



# Food and Drink Federation



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Chief Scientific Officer

## The Role of Sound Science in Food Innovation

# Food and Drink Sector - A Success Story



- Food and drink is the UK's largest manufacturing sector
- £81.8bn annual turnover
- Export growth in each of the last eight years averaging 8% per annum
- Spending £3bn annually on internal investment
- Source of entrepreneurial vigour in the UK economy
- 400k employees and growing
- Underpinned by a focus on innovation
- With an industry champion in FDF



## Some of our members....



dorset cereals<sup>®</sup>  
honest, tasty and real



*Kellogg's*



BETTYS & TAYLORS of HARROGATE  
AN INDEPENDENT FAMILY BUSINESS



*Elizabeth Shaw*



**HARIBO**



*Coca-Cola* Great Britain



Associated  
British Foods  
plc



## Aims



- Unlock the growth potential of the UK food and drink industry
  - SME's make up 96% of food and drink companies
- Ensure consumers/stakeholders are confident in the safety of our products
- Deliver a socially responsible and sustainable industry
- Protect the interests and reputations of our members
- Ultimately – to help member companies achieve their goals, within the context of trust in the sector as a whole

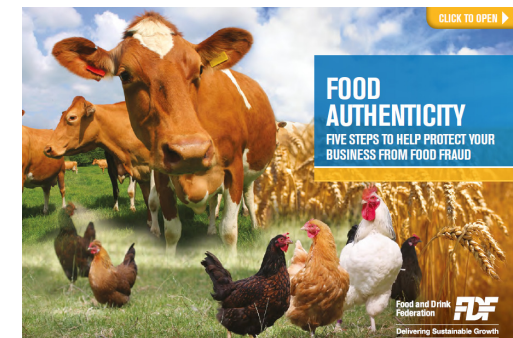
# Safety and integrity – science is underpinning



- Consumer confidence is vital in our industry – our first priority
- Our shared competitive advantage:
  - Through horizon scanning
  - With incident management strategies
  - By promoting science/evidence based policy decision-making in the UK and Europe

on topics such as:

- Ingredients
- Technology
- The relationship between diet and health



# The role of science in innovation



- So many different facets!!!
  - Process technologies
  - Microbiology
  - Packaging
  - Discovery of new and different ingredients – often functional – including agricultural elements
  - Sensory science
  - Social science/consumer behaviour

# The role of science in innovation



- Understanding the scientific and regulatory affairs environment – permitted ingredients, residues, contaminants etc.
- Understanding supply chains
- Manufacturing efficiency/ waste avoidance
- Nutrition and health claims –and making this relevant to the target consumer
- Product reformulation to meet nutritional parameters or other guidance/regulation e.g. sugar, trans fats
- Recognising potential new markets and how to meet the need e.g. free from
- Using regulations to your advantage e.g. products of geographical indications

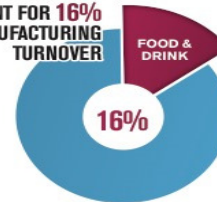
# Innovation in the Food and Drink Industry, Some Examples



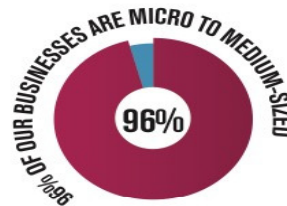
OUR GROSS VALUE  
ADDED TO THE  
ECONOMY IS £21.9bn...

...ALMOST AUTOMOTIVE  
AND AEROSPACE  
COMBINED

WE ACCOUNT FOR 16%  
OF TOTAL MANUFACTURING  
TURNOVER



MAKING US  
THE LARGEST  
MANUFACTURING  
SECTOR



OVER THE TIME OF THE  
RESPONSIBILITY DEAL  
ON AVERAGE FDF  
MEMBERS REDUCED  
SALT IN THEIR  
PRODUCTS BY 8%

8%

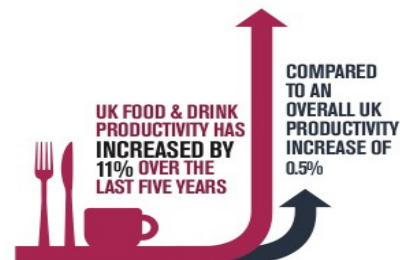
WE HAVE 6,620  
BUSINESSES



WE EMPLOY AROUND  
400,000 PEOPLE

THAT'S MORE THAN  
THE POPULATION OF  
LEICESTER

WE HAVE  
DOUBLED  
EXPORTS OVER  
10 YEARS TO  
£12.8bn IN  
2014...



WE WILL NEED  
109,000 NEW RECRUITS  
BY 2022

