





Transforming the World of Food with Alternative Proteins

Agenda

The Growing Need for Protein Diversity

Animal-Based Proteins

Plant-Based Proteins

Precision Fermentation

Why Diversification Matters

Making It Work

Final Thought

The Growing Need for Protein Diversity

Global protein demand to rise by 50% by 2050 (FAO)



- Food security
- Environmental sustainability
- Cultural adaptability







Animal-Based Proteins

Most common & nutritionally complete

Meat, dairy products, and fish
the most widely consumed
nutritionally complete protein sources

Challenges:

- Account for ~15% of global GHG emissions
- Some studies showing relation with cardiovascular diseases*



Plant-Based Proteins



Gained popularity, then slowed due to:

- Over-processing
- Taste & nutrition concerns

Current focus:

- clean-label
- better-tasting
- balanced products

Precision Fermentation

Produces animal-free proteins (e.g. dairy, eggs, meat)

- Benefits:
- Innovation & reduced animal use
- Hurdles:
- High cost
- Regulatory evolution
- Consumer skepticism



Why Diversification Matters



- Blended proteins enhance nutrition & taste
- Improves resource efficiency & land use
- Supports cultural food practices
- Fuels innovation & market growth
- Market projected to reach \$290B by 2035 (BCG)

Making It Work



- Better taste and nutrition

- Ingredient transparency/ Hybrid protein solutions

- Local production

-Boosting R&D and partnerships

Let's Discuss

Let's shape the future of nutrition with science, creativity, and purpose.

"The future of protein isn't just plant-based, lab-grown, or meat but it's all of them working together."

A balanced approach benefits people, the planet, and business