



THE EXPERT AND PARTNER IN LACTOSE FREE BUSINESS







WORLD'S LEADING EXPERTISE AND SOLUTIONS IN LACTOSE FREE

110

YEARS OF DAIRY INNOVATIONS



NOBEL PRIZE

⁷1978 <

VALIO WAS THE FIRST IN THE WORLD

TO DEVELOP AND LAUNCH LOW LACTOSE MILK POWDER IN 1978 80'S

LOW LACTOSE PRODUCTS
BECAME MAINSTREAM
IN FINLAND

2001_<

THE FIRST DAIRY
COMPANY IN THE
WORLD TO
INTRODUCE
LACTOSE FREE MILK

OVER 100

WORLD'S LARGEST RANGE OF LACTOSE FREE DAIRY PRODUCTS IN OVER 15 YEARS

VALIO HAS GROWN LACTOSE FREE DAIRY INTO A SIGNIFICANT BUSINESS INTERNATIONALLY, AND VALIO IS THE CATEGORY LEADER IN FINLAND AND SWEDEN



TECHNOLOGY LICENSING FOR DAIRY COMPANIES



2020 CONSUMER FOOD TRENDS

LACTOSE-FREE GROWTH DRIVERS:

CONSUMER'S DIGESTIVE CHALLENGES ALONGSIDE ...

THE TECHNOLOGICAL INNOVATIONS ENABLING...

THE BEST TASTING
LACTOSE-FREE DAIRY FOR
EVERYONE TO ENJOY

BY NEW NUTRITION BUSINESS 11/12/2019



REDUCE, REPLACE, ELIMINATE
NATURAL SUGARS
SUGAR FOR ENERGY
HONEST INDULGENCE
SUGAR PLUS;
BENEFIT BUNDLES

DIGESTIVE WELLNESS

SUGAR

HEALTH AND WELLBEING

NATURALLY FUNCTIONAL SNACKIFICATION

FRAGMENTATION SUSTAINABILITY

PROVENANCE &

AUTHENTICITY

TRANSPARENCY
FREE-FROM
CLEAN LABEL
SMALL SCALE
POSITIVE
PROCESSING
PROTECTING
UNIQUENESS
SOURCE&SCIENCE

PROTEIN

NATURAL HEALTH HALO
WEIGHT MANAGEMENT
ALL PROTEIN SOURCES
GROWING
QUALITY OF PROTEIN

FOOD AND MOOD STRESS RELEASE
SLEEP AIDS
DEPRESSION MANAGEMENT
GUT FRIENDLY
FIBRE & GOOD CARBS
HEALTHY FATS

82

93

56

69

69

49

70%

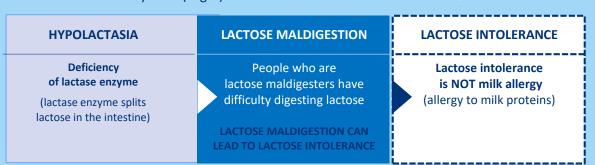
OF THE WORLD'S POPULATION IS LACTOSE INTOLERANT*

STILL LOT OF UNTAPPED BUSINESS POTENTIAL

Lactose avoiders look for equal access to all food

WHAT IS LACTOSE INTOLERANCE?

SYMPTOMS CAUSED BY MALDIGESTION OF LACTOSE Lactose is the carbohydrate (sugar) of milk







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*EFSA Panel on Dietetic Products Nutrition and Allergies (NDA) ESFA Journal 2010;8(9):1777-



LACTOSE FREE / KEY MARKET HIGHLIGHTS AND FORECAST



DAIRY & BABY FOOD

MARKET GROWTH 2019-2024

+49%

2019

MARKET SIZE

€8.08

Billion

> 8% CAGR 2024 MARKET SIZE

€12.06

Billion

KEY MARKET DRIVERS

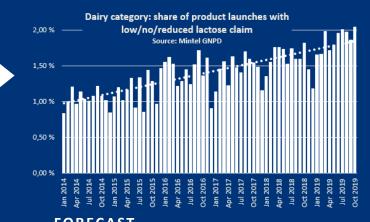
- Rising knowlegde of diets' effect to digestive wellness
- Rising knowlegde of lactose intolerance and benefits of lactose free products
- Lactose free products with good taste and texture; convincing the consumer

KEY CUSTOMER SEGMENTS

- Lactose intolerants; globally >70% of adult population
- Consumers with sensitive stomachs
- Consumers seeking convenience by choosing products that suit all

KEY MARKET CHALLENGES

- Awareness about lactose intolerance and benefits of lactose free diet
- Revealing and communicating relevant benefits to consumer



FORECAST

Still a lot of untapped potential:

→ Lactose intolerance over 80% in China and Eastern Africa

GROWTH DRIVERS:

- Benefit bundles connecting lactose free to other key trends; protein, sugar, organic, convenience, indulgence etc
- Expansion to other categories: additional growth from categories still underdevelop in lactose free, such as ice-cream, milk chocolate, bakery, special nutrition

Source:





ADD VALUE TO YOUR PORTFOLIO WITH VALIO FOOD SOLUTIONS COMBINED WITH LACTOSE FREE

NUTRITION SOLUTIONS

HIGH PROTEIN

- ✓ Protein enriched products
- √ Tailored protein composition

SUGAR REDUCTION

- ✓ Lower carbohydrate level; 30-45% lower than in regular SMP
- ✓ Similar sweet taste with less added sugar

TAILORED NUTRITION

- ✓ Vitamin and mineral enrichment
- ✓ Tailored nutrition for specific needs

HEALTH AND WELLNESS SOLUTIONS

DIGESTIVE COMFORT

- ✓ Lactose free or reduced lactose
- ✓ Minerals supporting digestion

NATURALLY HEALTHY

- Natural milk minerals+vitamins
- ✓ High quality milk protein
- Essential aminoacids
- ✓ MFGM and phospholipids

CLEAN LABEL /LESS ALLERGENS

- ✓ Less E-codes
- ✓ Gluten or egg free

HEALTHY INDULGENCE AND CONVENIENCE

SENSORY SOLUTIONS

OPTIMISED TASTE TASTE PROFILING

- ✓ Taste profiling from fresh to sweet and savoury
- ✓ Taste enhancement
- ✓ Better for you options without compromise in taste or texture
- ✓ Good tasting milk protein, no off tastes or change in organoleptic properties

OPTIMISED TEXTURE

- ✓ Optimised mouthfeel
- ✓ No graininess/sandiness in high protein products
- ✓ Good texture without syneresis
- ✓ Longer shelf life

PROCESS SOLUTIONS

OPTIMISED PROCESS

- Stable and high quality ingredients
- ✓ Wide product range
- ✓ Good wettability and solubility
- ✓ Smaller dosage for similar protein level

PROCESS AND TECHNOLOGY SUPPORT

- ✓ Pioneer expertise in production and development of lactose free ingredients
- ✓ Support in technology and process

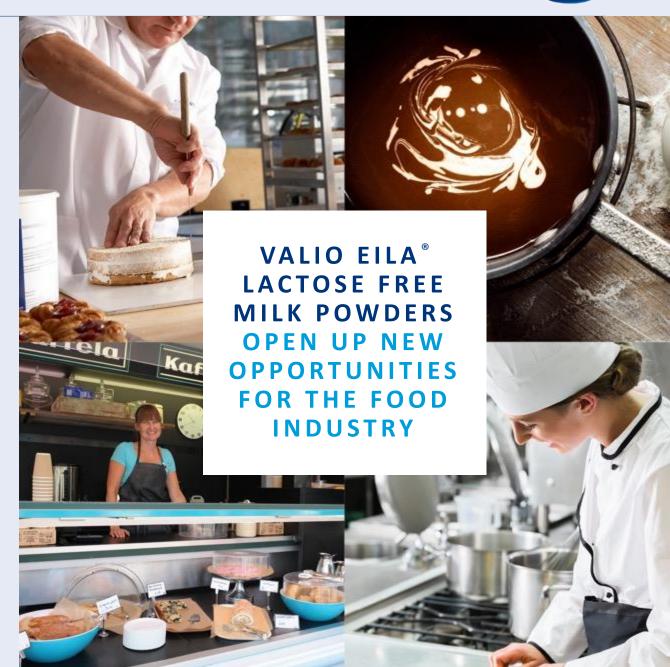




VALIO EILA® LACTOSE FREE AND LOW LACTOSE MILK POWDERS

APPLICATIONS IN

- DAIRY PRODUCTS
- DRINK POWDERS
- CONFECTIONERY
- ICE CREAM
- BAKERY PRODUCTS
- DESSERTS
- READY MEALS
- SPECIAL NUTRITION; SPORT, AGEING
- INFANT FORMULAS





VALIO INGREDIENTS FOR LACTOSE FREE APPLICATIONS

VALIO EILA® PRO

LACTOSE FREE



Skimmed milk powder (SMP)

instant and non-instant quality

Semi-skimmed milk powder (Semi-SMP) instant quality

Whole milk powder (WMP)

instant and non-instant quality

Higher protein level, fresh milky taste

Easy to increase protein level with good tasting, high quality milk porteins







eila®

VALIO EILA®

SWEET LACTOSE FREE



MILK POWDER

Skimmed milk powder (SMP)

non-instant quality

Whole milk powder (WMP)

non-instant quality

Regular protein and carbohydrate level, sweet milky taste

Sweeter taste without increasing energy level





VALIO EILA®
LOW LACTOSE
MILK POWDER



Skimmed milk powder (SMP)

non-instant quality

Regular protein and carbohydrate level, sweet milky taste
Sweeter taste without increasing energy level



