luxexecutive**summit** 2018

Amsterdam • June 6-7

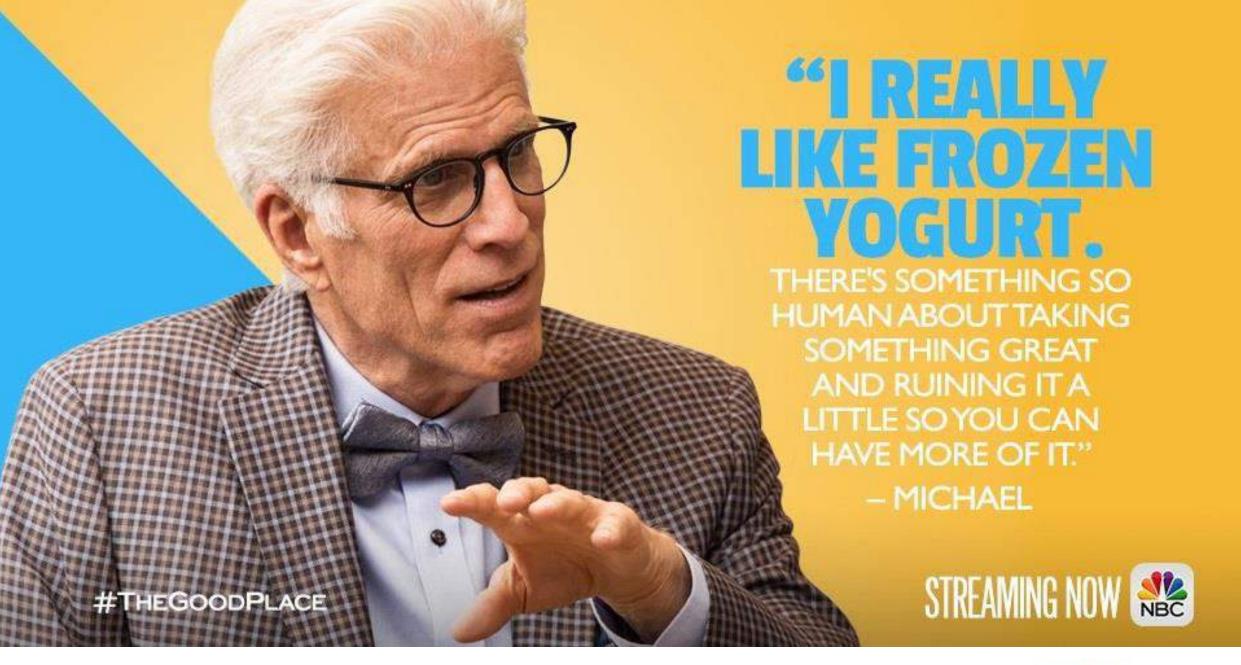
You need a new strategy for food innovation

Using data to de-risk decisions

Sara Olson, Ph.D.

Senior Analyst















The data you rely on now are: Lagging indicators | Qualitative | Fragmented







Better data:

Leading indicators

More quantitative data

Centralized mechanism to derive insights from data

Trend and market data are too little, too late Lagging indicators can lead you astray

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Food Business News.

Sugar reduction is not a global trend

12.21.2015 By Jeff Gelski













LONDON — Reduced sugar products have had a limited global impact on retail sales, according to a Dec. 15 webinar from London-based Euromonitor International.

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food ingredients 15th

Sugar reduction no longer a trend, it's the norm – the market

18 Jul 2017 --- One of the most striking international phenomenons in recent years is how consumer attitudes have changed towards sugar. From bakery to beverages, breakfast cereals to infant nutrition, flavors to fragrances, slashing sugar and telling everyone about it is paramount.

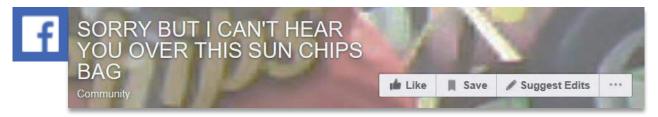


"This compostable packaging makes me feel better about buying Sun Chips over other chip brands."

"Sure, it's crinkly, but I'm an environmentally conscious consumer, so I'll tolerate a louder bag if it's 'green."



Potato Chip Technology That Destroys Your Hearing



















We need sugar reduction!



Sure, we took out half the sugar and used sucralose instead!



Hmm...the product isn't fluffy anymore.
Can you just take out the calories?



Our closest competitor is using stevia. Use that so we can call it "natural."



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Okay we used a synbio derived stevia and added dextrose for fluff.



Perfect!



Hey, how do we want the new label to look since we can't say "No GMOs" anymore?



Whoa, whoa, whoa! Who said anything about GMOs? Start over!!

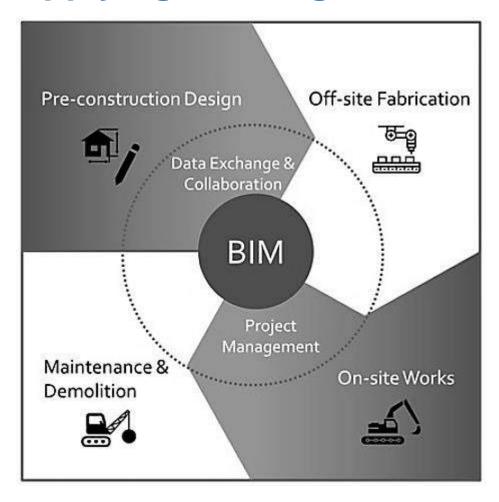
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Real progress will take an integrated approach

Get comfortable with Ingredient Informatics

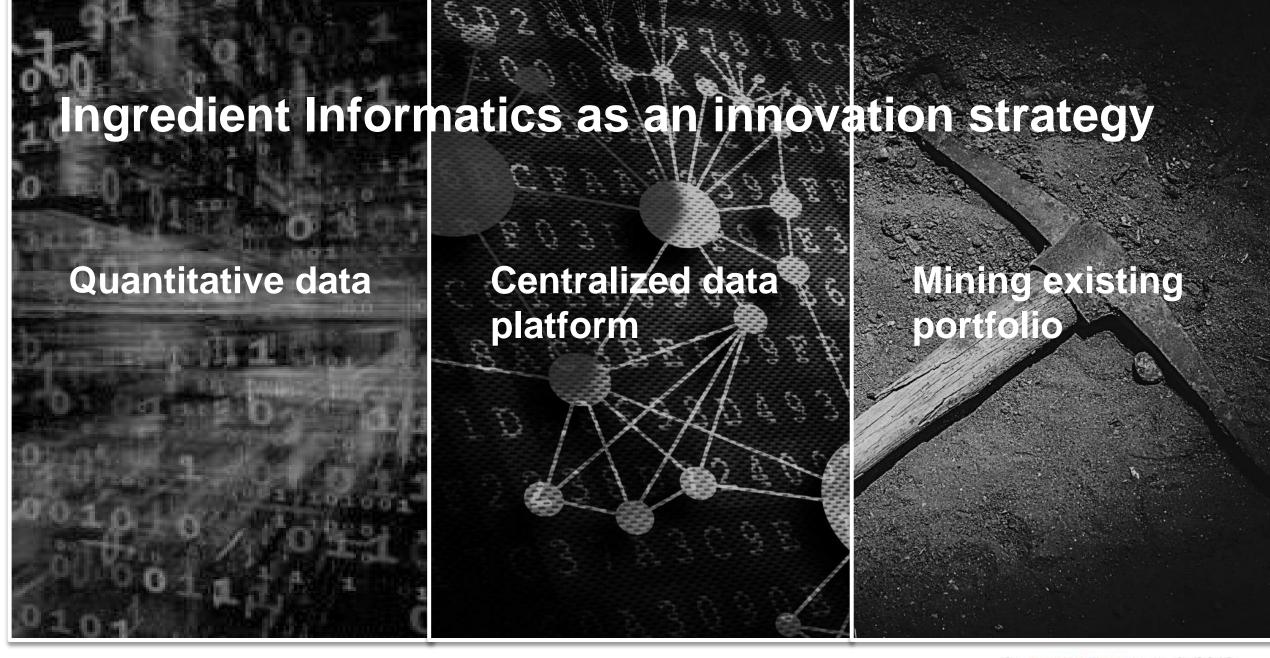
Applying learnings from other industries

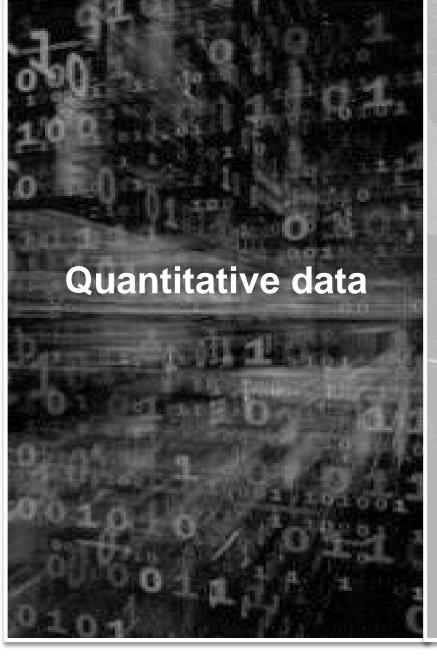




Materials Informatics Rapidly accelerating the process of R&D

Applying data science and artificial intelligence methods to materials science and engineering to better understand the use, selection, development, and discovery of materials.







Mining existing portfolio

Sensory experts and panels are expensive and problematic – quantitative measurements are critical for a simpler process



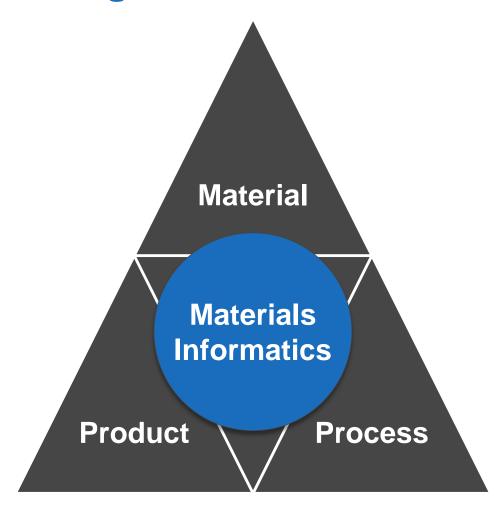
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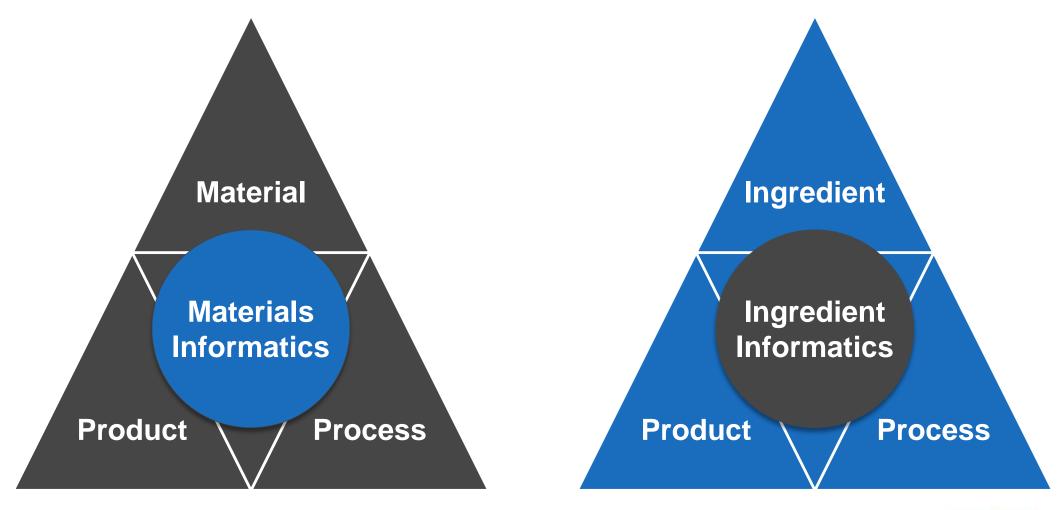


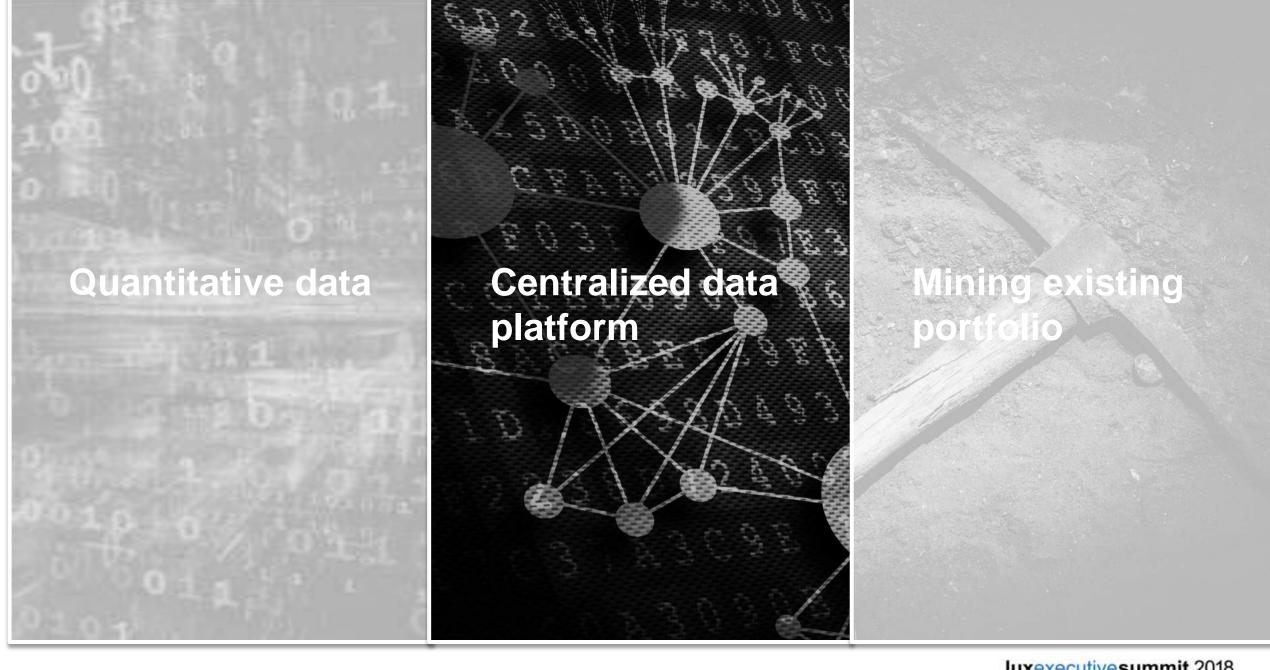


Learning from Materials Informatics



Think of the ingredients in your portfolio as materials





Centralizing your data



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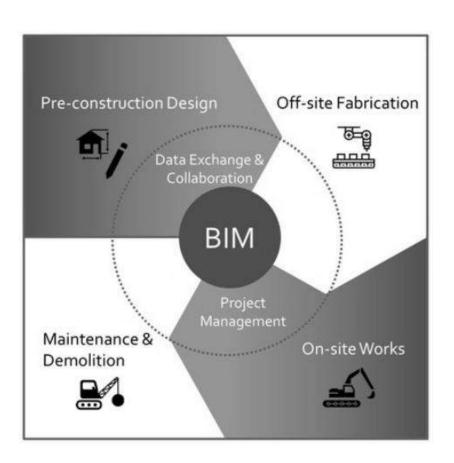
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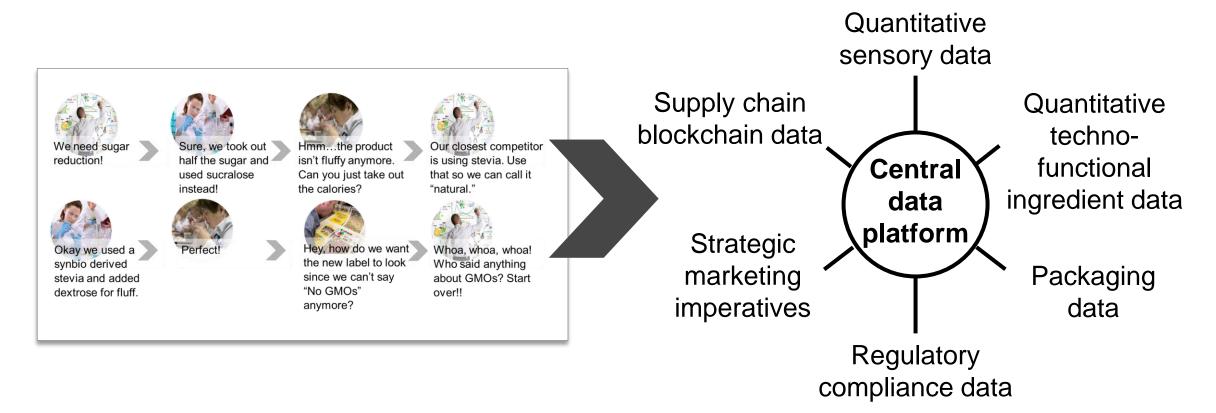
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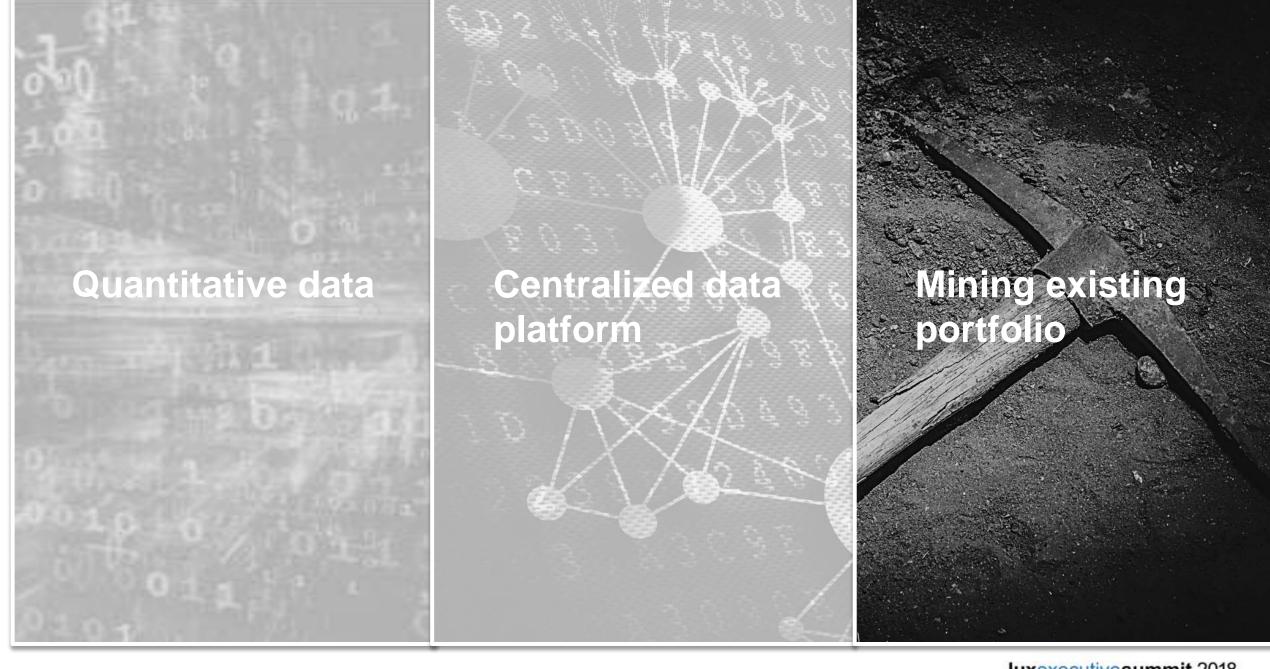


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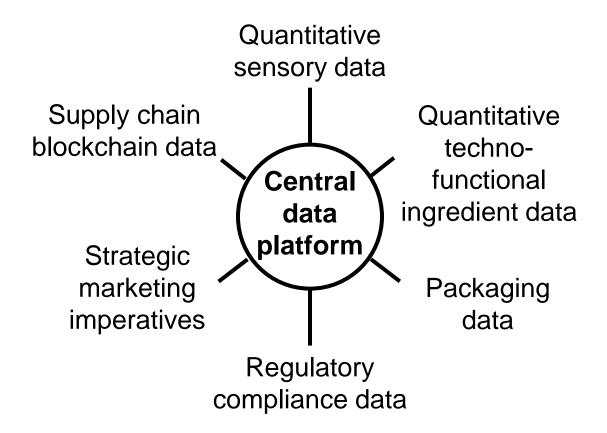


Centralizing your data

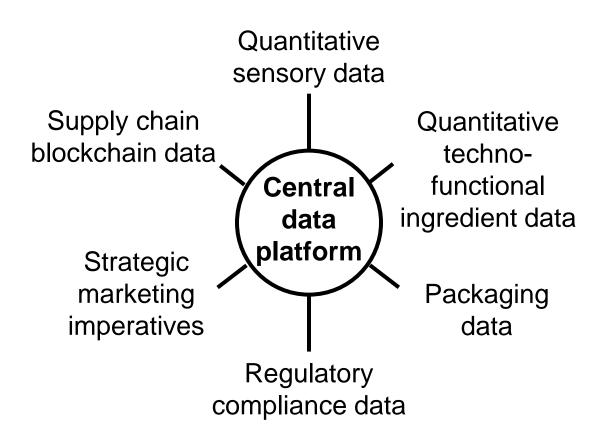




Mining a robust data library drives incredible value

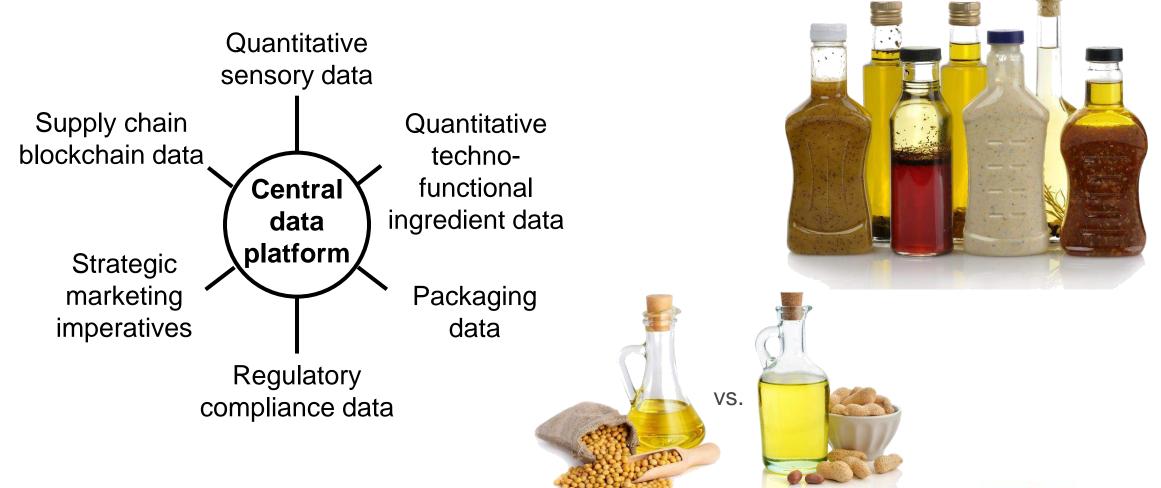


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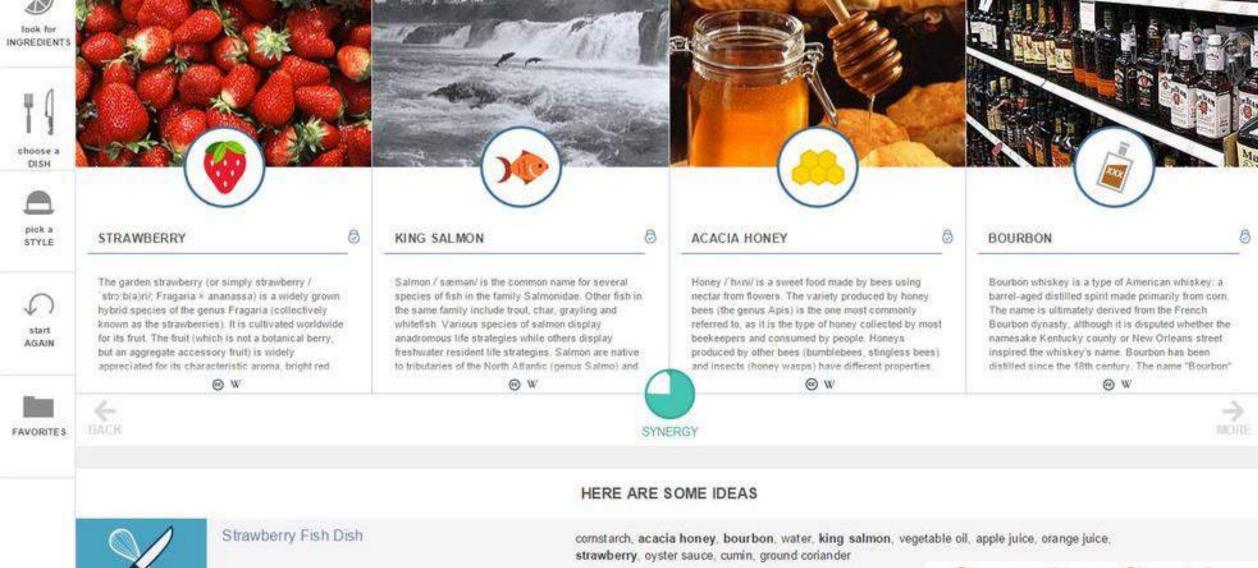




Mining a robust data library drives incredible value









Based on: grilled salmon with ponzu sauce and vegetable slaw from Bon Appetit

Cognitive Cooking with Chef Watson

Recipes for Innovation from IBM & the Institute of Culinary Education









NotCo uses quantitative ingredient data and AI to reformulate familiar products



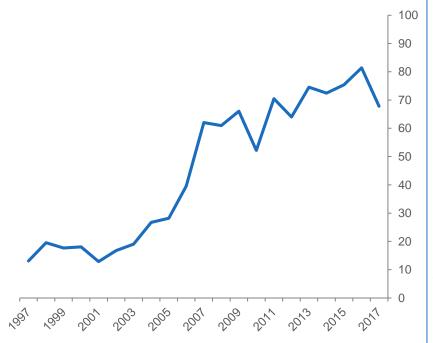
How to start making it better

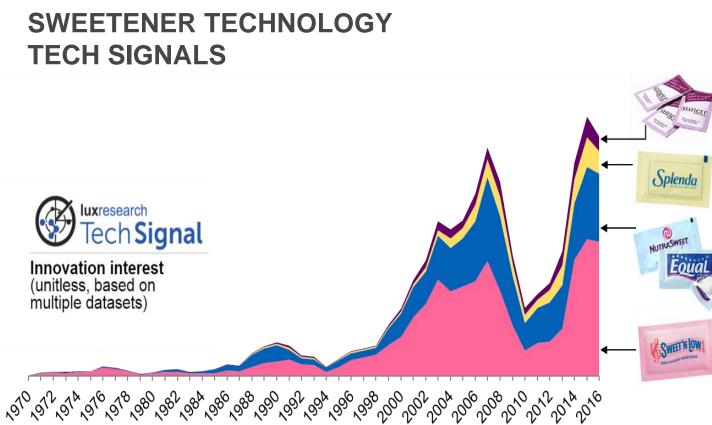
Applying the Lux approach to free-from food innovation

Start by finding *leading* indicators

Start by finding *leading* indicators

SUGAR REDUCTION TECH SIGNAL





Add expert insight

Add expert insight

46

Alternative sweeteners don't stack up to sucrose; look to blend replacements

Sugar composite score, 5 for comparison Silica-sugar crystals -> 4 ← Molasses — Honey → Agave ← Hollow sugar crystals → Composite score - Acesulfame-K -Miraculin Sucralose -Tagatose Mogroside V Stevia **Xylitol** 3 Allulose ← Thaumatin → Aspartame **Erythritol** ← Monellin → Monatin 2 CLARKS B GLG GLG TATE & LYLE **MANUS**BIO PouxMatok evolva Lab Introduction Scale **Development** Stage of development luxexecutivesummit 2018

Add expert insight

47

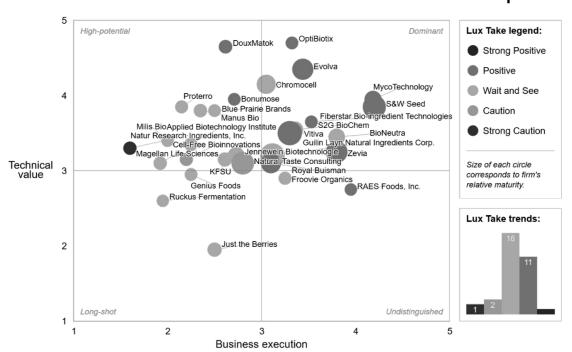
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Use a data-centric approach to evaluate developers' capabilities

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Sweetener-related technologies can compensate for alternative sweetener shortcomings

Lux Innovation Grid for sweetener developers



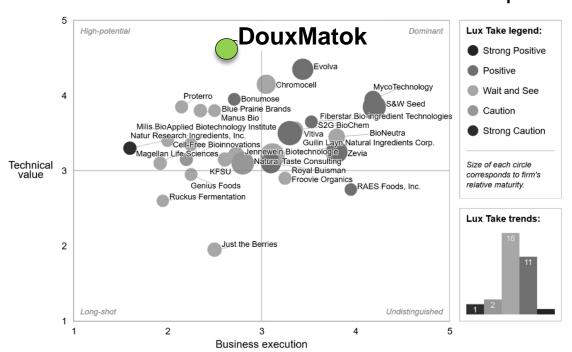
Stevia developers span segments



Use a data-centric approach to evaluate developers' capabilities

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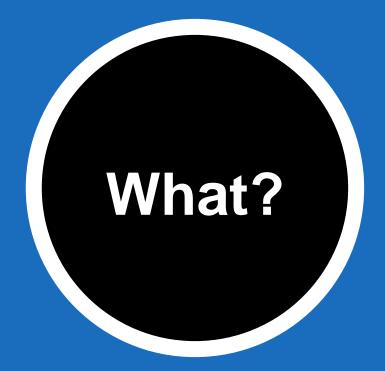
Lux Innovation Grid for sweetener developers



Stevia developers span segments



Putting it all together...



Technologies to prioritize:

Lux Tech Signal

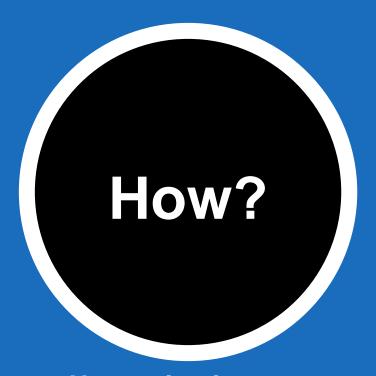
Patents

Funding



Who to work with: Partnership maps

Lux Innovation Grid



How to implement:

Quantitative data

Centralized platform

Mine your portfolio

