

# Designing sustainable processes

European Food Summit, June 2025

Gilles Halotel- VP Technical Taste



Creating a world of  
**SUSTAINABLE  
NUTRITION**



**IF NOTHING  
CHANGES**

**NOTHING**

# NAVIGATING A COMPLEX GLOBAL LANDSCAPE

## Climate Change

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A planetary  
crisis  
unfolding

## Diet Driven Disease

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A public  
health  
emergency

## Cost of Living

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A global  
pressure  
point



# SHIFTING INDUSTRY DYNAMICS



COMMODITY  
PRICE  
INCREASES &  
MANAGING  
COSTS



REGULATORY  
AND PUBLIC  
HEALTH  
CHANGES



SUSTAINABILIT  
Y  
CHALLENGES  
& TARGETS



CONSUMER  
TRANSPARENC  
Y



# ALL POSITIVE ACTION REQUIRES CHANGE

How can we be the solution? How can we drive change?

Embed sustainable nutrition tools and principles  
into process development  
for efficient & responsible production



Through nutritional profile enhancement, cost and value optimization and cutting-edge taste technologies, our pioneering teams are helping our customers

# INNOVATE, RENOVATE & GROW

Helping our customers along the

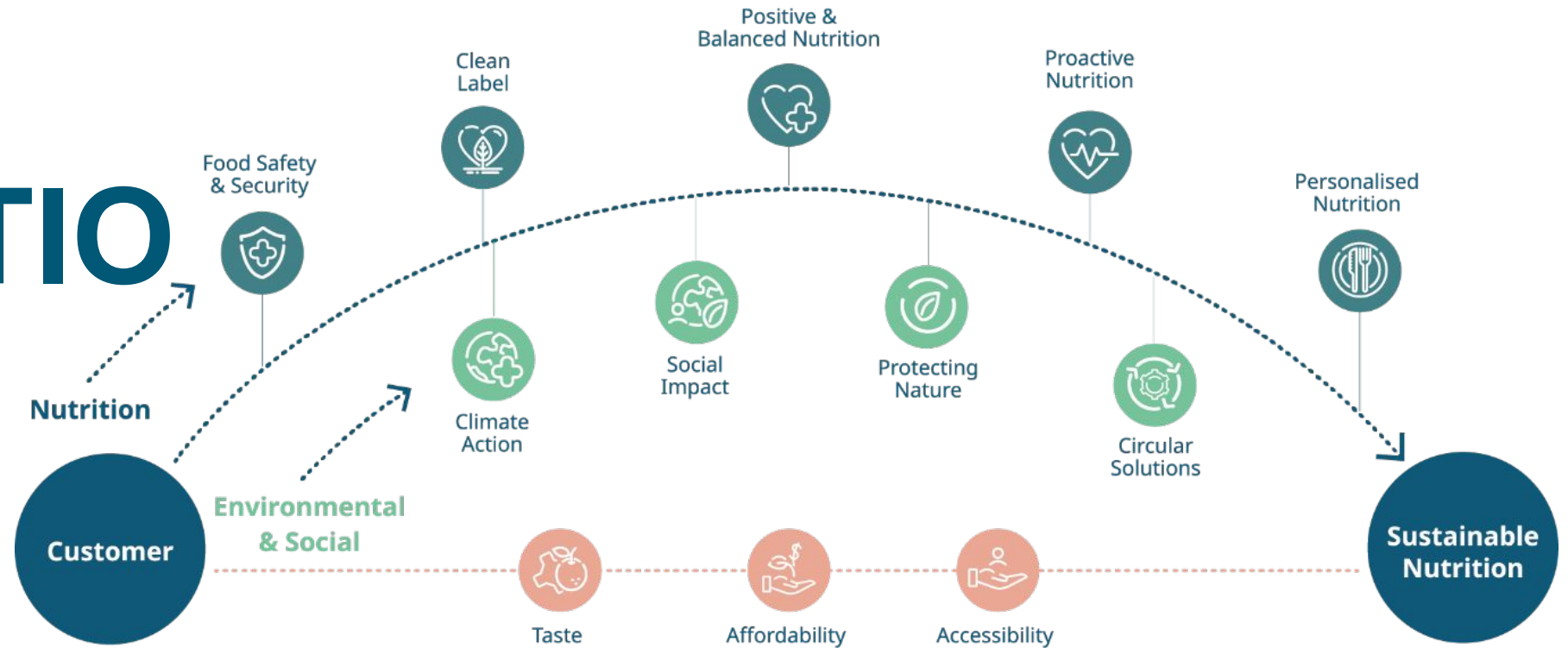
# SUSTAINABLE

# BLE

spectrum with  
science-backed  
solutions

# NUTRITION

# N



Creating solutions that are

Better for Planet

Better for People

Better for Society

Better for Customers

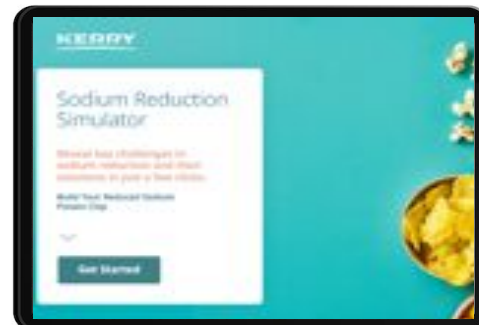
# Customer Enablement Tools

Enabling the quantification and validation of sustainability impacts in process development

**Kerry Tastesense™  
Sweetness Guide**



**Kerry Sodium  
Reduction Guide\***



**Kerry Red Arrow Smoke  
Flavouring Guide**



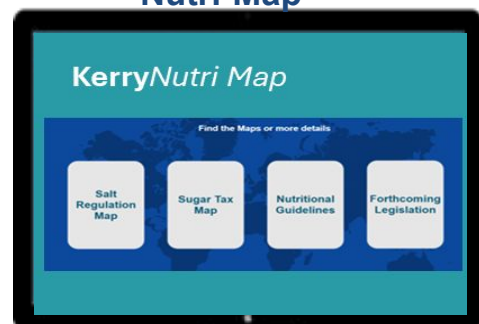
**Kerry Carbon  
Guide**



**Kerry  
Nutri-Guide**



**Kerry  
Nutri-Map**



**Kerry Food  
Waste Estimator\***



**Kerry &  
How Good** 



\*externally available

# Developing with Authentic Taste Technologies

Utilizing our advanced taste solutions to improve efficiency, health, environmental impact without taste compromise.

Today we will focus on these

**TASTESENS  
E™**

Salt  
Sweetness  
Mouthfeel  
Sensations  
Masking

**COCOA**

**CITRUS**

**KERRY RED  
ARROW™**

**DAIRY  
TASTE**

# CASE STUDIES

**Showcasing how our sustainable solutions are Better for People, Planet, Society and Customers, helping our customers innovate and grow.**

**KERRY**

# SHAKE OFF THE



## + Mastering Category Leadership in Snacks

Situation	Challenge	Solution	Benefit
<p data-bbox="107 915 555 1025">• Centre of core category • Category leader</p> <p data-bbox="107 1058 555 1100">• Value-positioned</p>	<p data-bbox="639 915 1082 1129">• Reduce sodium • Maintain taste experience across desired tonality</p> <p data-bbox="639 1172 1082 1215">• First-mover advantage</p>	<p data-bbox="1161 915 1607 1143">• Utilising Kerry NutriMap to align with local regulations &amp; sodium reduction guide for solutions</p> <p data-bbox="1161 1165 1607 1350">• Unique, new Tastesense™ Salt solution to close upfront gap</p>	<p data-bbox="1686 915 2135 958">• Up to 60% less sodium</p> <p data-bbox="1686 993 2135 1079">• Better for consumers &amp; society</p>

# COCOA CRACKED



## + Ensuring Supply with Additional Value

### Situation

- Global Cocoa supply shortage
- Rising costs
- Fluctuating taste consistency of their cocoa powder

### Challenge

- Maintain indulgent & authentic tasting chocolate muffin when cocoa is reduced

### Solution

- **50% Cocoa powder reduction** achieved with Kerry's RD&A expertise using our Cocoa Booster

### Benefit

- Ensuring supply reliability
- Taste consistency in application
- 32% cost optimisation
- 24% CO2e reduction
- Better for customers and planet

every **ACTION** we take  
every **PRODUCT** we  
improve

every **INNOVATION** we  
drive is an act of **SUSTAINABLE**  
**NUTRITION**



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# QUESTIONS AND ANSWERS

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# Thank You

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