

VALIO'S TRANSFORMATION FROM DAIRY TO FOOD COMPANY

- SUSTAINABILITY ALWAYS AT THE CORE



PLANT PROTEIN SEMINAR 18.11.2019 NIINA VALKONEN





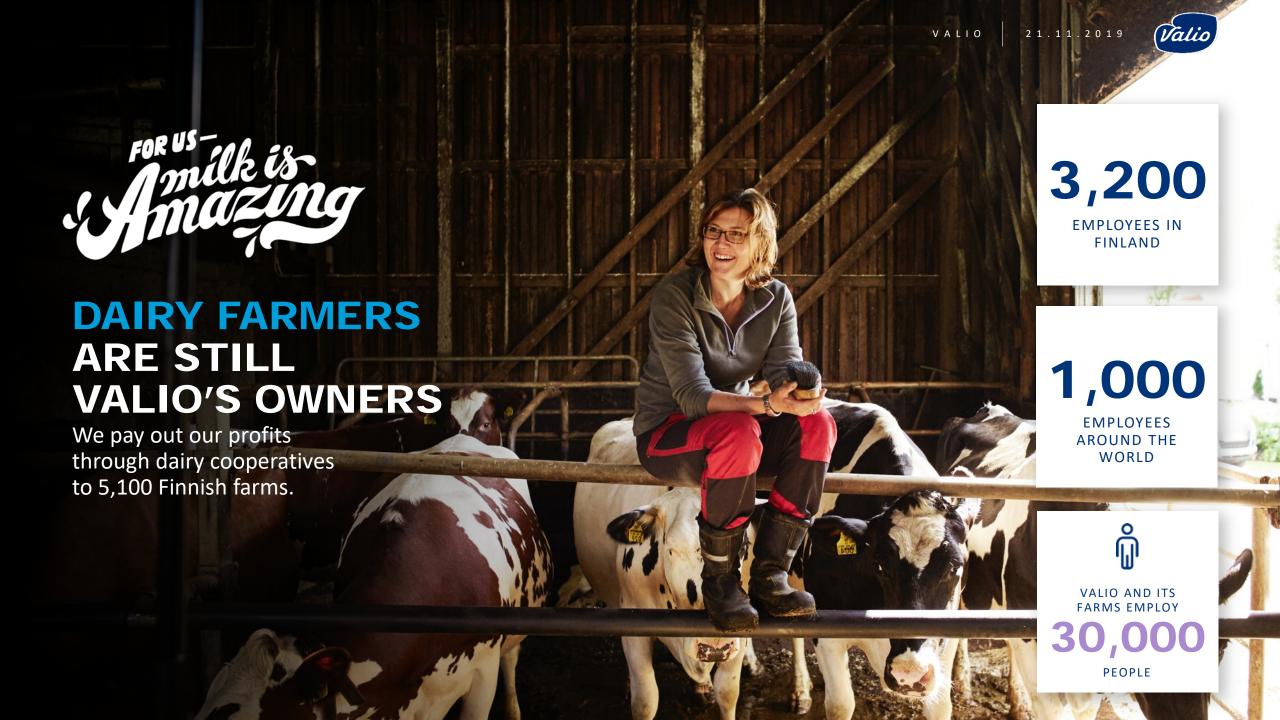


TODAY'S TOPICS

- Shortly about Valio
- Valio's road to plant-based products
- Nutritional responsibility
- Challenges related to plant raw materials
- Accelerating the change
- Sustainability at the core
- What next?

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VALIO'S ROAD TO PLANT-BASED PRODUCTS -STRONG DAIRY KNOW-HOW

- Valio is a market leader in dairy products in Finland
- Long history and wide selection of products for different situations and consumer groups
 - Lactose free
 - High protein
 - Less sugar or salt
 - ..













In the picture just organic product range





VALIO'S ROAD TO PLANT-BASED PRODUCTS -TRADITIONAL PRODUCTS

- Valio has also a long history in some products without milk
 - Jams
 - Berry soups
 - Juices
 - Porridges for children
- Valio has own juice factory and jam factory









VALIO'S ROAD TO PLANT-BASED PRODUCTS -THE NEW WAVE

 Valio's first plant based dairy alternatives were launched in February 2018 with the brand Oddlygood®

- Spoonable yogurt type products
- Oat drink
- High protein spoonable products
- Veggie cheese-like products (slices and grated)
- Oat & coconut spoonable product
- Barista oat drink for coffee



February 2018

2019







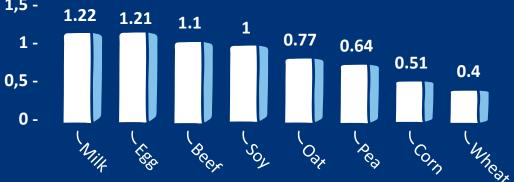












DIAAS-values (digestible indispensable amino acid score) for different proteins

NUTRITIONAL RESPONSIBILITY

- Not all the proteins are the same
 - Differences in amino acid profile and absorption
- We combine oats and pea to improve the amino acid profile
- Valio is doing research by ourselves and in cooperation for example about gut health, antinutrients and symptoms caused by pulses



CHALLENGES RELATED TO PLANT-BASED RAW MATERIALS

- Availability
- Quality
 - Microbiological quality
 - Composition
 - Properties, functionality
 - Nutritional value, contaminants, antinutrients
 - Flavour
- Analytics
- Know-how
- Legislation and regulation









TOGETHER CHECKER AND MAKE UKE MAKE UKE STITERS



ACCELERATING THE CHANGE BY COOPERATION WITH START-UPS

- Students from University of Helsinki developed a faba bean ice-cream "Härtelö"
- They started a company Lipasu Oy
- Collaboration between Valio and Lipasu allows faster growth





SUSTAINABILITY AT THE CORE-ACTIVITES FROM FIELD TO CONSUMERS

CARBON-NEUTRAL Milk 2035

Energy

*Improvement of energy efficiency and the use of renewable energy

Logistics

*Development of low carbon logistics

Packages

*Sustainable materials and packaging innovations

Waste

*Minimization of waste through the whole chain

Emission mitigation technologies

*Animal breeding and improved lifetime production, feeding innovations, barn technology

Pro Manure Network

*Processing of side streams of milk chain for energy and nutrients

Carbon sequestration

Louis shickens . it a

*Grassland as carbon sink *Improvement of biodiversity *Restoration of peat land *Forestration

Land use

*Higher
productivity from
mineral soils
*Development of
forage market
*Mitigation of
emissions from
organic soils



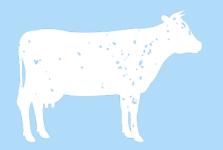
A DRIVING FORCE



WHAT NEXT?

- Valio back to the roots and grass a grass protein drink for you?
 - Already demonstrated as a feed to monogastric animals and pilot production running in Denmark – next to our table?
- How about a seaweed yogurt?
 - Valio collaborates with start-up whose vision is to create a business ecosystem based on Baltic Sea algae and seaweed in Finland.
- Bioreactors and single cell protein
 - Food without land or waste streams feeding the microbes



















COMPANIES CAN SOLVE

GLOBAL CHALLENGES



MEANS CONCRETE ACTS, FROM THE FARMS TO THE TABLE

















