



The "Ice Cream" Category

Driven by Innovation,

Sustained by Proven Sellers





- The Food Revolution
- The Rise of the Mindful Consumer A Key Force in Product Development
- Package Ice Cream (& Novelty) Perspectives
- Trends/What's Next?

Today's Goal: Connect with What Consumers are Saying and Doing (Purchasing)



Shifts toward simpler ingredients and shopping for food online, combined with a rise in small niche brands and grocery-store brands, coupled with changing consumer behavior around food and the old playbook is irrelevant.

Steve Presley CEO Nestlé USA

The world I knew when I began my Nestlé's career two decades ago...is unrecognizable today. The consumers access to information and the amount of information access has **changed everything.** It's about providing a <u>range</u> of offerings in a category.



Heighted Consumer "Food" Awareness

Increased Seeking, Access & Sharing of Food Information

BLOG's

FDA (Government Guidelines, Etc.)

Food in Education

Front of Package Nutritionals/Call Outs

Ingredient Labeling

Nutritional Panels

Online Media

Peer Groups

Smart Labels

Social Media

Sourcing Documentation

Traditional Media

Websites



Consumer Awareness... Impact on Claims & Attributes



Claims & Attributes

Halal

No Added Sugar

No Artificial Sweetener

No HFCS

Animal Welfare High Protein No PHO's

Cage Free Keto Non-Dairy

Clean Label Kosher Non-GMO

Dairy Free Local Organic

Fair Trade Low Calorie rBSTFree/Hormone Free

Farm Compliant Low Glycemic Responsible Sourcing

Free Range Natural Sustainability

Gluten Free No Artificial Color Transparency

GMO Free No Artificial Flavor Vegan

Grass Fed No Corn Syrup Vegetarian

THE RISE OF THE MINDFUL CONSUMER

A Key Force in Product Development







Non-Dairy (Plant Based) Overarching Drivers/Narratives

Plant-based dairy alternatives positioned as more sustainable than conventional dairy based products.

WORLD RESOURCES INSTITUTE

Plant Based Foods Rise 20% in 1 Year

Dietary Changes Impacting Dairy Consumption

Non-Dairy (Vegetarian Diets)

Dairy Free (Vegan Diets)

(No Dairy Whatsoever/No Milk Proteins [Whey, Casein, Etc.])

Whole Food Diets

Lactose Intolerance

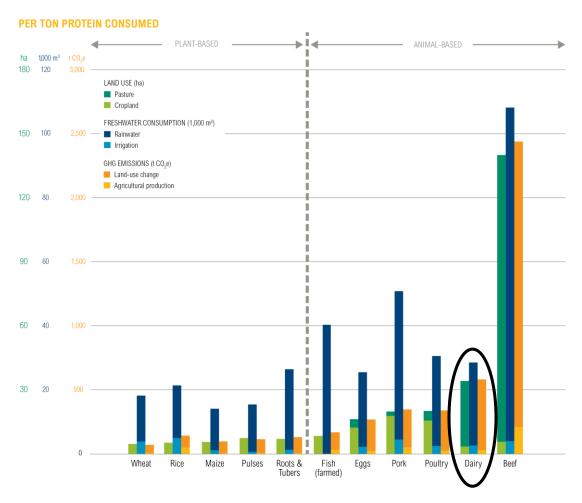
Dairy Allergies

Animal Welfare

Resource Intensity



Animal-Based Foods Are More Resource-Intensive than Plant-Based Foods



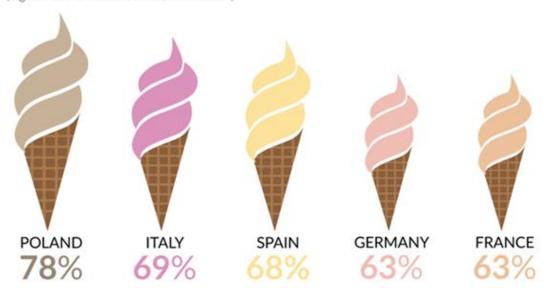
Non-Dairy

European Sentiment Regarding Non-Dairy, Proceeds US

PERCENTAGE OF CONSUMERS INTERESTED IN NON-DAIRY ICE CREAM, 2015



(e.g. almond or coconut based ice cream)



Base: 1840 German, 1808 French, 1919 Italian, 1916 Polish, 1896 Spanish internet users aged 16+

US has Embraced Plant Based Beverages

% Purchase (Within the Past Year)



Will this Translate to



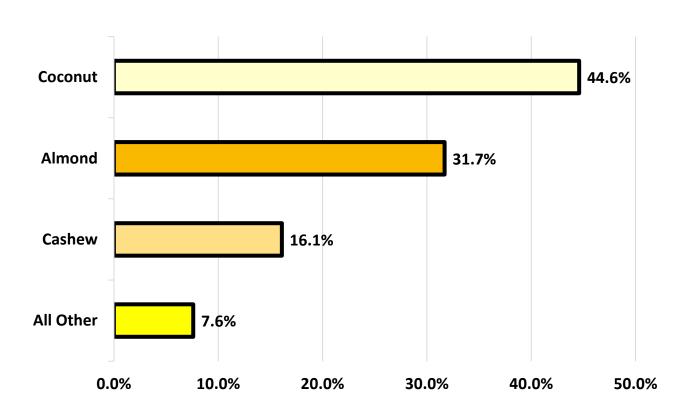


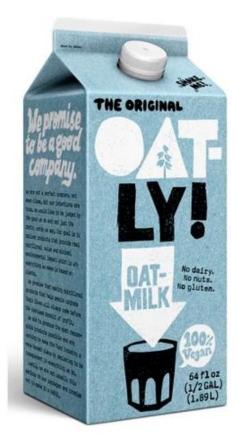
&

Non-Dairy

Base Options for Frozen Desserts - Coconut, Almond, Rice, Soy, Cashew...and now **Oat**Non-Dairy Substitutes or Plant Fat Alternatives (Peanut Butter, Chocolate, Etc.)

Challenges - Sourcing, Cost and Plant Fats Behave Different than Dairy Fats when Freezing







The Rise of the Mindful Consumer Good for the Body and the World.

Heightened awareness of packaging (amount/recyclable/biodegradable) and food waste.









Responsibly Sourced Packaging

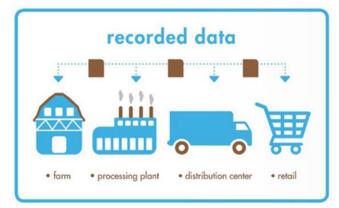


Caring Dairy







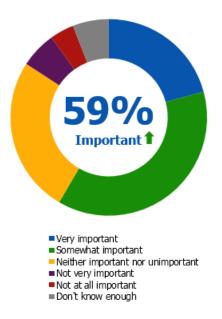








Importance of Sustainability in Food **Products Purchased**



Source: FOODINSIGHT.ORG

From snacks to mini meals...convenient product launches featuring wholesome ingredients are designed to sustenance on the go.













Consumers are seeking smaller doses of decadence, so one can indulge & at the same time look after their bodies.









Bountiful choice...to appeal to diverse consumer tastes, manufactures are expanding product portfolios to offer a broader variety of flavor and *functionality*.





















Consumers Want to Know What's Inside, How It's Made and More

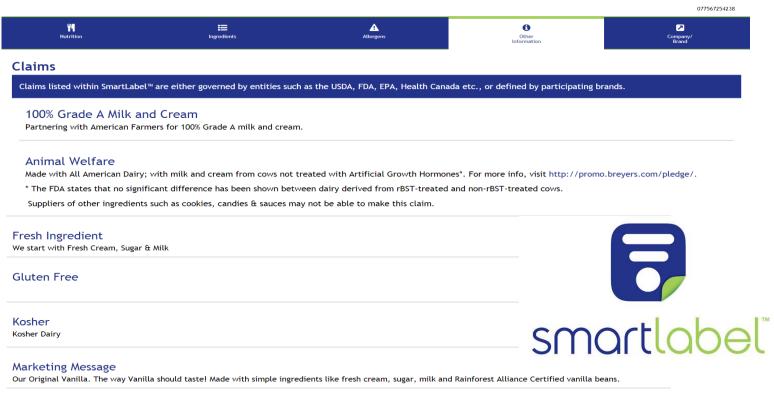
Naturally Sourced

Colors and flavors from natural sources. For more info, visit http://promo.breyers.com/pledge/

Breyers, Ice Cream, Natural Vanilla







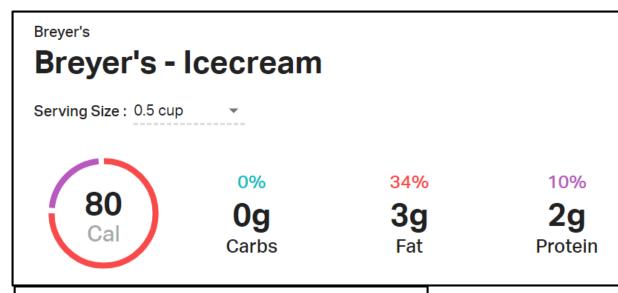


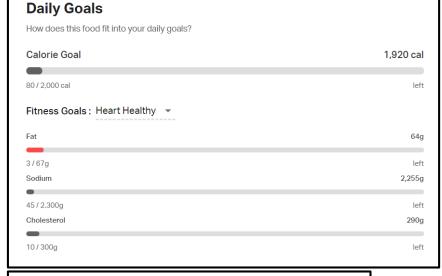
Information Expansion & Accessibility

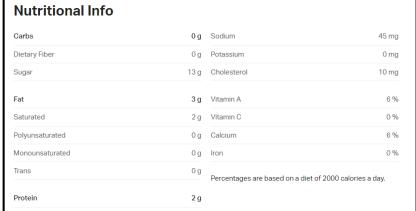
Fitness starts with what you eat. Search over 6 million foods in our database.

Take control of your goals. Track calories, breakdown ingredients, and log activities with











Sugar is Believed to be the Most Likely Cause of Weight Gain

- **77%** are Trying to Avoid/Limit Sugar
- **60%** Have a Negative View of Sugar
- **50%** are Eliminating Soft Drinks & Candy to Reduce Sugar Consumption
- 50%+ Look for Sugar Content/Reduced Sugar on Package (#1 ingredient looked for, varies by category)
- **25%** are Eliminating Frozen Desserts to Reduce Sugar Consumption















The US consumes more sugar per capita than any other country in the world. On average, Americans consume:

> 126.4 grams of sugar daily = \(\frac{1}{2} \) of a pound More than 10 times the lowest recommendation!

FDA has proposed an extension of the compliance dates for changes to labeling added sugars and dietary fiber to provide more time for manufacturers to review FDA guidance on the rules once finalized and implement them.5 Implementation of the changes to the **Nutrition Facts Label** may be delayed until January 2020 (for large companies) and January 2021 (for smaller companies).



CURRENT LABEL

Nutrition Facts

Serving Size 2/3 cup (55g) Servings Per Container About 8

Amount Per Serving

Vitamin C

Calcium

	3	
Calories 230	Calories from Fat 72	hov
	% Daily Value*	""
Total Fat 8g	12%	dr
Saturated Fat 1g	5%	С
Cholesterol Omg	0%	
Sodium 150mg	7 %	
Total Carbohydra	ate 37g 12 %	

Dietary Fiber 4g	16%
Sugars 1g	
Protein 3g	
Vitamin A	10%

ron 5%	l
Percent Daily Values are based on a 2,000	l
calorie diet. Your daily value may be higher or	ı
lower depending on your caloric needs	

	Calories	2,000	2,500
Total Fat	Less than	45g	80g
Sat Fat	Less than	20g	35g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Serving sizes

will be more alistic to reflect w much people typically eat or rink at one time (sugar and alorie numbers may increase on the label)

Calories

will be shown in a larger size

Daily value %s have been updated and will be listed

0%

20%

more prominently Added sugars

will be called out separately A daily value

Iron 8mg

Potassium 235mg

general nutrition advice

*The % Daily Value (DV) tells you how much

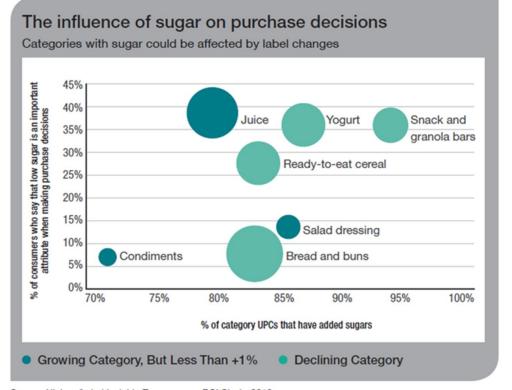
a nutrient in a serving of food contributes to

a daily diet. 2,000 calories a day is used for

of 50 grams will be used to calculate the % for Added Sugars line

NEW LABEL

Nutrition	Facts
8 servings per conta Serving size	
Amount per serving Calories	230
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 1g	> 5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbs 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Add	led Sugars 20%
Protein 3g	7
Vitamin D 2mcg	10%
Calcium 260mg	20%



Source: Nielsen/Label Insights Transparency ROI Study, 2016

PACKAGED ICE CREAM (and novelty) PERSPECTIVES

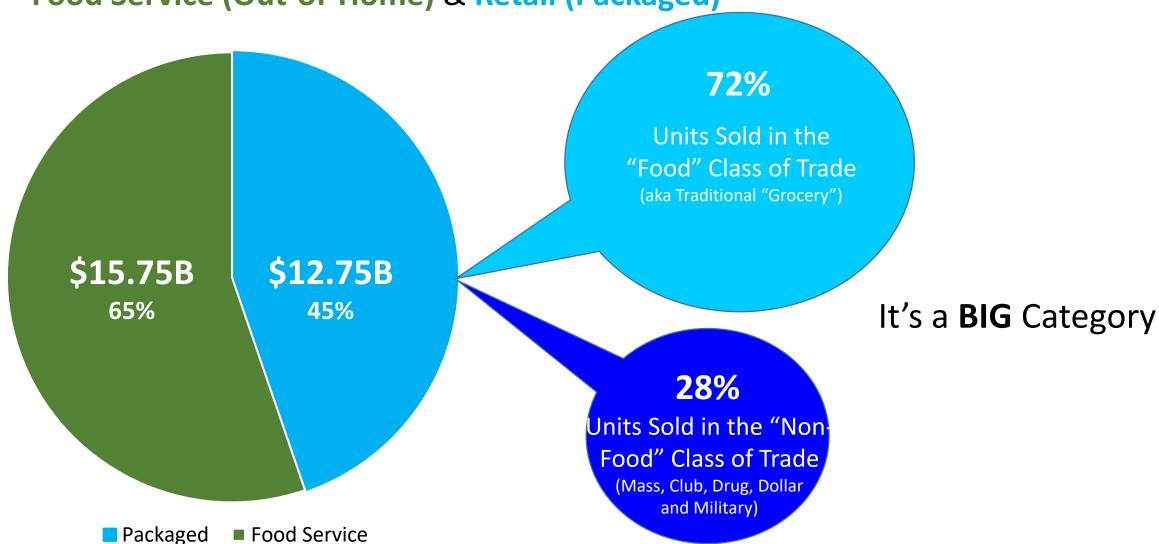




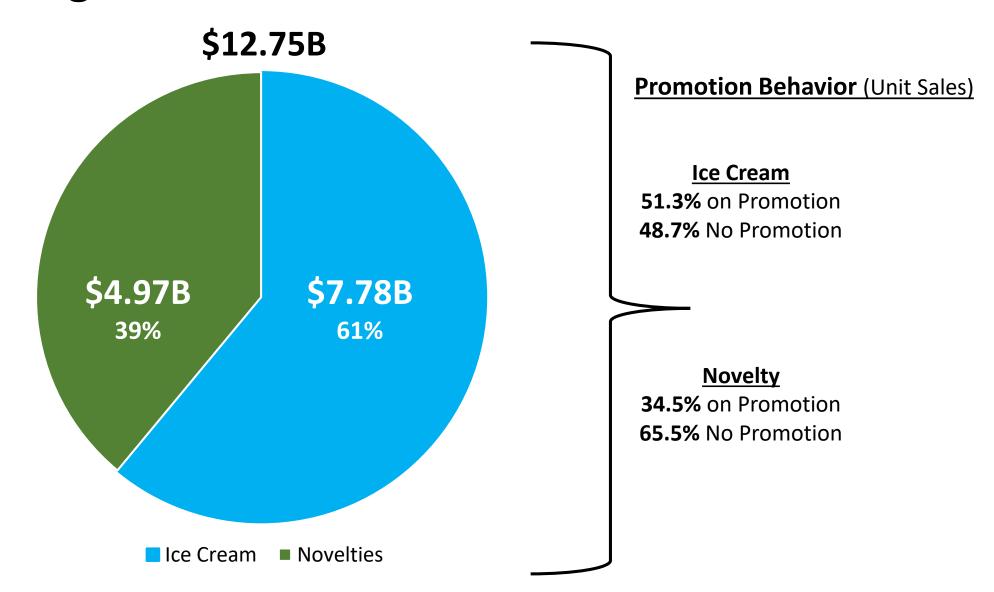


\$28.5B of Ice Cream & Novelties (Est.)*

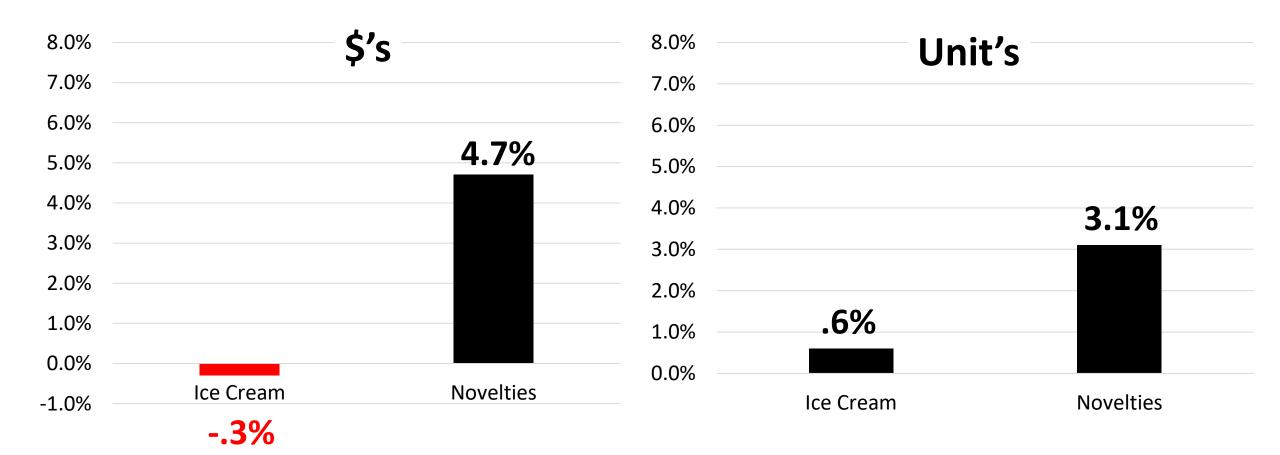
Food Service (Out-of-Home) & Retail (Packaged)



Packaged Ice Cream & Novelties - Category Size in \$'s (Est.)*



Packaged Ice Cream & Novelty - Trends



Packaged Ice Cream – Pint Explosion / Category Fragmentation

- Halo Top (Lo-Cal/High Protein)
- Private Label Lo-Cal/High Protein (Halo Top style)
- Breyers Delights (Lo-Cal/High Protein)
- Skinny Cow Pints (Lo-Cal/High Protein)
- Artic Zero (Light (New)/Low Calorie Ice Cream)
- Enlightened (Lo-Cal/High Protein/Low Fat) expansion
- Yasso Frozen Greek Yogurt Pints (Lo-Cal/High Protein)
- Kemps Frozen Yogurt JoyFULL Scoops 48oz (Lo-Cal/High Protein)
- Slim-Twin (Lo-Cal/Low Fat/High Protein/Organic)
- Swell (Lo-Fat/High Protein) Formerly Pro-Yo
- Chilly Cow 8oz Single Serve Cups (Lo-Cal/High Protein)
- Outshine Pints (Non-Dairy, Yogurt & Granola)
- Ben & Jerry's Non-Dairy
- Haagen-Dazs Non-Dairy
- Halo-Top Non-Dairy/Dairy Free
- Ben & Jerry's Moo-Phoria Light Ice Cream
- Talenti Gelato Crafted w/ Less Sugar
- Magnum Pints (w/ Package/Fill Innovation)











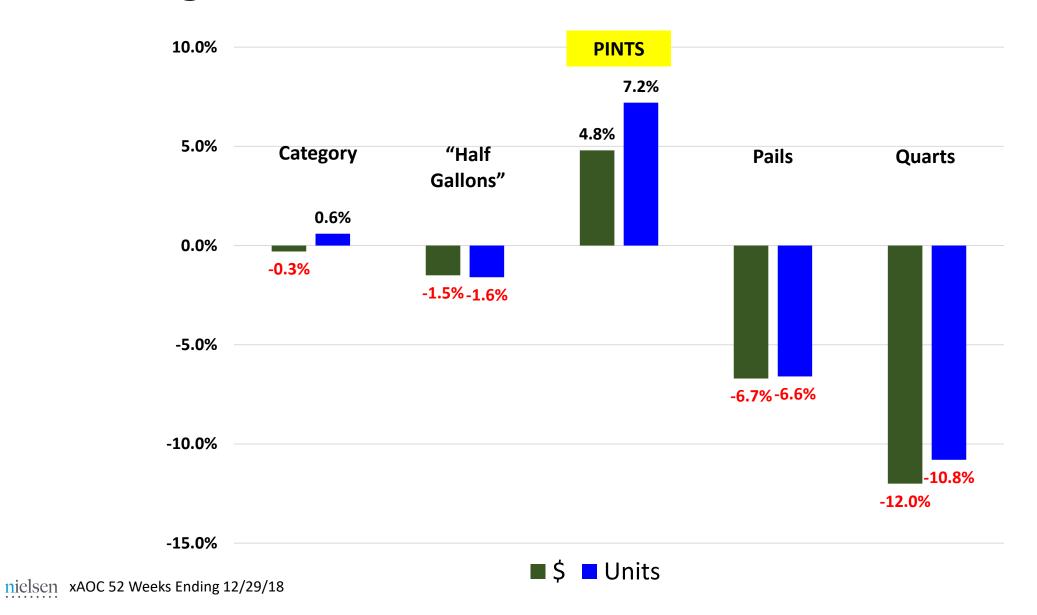




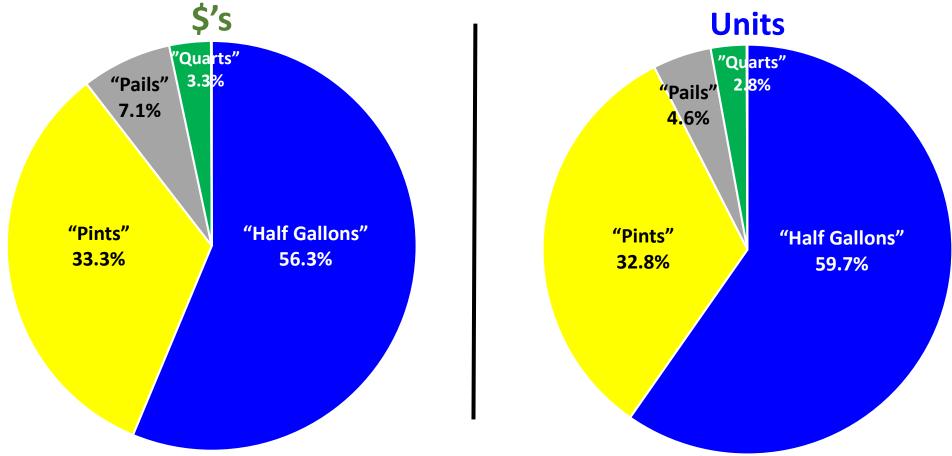




Packaged Ice Cream – Trends by Package Size

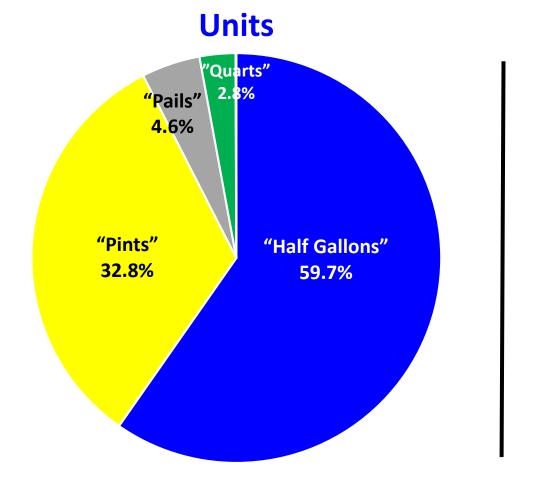


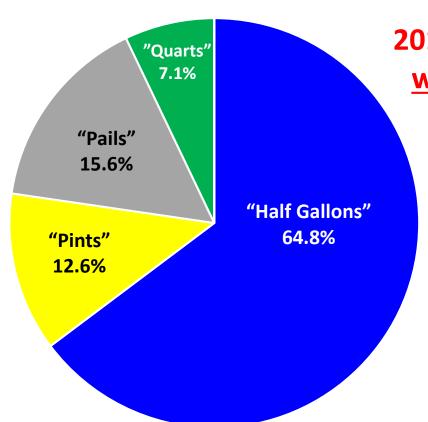
Packaged Ice Cream - Contribution by Package Size



PACKAGE SIZE Ś	ė	É Voor Ago	\$ Change	0/ Change	\$'s % of	Units	Unite Veer Age Unite Che	Unite Change	Units %	Units % of
PACKAGE SIZE	Ÿ	\$ Year Ago		Total	RANK COLUMN	Units Year Ago	its Year Ago Units Change	Change	Total	
"Half Gallons" 46oz-64oz	\$3,457,270,114	\$3,510,174,829	(\$52,904,716)	-1.5%	56.3%	985,121,156	1,000,790,098	(15,668,941)	-1.6%	59.7%
"Pints" 14oz-20oz	\$2,042,653,892	\$1,949,172,069	\$93,481,823	4.8%	33.3%	540,872,617	504,465,446	36,407,171	7.2%	32.8%
"Pails" 128oz +	\$438,107,318	\$469,565,119	(\$31,457,801)	-6.7%	7.1%	76,345,487	81,744,519	(5,399,032)	-6.6%	4.6%
"Quarts" 21oz-32oz	\$201,357,919	\$228,690,238	(\$27,332,319)	-12.0%	3.3%	46,681,972	52,324,076	(5,642,105)	-10.8%	2.8%
"Single Serve" 4oz +	\$3,475,593	\$3,354,640	\$120,952	3.6%	0.1%	976,141	920,284	55,857	6.1%	0.1%
Grand Total	\$6,142,864,836	\$6,160,956,895	(\$18,092,059)	-0.3%	100.0%	1,649,997,373	1,640,244,423	9,752,951	0.6%	100%

Packaged Ice Cream - Contribution by Package Size





PACKAGE SIZE	Gallons	%
"Half Gallons" 46oz-64oz	337,508,031	64.8%
"Pints" 14oz-20oz	65,465,981	12.6%
"Pails" 100oz +	81,297,629	15.6%
"Quarts" 21oz-32oz	36,914,197	7.1%
"Single Serve" 4oz +	59,853	0.01%
Grand Total	521,245,691	100.0%

Gallons



-9.85M Gals



Gallons

2016 = -16M

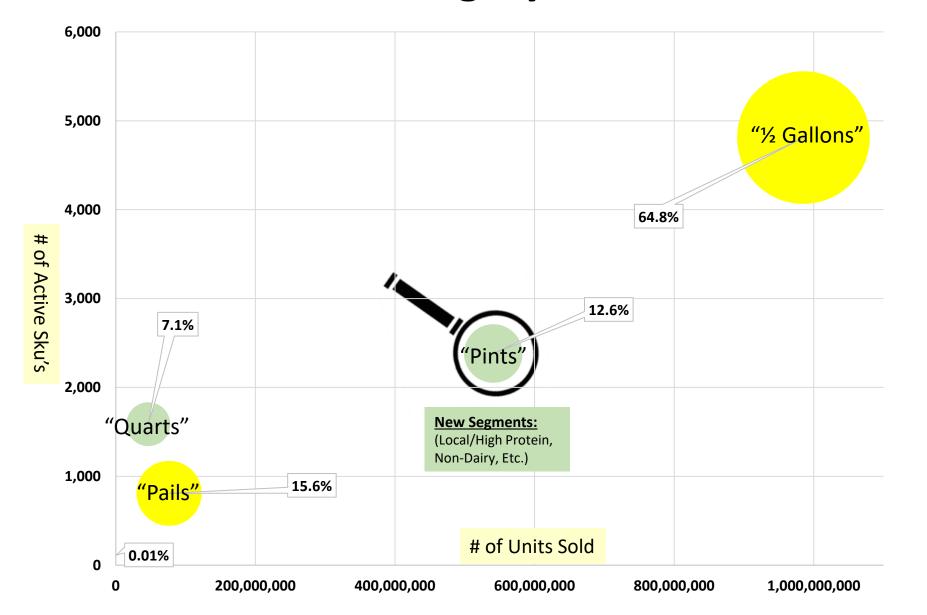
2017 = -14.8M

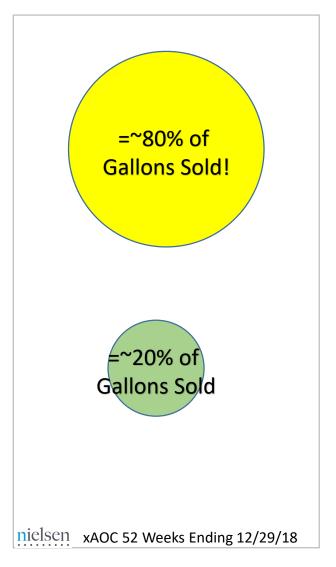
2018 = -9.85M

3 Years = -\$40.6M

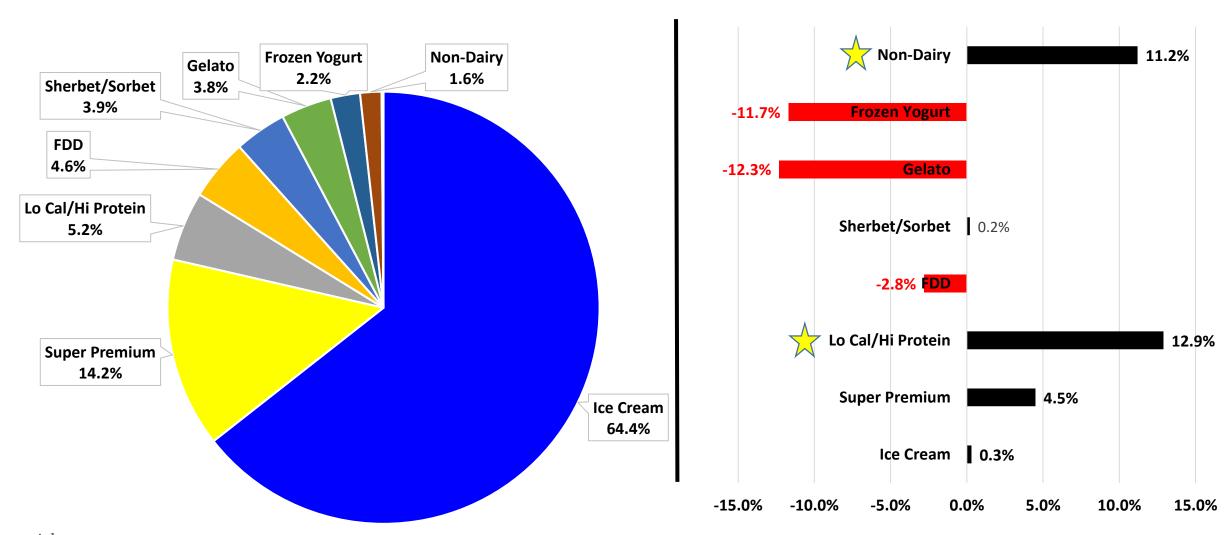
(~-**7.2%** Loss)

The Ice Cream Category - Gallon Contribution by Package Size





Packaged Ice Cream – Unit Contribution & Trends by Formulation Type



Packaged Ice Cream

Trend Summary



Category Unit and \$'s Sales ~"FLAT" (2+ years running)



Consumption (total gallons consumed) are **DOWN** (-1.2%/-9.85M Gal)



Pints Units are UP (+7.2%)



All Other Package Types are **DOWN**



Super Premium Ice Cream is UP (+4.5%)



Low Calorie/High Protein (+12.9%...but slowing) & Non-Dairy are UP (+11.2%)



All Other Segments are **DOWN**

Packaged Ice Cream Category

Overall Summary

The "Mainstay"...Traditional Ice Cream

(= 65% of the Units/~80% of Gallons Sold!)

The "Disruptor"...Low Calorie/High Protein...but Cooling Off!

The "Emerger"...Non-Dairy

The "Decliners"... Frozen Yogurt, Gelato & FDD

The "Call Out"... The Category is More Fragmented than Ever!

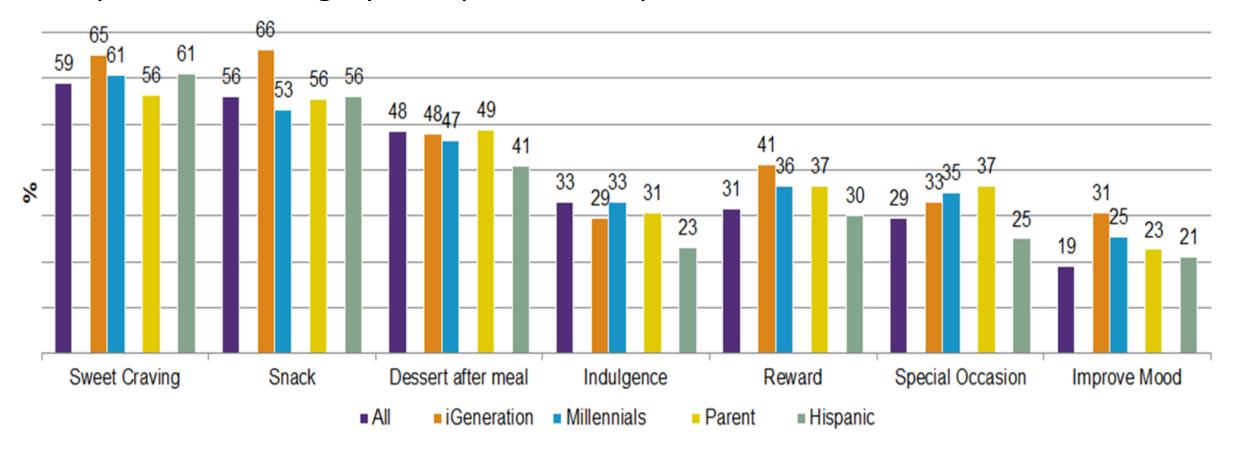
Packaged Ice Cream

Tailwinds & Headwinds



Packaged Ice Cream – Participation Drivers

Despite all the Category Disruption, Participation Drivers Remain Consistent

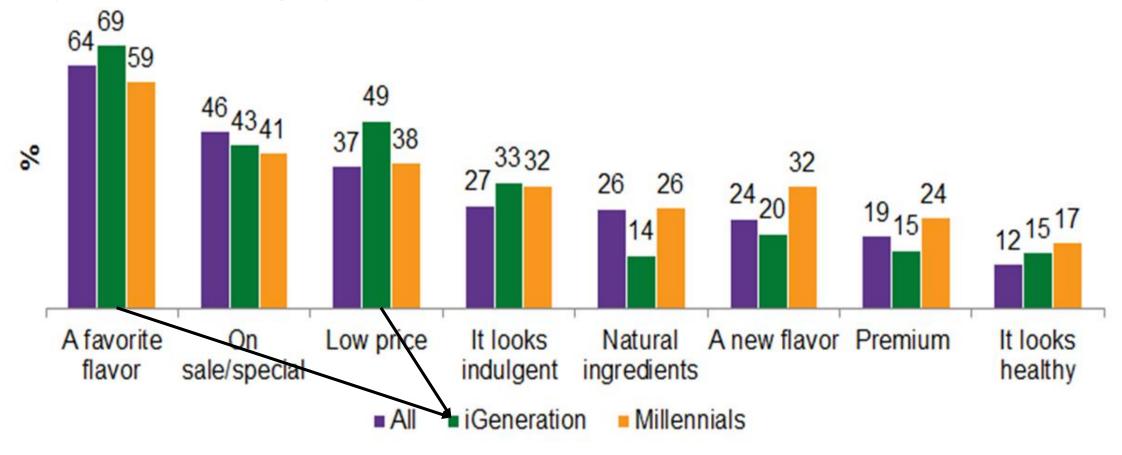


Consistent by Generation & Not Much Change Overall



Packaged Ice Cream – Purchase Drivers

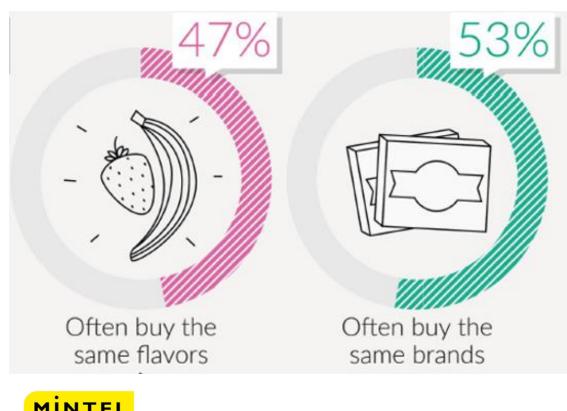
Despite all the Category Disruption, Purchase Drivers Remain Consistent





Packaged Ice Cream

Despite all the Category Disruption, ~Half of all Consumers are Quite Consistent and have Established Favorites (flavors & brands) they Purchase/Consume.







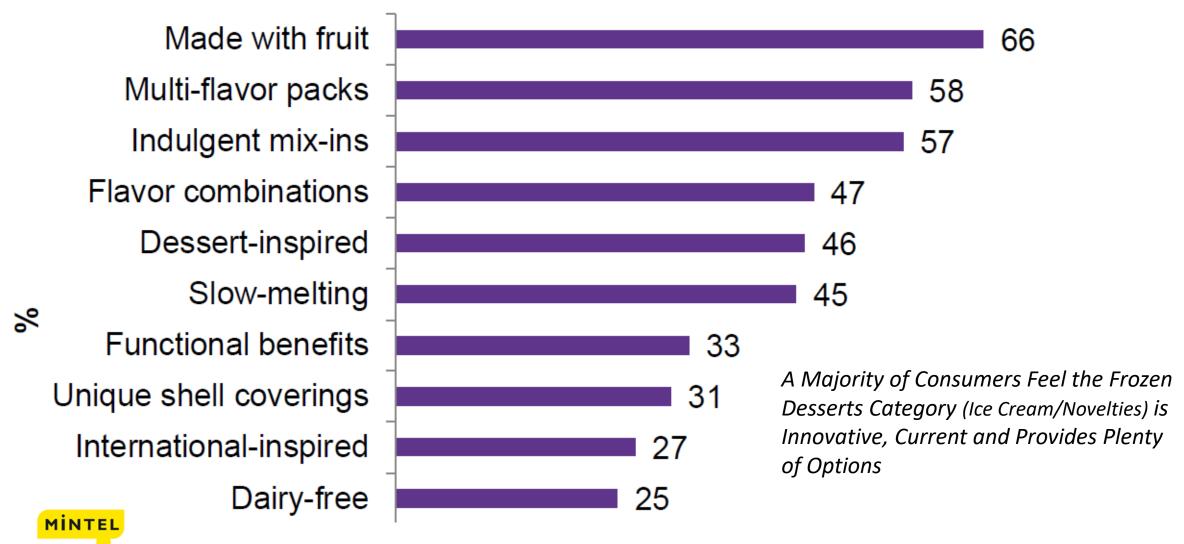
TRENDS/WHAT'S NEXT?

Flavor/ Experiences / Formulation (& Attributes)



Packaged Ice Cream

Innovation are Consumers Looking for Now



Trending - Flavors

Frozen Desserts & Beyond

- Brown Butter
- Brown Sugar
- Buttermilk
- Caramel/Flavored Caramels
 (Maple Carmel, Espresso Caramel, Etc.)
- Cereal Flavors
- Cinnamon
- Coffee/Cold Brew
- Graham
- Honey/Honeycomb
- Frozen "Hot Chocolate"

- OATS/OAT BEVERAGES
- Pumpkin (still trending)
- Peanuts/Peanut "Milk"
- Peanut Butter/Flavored PB
 (Honey Roasted, Maple PB, Etc.)
- Sunflower Oil/Seeds
- Sweet & Salty (still trending)
- Sweet & Savory
- Sweet & Sour
- TURMERIC







9 out of 10 TV chefs say "TOO-mer-ic," it should be "TER-muh-rihk."

Trending – Flavors

Fruit Combinations and *Fruit Show* (specifically in novelties)



- Avocado
- Banana
- Coconut
- Cranberries
- Jackfruit
- Lime
- Mango
- Passion Fruit
- Peach
- Summer Berries
- Tropical Fruits
- Watermelon











Packaged Novelties

Fruit is HOT

Skinny Cow weightwatchers

Better for You is Resonating (Diet Brands are Not)

Super Premium and Portion Control is IN!

Novelty & Pints Cross Pollination

Experiential + Artistic + Fashionable = Aspirational = Social Media Shareable







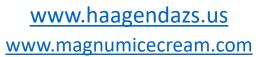


NON-DAIRY W NON-DAIR









Trending – Experiential Attributes

<u>Texture – Chewy, Crunchy, Gooey, Etc.</u>







<u>Visual – Shapes, Colors, Glitter Etc.</u>





Enhancing Flavor

- Burnt
- Cooked
- Caramelized
- Salted
- Toasted

Trending – Cookie Dough

A Dough-Nation Looking for Dough-vation

DOUGH DIP SHOPS TREDNING IN LARGE CITIES













Chocolate Chip Cookie Dough
Polar Pizza®



EDIBLE COOKIE DOUGH SOLD AT RETAIL







Refrigerated



Frozen

2018 "Dough" Flavors
Grew 5.3% and are ~5.0%
or 78.5m Units
of the Categories Unit Volume



Categories Units **+.6%**2017 "Dough" Growth **+16%**



New Cookie Dough Cores from Ben & Jerry's

Dough lovers, this one's for you! Introducing 3 new flavors, each featuring a thick core of euphoric cookie dough. Which one will you dough for first?







Chocolate Chip Cookie Dough Core
Cookie Milk Ice Cream with Fudge Chips
& a Chocolate Chip Cookie Dough Core



Wake & "No Bake" Cookie Dough Core

Vanilla Ice Cream with Peanut Butter Cookies, Peanut Butter Ice Cream with Fudge Chips & a No Bake Cookie Dough Core

Sweet Like Sugar Cookie Dough Core

Sweet Cream Ice Cream with a hint of Almond flavor & Shortbread Cookies & Cherry Ice Cream with Cherries & a Sugar Cookie Dough Core

Trending – Side by Sides

Multi Flavors as Consumers Desire Variety

(Within a "Half Gallon" vs. several pint purchases. Also suggests portion control)











SLOW CHURNED®

Chocolate Fudge

Cores



SLOW CHURNED®

Creamy Chocolatey

Cores



SLOW CHURNED®

Rich Caramel Cores



SLOW CHURNED®

Salted Caramel

Cores





Trending/Continuing - Partnerships





















BuzzFeed

Tasty Videos on

<u>Facebook</u>, <u>Instagram</u>, <u>Pinterest</u>, <u>YouTube</u> and <u>Twitter</u> 500 million monthly social media viewers



Another

Social media Driven Brand

Emerging Formulation – Less Sugar





Reducing Sugar

- Options for Clean Label/Body and Texture (Erythritol, Inulin, Citrus Fiber, Pea Protein, Sunflower Lecithin, Tapioca Syrup). Sweeteners (Monk fruit, Stevia, Etc.)
- Options for Non-Clean Label (Sugar Alcohols, Polydextrose, Maltodextrin)
- Challenges Cost, Processing, Sourcing

Emerging Formulation – Ultra-Filtered Milk

Fairlife milk flows through soft filters to concentrate milk's goodness, like protein and calcium, and filter out the sugars.

Chilly Cow is the first protein-packed, light ice cream to use ultra-filtered milk. **Less sugar**, more protein, etc.







Emerging Formulation - Organic

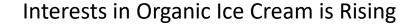












Organic Ice Cream Participation Higher on the West Coast/West **Coast Centric**

Organic is <1% of the Ice Cream Category (~5% +/- of Total Food)

A Majority of Organic Food are Simple Whole Foods (e.g. fruits & vegetables, milk & meats). A Small % (Est. <15%) is a Complex/Processed Foods

Cost is a Barrier

Sourcing is a Challenge







Emerging Formulation - Soft/Easy Scoop/Ready to Eat





Emerging - Probiotics

CULTURE REPUBLICK



Maturing Formulation – Lo Calorie/High Protein









Lo-Cal/High Protein

- Options Milk Protein, Whey Protein, Pea Protein and Faba Bean Protein
- Challenges Hydration, Body & Texture, Shrinkage (Retail Packages)

Fast Emerging - Formulation Non-Dairy

Non-Dairy Requests (in General) Contain many Additional Claims



Dietary Certifications









Kosher Dairy Vegan







Non-GMO Fairtrade

Responsibly Sourced Packaging









Fast Emerging Formulation - Keto





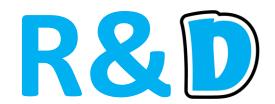


Keto was the #1
Searched Diet in 2018
on
Goode



Creative People Redefining Ingredients

www.denaliingredients.com





Thank You





www.denaliingredients.com