







A wealthier, but not healthier world

POPULATION:

9.8

BILLION IN 2050

1.9
BILLION

Adults, 18 years and older, are overweight

462
MILLION
Adults are underweight

>600

MILLION

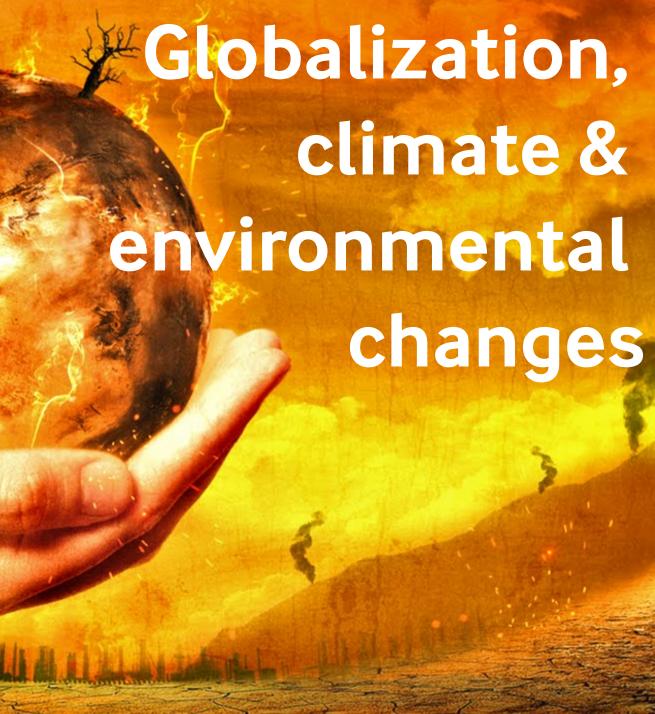
of these are obese

>200 MILLION

<5 is stunted/wasted

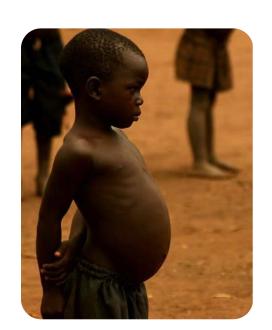




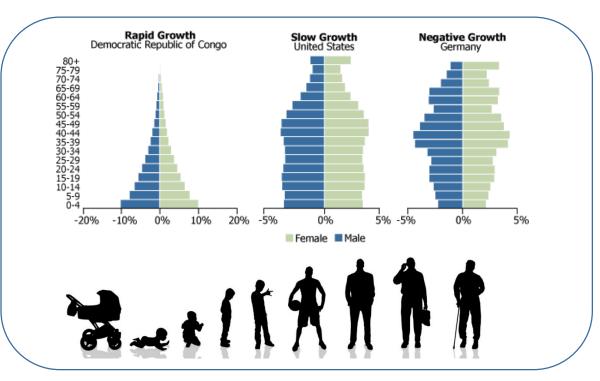


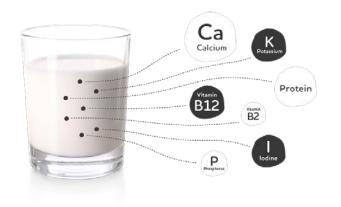


A WEALTHIER, BUT NOT HEALTHIER WORLD













GLOBALIZATION, CLIMATE & ENVIRONMENTAL CHANGES







Biological

- Optogenetics
- · Next-generation genomics
- · Systems metabolic engineering
- Bioinformatics



- · Neurotechnologies
- · Stem cells
- · Synthetic biology
- · Personalised medicine
- Nanoparticles

Digital

- Digital twins
- · Augmented Reality
- Blockchain
- · Cloud technology
- · Virtual Reality
- · Artificial Intelligence



- Robotics
- · Internet of Things
- · Big data analytics
- · Industrial Internet of Things
- · 3D printing
- · Quantum computing

Physical

- · Next-generation batteries
- · Advanced materials
- Nanomaterials
- · Autonomous vehicles



- Nanodevices
- · Wearable technology
- Micro/nano satellites
- · Organ microchips

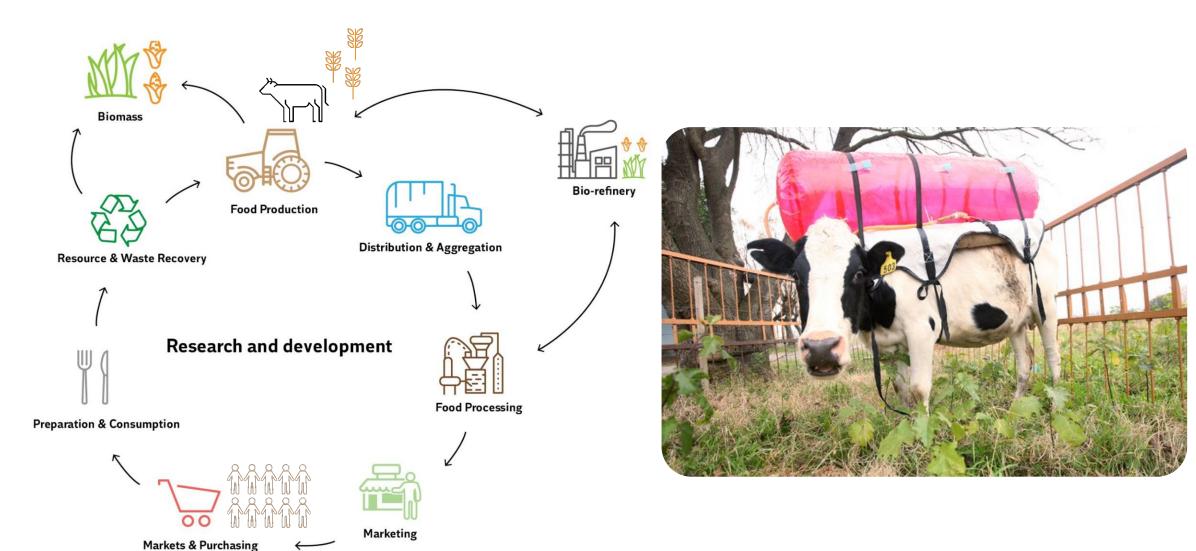
source pwc via @mikequindazzi





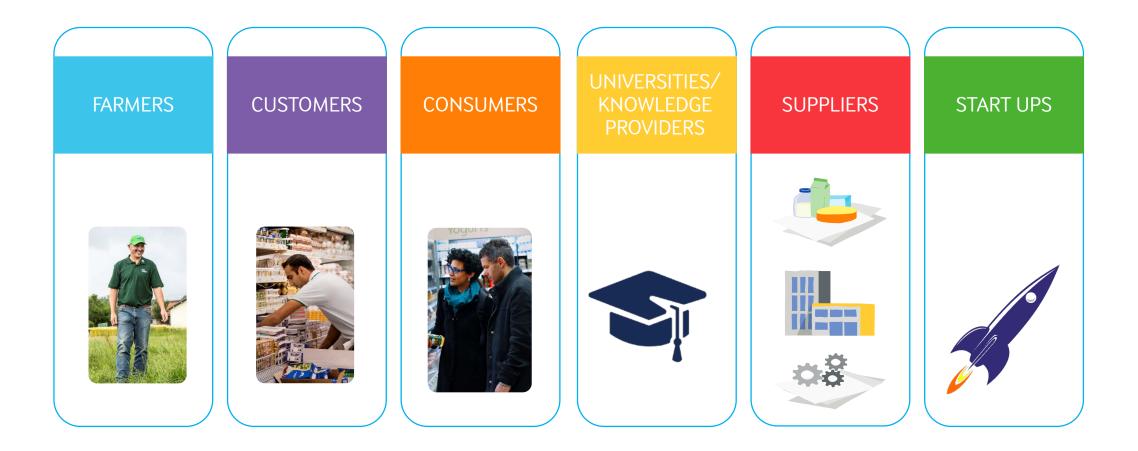


CIRCULAR ECONOMY PROVIDES NEW OPPORTUNITIES



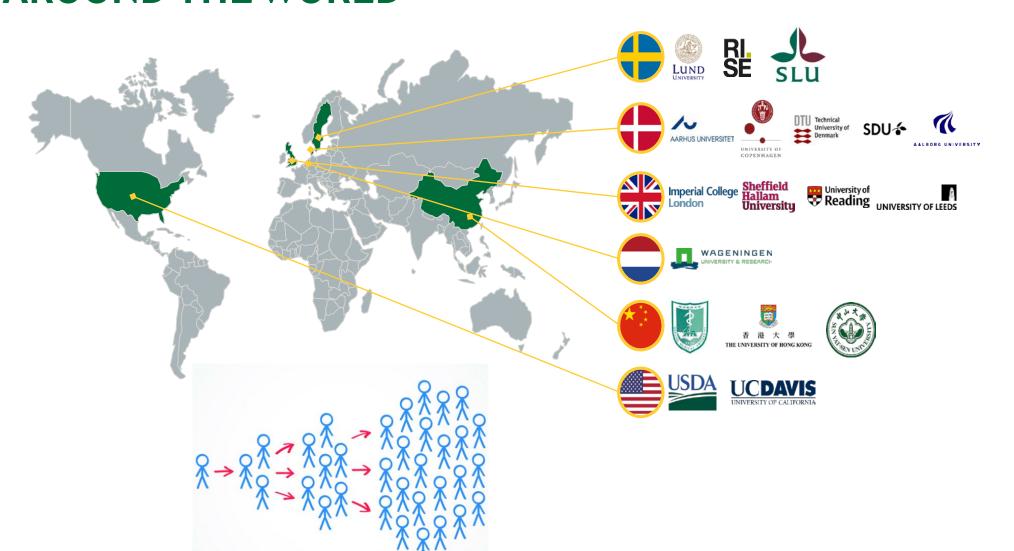
WE NEED R&D COOPERATION

- throughout the entire value chain and across sectors





UNIVERSITIES ARE KNOWLEDGE HUBS TO RESEARCH AROUND THE WORLD



ARLA FOOD FOR HEALTH

A true public-private partnership in global dairy nutrition research















EXCELLENCE

DISCOVERING
HEALTH EFFECTS
OF DAIRY
AND DAIRY
INGREDIENTS

RESPONDING TO THREE RESEARCH NEEDS

MALNUTRITION

IMMUNE DEFENSE

WE ARE CURRENTLY SUPPORTING TEN EXCITING PROJECTS



InfantBRAIN

Valorisation of milk fat globule membrane enriched ingredients



Stimmune

Bioactive milk diet to stimulate gut immune defense in infants born with perinatal inflammation



DairyMat

Designing biofunctional dairy foods: matrix structure of dairy products in relation to lipaemia



OmniSam

A multimodal metric for predicting the satiating effects of real foods and drinks



EnMet

ENergy METabolism - the molecular mechanisms governing the beneficial effects of milk-derived proteins



MiPUAge

Milk Protein Utilisation and Age



CutDM

Cut down on carbohydrate usage in the diet of type 2 diabetes



TAKE

TAilor-made KEto-dairy nutrients to combat postinflammatory protein and muscle waste



MAGMAM

Milk and Growth in Moderate Acute Malnutrition



D-pro

Effects of milk protein and vitamin D on children's growth and health

COLD PASTEURIZATION

Be curious and grab the opportunity







RECIPE – THE GOOD COLLABORATION

You take...

- 1. Lots of **strong science** be your very best.
- 2. Mix well with **business mindset** and understanding of the business relevance.
- 3. Spice it up with **exchange of ideas, equipment, methods and even staff.** The more you work together, the better you understand each other.
- 4. Then add **clear expectations and deliverables** and use the deliverables to monitor and follow up on progress.
- 5. Let sit for a while to develop both parties need to **commit to the cooperation**, so spend time together, be curious and easy to approach.
- 6. When cooking Have **respect for the different "raison d'être"**
- 7. Enjoy the **successful results of working together.**

