

**8 & 9 October**



# The big FAT question

There are three overarching challenges facing food developers and marketing teams in 2024 – sustainability, health and of course, cost of living. These are not new, but they have taken different forms, are happening at the same time, and with a much greater sense of urgency.

When it comes to sustainability, we are faced with new legislation relating to forest risk commodities, Scope 3 measurement and reporting, and carbon footprint reduction.

Regarding Health, we want to reduce the 'bad' such as saturated fat, sugar and calories, and increase the 'good' for example fibre, protein or essential nutrients such as Omega 3 fatty acids and vitamins. But this all needs to be done without compromising in the slightest: taste, texture or shelf life, and with as clean a label as possible so that food manufacturers are 'HFSS ready'.





When tackling rising costs, there's only so much that can be achieved through increasing efficiencies and shrinking the size of the end product. Ultimately, we must look at which ingredients are causing the most headaches and contributing most to the overall cost of the product, yet can readily be replaced with the latest fats and oils technology.



## Key themes

How the next generation of oil fractions and fat blends can provide natural solutions to current food sector challenges relating to health, sustainability and cost of living.

These blends are designed to work in synergy with the other ingredients in everyday foods, to achieve perfect taste and texture in everything from a cake to a cheese to chocolate or even a delicious smoothie.



## What can you expect?

Our room will be divided into three sections:

- ▶ Introduction to Oils and Fats
- ▶ Manufacturing equipment and delivery system showcase
- ▶ In the middle of the room will be five tables, with five teams of experts to chat to and five sets of delicious, innovative food samples to try.

# Five tables, five teams

## Chocolate and Confectionery

AAK's experts will showcase how fats and oils innovation provides powerful solutions to major challenges in this category. The latest cocoa butter equivalents, yogurt coatings and healthier chocolate technology will all be on display and can deliver lower cost, healthier, more sustainable chocolate and confectionery without compromising on taste, texture, appearance or functionality.

## Bakery

Talk to the team and explore highly innovative bakery products such as:

- ▶ a 'deconstructed' ganache in a delicious chocolate cup
- ▶ muffins made with egg alternatives
- ▶ bite size vol au vents with laminating butter alternatives,
- ▶ an oatmeal cookie with an HFSS score of zero and much more

## Positive Nutrition

Experience delicious smoothies and snack bars enriched with Omega 3 fatty acids in multiple formats, key to helping prevent multiple health conditions in later life. Also, explore a custard made with AAK plant sterols for cholesterol reduction.

## Dairy

AAK will be introducing the very latest technology in dairy fat replacement, including plant-based butter, or lower saturated fat, lower cholesterol cream and cheese. Explore both hard and soft cheeses, drinking yogurts, healthier ice-cream and lower carbon footprint whipped cream.

## Plant-based and Hybrid

On display will be plant-based meat demonstrating how fat can deliver mouthfeel, succulence and umami both in terms of the type of fat but crucially, also in terms of how the fat is incorporated into the food on the inside and on the outside.

Plus, experts will be showing the very latest innovation in hybrid dairy products that look and taste like the full dairy product, but are lower in saturated fat, lower in cholesterol, lower in carbon footprint and of course lower in cost.

## Meet our team



**Laura Gycha**  
Customer Innovation  
Manager



**Kaly Chatakondur**  
Commercial Director



**Jodie Spriggs**  
Customer Innovation  
Manager



**Kevin McAlister**  
Customer Innovation  
Manager



**Jill Ellis**  
Customer Innovation  
Manager



**Andrew Longwell**  
Customer Innovation  
Manager



**Kristin Tammvee**  
Customer Innovation  
Manager

## Also, join AAK in Sustainable Sourcing

Outside their ingredient tastings, AAK's consultant on sustainable palm oil Judith Murdoch will participate in the EUDR Pre-Event Briefing on 7th October from 14:45 to 15:15. On 8th October, she will address **"How Will New Regulations and Policy Developments Reshape**

**the Ingredients Supply Chain?"** at the Sustainable Sourcing Main Stage from 09:30 to 10:45, and lead a roundtable on **"Reformulating to Reduce Carbon Footprint for Scope 3"** from 10:45 to 11:45 on 7th October.





Podcast episode



# Sustainability, health, cost of living – could fat really be the answer?

"The big difference these days is the magnitude and the complexity of the challenges facing the food industry, and the fact they all seem to be happening at the same time."

So says Dr Kaly Chatakondur, AAK's Commercial Director for Food Ingredients in the UK and Ireland.

There is no doubt that the food industry is facing multiple challenges on multiple fronts but three key themes stand out: sustainability, health, and the cost of living.

All of us in the food industry are searching for potential answers that

could help us overcome them, and satisfy consumer demand.

But here's the big twist in the tale – it is suggested the answer to all three of those huge challenges could lie in fat.

It may not be the answer you were expecting, but in this episode of the Food Matters Live podcast, made in partnership with AAK, we explore the idea and discuss fat's potential role in all three areas.

Listen here

