## 优质美国乳品原料的创新应用

**Innovative Applications of Quality U.S. Dairy Ingredients** 

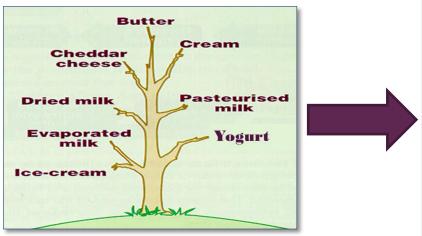
2023中国国际乳制品行业大会暨乳制品行业国际贸易论坛 China International Dairy Industry Conference 2023

2023年8月6日 August 6, 2023

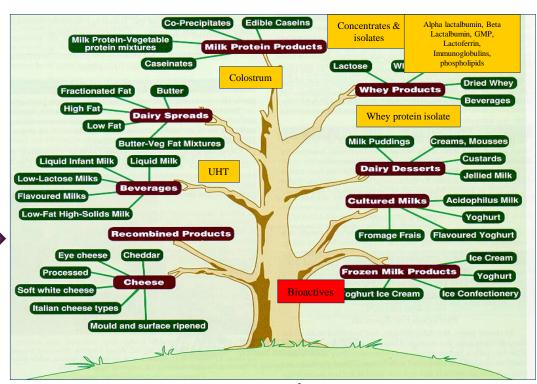




## 乳品家族 Dairy Landscape



1970年代

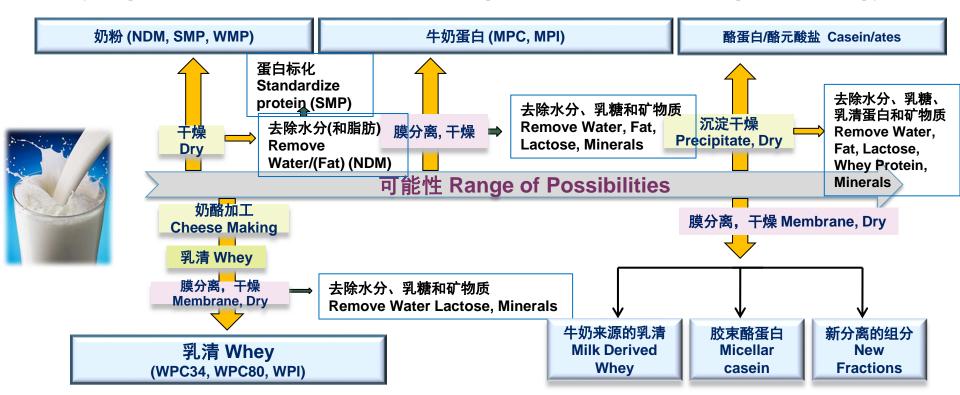


现在



#### 乳品配料类别和品类随牛奶分离加工技术进步而不断演变

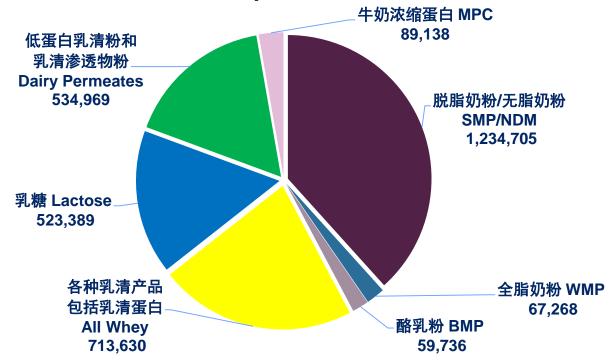
Dairy Ingredients Landscape is Evolving With Milk Fractioning Technology





## 2021年美国各类乳品配料产量概览

**U.S. Dairy Ingredient Production Snapshot: 2021** 





英诺华 | 英诺华数据库 Innova Market Insights | Innova Database:

### 2022年全球食品和饮料的上市新品汇总分析

**Tracked Global New Product Introduction 2022 Snapshot** 

乳蛋白和乳制品渗透物粉 Whey Protein / Milk Protein / Dairy Permeates

















# 乳蛋白 Dairy Proteins



### 关于乳清蛋白的主要发现 Key findings for whey proteins

- 全球应用乳清蛋白的新品上市情况活跃
- Global launch activity for whey protein products remained robust
  - 在运动营养和婴幼儿营养的应用有所下降
  - Decreased launches for sports nutrition (-7.1%) as well as baby and toddler (-17.4%) products
  - 零食、麦片、软饮和即时餐以及配菜都有显著增长
  - Strong gains in other emerging growth categories such as snacks (+36.5%), cereals (+17.4%), soft drinks (+22.2%) and ready meals and side dishes (+13.0%)
- 乳清蛋白的功能和营养特性是主要的驱动力
- Whey protein product performance/functionality and nutritional aspects were two major drivers of new product introductions, particularly as consumers have become more aware of the benefits of consuming protein boosted products for health and wellness
- 2022年,超过58%的上市新品具有高蛋白宣称
- Over 58% of new product launches with whey proteins in 2022 featured a high/source of protein claim

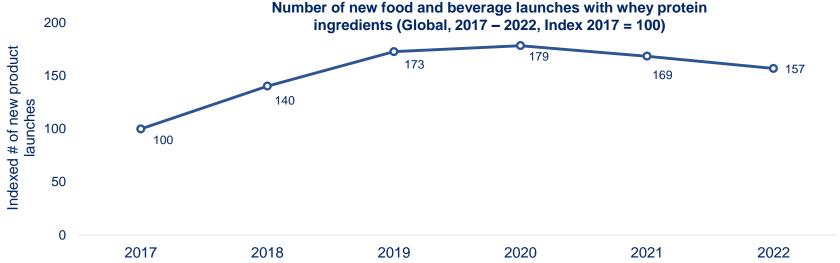


### 全球应用乳清蛋白的上市新品在增长

#### Global growth for new product development with whey protein

#### 2017-2022年期间,全球应用乳清蛋白的食品和饮料的上市新品的复合年均增长率为9.4%

Between 2017-2022, tracked new food and beverage introductions with whey protein ingredients globally showed a compound annual growth rate (CAGR) of 9.4%



Source: Innova Database

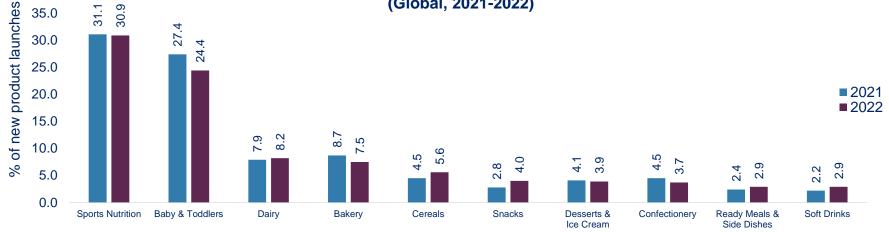
Note: Whey protein ingredients include whey protein - other, whey protein concentrate, whey protein hydrolysate and whey protein isolate



#### 乳清蛋白的主要应用类别保持稳定 Categories for whey protein inclusion remain relatively stable

- · 运动营养排首位 Sports nutrition remains the top category for application of whey protein ingredients globally
- 零食和麦片有增长 Snacks (+1.2%) and cereals (+1.1%) categories showed the most growth in share between 2021 and 2022
- 软饮的复合年均增长率最快 Soft drinks is the fastest growing category with a CAGR of +13.2% (2018-2022)

## Top market categories as a percentage (%) of new food and beverage launches with whey protein ingredients (Global, 2021-2022)



Source: Note: Innova Database

Whey protein ingredients include whey protein - other, whey protein concentrate, whey protein hydrolysate and whey protein isolate

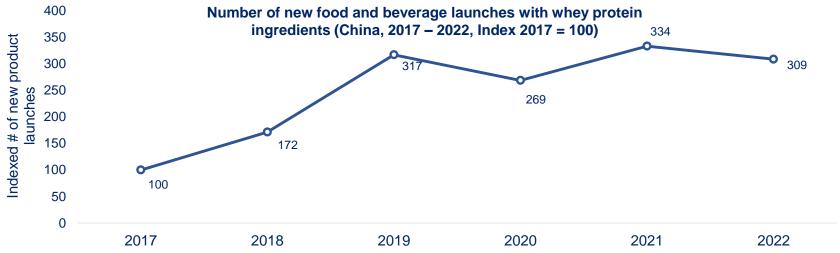


#### 在中国应用乳清蛋白的上市新品

#### Chinese growth for new product development with whey protein

#### 2017-2022年期间,应用乳清蛋白的食品和饮料的上市新品的复合年均增长率为25.3%

Between 2017-2022, tracked new food and beverage introductions with whey protein ingredients in China showed a compound annual growth rate (CAGR) of **25.3%** 



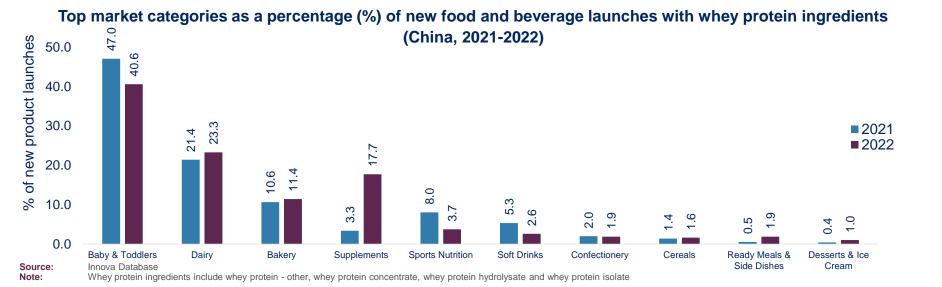
Source: Innova Database

Note: Whey protein ingredients include whey protein - other, whey protein concentrate, whey protein hydrolysate and whey protein isolate



#### 中国: 乳清蛋白的首要应用领域为婴幼儿营养和乳品,营养保健应用增长迅猛 China – Top categories for whey protein inclusion are primarily in Baby & Toddlers and Dairy, with Supplements seeing a spike

2021-2022年: 营养保健领域的年增长率为14.4%2018-2022年: 营养保健的复合年均增长率为50.3%

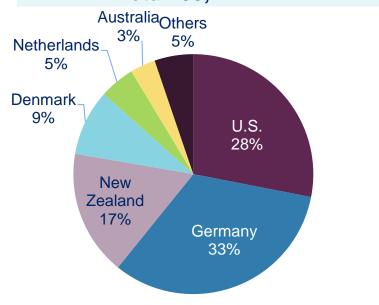




## 美国:中国重要的供应国 USA: Important Supplier to China



#### 中国从世界进口的WPC80/WPI (2022) Total: 35,777 MT



Source: TDM (China Customs Statistics), 350220



# 乳制品渗透物粉 Dairy Permeates



## 主要发现 Key Findings

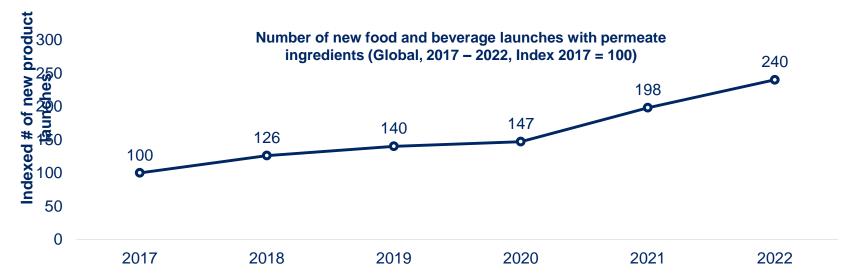
- 应用乳制品渗透物粉上市新品数量在2022年创新高
- 2022 was a record year for new permeate launches globally continuing the growth momentum from previous years
  - The highest number of new product launches in 2022 were in the U.K. and U.S.
- · 在烘焙中的应用显著增长
- Bakery saw steep year-over-year growth in permeate applications with cookies nearly doubling new global launches from 2021
  - 糖果和烘焙为排名前两位的应用领域
  - Confectionery and bakery are the top categories in 2022 and make up half of all new global launches of products with permeate applications



### 上市新品数量不断增加

#### Rapid and Continuous Increase in New Product Launches

- · 2017-2022年, 含有乳制品渗透物粉的全球上市新品数量复合年均增长率为19.2%; 2020-2022年加速增长 (27.7%)
- Between 2017-2022, tracked new food and beverage introductions with permeates globally achieved a sharp CAGR of +19.2% with the growth pace accelerating, recording a CAGR of +27.7% from 2020-2022 globally





## 乳制品渗透物粉的应用遍布全球 Permeate Usage Spans The Globe



54%

含有乳制品渗透物粉的新品 在西欧和北美以外的地区上 市 (2022年)

of 2022 launch activity outside the early adopters of W. Europe and N. America



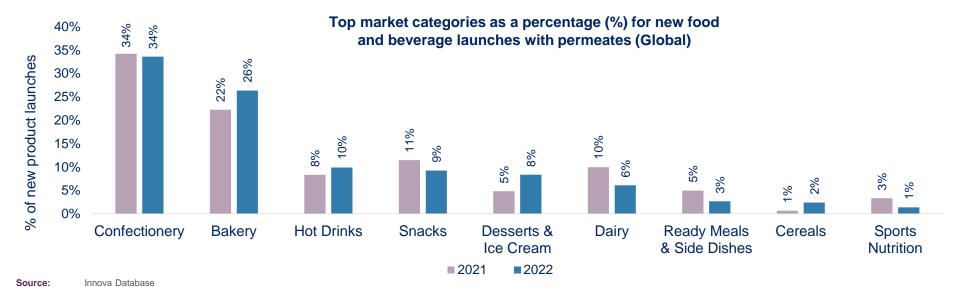
Note:

#### 主要的产品应用类别

• 糖果在过去5年的复合年均增长率为34% Confectionery: +34% CAGR over the past five years

Permeate ingredients include whey permeate, milk permeate, dairy product solids, modified whey

• 甜品和冰淇淋也有增长(32%)Desserts and ice cream (+32%) is another growing top category for application of permeates in food and beverages over the past five years (CAGR)





乳品创新中心助您选择 优质美国乳蛋白和乳制品渗透物粉

**Dairy Innovation Center Facilitates Choosing** 

**Quality U.S. Dairy Proteins and** 

**U.S. Dairy Permeates** 



## 美国乳品出口协会 U.S. Dairy Export Council

- · 独立的会员制组织
- 110多家会员
  - 美国乳品生产商
  - 乳品加工商和合作社
  - 贸易公司
  - 联盟公司和组织
- · 主要由美国奶农出资, 创建于1995年
- · 总部位于美国弗吉尼亚州阿灵顿
- · 在美国以外的很多国家有市场代表,包括中国
- 致力于加速您的业务成功





## 丰富且完全免费的资源

http://www.thinkusadairy.org

- 手册 Brochures
- 视频 Video
- 线上研讨会回放 Past Webinars
- 配方 Recipes
- 供应商 Suppliers



REFERENCE MANUAL FOR U.S. WHEY AND LACTOSE PRODUCTS







乳制品渗透物粉 - 食品和饮料的创新利器 助力来现碳。即均果或碳。 Dairy Permeate Creates Innovative Opportunities for the Food and Beverage Industry



 見無益少益物的?
ALSX
物料吸引皮量放射什么区划吗? 前額。
基金等
出口的合列型、世界上現在生产利益 動位大力有多少ま U.S. Dairy Proteins Versatile Star for Healthy Food

美国乳蛋白 健康食品中的全能明星

日期: 2021年12月2日上午9:30 - 12:00 Date: December 2, 2021, 9:30am - 12:00pm



## 美国乳业致力于在中国市场的长期深入发展

**U.S. Dairy Committed to China Market** 





江南大学副校长徐岩先生和美国乳品出口协会总裁和首席执行官汤姆维尔萨克先生 2018年3月30日 中国无锡 Dairy Center Set Up in Jiangnan University, Wuxi, China



#### 创新产品原型开发 Innovative Prototypes Development

#### 应用美国乳蛋白的创新产品原型

- ・ 面条 Noodles
- 面包 Bread
- ・蛋白凝胶 Gel
- ・冰淇淋 Ice Cream
- ・果泥 Puree
- ・饼干 Biscuit
- ・蛋白脆片 Crisps
- ・酸奶 Yogurt





### 创新产品原型开发 Innovative Prototypes Development

#### 应用美国乳制品渗透物粉的创新产品原型

- ・奶茶 Milk Tea
- ・速食汤 Soups
- ・米饼 Rice Cracker
- · 补水饮料 Rehydration Beverage
- ・ 鱼香酱 Fish Flavor Sauce
- ・ 康普茶 Kombucha















## 美国乳品创新应用研讨会 Technical Seminars





### 乳品大讲堂 Student Training









#### 蛋白脆片 Protein Crisps















#### 饼干和焙烤产品 Bakery Products













#### Dessert Yogurt

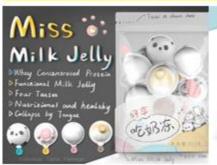








Snacks: Jelly







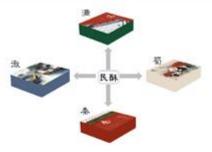






#### Bakery Snacks















#### Others





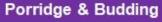








#### Beverage















#### Ice cream & Yought

Snack













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