

Tetra Pak is excited to showcase our efforts in the Novel Food industry.

We would like to share our possibilities, innovative knowledge and experience in the food industry and especially on aseptic engineering.

We can support customers from pilot trials to full-scale production. In addition to the usual technological and regulatory hurdles, operational challenges are often underestimated, especially when scaling up, Tetra Pak is looking forward to present how we can contribute to these challenges, add value and how we can support at larger scale, like factory robustness, reliability and food safety.

From Lab to Table Scaling up Bioprocesses for New Food

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How can we feed the world while protecting the planet?



By 2050 we
will need...

60%

more food



...to feed
nearly

10 Bi

people



...without using
more land

50%

of the world's
vegetated land
is used today



...while lowering
emissions

67%

with innovative
technologies

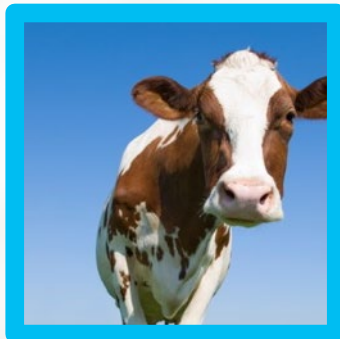


A new generation of hybrid products

Plant-based



Bovine milk
derived



Fermentation
-derived



Functional ingredients

(proteins, lipids, sweeteners, prebiotics, vitamins, colorants, flavors and others)

Next level food alternatives

Milk alternatives, fresh dairy alternatives, cheese analogues, meat analogues, vegan ice cream, functional & other convenience products.





World-changing opportunities

The potential benefits of New Food are immense and exciting

Claim market share and establish brand recognition in a growing segment.

Meet growing consumer demand for food products seen as contributing to a better world.

Contribute to the evolution of more sustainable and secure global food systems.



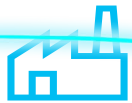


The challenges of the industry

An innovative market segment with hurdles to overcome



Limited capital investment



Scaling production to industrial output levels (profitability!)



Unforeseen obstacles and issues along the way (competences, timeline, regulatory etc)



Securing product quality, including specific functionalities and food safety





Innovating for new food sources

Co-develop together with our expertise and our eco-system



**Speed up time
to market**



**Reduce risks
and total cost of
ownership**



**Deliver top-quality,
competitive food
products**



Food technology expertise applied to new food sources

Leveraging across different categories



Dairy



Ice cream



Beverage



Prepared food



Cheese



Powder



Plant-based



New Food



Portfolio & Integration End-to-End



Heat Treatment, blending, mixing, dosing,
separation, homogenization, filtration, cleaning-in-place,
aseptic buffering, freezing, moulding, extrusion, evaporation, drying, powder handling.

Technologies



Automation & Digital Solutions

One plant automation & Information Solution for your entire operation



Dairy



Ice cream



Beverage



New Food



Cheese



Powder



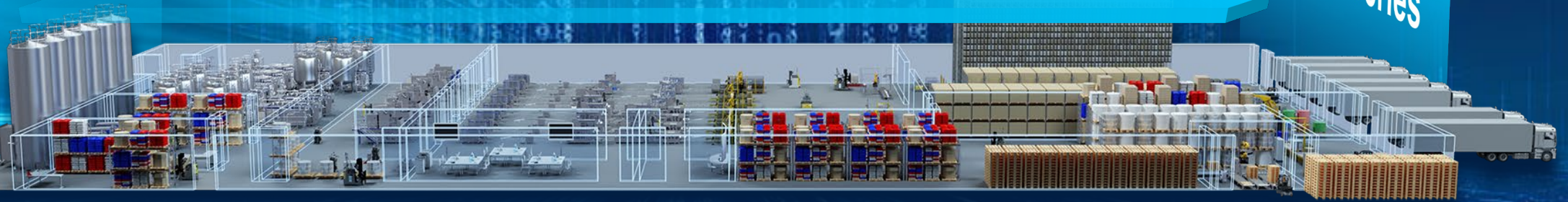
Plant-based



Prepared food

Raw material

Pallet deliveries





Maximise line and plant efficiency without compromising product quality

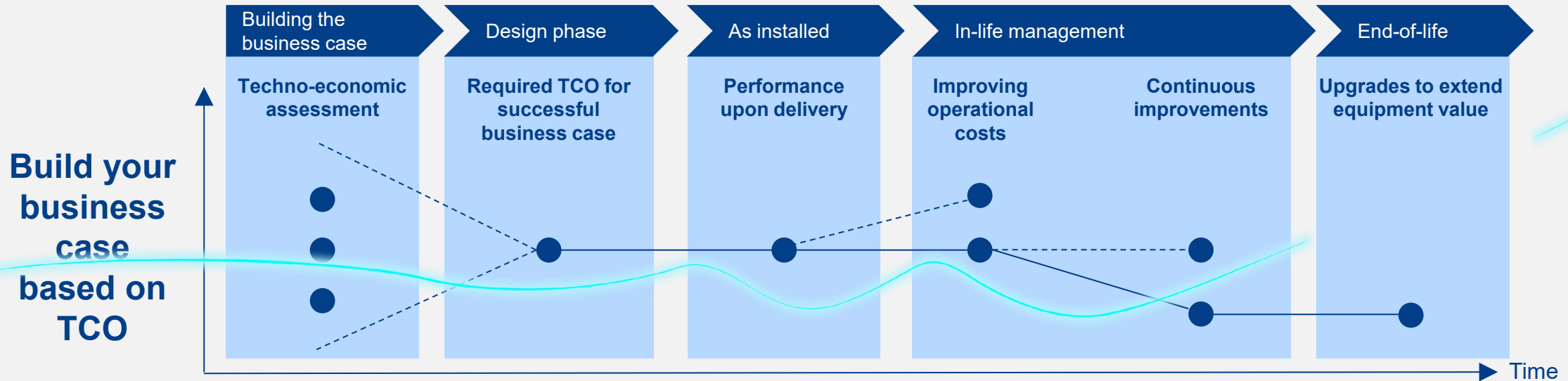
- ✓ **A full range of technologies** within Tetra Pak portfolio to ensure food safety and quality
- ✓ **Project implementation excellence** from design to performance testing
- ✓ **24/7 global service support**, reducing operation downtime
- ✓ **Factory Sustainable Solutions**, i.e. heat, water and chemical recovery systems





We're with you every step of the way

Delivering value throughout entire life-cycle



- ✓ **Early stage support** with optimized design, pre-investment testing, and secure food safety and **process robustness**.
- ✓ **Services agreement** ensuring **process reliability** – maximizing uptime and minimizing breakdowns and quality issues, enabling smart upgrades and training.



Launch

**Tetra Pak® New Food
Technology Development Centre**



New Food Technology Development Centre

Building foundation for industrial scale food applications



Purpose

- Innovation
- Scale-Up Processes
- Application knowledge
- Synergy with Product Development Center network



Customer

- Design optimization
- Process validation
- Product development samples
- Market insights
- Ideation



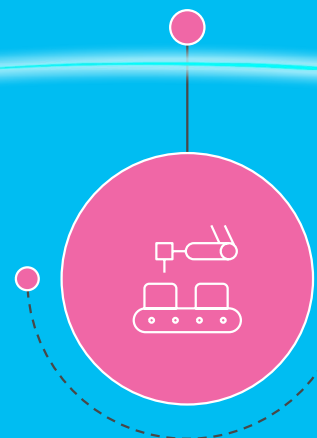


New Food Technology Development Center

Supports successful innovation and industrialisation

Create Customised Production Line

Designing a production line tailored to specific needs



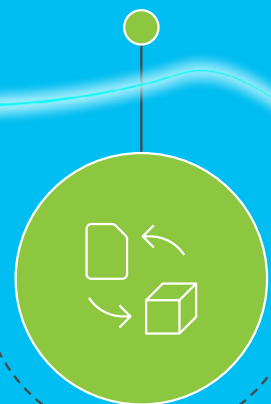
Secure Best Process

Identifying the most efficient methods for production



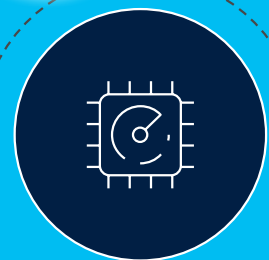
Generate Samples

Producing initial product samples for testing



Validate Processes

Ensuring the reliability and effectiveness of production processes



Receive Detailed Support

Providing comprehensive assistance throughout the process



Access Facilities

Offering both in-person and virtual access to testing facilities





New Food Technology Development Centre

From fermented-derived ingredient to final product formulation

Product Development Centre in **Lund**



Final food product formulation

New Food Technology Development Centre in **Karlshamn**



Biomass fermentation

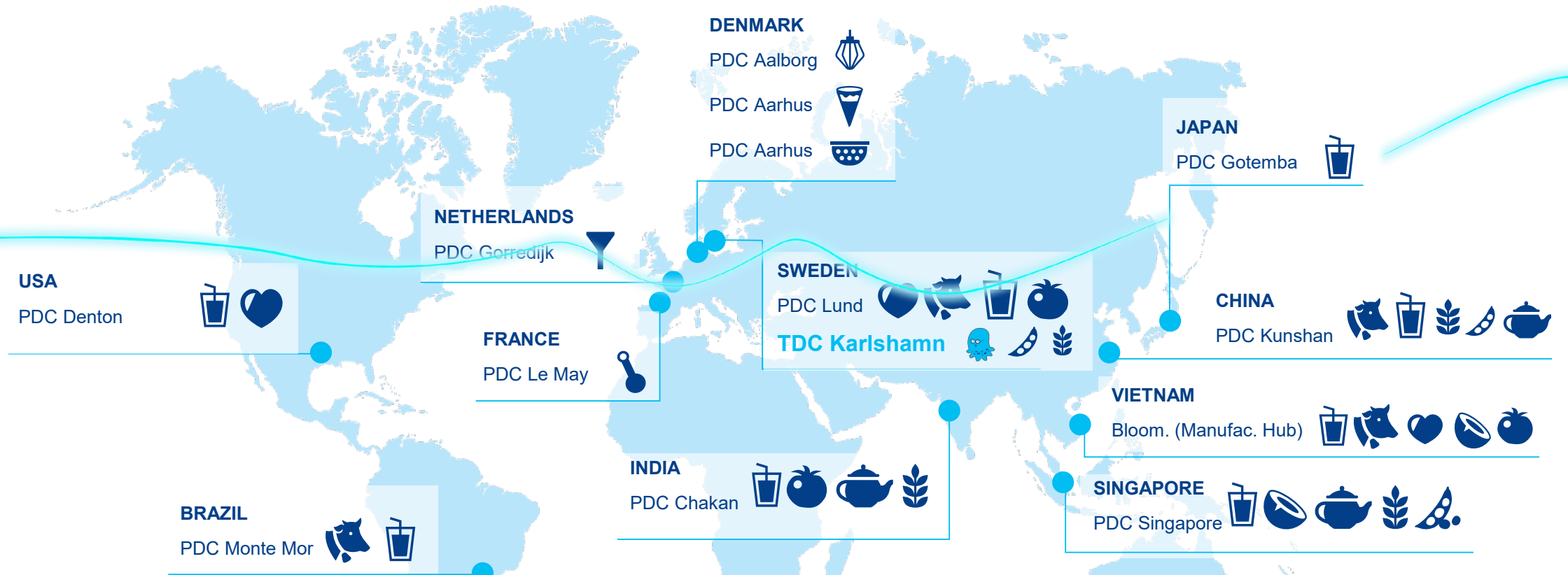


Precision fermentation



New ideas + New possibilities: New Foods

New Food Pilot Facility is an enabler for co-creation



12 Product Development Centres

1 Technology Development Centre

Manufacturing Hub

- | | | | |
|----------------|---|------------|-------------------------------------|
| Dairy | Evaporation, spray drying & agglomeration | Soya | Powder handling, treatment & dosing |
| Beverages | Multigrain | Coconut | Food supplement & nutrition |
| Prepared foods | Tea | Mixing | New Food |
| Ice cream | | Filtration | |



What happens next?

Choose the right steps for where you are today

Industrial production



- ▶ Evaluation of technical and economic needs
- ▶ Early supplier involvement
- ▶ Volume and performance tests for industrialisation
- ▶ Firm quote

Product development



- ▶ Consumer trends and market information
- ▶ Product formulation
- ▶ Product development and testing
- ▶ Product prototypes for sales promos

Improve existing set-up



- ▶ Troubleshoot existing equipment
- ▶ Test alternative solutions
- ▶ Analyse upgrade and optimisation possibilities





What makes us different?

Reliable partner in your industrialization journey

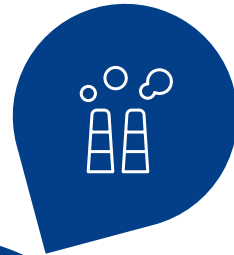
Innovation Commitment

Dedication to advancing food technology



Industrial Experience

Over **70 years** of large-scale food production



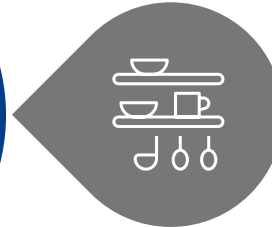
Global Support

Unparalleled support network worldwide



Proven Track Record

Thousands of successful food products



Application Knowledge

Expertise in fermentation and USP and DSP design



End-to-End Solutions

Comprehensive project management from start to finish



New Food is an essential and rapidly growing industry – we're a reliable, effective and experienced partner for bringing products to this evolving market.



**Let's make great
food products,
together!**





Get in Touch with us

Vist us at our booth ...

Or Schedule a meeting for further discussions

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