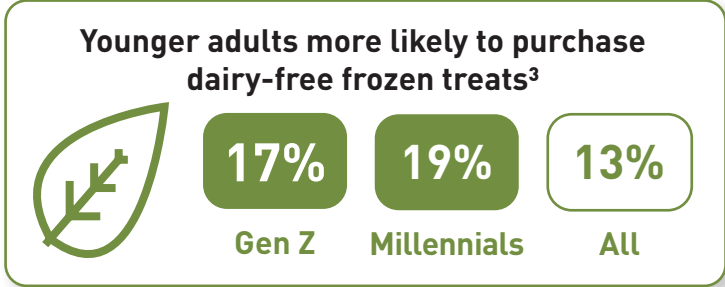
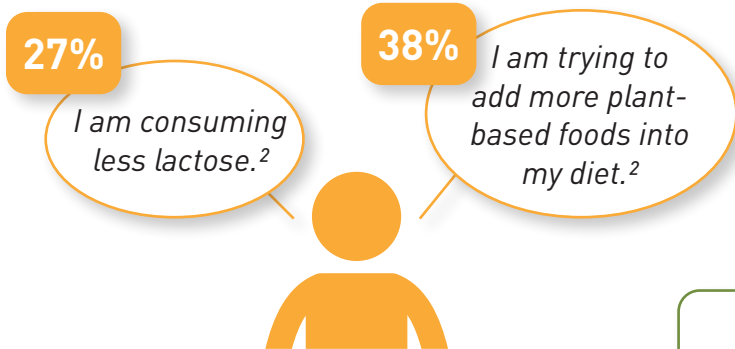




## Dairy-Free and Plant-based Frozen Desserts

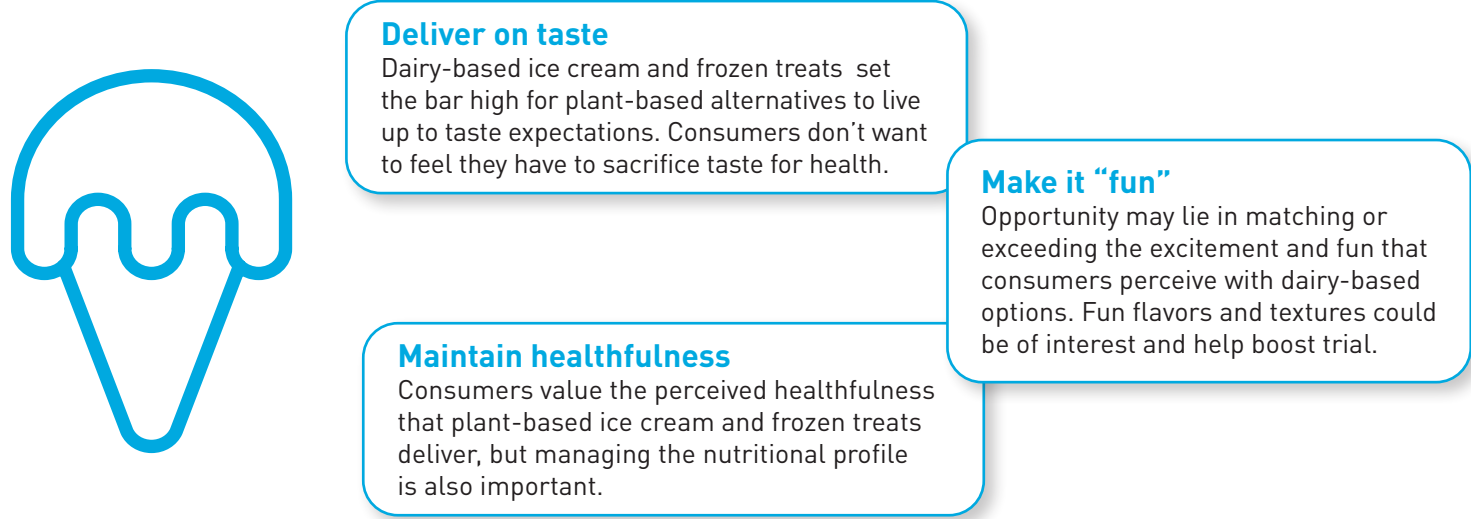
### US consumers are looking to add plant-based foods in their diets

Consumer interest in plant-based and changing opinions of dairy-based foods and beverages is driving growth for dairy alternatives, with non-dairy frozen desserts delivering a 10% Sales CAGR between 2017 and 2019.<sup>1</sup> In the US, younger consumers are particularly interested in plant-based options.



### Key deliverables for dairy-free frozen dessert innovation<sup>3</sup>

Dairy-free frozen dessert innovation is gaining momentum as brands see value in the space, even private label and premium brands. As formulators aim to compete in non-dairy, delivering quality taste and experimenting with various plant bases can help boost success.



Source: 1) International Food Information Council Foundation, 2019 Food & Health Survey, 2019. 2) Tate & Lyle Primary Research, 2020. 3) Mintel Tea and RTD Tea Report, August 2019.

The applicability of label claims and the regulatory and intellectual property status of our ingredients varies by jurisdiction. You should obtain your own advice regarding all legal and regulatory aspects of our ingredients and their usage in your own products to determine suitability for your particular purposes, claims, freedom to operate, labeling or specific applications in any particular jurisdiction.

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