# [SHAPE THE]

DAIRY FORUM 2018

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## BACK TO THE FUTURE OF DAIRY: PART 1

DAIRY FORUM 2018

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### **Jack Bobo**

Senior Vice President, Chief Communications Officer Intrexon



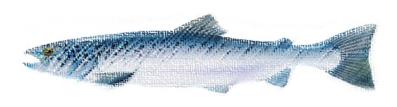


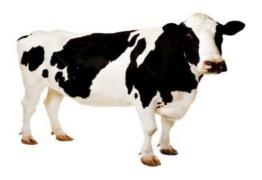




### INTREXON®

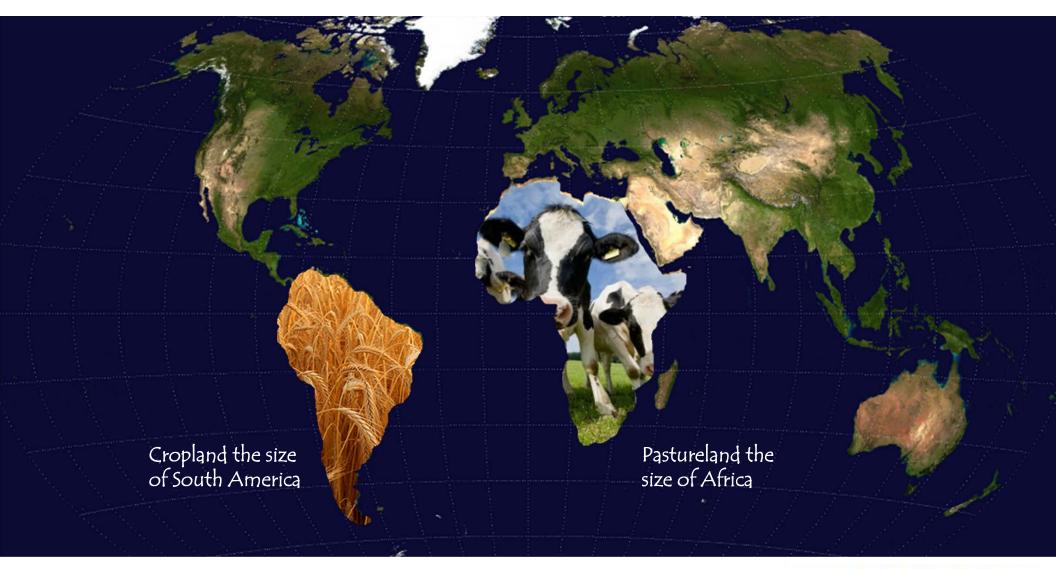






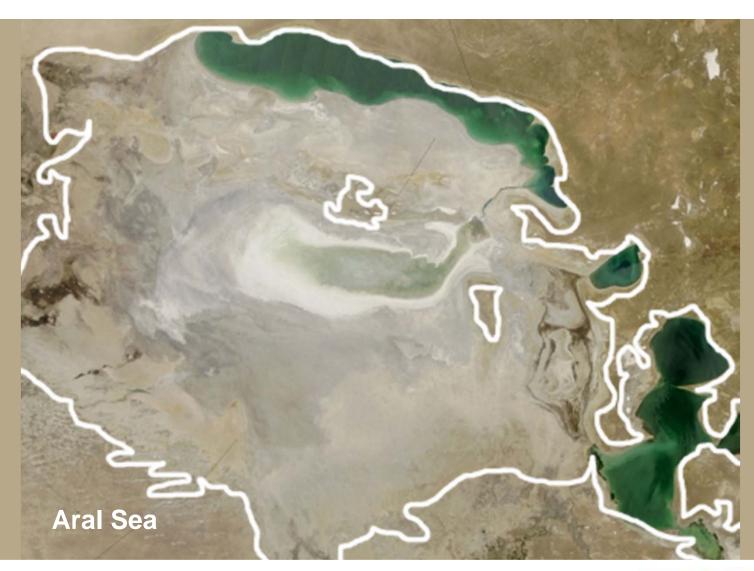








70% of fresh water used for agriculture







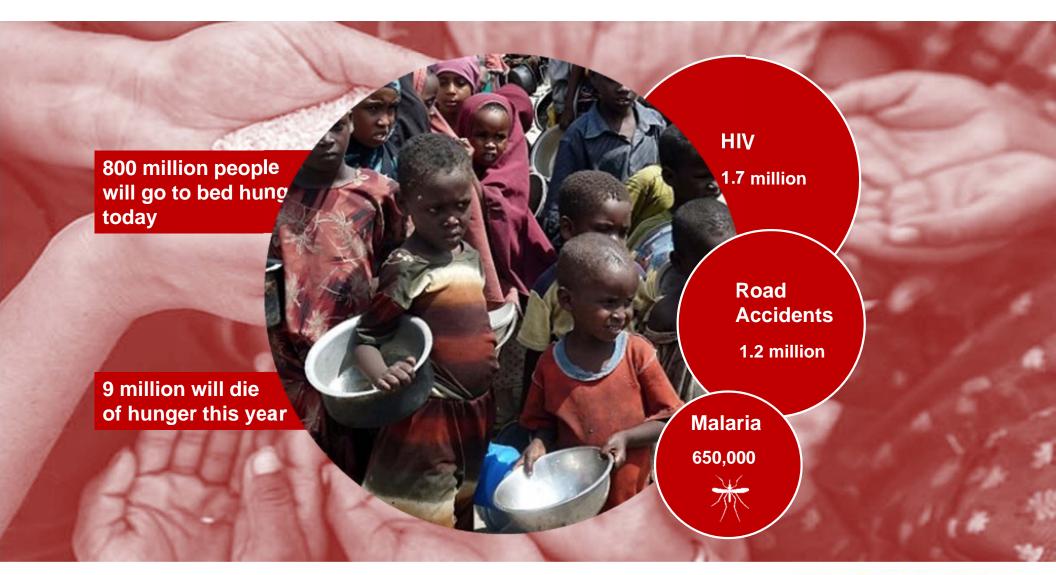












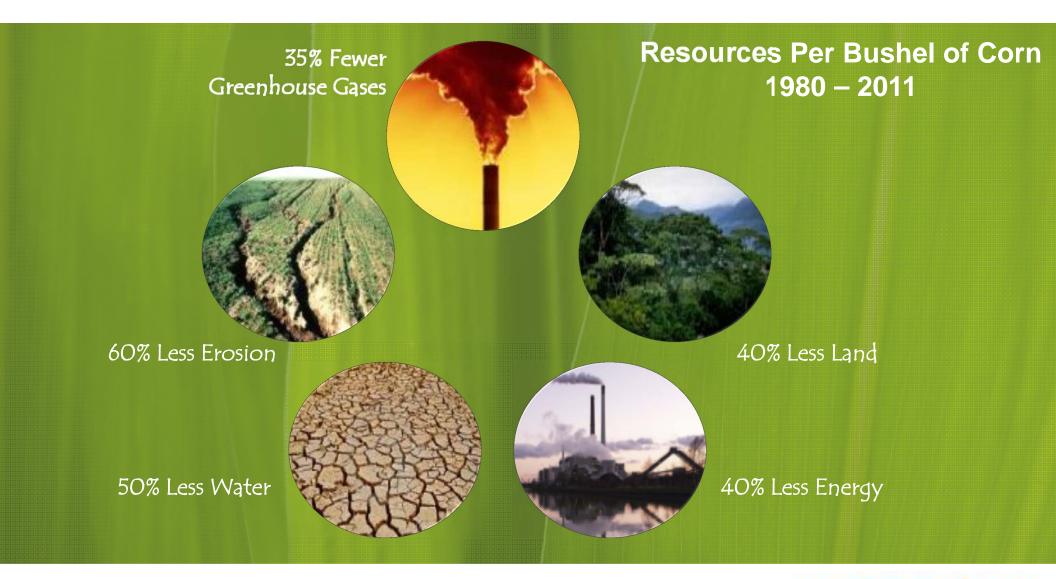












Source: USDA/ERS

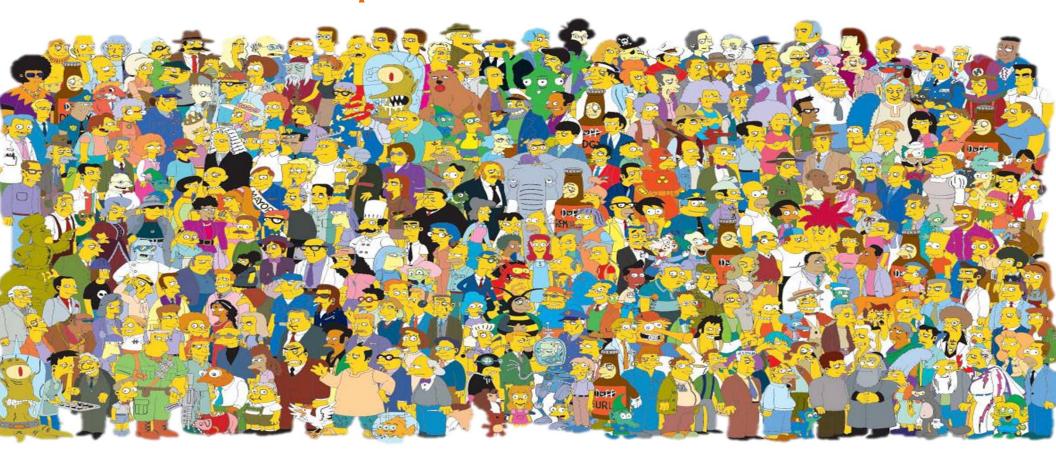






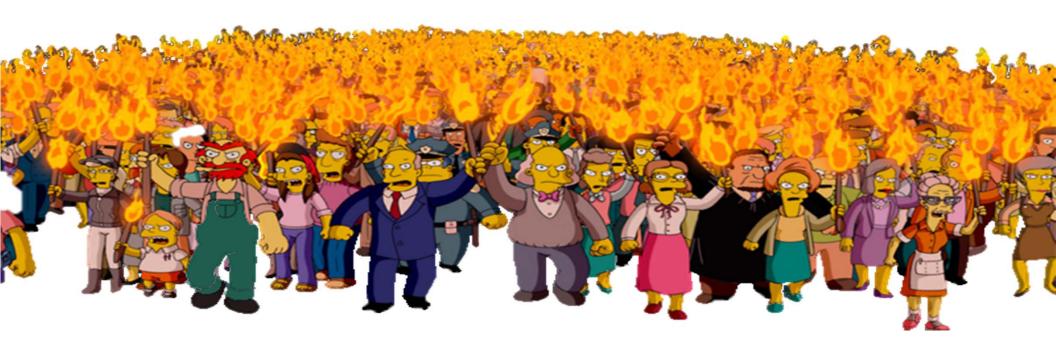
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## People love innovation





## People love innovation



Almost as much as they despise change









When the public has a false belief it is more often in the interest of industry to cater to the belief than to try eradicate.





By the way, this is dog food



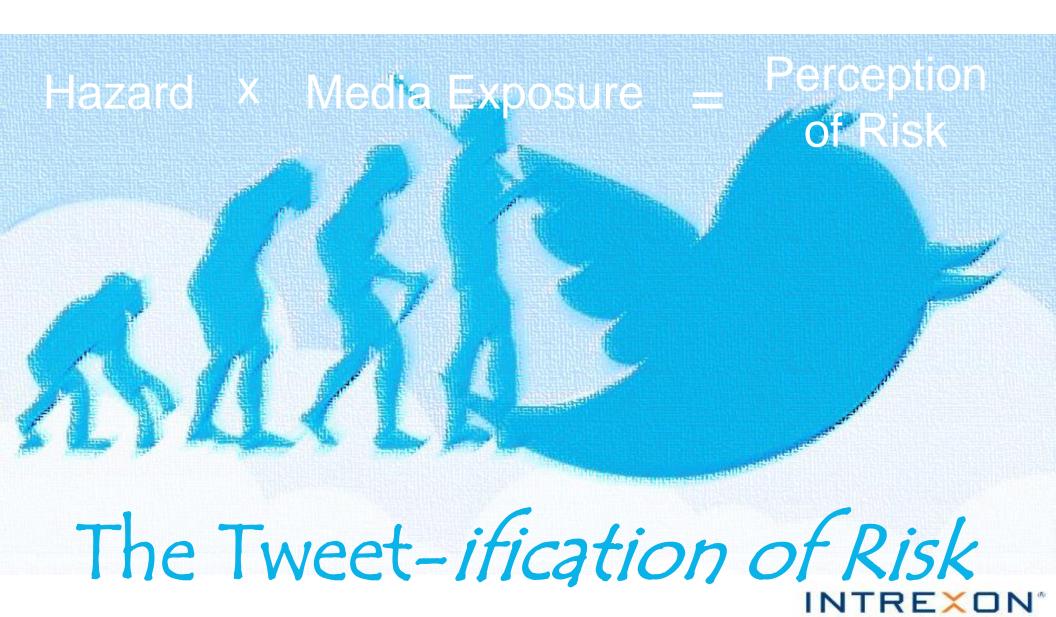


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Hazard x Exposure = Risk





## When to communicate?

Risk High



Media Attention Low

Risk Low



Media Attention High



## What to communicate?

#### Language that turns people off:

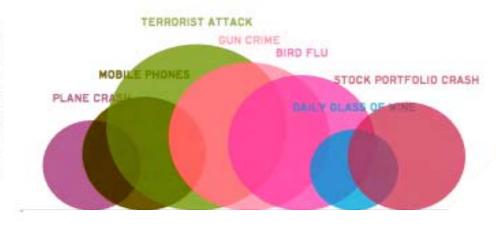
Amount is miniscule
Research shows it's safe
Let us feed the world
Keeps prices low
Better for the environment

Lesson: If you lead with the science, you will lose with the science





## **Risk in Context**



"The difference between risk and the perception of risk is the difference between action and reaction."



#### WHERE WE DONATE VS. DISEASES THAT KILL US





How do we demystify food science and food production?





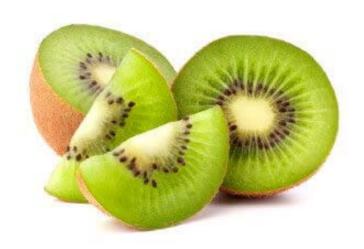


Food doesn't have to be scary

...and neither does science

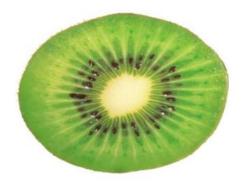


## Has anybody eaten a Chinese gooseberry?





#### AN ALL-NATURAL KIWI



#### AN ALL-NATURAL BANANA



INGREDIENTS: WATER (75%), SUGARS (12%) (CLUCOSE (42%), FRUCTOSE (40%), SUCROSE (2%), MALTOSE (41%), STARCH (25%), FIBIRE 6460 (3%), AMINO ACIDS (41%), GULLIFANIC ACID (41%), PERINE 6460 (3%), HISTORIAN, 11%), LEUCINE (7%), LAURE (10%), SERINE (10%), GULLIFANIC ACID (10%), HANGE (10%), SERINE (10%), GULLIFANIC (10%), THEODOINE (10%), LAURICE (10%), FRUCINE (29%), TREPTORHAN (10%), CYSTINE (10%), TYROSINE (10%), METHODAINE (10%), FATTY ACID (10%), PROLINIC CACID (20%), COMEGN 6 FATTY ACID LINCLERIC ACID (10%), PRIMITOCEL ACID (10%), STEARIC ACID (20%), LAURIC ACID (10%), NYRISTIC ACID (10%), STEARIC ACID (20%), LAURIC ACID (10%), NYRISTIC ACID (10%), CAPRIC ACID (20%), LAURIC ACID (10%), NYRISTIC ACID (10%), CAPRIC ACID (20%), LAURIC ACID (10%), NYRISTIC ACID (10%), CAPRIC ACID (20%), LAURIC ACID (10%), NYRISTIC ACID (10%), CAPRIC ACID (20%), LAURIC ACID (10%), NYRISTIC ACID (10%), CAPRIC ACID (20%), LAURIC (10%), PRIMITOCHINONE, THAMIN, COLOURS (10%), CAPRIC ACID (20%), CAPRIC ACID (20%), ACID (10%), NYRISTIC ACID (10%), CAPRIC ACID ACID (20%), CAPRIC A

INGREDIENTS: AQUA (83.1%), SUGARS (9.0%) (FRUCTOSE (48%), GLUCOSE (46%), MALTOSE (2%), GALACTOSE (2%), SUCROSE (2%)), FIBRE E460 (3.0%), ASH, **AMINO ACIDS (1.1%)** (GLUTAMIC ACID (17%), ASPARTIC ACID (12%), ARGININE (8%), LYSINE (6%), GLYCINE (6%), LEUCINE (6%), VALINE (5%), SERINE ISOLEUCÎNE' (5%), (5%), ALANINE PHENYLALANINE (4%), PROLINE (4%), THREONINE HISTIDINE (3%), CYSTINE (3%), TYROSINE (3%), METHIONINE (3%), TRYPTOPHAN (1%)), PRESERVATIVES (E236, E296) FATTY ACIDS (<1%) (OMEGA-6 FATTY ACID: OCTADECADIENOIC ACID (68%), OCTADECAENOIC ACID (13%), OMEGA-3 FATTY ACID: OCTÁDECATRIENOIC ACID (12%), HÉXADECANOIC ACID (4%), OCTADECANOIC ACID (3%)), COLOURS (E160a, E161b, E161c, E140, E161d, E161e, E161g, E161h) E300, E307, FOLATE, CHOLINE, BETAINE, PHYTOSTEROLS, FLAVOURS (2,5-DIMETHYL-4-HYDROXY-3(2H)-FURANONE, 3-HYDROXY-BÈTA-DAMASCONE, 4-VINYLGUAIACOL, (Z)-3-HEXEN-1-OL, UNRIPE FLAVOUR: (E)-2-HEXENAL, RIPE FLAVOUR: ETHYL BUTANOATE, METHYL ETHANOATE, METHYL BUTANOATE, BUTANOATE, METHYL HÉXANOATE), E210.

#### INGREDIENTS OF AN ALL-NATURAL EGG



NORGEDIENTS: ACIA (75.9%), ANIMO ACIDE (12.9%) (ILLUTANIC ACID (14.9%), ADIMITIC ACID (14.9%), VALINE GIVE, ANCIDINE (19.9%), LEUCINE (19.9%), LYGINE (19.9%), STANDE (19.9%), ANIMO (19.9

Jameskennedymonash.wordpress.com



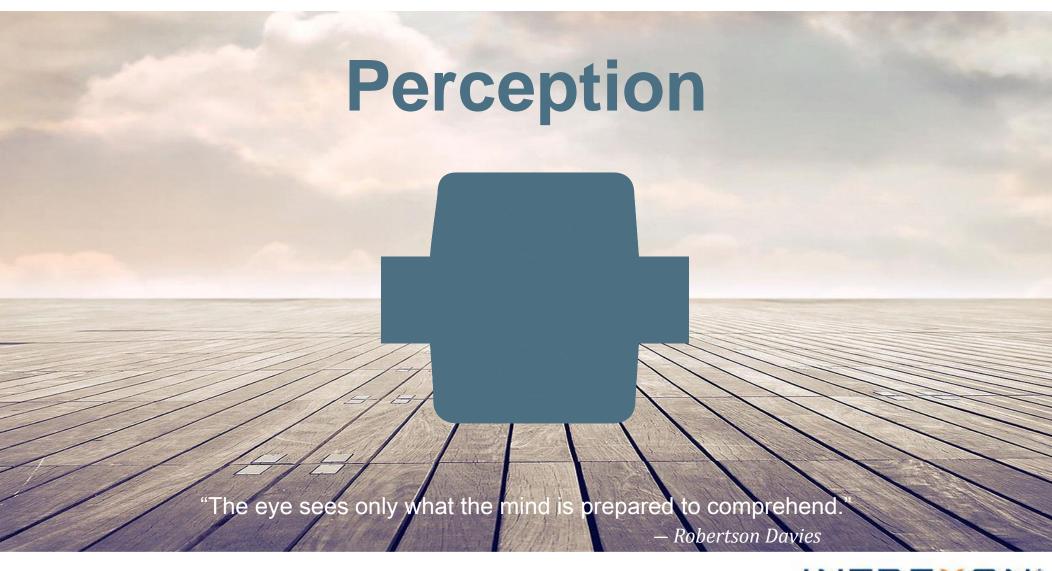
## How do you get a seedless watermelon?







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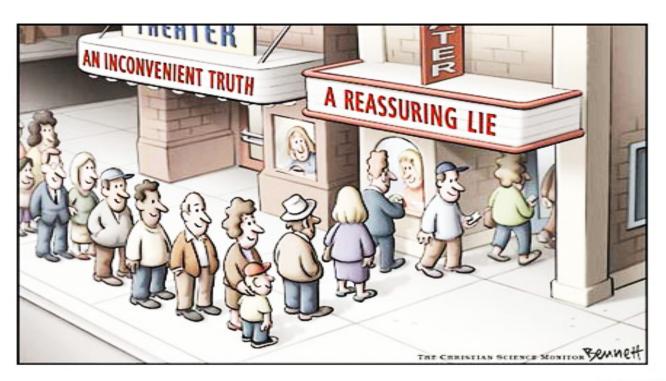


## **Bat and Ball Problem**



### **Confirmation Bias**

The tendency to search for, interpret, focus on and remember information in a way that confirms one's preconceptions.



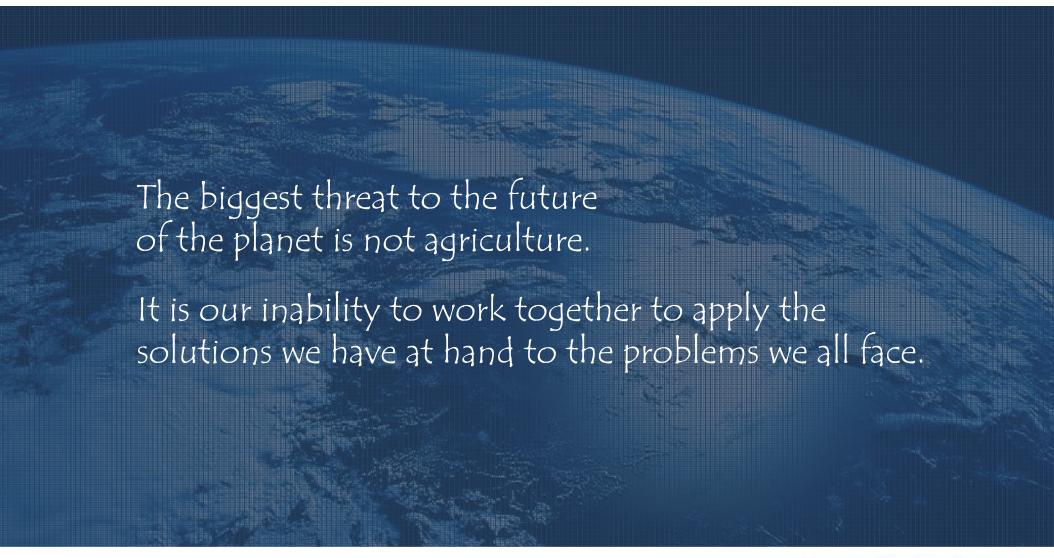


## **Availability Heuristic**

The tendency to overestimate the likelihood of events with greater "availability" in memory.









### Scientist as Storyteller

Personalize Acknowledge Connect Build Trust

Only then can we talk about the science





## Framing



Health and Safety







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#### FOOD WASTE IN THE U.S.

A total of 4.1 billion lbs of food waste was disposed in landfills or incinerators in 2011, representing 8.5% of the 48.1 billion lbs of food waste generated collectively across U.S. food manufacturing, retail and wholesale sectors\*, according to a study commissioned by the Food Waste Reduction Alliance. How it breaks down:

#### **MANUFACTURERS**

Generated 44.3 billion lbs of food waste

Donated\*\* 1.6% (700 million lbs)

Recycled\*\*\* 93% (41.2 billion lbs)

Disposed 5.4% (2.4 billion lbs)

#### **RETAILERS/WHOLESALERS**

Generated 3.8 billion lbs of food waste

Donated 17.9% (670 million lbs)Recycled 37.7% (1.4 billion lbs)

Disposed 44.4% (1.7 billion lbs)

Source: Analysis of U.S. Food Waste Among Food Manufactuers, Retailers, and Wholesalers, April 2013, conducted by consulting firm BSR for the Food Waste Reduction Alliance



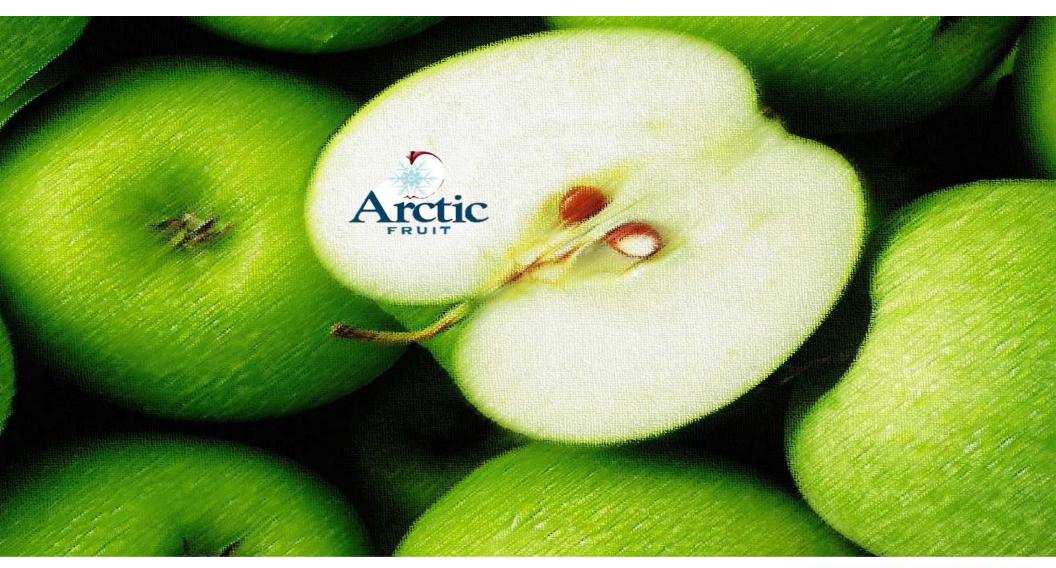
<sup>\*</sup>Survey data was extrapolated to represent the entire U.S. manufacturing, retail and wholesale sectors in 2011

<sup>\*\*</sup>Donated food was given to food banks or organizations that serve people in need

<sup>\*\*\*</sup>Recycled food was composted, converted to animal feed or reused in production

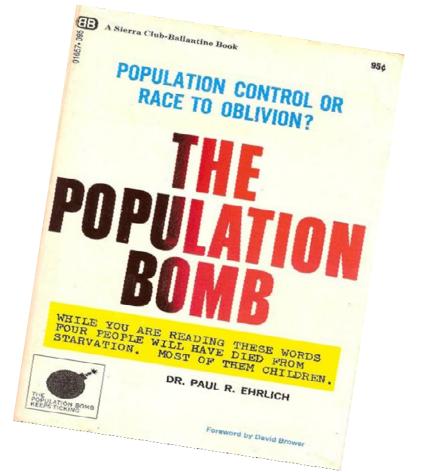


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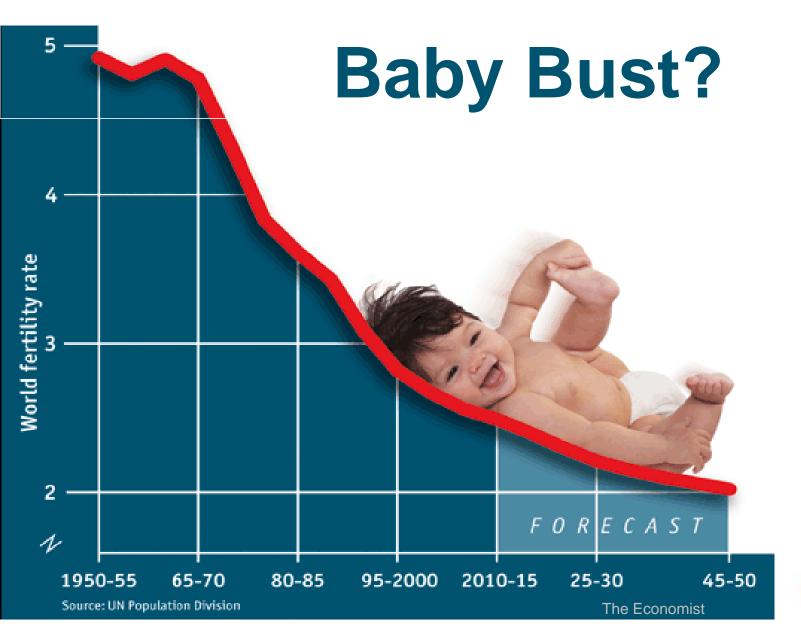


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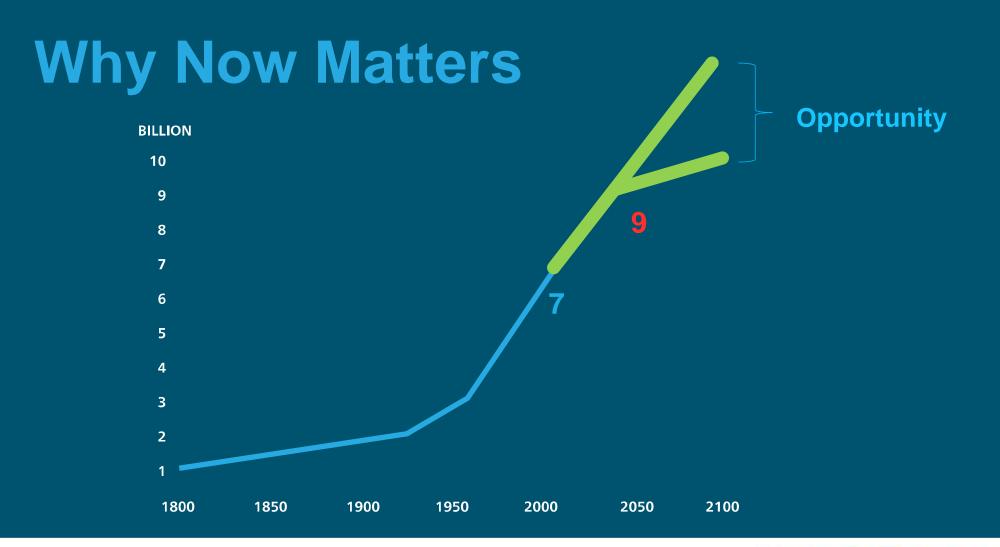
## Baby Boom?













The next 35 years is not just the most important 35 years in the history of agriculture.

It is the most important 35 years there will ever be in the history of agriculture.





#### Jack A. Bobo

Senior Vice President jbobo@Intrexon.com www.dna.com



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