

• PROTEIN A VALUABLE INGREDIENT FROM THE STARCH INDUSTRY



Marie-Laure EMPINET - ROQUETTE/STARCH EUROPE- PLANT PROTEIN SEMINAR - 18 November 2019

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 The European Starch Industry
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- ROQUETTE in brief
- Global food challenge
- Plant based protein food
 - Conclusion



STARCH EUROPE, IN FIGURES



60.000
EU Farmers producing
24 Million
Tonnes of RAW MATERIALS

73 PLANTS in 20 EU Members States providing 16.000 JOBS

and revenues of €7.4 Billion



PROTEINS & FIBRES

5.3M Tonnes

STARCHES (Native & Modified)

5M Tonnes

STARCH DERIVATIVES
(Maltodextrins, Sugars, Polyols)

6M Tonnes











WHAT DO STARCH EUROPE MEMBERS DO?

The EU starch industry extracts starch, proteins and fibers from EU agricultural raw materials (primarily wheat, maize and starch potatoes, but also barley, rice and peas);

- For food applications (60% of EU starch applications) the starch industry develops plantbased ingredients which enhance a food's texture, taste, and nutritional values.
- In industrial applications, starch-based ingredients are widely used,
- Non -Starch products ie proteins, fibre and oil provide specific functionality to food, specialised feed, and compound animal feed applications.







8M TONNES





RAW MATERIAL USAGE











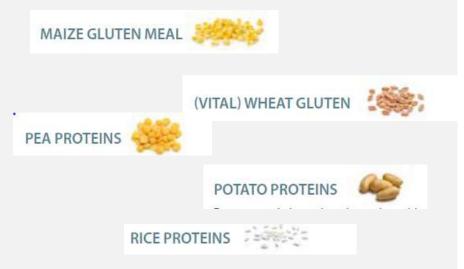
WHAT DO WE DO?

PROTEINS: food and feed complementarity

Of the 5.3 million tonnes of proteins and fibres produced by the European Starch industry in 2017, 1.1 million tonnes are classified as very high protein content products (above 60% protein content). With the rise in more vegetable-based diets, especially in Europe, some of the proteins are used increasingly in food, as an alternative to animal proteins. They are a very useful and flexible alternative for consumers following a vegetarian or vegan diet, who need to find a varied source of protein.









STARCH EUROPE MEMBERS







































































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The European Starch Industry

ROQUETTE in brief

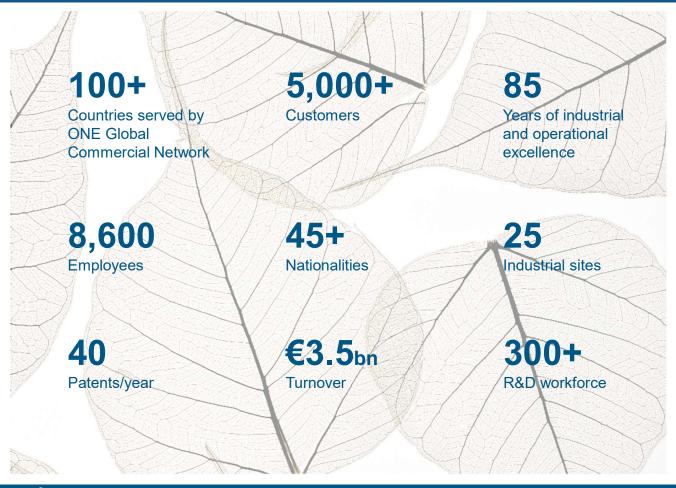
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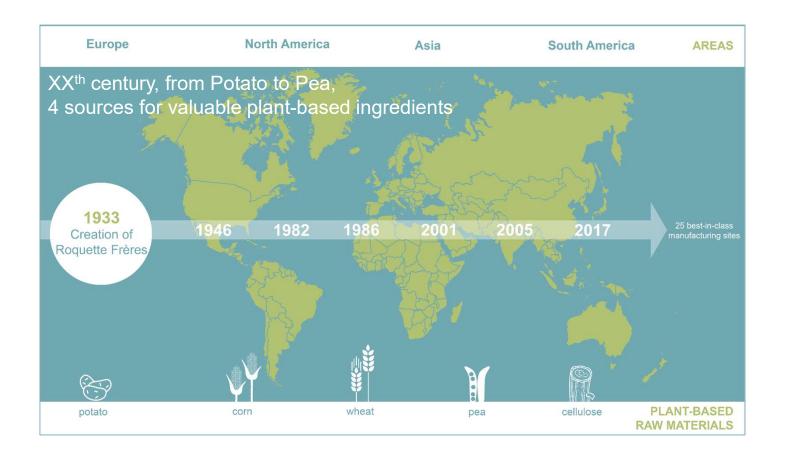


ROQUETTE, A GLOBAL PLAYER





A STRONG GLOBAL MANUFACTURING CAPABILITY





ROQUETTE PIONEERS NEW PLANT PROTEINS

It is in our DNA



More than **40 years' experience** in researching and producing **plant protein**



One of the **pioneers** in plant **protein specialties** for **Food, Nutrition** & **Health markets**



The first Protein patent Roquette filled was potato-based in 1974

WE BENEFIT FROM A STRONG PLANT PROTEIN POSITION

Today: 15 years expertise in pea processing

> 600 kT of protein / year produced in 20 factories

4 botanical origins

AMBITION

To become the long-term leader in new plant protein specialties for human nutrition by offering high performance and sustainable solutions





WE KEEP ON INNOVATING WITH NUTRALYS®

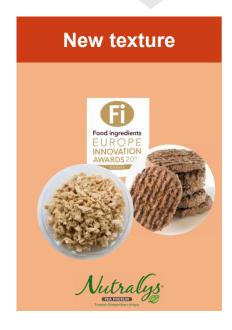
THE WIDEST RANGE TODAY AVAILABLE ON THE MARKET

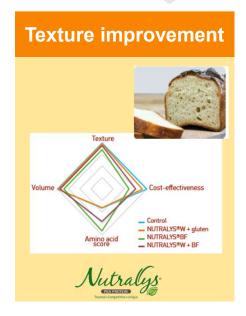


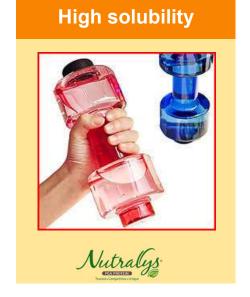














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THE CONTEXT





FOOD MEGA TRENDS





















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PROTEIN ASSESSMENT

• selection of plant protein sources

Focus on the **most effective** and **sustainable sources** and aligned with the **needs of food producers**

CEREALS

Wheat, Maize, Oat, Rice, Sorghum, buckwheat, spelt

MICRO-ORGANISMS

Fun

Fungi, microalgae, yeast

PULSES



Peas, Favabean, lentils, mungbean, chickpea

OILSEEDS MEALS

Flax, sunflower, canola, hemp

FRUITS & NUTS

Hazelnuts, chestnuts

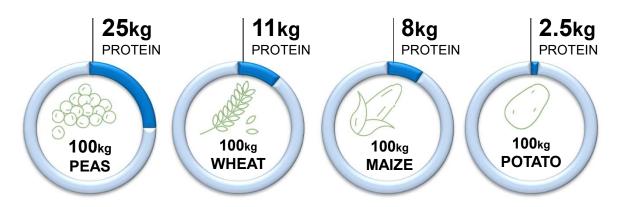
TUBERS & VEGETABLE

Potatoes, alfalfa, water lentils



Empowering Plant Proteins

PROTEIN CONTENT



to get 1 TON of PROTEIN we need:





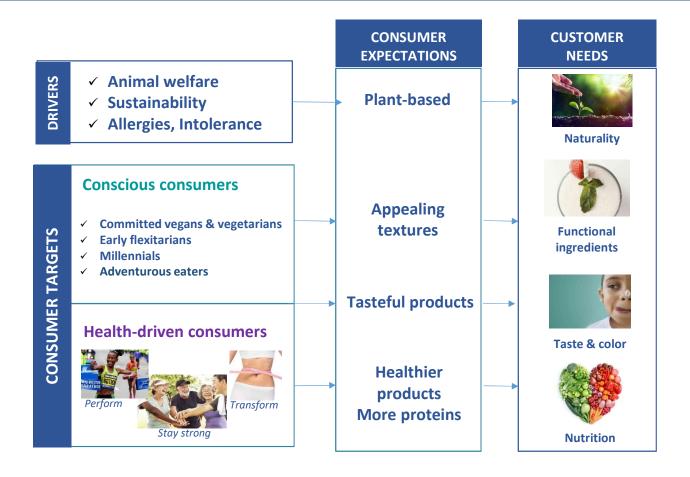






FROM PLANT-BASED EATING TREND TO NEW PROTEIN INGREDIENT PRODUCTS







POWER TO THE PLANTS



Total Growth of all PLANT-BASED FOODS in Retail



The total market for the **Plant-based foods** sector stands at

\$ 4.5 billion in 2018

1 22% (80 million) than 2017



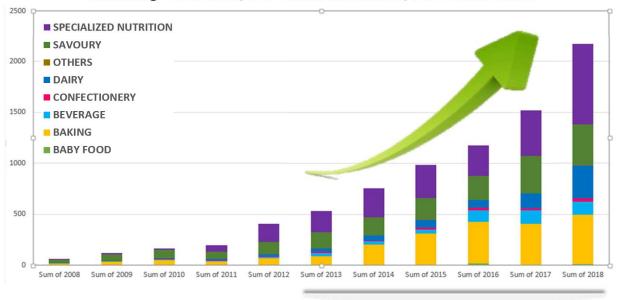
PLANT-BASED FOODS

MORE THAN A TREND, A MARKET DRIVER...



New product launches – Globally – All food sectors

Containing Pea Protein, Pea Protein Concentrate, Pea Protein Isolate





CAGR 2013 - 2018 32.4%



PLANT-BASED FOODS

MORE THAN A TREND, A MARKET DRIVER...



ROQUETTE

Offering the best of nature



Global CAGR 2013 – 2017 DAIRY alternatives, launched with an indulgent &

+23%









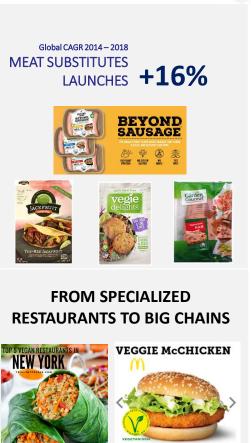
GOING MAINSTREAM FROM NEW PLAYERS TO BIG PLAYERS











ROQUETTE AMERICAS CONSUMER PROTEIN SURVEY



Protein is a top food & beverage ingredient sought by consumers across a variety of categories



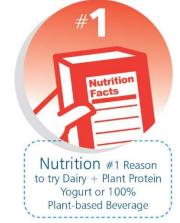
Health & Wellness,
Plant-based, Protein Content
- reasons to choose products
with pea protein

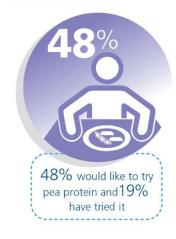


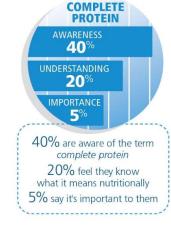
Plant-based Beverage more than half are extremely or somewhat likely to try



Dairy + Plant Protein Yogurt - most are extremely or somewhat likely to try









WHEN DO AMERICA CONSUMERS EAT PLANT-BASED PROTEINS?

Consumers are most likely to eat plant-based proteins in:

PREPARED MEALS

66%

Consumers age 18-34

MEAT ALTERNATIVES

51%

58%

CHEESE

45%

56%

MILK

41%

53%

Source: Mintel

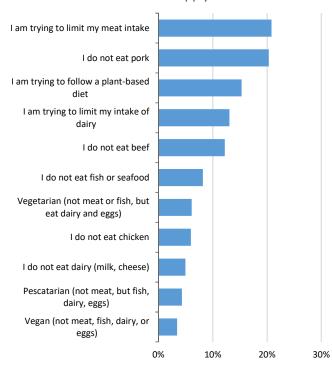


MEAT SUBSTITUTES

• IN EUROPE FLEXITARIAN CONSUMERS DRIVE THE CHANGE



Please Look at the Following Statements and Tick All That Apply: 2019





% of consumers that reported eating meatless meals once a week or more:

69%	*†*†*†*† *†
53%	*****
38%	*****





FUTURE VIEWS ON PLANT BASED MEAT - 2030



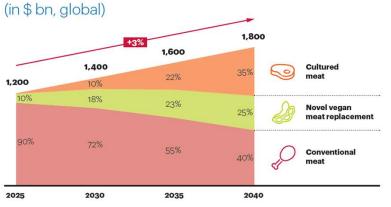
The plant-based protein segment could growth at a compound annual growth rate of 28% by 2030 (from USD 4.6bn in 2018 to USD 85bn).

BARCLAYS \$140BN

OUR WORK SUGGESTS A POTENTIAL MARKET SIZE OF \$140BN BY 2029, FROM LESS THAN \$14BN TODAY.

ATKearney \$252BN

Global meat market forecast





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ROQUETTE INVESTS HEAVILY

In France and Canada

Roquette is investing <u>half a billion €</u> (from 2015 to 2020) to meet the increasing global demand for high-quality pea protein WE INVEST:



... IN CAPACITY

2018: Capacity increase, Vic-sur-Aisne (FRANCE)

2020: **New plant commissioning**, Portage la Prairie (CANADA)

In 2020, ROQUETTE will have the largest pea processing capacity worldwide



... IN ENERGY 100% green electricity





... IN PRACTICE

Quality & Food Safety	ISO9001 / ISO22000	
Customs-Logistics:	OEA	
Food Safety	Halal / Kosher	
Feed Safety	EFISC / GMP + Feed	
Energy	ISO 50001 (2016)	





2020 PERSPECTIVE

Two production plants inside the pea crop areas

Roquette has historically set up its production plants where their raw material is grown





