

With nearly a quarter of Brits using plant-based milk alternatives, it has a market valued at 260 million GBP. Our webinar will help you navigate the dairy and plant based milks aisle.



Navigating the dairy and plant-based milks aisle

Organised by SCI Food Group Committee

With nearly a quarter of Brits, and 30% of women and 16-24 year olds, now using plant-based milk alternatives (Mintel 2019), the plant-based milk alternative market is currently valued at 260 million GBP and accounts for 8% of milk sales (Mintel 2019). Reasons for this rise include a growing concern among the public with how to balance the ethical, environmental and nutritional factors behind our food choices. The SCI Food Group brings together two top experts, dietitians Dr Yvonne Finnegan and Elphee Medici, to talk about the considerations around this everyday British staple. This consumer-focussed webinar aims to help us all make informed choices in the supermarket and provide opportunity to ask questions as part of the panel discussion.

SPEAKERS

Dr Yvonne Finnegan is a Nutrition and Regulatory consultant to the food industry and has advised many global companies including those specialising in both dairy and plant-based alternatives.

Elphee Medici, nutrition and sustainability consultant, has over 30 years' experience and is a key author of the British Dietetic Association's One Blue Dot®, a guide for UK dietitians on sustainable healthy eating. Elphee worked as a dietitian for the NHS and various food companies including Yoplait Petits Filous, Unilever and Alpro, before becoming a consultant and providing expert advice to food companies, PR agencies and health organisations on credible, science-based and meaningful messages to help improve the health of individuals and our planet.

WHEN
Monday
7 December
2020

TIME
17:00-18:00
GMT

WHERE
Online webinar

Register today by visiting www.soci.org/events

E: conferences@soci.org T: +44 (0)20 7598 1561 www.soci.org