



ACTIVE OPPORTUNITIES IN VEGAN & PLANT BASED NUTRITION

Vegetarian eating is higher profile than ever. Specialized products have expanded from natural foods stores to mainstream grocers, discount chains, and club stores. Novel vegan meat replacements and cultured meat have the potential to disrupt the meat industry, and cell- and fermentation-based technology companies will leverage their intellectual property to cover as much animal products as possible, as per the major experts in the industry. A strong rise in dairy alternatives, such as vegan milk, yogurts and cheeses, has been one of the prominent outcomes of the plant-based boom this year.

DuPont's Danisco is now offering a line of VEGE cultures – a new portfolio of cultures specially formulated for the vegan fermented products market. Plant-based ice cream is another area of dairy-free NPD experiencing growth. Most meat of the future will not come from slaughtered animals instead, by 2040 the majority (60 percent) will be derived from cultured meat or plant-based alternatives that look and taste like meat, reveals a new report. The US & Europe have a well-established market for vegan products, however, Asia is seen as an up-and-coming market for vegan and plant-based nutritional products.



“The manufacturers are launching new products and innovations, more inclined towards vegan & plant-based solutions coupled with huge R&D”

Recent Updates by the Major Players to Align with the On-going Market Trends in Vegan Foods Market



Ingredion eyes plant-based proteins growth in Asia-Pacific with continued strategic global investment.

Ingredion is seeking to accelerate the production of plant-based protein growth globally with a string of strategic investments, totaling US\$140 million. The investments aim to enable total turnkey solutions for consumers to grow in the Asia-Pacific (APAC) region, as the plant-based protein trend is still at its early onset in this part of the globe, according to the company.



DuPont develops natural egg white replacement for plant-based meats.

DuPont Nutrition & Biosciences has introduced a naturally sourced egg white replacement ingredient for plant-based burger patties, cooked sausages and cold cuts. The company said in a release its Grindsted plant-tex product has no cholesterol, allergens or ingredients of animal origin. It also enhances food safety by eliminating the risk of salmonella or avian flu, the company said. Besides working with plant-based meat alternatives and making a vegan labeling claim possible, the new ingredient works for those who want to limit their meat consumption.



Givaudan unveils “most promising new plant-based proteins” in collaboration with UC Berkeley.

Givaudan has identified the top six up-and-coming plant-based proteins that could likely be game-changers for the food industry, and, in particular, nutritional beverages. The proteins identified are oats, mung beans, garbanzo beans, lentils, flax and sunflower seeds, and were unveiled as the results of a research project conducted in collaboration with the University of California Berkeley's Product Development Programme (UC Berkeley).

Key Updates on the Food & Nutrition Industry



Tyson to unleash Big Food push into plant-based meats with new products.

Tyson Foods is bursting into the analogue-meat space with a lineup of new products, both purely plant-based and blends of plant protein and meat. They announced the creation of Raised & Rooted, a new brand devoted to plant-based protein. Its products will include plant-based analogue chicken nuggets, made with a blend of pea protein isolate and other plant ingredients, and burgers with a combination of pea protein isolate and Angus beef.

Associated British Foods plc

Associated British Foods (ABF) to enter a joint venture in China.

Associated British Foods and Yihai Kerry Awana Holdings, a subsidiary of Wilmar International are to form a 50:50 joint venture in China for the manufacture, sale and distribution of yeast and bakery ingredients. The joint venture will acquire existing Chinese yeast and bakery ingredients activities of AB Mauri, a division of ABF, and will leverage Yihai Kerry Arawana's supply chain, extensive sales and distribution network and local market expertise in China.



Ingredion has developed three clean-label texturizing starches for use in pale or delicately flavored applications.

These products, being sold under the Novation Lumina brand, can help food and beverage manufacturers make "natural" labeling claims and produce clean-label items with better shelf life and stability through the freezing and thawing processes network and local market expertise in China. The new texturizing starches are gluten-free and non-GMO and can be labeled as "corn starch" or "corn flour".



Kerry Group's new €20 million India facility to serve the South West Asia region, with a focus on retail and food service.

Irish dairy cooperative Kerry Group has officially inaugurated its new state-of-the-art, €20 million production facility in India. The move seeks to serve Kerry Taste & Nutrition's global and regional customers in the South West Asia region, with Kerry Taste and Beverage systems for the fast-growing retail and Foodservice markets.



Fruit purees may be a viable solution for US food companies.

The food companies are rethinking their product formulation due to the soon-to-be implemented US Food and Drug Administration (FDA) rules on the declaration of "added sugars" on food labels. The compliance date of January 1, 2020, for larger companies, and 2021 for smaller businesses.

Upcoming Events (2019)

- Food Ingredients Brazil, August 20 – August 22 (Sao Paulo, Brazil)
- Food Ingredients Asia, September 11 – September 13 (Bangkok, Thailand)
- Food Ingredients North America, October 17 – October 18 (Las Vegas USA)
- Food Ingredients India, October 21 – October 23 (Mumbai, India)
- Food & Nutrition Conference & Expo, October 26 – October 29 (Philadelphia, USA)
- Food Ingredients Europe, December 3 – December 5 (Paris, France)
- Supply Side West, October 15 – October 19 (Las Vegas, USA)

