

### Consumer Education Project of Milk SA

### **CNE ADSA KZN**











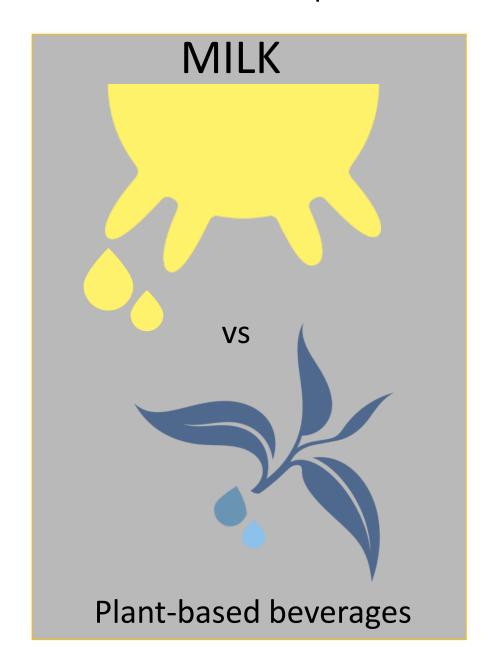


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### The difference between MILK and plant-based milk





# Outline of presentation

- The food and beverage market
- Milk what we know
- Why focussing on plant-based beverages?
- Market trends
  - Milk and dairy
  - Plant-based beverages
- Comparing MILK to plant-based beverages
- Regulatory matters concerning plant-based beverages











# The Global food & beverage market

- Playing an increasingly important role in the reason people visit shopping centres
- The Middle East & Africa between 2006 2016:

### 7% average growth

- ✓ 2<sup>nd</sup> fastest growing region in terms of consumer spending
- expecting to rise with another7% in the next 10 years













# Milk and dairy in South Africa

### **Number of** producers



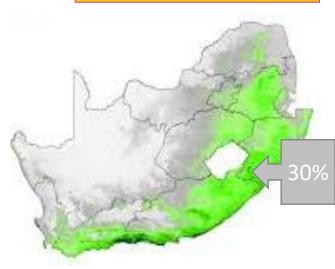
1364 farmers 750 000 cows

Average: 332cows/producer

**Production:** Litre per year



3.2 billion litres/year Average: 20L/cow/day **Areas of** production



75% in KZN WC and EC



Milk South Africa







Source: Lacto data

### Milk - what we KNOW...

- Nutrient rich profile:
  - 9 essential nutrients
  - high quality protein
  - no added sugars
- Milk is the leading food source of 3 of the 4 nutrients of public health concern in SA
  - calcium
  - potassium
  - vitamin A
- South Africa's FBDG's include MILK, MAAS or YOGHURT
  as one of the eleven national food-based guidelines
  Health authorities world wide recommend low-fat and fat
  free milk as part of healthy diet patterns
- An extensive body of research shows dairy's health benefits on critical issues related to public health.

### Milk - what we KNOW...

### The Milk

**Matrix** 

**Matters** 

The concept of the dairy matrix explains the fact that health effects of the individual nutrients may be greater when they are combined together





### Why focussing on plant-based beverages?

- Change in consumer perceptions around HEALTH
- Popular life style choices
   Vegan and flexitarians
- Consumer's interest in animal welfare
- Consumer's curiosity and perceived knowledge about sustainability



The consumer

looking for 'OTHER' options tends to increasingly select 'DAIRY FREE' products





















## Why focussing on plant-based beverages?

Plant-based beverages are a growing market that presents **variety** 

It is a **popular choice** amongst the younger generations

Plant-based drinks make appealing claims

- better for the climate
- animal-free
- no lactose,
- low SFA





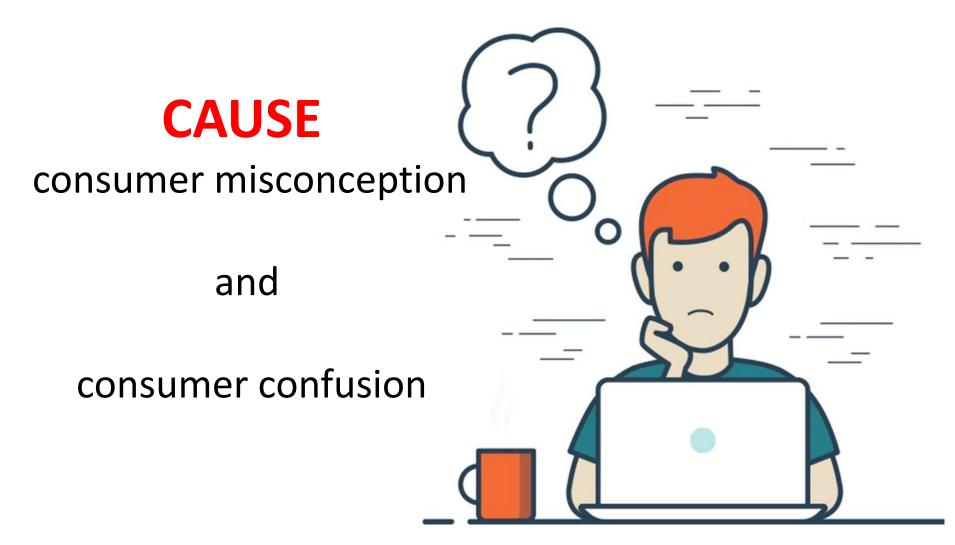








# 'Featured' claims for plant-based drinks











## Consumer misconception & confusion

### Assumptions are made

- that plant-based foods are just as healthy as dairy foods
- if something is called "milk"
   it has the same nutritional
   properties as cow's milk
- Confusion and excluding
  - cow's milk allergy
  - lactose intolerance
  - following a trend
  - exclusion diets
  - personal lifestyle choice
  - beliefs about animal mistreatment











### Market trends





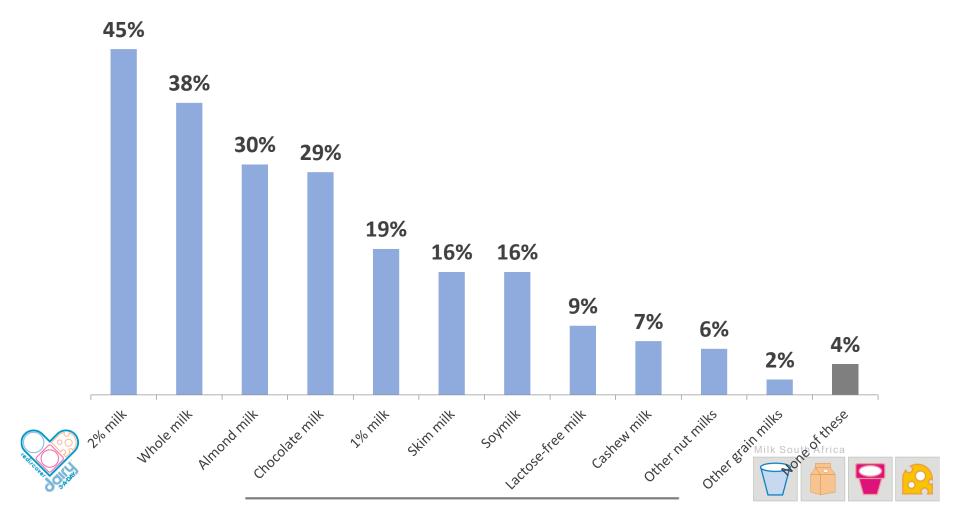






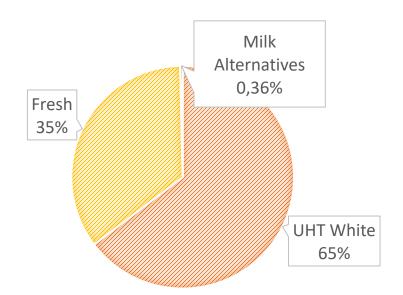
# Market trends Types of Milk purchased

according to The International Food Information Council – **October 2018** – online survey amongst American adults



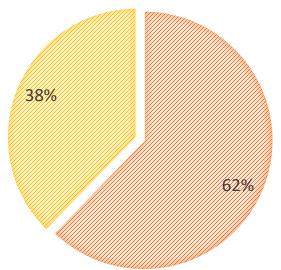
# Market trends: Milk Segment in SA

Dairy industry = R 19,7 B



#### MILK ALTERNATIVES

Soya
Almond



Alternatives: R 60,1 M

Lactose free: R 52 M





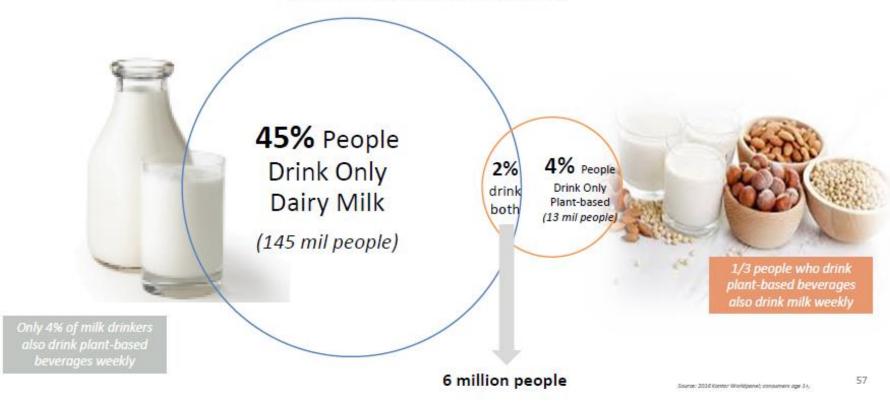






### When it Comes to Drinking Beverages, Only 2% People **Drink** Both Dairy Milk and Plant-based Beverages

49% don't DRINK either product weekly





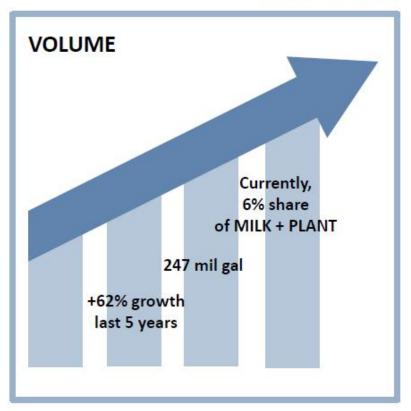


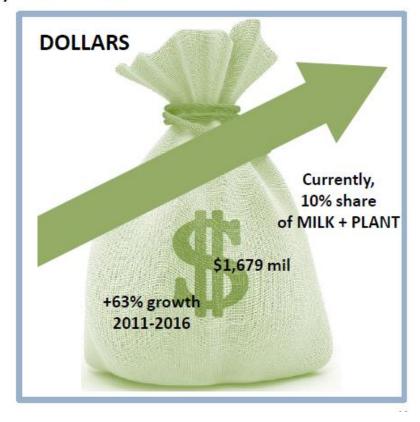






### Over the Last Five Years, Retail Sales of Plant-based Beverages Have Grown by Over 60%







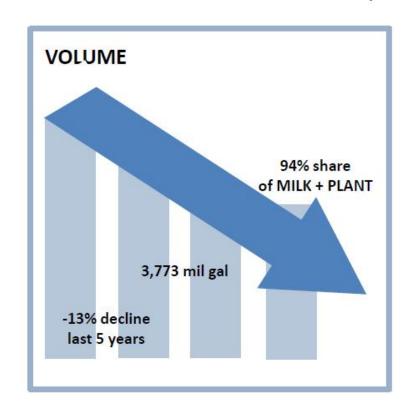








### Retail Sales of Dairy Milk is Trending Down







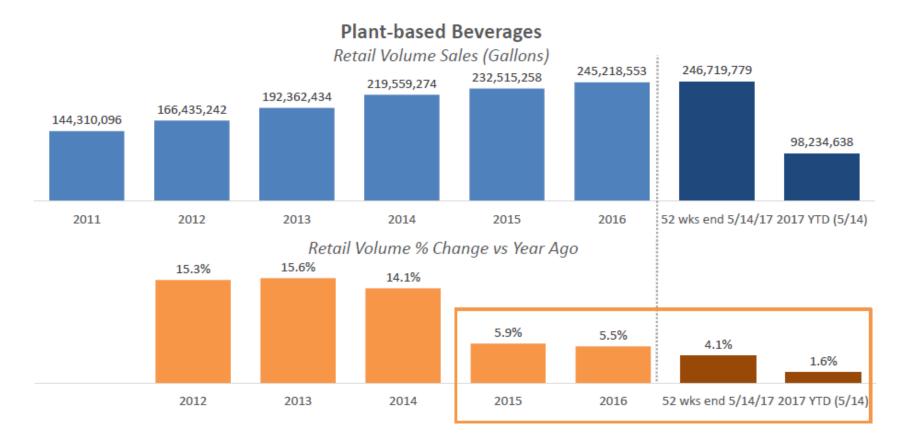








### Plant-based beverage sales – currently growing at a more moderate pace













# Volume and value for plant-based beverages in SA

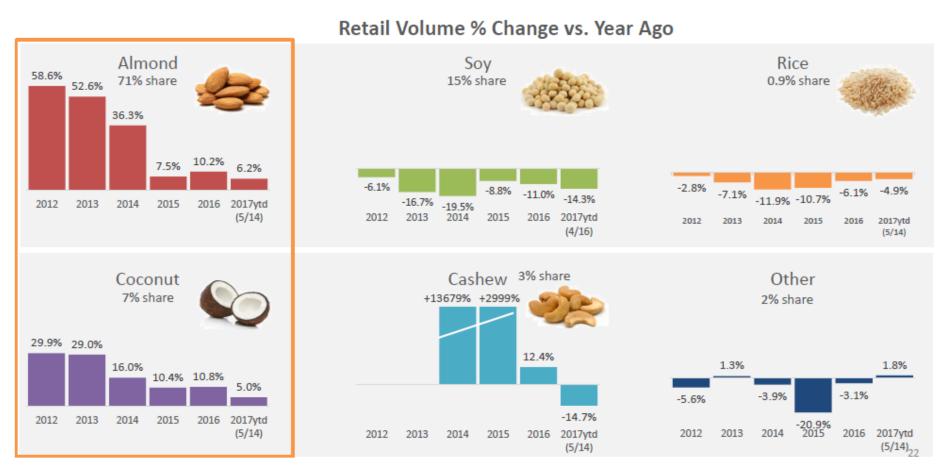








### Almond and Coconut Continue to be Growth Engines in Plant Beverages













# Growing attributes consumers seek when choosing beverages

#### **Prefer Beverages**





### **Support Companies that**





#### Pay More for Beverages











Quality





Milk South Africa









Comparing MILK



- natural
- nutrient-rich
- presenting nutrients in a milk matrix

to

Plant-based beverages



- highly processed or formulated
- mainly fortified







- Plant-based beverages do not naturally contain the same nutrients found in cow's milk and are not nutrient rich by nature
  - necessitating fortification
- Plant-based alternatives are highly processed products with high volumes of water added
- It is **not a natural source of calcium** fortified with calcium carbonate or phosphate
- Processing often produce by products such as okara and carrageenan
- Plant-based alternatives are generally expensive making it hard to reach nutrient recommendations









- Milk is naturally nutrient-rich and a good source of several essential nutrients by nature
- such as high quality protein and a unique mix of slow and fast proteins
- the minerals **calcium**, phosphorus, potassium and iodine and the vitamins A, B<sub>2</sub> and B<sub>12</sub>.
- milk also contains many other bioactive components
   e.g. over 400 different fatty acids
   bioactive peptides and a lot of
   diverse lacto-nutrients
- usually no added ingredients
- milk is not a 'high fat' product and there are a range of fat (and kJ)
   options for different preferences or needs.

 Plant-based beverages ARE NOT nutritionaly equivalent to milk.

generally low in protein (with the exception of soy)

• generally low quality protein (with the exception c soy drink)

 increasing fortification with minerals and vitamins to mimic milk as much as possible

- generally added sugar
- several other added ingredients e.g vitamins, minerals, and additives such as emulsifiers, stabilisers etc.





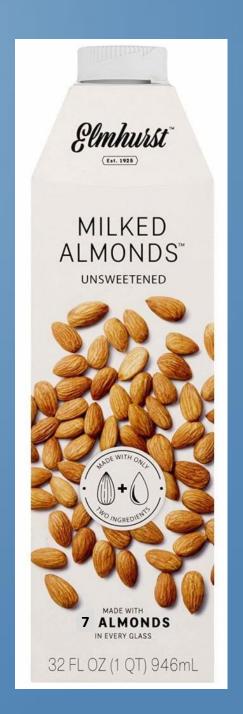




The composition of plant-based beverages can vary considerably between and within types

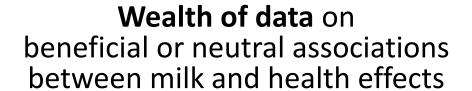
The perception that plant-based drinks are **as nutritious as milk** has the potential to result in **nutritional deficiencies**, particularly in growing children and adolescents

Allergies and intolerances are also factors to consider when using PBB



# Nutrition and Health





VS

very little data on plant-based drinks per se









### Health effects of milk and dairy





Positive associations for

- ✓ colorectal cancer
- ✓ blood pressure
- ✓ metabolic syndrome
- ✓ weight loss with calorie restriction
- ✓ markers of bone health
- ✓ dental health



Neutral associations for

- ✓ cardiovasular disease (CVD)
- ✓ stroke
- ✓ type 2 diabetes
- ✓ overweight



Limited evidence for a negative association for prostate cancer



The actual incidence of milk protein allergy in adults and lactose intolerance or the perception that milk is difficult to digest is much lower than perceived.

<u>The matrix concept:</u> evaluating the health effects of foods based on the whole food beyond the health effects of the indivual nutrients it contains.

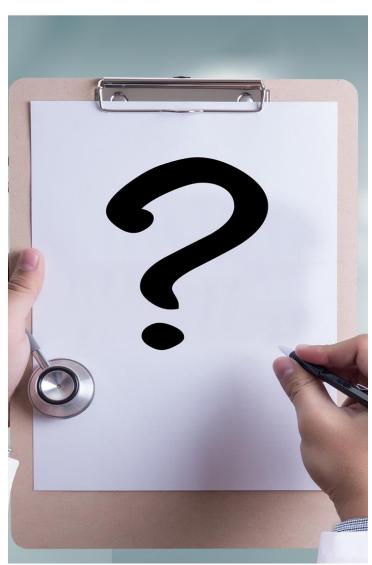
Note: the evidence for the health effects of fermented dairy (yogurt, cheese) is stronger in some cases than the evidence for milk.



### Nutrition and health effects



- Very little research data and a lack of evidence on the health effects of commercially available plant-based drinks
- Plant-based drinks mostly focus on the purported beneficial effects of their constituents (e.g. soy protein, unsaturated fat) on disease markers (e.g. cholesterol) and extrapolate these to product effects.
- Opposite to research with milk, there is little or none evidence for beneficial effects on **disease** endpoints (e.g. CVD).
- Plant-based drinks generally shift the focus to the health benefits of 'plant based diets' and so create a halo effect
- The evidence is currently insufficient to conclude that plant-based drinks possess health benefits equal or above that of milk.



### Processing of MILK vs Plant-based beverages

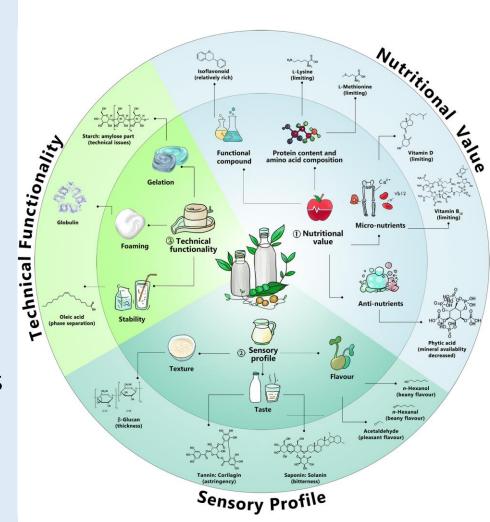


### MILK is MINIMALLY PROCESSED

- standardisation
- homogenisation
- heat treatment and
- usually no added ingredients

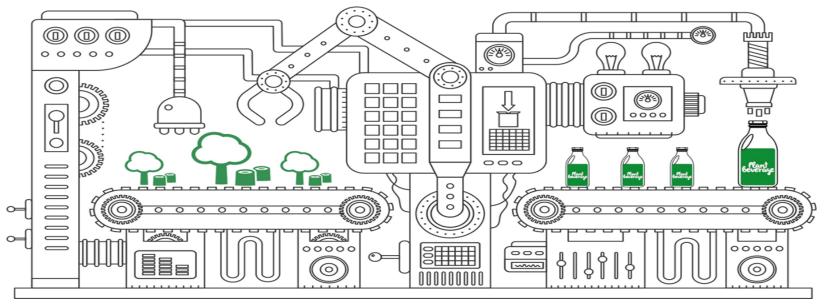
# PLANT-BASED BEVERAGES are FORMULATED PRODUCTS

- many technical interventions
- fortification with several minerals and vitamins
- addition of different ingredients such as emulsifiers and additives
- heat treatment at generally higher temperatures



### Processing of plant-based beverages





- mechanical and physico-chemical treatments of seeds such as hulling, soaking, cooking, extraction and filtration
- enzyme additions
- fabrication of base in a first step
- formulation by ingredient additions
- use of significant amount of water
- several heat treatments ♥ possible denaturation, degradation of thermosensible molecules
- oxydation ♥ risk of bad taste
- production of by-products such as Okara and Garageenan

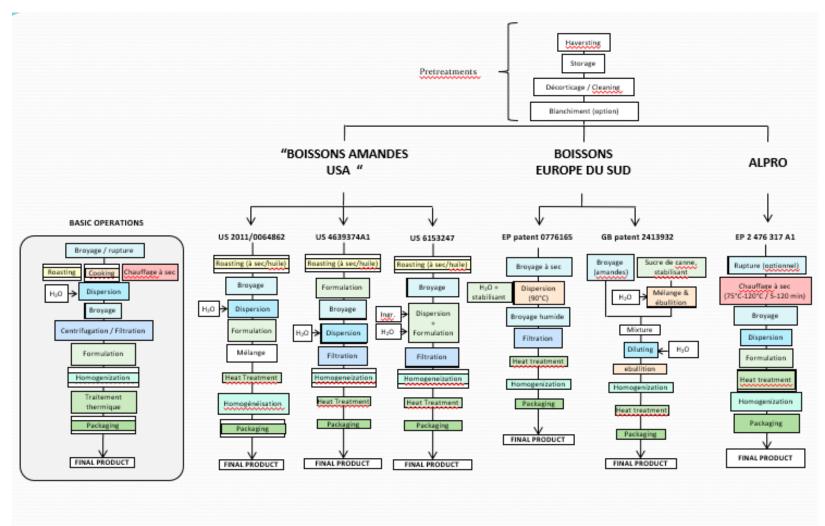








### Processing steps in producing Almond milk





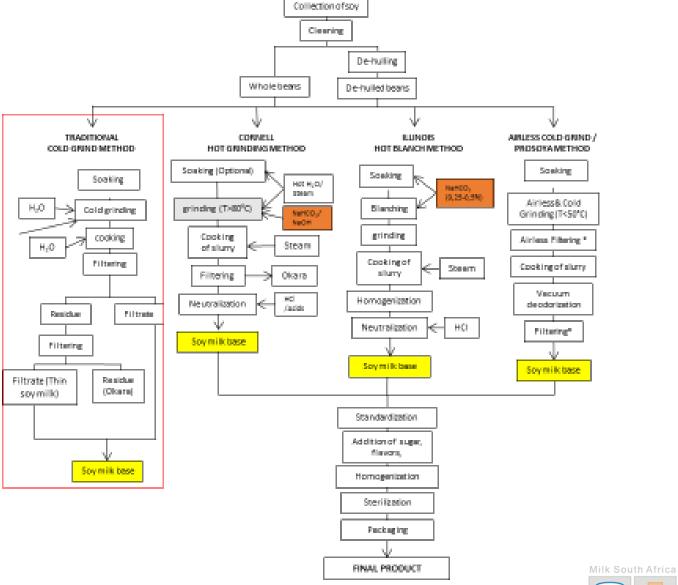








# Processing steps in producing Soy milk





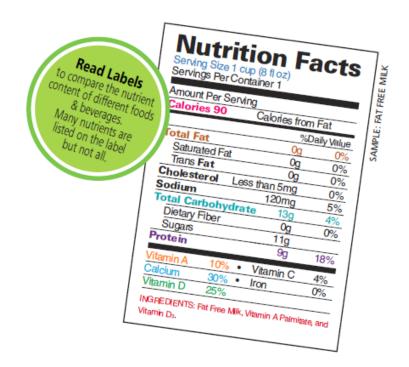






# Comparing apples with apples... The nutrient content of PBB vs MILK

✓ Check the lables, get the facts...drink real MILK







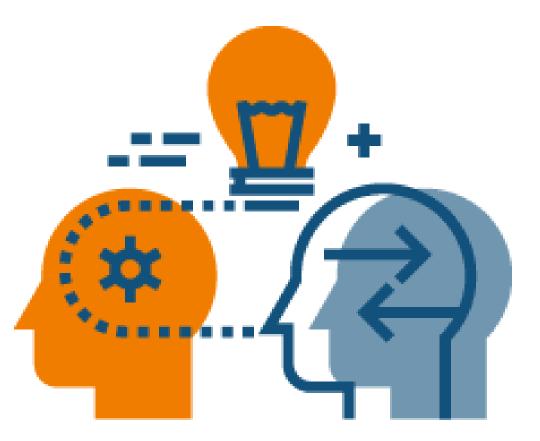






# Composition comparison

Applying the steps



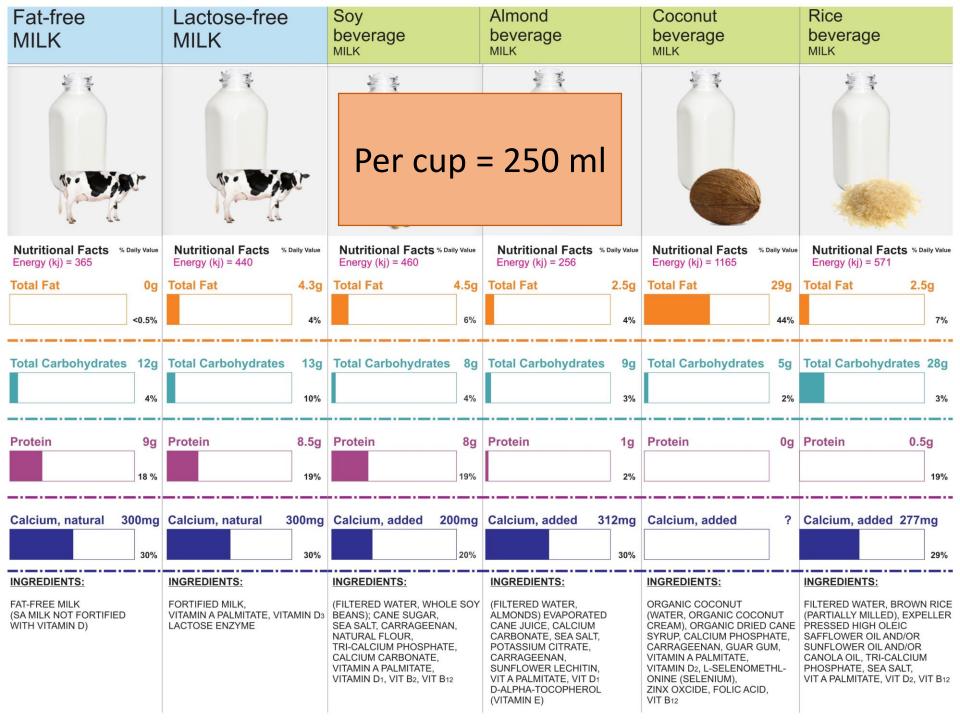


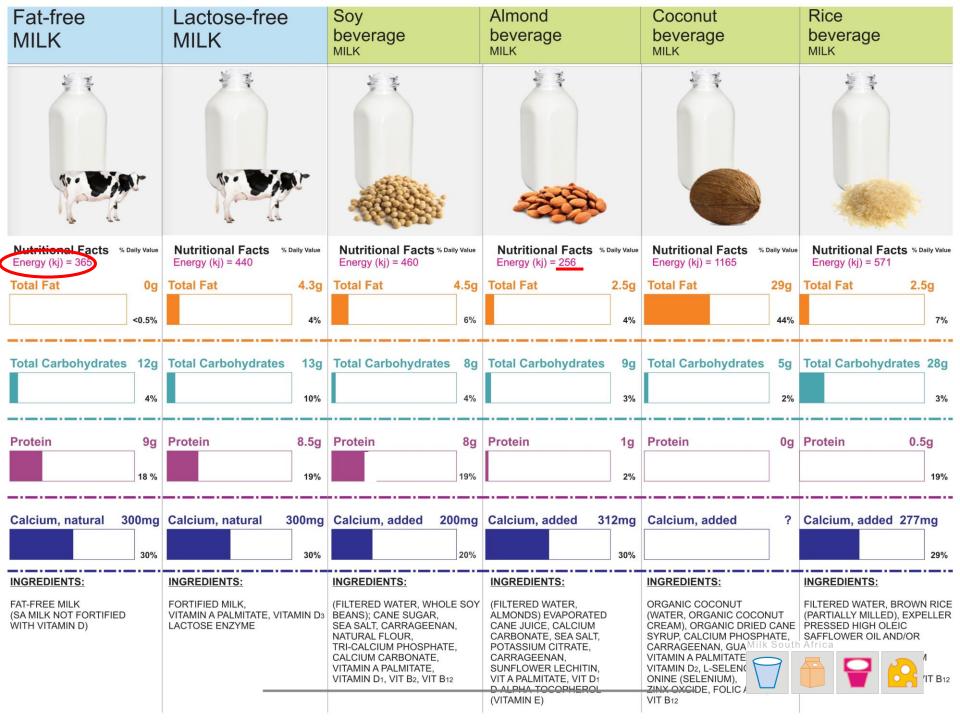


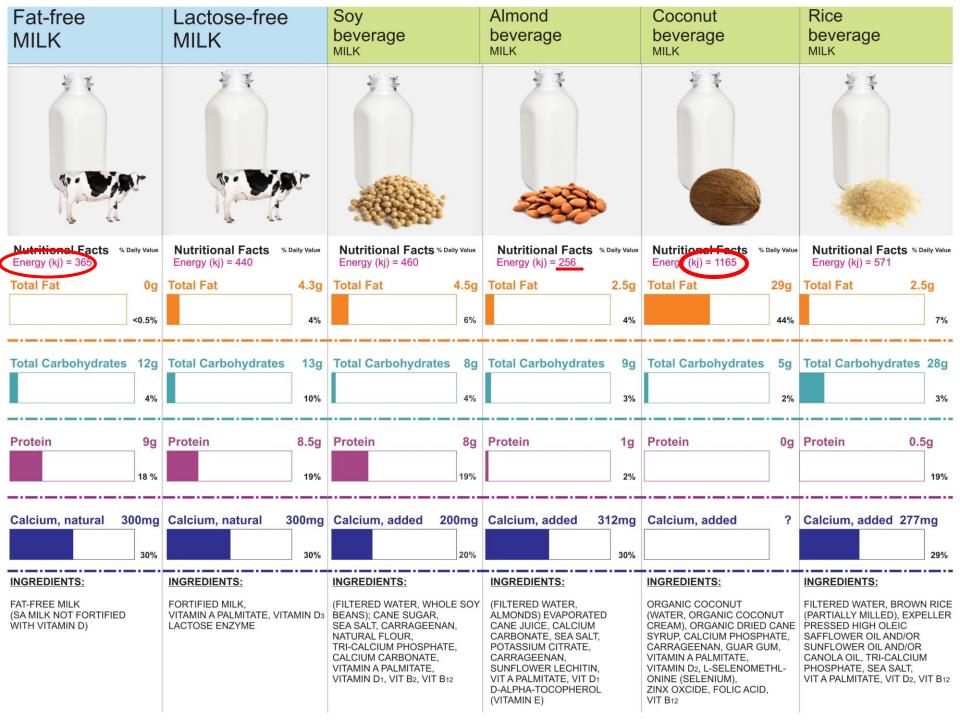


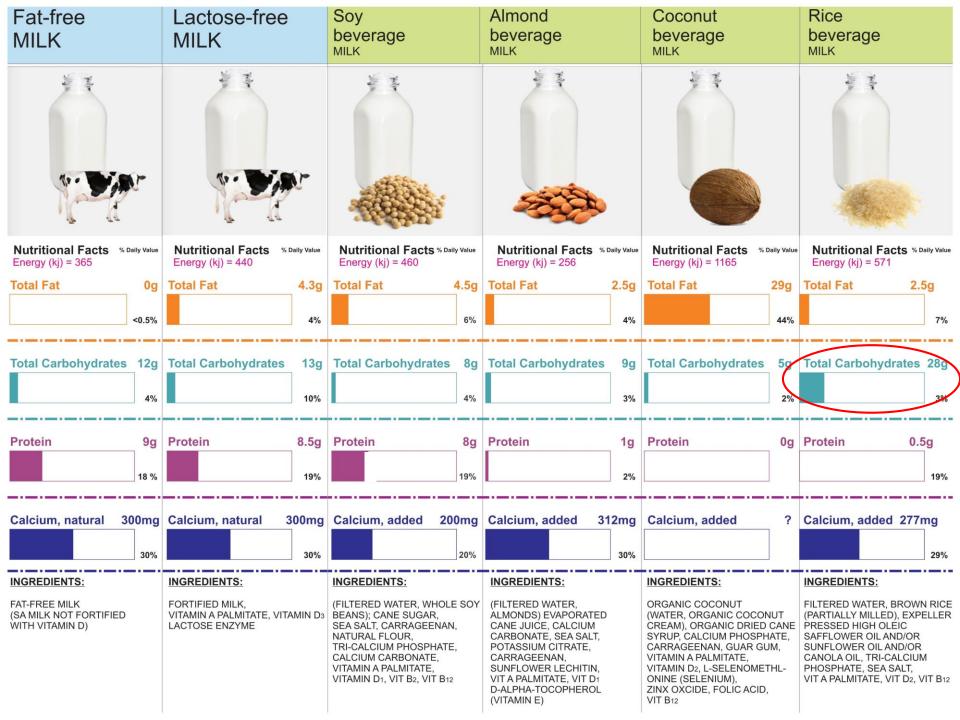


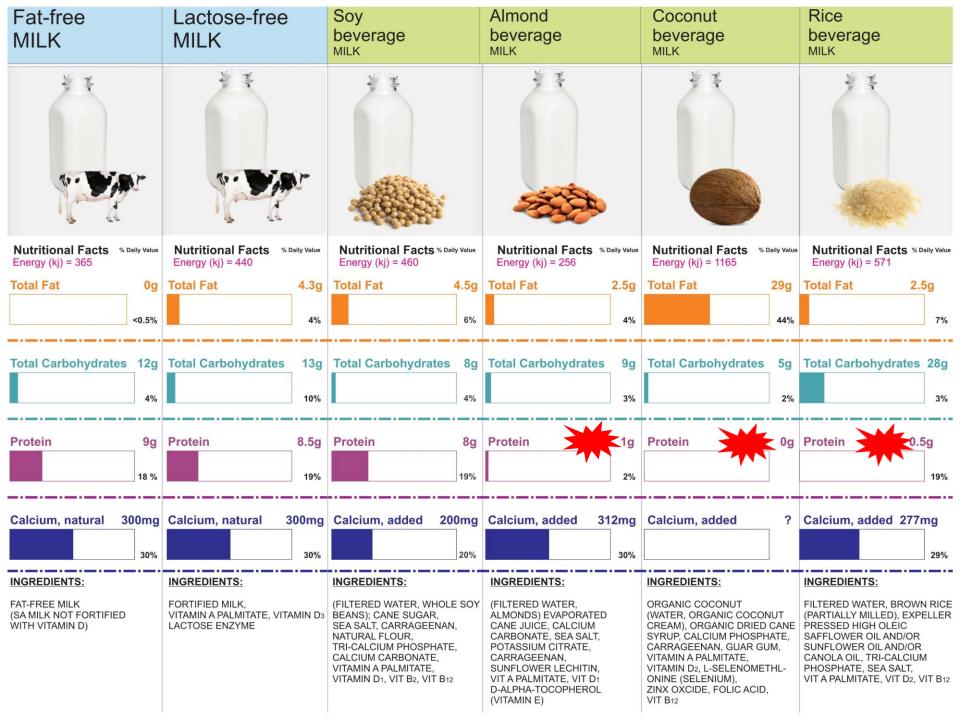


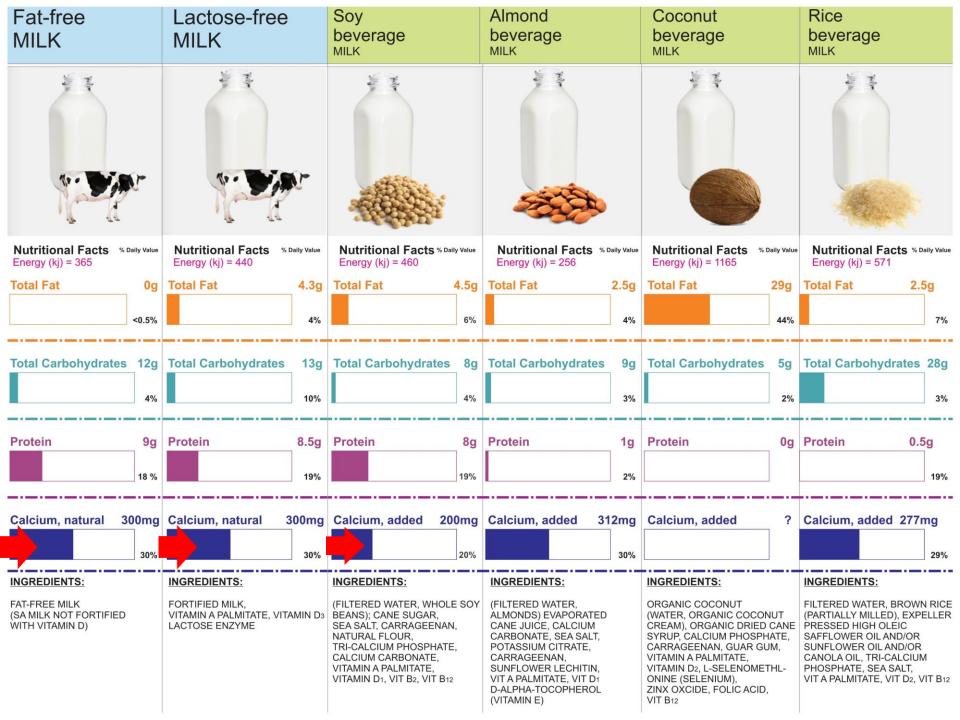


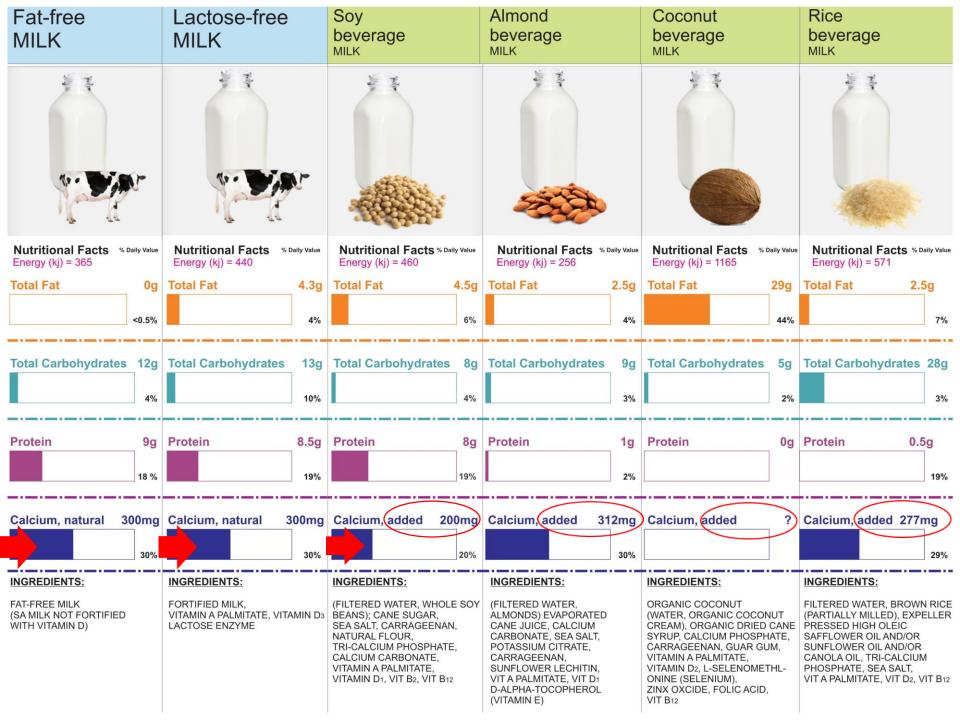


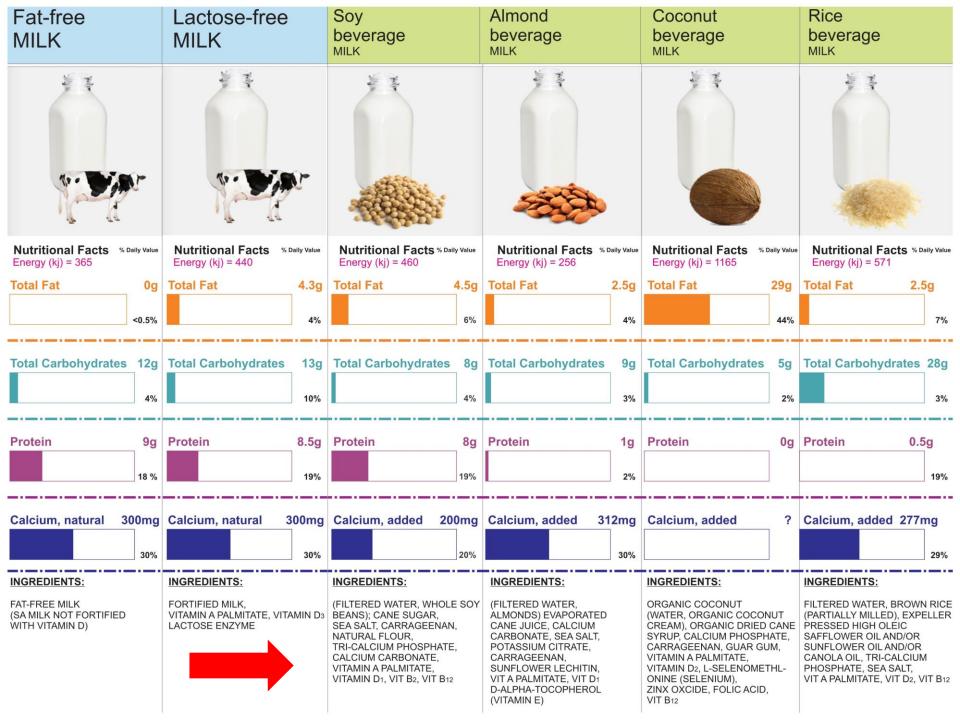




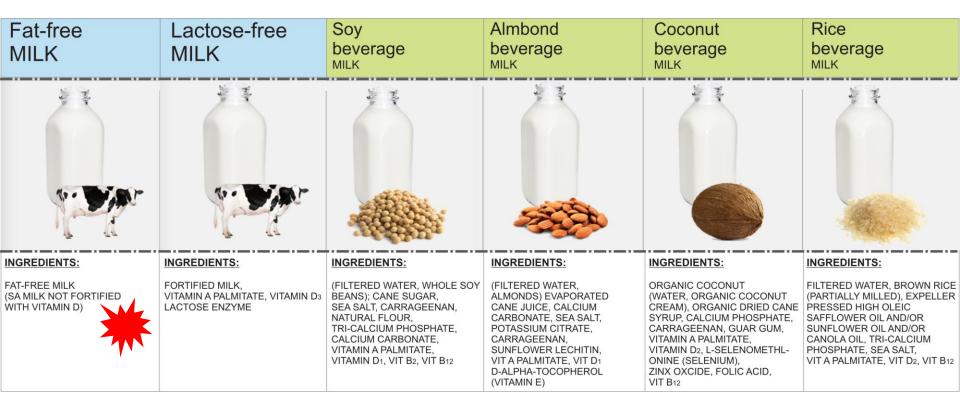








## Composition comparison



## In Summary

Plant-based drinks are not **MILK ALTERNATIVES** and should not be called milk





### Plant-based BEVERAGES

 may be a drink of choice for some and be incorporated as part of a mixed diet

#### **HOWEVER**

- they are very different food types to that of milk
- can not replace milk in the diet
- you can not compare a whole natural food matrix to an artificially composed drink
- plant-based drinks are highly formulated foods and should not be considred as natural
- for the South African population plant-based drinks are not financially accessible or affordable and the cultural exceptability is questionnable

#### European dairy industry calls on bloc to get tough on 'misleading' labels

Three European trade bodies have issued a reminder to member states not to go soft on misleading practices.



Non-dairy beverages like soy and almond milk may not be 'milk,' FDA suggests



a complex matter

### **REGULATORY** matters

International Regulatory references:



- Codex GSUDT → Dairy terms should not be applied to plant-based products
  - GENERAL PRINCIPLES: Foods shall be described or presented in such a manner as to ensure the correct use of dairy terms intended for milk and milk products, to protect consumers from being confused or misled and to ensure fair practices in the food trade.
  - 4.6.1 The names referred to in Sections 4.2 to 4.5 may only be used as names or in the labelling of milk, milk products or composite milk products.
  - 4.6.3 In respect of a product which is not milk, a milk product or a composite milk product, no label, commercial document, publicity material or any form of point of sale presentation shall be used which claims, implies or suggests that the product is milk, a milk product or a composite milk product, or which refers to one or more of these products
- Codex GS for the Labelling of Prepackaged Foods → Plant-based drinks should not be presented or labelled in any way as to suggest they are linked with milk and milk products
  - 3. GENERAL PRINCIPLES
    - 3.1 Prepackaged food shall not be described or presented on any label or in any labelling in a manner that is **false**, **misleading or deceptive or is likely to create an erroneous impression** regarding its character in any respect.
    - 3.2 Prepackaged food shall not be described or presented on any label or in any labelling by words, pictorial or other devices which refer to or are suggestive either directly or indirectly, of any other product with which such food might be confused, or in such a manner as to lead the purchaser or consumer to suppose that the food is connected with such other product

#### **REGULATORY** matters:

#### What about 'lactose free' or cholesterol free claims

#### CODEX Guidelines on claims:

- vi) Claims which highlight the absence or non-addition of particular substances to food may be used provided that they are not misleading and provided that the substance:
  - (a) is not subject to specific requirements in any Codex Standard or Guideline
  - (b) is one which consumers would normally expect to find in the food;
  - (c) has not been substituted by another giving the food equivalent characteristics unless the nature of the substitution is clearly stated with equal prominence; and
  - (d) is one whose presence or addition is permitted in the food.
- → Plant based products DO NOT CONTAIN MILK or milk products: lactose is not expected to be in the food = which would not authorize the use of "lactose-free" claim.









## OBJECTIVE of the Global Dairy Industry

#### Global voice and global aim:

To protect the consumer against misleading messages

Provide science-based communication to state the facts and dispel the myths

















## Thank you



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# Communicating the nutritional and health benefits of dairy

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