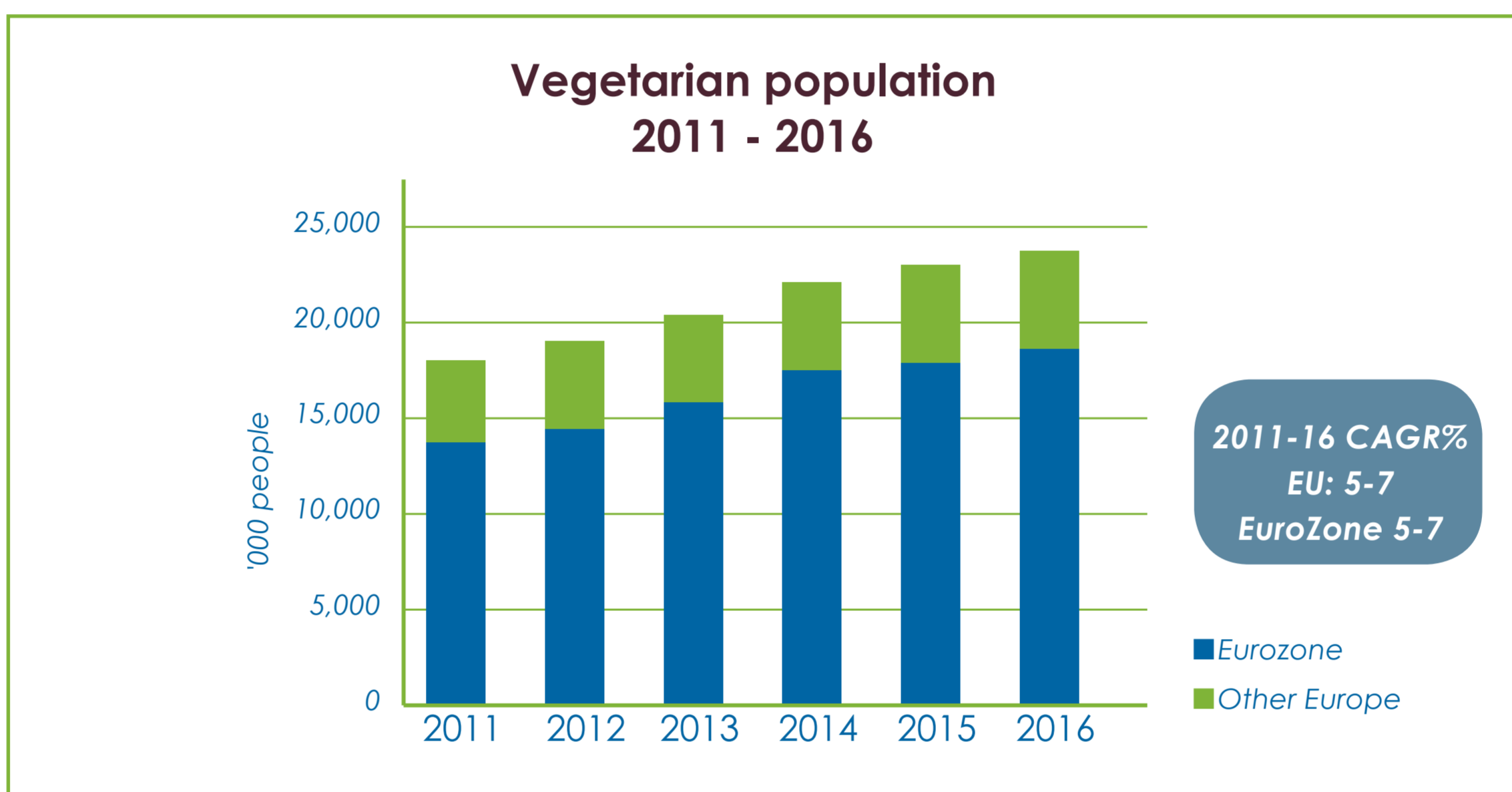
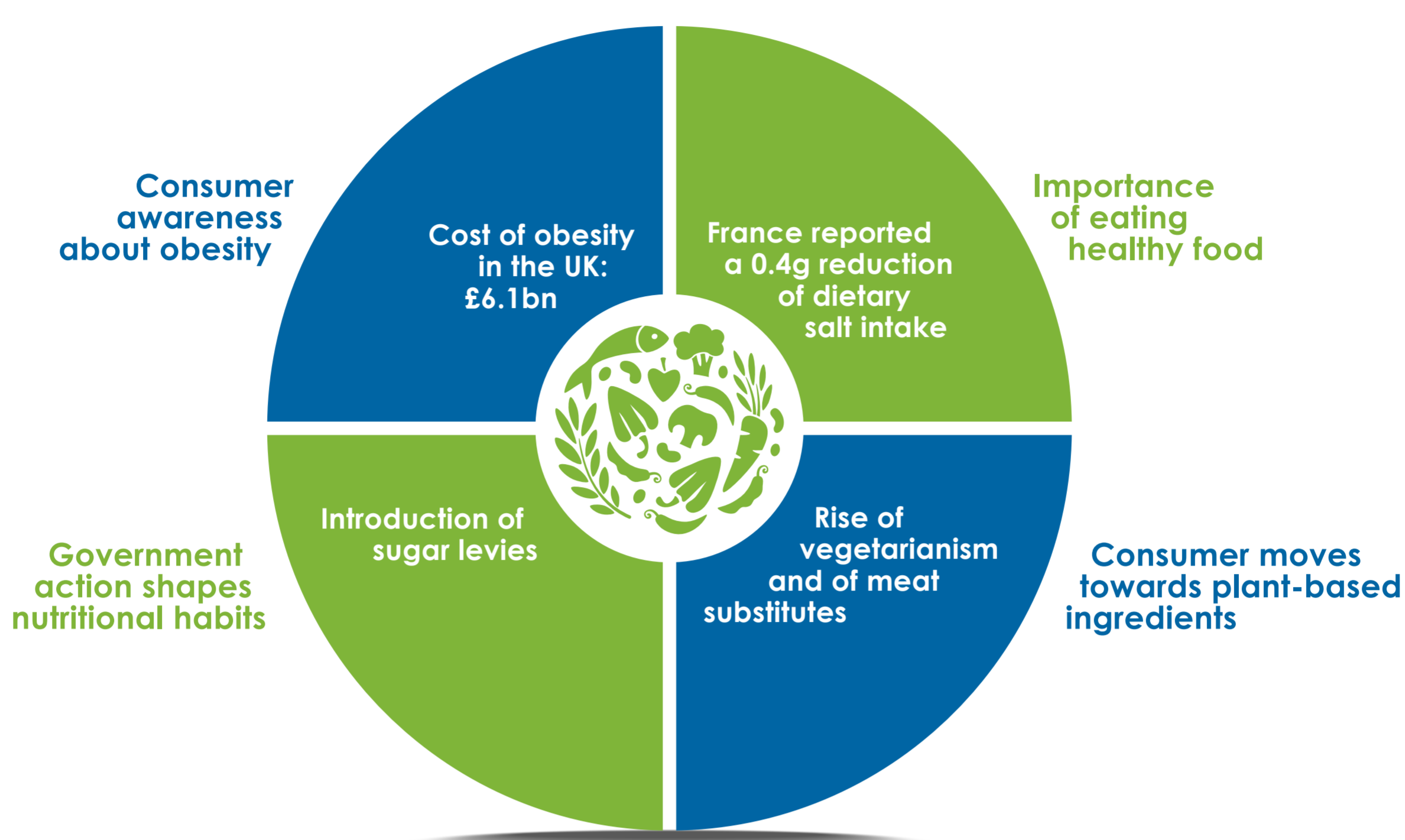




# Getting reduction and reformulation right

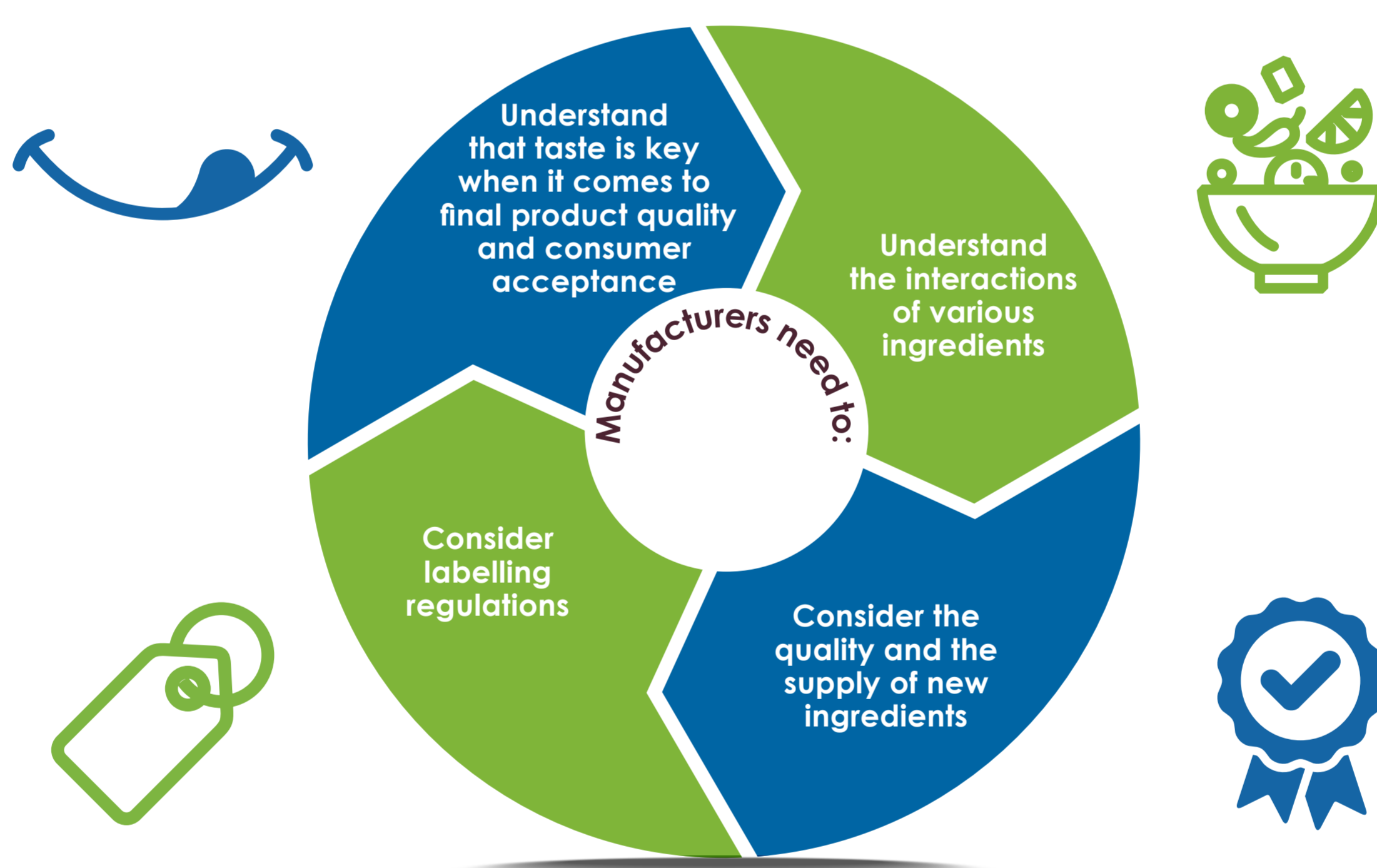
## Consumers drive the need for reformulation

Learn more about this trend at the Fi Conference 2019  
[www.figlobal.com/fieurope/conferences](http://www.figlobal.com/fieurope/conferences)



Source: Future meat alternatives beyond plant-based presentation, Euromonitor International, 2017

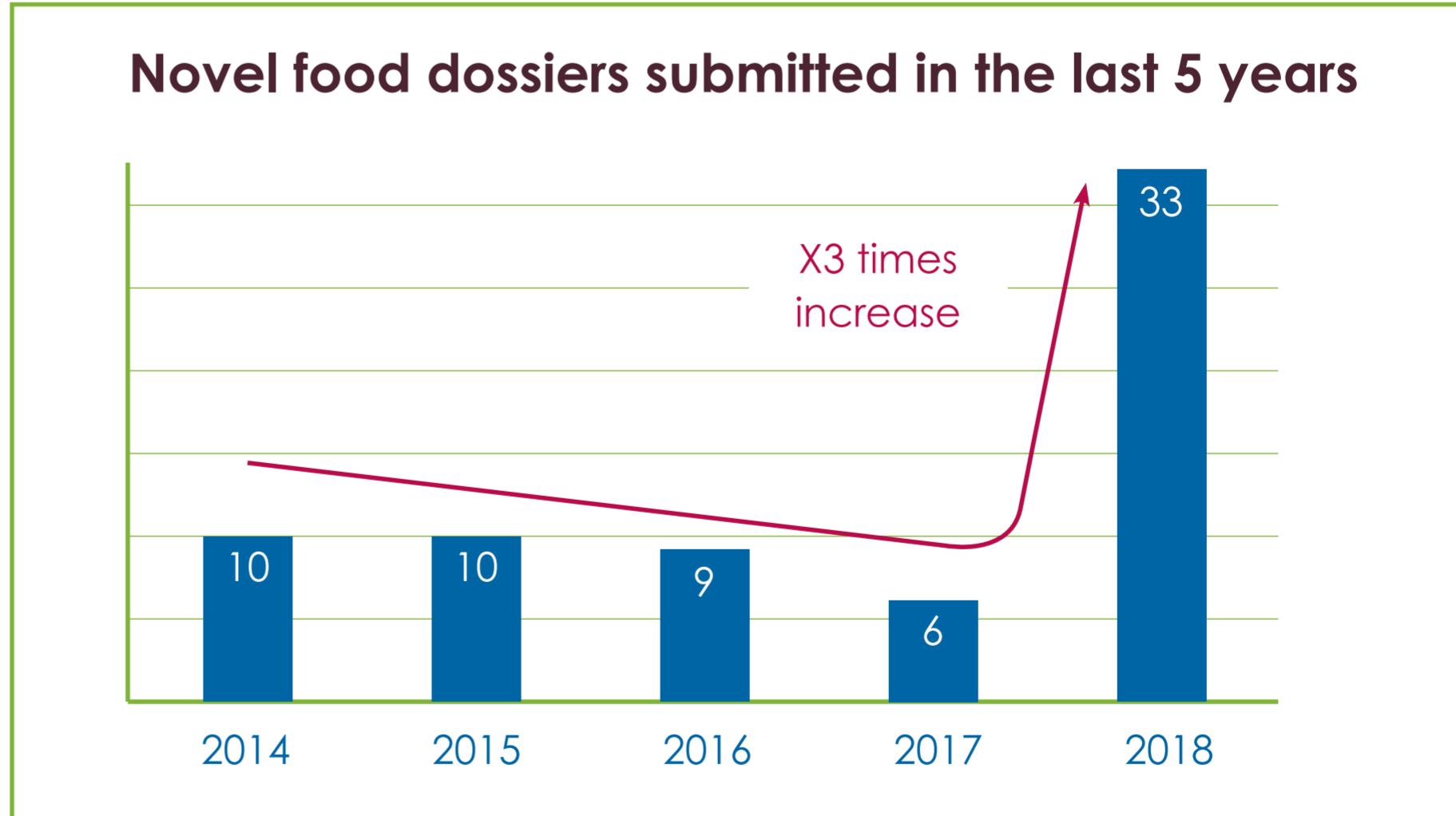
## Key takeaways for F&B manufacturers



## Navigating European Regulations

Food manufacturers should be aware of legislation at both the EU and Member State level when reformulating products.

Regulation (EC) 2015/2283 on Novel Foods came into force in January 2018, and centralises the authorisation procedure for foods not consumed within the EU to a significant degree before May 1997.



Source: Changes to the Novel Food Regulation, Nicoleta Pascecinic, Pen & Tec

## 5 tips to get reduction and reformulation right

- Fermentation can help achieve clean label products and increase nutritional value**
- Plant proteins will continue to play a key role in future product reformulation**
- Fibres can also play a role in reducing sugar in foods and beverages.**
- Natural extracts can be used to reduce and/or replace sugar across a range of products**
- Find cost-effective fat substitutes that deliver on texture**

**Did you know?**  
2018 Fi Global Startup Innovation Challenge winner Better Juice created a process turning sugar into dietary fibres without altering existing nutritional benefits.