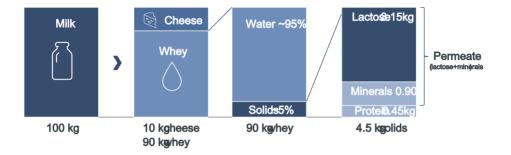


### **AGENDA**

- 1. Whey and whey components
- 2. Transformation of whey
- 3. Evolution in the whey industry
- 4. The value of whey & lactose
- 5. The markets for whey ingredients
- 6. Moving forward what is next?

## Whey is derived from the cheese process

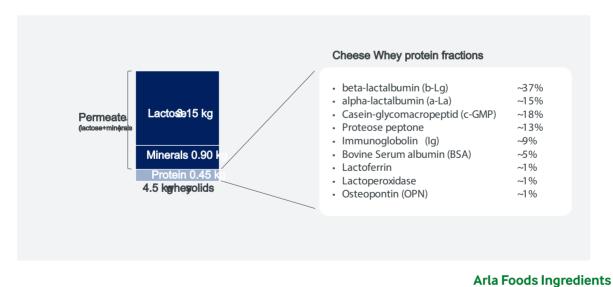


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## Arla Foods Ingredients Discovering the wonders of whey

Discovering the wonders of whey

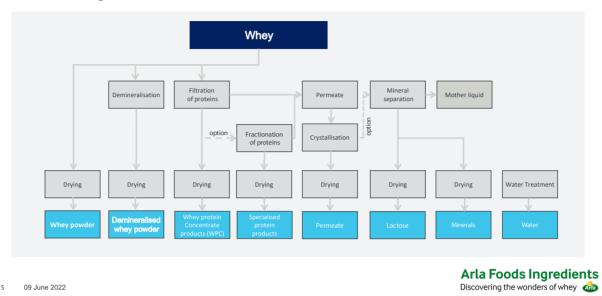
## The whey proteins can be fractionated even further

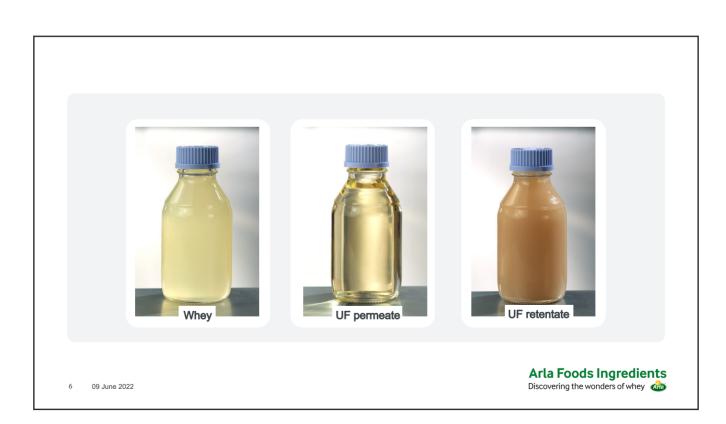


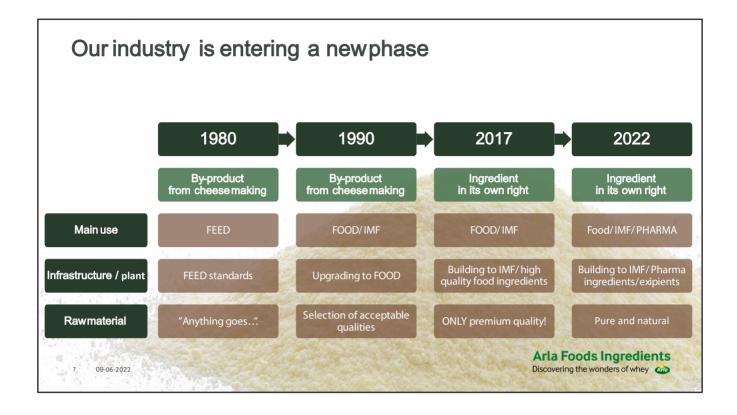
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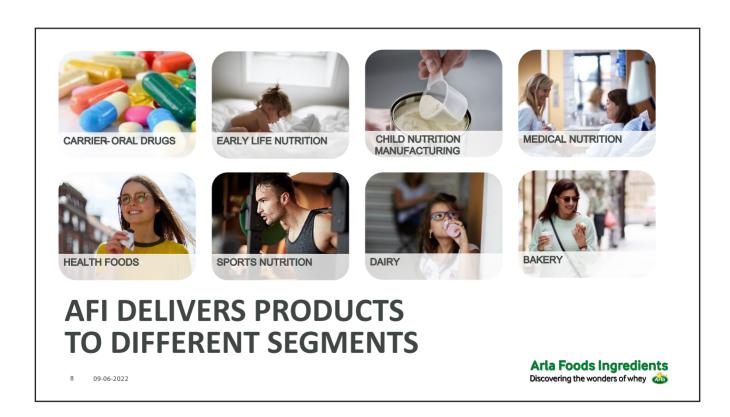
## Transformation of whey it into products sold in the business-to business ingredient market

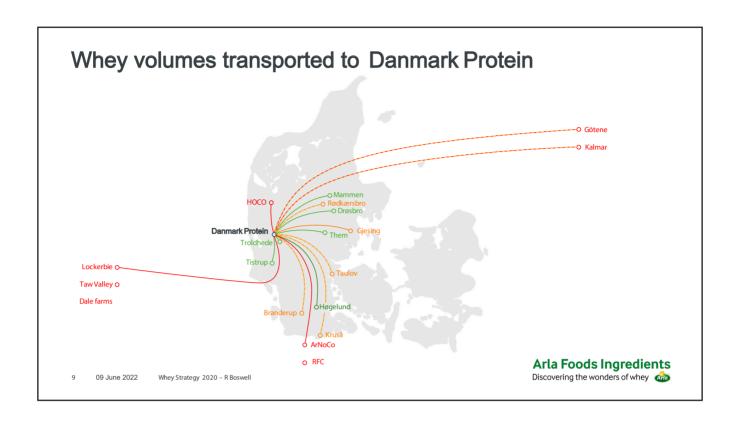
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## The price paid for liquid whey is most frequently based on a whey powder price model

#### No public 'market price' is set for liquid whey

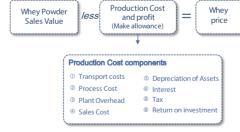
- · High water content limits the transportation of whey
- As a consequence most companies process their own whey



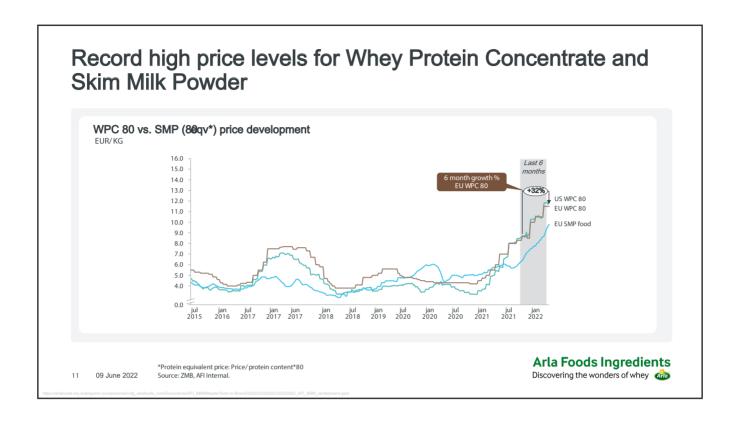
#### Price model based on whey powder price applied

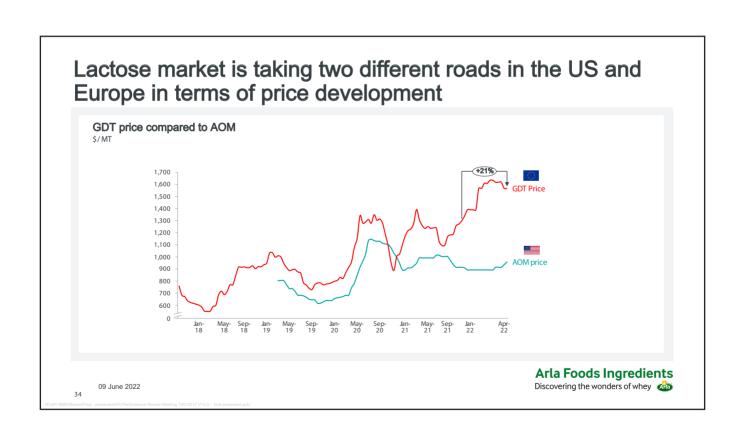
Companies buying whey powder use the whey powder market pricing minus a make allowance

#### Components in a Make Allowance



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## Global mega trends and demographic developments are driving the demand for whey

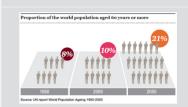
#### POPULATION GROWGROWING MIDDLE CLASSEING POPULATION



- Growing demand for protein
- Increasing birth rates → increasing demand for Infant Formula



- More women in the workforce
   growing need for Infant
   Formula



 Increasing demand for high protein food fortification and clinical food

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## There are four dominant end-consumer segments that drive demand for whey ingredients



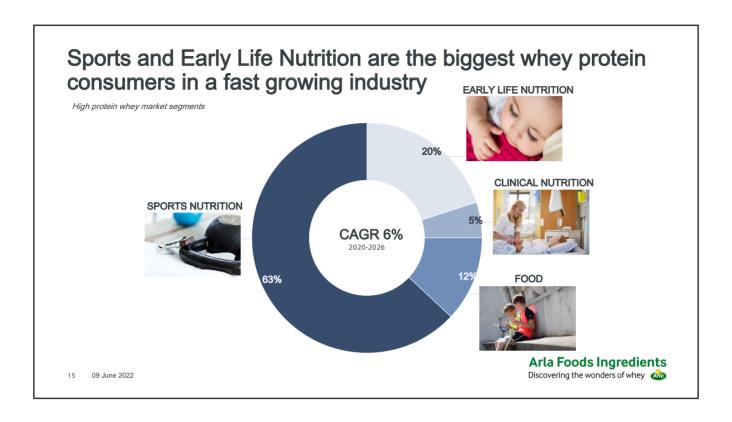


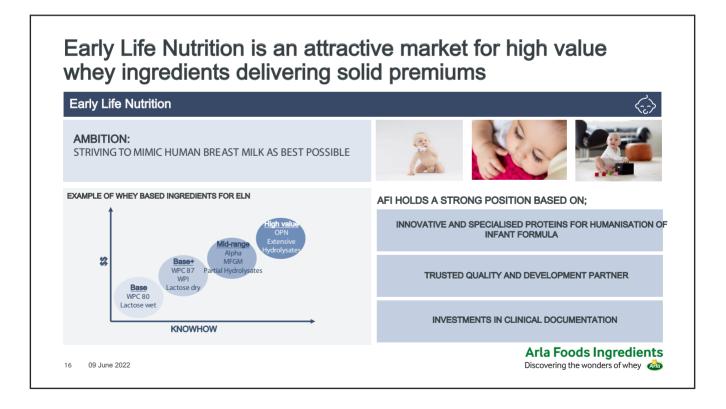






**FOOD** 

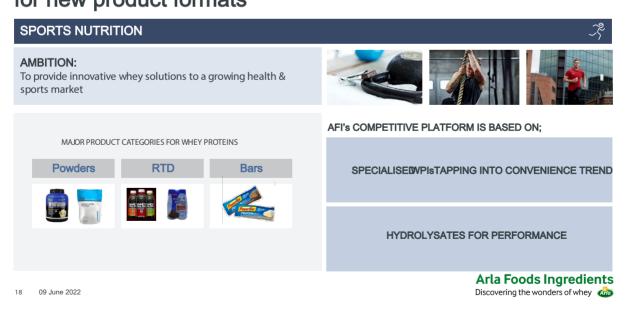




# A growing Clinical Nutrition market driven by the ageing population and improved healthcare as countries develop CLINICAL NUTRITION



Sports Nutrition market going mainstream driving demand for new product formats



### Whey ingredients are applicable in a wide range of Food categories



### What does the future hold for whey based ingredients?

- Use potential in milk fractionation technology
- Commercialise Beta-Lactalbumin
- Bring newwhey fractions to the market
- Lactose for very specialised applications





