

Food Concepts
Cup Yogurt for
Weight Management



**Product Highlights** 

# Obesity & Overweight

 According to WHO (2020), it defines overweight and obesity for adults as follows:

➤ Overweight: BMI ≥ 25

➤ Obesity: BMI ≥ 30

- It may lead to numerous adverse health effects & ultimately reduces life expectancy of an individual
- With obesity rates rising and the Asian population ageing, the demand for products that promote fat burning & weight management show significant growth potential





**Food Concepts** 

# **Product Highlights**

- Embracing a healthy balance from the inside out
- Keeps your mood up and body in great shape
- A healthy part of a balanced diet
- A move towards healthy indulgence
- A selection of healthy version of your favourite snack



Cup Yogurt DPO INTERNATIONAL

## Food Concepts

# Shape & Immunity

# Shape & Beauty

- Palatinose
- Vitamin D
- Emulsifiers & Stabilisers
- Inulin
- Collagen
- Emulsifiers & Stabilisers





### Feel Better

# Shape & Immunity

- Palatinose
- Vitamin D
- Emulsifiers & Stabilisers



#### **Target Market**

Adults - For weight management & immune-boosting

### **Product Highlights**

- ✓ Delivers glucose & energy in a balanced & prolonged way
- ✓ Burning fat more effectively
- ✓ Supports the normal functioning of immune system
- ✓ Offers excellent sensorial taste & texture

#### Flavour:

Matcha Green Tea

### Feel Better

# Shape & Beauty

- Inulin
- Collagen
- Emulsifiers & Stabilisers



#### **Target Market**

Adults - For weight management & radiant beauty

### **Product Highlights**

- ✓ Powerful natural prebiotic dietary fibre that promotes healthy gut
- ✓ Helps control hunger pangs & improved appetite control
- ✓ Enhance our beauty from within
- ✓ Offers excellent sensorial taste & texture

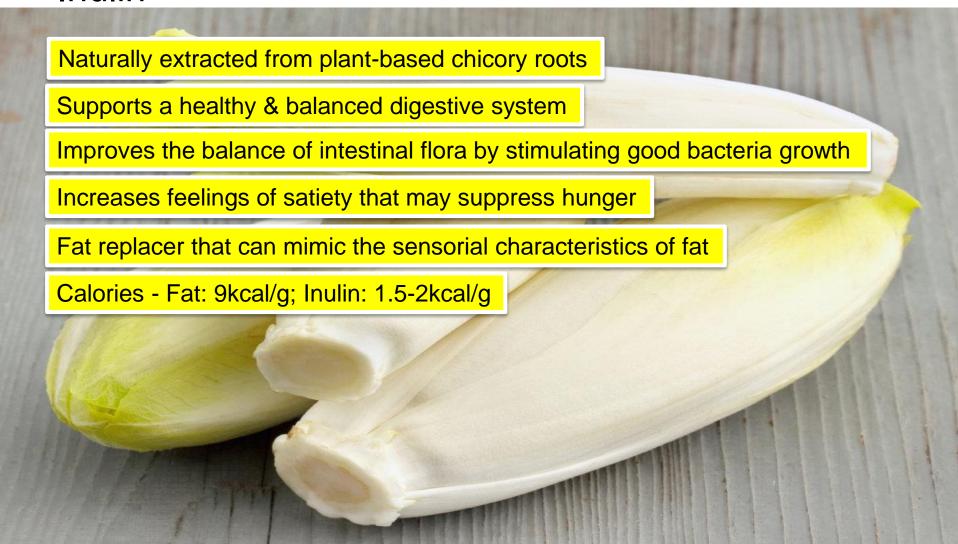
#### Flavour:

White Peach



Benefits of Ingredients with Clinical Studies

### Inulin



Palatinose (Isomaltulose)



# Collagen



The most abundant protein in your body

Say goodbye to brittle & broken nails

Elevates our beauty regime from the inside out

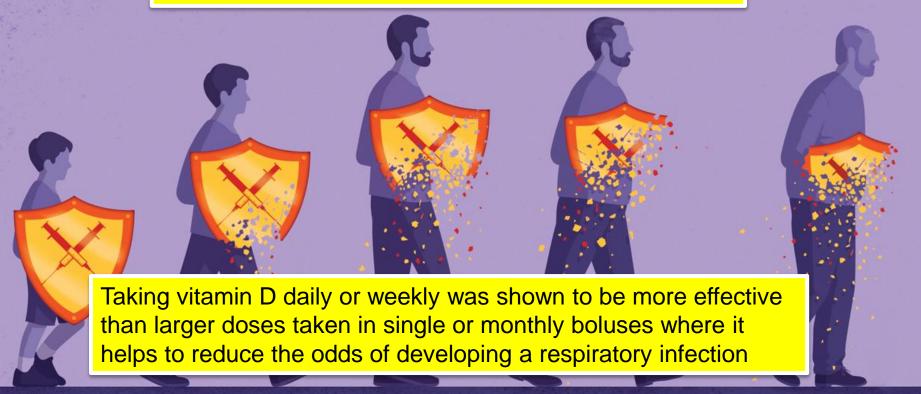
Improves skin elasticity & glossy hair

Ease joint & knee pain – provides the elasticity & regeneration of connective tissues

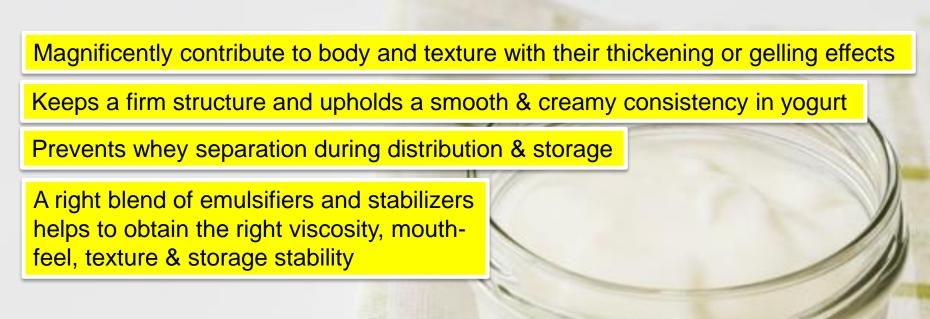
# Vitamin D for Immunity

A fat soluble vitamin which important for facilitating normal immune system function





## **Emulsifiers & Stabilizers**





**Market Examples** 

### Inulin

#### **Bieluch prebiotic Greek Style Natural Yogurt**

**Ingredients:** Pasteurised Milk, Pasteurised Cream, Milk Proteins, Live Yogurt Bacteria Cultures, **Inulin**.



#### The Greek Gods Non-Fat Plain Greek Style Yogurt

**Ingredients:** Cultured Pasteurised Grade A Non-Fat Milk, **Inulin**, Pectin.

Contains 7 Live and Active Cultures (S. thermophilus, B. lactis, L. acidophilus, L. casei, L. rhamnosus, Lactobacillus lactis, L. bulgaricus).



MARKET EXAMPLES

### Inulin

#### **Lilly Fresh Yogurt + Real Fruit**

Ingredients for Mango Flavour: Grade A Pasteurised Skim Milk, Mango Fruit Blend (Naturally Milled Cane Sugar, Mangos, Mango Puree Concentrate, Natural Flavour, Locust Bean Gum, Pectin, Citric Acid, Turmeric (For Colour), Food Starch-Modified (Corn), Kosher Gelatine, Cream, Inulin (Dietary Fibre), Non-Fat Milk Solids, Live and Active Cultures.



Varieties: Mango, Peach, Pineapple, Strawberry Banana, Strawberry

#### **Arla Fibre Yogurt**

**Ingredients** for Strawberry Flavour: Yogurt (Milk) (82%), Strawberries (6.9%), Sugar, Chicory **Inulin Fibre** (2.8%), Waxy Maize Starch, Strawberry **Juice Concentrate**, Natural **Flavouring**.



Varieties: Plain, Strawberry, Blueberry, Raspberry, Pineapple and Passionfruit MARKET EXAMPLES

### Inulin

#### **Oikos Triple Zero Non-Fat Greek Yogurt**

Ingredients for Apple Cinnamon Flavour: Cultured Grade A Non-Fat Milk, Water, Chicory Root Fibre (Inulin), Contains less than 1% of Stevia Leaf Extract, Cinnamon, Natural Flavours, Beta Carotene & Fruit Juice (For Colour), Lemon Juice Concentrate, Sea Salt, Vitamin D.

Contains active yogurt cultures including *S. thermophilus* & *L. bulgaricus*.

#### **FAGE TruBlend Yogurt**

Ingredients for Coconut Flavour: Strained Yogurt (Grade A Pasteurized Skimmed Milk and Cream, Cultures), Water, Chicory Root Fibre (Inulin), Coconut, Fruit Pectin, Natural Flavour, Lemon Juice Concentrate.

Live yogurt cultures: *L. bulgaricus*, *S. thermophilus*, *L. acidophilus*, *Bifidus and L. casei*.



Varieties: Apple Cinnamon, Banana Crème, Peach and etc.



Varieties: Cherry, Coconut, Vanilla and etc.

## Isomaltulose

#### **Cherita Sucrose Free Yogurt**

**Ingredients:** Raw Milk, **Isomaltulose**, Polydextrose, Milk Protein Concentrate, **Sucralose**, *Lactobacillus rhamnosus*.



#### **Vegut Dairy Free Coconut Yogurt**

**Ingredients:** Coconut Milk (30% Coconut Extract, from Thailand), Purified Water, **Palatinose** (Sweetener), **Fructooligosaccharide**, Dextrin, *Lactobacilli*.



MARKET EXAMPLES

# Collagen

#### **Anlene Low Fat Yogurt**

Ingredients for Mango Flavour: Cow's Milk Solids, Mango, Sucrose, Tri-calcium Phosphate, Collagen (Fish), Magnesium Phosphate, Vitamin D and Live Culture Mixture (Streptococcus thermophilus, Lactobacillus bulgaricus).



Ingredients for Strawberry Flavour: Fresh Milk, Active Lactic Acid Bacteria (L. acidophilus, L. rhamnosus, L. paracasei, B. longum, S. thermophiles, L. fermentum, L. helvetics, L. bulgaricus, K. fragilis), In Accordance with CNS3058 Condensed Fermented Milk, Japanese Fish Scale Collagen Peptide, Strawberry, Lemon Juice, Maltitol.



Varieties: Plain, Mango, Strawberry, Mixed Berries



Varieties: Strawberry and Mango

# Collagen



**Yofarm Premium Yogurt Collagen** 



**YOIIS Collagen Pure Yogurt** 

# Collagen



Meiji Amino Collagen Yogurt



Danone Light & Fit Collagen + Antioxidants Yogurt

Varieties: Cherry Blackcurrant, Raspberry Lime, Kiwi Mango, Tangerine Grapefruit



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## THANK YOU