

Baking for Better Health: Challenges and solutions to increasing whole grain

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We sell fast food, bread and sweets in **more than 60 countries...**



Strong presence creates competitive advantages

31 bakeries
91 production lines



Denmark



Sweden



Norway



Finland



Estonia



Lithuania



Germany



UK



BeneLux



Poland



Romania



US



AUS



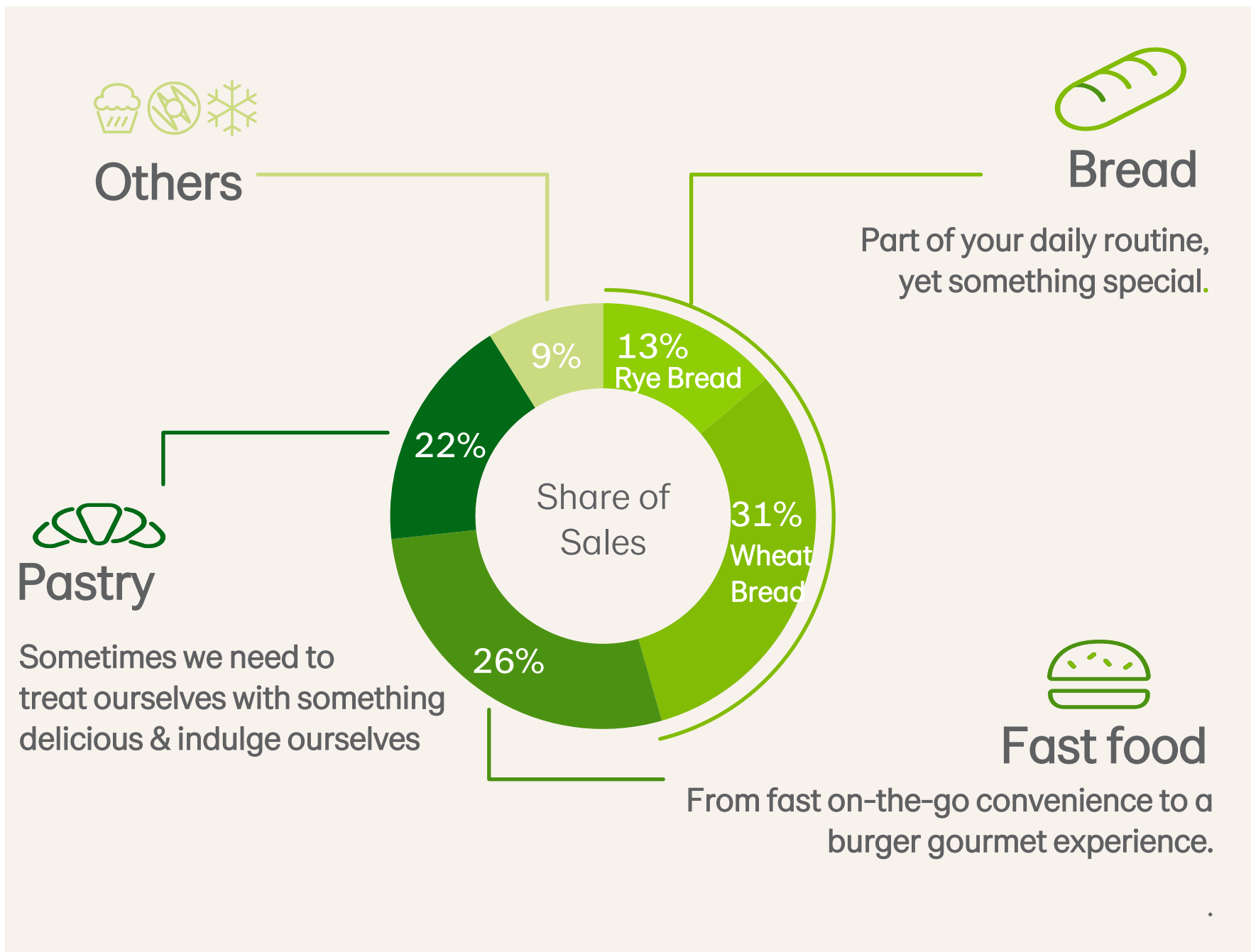
Our mission



Towards **billions of smiling
tummies**



It is all about
tasty bakery



Our products and service add
value to businesses in both
Food-Service and Retail.

Strong brands
drive growth



Our vision for a
sustainable Unibake



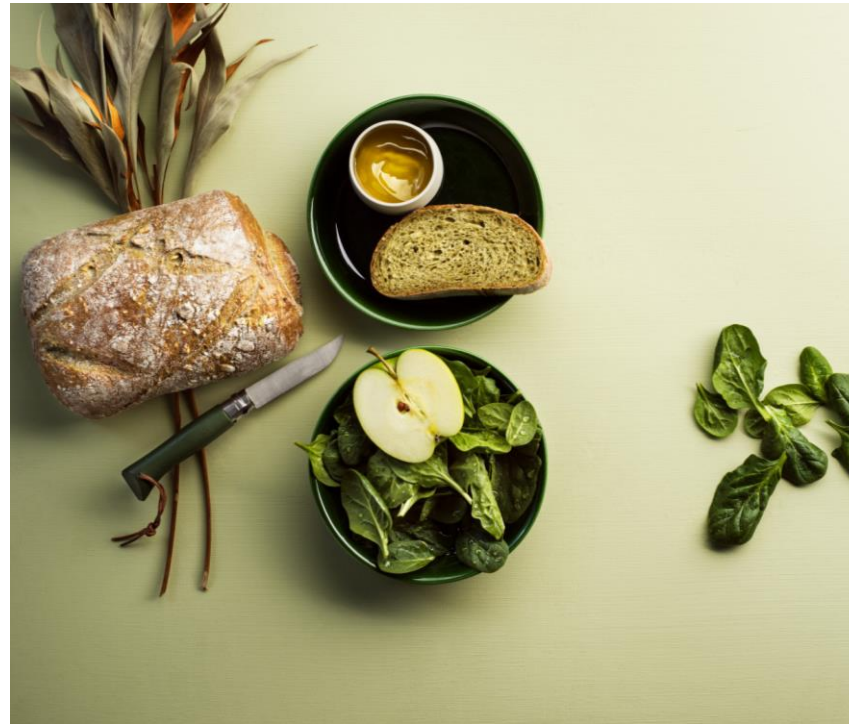


Climate

- Committing to science based targets

Health

- Innovative healthier alternatives in all categories



Opportunities for people

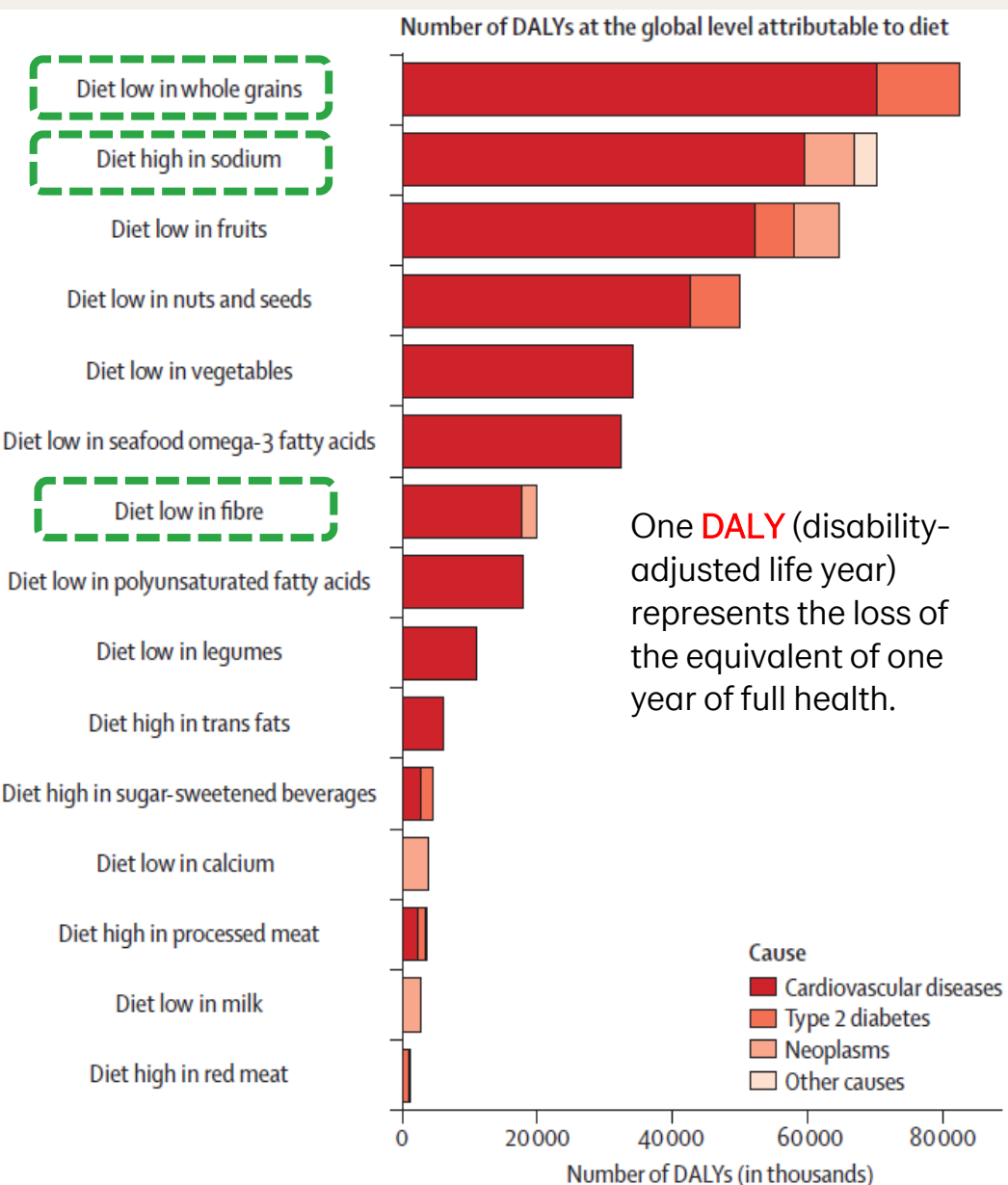
- Responsible and sustainable employer



Baking for Better Health



Relevance for public health



Our category /categories play a significant role in the diet



- 27-84% of all wholegrains,
- 14-35% of all fibre,
- 25-35% of all salt in the diet comes from bread
- Sweets category plays a role in diets as source of energy (5-8%), saturated fat (6-10%) & sugar (11-16%)



Challenge: Different bread culture, different solutions needed



National intake recommendations vary:

“Prefer wholegrains”

“Choose at least half of the grains as wholegrains”

“Eat 70-90g of wholegrains per day”



The opportunity



We develop wide competence on the solutions.

We can share knowledge between different markets, forerunners can pave the way for others

What would help: sharper wholegrain intake recommendations in many more countries



We can have different approaches for increasing the wholegrain content of our products

Products with significant amounts of wholegrains Examples of labelling systems



“Wholegrain bread”: min 50% of grain ingredients are wholegrain



90% of final ingredients, apart from water, must be whole grain for **WG bread**

The “silent” approach

- Adding smaller amounts of wholegrains into products
- Communicated in the ingredient list but not necessarily otherwise in the package or other information

Every gram counts!



Challenge: we can't risk product quality & profits or add complexity

By 2030, we will more than double our volume of healthier products to positively impact public health

Important not to jeopardize:

- Product quality
- Complexity in our bakeries
- Profits

Some things to consider...

- Taste & quality, consumer preferences
- Can our lines handle new ingredients?
- How do we inform our customers & get their acceptance?
- Cost-neutral solutions or extra cost?

Modifying existing products

- Thousands of different products
- Recipe changes need to be tested (cost, food waste)
- Changing ingredients, nutrition values -> change in packages, labels...

The opportunity



We can share knowledge & solutions between different markets & cross functionally

NPD (New Product Development)

When we start new projects or design new lines in bakeries, we can start “right” from the beginning = focus on wholegrain ingredients



Challenge: Varying consumer attitudes and knowledge on wholegrains in different markets

In some markets, fibre and wholegrain content are key drivers when choosing bread, already now

Significant **health attributes** in bread – Finland

"Which of the following health attributes are significant when choosing this bread?"



Multigrain bread

52 %

• Lots of fiber

51 %

• Lots of wholegrain



Oat bread

39 %

• Lots of fiber

35 %

• Lots of wholegrain



Rye bread

61 %

• Lots of fiber

55 %

• Lots of wholegrain



Source: Vaasan Bread Study, N=1500, Finland 2019

The opportunity



When we know our markets, we can tailor effective messages & actions

We will need to gain knowledge in some other markets about consumer attitudes

Q20 Multiple Choice

What are the primary reasons that you chose/eat **WHOLE GRAIN** products?

Answer options

- A Health and nutrition
- B Taste
- C Texture
- D Shopping/eating habits
- E Climate effect
- F Price
- G Other
- H Don't know

Q27 Multiple Choice

What are the primary barriers for you to eat products with lots of **FIBRE**?

Answer options

- A Taste
- B Texture
- C Shopping/eating habits
- D Price
- E I am not sure how to cook/use products with lots of fibres
- F Food allergies
- G Availability
- H I don't know which products have lots of FIBRES
- I Other
- J I don't have any barriers, I always chose products with lots of FIBRES when I can
- K I'm not interested in increasing my FIBRE intake
- L Don't know

Q28 Multiple Choice

How often do you consume the following?

Breads like these

Sweet products like these

Take-home messages

- Have a range of different solutions & approaches, as one might not fit all
- Knowledge sharing & cooperation internally between forerunners and those starting their journey
- Strong cross functional cooperation needed
- Find partnerships and initiatives outside the company, it is easier to proceed with others and not alone

Thank you!
Questions?

