



LASSONDE PAPPAS NLEA LABELING WEBINAR



Welcome!

Thank you for your participation in today's session. We hope that our insights will be beneficial for you and your organization.

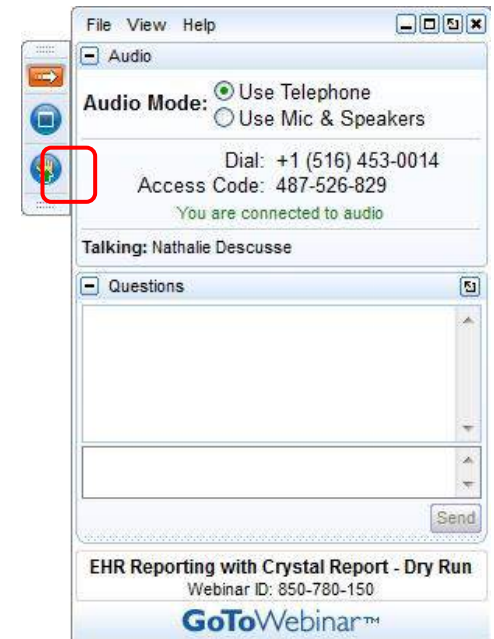
To ensure audio clarity, please be sure to have your microphones, headsets, and phones on **MUTE**



You can submit questions throughout the presentation, and we will address it at the end



For Q/A Session, please use the RAISE hand feature so that we can unmute you



Agenda



The New Nutrition Facts Panel

Ian Wallace
Director, Legal Affairs



Clean Label

Daymon

Carl Jorgenson
Director, Global Thought
Leadership - Wellness



Trends & Innovations

Jamie Bradford
Director, Product &
Packaging Innovation

LASSONDE PAPPAS

THE NEW NUTRITION FACTS PANEL

Regulatory Insights

Revamped NFP Format

OLD

Nutrition Facts	
Serving Size 2/3 cup (55g) Servings Per Container About 8	
Amount Per Serving	
Calories 230	Calories from Fat 72
% Daily Value*	
Total Fat 8g	12%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	12%
Dietary Fiber 4g	16%
Sugars 1g	
Protein 3g	
Vitamin A	10%
Vitamin C	8%
Calcium	20%
Iron	45%
* Percent Daily Values are based on a diet of other people's secrets. Your daily value may be higher or lower depending on your calorie needs.	
	Calories: 2,000 2,500
Total Fat	Less than 65g 80g
Sat Fat	Less than 20g 25g
Cholesterol	Less than 300mg 300mg
Sodium	Less than 2,400mg 2,400mg
Total Carbohydrate	300g 375g
Dietary Fiber	25g 30g

NEW

Nutrition Facts	
8 servings per container Serving size 2/3 cup (55g)	
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 Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%
* 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 general nutrition advice.	

Servings:
larger,
bolder type

— Serving sizes
updated

— Calories:
larger type

Updated
daily
values

New:
added sugars

Change
in nutrients
required

Actual
amounts
declared

— New
footnote

Changes to Nutrients Required / Permitted to be Declared

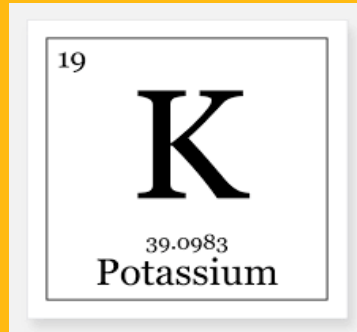
Updated list of nutrients that must or may be declared

Added Sugars

Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%

Now Required!
*Indented under
Total Sugars*

Potassium & Vitamin D



Mandatory
*instead of
Vitamin A and
Vitamin C*

Calories from Fat



**No longer
required**

Other Carbohydrates



**Can no longer
be declared
voluntarily**

Added Sugars

WHY CHANGE?

- * Needed to provide consumers with information to construct a healthy dietary pattern

DEFINITION

- * Sugars added during the processing of foods
 - * Sugars (free, mono- and disaccharides)
 - * Syrups and honey
 - * Concentrated fruit or vegetable juices

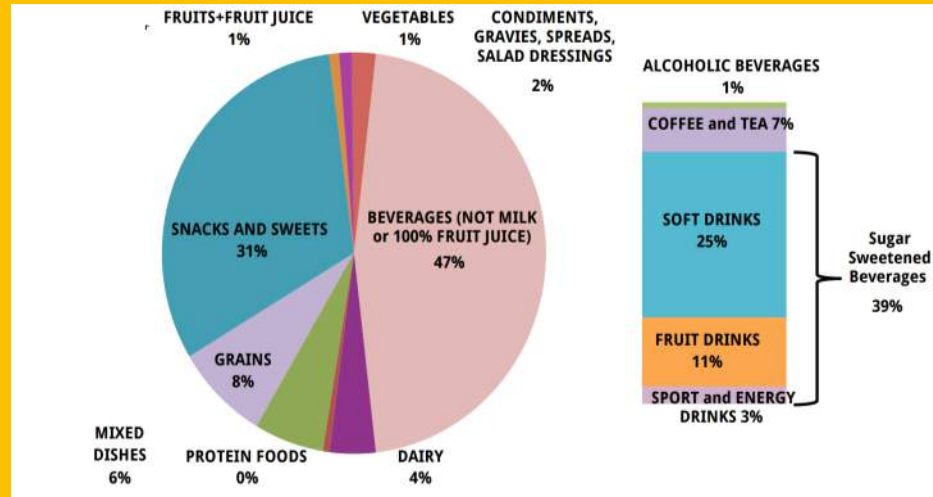
EXAMPLES

- | | |
|-----------------|----------------------------|
| * Syrups | * HFCS |
| * Honey | * Brown Sugar |
| * Molasses | * Invert Sugar |
| * Maltose Sugar | * Sucrose |
| * Maltose | * Trehalose |
| * Lactose | * Concentrated Fruit Juice |

JUICE CONCENTRATES

- * Must declare sugar from concentrate in excess of what would be contributed by same volume of 100% juice
 - * 15g concentrated apple juice added to applesauce = 6g. Same amount of 100% apple juice = 1.7g.
 - * Added sugars = 6g – 1.7g = 4.3 g added sugars

Food sources of added sugars



Dietary Fiber

2 Types of **Fiber** Qualify

- * Naturally Occurring
- * Isolated/Synthetic fibers with physiological benefits

Isolated Fibers that Count



Beta-glucan soluble fiber
Psyllium husk
Cellulose
Guar Gum
Pectin
Locust Bean Gum
Hydroxypropylmethylcellulose

Isolated Fibers in Limbo



Inulin	Wheat fiber
Oligofructose	Cotton Seed fiber
Polydextrose	Sugar cane fiber
Bamboo fiber	Sugar beet fiber
Soy fiber	Oat fiber
Pea fiber	
Fructooligosaccharides	

Suppliers petitioning **FDA** for relief

TATE & LYLE

Promitor® soluble corn fiber



Soy fiber

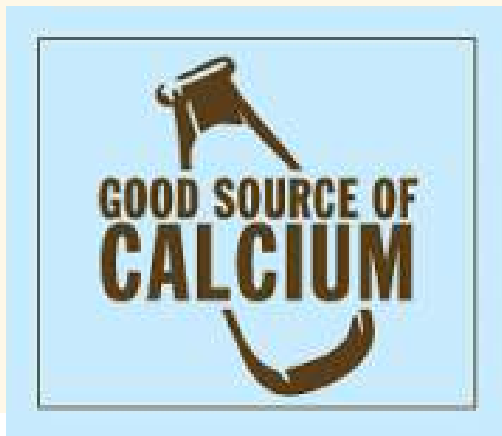


Fibersol® resistant maltodextrin

What's next?

- (1) Guidance from FDA
- (2) Planned industry request for extension of compliance date

Updated DRV's, RDIs and RACCs



What's Changing

- * Updated DRV's:
 - * Added Sugars – New DRV of 50g
 - * Sodium – DRV from 2,400 to 2,300mg
 - * Dietary Fiber – DRV from 25 to 28g
 - * Total Fat – DRV from 30 to 35% of calories (to 78g)
 - * Total Carbs – DRV from 60 to 55% of calories (to 275g)
- * Updating and Establishing 19 RDIs:
 - * Calcium – RDI from 1,000 to 1,300mg
 - * Vitamin C – RDI from 60 to 90mg
- * 27 Revised RACCs; 25 New Categories:
 - * Carbonated and noncarbonated beverages, water, coffee, tea – from 240mL to 350mL
 - * Juice - RACC remains the same

Impact on Claims

- * Claim criteria have not yet changed
 - * FDA intends to revisit in separate rulemaking
 - * Could take years
- * Claim eligibility may be affected
 - * "Good source of calcium" requires 10-19% DV per RACC
 - * Previously with 1000mg DV, needed 100-190mg
 - * Now with 1300mg DV, need 130-247mg
 - * Products with 100-130mg no longer qualify

Serving Sizes & Dual Column Labeling

What's Changing

All containers with less than 200% of RACC must be labeled as single serving

- * Removes flexibility to choose 1 or 2 servings for >150% and <200%
- * No exemption for packages with multiple individually wrapped items

Dual-column labeling required for containers with $\geq 200\%$ and $\leq 300\%$ RACC

- * Must include info both "per serving" and "per container"

Impact on Claims

Must specify "basis" of nutrient content and health claims:

- * Nutrient content claim examples:
 - * good source of vitamin C per serving
 - * good source of vitamin C per 8 oz.

Health claim example:

- * A serving of 8 oz. of this product conforms to such a diet

Nutrition Facts			
2 servings per container			
Serving size		1 cup (255g)	
	Per serving	Per container	
Calories	220	440	
	% DV*	% DV*	
Total Fat	5g 6%	10g 13%	
Saturated Fat	2g 10%	4g 20%	
Trans Fat	0g	0g	
Cholesterol	15mg 5%	30mg 10%	
Sodium	240mg 10%	480mg 21%	
Total Carb.	35g 13%	70g 25%	
Dietary Fiber	6g 21%	12g 43%	
Total Sugars	7g	14g	
Incl. Added Sugars	4g 8%	8g 16%	
Protein	9g	18g	
Vitamin D	5mcg 25%	10mcg 50%	
Calcium	200mg 15%	400mg 30%	
Iron	1mg 6%	2mg 10%	
Potassium	470mg 10%	940mg 20%	

* 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 general nutrition advice.

Compliance & Next Steps

Compliance date is **July 26, 2018** for large companies and one year later for company with **< \$10M** in annual sales

Means products **introduced into interstate commerce** after July 26, 2018 need to comply

Ok to **comply early**, but can't pick and choose from old and new rules – need to adopt new rules **wholesale**



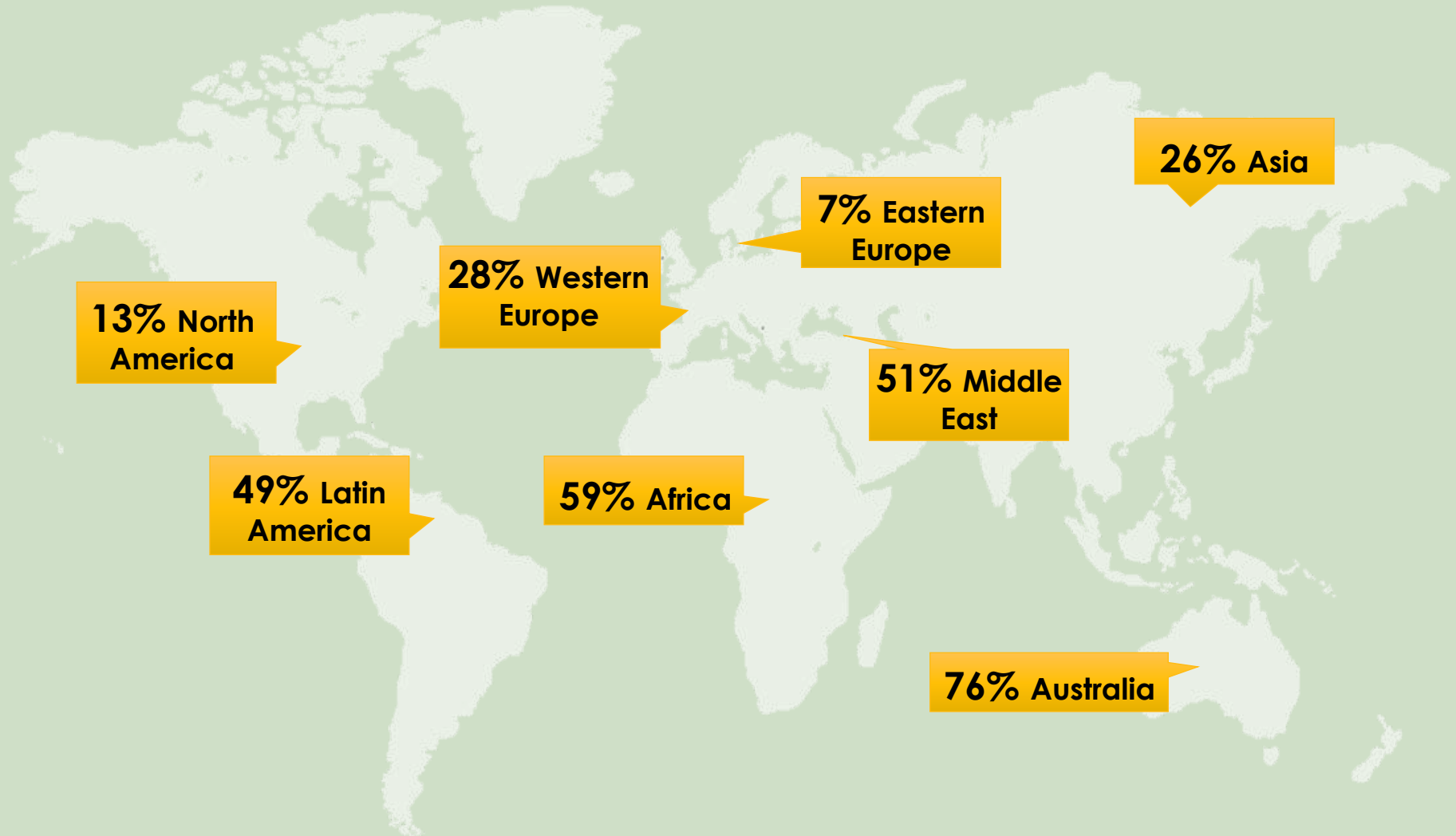
Compliance Roadmap

- (1) Beginning **Jan. 1, 2017**, all products teched to new NFP
- (2) Minimize/avoid **reformulations**
- (3) Time to evaluate **underperforming SKUs**
- (4) Stick to established **timelines and milestones**

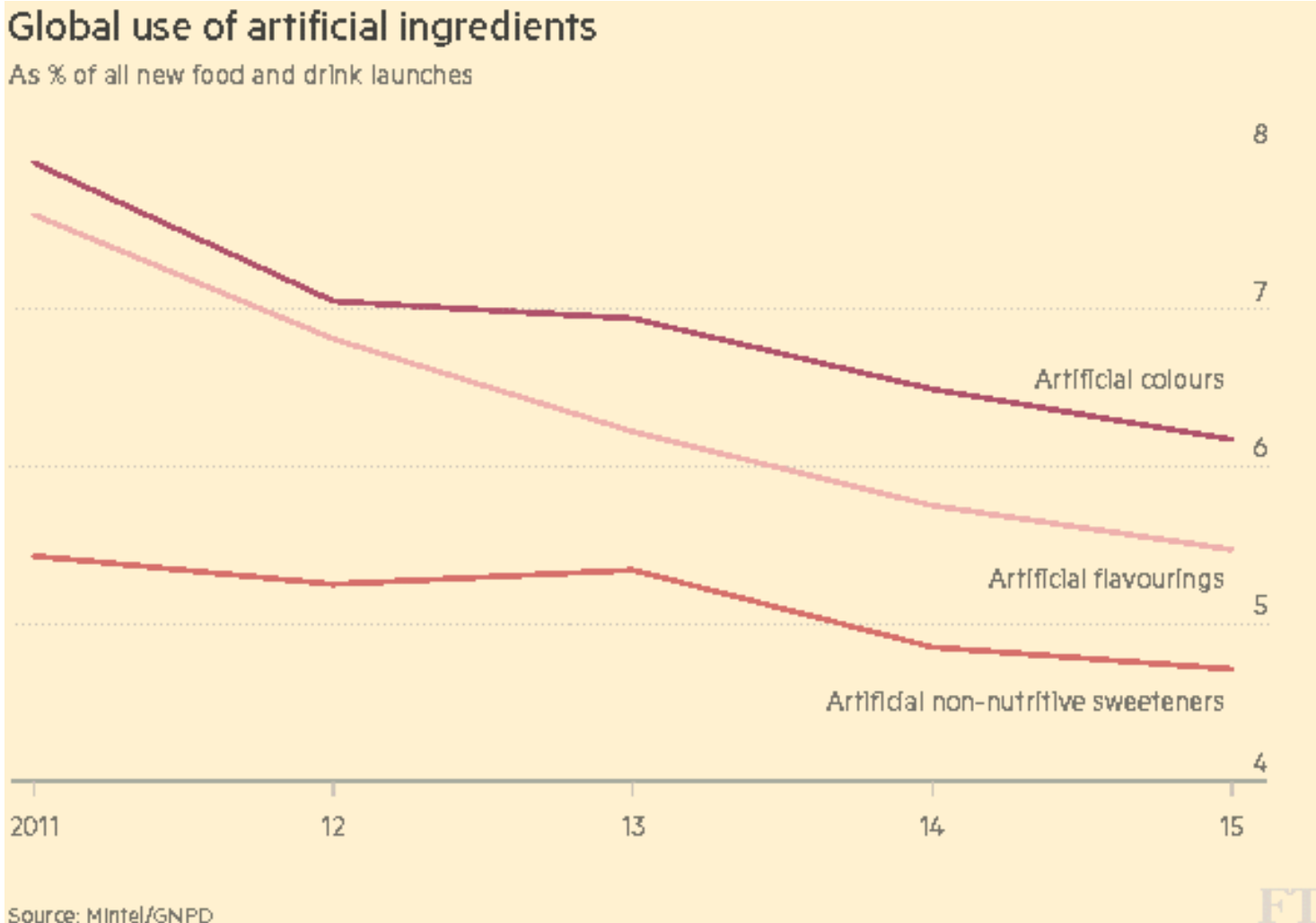
LASSONDE PAPPAS CLEAN LABEL 2016

Daymon

Clean-label: A global trend



Artificial ingredients are declining globally



Consumers are moving towards Clean Eating...

And retailers and brands are delivering

Major companies are making shifts to natural colors and flavors



58% of primary grocery shoppers:
"It is important for items to be clean."

Major retailers are offering clean label private brands



What is “Free-From”?

Free-from is the clean-label promise to the customer. The promise can take a number of forms, but in general it means...



Ahold Delhaize, USA

The product does not contain either:

- **Specific ingredients, or**
- **Ingredient categories**



Sainsbury's, UK

***Free-from* is the new “natural”**

Prioritizing Ingredients for the *Free-From* List

Consumers pay attention to (in %)



67 easy to understand
ingredient information

62 no artificial
additives

61 free from
preservatives

60 no artificial
colourants

Before, it was about what was NOT in Foods



Australian brand Super Nature's Super Foods prepared meal dedicates a large portion of the back panel of its packaging to explaining the positive benefits of its ingredients

Before:
Absence of

Fat

Salt

Sugar

MSG

Preservatives

Artificial Flavors

Artificial Colors

GMOs

Now:
Positive Benefits

Healthy fats

Low-glycemic

Sustainable

Full Fat

Superfoods

Fair Trade

Calming

Antioxidants

Probiotics

Prebiotics

Protein

Cage-Free

The Mindset Has Flipped... Now It's About What's IN Food



Dave's Killer Bread

Positives: Sprouted
Wheat, Organic,
Omega-3



Path of Life Frozen Quinoa Dishes

Positives: Ancient grain quinoa,
complete protein, superfood
vegetables, organic



Ojio Yacon Syrup (Sweetener)

Positives: Organic,
Low-Glycemic,
Prebiotic



Green & Wild's Superfood Dog Food

Positives: Superfood vegetables,
Antioxidants, Protein, Sustainably
sourced

Culinary techniques coming to the rescue to mitigate taste losses from elimination of sugar & salt



Air frying



Smoking



Charring



Roasting



Umami



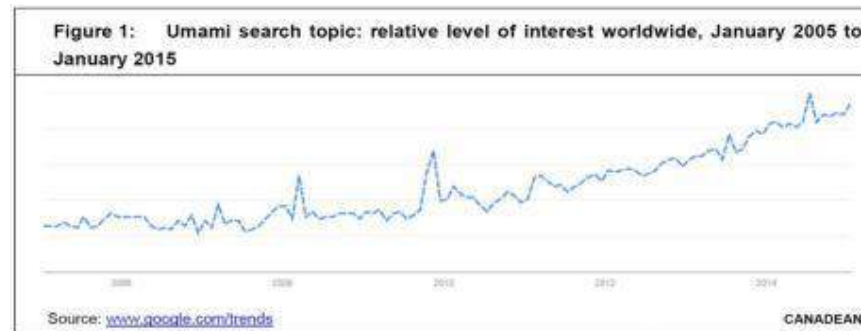
Minerals

Umami enhances flavor without salt or sugar

Umami-generating ingredients include tomatoes, soy sauce, edible seaweed, mushrooms, parmesan cheese, cured meats, fish, and many others.



Umami
is
trending



Kokumi is a newer flavor, linked with Umami



Fast Food is Getting Dejunked

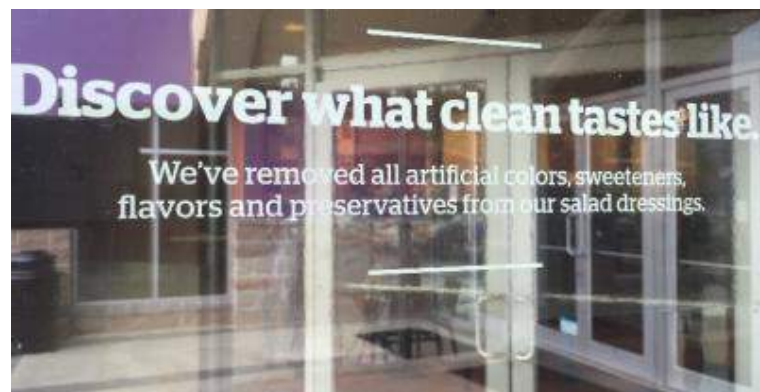


**McDonald's
Next in
Hong Kong**



The No No List

We are committed to removing artificial preservatives, sweeteners, colors and flavors from the food in our bakery-cafes by the end of 2016. That list includes, but is not limited to:



Panera window, CT



Chick-fil-A
kale salad

LASSONDE PAPPAS TRENDS & INNOVATIONS SEEN AT SIAL PARIS

THE WORLD'S LARGEST FOOD INNOVATION EXHIBITION

Hot off the press



From famous Parisian food markets to the trade show floor at SIAL
– what's next in innovation is consistent across the world

Packaging Evolves

with eco-
responsible,
re-sealable,
spoutable
pouches &
premiumization

Products

that enhance
your life,
provide
personal well-
being &
convenience

Beverage segments

continue to blur
with health,
hybridization &
unique
experiences at
the forefront

Ingredients

that are super
foods & have
functional
properties

Flavors

that combine
traditional fruits
& vegetables
with more
unique -
botanicals,
herbs, fruits &
seeds

Packaging Evolves

Eco-responsible, premiumization & re-sealable, spoutable pouches

Premium
Glass



Multi-
serve
Pouch w/
Spouted
Flip Cap



Squeezeable
beverage
pouch



Whiskcap



Keep
Can
re-
sealable
can



Paperboard
Cup
w/straw
& sip top

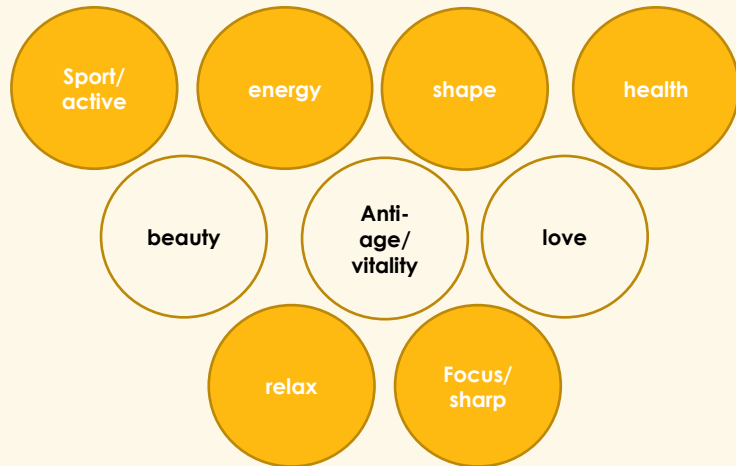


Eat & Go
Pots



Products give you what you seek from morning to night

Support the “always on” phenomena with personal well-being solutions



From Wake Up to Good Night Convenience



Flavors/ingredients provide MORE

Traditional fruits & vegetables with **more unique** - botanicals, herbs, fruits & seeds including many **super foods & functional ingredients**

TAMARIND beetroot **COCONUT** Blood orange **BASIL SEED** **RHUBARB** DATES
 aronia **MELON** dandelion **STARFRUIT** Gac fruit **HIBISCUS** Yum berry Cashew fruit
 oolong **PINK GUAVA** **BAOBAB** **ROSE** **SEA BUCKTHORNE** Cassia seed **LEMON**
 acai **FIGS** **HONEY** nutmeg Camu camu turmeric **BASIL** turnip **GINGER** Barley
 mangosteen **GOLDENBERRY** Morello cherry **GOJI BERRY** burdock **COLLAGEN**
MANDARIN ORANGE passionfruit **ELDERFLOWER** **AVOCADO** strawberry
 shizandra **COFFEE** White peach **BANANA** edamame **ALOE VERA** Chia seed
MORANGO **LYCHEE** cinnamon **SOURSOP** sapodilla Sour cherry Calamansi lime

*largest font denotes seen the most at the show/markets



ACEPOT Apple Rose apple

7

OATS

Beverage segments continue to blur with health, hybridization & unique experiences at the forefront

Carbonated
Coffee



Sparkling
Juice +
Botanicals/
Herbs



Herb & Spice
Inspired
Juices



Basil Seeds +
Juice



Chia Seeds +
Juice



Health Drinks



Drinkable
Yogurt +Fruit



Drinkable
Oats + Fruit
Smoothie



Drinkable
Soup



Functional
Teas



Pregnant
woman
focused



Alternative
Waters +
Fruit/Veg



LASSONDE PAPPAS

PLMA'S 2016 - INNOVATION

Innovation – PLMA 2016

Continue to develop innovative products in shelf-stable

**Double Fiber
Prune Juice**



\$126MM

**Auntie Anne's®
Lemonade**



\$280MM

**Cinnabon®
Apple Cider**



\$129MM

**Alternative
Waters**



\$330MM

**Sparkling
Juice**



\$160MM

Glass



\$351MM

**Natural/Organic
Isotonics**



\$3.6B

**Natural/Organic
Oral Electrolytes**



\$161MM

**Agua
Frescas**



Growing segment

Jugo Del Sol



**Growing
segment**

Fair Trade



**Lemonade, Tea
& Sauce**

Innovation – PLMA 2016

Expand into fast-growing, perimeter of the store segments

Organic Drinkable Soups



New Segment

Smoothies



\$631MM

Liquid Coffee



\$602MM

LASSONDE PAPPAS Q&A SESSION

THANK YOU

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