

Trends in sugar, sugar reduction, and sweeteners

Prepared for the 34th annual Sweetener Symposium



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The insights behind your next big idea



Consumers

We ask 30,000 people for their opinions each month.



Markets

We track consumer spending in 3,000 markets across 34 countries.



Innovation

We cover 33,000 new product launches from 62 countries each month.



Trends

We track more than 70 consumer lifestyle trends and thousands of observations on a daily basis.



Why the topic of sweeteners is important: Rising obesity rates

Around the world, the rising number of people who are overweight, obese and/or diabetic has made sugar and sweeteners some of the most watched – and regulated – ingredients in the food and drink industry. According to the World Health Organization:

1 in 3

adults aged 18+ worldwide were overweight in 2014

42 million

Children younger than age 5 were overweight or obese in 2015

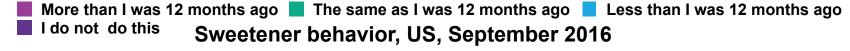
422 million

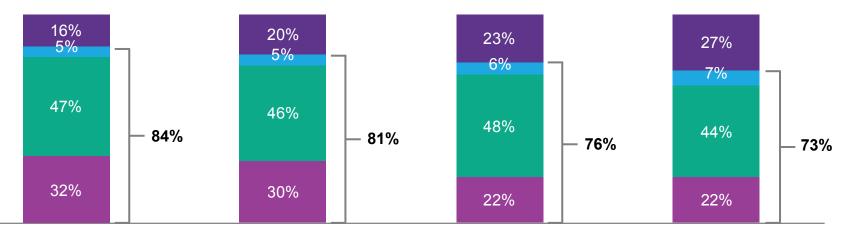
People globally were living with diabetes in 2014



Consumers are limiting the amount of sugar in their diet

"Thinking about sugar and sweeteners in your diet, which of the following do you do, and are you doing it more, less, or the same amount as 12 months ago? Please select one response per statement."





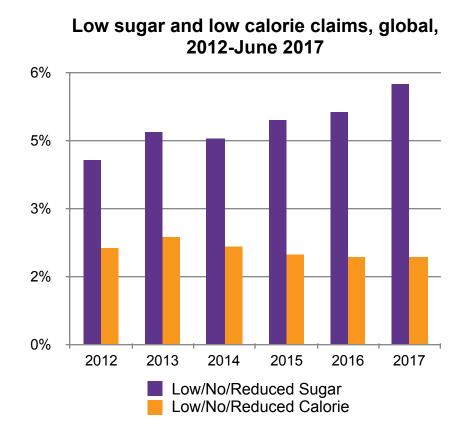
Limiting the amount of sugar in my diet

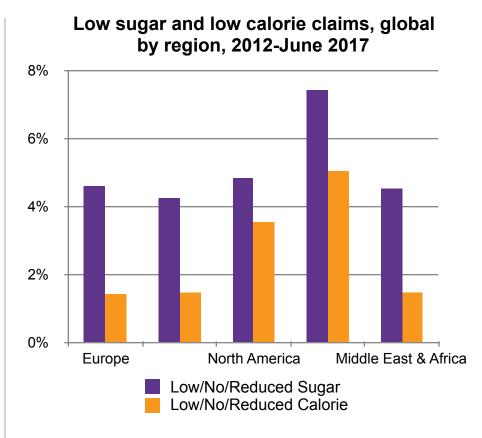
Buying items labeled as low/no/reduced sugar



Low sugar claims more common, and growing

New product introductions making a low/no/reduced sugar claim have grown steadily in the last five years, while low/no/reduced calorie claims have declined. Differences by region are substantial, with Latin America having the most products with claims overall.



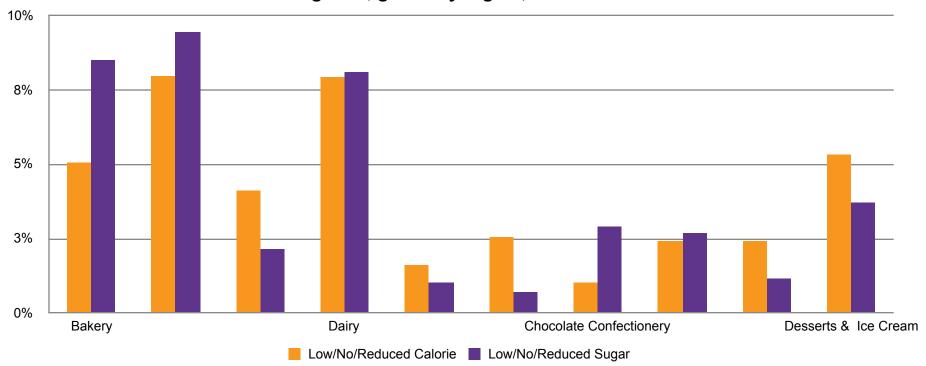




Largest categories among those with more low-in claims

The Bakery and Snacks categories are the two largest in terms of overall new product introductions, and are among those with the greatest number of low/no/reduced sugar or calorie introductions.

Percent of product introductions with a low/no/reduced calorie or sugar claim, largest categories, global by region, 2012-June 2017





Consumers may be skeptical of low/no/reduced sugar claims

6%

of food and drink products launched in the US made a low/no/reduced sugar claim in 2016, up from **4%** in 2012

35%

of US consumers think products labeled as "reduced sugar" often contain lots of artificial sweeteners

37%

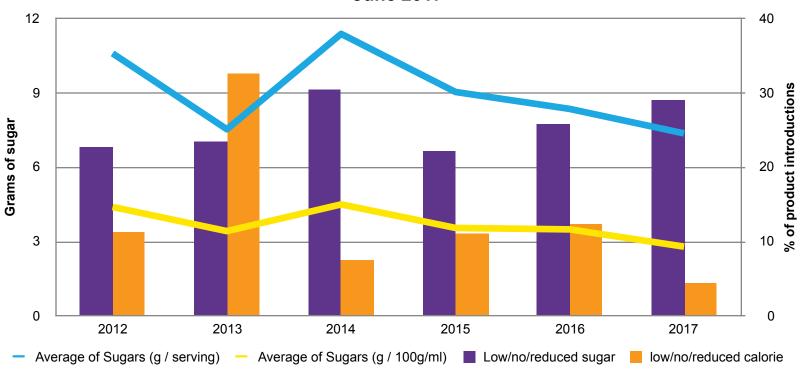
of US consumers agree food/drink labels should show more clearly if they contain artificial sweeteners



Non dairy beverages: Sugar grams drop, low sugar claims grow

Looking specifically at liquid dairy alternative beverages, we see an increase in those with a low/no/ sugar claim, and a decrease in grams of sugar per serving or per 100 grams. Note that there appears to be more sugar reduction than there are low sugar claims, which may indicate that some companies are covertly reducing, and not flagging it up on pack.

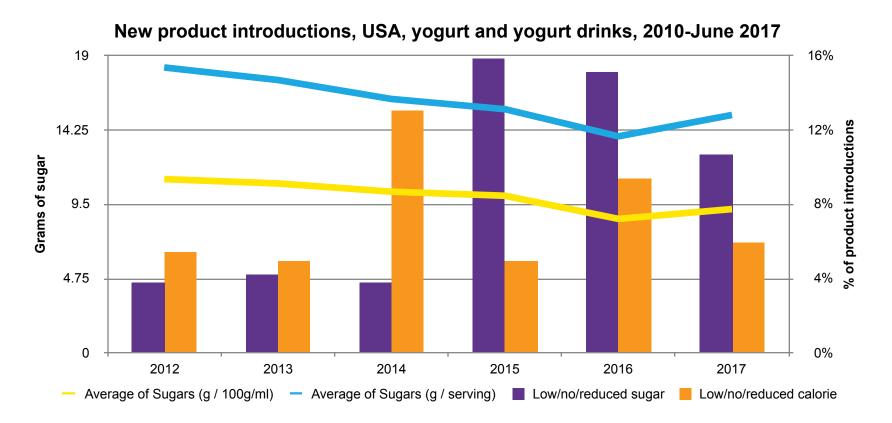
New product introductions, USA, liquid dairy alternative beverages, 2010-June 2017





Yogurt and yogurt drinks: Sugar takes center stage in 2015

Calories were a dominant focus, in terms of claims, until 2015, when sugar claims took over. Grams of sugar per serving has shown some declines, but less so than other categories, indicating there may be room for improvement there.





New "added sugar" regulations will encourage "no added sugar" claims

Pressed By Kind Strawberry Apple Chia Fruit Bars (US)

PRESSON AND KIND STRANBERRY APPLE CONCY FRUIT & CHA CONCY FRUIT & CH

This product is using the new nutritional fact labels and claims to have 19g of total sugars, 0g of which are considered added sugars, per serving.

Naturally Nood Nothing Naughty Cocoa Lamington Smoosh'd Wholefood Bar (Australia)



Described as a "wholefood bar" this product claims to be naturally sweetened with fruit (dates, raisins) and contains **no added sugar**, artificial colors, flavors or preservatives. Each 35g serving contains **12.8g of sugar**.

Love Child Organics Baby's First Oats + Chia Organic Infant Cereal (UK)



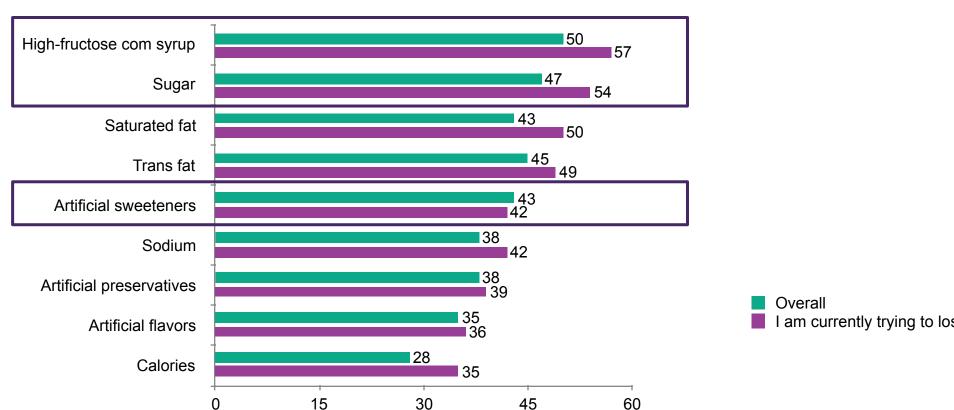
According to the manufacturer, this product is made from simple, clean ingredients including whole grain oats and chia, and is fortified with iron and B vitamins. It contains **no added sugar** or salt. no artificial colors or flavors.



When shopping for healthy foods, consumers are looking to avoid sugars...and artificial sweeteners

Avoiding in better-for-you foods, by dieting status, June 2016

"When looking to buy food and beverages you consider 'healthy' for yourself or members of your household, which of the following do you avoid?" "Which of the following describes you? Please select one."

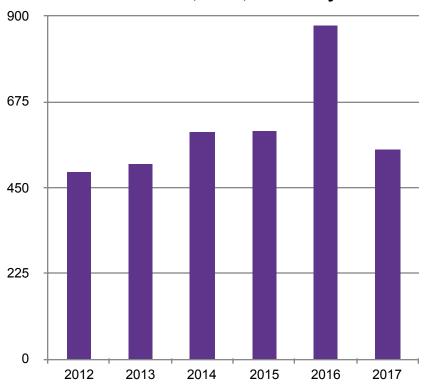




The "no HFCS" claim—still not losing its power

US product introductions continue to grow, with significant increases in 2016 and so far in 2017

Product introductions making a "no HFCS" claim, USA, 2012-July 2017



Dean's TruMoo stands out as a "no HFCS" success story, in terms of consumer response and sales



- Consumers prefer
 TruMoo to other milks:
 41% of consumers say
 they would buy TruMoo
 compared to 32% for all
 plain and flavored milks
- The company recently introduced unique new flavors (e.g. Cookies & Cream) and addedprotein items
- For many of the varieties, unit sales outpace the category average, even though the product is premium priced



Artificial sweeteners aren't viewed favorably

49%

of US consumers agree diet soda is just as unhealthy as regular soda

35%

of US consumers agree artificial sweeteners are bad for your health

Only 19%

of US consumers agree artificial sweeteners taste as good as sugar in food/drink products



Consumers are interested in natural sweeteners...but won't pay more for it

26%

of US consumers would like to see more food/ drinks which use naturally sourced sugar substitutes (e.g. stevia)

19%

of US consumers agree they **are buying more food/drink** containing **natural sugar substitutes** (e.g. monk fruit, stevia)

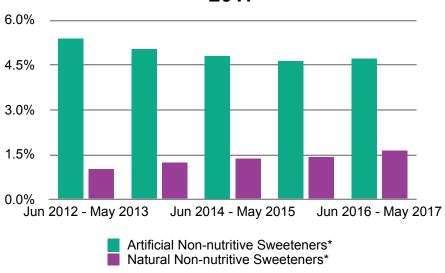
16%

of US consumers would pay more for food/ drinks which use naturally sourced sugar substitutes (e.g. stevia)

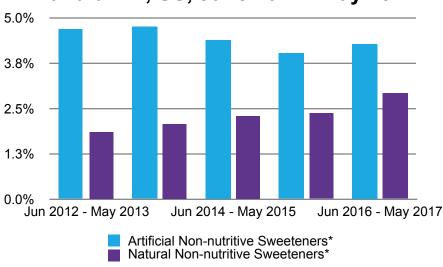


Natural non-nutritive sweeteners are on the rise

Percentage of launches that contain non-nutritive sweeteners, all food and drink, global, June 2012 - May 2017



Percentage of launches that contain non-nutritive sweeteners, all food and drink, US, June 2012 - May 2017

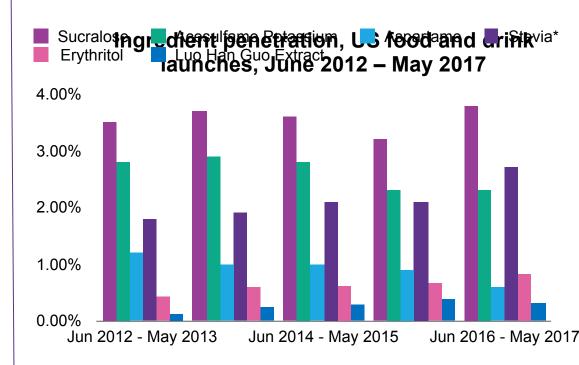




Although niche, monk fruit and erythritol are on the rise

Between June 2012 and May 2017

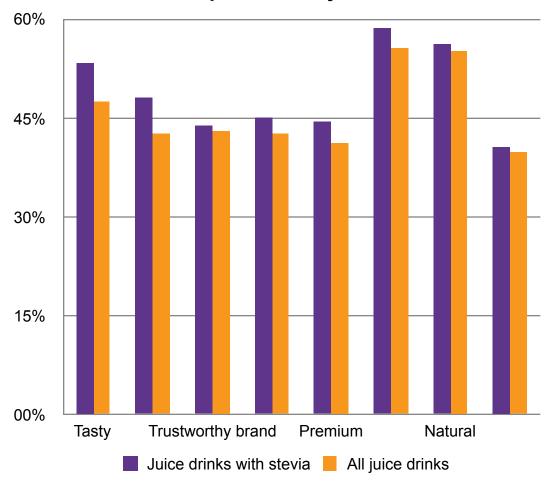
Percentage of US food and drink products launched with erythritol has doubled





A closer look at juice drinks with stevia: They seem to work

Consumer perception scores, juice drinks with stevia compared to all juice drinks, USA



More favorable perceptions across the board

- Purchase intent is higher for juice drinks with stevia compared to all juice drinks: 36% compared to 32%
- Consumers aged 18-34 most likely to say they will buy juice drinks with stevia: 49% compared to 37% of 35-54 year olds and 28% of 55+

Insight: Stevia in this category seems to work. Different categories yield different results. Understanding the "why" behind these products can help inform decisions in other categories



What products work best? Which don't? And why?



Purchase intent: 57%
Old Orchard Cran-Naturals Cranberry
Apple Juice



Purchase intent: 51%
Bai Antioxidant Infusion Clementine Juice
Drink



Purchase intent:17% Saluu Aloe Vera Juice Drink



Purchase intent: 21%
GoodOnYa Hydrate Electrolyte Drink

- Brand matters: Bigger brands are more likely to have higher purchase intent scores
- Flavor matters: The aloe vera drink has the lowest purchase intent score for a reason—consumers do not like or do not know the flavor
- Value matters: Those products perceived as not delivering on stated benefits or being too high priced for the market also do not fare well
- Age matters. Millennials most likely to seek out drinks made with stevia



Halo Top is positioned as a healthy ice cream



In short, we use organic stevia. Stevia is a plant native to Paraguay that's been used to sweeten foods and beverages for more than 200 years. And, because it's so tasty, we use it as a sugar replacement.

We also use Erythritol, which though it has a rather scientific-sounding name, is actually another all-natural sweetener found in fruits like pears and grapes. Though it's technically a sugar alcohol, it's unlike the others because erythritol doesn't affect blood glucose or cause bloating.







Products linking the ingredient xylitol back to its plant source

Xylitol can be processed from trees like birch (and other hardwood trees), but it can also be manufactured by an industrial process that transforms a plant fibre called xylan into xylitol. Labeling terminology that links the ingredient back to the plant may help to give the product a more natural image.

Kernnel Premium Birch Xylitol Sugar (Croatia)

Zollipops Assorted Fruit Flavoured Lollipops (USA)

Pulsin' Orange Choc Chip Fruity Oat Bars (Netherlands)



Natural xylitol from birch bark from

organic farming (100%)

Made with xylitol from USA birch

Tooth-friendly xylitol is used to sweeten the chocolate, which occurs naturally in silver birch and strawberries



Provide more transparency about sugar

35%

of US consumers agree food and drink companies should be doing more to reduce the amount of sugar in their products

34%

of US consumers agree food and drink companies should make it easier to understand how much sugar is in their products



Final thoughts

Spotlight on sugar

Media attention on added sugar coupled with changing nutritional panels will increase awareness about the different sources of sugar in consumers' diets

Focus on overall reduction

While added sugars are poised to garner more attention, manufacturers should continue to focus on reducing a product's overall sugar content rather than focusing solely on reducing the amount of added sugars in a product.

Alternative solutions

Consider alternative solutions for sugar reduction, including new technologies, flavor profiles that are less sweet, and providing consumers with options for sweetness levels.



THIS is what is most important to consumers—their top five priorities

83% Taste

76% Freshness

72% Cost

63% Healthfulness

50% Natural



Thank you

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