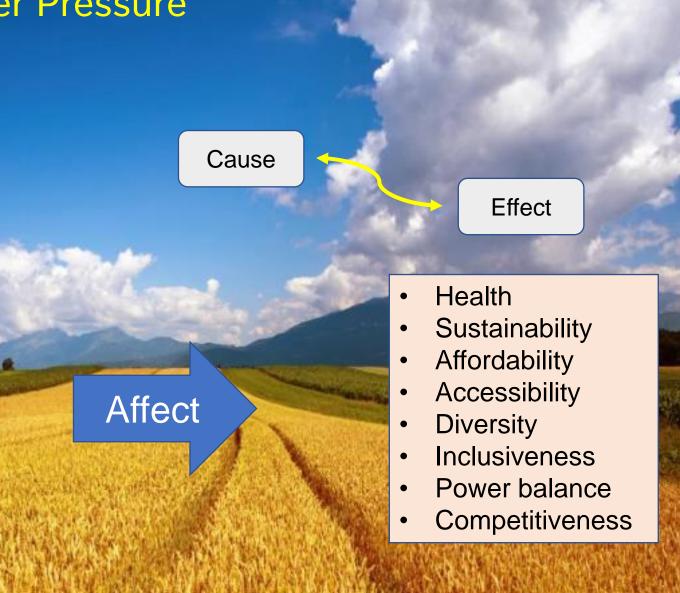




The Food Sector is under Pressure

- Dietary Diseases
- Malnutrition
- Environmental pollution
- Biodiversity loss
- Resource scarcity
- Climate change
- Land-use conflicts
- Animal welfare





European Technology Platform 'Food for Life'

TURNOVER	VALUE ADDED	CONSUMPTION
€1,192 billion Largest manufacturing sector in the EU	2.1% of EU gross value added	13.8% of household expenditure on food and drink products
EMPLOYMENT	NUMBER OF COMPANIES	R&D
4.72 million people Leading employer in the EU	294,000	EXPENDITURE €2.9 billion

ETP Food for Life's answer to these tremendous challenges:

- Develop a sound R&I strategy,
- Implement the strategy,
- Mobilize all relevant actors
- Monitor and guide the implementation

A collaboration of industrial and academic experts

Four global key challenges

Consumer engagement

Demographic changes

Food security

Sector maturity





Our Ambition: Help build Tomorrow's Food Systems

Key characteristics:

- Resilient through flexibility
- Vibrant through engagement
- Sustainable through resource stewardship
- Fully transparent and accessible to all

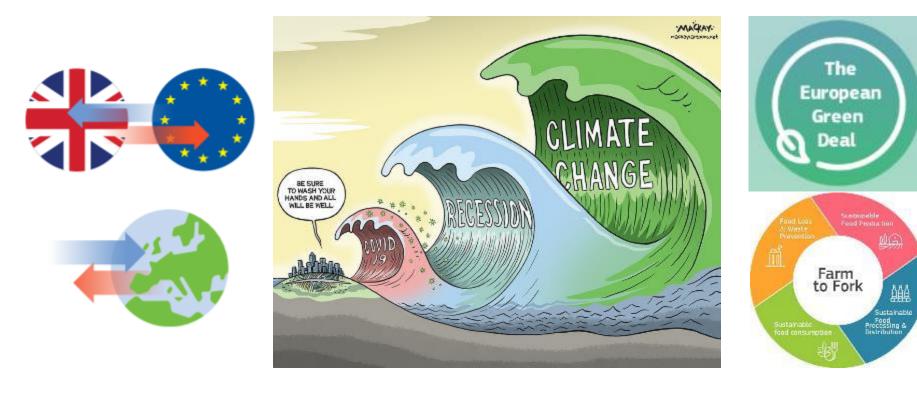
Implementation principles:

- Consumers and industry working in partnership
- Bridging modern social and natural sciences
- System-wide (systemic) approaches





How does our Ambition fit now?



Step-changing the innovation power and impact of the European food and drink industry to the benefit of a sustainable food system







Translating the Green Deal into Practice: Research and Innovation Opportunities for Sustainable Food Systems (1/2)

1.Environmental performance toolbox

Catalogue and improve crop + livestock performance; multi-year/cropping scale; sustainable + mixed agricultural practices.

2.Smartly reducing pesticide use

- Investigate pest and disease resistance in plant genetic resources;
- Improve and broaden <u>farm management practices</u>;
- Develop and optimize new <u>digital monitoring technologies</u>;
- Identify and develop <u>environment-friendly pesticides</u>.







Translating the Green Deal into Practice: Research and Innovation Opportunities for Sustainable Food Systems (2/2)

3.Improve consumer knowledge and choice regarding healthy and sustainable diets

- Understand the <u>drivers and barriers</u> for consumer choice associated to healthy, diverse and sustainable diets;
- Determine how to promote best consumer <u>education and awareness</u>;
- Implement <u>harmonized and effective</u> communication with citizens and consumers;
- Advance <u>traceability and transparency</u> regarding the sustainability and health impact of food products throughout the value chain.

4. Diversify farming systems for diverse diets

- Explore and improve alternative protein sources, including plant-based protein;
- Improve livestock breeding and management (including feed characteristics) for mixed farming systems with a <u>lower environmental impact</u>;
- Develop new varieties of existing crops, reintroduce and domesticate niche and heirloom crops, and develop and introduce new or underutilized crops;
- Develop and scale up new crop rotations and new intercropping techniques.



Industry Perspective on Plant-Based Alternative Proteins (Pulses & Others)

- Food safety
- Yield → Protein
- Fit with sustainable food systems
- Protein quality
- Sustainable supply chain
- Consumer acceptance



- Tuna = endangered!
- UPF?
- 100% plant-based
- Environmentally OK?





Consumers Needs & Consumption

Who, Why, How, When







Vegans Focus still on Ethics and Sustainability Flexitarians Attracted by Health and Variety



- Animal welfare
- Lower carbon footprint
- Kosher
- Halal

Variety Seeking

- Lack of added value in traditional milk
- Flavor Variety
- Nut / Pulses derived



Healthy Living

- Lactose-free
- No growth hormones
- No antibiotics
- No GMO
- Natural ingredients
- Less sugar
- Low-cholesterol
- Gluten-free

Health

- Digestion
- Obesity
- Cardiovascular diseases
- Cancer



Plant-Based Products – An alternative to ... Milk & Meat















Peas anyone? Yes please, but yellow!





- 80% used for animal feed (vs. 100% green pea 10 years ago)
- Selection of varieties based on field performance only
- One of the cheapest crops
- + Promoted as new source of plant-based protein for food application
- + High protein quality & great functionality in final product
- + Shift from green to yellow peas for human consumption
- Extracted yellow pea proteins reduced off-taste
- + Yellow pea natural mutant of green pea
- In less than 5 years, yellow pea has become the only source used for pea protein production for food application
- ✓ Include new selection criteria and promote diversity



Pulling the entire Supply Chain - From Farm to Fork

What & How we communicate to consumers?

Health Benefits / Claims Scientific proven - data

Improved varieties & new criteria selection Rejuvenate breeding programs



Sustainable & Nutritious & tasty products







Process & Affordable & Functional Ingredients



THANK YOU!

