

Solutions 2.0





Journey from Consumers to Market success

Customized approach to any opportunity / challenge across the value chain







Product innovation



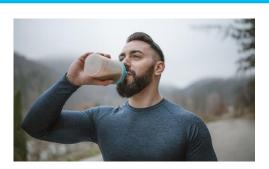
Processing



Packaging



Services



High protein dairy



Low sugar juices



Differentiated ice Cream





Affordability and Efficiency





A Better me – Makes me feel and look good

55%
Indians inclined to lead an Active Lifestyle















High protein content

biggest purchasing motivators across food & beverage





High protein becoming mainstream

Brands offering smart solutions with high protein for easy incorporation in diets

35%

Millennials find Ready-todrink (RTD) protein beverages appealing









200+
Launches in beverages in last 2 years











Key challenges in producing RTD High Protein Dairy

Consistent quality & taste in the right on-the-go package is imperative

Challenge 1: Foaming



Product losses and downstream downtime

Challenge 2: Protein degradation



Due to high heat load along with loss of nutrients

Challenge 3 : Right range of Flavors



Need for flavor range to mask taste of protein and widen appeal

Challenge 4: On the go consumption



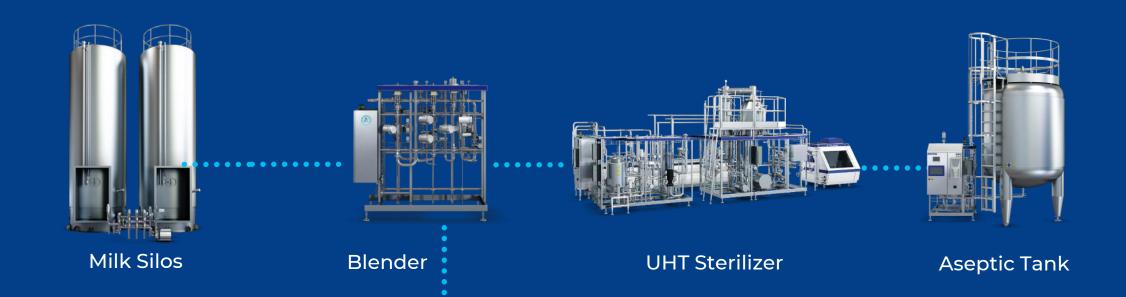
Need for package with high functionality and drinking experience





High protein line for consistent product quality and taste

Reduces product losses and increase runtime of downstream equipment





Annual savings of INR 2.5 Cr (276 K €)





Tetra Pak® A3 Compact Flex for on-the-go packs with high functionality

Quick change across 3 sizes + Underfilling + Particulates capability

Tetra Prisma® Aseptic Edge –
Prismatic shape & Enhanced drinking experience

Tetra Brik® Aseptic Edge – Simply Smart













Tetra Pak® A3 Compact Flex

200 ml

250 ml

300 ml

200 ml

250 ml





Functional Care – My basic need of internal well-being

87%

Indian food choices driven by desire for good nutrition









intake being linked to negative impact on health



55%

Urban Indians open to Packaged Products with 25%-75% Less Sugar





Regulatory push to drive consumer awareness on sugar

Increasing launches of low sugar variants across F&B categories

Business Standard · 4d

Nestle launches Cerelac variants with no refined sugar in Indian market



Sweet truth: In a first, ICMR proposes fresh dietary guidelines to limit sugar levels in packaged foods and beverages FSSAI to mandate salt, sugar, and fat labelling on packages in bold, bigger font



Energy

Sugar

Fats

Salt

Protein

Fiber















Key challenges in producing Low Sugar juices

Controlled Sugar reduction without loss of nutrients is key

Challenge 1: High natural sugars



To reduce both added and natural occurring sugar

Challenge 2: Sensitive Nutrients



To retain the natural nutrients in juice while reducing sugar

Challenge 3: Lost in the clutter



Stand out on shelf to gain noticeability & trials from consumers





De-sugared technology to reduce natural sugars as well

Same nutrients and vitamins content as conventional juices







Fermentation

Clarification De-alcoholization^

With 0% Natural sugar



100% Orange juice

50% of each

Any blending ratio possible to achieve desired sugar level

Orange juice

Orange juice

Fermented de-sugared orange Drink with 50% less sugar

Pasteurization Blending Aseptic storage

With 100% Natural sugar



A3 Flex Filling machine with clutter breaking differentiation

Quick change + Robust caps with One step opening + Particulates capability



Tetra Brik® Aseptic Ultra Edge – Tall and Ultra Smart Tetra Prisma Aseptic – Prismatic shape & Easy to pour









A3 Flex Filling machine

500 ml

500 ml

750 ml

1 L

500 ml

750 ml

1 L





Self-rewarding Indulgence - Enjoy and satisfy my craving





New chunks & textures and signal indulgent experience









44%

of Indian
Consumers prefer
ice cream for
treating themselves





Key challenges facing ice cream industry today

Differentiated product experience amidst increasing cost of cold chain

Challenge 1: Need for Novelty



Ice Cream with different types of chunks and textures

Challenge 2: Manual tub filling



Product loss with overall and cost of manpower

Challenge 3: Expensive cold chain



Barrier to entering the category and expanding distribution





Tetra Pak® Extrusion wheel for large inclusions

Driving efficiency and accuracy with Tetra Pak® Robot Filler



Inclusions size up to 25 mm Retrofittable on existing lines





Prevent losses from overfilling by 70%

Saves manpower by at least 1 person





Ambient distribution and chilled consumption of ice cream

Wide variety of ice lollies with long shelf life – without cold chain distribution

Tetra Pak® A1 filling machine



9,800 packs per hour

Underfilling possibilities

Flexibility to bypass MiM

Tetra Fino® Aseptic 100 ultra with Micro Injection Moulding (MiM)



Dairy based



Juice based



Water based



Yogurt based



Plant based





Snacking time – Enjoy small moments and reload during the day

79%

Indians prefer small portions of indulgent snacks





Almost 30% of our business comes from small packs that operate at

magic price points











~ 15 bio

Non-carbonated beverages portion packs consumed by masses in South Asia (2024)





Key challenges in growing mass portion packs

Continuous optimization of Total Cost of ownership

Challenge 1: Fixed Consumer price



Constant strive for Operational cost reduction

Challenge 2: Limited real estate



Constraining capacity expansion to meet demand

Challenge 3: Need for mass appeal



Scaling up across multiple consumer & price segments





Conventional beverage production line

25% juice concentrate mixed with 75% of water is pasteurized together



Pasteurization of the entire product stream





Sustainable beverage production line

Savings in Energy & Water consumption with pasteurization of only juice













Tetra Pak® aseptic tank LV





Tetra Pak® water treatment unit FUV

Upto **67%**Energy reduction

Upto **50%**Water consumption reduction

Only pasteurizes concentrate stream





High speed lines driving reduction in Total Cost of Ownership (TCO)

Range of packs with closures & straws – catering to different price segments



Tetra Pak® E3 Speed/Hyper Filling machine



250 ml



200 ml



150 ml 125 ml Next



40,000 Packs per hour speed

66% more Capacity in similar footprint

E-Beam sterilization -Good for planet



Tetra Pak® A3 Speed Filling machine



250 ml



200 ml



200 ml



200 ml

High speed line for portion packs with **Closures**

Underfilling possibilities

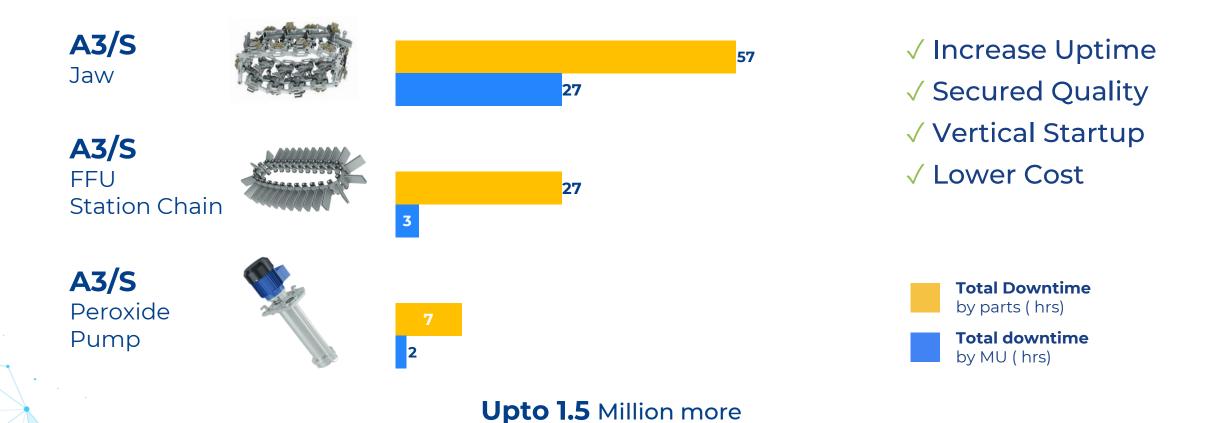




TCO reduction through usage of Maintenance units

Reduction in maintenance time resulting in extra output from line

MU Assemblies



packages / machine per year





Solutions 2.0 with the Integrated edge

From Consumer demand space to 4 Big opportunities to Solutions 2.0

A Better me



High Protein Dairy

Functional Care



Low Sugar Juices

Self rewarding indulgence



Differentiated Ice Cream

Snacking time





Affordability and Efficiency











From Solutions 2.0 to Tasting the Future



A BETTER ME



High ProteinMilkshake –
Mixed berry



Plant Based **High Protein** shake Chocolate



FUNCTIONAL CARE



Juice with Reduced Sugar

- · Grape (50%)
- · Apple (50%)
- Orange (30%)



SELF -REWARDING INDULGENCE



Pista Kulfi



SNACKING TIME



MilletMilkshake



Probiotic Lassi – Peach flavored





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