



SOUTHEAST ASIA & CHINA MARKET
TRENDS 2023: DAIRY

Market Overview



Dairy Products

Market revenue (US\$ billion) and CAGR (%) for dairy products segment in Southeast Asia & China, 2023-2028

Southeast Asia Market

US\$56.18B

Revenue in the Dairy products & eggs segment in 2023¹

7.35%

Market growth (CAGR 2023-2028)¹

*IN-SCOPE: Fresh milk, Yogurt, Cheese, Eggs, Preserved and powdered milk, cream, curd, yogurt drinks
Milk substitutes*

China Market

US\$156.0B

Revenue in the Dairy products & eggs segment in 2023²

10.38%

Market growth (CAGR 2023-2028)²

*IN-SCOPE: Fresh milk, Yogurt, Cheese, Eggs, Preserved and powdered milk, cream, curd, yogurt drinks
Milk substitutes*



References

¹Statista, (2023), Dairy Products & Eggs – Southeast Asia, Industry Report.

²Statista, (2023), Dairy Products & Eggs – China, Industry Report.

Key Trends



KEY TRENDS

TO WATCH IN SEA COUNTRIES & CHINA

- #1** Cultured Dairy for Immune Health
- #2** Plant-Based Goes Mainstream
- #3** Innovate with Interesting Format
- #4** Address Concerns on Sugar



Key Trend 1: Cultured Dairy for Immune Health

“Cultured dairy is now gaining greater traction, with wider recognition among consumers of the link between gut health and immune health”

In this topic, the trends will be covered for:



Malaysia



Sri Lanka



China

References

¹McKinsey & Company, (2023). For love of meat: Five trends in China that meat executives must grasp.

Key Trend 1: Cultured Dairy for Immune Health



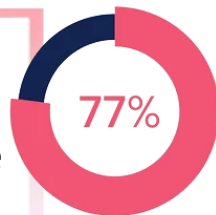
China is now the
5th largest milk
producer in the
world².

Due to this, Chinese people are becoming increasingly aware of food's impact on their health and choose their food according to their health concerns.

For example, for promises such as immunity, the claim "healthy mucosa" (first line of immune defense) is a common claim in the Chinese dairy market².



77% of Chinese
consumers eat
yogurts to improve
digestion²



Probiotics research

A dairy firm in China, Junlebao launched new yogurt containing 10 probiotic strains. The strains such as *Lactobacillus paracasei* N1115 can survive between PH levels 2 and 8. N1115 also can improve immunity and reduce upper respiratory tract infection (URTI) in the elderly, as well improving immunity in 1-year-old plus their intestine microbiota function¹.

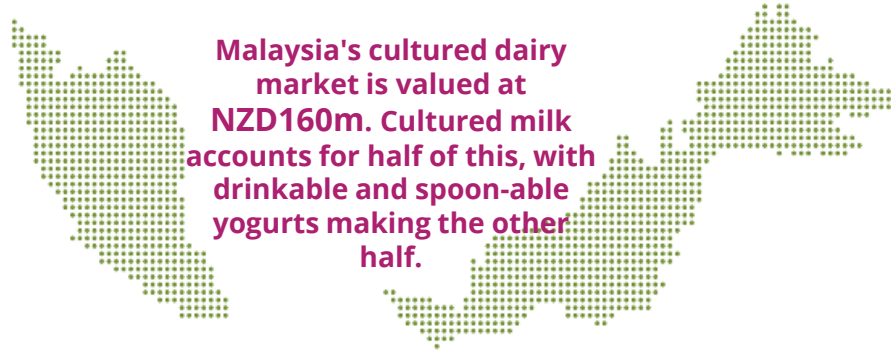


References

¹Nutra Ingredients. (2023). Tradition and science: China's Junlebao launches new yogurt containing 10 probiotic strains.

²Lactalis Ingredients. (2022). Chinese dairy market: what are consumers' expectations?.

Key Trend 1: Cultured Dairy for Immune Health



Cultured dairy products with probiotics and other ingredients that benefit to the gut health are becoming the top trend toward functional foods and beverages.



61.9%
of Malaysian consumers
choose yogurt drinks as
the most preferred yogurt

Bringing New Zealand dairy goodness to Malaysian families, a Fonterra brand, Fernleaf, introduces an affordable and enjoyable way to help replenish good bacteria for the gut! Fernleaf Cultured Milk Drink Probiotic+ is the only cultured milk drink in Malaysia that contains a combination of three (3) scientifically researched probiotics:

- *Lactobacillus rhamnosus* HN001 (DR20)
- *Bifidobacterium animalis* subsp. *lactis* (BB-12)
- *Lactobacillus acidophilus* LA-5.



References

- Hong, T.H. (2023). Fernleaf Expands Its Range to Support Gut Function. Being. FMCG Minime Insights.
- Fonterra. (2023). Getting Cultured. <https://www.fonterra.com/sea/en/our-stories/articles/Getting-cultured.html>

Key Trend 1: Cultured Dairy for Immune Health



96%

% of households in various districts of Sri Lanka consumed yogurt and other dairy products.

Dairy products such as Meekiri, Dadih, Dadi and Lassie, which are derived from Artisanal fermentation of buffalo milk, have been consumed for many years.

In Sri Lanka, Meekiri is known as a traditional dairy dessert consumed for many years although numerous competitive food like Greek-style yogurt are emerging in the Sri Lankan market.

Meekiri is obtained by fermentation of buffalo milk using **mesophilic bacterial cultures** at room temperature, as an attempt to preserve the milk until consumption as well as a strategy for value-addition.



References

Priyashantha, H., Ranadheera, C.S., Rasika, D.M.D. et al. Traditional Sri Lankan fermented buffalo (Bubalus bubalis) milk gel (Meekiri): technology, microbiology and quality characteristics. J. Ethn. Food 8, 27 (2021). <https://doi.org/10.1186/s42779-021-00105-4>.

Key Trend 1: Cultured Dairy for Immune Health



Island Dairies Buffalo Meekiri Curd

- Curd also known as mee kiri, is very popular in Sri Lanka. Island dairies have the best curd you can buy in market made just from fresh milk.
- Product of Sri Lanka

Ingredients: Clean Mee Kiri, Starters.

Key Trend 1: Cultured Dairy for Immune Health

Island Dairies Drinking Yogurt

- Island Dairies drinking yogurt is made with fresh milk and natural flavors and probiotics. It is very good for your health and also it is delicious.
- It will give you a fresh taste every time you try it.
- Product of Sri Lanka

Ingredients: Fresh Milk, Sugar, Gelatine, Probiotic Yoghurt Culture, Approved Flavours(E441).



Key Trend 1: Cultured Dairy for Immune Health

Yakult Ace Probiotic Cultured Milk

- Yakult Ace cultured milk drink is a premium version of the standard Yakult cultured milk drink available in other countries worldwide.
- It contains over 30 billion of the live beneficial bacteria Shirota strain and is fortified with vitamin D.
- Product of Malaysia.

Ingredients: Sugar, Skim Milk Powder, Glucose, ***Vitamin D**, Live Probiotic Culture *Lactobacillus casei Shirota* strain, ***Permitted Flavour**.



Yakult Ace
Mengandungi 30 bilion
(3×10^{10} CFU/80 ml)
kultur probiotik hidup
Lactobacillus casei
Shirota strain dari JEPUN
yang membantu
meningkatkan fungsi usus

MS 1500 : 2009
1 014-11/2003

BUATAN MALAYSIA
MADE IN MALAYSIA

80ml

Dikilangkan oleh:
Yakult (Malaysia) Sdn.Bhd. (16355940)
di bawah lesen Yakult Horsha Japan
No.276, Jalan Haruan 1, Oakland Industrial Park,
4300 Seremban, Negeri Sembilan, Malaysia
Hilim Bebas Tel: 1800-88-8960

MAKLUMAT NUTRISI		
Saiz hidangan: 80ml		
	Setiap hidangan	Setiap 100ml
Tenaga	48 kcal	60 kcal
Protein	1.0 g	1.3 g
Lemak	0 g	0 g
Natrium	12 mg	15 mg
Karbohidrat	11.2 g	14.0 g
- Jumlah gula	11.2 g	14.0 g
Vitamin D	1.0 µg	1.3 µg

RAMUAN:
Gula, Susu tepung skim, Glukosa,
Vitamin D, Kultur probiotik hidup
Lactobacillus casei Shirota strain.
Mengandungi perisa yang
dibenarkan.
*TIADA BAHAN PEWARNA

- Simpan sejuk (0°C - 10°C)
- Goncang sebelum minum
- Habiskan segera selepas buka

Key Trend 1: Cultured Dairy for Immune Health



Farm Fresh UHT Yogurt Drink – Mango Tango

- Drink down the probiotics for your gut health with our Yogurt Drink, which undergo fermentation for easier digestion!
- Product of Malaysia.

Ingredients: Cow's Milk, Sugar, Yogurt Cultures (*L.Bulgaricus* & *S.Thermophilus*), Contains ***Stabiliser** as Permitted Food Conditioner.

Key Trend 1: Cultured Dairy for Immune Health



Meiji Aya Yogurt High Dietary Fiber (Pineapple Flavor)

- Every 100g of yogurt contains about 3.2g of dietary fiber, dietary fiber helps maintain normal intestinal function
- The sweet and sour taste of pineapple blends with the melt-in-your-mouth smooth yogurt, refreshing and not sticky
- Strictly select high-quality raw milk and imported milk raw materials, you can eat it with peace of mind every day
- Product of China.

Ingredients: Water, Raw Milk, White Sugar, ***Skimmed Milk Powder**, Resistant Dextrin, Milk Protein Concentrate, ***Whey Protein Powder**, Pineapple Juice Concentrate, ***Food Flavor**, Lactic Acid Bacteria (*Lactobacillus Bulgaricus*, *Streptococcus Thermophilus*).

Key Trend 2: Plant-Based Goes Mainstream

“The rise of the dairy alternatives market, states that people are shifting to plant-based milk for many reasons such as lactose intolerance, an increase in veganism, cow milk allergies, health benefits, and more.”

In this topic, the trends will be covered for:



Thailand



Philippines



Indonesia

Key Trend 2: Plant-Based Goes Mainstream

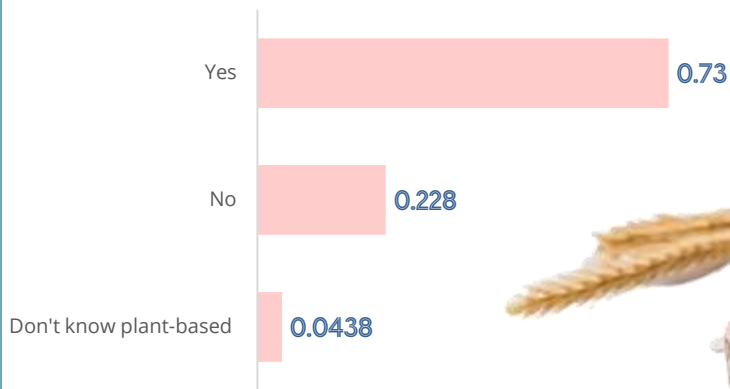


More than half of consumers around the world associate plant-based milk with being nutritious.

Within plant-based milk, oat is becoming popular as it is a sustainable plant base that delivers taste, nutrition, and environmental goals.

Oat milk's ability to offer good health benefits where it can well complement coffee, and how it has the same creamy dairy milk texture, which are all winning over consumers¹.

Share of respondents that have consumed plant-based food alternatives in Thailand as of November 2021².



Among consumers in Thailand, 55% prefer oat milk as their ready-to-drink¹



References

¹Asia Food Beverage. (2021). Beverage Innovations in the Plant-Based Milk Alternative Space.

²Statista. (2021). Share of respondents that have consumed plant-based food alternatives in Thailand as of November 2021.

Key Trend 2: Plant-Based Goes Mainstream



40% of Gen Z and 46% of Millennials in Philippines chose 'plant-based and vegan' as having a strong association with healthy eating.

67%

67% of Filipino between the age of 25 and 34 years stated that they consumed plant-based alternatives to animal-based products and tried plant-based milk such as soy, rice, almond, or oat milk².

Plant-based yoghurt likely to emerge as a novel product with health benefits¹

In Philippines, many leading players in dairy are now tapping into the rising consumer interest in plant-based alternatives to dairy-based products due to health and wellness that promise to boost immune system function¹.



References

¹Euroonitor International. (2022). Plant-Based Dairy in the Philippines. Industry Report.

²Vero Asean, (2023). How brands can adapt to Filipinos' evolving focus on health and wellness.

Key Trend 2: Plant-Based Goes Mainstream



71% of Indonesian consumers choose functional drinks over regular ones and consume plant-based beverages at least once every two weeks.



Indonesians aged 40-54 years make up the majority of plant-based milk consumers.

Understanding Indonesia's non-dairy beverage boom: Who is drinking plant-based milk and why?

Medically motivated

Age-aware or health-conscious

Fitness-focused

Trend-driven

References

¹Food Navigator Asia. (2023). Riding the mylk wave: Tapping into the minds of plant-based milk consumers in Indonesia.

Key Trend 2: Plant-Based Goes Mainstream



Sunkist Pistachio Unsweetened Milk

- SUNKIST Pistachio milk produced from premium quality pistachios. There are high fiber, full of protein and calcium, lactose & gluten free, low calorie, dairy free and soy free.
- Pistachio milk are suitable for all ages, gender and vegetarians.
- Product of Thailand.

Ingredients: Pistachio Milk 95.8%, ***Dietary Fiber** 3.3%, ***Calcium Carbonate** 0.3%, Salt 0.1%, ***Vitamin E** 0.005%, Food Additives.

Key Trend 2: Plant-Based Goes Mainstream

Veganerie Parmesan Cheese

- Slightly salty, aromatic, greasy, and cheesy make up this ideal flavor and aroma combo.
- With **Vitamin B12**.
- Low Fat.
- Keto-Friendly.
- 100% Plant-Based.
- Product of Thailand.



Key Trend 2: Plant-Based Goes Mainstream



Arummi Cashew Milk Original

- A pioneer of local cashew-based creamy milk in Indonesia in UHT form, Arummi Cashew Milk is a new plant-based milk variant that is much more affordable and creamier.
- Arummi Cashew Milk has a high calcium content, vitamins B2, B12, D, E and also Folic Acid.
- Product of Indonesia

Ingredients: Water, Cashew Nut Paste (6%), Sugar (Contains Sulphite Preservative), ***Vitamin and Mineral Premix, *Emulsifier Mono and Fatty Acid Diglycerides, Vegetable Stabilizer**, Salt, Synthetic Flavor of Cashew Nut, ***Stabilizer (Disodium Phosphate)**, Synthetic ***Vanilla Flavor** (Contains Caramel Natural Coloring, and Antioxidant Ascorbic Acid).

Key Trend 2: Plant-Based Goes Mainstream

Delicyo Vegan Coconut Yogurt

- Low glycemic index
- Contain live probiotic
- Super tasty
- Product of Indonesia

Ingredients: Coconut Cream (41.67%), Modified Potato Starch, Agar-agar, Coconut Sugar (0.5%), Vegetable Stabilizer, Synthetic ***Coconut Flavor**, Salt, Lactic Acid Culture Bacteria, ***Preservative (Potassium Sorbate)**, ***Mixed Tocopherol Antioxidant**.



Act as antioxidant

References

Quigley, J. D., Hill, T. M., Dennis, T. S., Suarez-Mena, F. X., Hu, W., Kahl, S., & Elsasser, T. H. (2021). Effects of mixed tocopherols added to milk replacer and calf starter on intake, growth, and indices of stress. *Journal of Dairy Science*, 104(9), 9769–9783. <https://doi.org/10.3168/jds.2020-19929>

Key Trend 2: Plant-Based Goes Mainstream



Imperial Vegan Dairy Free Cheese

- Vegan Cheddar Style Slices are made from 100% quality soybeans,
- Product of Thailand.

Ingredients: Palm Oil 25%, ***Soybean Protein** 4%, Iodized Salt 1%, Natural Identical Flavour Added, Natural Colour (INS 160a(ii)), ***Preservative (INS 202)**, Food Additive (INS 331(iii), INS 340(ii), INS 407, INS 410, INS452(i), INS 1442, INS 1450.

Key Trend 3: Innovate with Interesting Format

“Innovation and product novelty will be the key drivers of dairy products in Asian markets over the next few years ahead”

In this topic, the trends will be covered for:



China



Indonesia

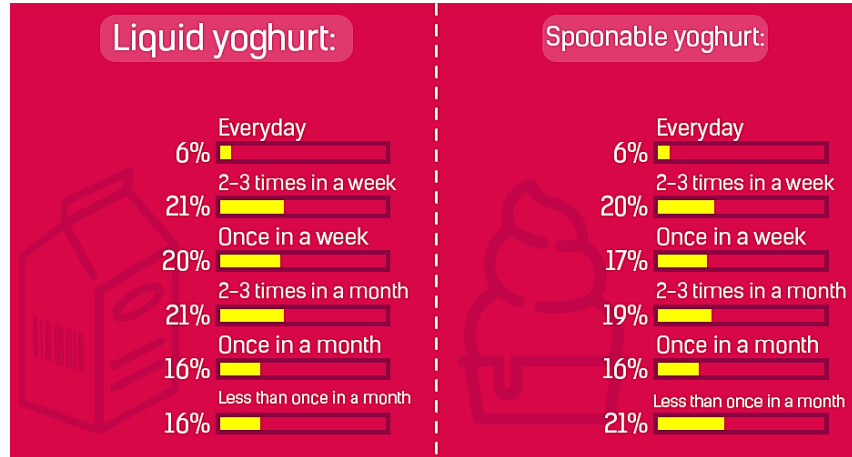


Vietnam

Key Trend 3: Innovate with Interesting Format



Yogurt Consumption Frequency in Indonesia



As children in Southeast Asia grow and shift to eating a varied diet, they tend to consume less dairy. One of the ways for dairy brands can re-engage with children aged 5-12 is to innovate dairy products with interesting formats.

Exciting Format - A Fun Way to Enjoy Yogurt

Dairy brands can tap into playability to offer consumers new and playful experiences. KIN Bulgarian Yogurt Slurp by Indonesia's ABC Kogen Dairy is an ideal snack that can be direct 'slurp' consumption, it can be frozen like an ice stick or poured into cereals and sweet salad.



References

- ¹Mintel. (2022). Make dairy milk more appealing to children in SEA.
- ²Jakpat. (n.d). Drink It or Spoon It: Survey Report on Indonesian Yoghurt Consumption Pattern.

Key Trend 3: Innovate with Interesting Format



INNOVATING NEW FORMATS WITH CHEESE

- ☺ The market for kids' cheese products is rapidly expanding in China.
- ☺ Yili Group, which has designed new products for the local markets for many dairies, has formulated Cheese Lollipop.
- ☺ It is the first cheese product introduced to the Chinese market by Yili.
- ☺ Yili has also developed a new product form of cheese for kids other than its lollipops by innovating and **launching a drinkable cheese**.
- ☺ This drinkable cheese has been transformed from nutritious solid cheese into nutritious cheese in a liquid state, offering more variety to consumers and combining it with **convenience** in use. This product also is **shelf-stable**, making it convenient for storage and to consume by both parents and children.



References

¹Yili. (2023). Innovating With Cheese. Retrieved from <https://www.yili-innovation.com/innovating-with-cheese/>

Key Trend 3: Innovate with Interesting Format

Consumers are expected to be more inclined toward more innovation for dairy food products in the coming years, from added nutritional value to functional benefits and bolstering flavors.

In Vietnam, a dairy company Nutifood created NuVi World, an imaginary world, to support the launch of its NuVi series formulated for **brain and height development** and **sensorial taste experiences**.



DELICIOUS MILK WITH JELLY

Delicious milk blended in crispy and supple jelly. Diversified flavors



STRONG BONE OPTIMAL HEIGHT

Vitamin K2: Reinforcing calcium adherence to bone.
Calcium: Consolidating bone.
Zinc: Helping to develop height.
Vitamin D3: Supporting in absorbing optimal Calcium.



INTELLIGENCE DEVELOPMENT

Vitamins B1, B5, B6: Improving brain function.
Taurine: Supporting brain development.



NUVI POWER FORMULA

Proud to own exclusive Nuvi Power formula developed by the Nutifood Nutrition Research Institute in Sweden for children to get Taller - Smarter



NuVi World is said to offer meaningful content for children (Vietnam)

References:

¹Mintel. (2022). Make dairy milk more appealing to children in SEA.

Key Trend 3: Innovate with Interesting Format

Kin Bulgarian Yogurt Slurp Strawberry

- KIN Bulgarian Yogurt Slurp give your children new experience in enjoying thick Yogurt.
- Made with imported MB-11 Lactobacillus d. Bulgaricus bacteria culture from Bulgaria, Vitamins, Calcium from Fresh Milk, KIN Bulgarian Yogurt Slurp is an ideal snack for active and adventurous kids who enjoy discovering new things.
- Product of Indonesia

Ingredients: Water, Fresh Milk (20%), Sugar, ***Skimmed Milk Powder**, Full Fat Milk Powder, Tapioca Starch, Stabilizer (bovine and vegetable gelatin), Pure Strawberry Concentrate (0.3%), Synthetic Strawberry Flavor, Natural Coloring Carmine CI 75470, ***Premix Vitamins**, Bacterial Culture (*Lactobacillus bulgaricus* and *Streptococcus thermophilus* (0.005%).



Key Trend 3: Innovate with Interesting Format



Nuvi Jelly Milk

- Delicious milk with crispy jelly for wonderful sucking and chewing
- The delicious milk taste adhered to crispy jelly, together with a very big straw gives an extremely wonderful experience.
- Product of Vietnam.

Ingredients: Milk 41 % (Water, Milk Powder, Milk Fat), Water, Coconut Jelly (≥ 5 %), Sugar, Glucose Syrup, Barley Germ Extract (2 %), Vegetable Fat, Cocoa Powder (0, 85%), ***Vitamins And Minerals** (B1, B3, B5, B6, K2, A, D3, Tripotassium Citrate, Tricalcium Phosphate, Sodium Polyphosphate, Zinc Oxide), ***Emulsifier**, ***Stabilizer**, Synthetic Chocolate Flavor For Food, Salt, Synthetic Sweetener (Acesulfame Potassium, Sucralose), ***Taurine**.

Key Trend 3: Innovate with Interesting Format

Yili Drinkable Cheese

- Yili's drinkable or sucking cheese is designed in a new form that can be eaten directly with a straw, and it comes in four flavors: original, strawberry, banana and honeydew melon.
- The concentrated milk essence of Yili cheese is rich in calcium which is 5 times more than milk.
- Product of China.



Yili Cheese Stick

- Child-friendly cheese lollipop.
- Ambient stable.
- Product of China.

Key Trend 4: Address Concerns on Sugar

“Dairy brands that tick the boxes on reducing sugar and creating a delicious sensory experience will capture consumer attention, as well as influence shoppers”

In this topic, the trends will be covered for:



Thailand



Sri Lanka



Malaysia



Key Trend 4: Address Concerns on Sugar



Sugar intake remains as one of the major challenges to the Malaysian populations, thus it is crucial to identify the best possible way for sugar reduction¹.

One in five adults in Malaysia has type 2 diabetes, with an estimated 3.9 million adults in Malaysia aged 18 and above being diagnosed with diabetes as of 2019²

Sugar
replacement

The average intake is about 50grams of sugar a day, but Malaysians consume 125gm daily. That is about two-and-a-half times more than the norm! - Dr Chua Soi Lek, Former Health Minister²



73.9g per day, per person



74.2g per day, per person

High-intensity sweeteners such as **stevia** are mainly added in low-calorie dairy products while non-digestible carbohydrates such as resistant starches, non-starch polysaccharides, oligosaccharides (such as **inulin** and **fructo-oligosaccharides**), or **polyols** (such as sorbitol and xylitol)¹.

References

¹Thun, Y. J., Yan, S. W., Tan, C. P., & Effendi, C. (2022). Sensory characteristic of sugar-reduced yoghurt drink based on check-all-that-apply. *Food Chemistry Advances*, 1, 100110. <https://doi.org/10.1016/j.focha.2022.100110>

²Wiki Impact. (November, 2022). Sugar? Yes, Please! Malaysians Can't Live Without Sugar And The Stats Show It.

Key Trend 4: Address Concerns on Sugar



Thais consume 5 times more sugar than WHO limit

Sugar must be consumed only 5% of our total daily energy. However, it was found that Thai people consumed an average of 25.5 teaspoons of sugar per day, which is five times higher than the amount recommended by the World Health Organization².



Prolonged inflammatory processes from sugar consumption result in insulin resistance, **increasing the risk of diabetes, cancer, kidney impairment, high blood pressure, and atherosclerosis**, all of which belong to the **NCDs group**¹.

Sugar substitution

Sugar Alcohol

xylitol, mannitol

Non-Nutritive Sweetener

sucralose, Aspartame, Acesulfame K, saccharin

Natural Sweeteners

stevia and monk fruit extract (luo han guo)



References

¹Muangrui, K., Tokaew, W., Sridee, S., & Chaiyasit, K. (2021). Health communication to reduce sugar consumption in Thailand. *Functional Foods in Health and Disease*, 11(10), 484. <https://doi.org/10.31989/ffhd.v11i10.833>

²The Nation Thailand. (2023). Thais consume 4 times more sugar than WHO limit.

Key Trend 4: Address Concerns on Sugar



Addressing the consumption of free sugars in the early years¹

In Sri Lanka, early childhood caries is a major health problem, affecting approximately 63% of five-year-old children. Childhood obesity is also a growing health problem, particularly among adolescents.



Isomalt which derived from sugar beet and has only half the caloric value of traditional sugar is also tooth-friendly, carrying a health claim by the FDA for not promoting tooth decay².



Prebiotic chicory root fibers Inulin and Oligofructose can be used in recipes to replace sugar as they help to create a smooth, creamy texture and pleasant taste in reduced sugar products².

Sri Lanka addressing the consumption of free sugars in the early to prevent both dental caries and wider health impacts¹.

WHO guidelines recommended to maintain free sugar intake below 10% of total energy intake throughout life, with the aim of reducing the risk of NCDs in both adults and children, focusing specifically on preventing and controlling unhealthy weight gain and dental caries¹.

References

¹Mututanthri, S., Thoradeniya, T., Samaranyake, A., & Harris, R. (2022). Free sugar intake and associated factors among Sri Lankan preschool children. BMC Nutrition, 8(1). <https://doi.org/10.1186/s40795-022-00638-0>

²Dairy Foods. (2023). Reduced sugar is the sweet spot for dairy processors.

Key Trend 4: Address Concerns on Sugar

V-SOY Low Sugar Soya Bean Milk

- V-Soy Low Sugar Soya Bean Milk is made from high-quality whole soybeans. It's perfect for health-and-sugar-conscious consumers as it has only 2% of total sugar but is still rich in nutrition and lactose-free.
- Product of Malaysia

Ingredients: Water, Whole Soya Beans, ***Maltodextrin**, Sugar, Palm Oil, ***Vitamin Complex And Minerals**, Flavor, ***Emulsifier And Stabilizer**.



Key Trend 4: Address Concerns on Sugar

Lactel Natural Set Yogurt

- Try our new Flavoured Set yogurt today! Now comes with new tasty flavour - Natural!
- Lactel Natural Set Yogurt contains no sugar and rich in Calcium. You can enjoy it for any purpose or occasion..
- Product of Malaysia



Key Trend 4: Address Concerns on Sugar

Organic Brown Rice Milk | No Sugar & Dairy Free

- Try 4Care Balance Organic Rice Drink No Sugar as your healthy option for your diet. It is made from Jasmine brown rice and other natural ingredients that is proven healthy and safe.
- No sugar added.
- Product of Thailand.



Key Trend 4: Address Concerns on Sugar

Arpico Family Soya Milk Powder – No Added Sugar

- Try 4Care Balance Organic Rice Drink No Sugar as your healthy option for your diet. It is made from Jasmine brown rice and other natural ingredients that is proven healthy and safe.
- No sugar added.
- Product of Thailand.



Key Trend 4: Address Concerns on Sugar

F&N 25% Reduced Sugar Sweetened Creamer

- Sugar reduction is a trend in food and drink and now F&N is offering a sweetened creamer that has 25% less sugar for consumers who want to indulge with moderation.
- Product of Malaysia.

Ingredients: Sugar, Water, Milk Solids, Extract Of Starch, Refined Palm Oil.





To know more about the featured ingredients in this market trends report as well as how you can create better food products for your consumers, contact our Food & Beverage Intelligence (FBI) team.

Email: info@dpointernational.com

Web: www.dpointernational.com

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THANK YOU