

Presenting...



Anne Berends

Global R&D Director Sensory & Consumer Science

Anne Berends leads the (UX/PX) Consumer Product Experience & Sensory Science capabilities within Cargill. Before joining Cargill, she acquired vast experiences in multiple industries and worked in human nutrition behavior, food quality, sensory & consumer science, in various contries and around the globe.



"I love my family, **farming**, **good food & good wine**; lived in 5 countries and am a proud owner of 1 cat, 3 horses, 2 cows & 10 chicken"

How to bring Sensory delight for Alternatives' success

Olimination 11
Olimination 2

O2 Consumers' choice: a journey of emotions

What consumers want in taste and texture

O4 Prototypes to feed your 'alternative' appetite



We source raw materials, make and deliver products that are vital for living.

Food solutions EMEA





88 locations in 29 countries

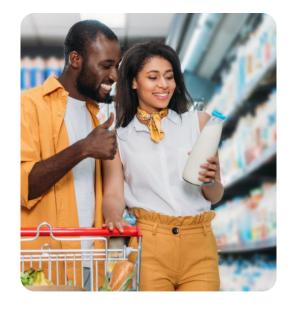






Delivering meat & dairy alternative solutions to make them a natural choice for consumers









Developing more Responsible Solutions

Being Value Conscious

Contributing Health & Nutrition Improvement

Delivering Sensory Delight







Plant-based proteins & fibers

We offer...
everything for enticing and
nutritious solutions!



Cocoa & chocolate

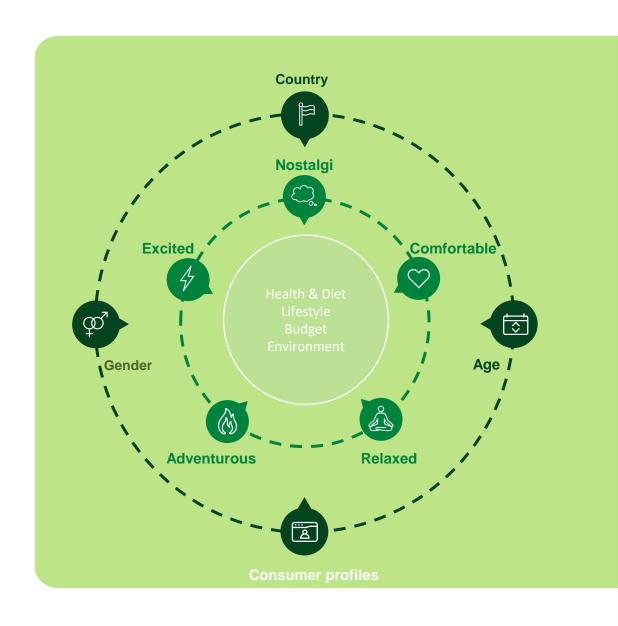
Sweeteners



Fats & oils









Sources: Innova Consumer Genius, FR, DE, ES, UK, 2024

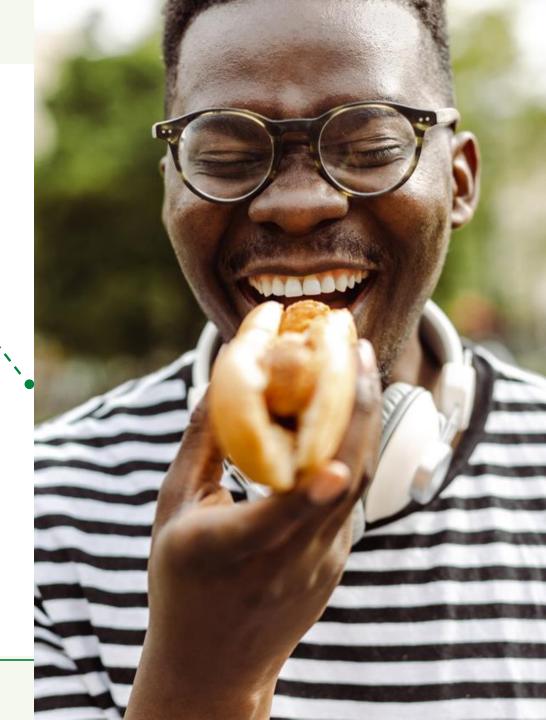


What matters?



Source: *CargillTM HEARTBEAT: *1,160 consumers from Dairy Alt, Meat Alt from ~ 11,500 consumers (Categories - Chocolate confectionary, Bakery, Ice Cream, Dairy Alt, Meat Alt) $80\%^*$

of consumers
repurchase a
product because
of its sensory
appeal (smell,
flavor, texture)









childhood





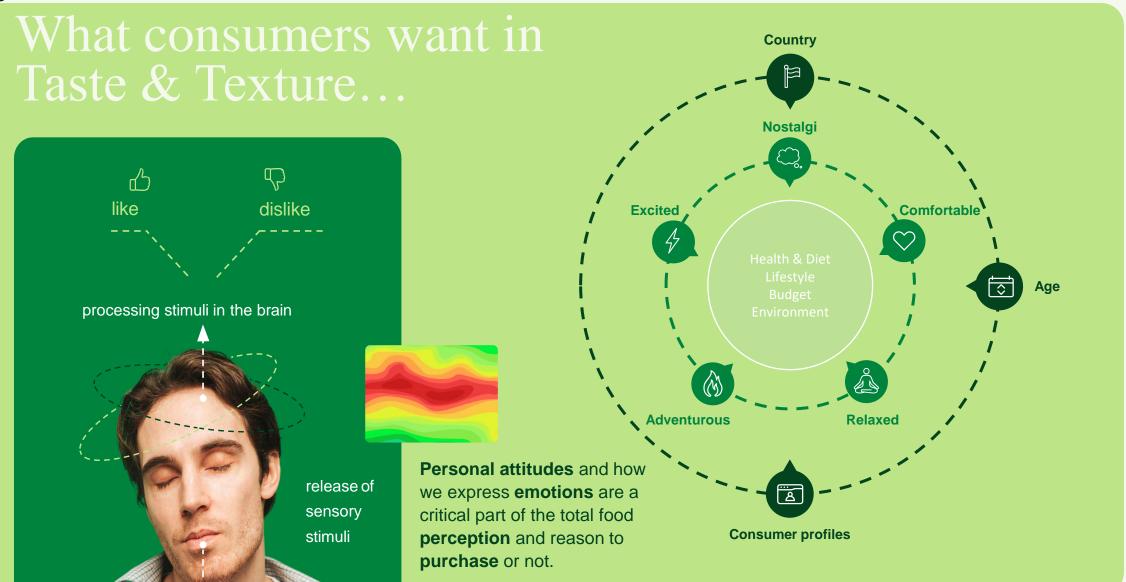
Journey of emotions

Consumers **express their feelings** about food emotionally and **subjectively**.

In Sensory & Consumer Science, we bridge the gap between subjective consumer terms and objective product characterizations to uncover the true meaning of concepts like INDULGENCE and how we can enhance it in our products.







"Close/Like Real Meat"?

Consumers say:

A Meat substitute should...

58%

Taste good

71%

Have the same texture

... like an animal protein.







SEGMENT 1



Dense texture



Proportion: 38%



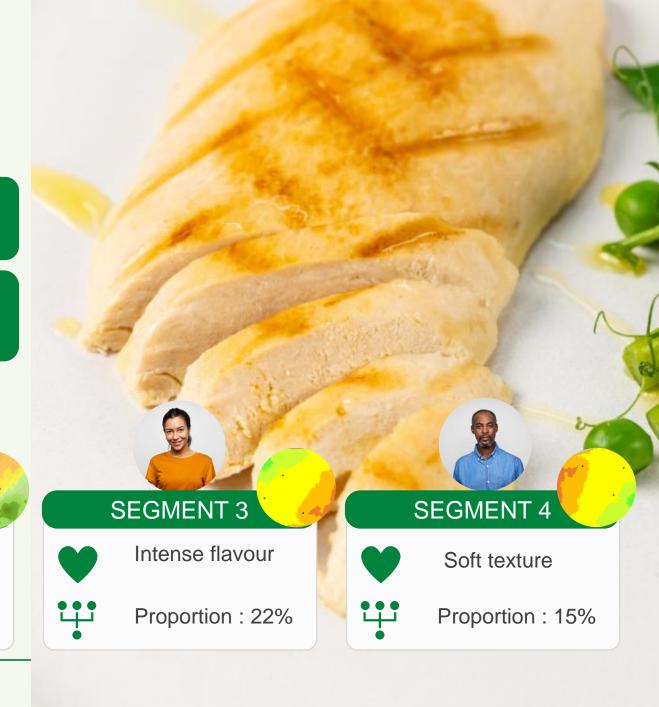




Chicken flavour



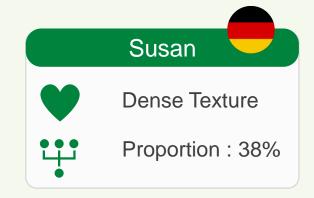
Proportion: 24%

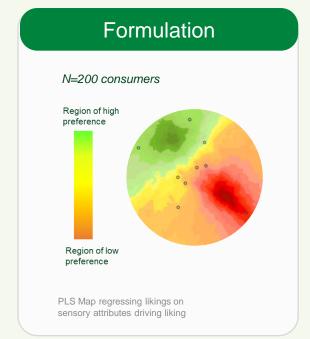




Mediterranean Mycobites Innovative, protein-packed alternative to pasta Love at first bite

Sensory product preferences differ per segment

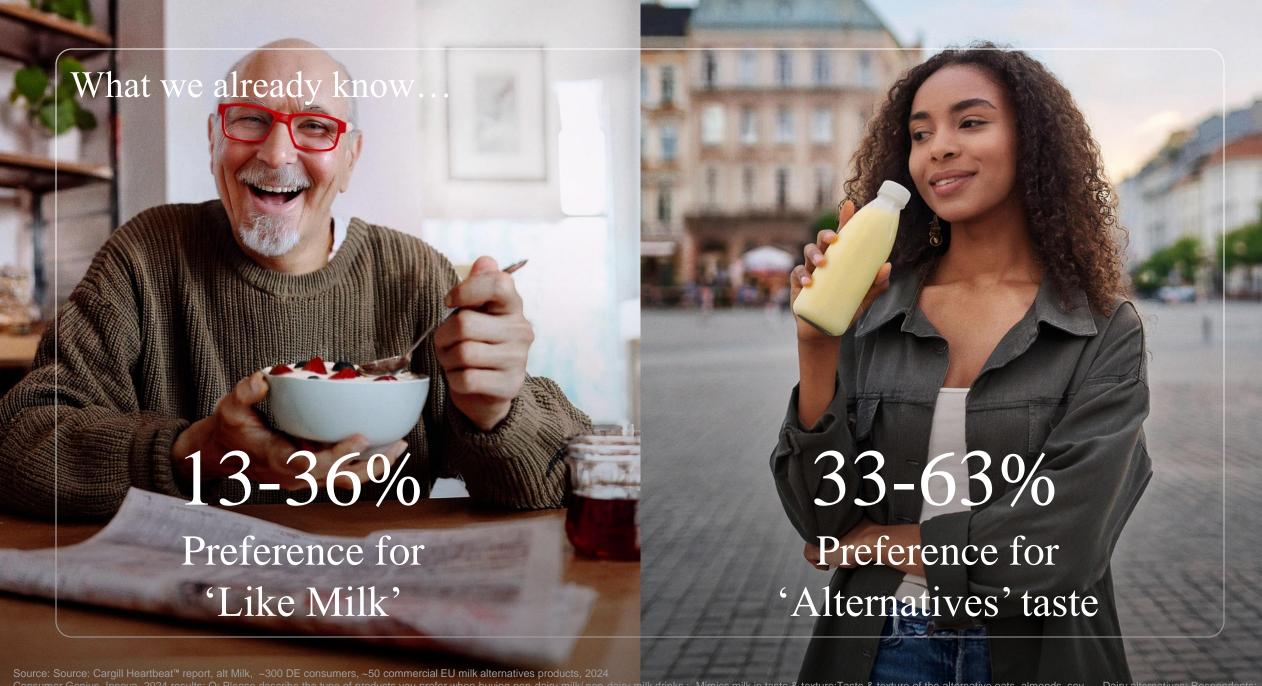




Attitudes & Behaviours

- ✓ Flexitarian lifestyle
- ✓ Nutritiously balanced meal
- ✓ Convenient for a busy mother of 2
- ✓ Spike her curiosity to try something new

Source: Cargill Heartbeat™ report, alt burgers, alt chicken, ~600 DE consumers, ~50 commercial EU meat alternatives products, 2024



Source: Source: Cargill Heartbeat* report, alt Milk, ~300 DE consumers, ~50 commercial EU milk alternatives products, 2024

Consumer Genius, Innova, 2024 results; Q: Please describe the type of products you prefer when buying non-dairy milk drinks: Mimics milk in taste & texture: Taste & texture of the alternative oats, almonds, soy... - Dairy alternatives; Respondents 38,200, +25 countries;

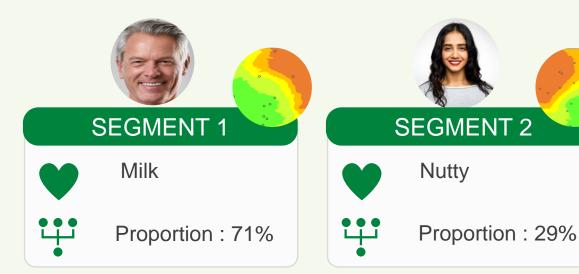
Close/ Like Milk?

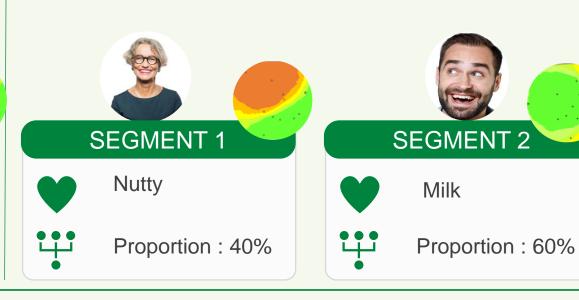
Flexitarian consumers say: a Milk substitute should taste...

36% Like Milk
63% Different



13% Like Milk
87% Different

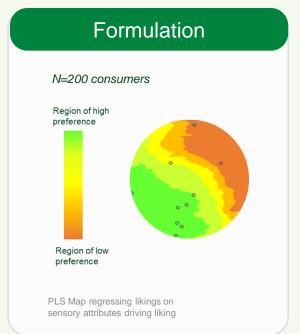






Sensory product preferences differ per segment





Attitudes & Behaviours

- ✓ Supports Udo's drive for Health
- ✓ Let's him indulgence on the taste of chocolate pudding
- ✓ Brings back the feeling of security from his childhood

Source: Cargill Heartbeat™ report, alt milk, alt yoghurt, ~600 DE consumers, ~50 commercial EU PB milk alternatives products, 2024





