

ADDRESSING SUGARS REDUCTION DEMANDS



CONSUMERS' PERCEPTION AND EXPECTATIONS

Consumers look to a healthier lifestyle

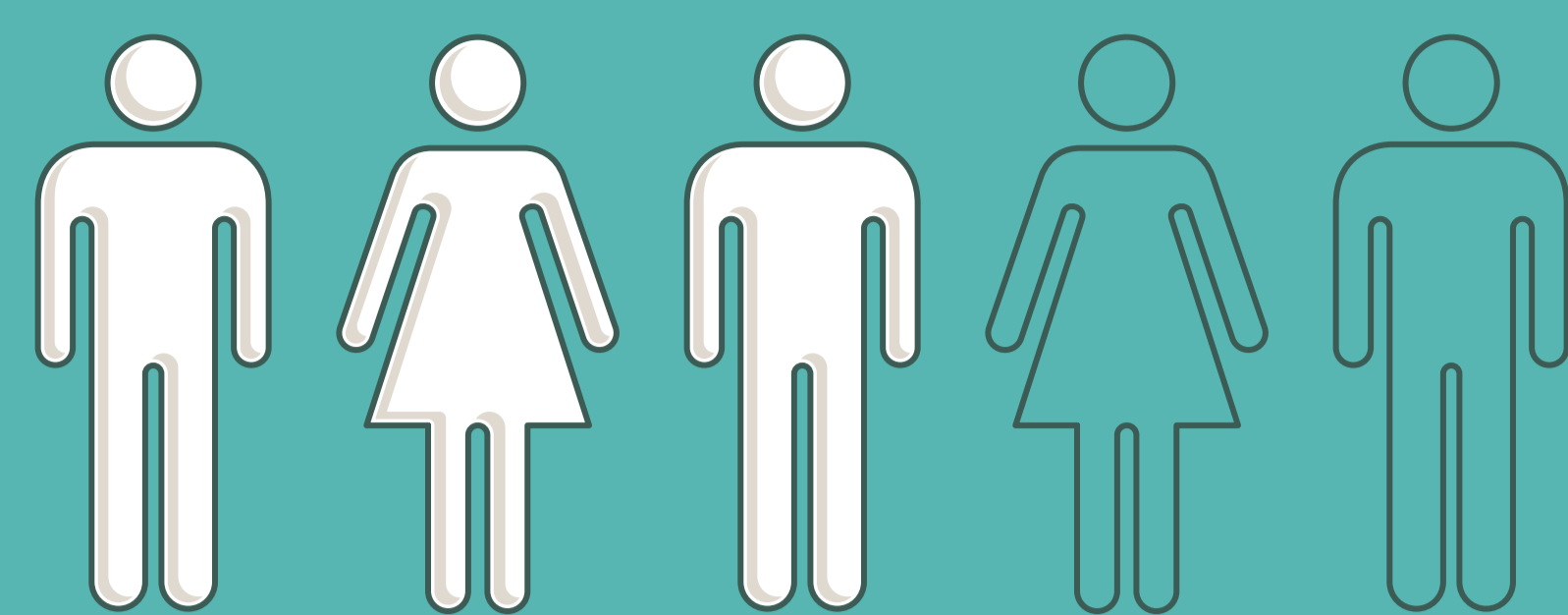
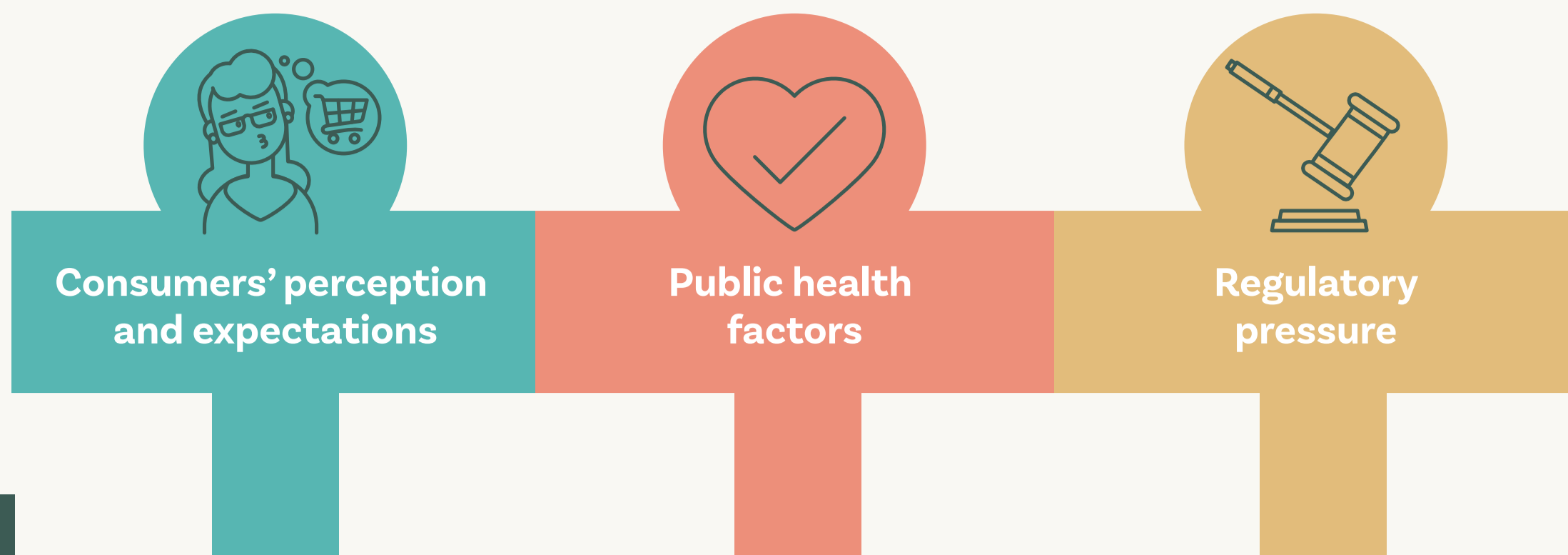
Top of mind in terms of health for consumers.

Key priority for the industry in terms of finding effective formulation solutions.

Source: Innova Market Insights, What's your sugar strategy?, June 2020



Why should we consider reducing sugars?



3 in 5 U.S. consumers would rather cut back on sugars than consume artificial sweeteners.

PUBLIC HEALTH FACTORS

Overweight and Obese

1.9 billion



1.9 billion overweight globally¹
 • incl. 650 million adults obese
 • i.e. 13% of the world's adult population

Worldwide prevalence of obesity x3 from 1975 to 2016¹

Cardiovascular diseases

#1 cause of death

#1 cause of death globally¹

17.9 million people died from CVDs i.e. 31% of all global deaths²

EXCESS OF ADDED SUGARS INTAKE CAN LEAD TO:

A risk of non-communicable diseases (NCDs).

A higher risk of developing dental caries.

Oral diseases and tooth decay

3.5 billion

3.5 billion people worldwide affected by oral diseases²

Decays of permanent teeth: 2.3 billion people globally²

Decays of primary teeth: 530 million children globally²

422 million



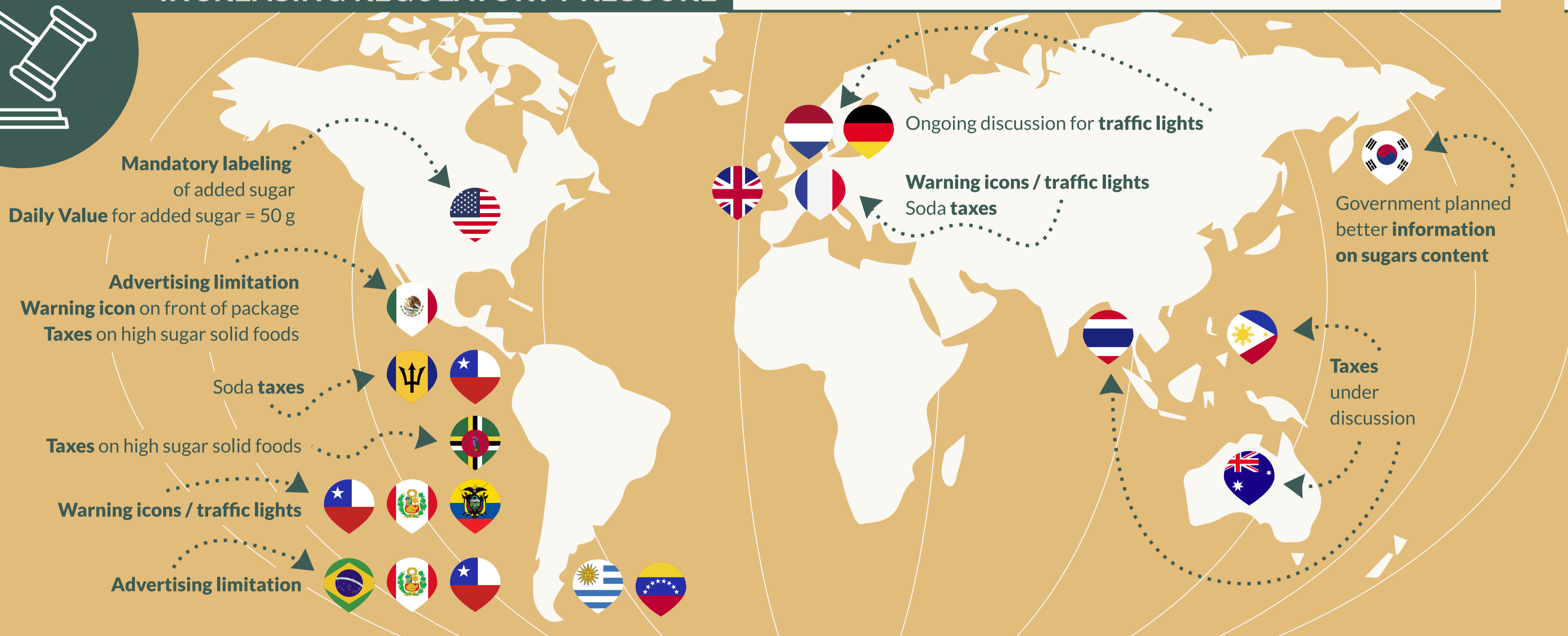
Diabetes

422 million adults with diabetes globally¹
 • 1.6 million deaths from diabetes
 • 2.2 million deaths from high blood glucose

Worldwide prevalence of diabetes x4 from 1980 to 2014¹

¹ World Health Statistics 2016, World Health Organization, global statistics - adults aged 18 years and older, 2016
² Global Burden of Disease Study, World Health Organization, 2017

INCREASING REGULATORY PRESSURE



How can we achieve sugar reduction?



Partial sugar reduction



No added sugars to sugars-free

PARTIAL SUGAR REDUCTION

Reduced in sugars

Min **30%** reduction (EU) ↓ Min **25%** reduction (USA)

Low in sugars

Overall level of sugars **<5%** (EU)

How?

BY USING **SOLUBLE FIBERS** PRODUCED FROM CORN, WHEAT OR PEA, **NUTRIOSE®** IS THE CONSUMER-FRIENDLY RANGE OF FIBERS FOR PROVEN HEALTHIER FOOD PRODUCTS.

Sandwich biscuits with **30%** less sugars

Smart jellies with **30%** less sugars

NO ADDED SUGARS TO SUGARS-FREE

No sugars from added sweeteners

Overall level of sugars **<0.5%**

How?

BY USING **SMART CARBOHYDRATES** PRODUCED FROM CORN OR WHEAT AND **SOLUBLE FIBERS**, **SweetPearl® MALTITOL** AND **LYCASIN® MALTITOL SYRUP** ARE THE BEST 100% SUGARS ALTERNATIVE FOR BALANCED FOOD PRODUCTS.

Indulgent vanilla muffin with **no added** sugars

High fiber and **sugars-free** biscuits

