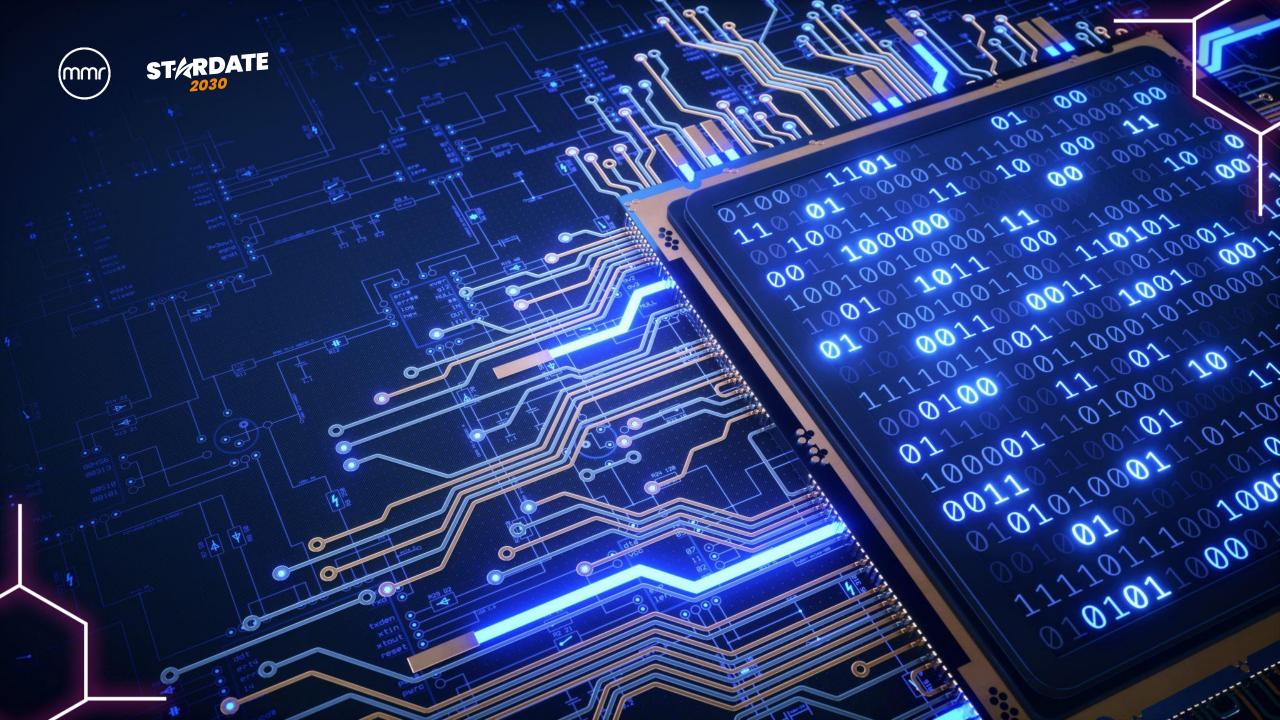
## STARDATE 2030

### The future is here.

BELIEVER MMC Tigether NOVA huxly











# The next 10 years in food will make the last 50 look like it was going at a snail's pace.

Don Thompson, CEO Cleveland Avenue



(GG)

# Cultured meat is genuine animal meat that is grown directly from animal cells...

Definition derived from Good Food Institute, U.S



(GG

# This production method eliminates the need to raise and farm animals for food...

Definition derived from Good Food Institute, U.S





## Cultured meat replicates the sensory and nutritional profiles of conventional meat.

Definition derived from Good Food Institute, U.S



### INNOVATION CENTERS

01

#### CULTURED MEAT

What next for alternative protein?

02

#### ANIMAL-FREE DAIRY

Prospects for a third space?

03

#### SKIN REWILDING

Bigger than Anti-Aging?

#### Your Futurists



**Nataly** 





Will Leigh



Louise Hitchen



Alexandra Kuzmina



Andrew Wardlaw



Kathryn Chase



Sarah Rooney



Carrie Chu



Ssuchi Wu



Sarah Smith



**T**#gether



NOVA





#### Globally, Diets Are Not Much Healthier Today Than They Were 30 Years Ago

Friedman School of Nutrition Science and Policy researchers detail the eating habits of adults and children in 185 countries over three decades





Bloomberg

#### Once-Hot Fake Meat Sees Sales Slide on Price and Being Too 'Woke'

Deloitte reports deteriorating perceptions regarding plant-based meat.

FINANCIAL TIMES

Plant-based meat loses its sizzle in US as sales fall

Both too much choice and supply chain hurdles hit demand for alternative proteins



'I'd rather eat an actual burger': why plant-based meat's sizzle fizzled in the US

Future of plant-based meat: 'The addressable market may be more limited than many thought,' says Deloitte







GG

I'm a little worried. This doesn't make me feel positive about processed food at all... it's a slippery slope.

Netherlands. Male.





#### 3,400 **PARTICIPANTS**

**RESEARCH** DIVE

What do we know already?

**GLOBAL COMMUNITY** 

Accelerating participants Unpacking the future – learning curve triggers & barriers

DIGITAL QUAL

**AI ASSISTED CONVERSATION** 

Measuring consumer sentiment

**STARDATE TRACKER** 

Measuring awareness, consideration, motivation

United Kingdom | Netherlands | United States | China | Singapore



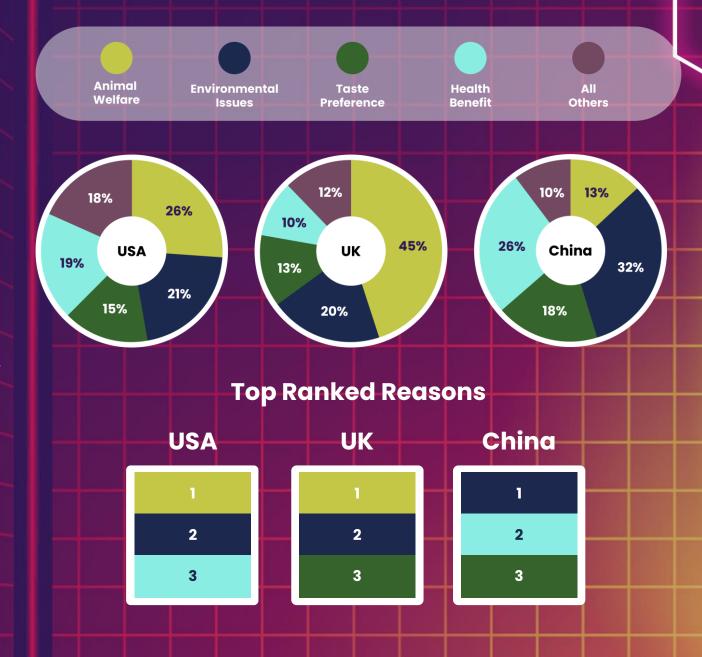
### Biggest concerns

Climate change **Mental health** Global pandemics **Food Safety** Food shortages



Animal welfare, Environmental issues, Taste and Health are the top reasons for following a flexitarian, vegetarian or vegan diet in all 3 regions

Proportion of reasons ranked as 1st





### Designing the Future

Anil Nataly, Head of Design The Together Agency

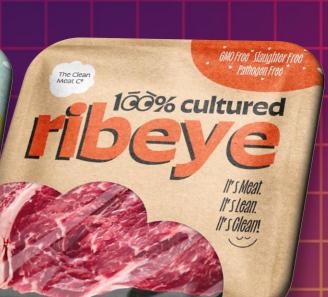
Click <u>here</u> to get in touch with Together









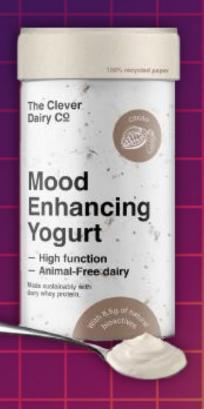


**T**#gether



















V. 中国电影节

Your skin supports a unique ecosystem. And it needs your love. Be kind. Rewild your microbiome. Restore skin harmony.









## Exploring the Future

Louise Hitchen Head of Digital Qual, MMR



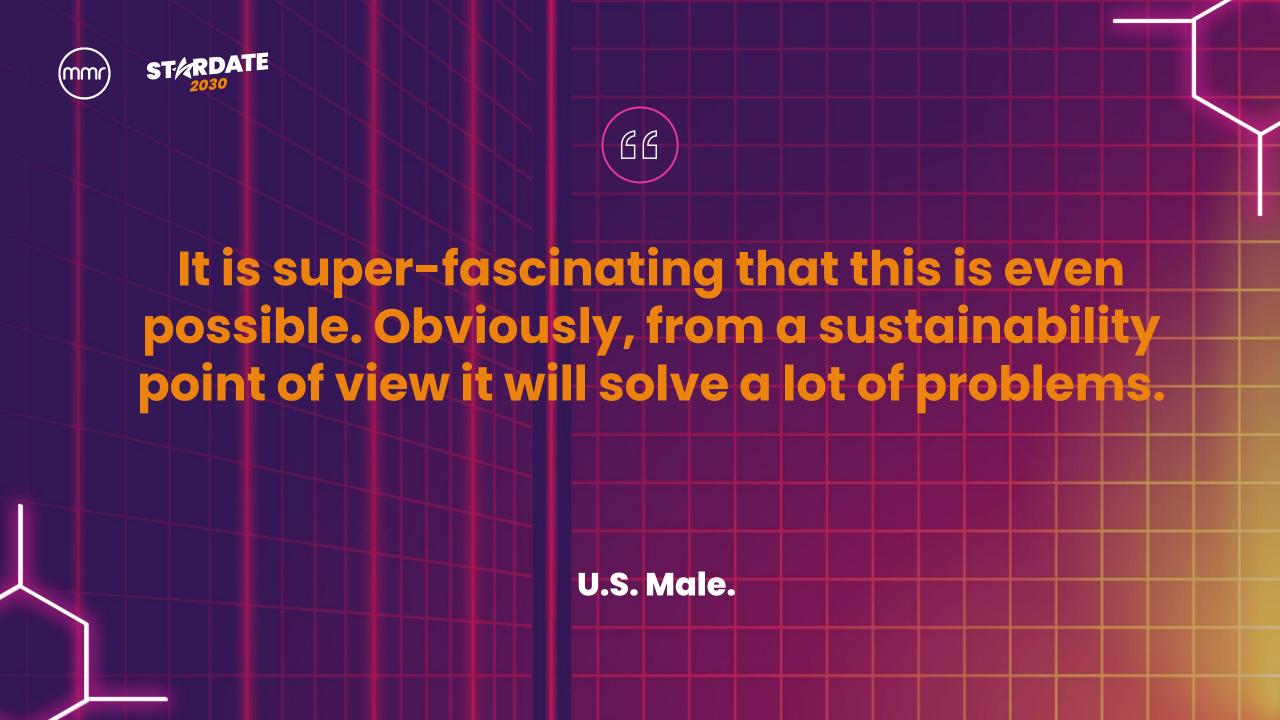




It's public hesitation about what goes in to make it taste exactly like meat... because it's actually pretty good!

U.S. Male.

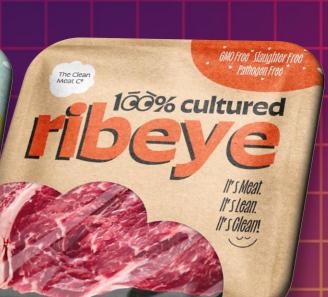




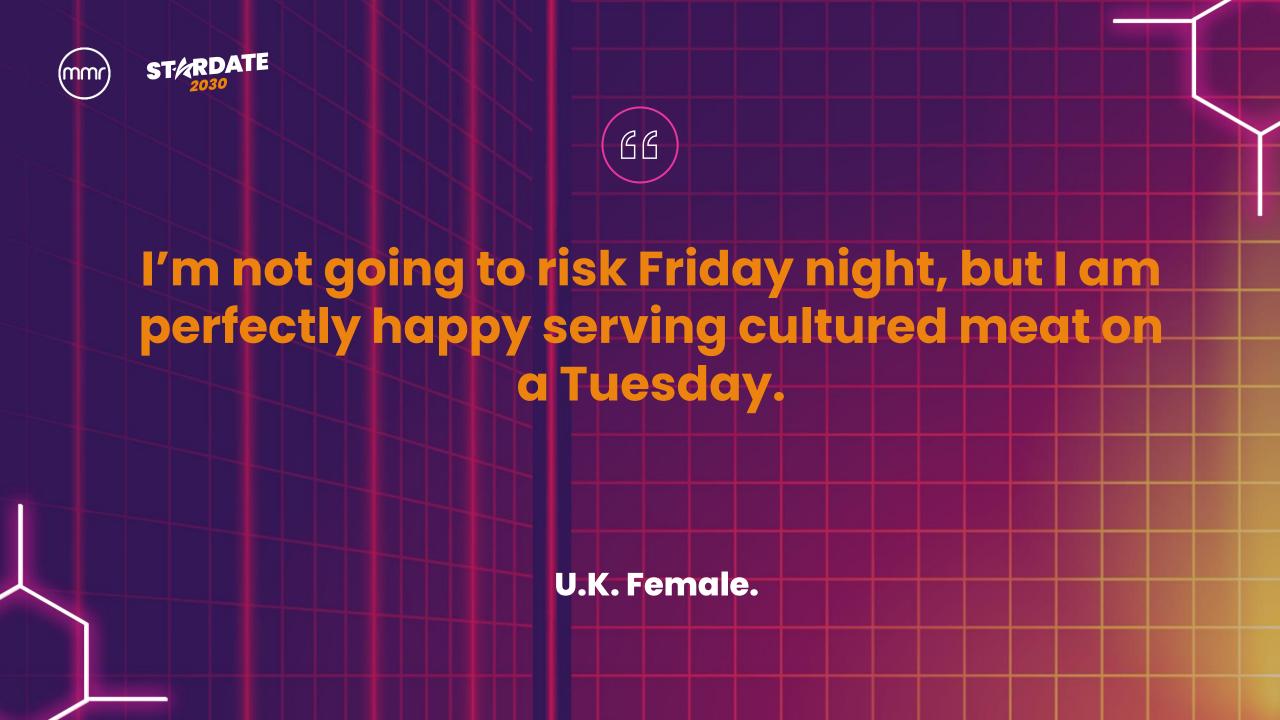








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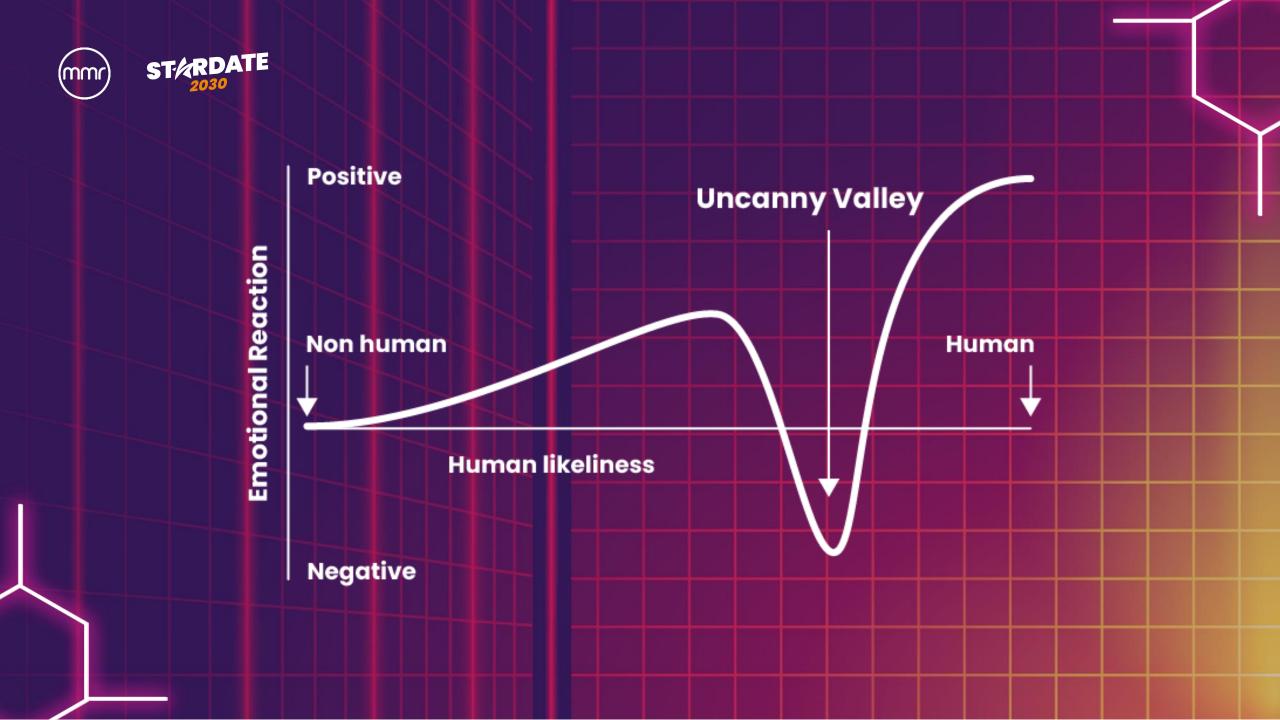


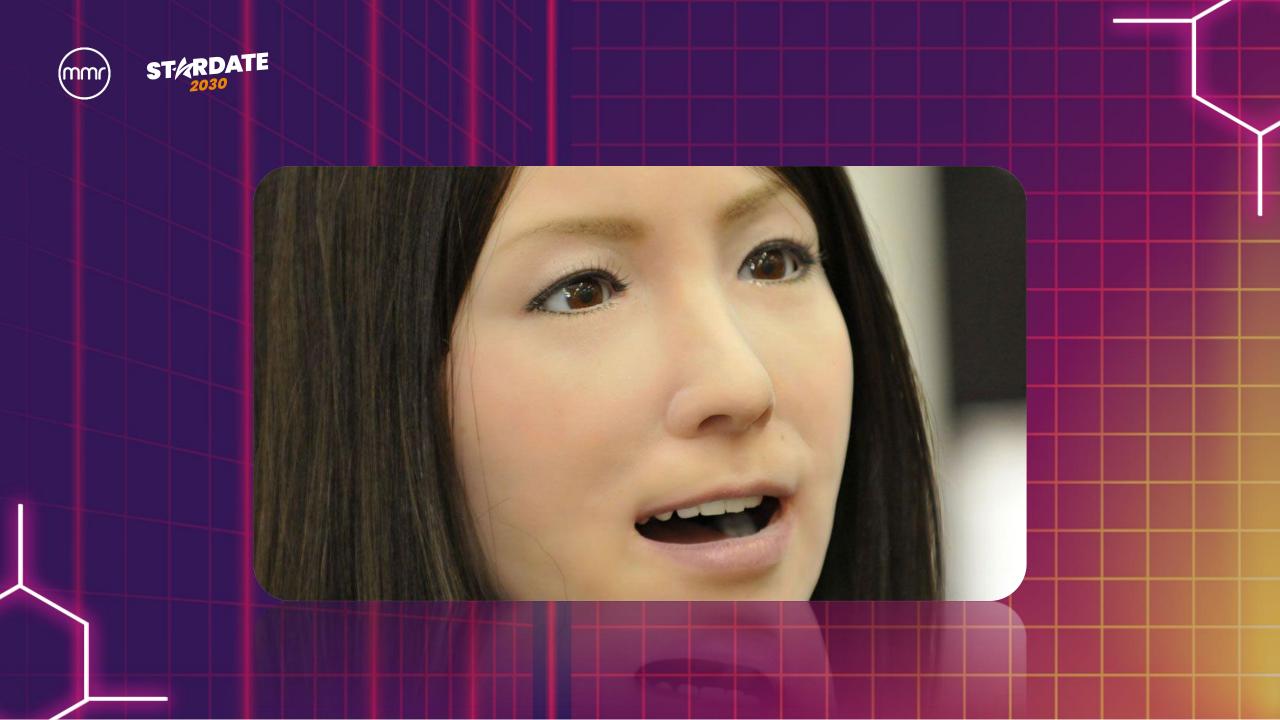


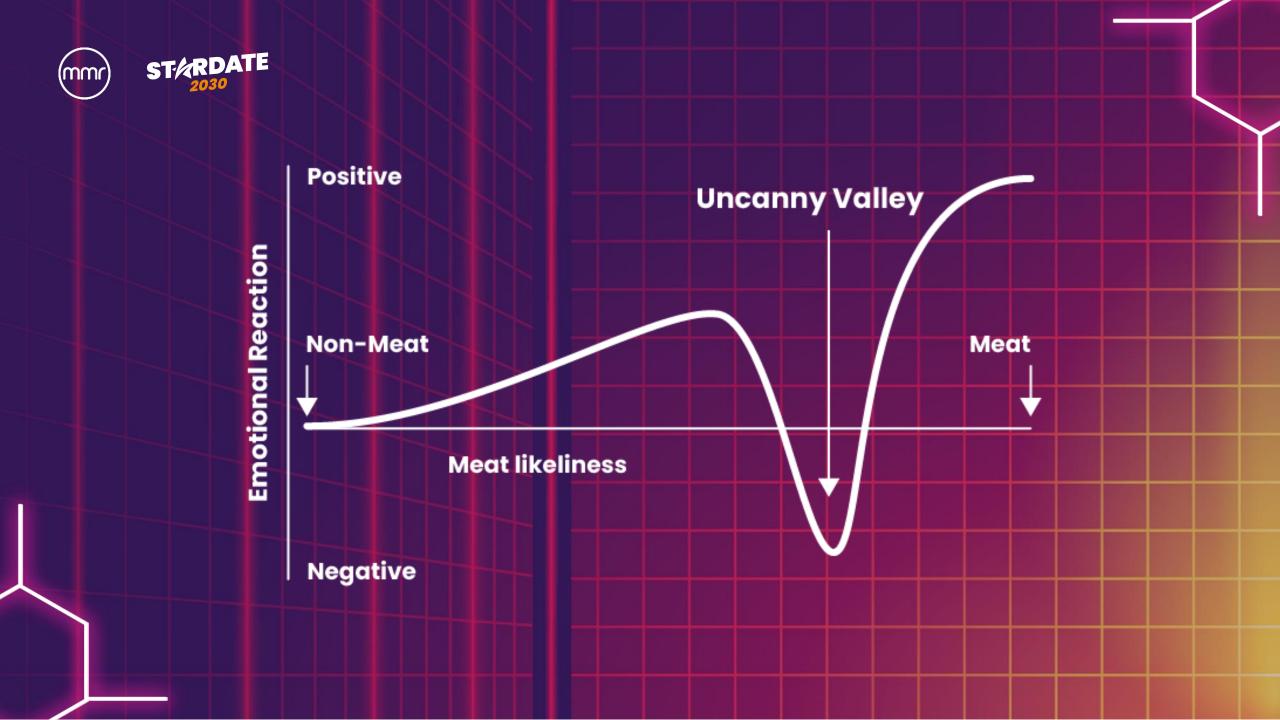


#### Understanding Behaviour

Dr Mark Haselgrove Behavioural Science Consultant. The Together Agency









#### Understanding Behaviour

Dr Mark Haselgrove Behavioural Science Consultant. The Together Agency



#### Understanding Behaviour

Dr Mark Haselgrove Behavioural Science Consultant. The Together Agency Same Meat Safe Meat **Better Meat Easier Way More Choice** 



## BELIEVER Industry Insight

Nicole Johnson-Hoffman CEO, Believer Meats (previously Future Meat Technologies)



### Exploring the Future

Will Leigh
Director of Innovation Strategy
Huxly Global

Click here to get in touch with Huxly







### Precision fermentation is an advanced process that can make an exact copy of a protein...

Precision Fermentation/ Animal-Free Dairy





...found in cow's milk to produce animal-free dairy products, including milk, ice cream and cheese.

Precision Fermentation/ Animal-Free Dairy



ST/RDATE

Original

FOAMS & FROTHS

OAT

PERFECT

+Protein 10g

Protein Per Serving

ANIMAL-FREE WHEY PROTEIN

Original

Gluten Free • Low Sugar

OATMILK 32 FL OZ (1 OT) 946 mL ANIMAL-FREE WHEY PROTEIN CONTAINS MILK ALLERGEN

**Original** 

3X MORE PROTEIN

PERFECT

**10**g

+Protein

Protein ---

ANIMAL-FREE WHEY PROTEIN

**Original** 

Gluten Free . Low Sugar Nut Free . Soy Free

**OATMILK** 32 FL OZ (1 QT) 946 mL

ANIMAL-FREE WHEY PROTEIN CONTAINS MILK ALLERGEN

Whole

LACTOSE FREE

strive strive FREEMILK

PERFECT

**ANIMAL-FREE MILK** 

+Protein

**10**g Protein Per Serving

ANIMAL-FREE WHEY PROTEIN

Whole

Lactose Free • Cholesterol Free Hormone Free • 9 Essential Amino Acids

32 FL OZ (1 QT) 946 mL

ANIMAL-FREE WHEY PROTEIN CONTAINS MILK ALLERGEN

Chocolate

50% LESS SUGAR

PERFECT

**ANIMAL-FREE MILK** 

+Protein

**10**g Protein Per Serving

ANIMAL-FREE WHEY PROTEIN

Chocolate

Hormone Free ◆ 9 Essential Amino Acids

32 FL OZ (1 QT) 946 mL

ANIMAL-FREE WHEY PROTEIN CONTAINS MILK ALLERGEN

Unsweetened Vanilla

10X MORE PROTEIN

strive

+Protein

**10**g Protein PERFECT

ANIMAL-FREE WHEY PROTEIN

Calcium Fortified • Soy Free 9 Essential Amino Acids

**ALMONDMILK** 32 FL OZ (1 QT) 946 mL ANIMAL-FREE WHEY PROTEIN CONTAINS MILK ALLERGEN







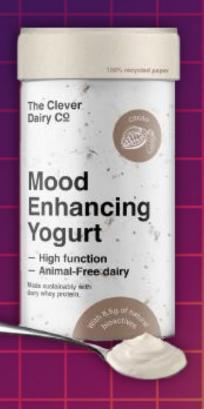
















#### Al Assisted Research

Sarah Smith Head of NOVA

Click here to find out more about the NOVA Partnership Initiative





#### Exploring Skin Rewilding

Louise Hitchen Head of Digital Qual







### Your skin microbiome comprises of trillions of microorganisms that live on your skin.

**Skin Rewilding** 



(BB)

### Science now shows that a healthy microbiome can have multiple health benefits...

**Skin Rewilding** 





# Skin rewilding is the process of restoring individuals unique skin microbiome and can support skin and immune health.

**Skin Rewilding** 







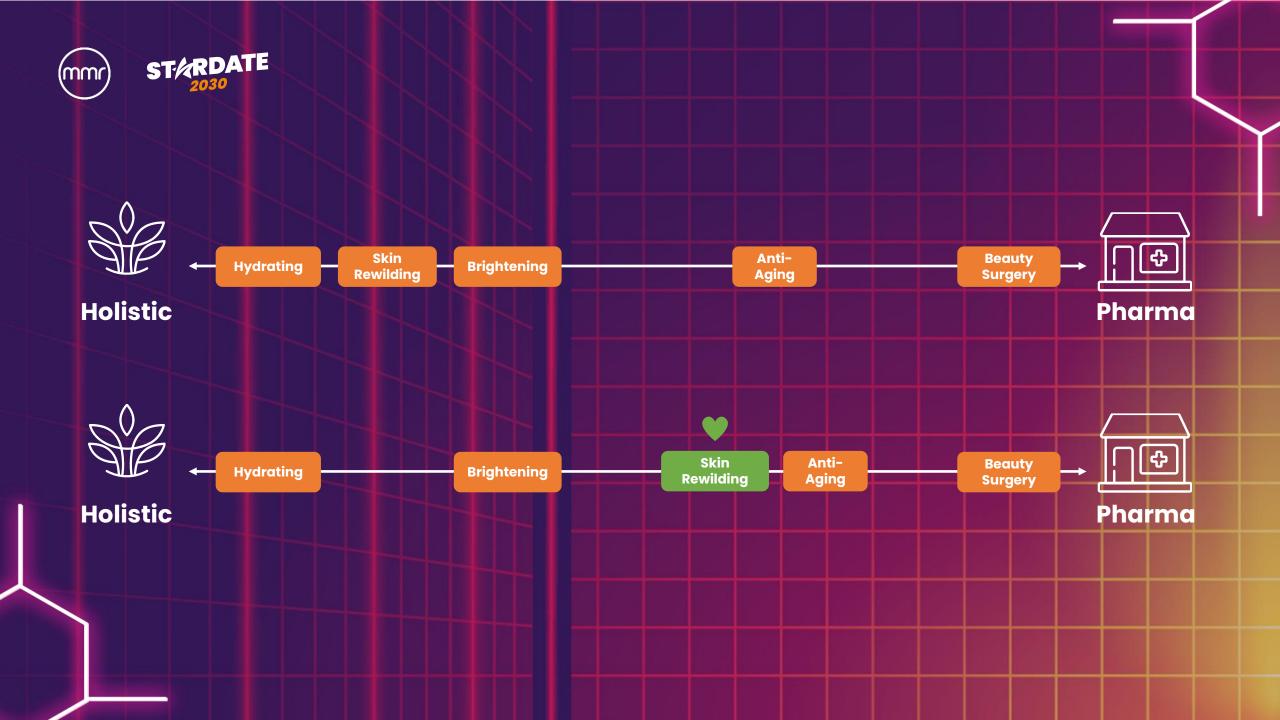
V. 中国电影节

Your skin supports a unique ecosystem. And it needs your love. Be kind. Rewild your microbiome. Restore skin harmony.













#### FUTURE IMPERATIVES

01

BIG ON BE-SCI!

Guiding positioning and communications

0.2

STOP COMPARING

Developing positive frames and names

0.3

BUILD VALUE

Championing nutrition density & diversity

0.4

MAKE EXPERIENCES

Catering for a sensory seeking generation

0.5

**GENTLY DOES IT!** 

Finding ways to 'soften the science'

