

# Leveraging traditional knowledge and modern technology – mass market opportunities

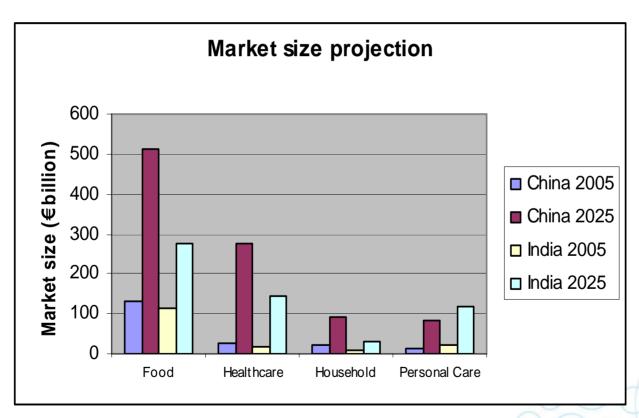
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Hindustan Unilever Limited
FOODWORLD INDIA 2011
Mumbai

### What will I talk about

- What are the opportunity drivers
- Leveraging tradition & technology case
- What challenges need resolving

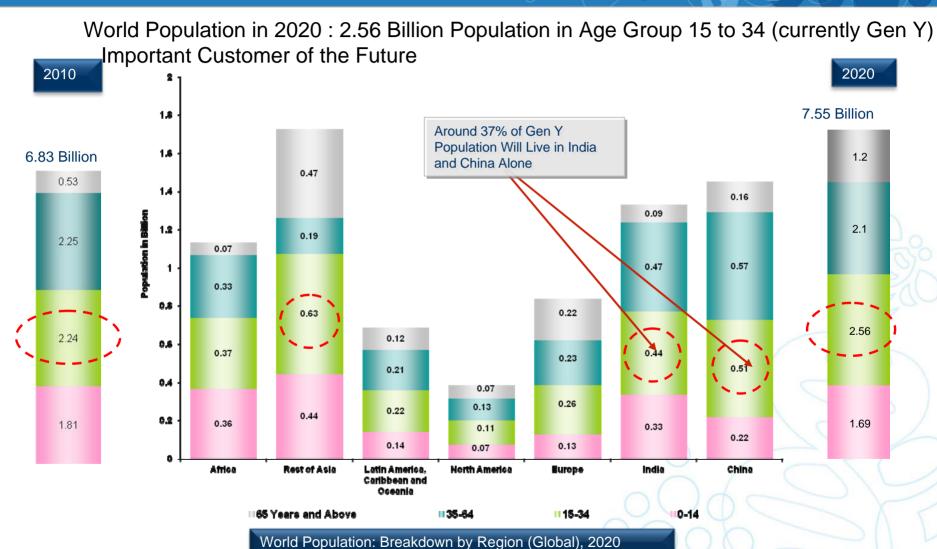
## Foods & Health - large business opportunities

Food and Health Care are among the biggest source of business. Currently, 90% of Foods spending in India is un-branded.



Source: McKinsey Global Institute Analysis

#### Key Customers



Note: Gen Y: Population between 15 – 34 Years today

#### Key Trends towards Health

Q: Which of the following concerns you personally or another in your household:					
Top problems	North America	South America	North Europe	South Europe	China/India
1	Tiredness, 42%	Overweight, 22%	Tiredness, 26%	Overweight, 19%	Frequent colds/flu, 35%
2	Stress, 40%	Stress, 21%	Stress, 25%	Frequent colds/flu, 12%	Tiredness, 34%
3	Overweight, 35%	Eye health, 21%	Overweight, 22%	Tiredness, 12%	Food allergies,
3	overweight, ee/e	Lyo Hoditii, 2170	Overweight, 2270		23%
4	Arthritis, 28%	Tiredness, 18%	Eye health, 15%	Stress, 12%	23% Stress, 21%

Tiredness and Stress, Overweight, and frequent Colds and Flu are top 3 clusters of health concerns to shoppers in every region. Other health concerns include arthritis, eye health, cosmetic signs of aging, high cholesterol, Gastro intestinal problems, and food allergies.

#### **Nutrition transition: Indian Middle Class**

#### **Nutrition transition:**

Unhealthy eating habits, intake of empty calories, overweight and obesity – Inadequate consumption of key micronutrients

- Increased urbanisation
- Changing diets and lifestyles
- Out of home consumption, junk food
- Less physical activity
- Excess energy intake and poor quality of energy

  •Middle and High SES children, total fat and sugar intakes are twice the recommended intake
  - Prevalence of overweight: 8 29%
  - Prevalence of obesity: 1- 7%
- Low nutrient density of foods











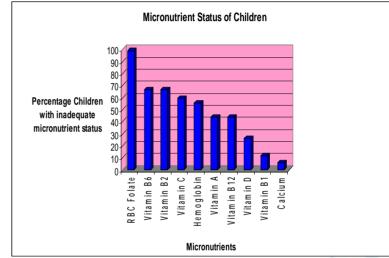
## Nutrient intake: Urban India- Apparently Healthy (Well fed) Children

•Multiple micronutrient deficiency co- exist even in school children belonging to middle and

high income group.

•Inadequate dietary intakes of vital nutrients like iron & other micronutrients

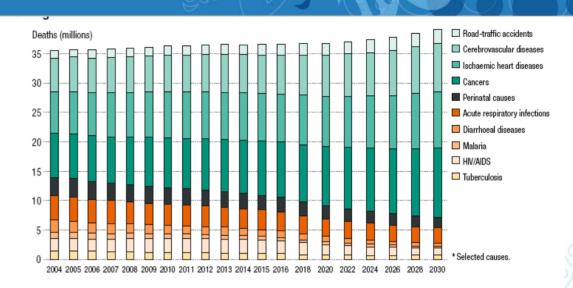
- •High prevalence of anemia (14 88%)
- •Prevalence of anemia linked to low dietary intakes of iron (only 30-50% of RDA)
- •44-66% of the affluent school children has vitamin A, vitamin B2, B6, B12 and vitamin C deficiencies



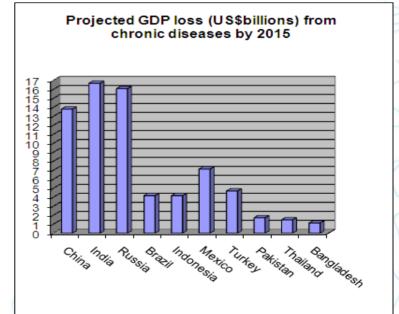
- •Sub-clinical deficiencies of Iron, Folate, Vitamin B12, Vitamin A and C can be commonly seen.
- •Indications that intakes of zinc is also low.
- •The percentage of households receiving adequate iodized salt is only 51 %

#### Lifestyle diseases trends & insights

Shift towards non communicable diseases as causes of death by 2030

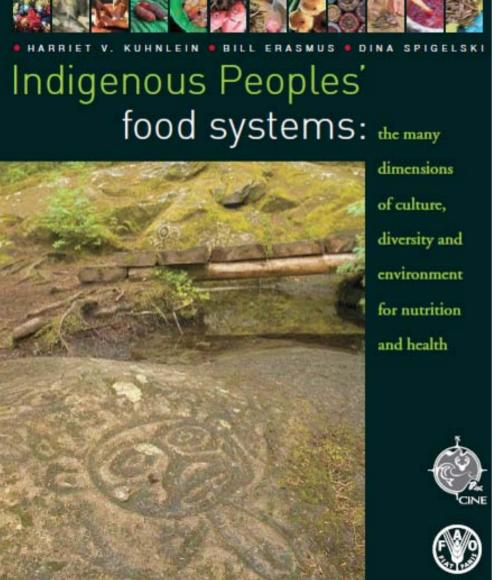


WHO estimates by 2015, India is set to lose a massive \$237 billion, in national income as a result of diabetes, heart disease and stroke.



## Indigenous People – Food Systems

What can we learn?



The traditional food systems of Indigenous Peoples touch the full spectrum of life in ways that modern food systems do not - FAO

Food and Agriculture Organization of the United Nations
Centre for Indigenous Peoples' Nutrition and Environment
Rome, 2009

#### WANG LAO JI- Cooling Tea



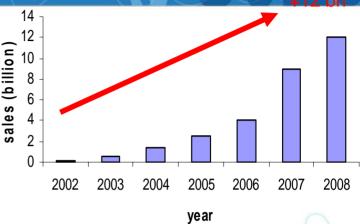


R.T.D. herbal tea registered as normal foods with the soft claim "To avoid inner fire, drink Wanglaoji".

"The most popular tin beverage in China" in the last 3 years:

in the last 3 years; "Global food industry award" in 2010;

80% MTK share in "cooling tea".



- "Inner fire" is prevalent in modern society, which is believed to be linked with environmental pollution, physical inactivity, stress, irregular life, spicy food and humidity. Cooling tea, which dated back to A.D. 306, is routinely consumed to relieve inner fire in South China, especially Guangdong province.
- "WANGLAOJI" is the cooling tea brand with more than 180-year history and had been sold in tea houses. Hong Kong Jia Duo Bao group founded the join venture with Guangzhou Pharnaceutical Company and manufactured the first R.T.D. herbal tea in 1995. It fastens consumer's reorganization on the "Chinese" traditional wellness culture" and caters for Chinese consumers' need on "natural & healthy" beverage.

#### Science behind the product

- The herbal recipe is composed of hot grass jelly, chrysanthemum, liquorice, honeysuckle, spica prunellae Plumeria rubra acutifolia and Microcos paniculata Linn.
- In the product website, it is claimed that "modern scientific evidences show that the plant flavonoids, the main active components, can prevent inner fire".
- No available efficacy data.



## Value addition to tea -Leveraging traditional knowledge







## Define the consumer insight

Ayurvedic ingredients helps protect my family from common illness like cough and cold.



**Target consumer:** Contemporary urban homemaker who wants the best for her family's health

Some people fall ill less often than others. During change of weather some people get cough and cold while others don't which is because of immunity.



## Leveraging traditional knowledge

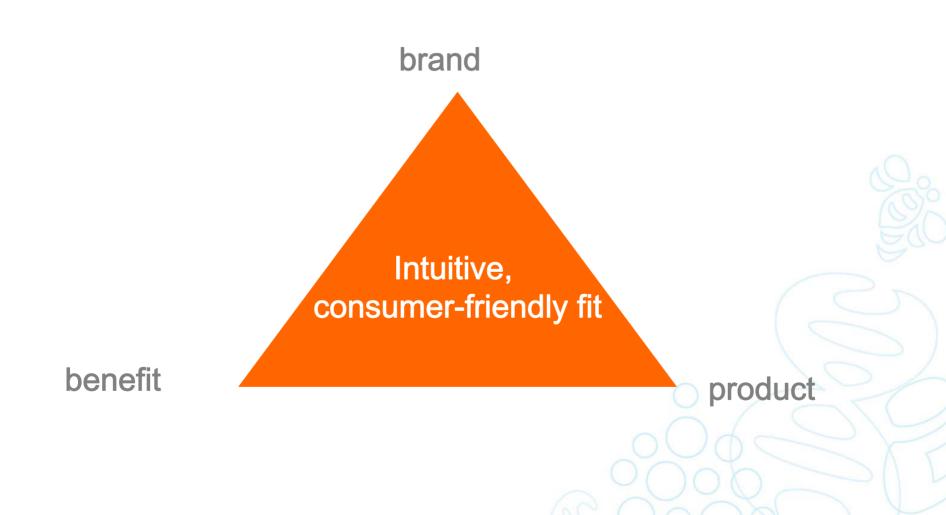
#### Leads from 'Ayurveda'

- Traditional Indian System of Medicine
- Provides good to excellent leads for various health benefit
- Retains the health of healthy & prevents disease
- Improves the health of unhealthy

"Boosting of Natural Immunity"

#### Aligning brand, product and benefit







#### The Product

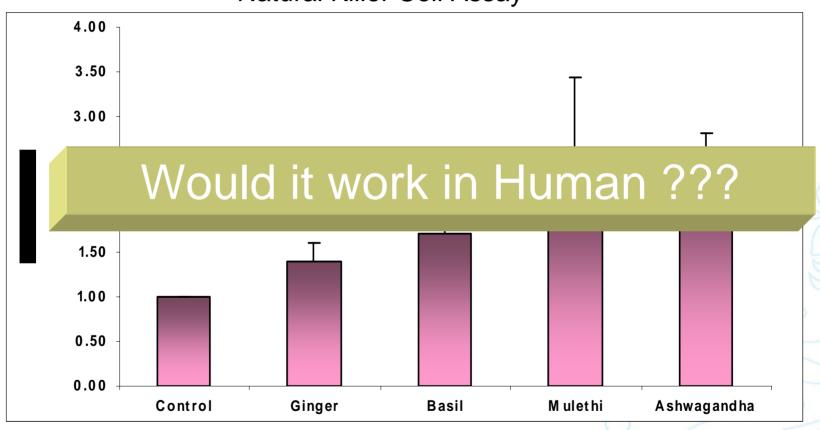


- ➤ A unique mix of 5 ayurvedic ingredients Ashwagandha, Mulethi, Ginger, Tulsi and cardamom
- ➤In house developed low cost technology for uniform distribution of extracts on tea
- ➤5 panel artwork a packaging innovation to differentiate the ingredients to consumers



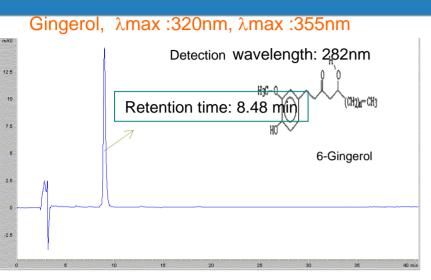
## Cell Culture Based Bio-Assays

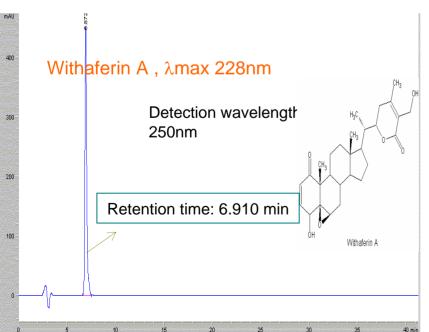


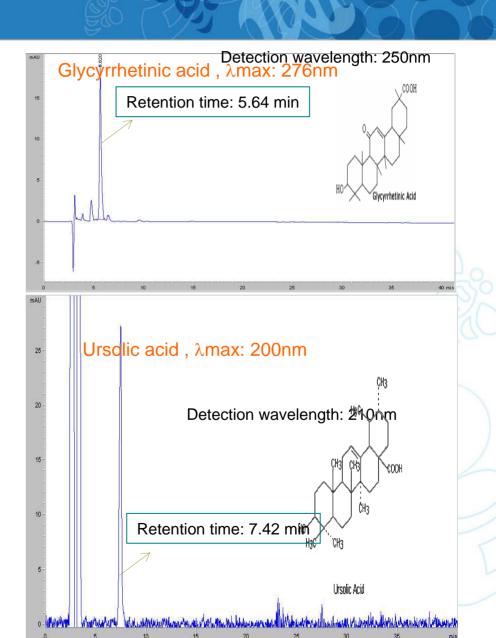


Natural Killer cell activity enhanced by herbs in vitro.

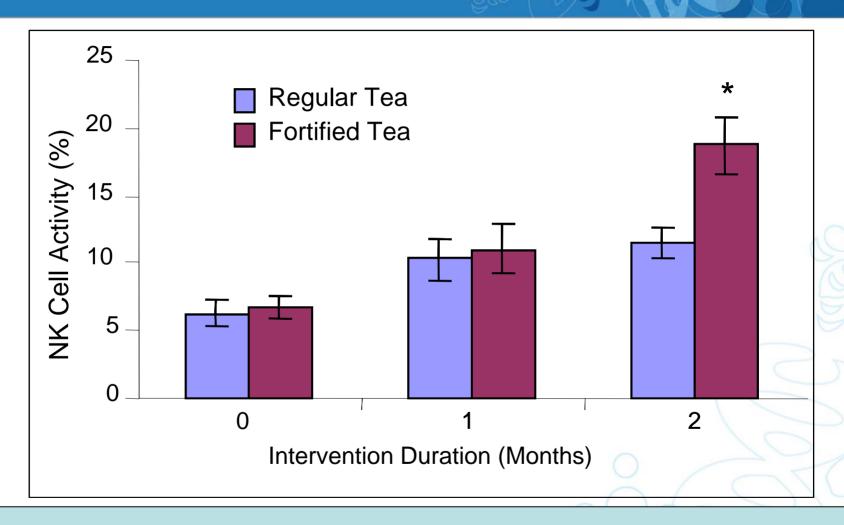
#### Detection of Herbs in Tea Extract







### Result



Consumption of Fortified tea significantly improves NK cell activity.

#### Red Label Natural Care



#### **Execution:**

- 360 communication
- Activation

#### **Business Results:**

Strong double digit growth
Significant contribution to RED LABEL







"In store" Activation

## Traditional Food Preparations of India from Millets





























## Traditional Health Care (*Ayurveda*) & Millets

#### References to Millets

- Charaka Samhita (1000 BC)
- Bhavprakash Nighantu (16th century)

#### Benefits of Millet preparations

- Easy to digest
- Improves fat metabolism and helps in loosing weight
- Bone health: Strengthens bones, helps in repair of broken bones

#### Recommended in Diabetes

- Replacement of Indian Daily Bread (Chapatti)
- Soaked in *Triphala*, dried and mixed with wheat
   Triphala: Amalaki (Trablica officinalia). Bibbitaki (Tarmina)

Triphala: Amalaki (*Emblica officinalis*), Bibhitaki (*Terminalia bellerica*), Haritaki (*Terminalia chebula*)

## Finger Millets: Anti-Diabetic Potential

#### Post-Prandial Glucose Control

- Intervention: Finger Millet flour incorporated in wheat bread (*Roti*) [3% - 30%] and rice (*Dosa*) [70%] suppress post-prandial blood glucose increase in diabetic patients
  - Plant Foods for Human Nutrition 57: 205–213
  - Ind J Nutr Diet 27: 316–320
  - Ind J Nutr Diet 32: 123–126
  - Current Science 98, no. 6, 25 march 2010

LIMITATIONS: Small sample size, Diabetic population on drugs

## **Nutritional Benefits of Millets**

## What Underlies largely Perceived Superior Nutrition Profile of Millets?

- Whole grain Consumption vs. Refined Grain
- Unique carbohydrate composition?
  - > Distinct physicochemical properties
    - Low Glycemic Response
- Higher Fiber Content
- Better Micronutrient profile
  - > Fe++
  - > Ca++

## Leveraging tradition & Science









Helping consumers make healthier choices

## Key Challenges

#### Regulatory Issues:

- Guidance for claims
- Broadening standards to include traditional ingredients
- Building trust & credibility:
  - Generating the scientific data; establishing history of safe use, and efficacy
- Consumer communication
- Tasty & Healthy

## Consumer communication challenge

- Consumers seek healthy foods and beverages, but:
  - do not always know what choices to make
  - often have misconceptions about what is healthy or unhealthy
- They are interested in nutrition information, but:
  - often don't read back-of-pack information at point of purchase
  - have difficulty understanding labelling information
- Simple "smart choice" front-of-pack logo to endorse health credentials of the product
- However....

## Proliferation of health logos...



Pick the tick Australia/New Zealand



Multiple Traffic Light United Kingdom



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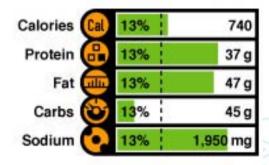
PepsiCo United States of America



Albert Heijn The Netherlands



ce Sing apor



GDA McDonald's



**GDA Tesco** 



Health Robot South Africa

... can be confusing

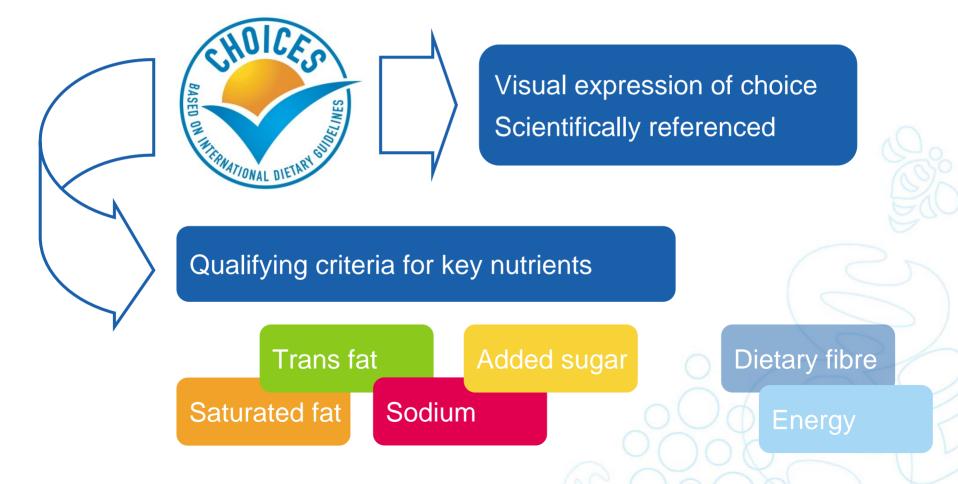


Sensible Solution Kraft

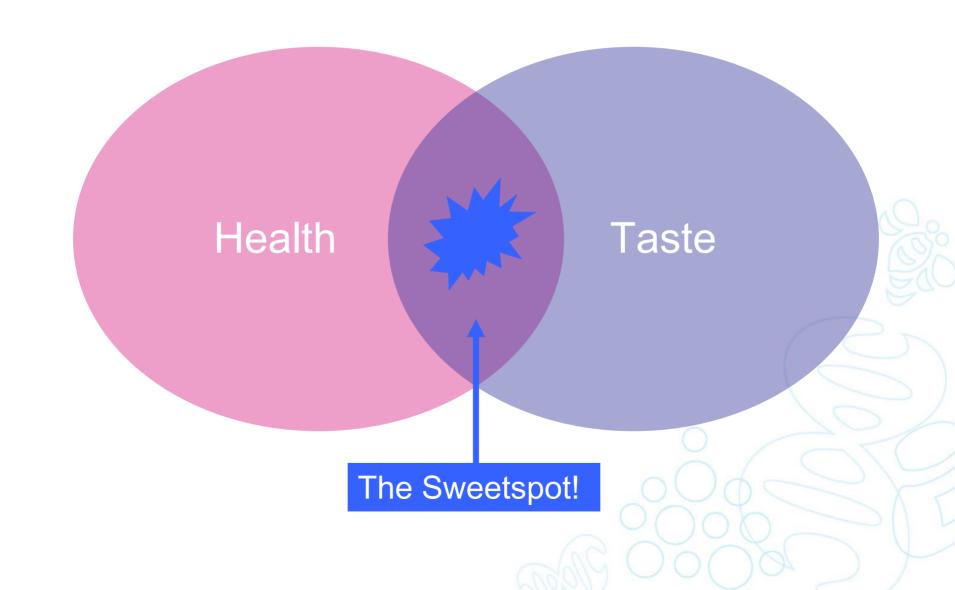


Sainsbury Traffic Light United Kingdom

### The Choices Stamp



### Need to drive taste and health together



### Summary

- Large, fast growing market for health & wellness foods using traditional knowledge
- Leveraging key consumer trends, insights/beliefs and major market segments is the key to success
- Products should deliver taste & health
- Claims must be backed with appropriate scientific substantiation
- Self regulation with appropriate checks and balances
- Play to the market realities: "Its easier to ride the wave than create one"
- Ensure alignment of product, brand and benefit; "Intuitively must make sense"



## **THANK YOU**