

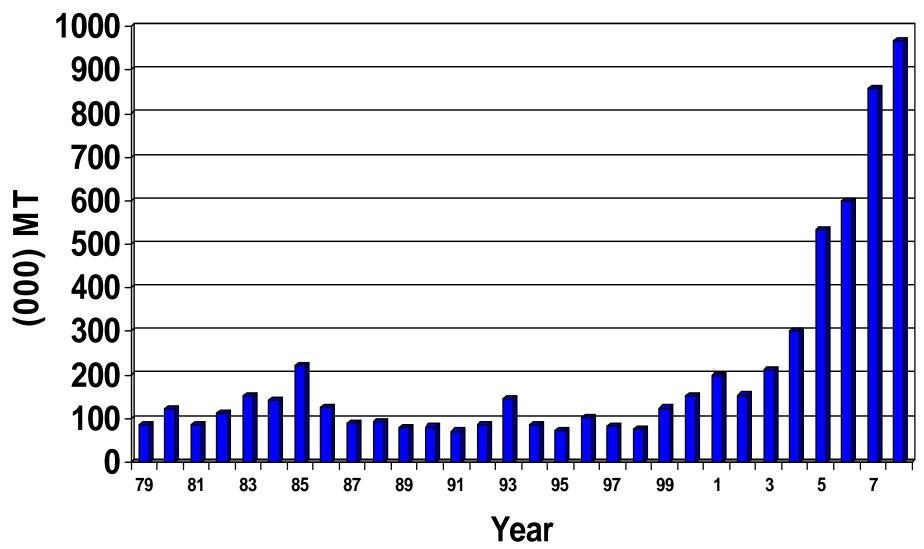
Palm Oil Prospects in the US

Gerald McNeill

Loders Croklaan The Choice for Palm



Food Use of palm oil in USA





"THE POISONING OF AMERICA!" Phil Sokolof: 1986



- Heart attack at age 41, blamed on saturated fats including coconut, palm and tallow
- \$15 million advertising campaign
- Joined by American Soybean Association

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The Fall of Palm Oil

Palm oil, coconut oil and tallow eliminated from retail foods and fast food chains (McDonalds)

Replaced by partially hydrogenated vegetable oil

The food label "Nutrition Facts" panel was born – showed content of saturated fat but *not* trans fat

Endorsement by CSPI

"You're better off choosing products made with hydrogenated soybean, corn, or cottonseed oil than those containing butter, lard, beef fat, or palm, palm kernel, or coconut oil"

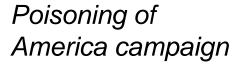
Nutrition Action Newsletter, Mar 1988

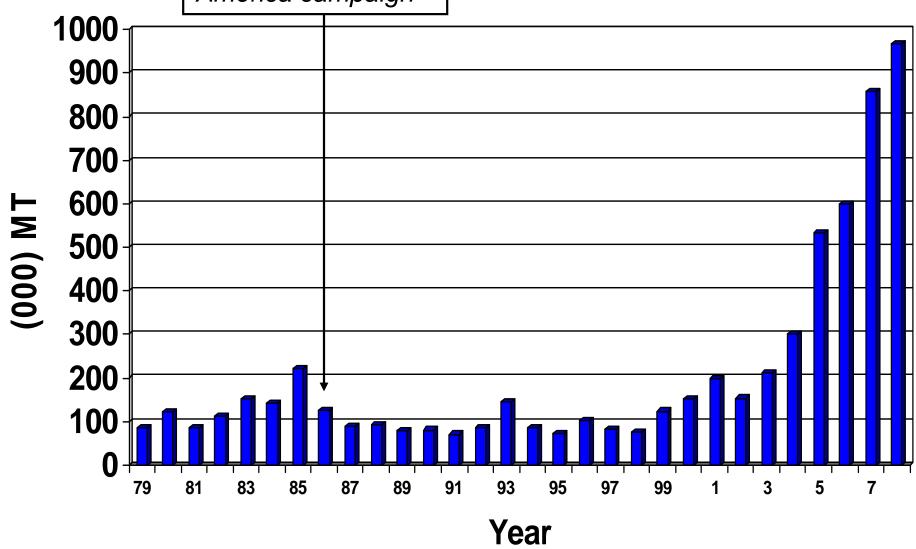


Media Frenzy

"poisonous" Saturated Fat









The Rise of Palm Oil

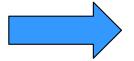
Landmark nutrition study by Mensink and Katan (1990) – trans fat may be worse than saturated fat because it lowers HDL (good) cholesterol

CSPI condemns trans fat

Petitions FDA to include trans fat on the nutrition facts panel (1994)

2003 – FDA announces trans labeling regulation effective Jan 1 2006

Petition FDA to revoke GRAS status of hydrogenated vegetable oil (2004)



Media Frenzy

"hidden" Trans Fat

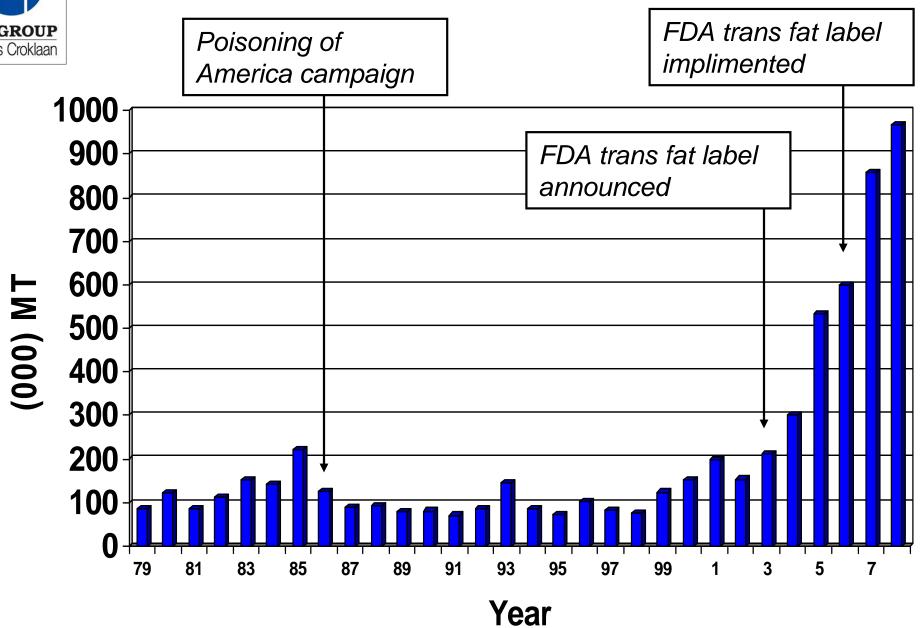


The New Nutrition Facts Panel

Nutrition Facts Serving Size 3 Cookies (34g) Servings per container About 15		
Amount per Serving		
Calories 170 Calo	ries from fat 60	
	%Daily Value	
Total Fat 7g	11%	
Saturated Fat 1.5g	8%	
	_	
Cholesterol 0mg	0%	
Sodium 125mg	5%	
Total Carbohydrate 24g	8%	
Dietary Fiber Less than 1g	3%	
Sugars 12g		
Protein 2g		
- Man		

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MIACIN, SUGAR, PARTIALLY HYDROGENATED SOYBEAN OIL, HIGH FRUCTOSE CORN SYRUP, COCCA. CORNSTARCH, SALT, BAKING SODA, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, WHEAT STARCH, CARAMEL COLOR.







Replacing partially hydrogenated vegetable oil

Barriers to palm oil usage

- Public perception "Poisoning of America"
- Nutrition high in saturated fats
- Functionality single natural product



Public perception – "Poisoning of America"

Consumer Research on Palm Oil

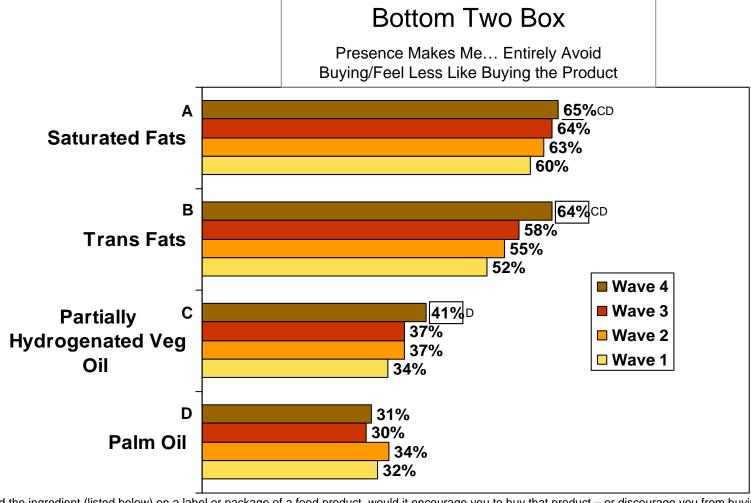
- Internet wave
- ca. 1000 subjects heads of household
- 4 surveys over 3 years (2003 2006)



Ingredients' affect on negative purchase interest

Saturated Fats, Trans Fats and Partially Hydrogenated Vegetable Oil negative purchase levels are significantly higher in 2006 (Wave 4) than 2003 (Wave 1). In 2006, there is no statistical difference between avoiding Trans Fats and Saturated Fats; both are leading turn offs.

Avoidance of Palm Oil has not changed significantly over the years. In 2006, just under a third of consumers report it deters them from purchasing; a significantly lower level of avoidance than for the other 3 ingredients.



Q3. When you find the ingredient (listed below) on a label or package of a food product, would it encourage you to buy that product – or discourage you from buying it? This is, would the presence of that ingredient make you want to buy the product – or would you avoid buying the product that had that ingredient in it? (Select one for each)

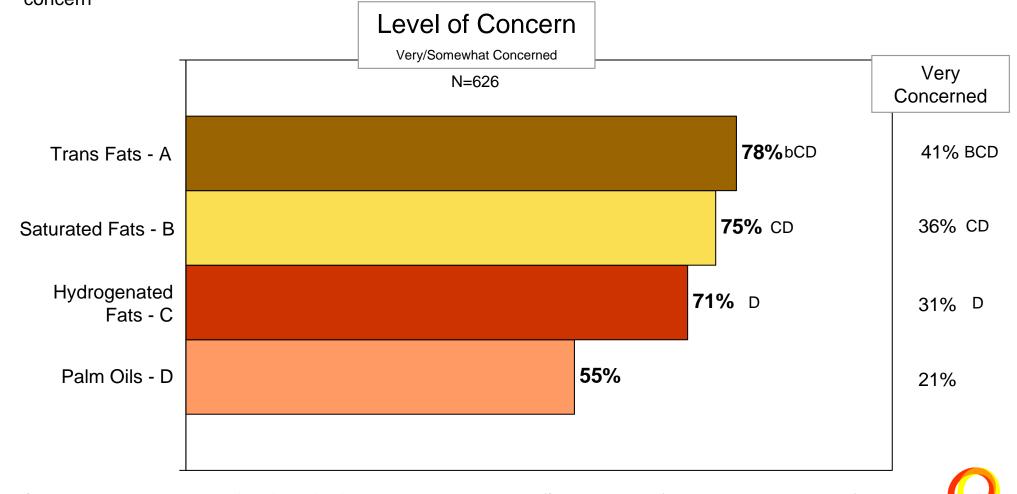
A/B/C = Upper case tested with 95% confidence. a/b/c = Lower case tested with 90% confidence.

Research reinvented

Participants educated about sats, trans, Palm oil and Hydro-oil

In full knowledge of what these terms mean – more like the knowledge environment that we can expect when the FDA action goes into place – trans fats take the lead in consumer concerns...although saturated fats and hydrogenated fats are right up there as well

Palm oil, confirming data reported before the survey explanation, still shows much lower levels of consumer concern

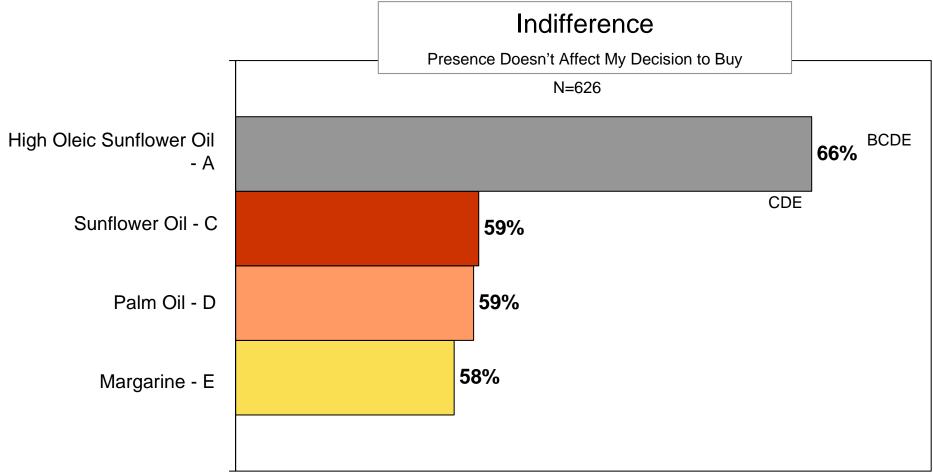


Q7. How concerned are you about the effects of each of the following in your diet? Very concerned/Somewhat concerned/Neither concerned nor unconcerned/Not very concerned/ Not at all concerned. synovate

Capital letters reflect stat testing at a 95% confidence interval; lower case letters at a 90% confidence interval.



Q3. When you find the ingredient (listed below) on a label or package of a food product, would it encourage you to buy that product – or discourage you from buying? That is, would the presence of that ingredient make you want to buy the product – or would you avoid buying the product that had that ingredient in it? Definitely want to buy Somewhat likely to buy/doesn't affect my decision to buy/Feel a bit less like buying/Entirely avoid buying.



Consumers report highest levels of indifference to simple oils including palm oil



Comparison of Trans Fat Solutions

Palm oil preferred trans solution 'Interesterifed Soybean Oil' least popular.

A Label 1 B Label 2

Label 3

C

Nutrition Facts Serving Size 3 Cookies (34g) Servings per container About 15 Amount per Serving Calories 170 Calories from fat 60 %Daily Value Total Fat 7g 11% Saturated Fat 3.5g 18% Trans Fat 0g Cholesterol 0mg 0% Sodium 125mg 5% Total Carbohydrate 24g 8% Dietary Fiber Less than 1g 3% Sugars 12g Protein 2g

INGREDIENTS: ENRICHED FLOUR (MHEAT FLOUR, MACIM, SUGAR, PARTIALLY HYDROGENATED SOYBEAN OIL, HIGH FRUCTOSE CORN SYRUP, COCOA, CORNSTARCH, SALT, BANING SODA, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, WHEAT STARCH, CARAMEL COLOR, BUTTERFAT (FROMMIK).

Serving Size 3 Cookies (34g) Servings per container About 15		
Amount per Serving Calories 170 Calories from fat 6		
	%Daily Valu	
Total Fat 7g	119	
Saturated Fat 3.5g	189	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 125mg	5%	
Total Carbohydrate 24	g 8°	
Dietary Fiber Less th	an 1g 39	
Sugars 12g	2000 17 TO 10 TO 1	
Protein 2g		

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, SUGAR, INTERESTERIFIED SOYBEAN OIL, HIGH FRUCTOSE CORN SYRUP, COCCA. CORNSTARCH, SALT, BAKING SODA, SOY LECTHIN, MATURAL AND ARTIFICIAL FLAVOR, WHEAT STARCH, CARAMEL COLOR, BUTTERFAT (FROM MLK).

Serving Size 3 Cookies (34g) Servings per container About 15		
Amount per Serving Calories 170	Calories from fat 6	
Mexicon Charles and Charles	%Daily Value	
Total Fat 7g	119	
Saturated Fat 3.5g	18%	
Trans Fat 0g		
Cholesterol 0mg	0%	
Sodium 125mg	5%	
Total Carbohydrate 2	4g 8%	
Dietary Fiber Less th	han 1g 3%	
Sugars 12g	(1.011.117)	
Protein 2g	-	

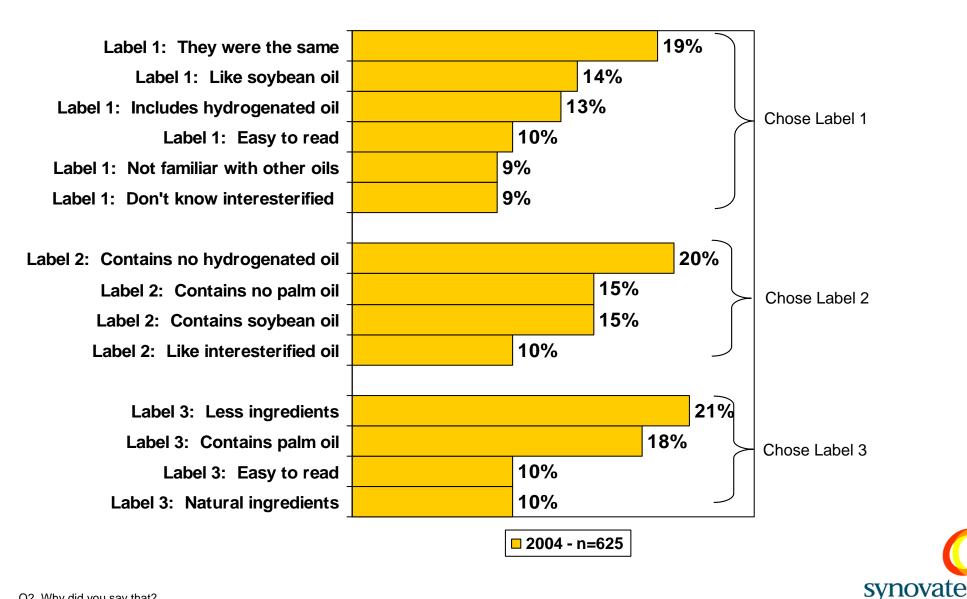
INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, SUGAR, PALM OIL, HIGH FRUCTOSE CORN SYRUP, COCCA. CORNSTARCH, SALT, BAKING SODA, SOY LECITHIN, NATURAL AND ARTIFICIAL FLAVOR, WHEAT STARCH, CARAMEL COLOR, BUTTERFAT (FROM MILK).

43%

synovate

Top Reasons for Label Choices

Open End Response



Research reinvented



Public perception – "Poisoning of America"

Consumer Research Conclusions

- "Poisoning of America" campaign forgotten
- Consumers resistant to chemical processing
- Palm oil perceived as natural





 Letter from 11 senators to head of FDA and Health and Human Services (2004)

"We are concerned by reports that some food manufacturers may replace trans fats with other fats and oils, such as palm oil, that are high in saturated fats and thus may be almost as conducive to heart disease as partially hydrogenated oils."

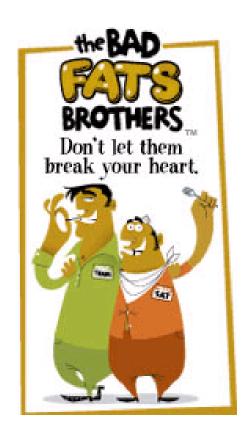


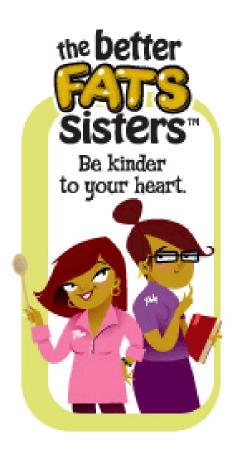
American Heart Association (AHA)

- Reduced recommendation for saturated fat intake from 10% of diet to 7% of diet (2005)
- AHA Trans Fat Conference (2006): Theme: "How to reduce trans fat in foods without increasing saturated fat"
- Created new AHA website dedicated to dietary saturated fat reduction (2007)



From AHA Website







Program to Promote Recent Scientific Data on Saturated fats

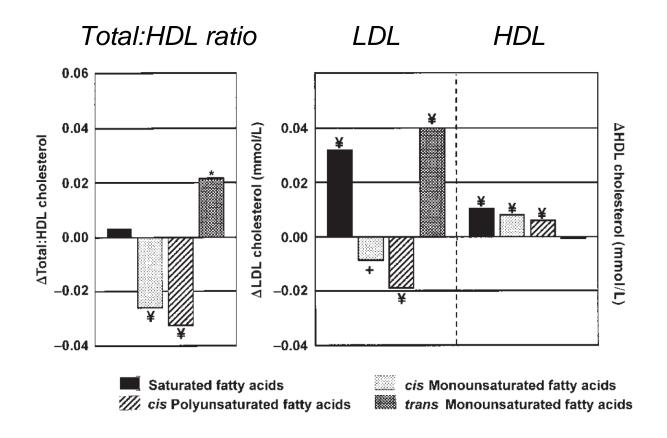
- Literature review
- Symposia at trade shows
- Expert panels
- Promote to industry, nutrition community



Saturates and Cholesterol

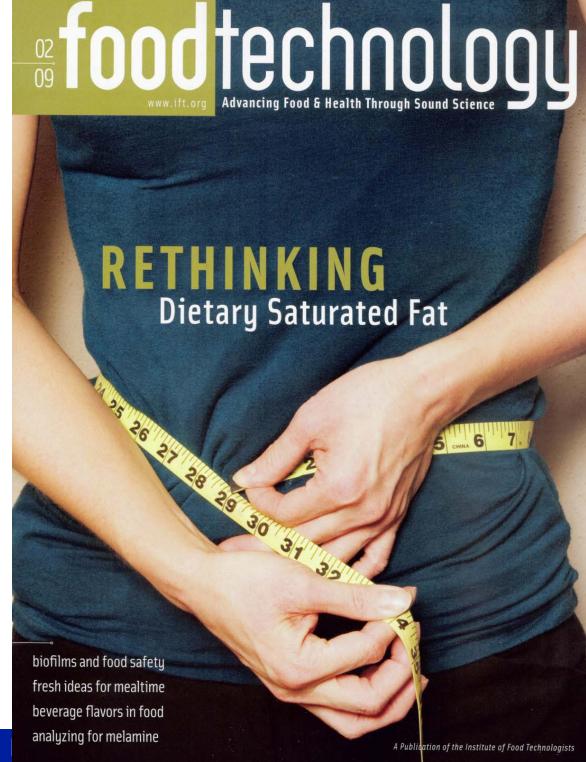
(meta-analysis of 60 studies)

Mensink et al., Maastricht University Am J Clin Nutr 2003;77:1146-55



1g of trans fat is equivalent to 7g of saturated fat







Saturated fat conclusions

- Growing body of evidence that saturated fat is not as bad as was previously believed
- Saturated fat has little effect on risk of heart disease
- Trans fat is 7 times worse that saturated fat
- Saturated fat is a suitable alternative to trans fat

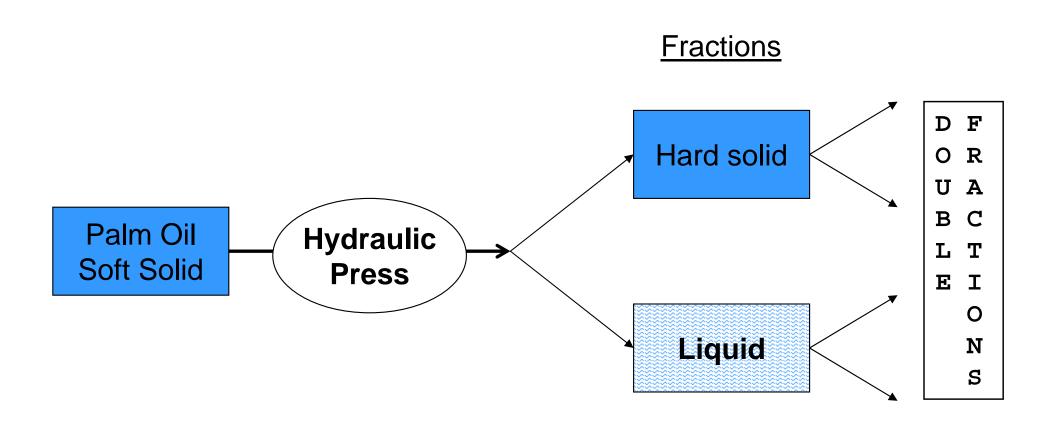


Functionality – single natural product

- Many variants of partially hydrogenated vegetable oil developed
- Palm oil is single natural product
- Solution fractionation

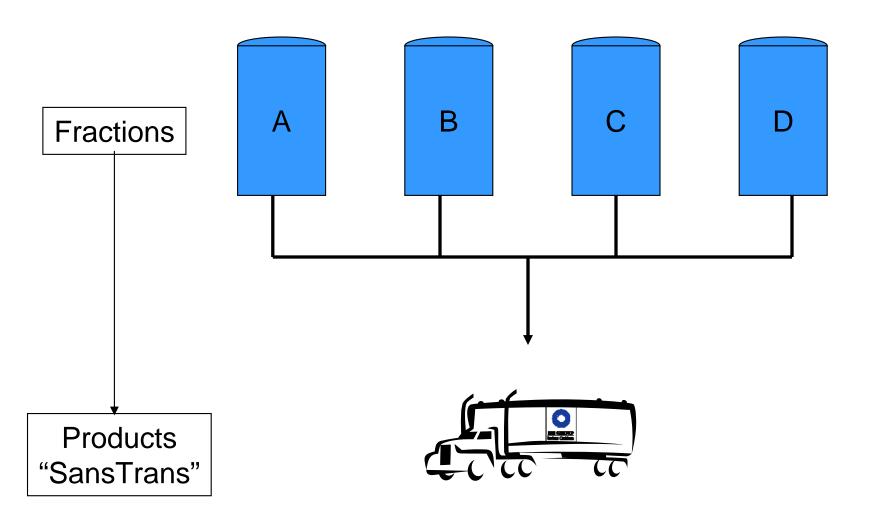


Palm oil versatility: Fractionation



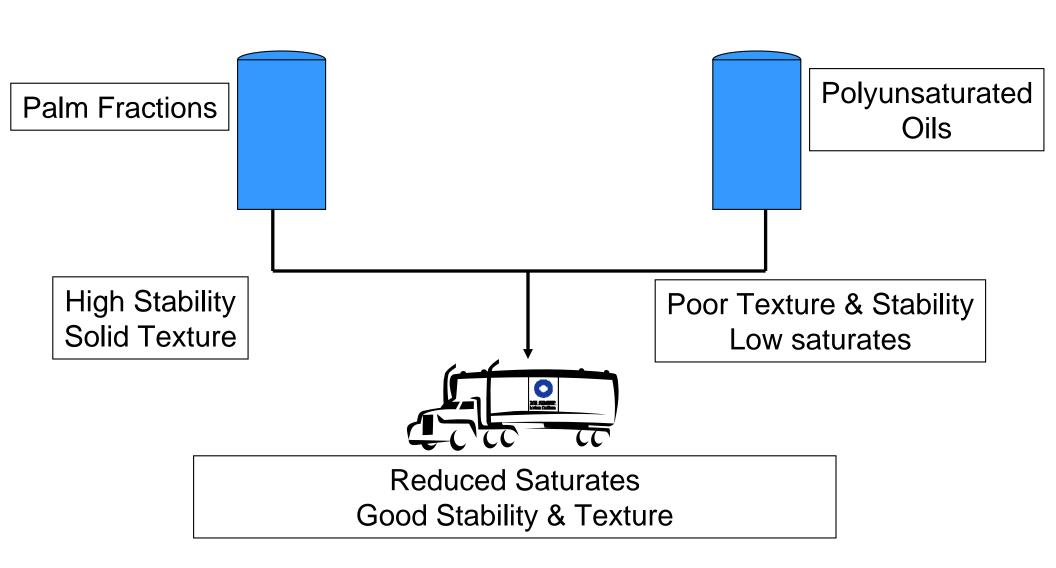


Palm oil versatility: Blending





Reduced Saturated Fat Products





Who is already using Palm Oil ?....



ManufacturerBrandProductConAgraOrville RedenbacherMicrowave PopcornFlowers BakeriesVariousDoughnuts and Honey BunsGeneral MillsGrandsRefrigerated Bisquits

General Mills Grands Refrigerated Biscuits
George Weston Entenmanns Cookies, Cakes

Kellogg Cheezit Crackers

Kraft Oreo Cookies

McKee Little Debbie Snack Cakes

Peperidge Farm Various Cookies, Cakes

Ralcorp Various Cookies

SaraLee Various Pies, Cakes

Schwans Edwards Pies, Cakes

Toms Foods Various Pies, Cakes

Utz Various Crackers

Whitewave International Delight Creamer











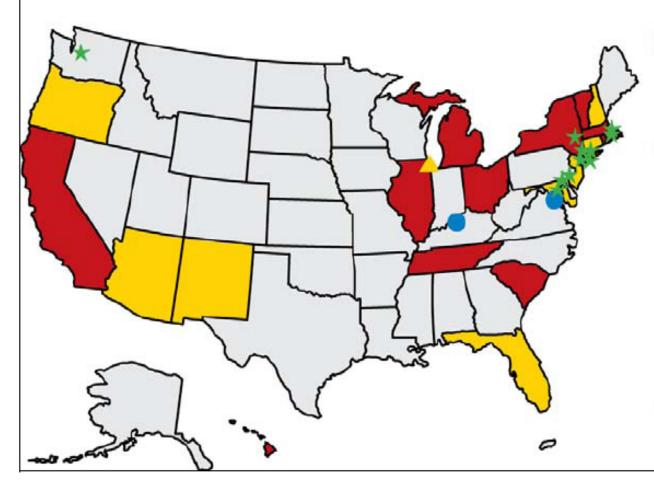
Palm Oil USA Future Prospects

 Food Service - trans fat ban in restaurants in many cities and State of California



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States and Localities with *Trans* Fat Proposals for Restaurants — as of 5/29/08



- States with active proposals restricting trans fats in restaurants
- Cities with active proposals restricting trans fats in restaurants
- Cities and counties that have adopted proposals restricting trans fats in restaurants.
- Cities or states where proposals failed to pass



Palm Oil USA

- Food Service trans fat ban in restaurants in many cities and State of California
- National ban on trans fat? CSPI and American Medical Association
- Supermarket Chains Walmart eliminates trans fat
- Economic Downturn less food service; more prepared foods; lower cost

Palm Oil will Remain an Integral Part of US Food Supply