



Põllumajanduskoda

Estonian Chamber of Agriculture and Commerce

Gira

The current dairy situation What about the future?

A presentation for Piimafoorum 2024

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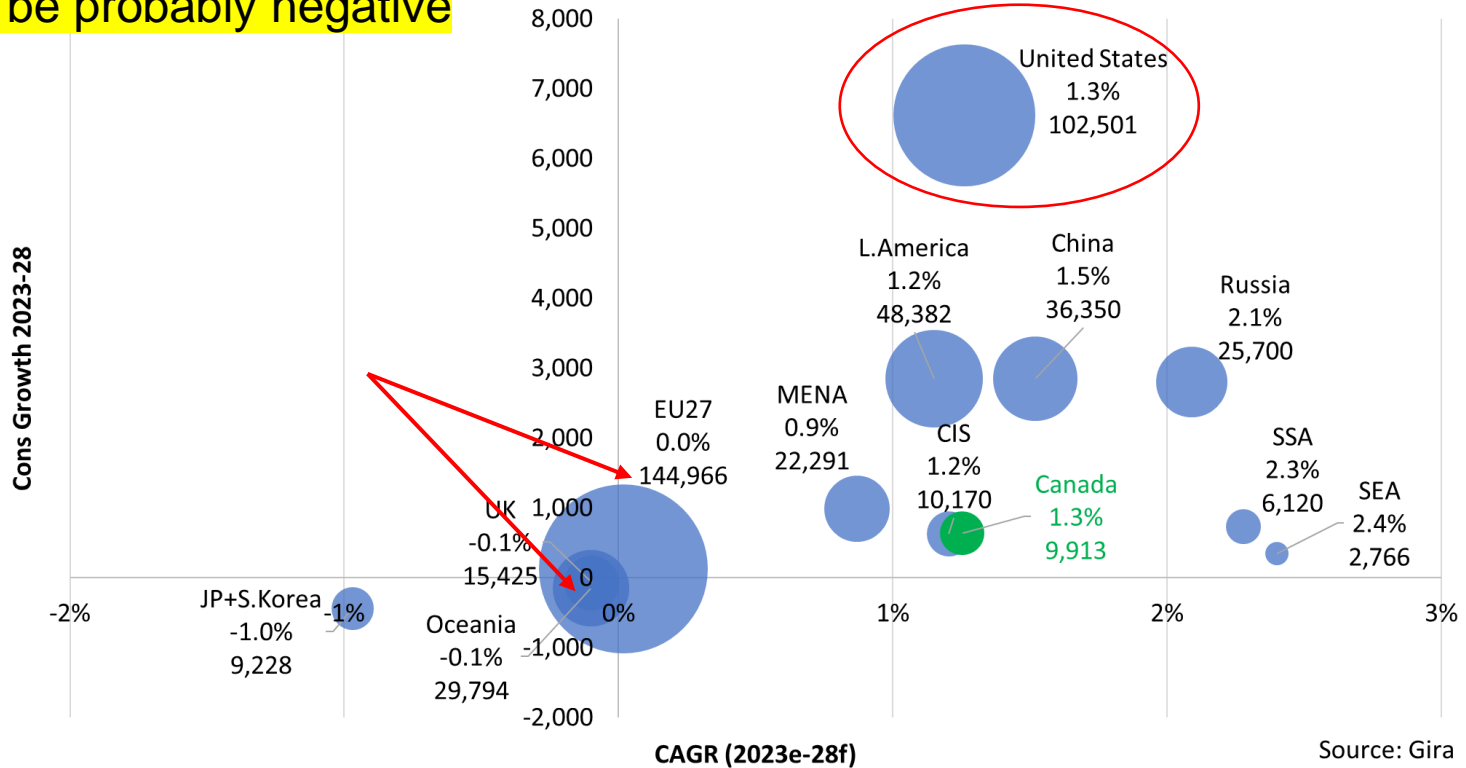
Euroopa Maaelu Arengu
Põllumajandusfond:
Euroopa investeringud
maapiirkondadesse

Milk collection growth for the next 5 years by main regions

More milk out of the US/Canada and no growth for the EU and NZ



EU: will be probably negative



Source: Gira

World dairy consumption

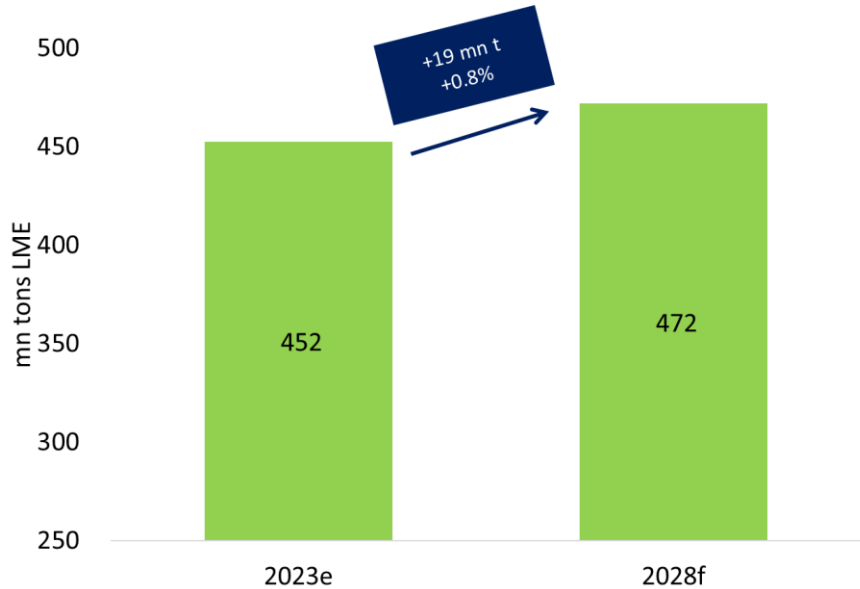
Will continue to increase but not everywhere

Dairy Consumption by Region

USA should become the fastest growing region in midterm

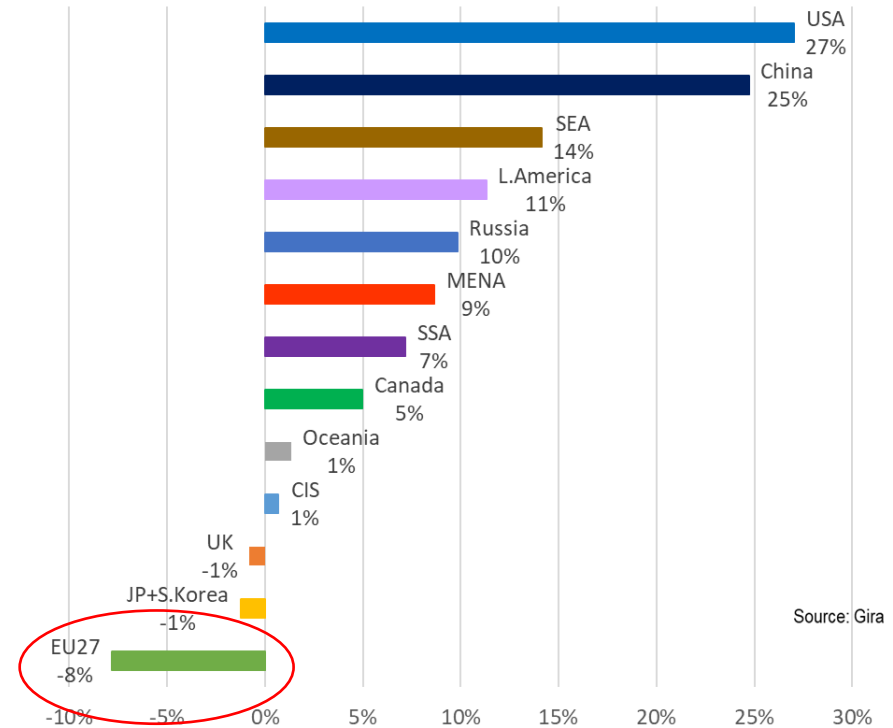


Dairy Consumption, 2023e-28f excl. IN & PK



Source: Gira

Region Contribution to the midterm growth, 2023e-28f



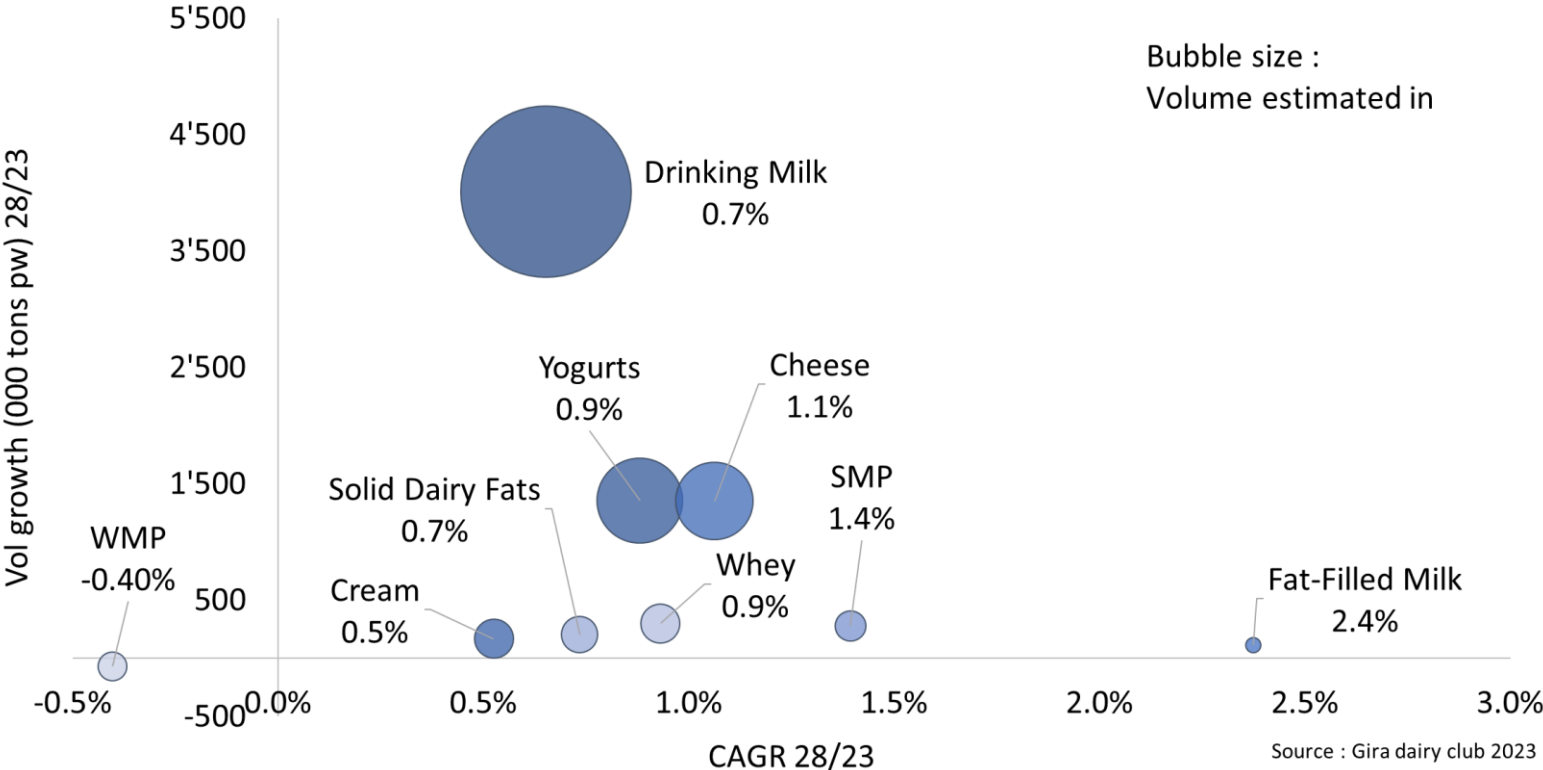
Source: Gira

Overview of Consumption Growth by Product

For most dairy products : growth between 0.5% & 1.4% p.a.



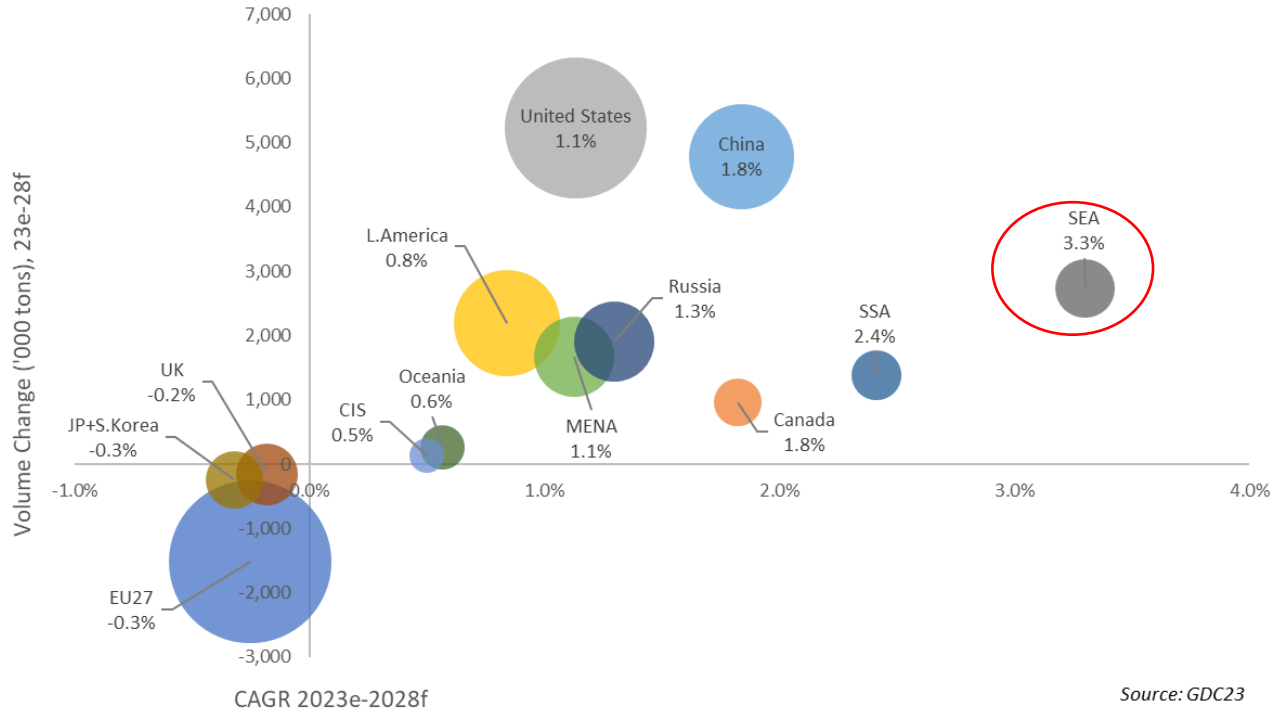
Global Consumption growth, excl. IN & PK 2023e-2028f



Summary of Demand in the coming years

SE-A should be followed carefully for the future!

Apparent Dairy Consumption in Milk Eq., 2023 to 2028f



Source: GDC23

Note: The apparent dairy consumption in milk equivalent is calculated by adding imports and retrieving exports to milk collection all expressed in milk equivalent.

Focus on China

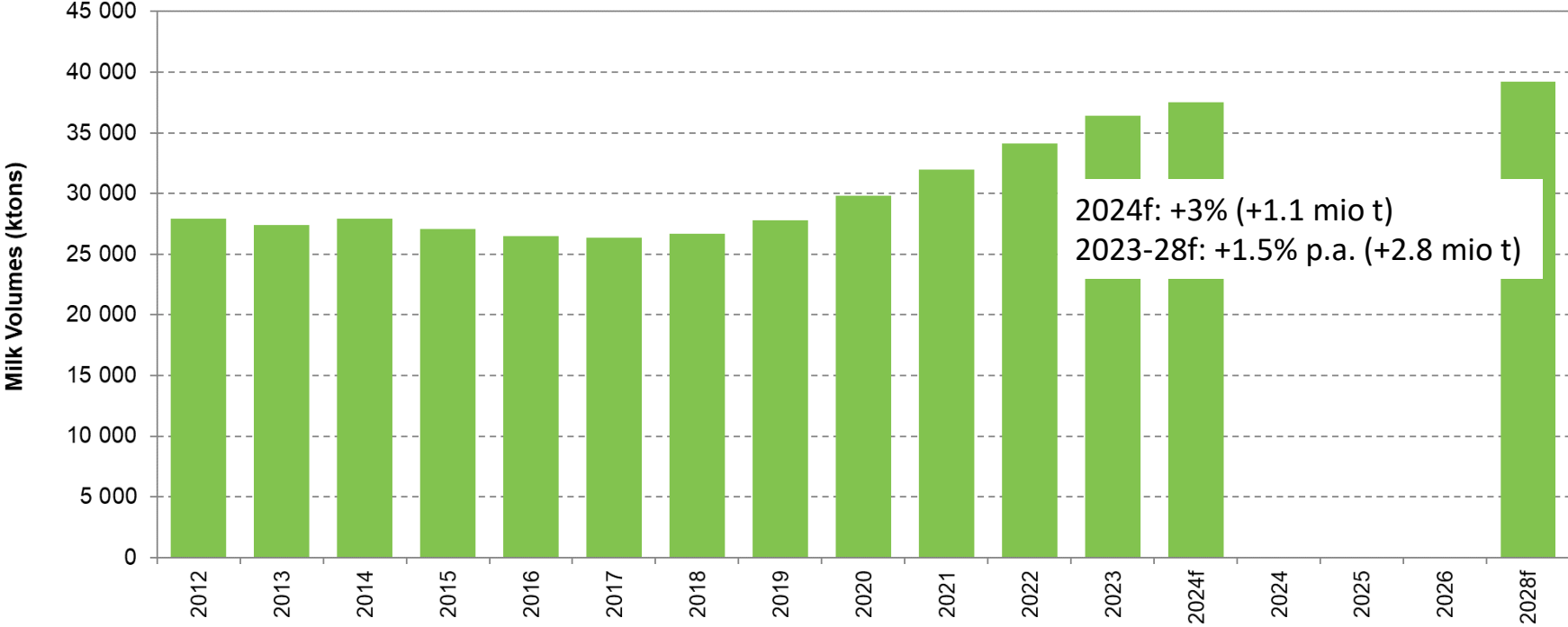
What's going on?

What about the future of milk Collection

Base case scenario: slowing milk collection growth in 2024 & by 2028

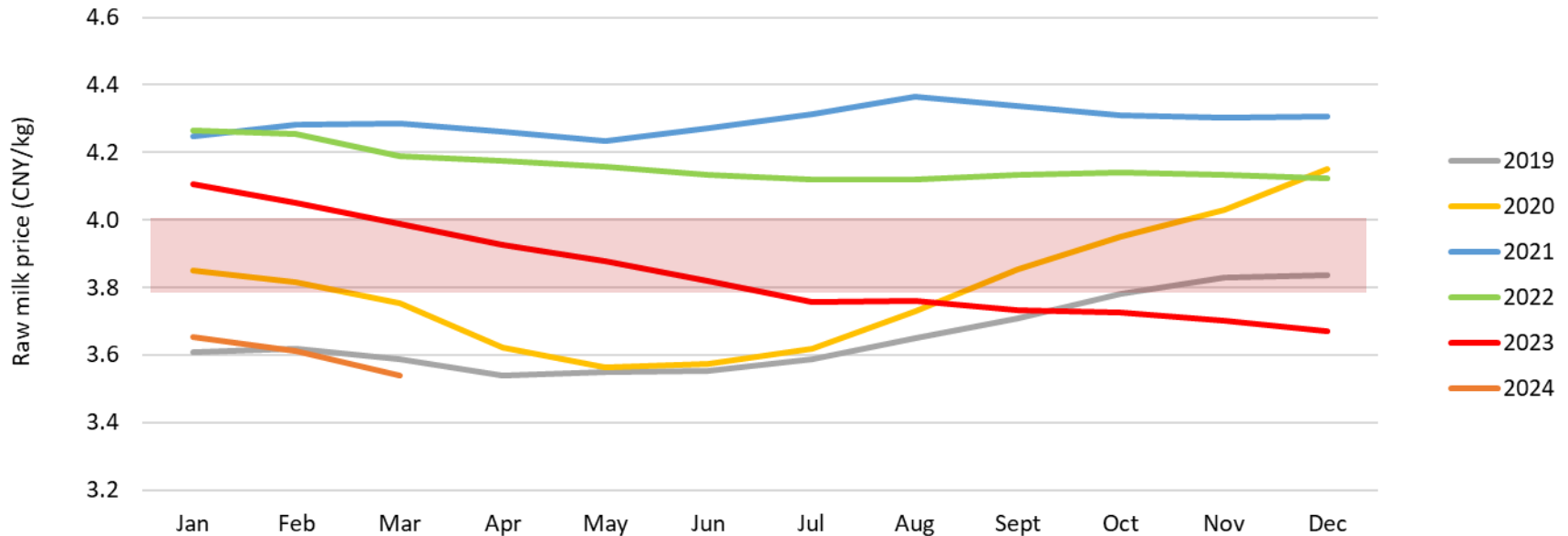


Chinese milk collection, 2012-2023e, 2024f, 2028f



Source: NBS, IDF, Gira forecast

Monthly average raw milk prices, 2019-2024



Source: Gira from Ministry of Agriculture of China

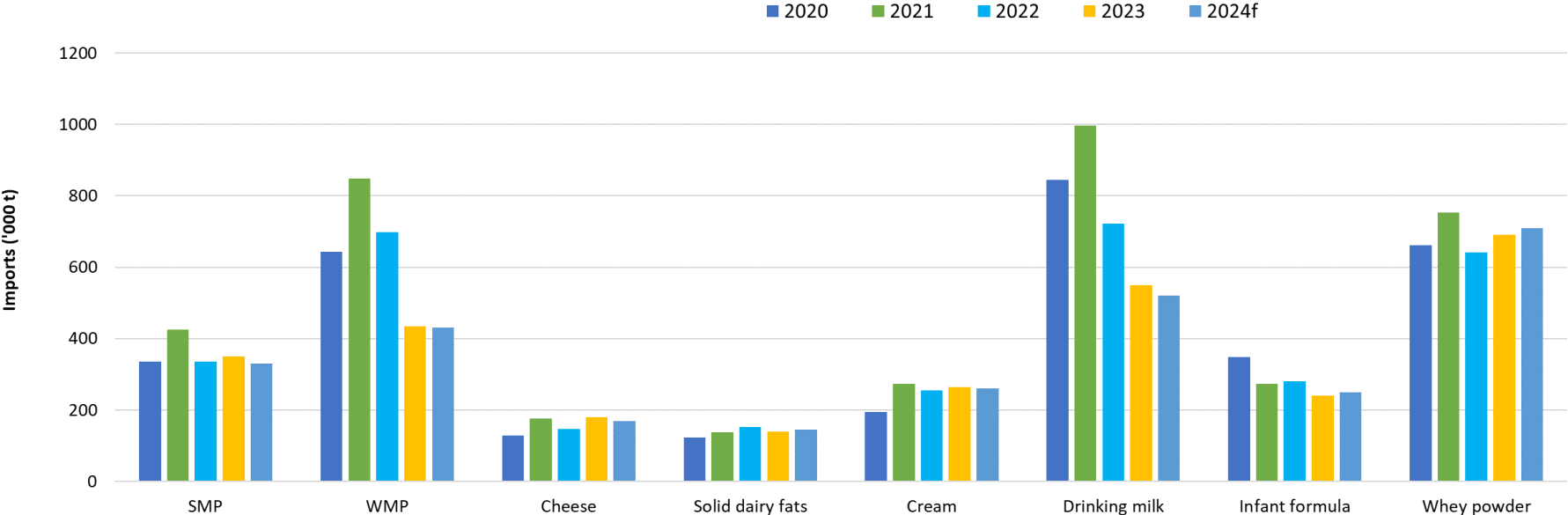
 Break-even range

2024 Imports Forecast

Still too early to say...probably no significant recovery is expected in 24



2024 import forecast by main products

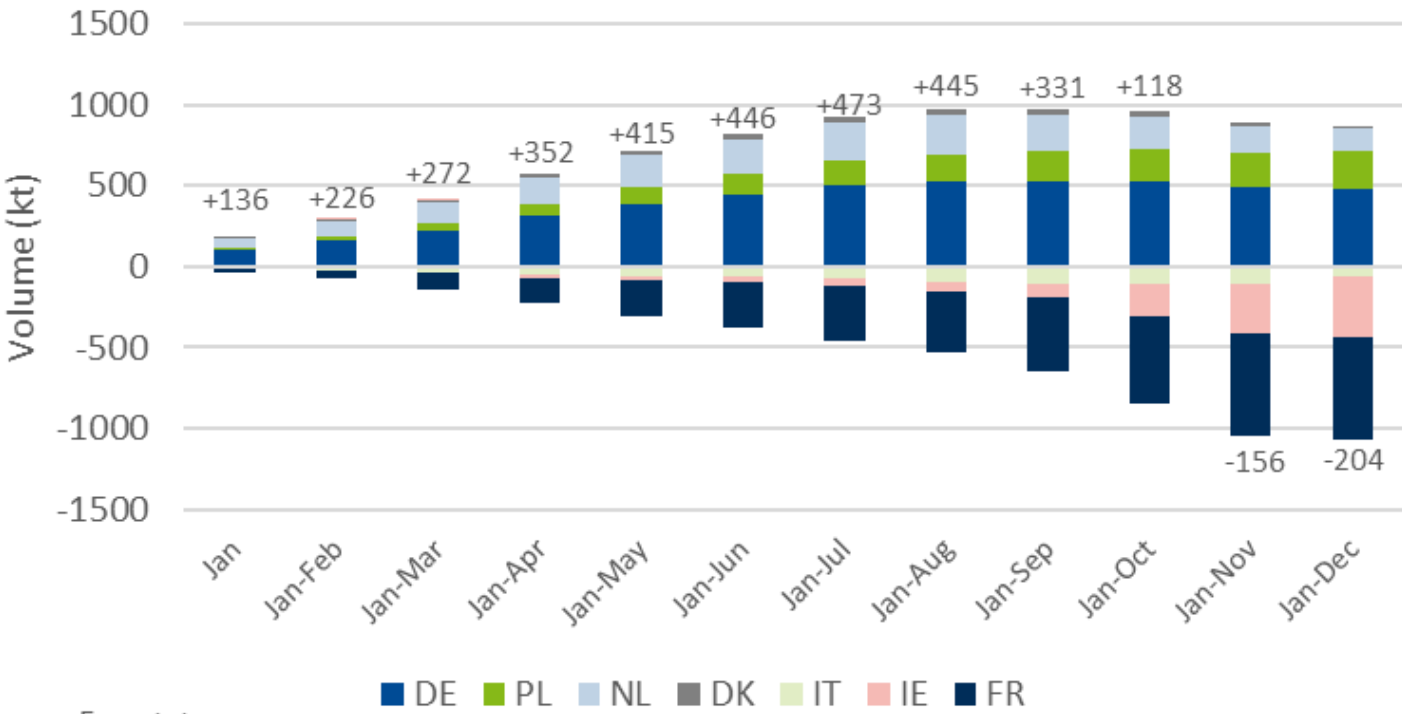


Source: Chinese Customs, Gira forecast

The EU market

EU Milk collection: zero growth in 2023

IE has been through several weather issue in 2023



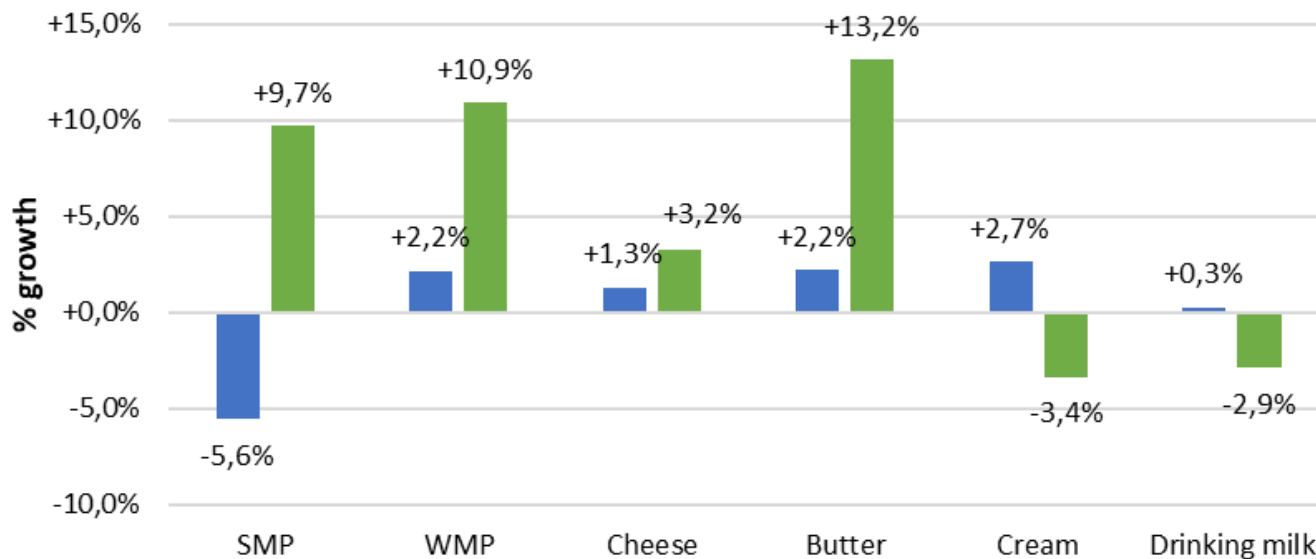
Source: Eurostat

2023 Production and exports dairy products EU

EU prod is low (no milk growth) but exports really up (low consumption)



Variation of production and export volumes
(2023/2022)



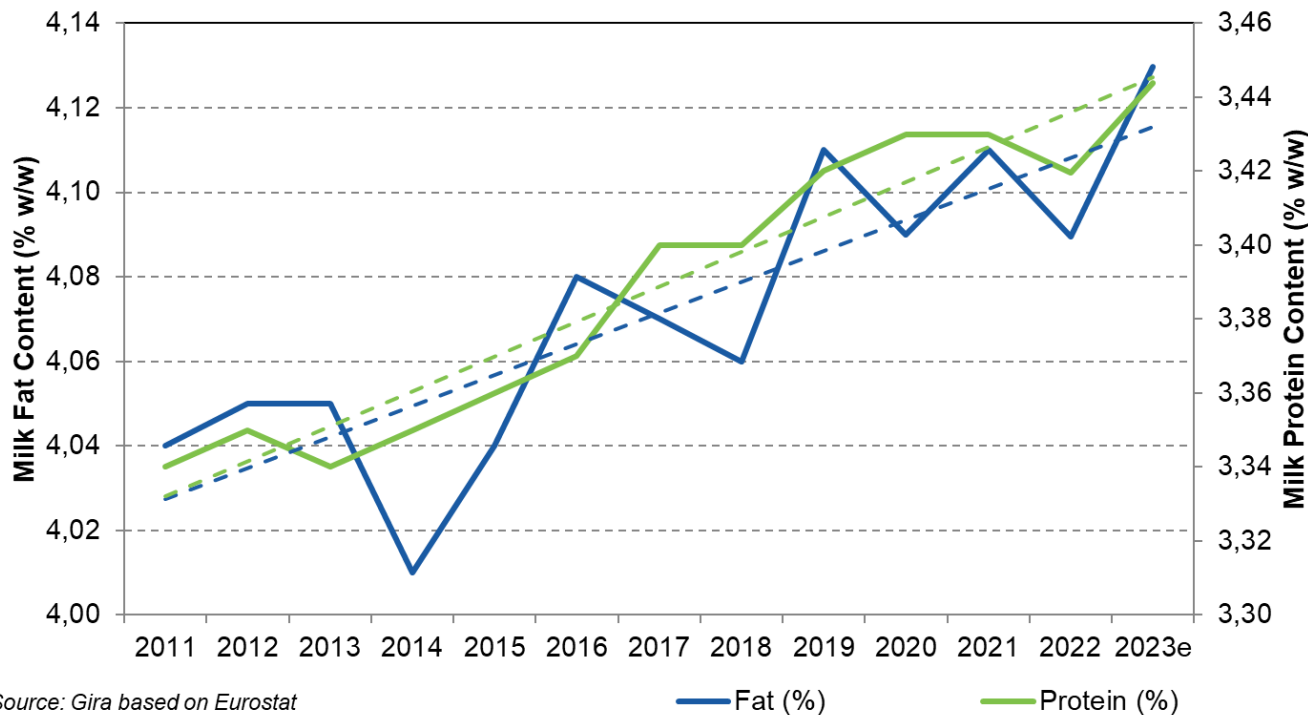
Source: Eurostat

■ Production ■ Exports

Between 2012 and 2023 we have gained potentially 120'000 tons of butter and 428'000 of SMP



Milk fat and protein contents over the years



Source: Gira based on Eurostat

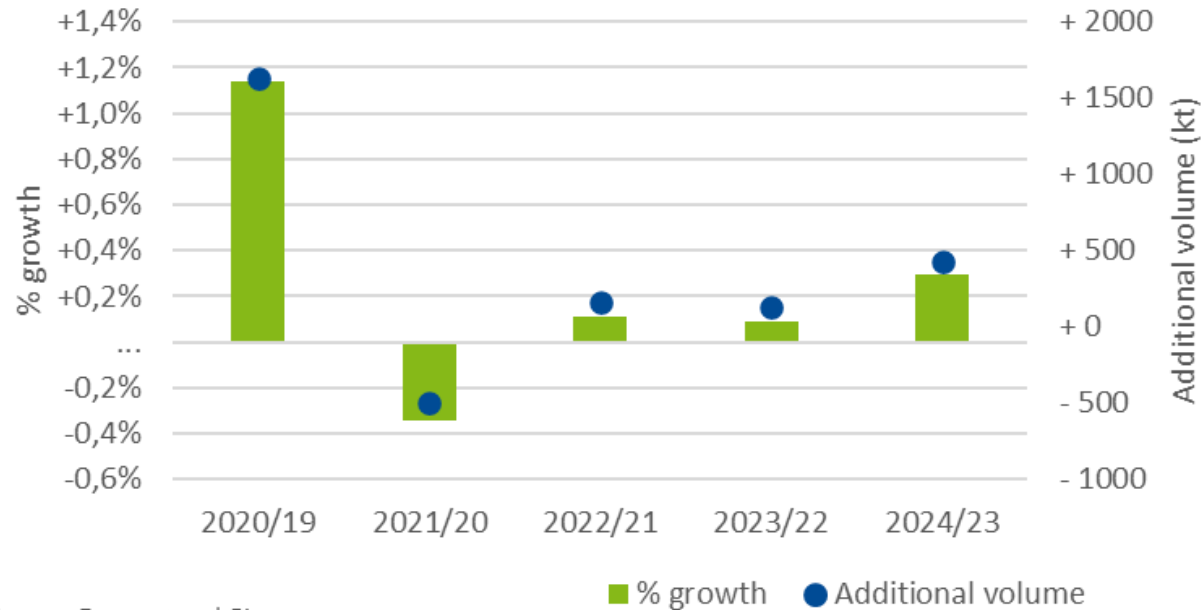
Equivalent of
+55'000 tons
of butter and
97'000 tons of
SMP in 2023

Milk Collection Forecast for 2024

Small rise of milk collection expected in 24; milk price will be determinant



Milk collection growth, EU-27, 2019-2024f



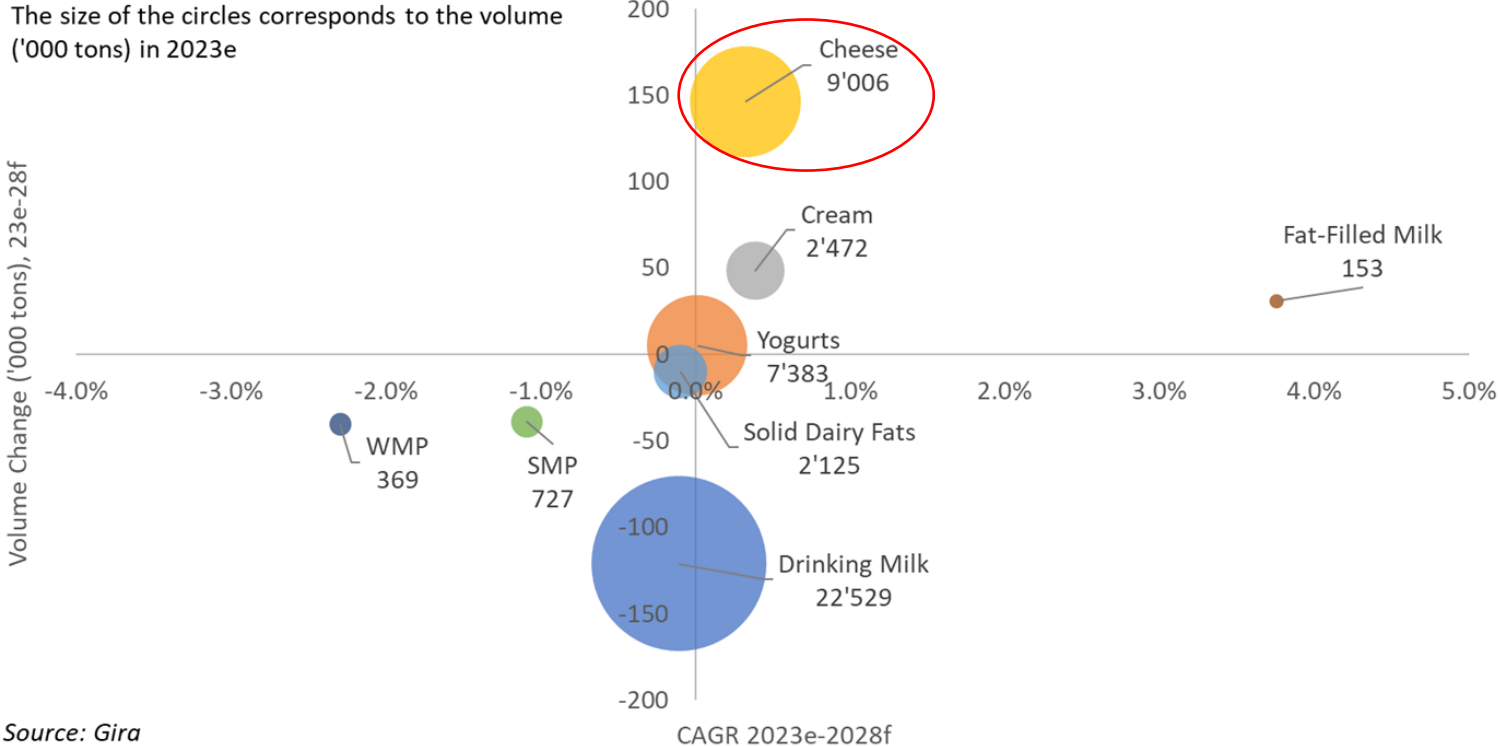
Source: Eurostat and Gira

EU dairy consumption trend 23/28

More and more cheese



The size of the circles corresponds to the volume ('000 tons) in 2023e



Source: Gira

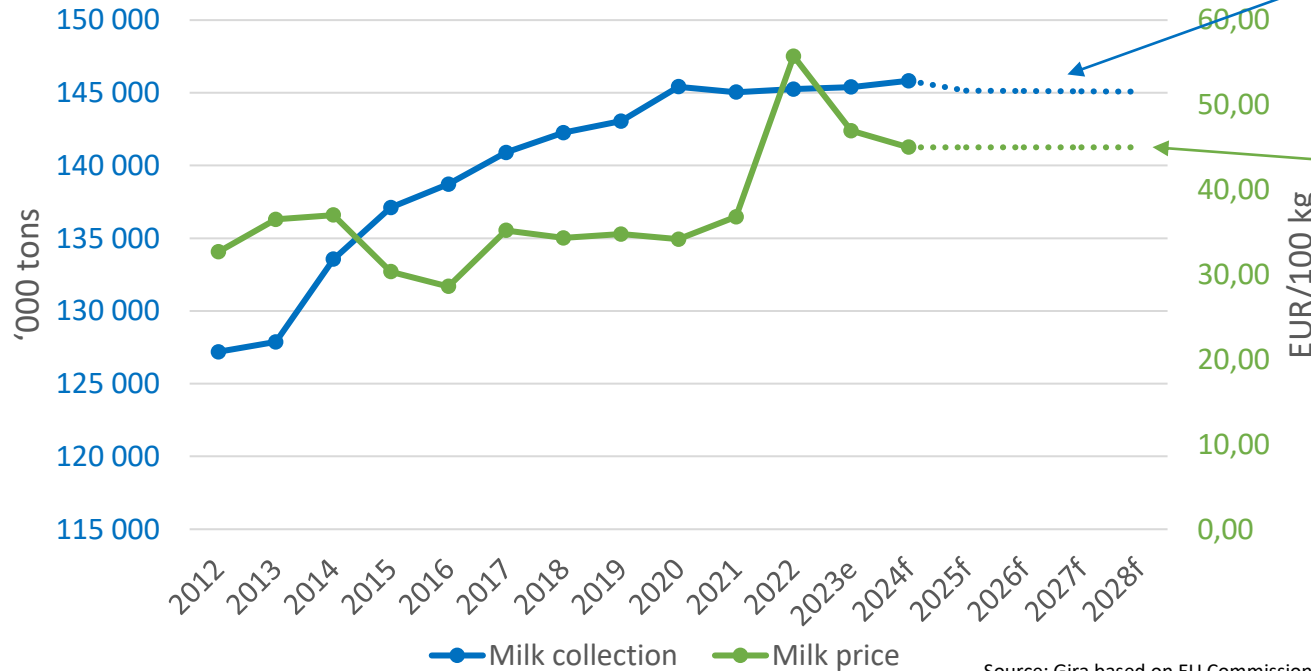
Less milk and a more expensive milk

Is 45 €/100 kg the “new normal” in Europe?

Higher milk price will weight on margin: need for added value



Milk collection and milk price in the EU

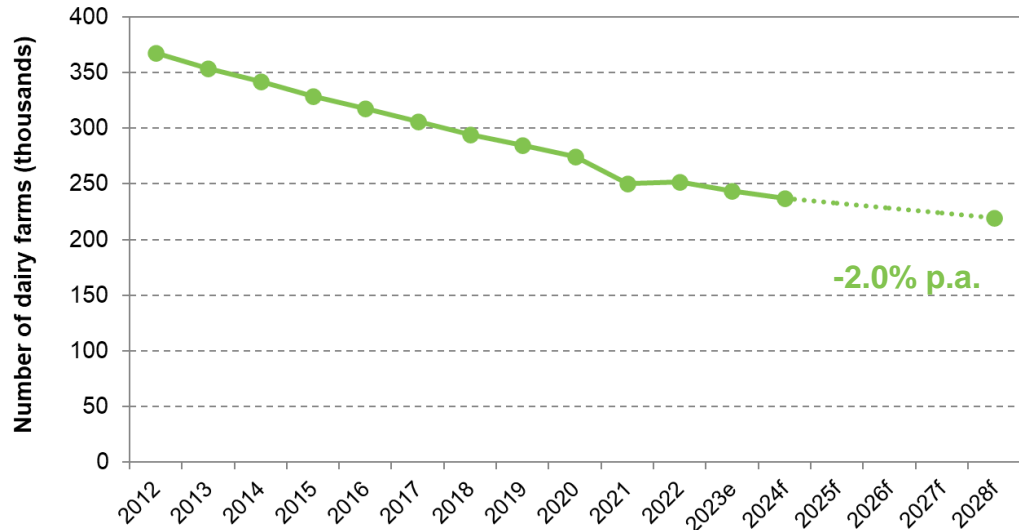


Milk supply issue?

45 €/100kg, the new price floor?

Source: Gira based on EU Commission

Dairy farms

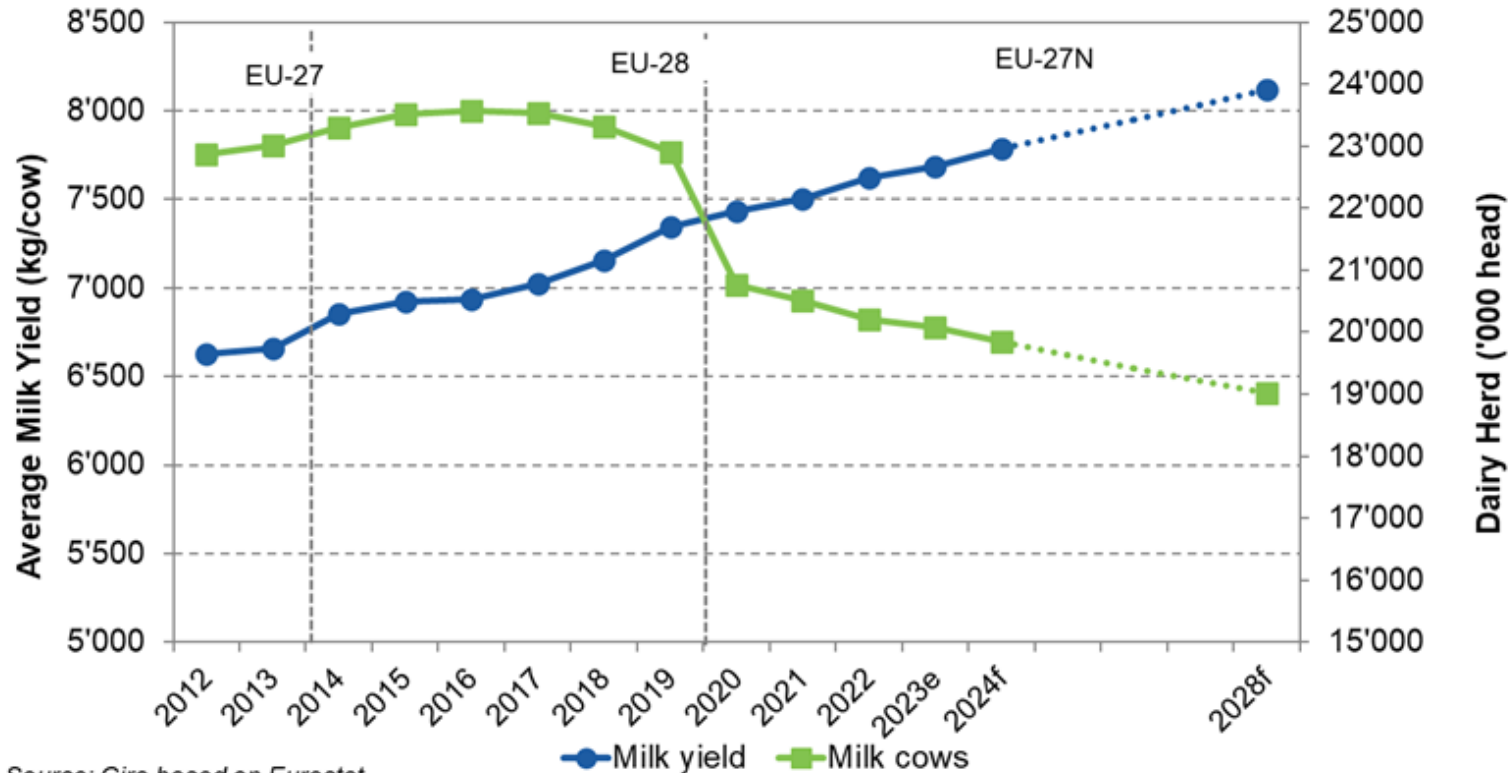


Source: Gira based on Eurostat

DE, DK, FR, IE, IT, NL and PL
=
52.3% of EU-27 dairy farms

cows will continue to go down (-1,1%), yield will goes up

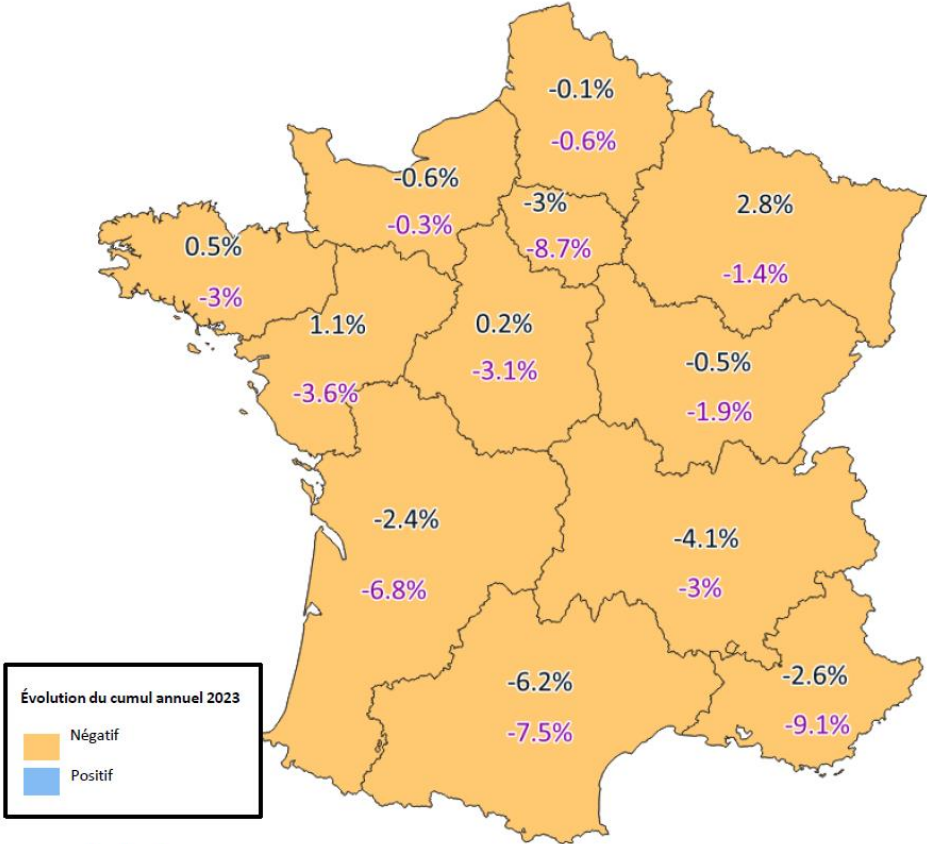
EE: -1,6% p.a during the period but Yield +3,7% p.a (best in class in the EU)



Source: Gira based on Eurostat

Milk collection in France: down in every region

2023: -2,7%, Jan 24: -0,3%

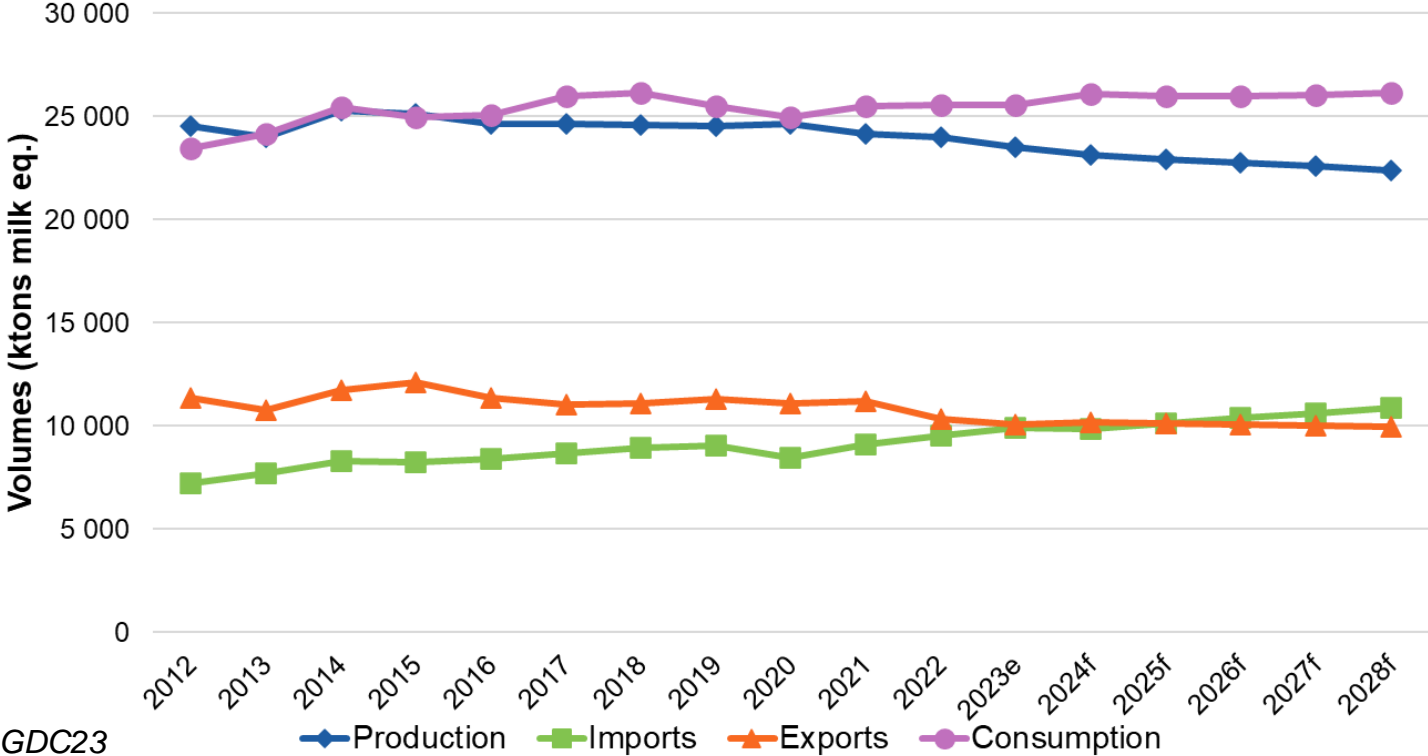


The milk situation in France in LME

By 2027 France could become a net importer.



The French situation in LME 2012 - 2028

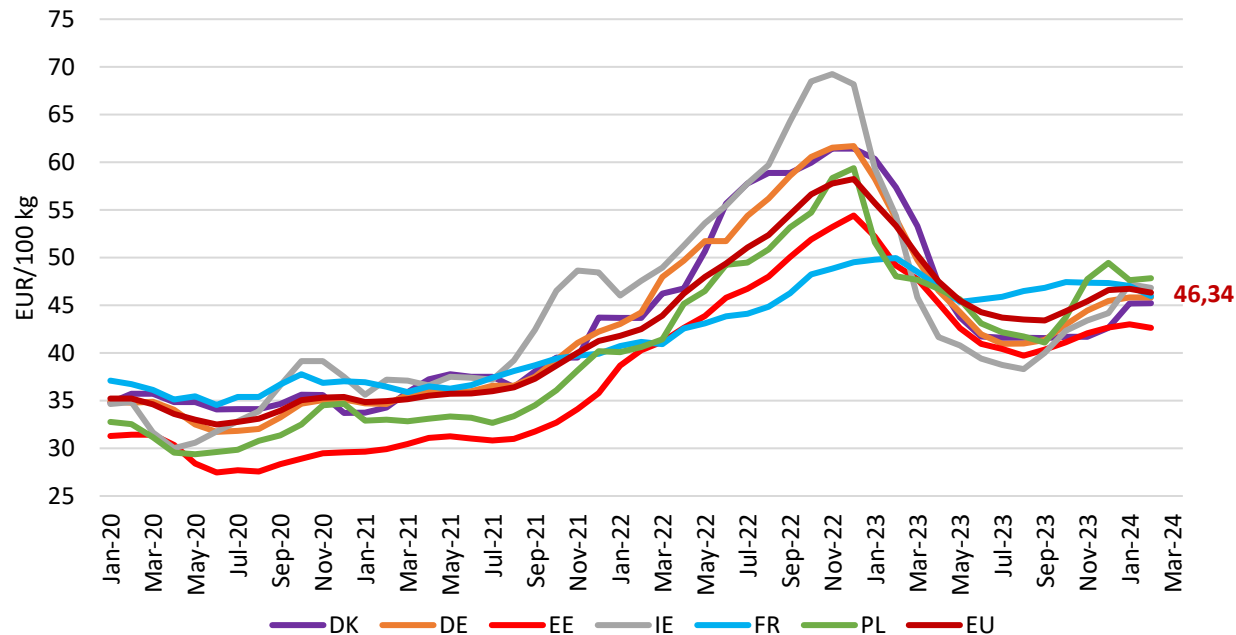


Source: GDC23

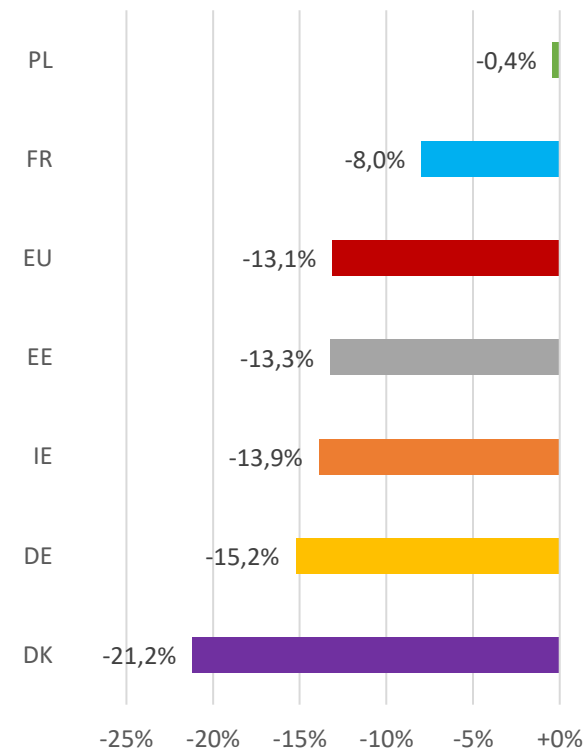
Milk prices: slightly up in February for most countries

Except for Estonia

Raw milk price in EU countries



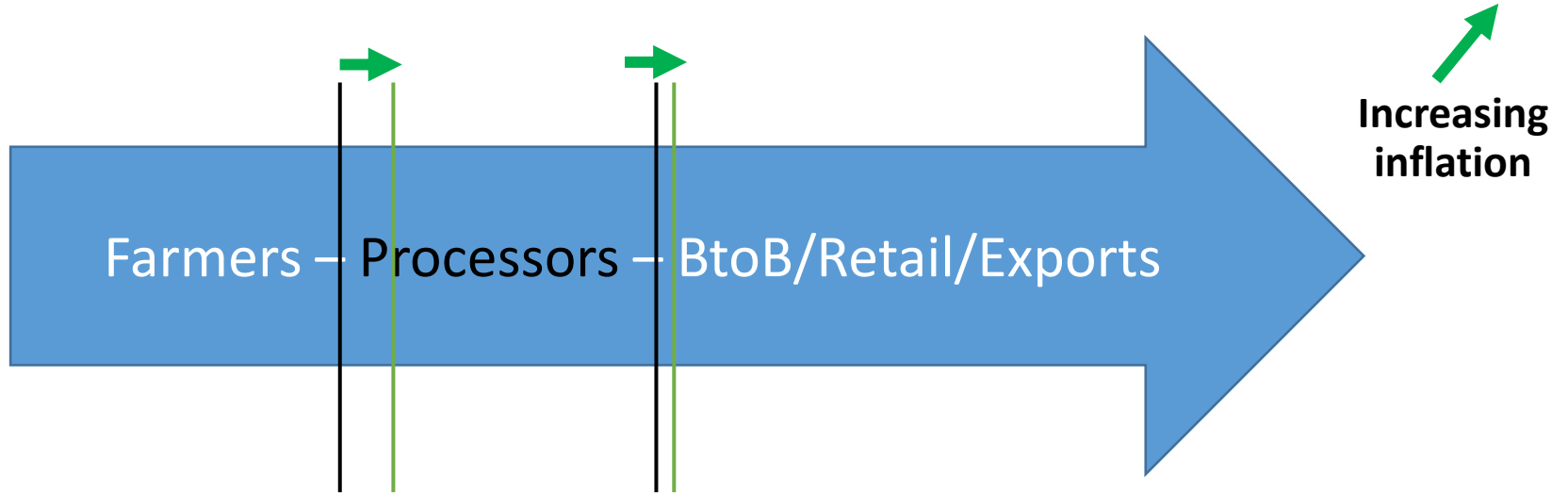
Milk price increase Feb 24/Feb 23



What's the impact on processors?

Processors' margins will be squeezed

The dairy supply chain



- Farmers will have a greater power of negotiation
- Clients of dairy processors (retail, BtoB and exports) have little room for price adjustments
- ➔ **Processors' margins could be squeezed** ➔ **Dairy companies will readjust their strategies**

Extraction and valorisation of milk components
Not anymore the cherry on the cake but the cake itself

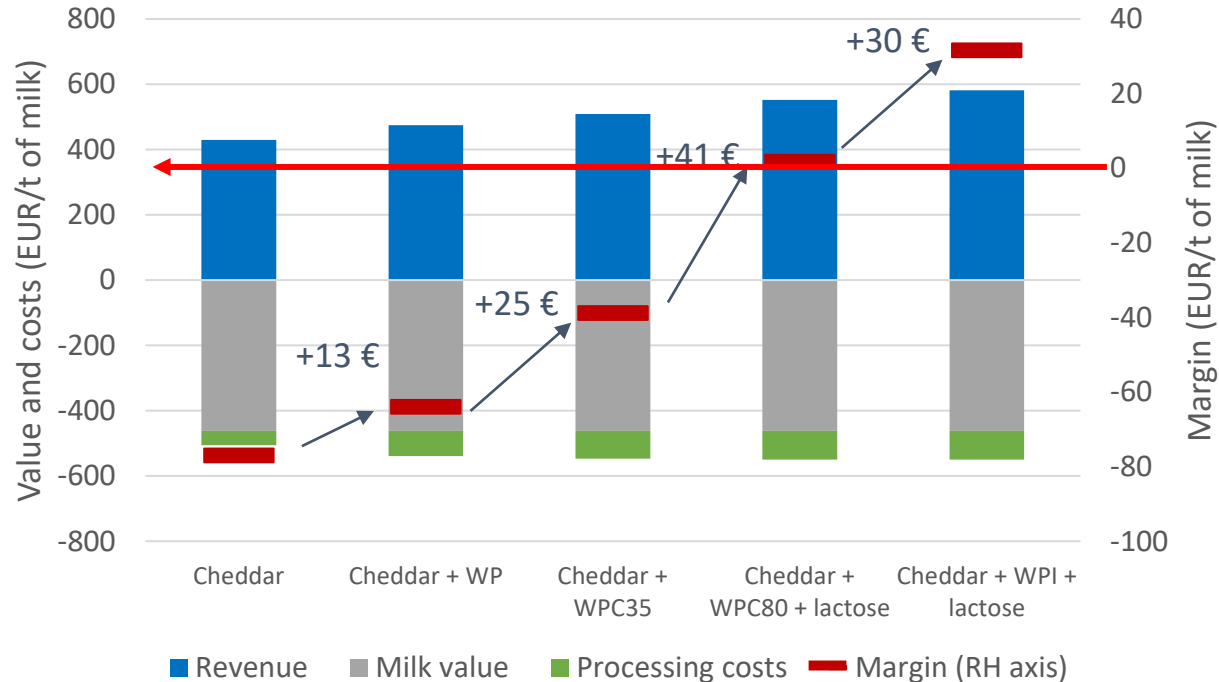


European Cheddar gross margin calculation December 23



Valorisation is not enough. Compulsory to produce added value ingredients

Value and margin of cheddar production, December 2023

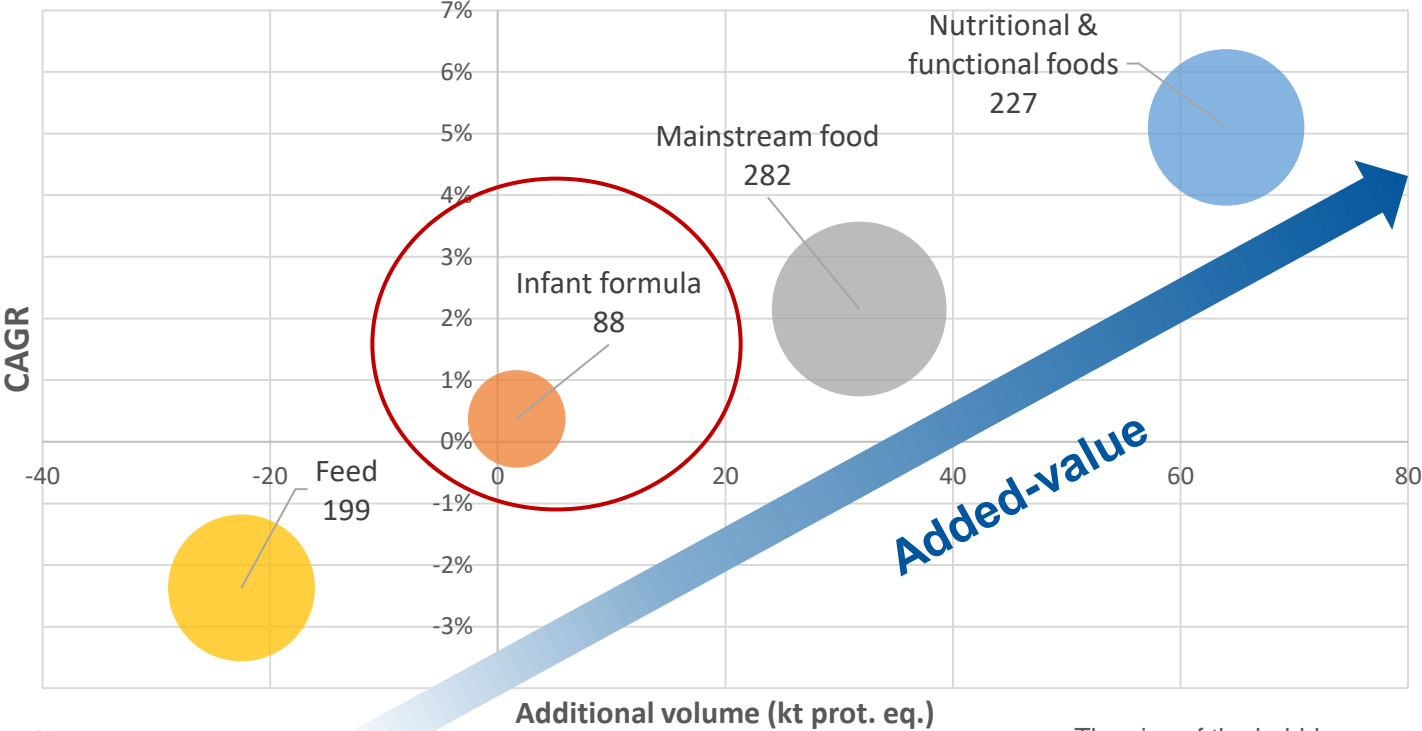


Global applications

Nutritional & functional food still drives the demand



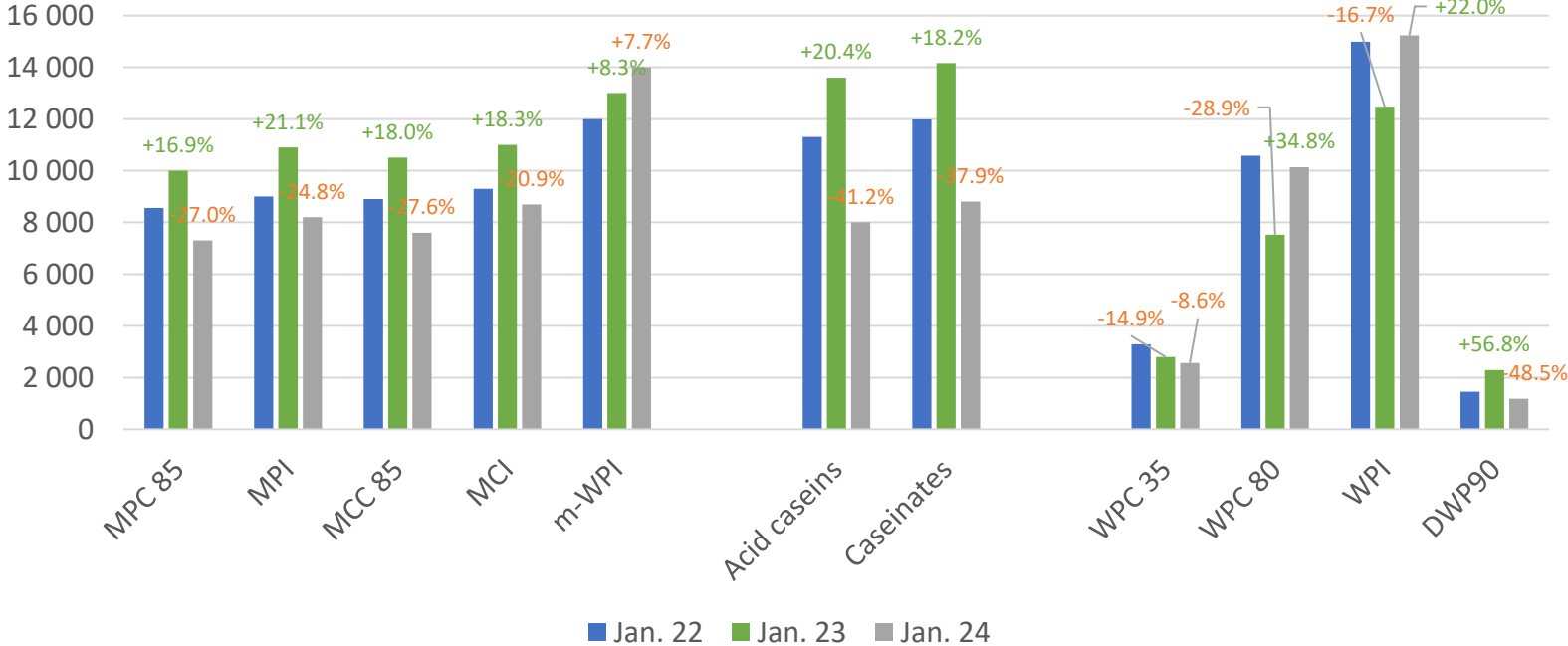
Whey ingredients global applications, 2023 and 2028f



Source: Gira

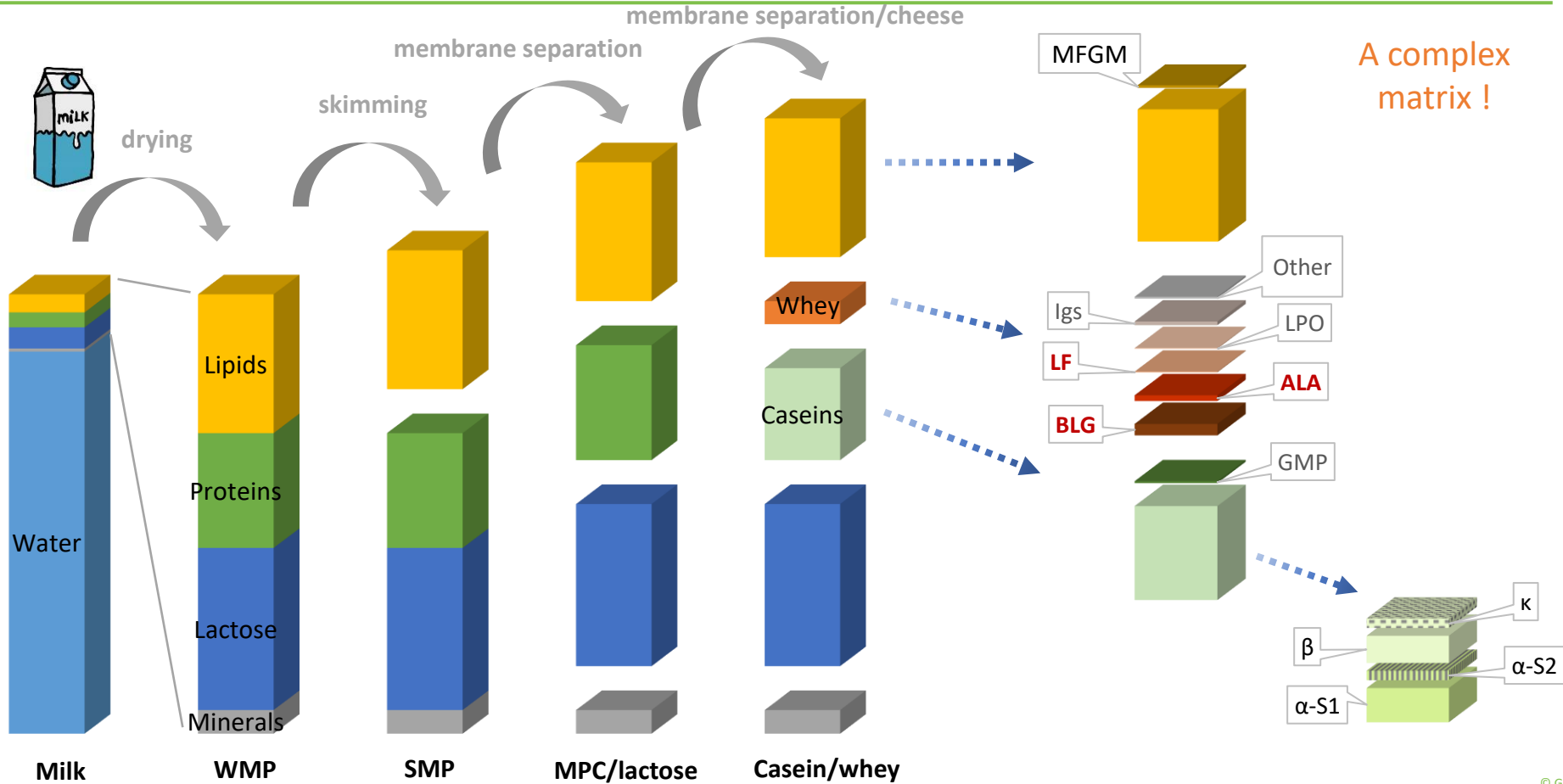
The size of the bubbles corresponds to the volume in 2023

Dairy protein powders prices, EU

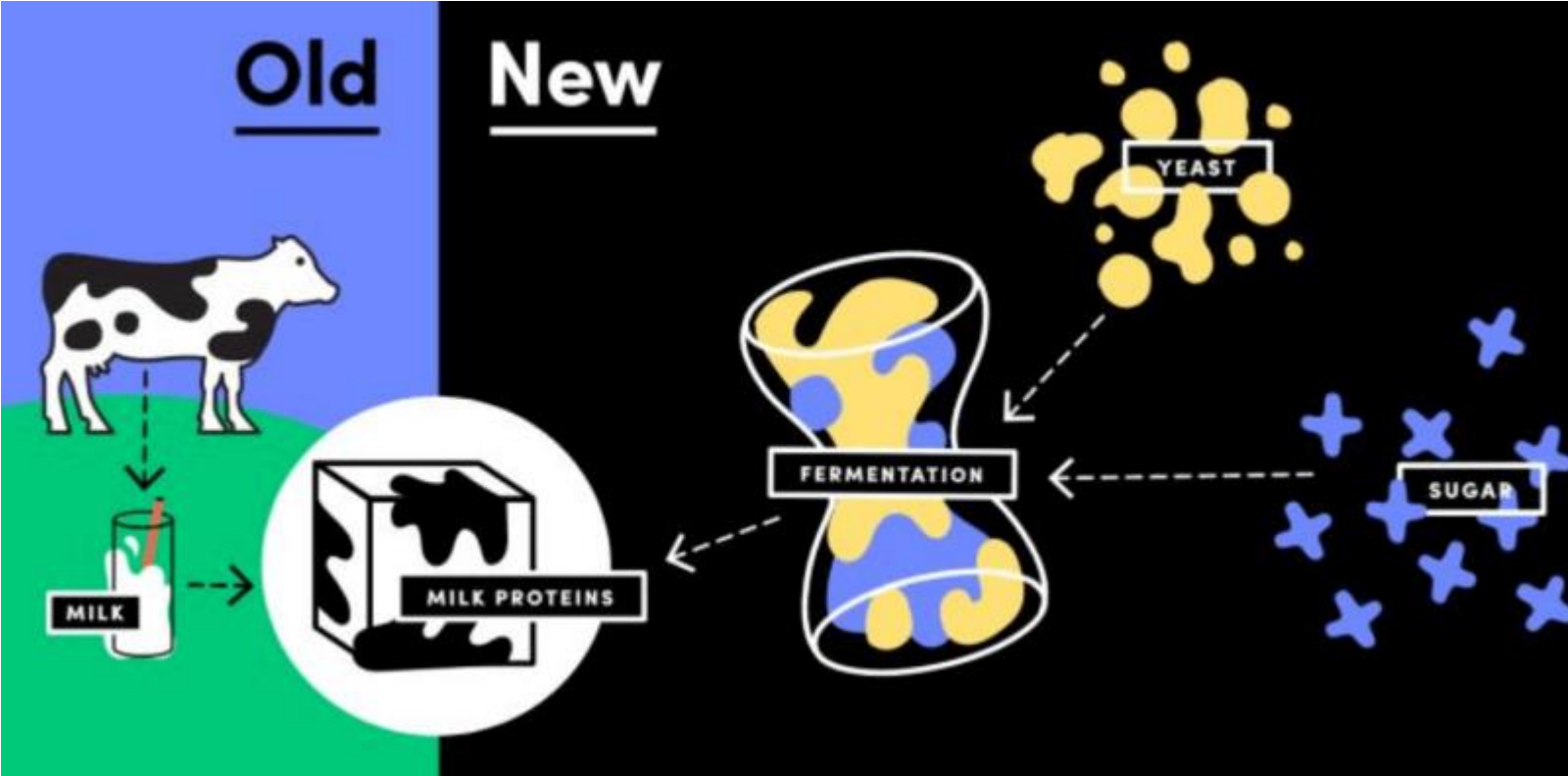


Milk is full of surprises !

Minor components, future added-value of milk!

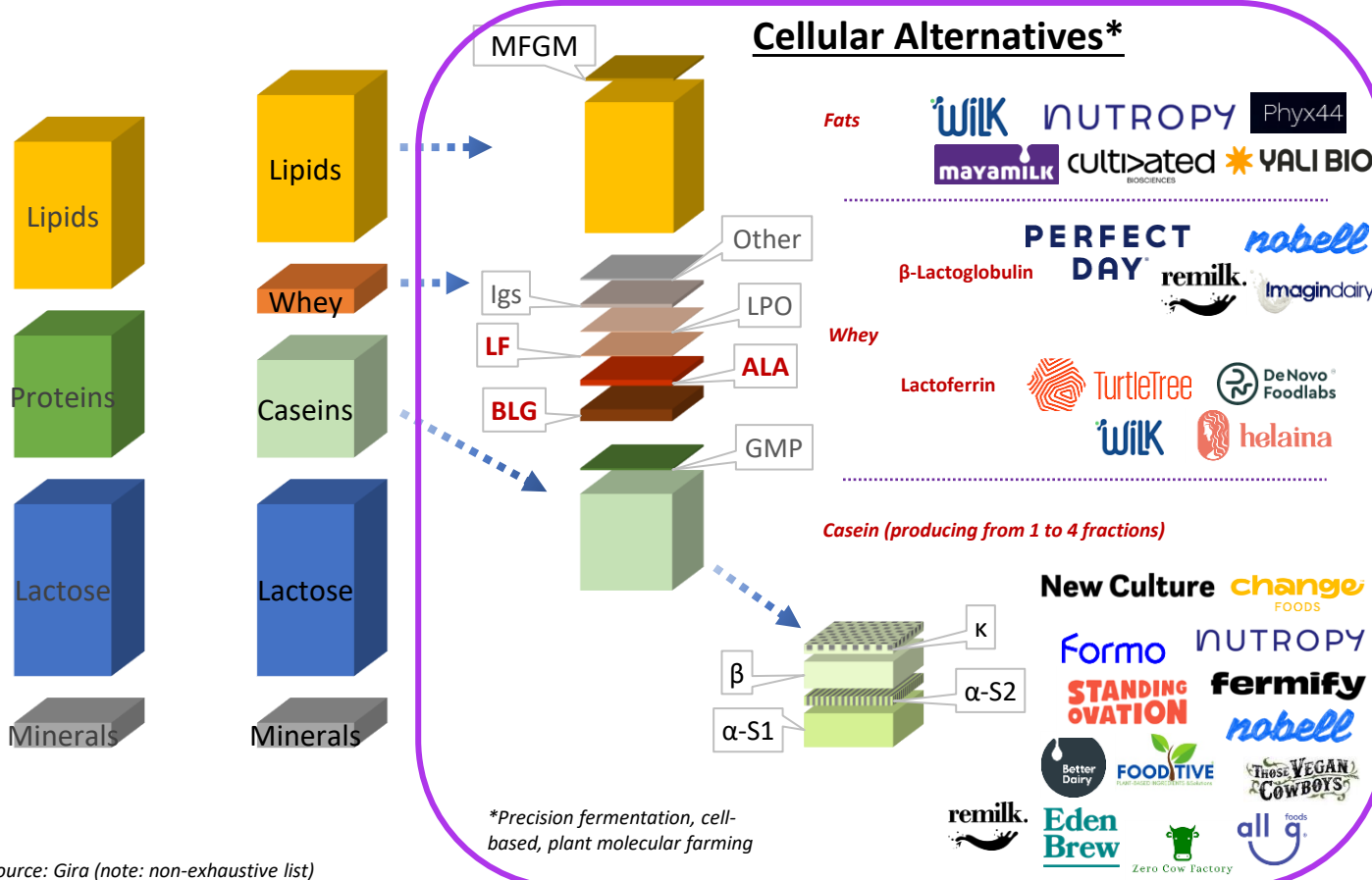


But watch out the next generation of ingredients that will come from precision fermentation!



Milk cracking: the door is open to cellular alternatives (PF)

Focusing on high-value ingredients without the burden of co-products



Source: Gira (note: non-exhaustive list)

2023-2024 developments

The sector is moving fast !



Gluten-free Upcycled Cake & Cupcake Mix (Perfect Day)



- ♻️ 10x more sustainable than dairy whey
- 🌱 Better for you and the planet too
- 😊 Easier to digest
- 🚫 No hormones or antibiotics
- 🚫 Lactose free
- 🐾 No animal ingredients
- 💧 Lower water consumption
- ❤️ 10x less GHG emissions than dairy whey

The EVERY Company to 'launch with multinationals' this year as it ramps up manufacturing capacity for animal free egg proteins

February 2, 2024 Elaine Watson

Yali Bio Announces 'World's First' Yeast-Derived Breast Milk Fat from Precision Fermentation

Anay Mridul — Published on Feb 7, 2024 — Last updated Feb 7, 2024

FOOD & NUTRITION | FERMENTATION-BASED ALT PROTEIN | HEALTH

Partnerships



- Growing regulation approvals
 - US, CA & IS
 - Remilk, TurtleTree, Vivici, etc.
- Growing partnerships & capacity
- Creation of alliances between start-ups
 - Precision Fermentation Alliance – PFA
 - Food Fermentation Europe - FFE
- Release of LCAs (ex: Bon Vivant)

BUT

- Mitigated commercialisation:
 - Remilk & General Mills: started and stopped
- Declining investments
- Perfect Day business change

Checking the claim boxes

Example with Orgain

**Better For You.
Better For The Planet, Too.**

Special Limited-Batch! A Lactose-Free Fermented Whey Isolate Protein Powder is available now.



Price: 80\$/kg ; 58.3% of proteins

Health

- ✓ Lactose-free
- ✓ Highly digestible
- ✓ Gluten-free
- ✓ Sugar-free
- ✓ Hormone-free
- ✓ Antibiotic-free
- ✓ Pesticide-free
- ✓ Complete amino acid profile

- ✗ Price (x2)
- ✗ Mass availability

Sustainability

- ✓ Animal-ingredients free
- ✓ 10x less blue water, & GHG emissions
- 1.5x less energy consumption than conventional whey

- Taste & texture ?
- « Contains milk-derived proteins »

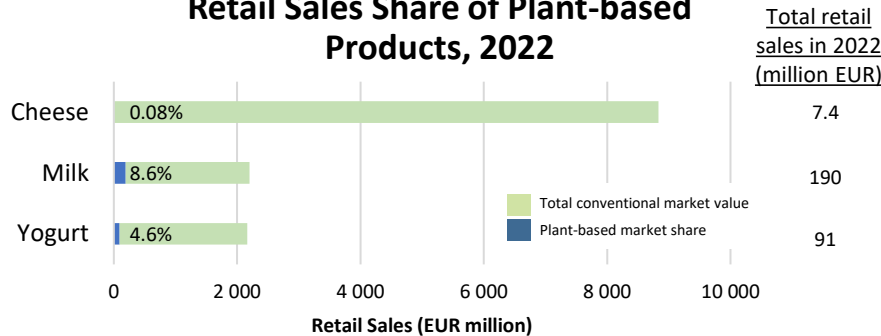
Plant based alternatives

The French Example

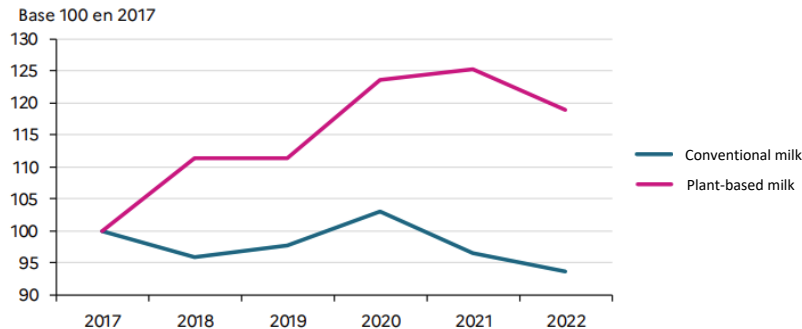
Total growth remain positive in 2023 but slowing down



Retail Sales Share of Plant-based Products, 2022



Conventional and plant-based milk retail sales evolution, 2017-22



Source: FranceAgriMer, Kanta Worldpanel

What about 2023?

For total plant-based products in 2023 vs 2022:
 Value sales: **+9.6%** (+17.7% since 2020)
 Units sales: **+0.4%** (+7.9% since 2020)

Responsible consumption: volume evolution (23/22)

Organic	Equitable	Local	"Green"
-12.5%	-8.3%	-3.7%	-1.7%

Indulgence is leading innovations



Source: Circana, top sales of plant-based substitute innovation in 2023 (hypermarkets)

Dairy Alternatives: Product Failures in 2023

Taste, texture & price are still the main brakes

Dairy alternatives: General Mills shuts down Bold Cultr, Daiya to invest in fermentation



✔ **Taste, texture & price** are still consumer brakes:

- Competitive market conditions
- Rising production costs (exacerbated by the conflict in Ukraine)
- Economic slowdown, inflation limiting investments and purchasing power

✔ **General Mills:** de-prioritized *Bold Cultr* fundings and shut it down (cream cheese with proteins made through PF)

✔ **Nestlé:** withdraw its products from UK + IE markets (brands: *Wunda*, *Garden Gourmet*, and *Mezeast*)

✔ **Coca-Cola:** withdrawing its *Innocent* plant-based dairy drinks in the UK (which launched in 2018) due to poor sales performance.

Nestlé's Plant-Based Brands Wunda, Garden Gourmet and Mezeast to Stop Retailing in UK Supermarkets

March 17, 2023



Has the vegan bubble burst? Sales stagnate in UK as brands withdraw plant-based products



Improved nutrition



Califia Farms (US)

“Complete” is a premium product made with all 9 essentials amino acids, made with a blend of pea, chickpea, and fava bean proteins

Added functionality



Stockeld Dreamery (SE)

New “Melt” cheese line, made from the company’s fermented legume milk (with a pea protein base)

Novel technologies



ANDFOOD (NZ)

Fermenting pulses with high nutritional benefits and functional properties, while low carbon emissions. Claim to have “eclipsed all other plant-based creams” in testing, with 140% overrun

Sustainability & upcycling



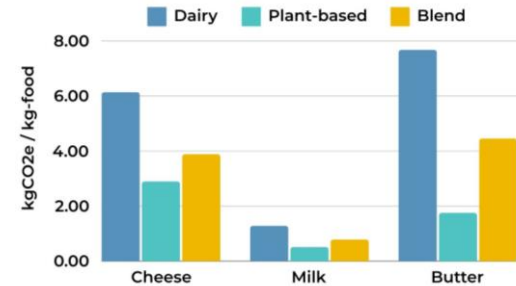
Emmi & Coop (CH)

Using apricot kernel, helps to prevent food waste and reduce carbon emissions ; no added sugar, and is enriched with calcium and vitamins

Hybrids

Assessing the impact opportunity of blended dairy & plant-based products

Comparing the carbon intensity (kgCO₂e / kg-food) of Smug Dairy’s oat-dairy blend* with dairy and PB equivalents



*Carbon footprint of SMUG Dairy estimated by My Emissions using publicly available data. Comparisons are with standard equivalent products (e.g. semi-skimmed and oat milk) and are for illustrative purposes only

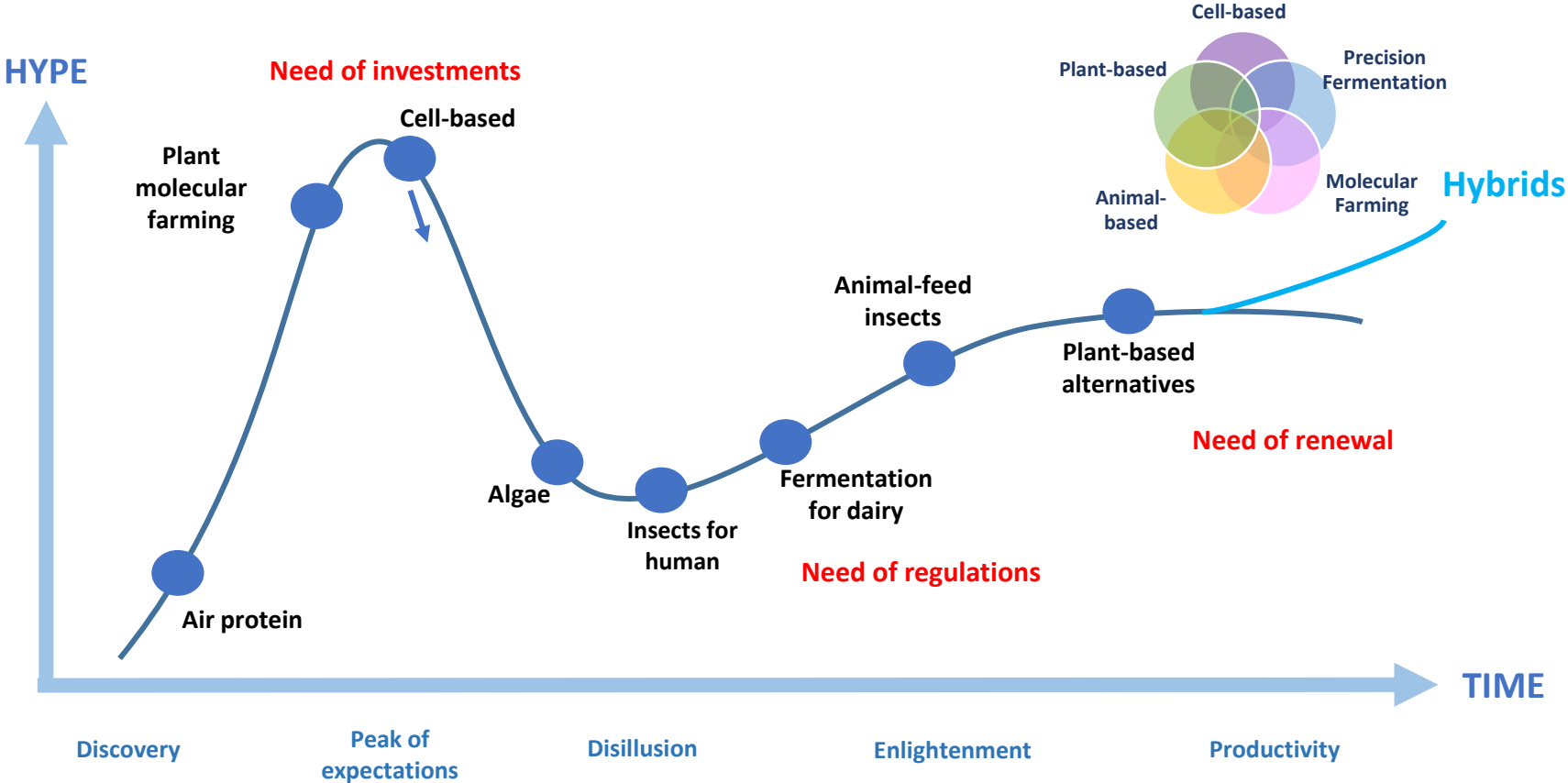


Kerry (US)

“SMUG Dairy”: blended oat and dairy range of Cheddars, Milks and butter

So where are we now concerning new ingredients?

Various new technology developing new ingredients

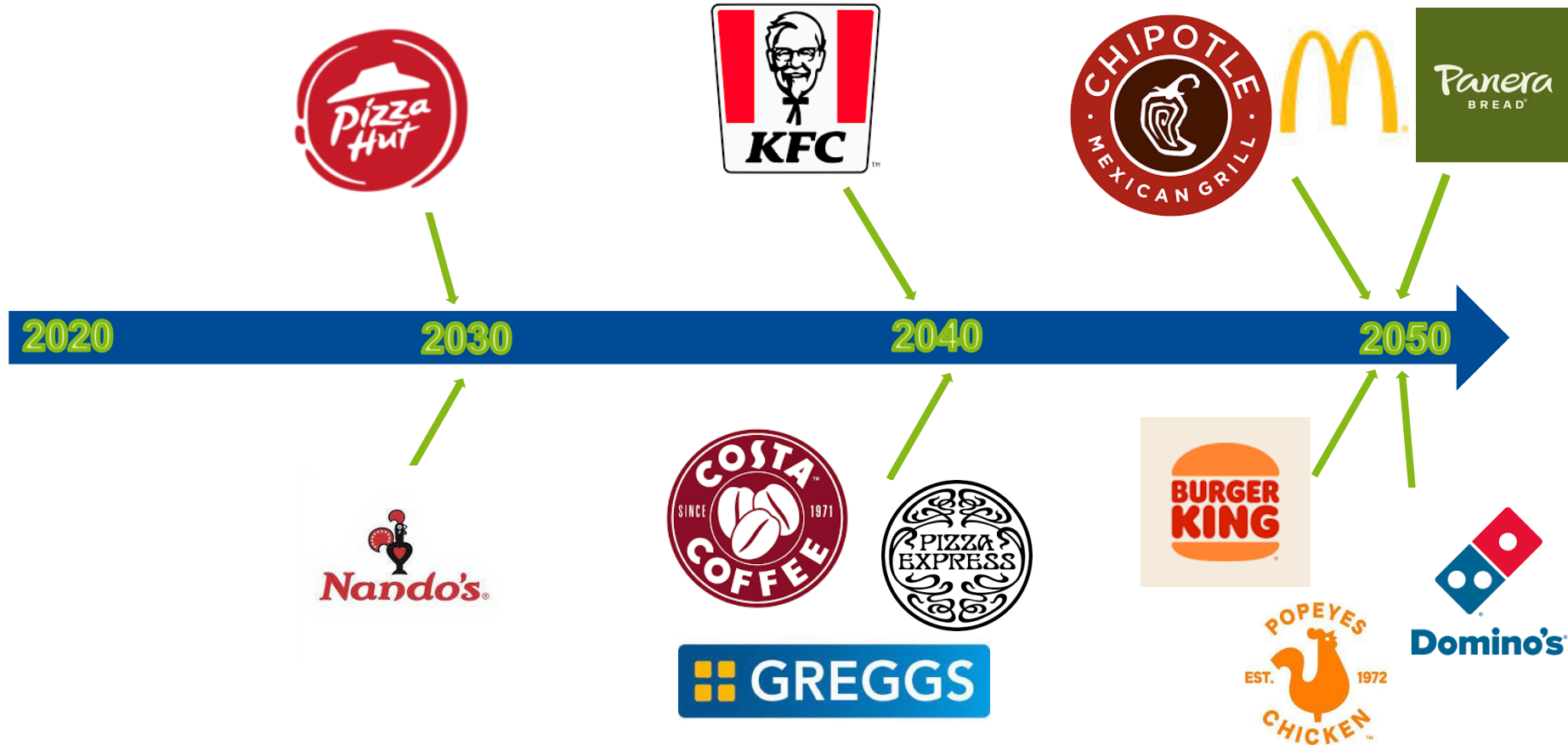


Source: Gira based on DigitalFoodLab

What about sustainability?

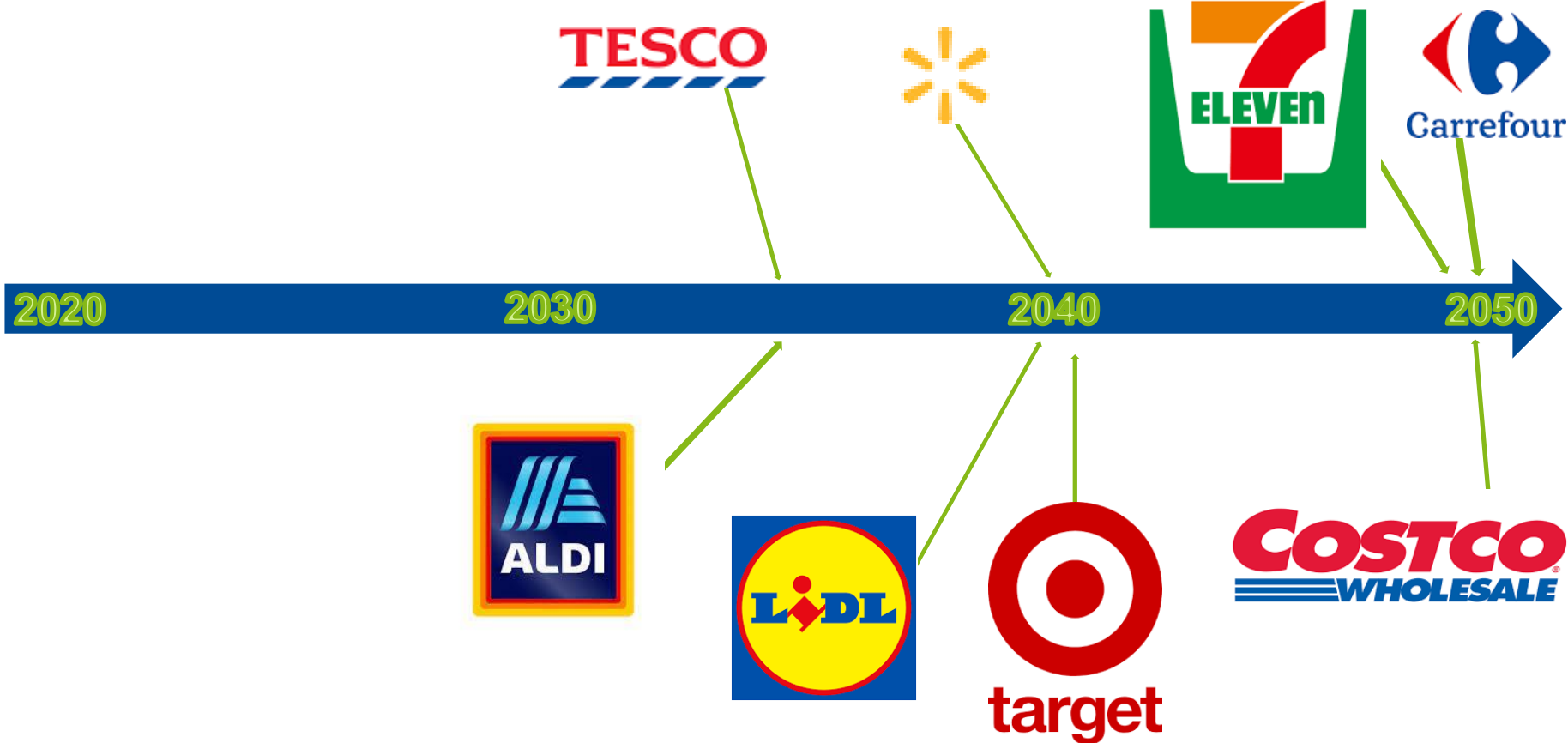
Restaurant Chains Net Zero Goal Date

Wide range of targets – will translate to action from production



Food Retailers Net Zero Goal Date

Retailers are still working on their policy delivery

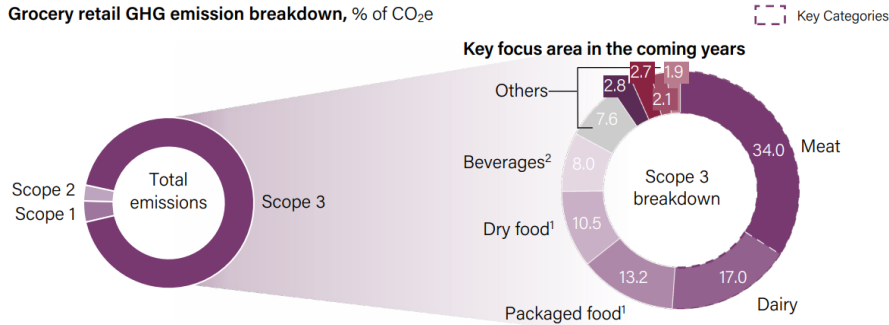


Sustainability: scope 3 impact

Meat&Dairy will increasingly be under pressure. Be prepared



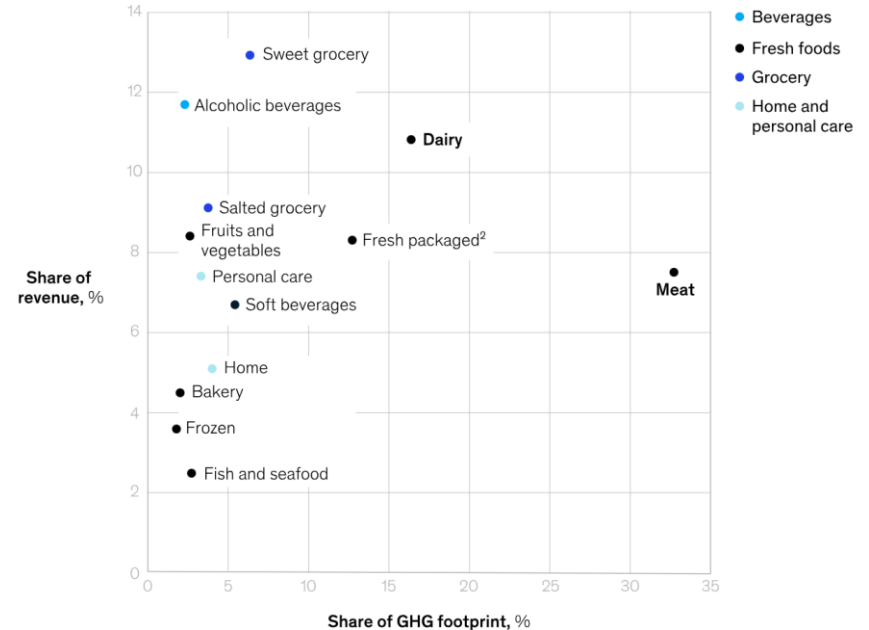
Grocery Retail GHG Emission Breakdown, % of CO2e



¹ Processed meat, processed seafood and others (pizza, ready meals, soups, etc).
² Both alcoholic and soft beverages.
 Source: Euromonitor; Poore & Nemecek

Grocery revenue vs GHG footprint by category, 2021

Grocery revenue vs greenhouse-gas (GHG) footprint, 2021, by category¹



¹Revenue share based on average revenues of Western European grocers; share of greenhouse-gas (GHG) footprint calculated by multiplying category volumes with average GHG impacts per category.

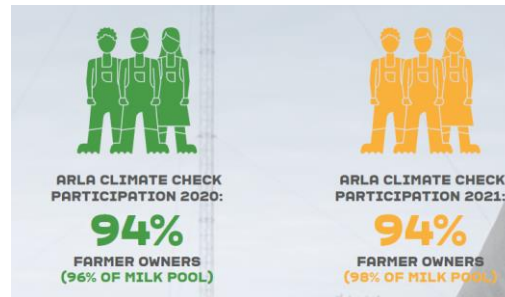
²Processed meats, processed seafood, and others (pizza, ready meals, soups, etc).
 Source: Euromonitor; Thomas Nemecek and Joseph Poore, "Reducing food's environmental impacts through producers and consumers," Science, June 2018, Volume 360, Number 6,392; McKinsey analysis

Final Thoughts

European dairy industry faces increased supply pressure



- Sustainability is a significant hurdle for the industry – current lack of clarity for long term investment, combined with generational shift, will drive a further EU production decline.
- Two major drivers for implementing sustainability
 - **Government regulation** – development of legislation and industry targets
 - **Customer demand**, both end user and major food brands but don't forget retailers
- Clear **need for urgent industrial action** to respond to climate change threats and other environmental challenges



2.

Half of Valio dairy farms calculated their milk carbon footprint

The Valio Carbo[®] Farm calculator we developed for Finnish dairy farms was launched in October 2020. The calculator gives dairy farmers precise information on the climate and environmental impacts of their own farm's raw milk and how to reduce the impacts at the farm level. The Carbon Trust organisation certifies the calculation model every year.

We have held weekly trainings for farms on how to use the Valio Carbo[®] Farm calculator since October 2020. More than 100 training sessions have been held, and 3,000 dairy farms have already participated. More than 1,900 of the farms have reported their own raw milk carbon footprint to Valio. The carbon footprint reporting covers about 60 per cent of the milk received by Valio. When the farm-specific baseline and emissions sources are known, the measures to reduce emissions can be targeted more accurately.

Conclusions

Overview of key factors influencing the European dairy sector

In 2024 (vs. 2023)



Factors	Bullish	Bearish
Milk Supply	<p>Not expecting a lot more milk EU: low. Watch out environmental constraints US: no growth S1 and slight growth in S2 NZ: stable</p>	<p>...But potentially a higher fat content in milk in the EU in 2024 Same situation in the US</p>
Weather	<p>El Nino (seems not to have any major impact so far in NZ)</p>	
Logistics	<p>Cost of containers from EU to China could continue to push prices up.</p>	
Supply	<p>Butter: Potential lower production to absorb cheese facility production increase (Ireland) Low SMP supply</p>	<p>Potentially more from NZ (butter and AMF) Cheese: more production coming (mainly US)</p>
Demand	<p>Butter: Still good demand in the bakery sector in the EU EU cream demand is positive. SMP: consumption is low in Europe but still growing in countries like Algeria/SEA Cheese: consumption is still growing in the EU but also around the world</p>	<p>Butter: Watch out the price increase: there is a strong price elasticity SMP: Potentially low Chinese 2024 imports (no growth expected compared to 2023) (to absorb strong 2023 stocks) EU demand remaining low</p>
Oil Price (energy)	<p>Slightly higher crude oil price (EIA forecasts)</p>	

- A lot more uncertainties than before
- Less milk within the key exports zone for the future
 - We need to give a “better future” to our dairy farmers
 - As more milk will be needed for the future
- Cheese will continue to be the winner: increase production but also consumption
- Dairy ingredients are now the key component of dairy processors profitability
 - Exported ingredients will be part of the solution for Estonia

- And don't forget sustainability. Otherwise, retailers will wake you up



Should you require more infos please contact

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