

Environmental impact:

Understand how DuPont's new HOLDBAC® YM VEGE dairy-free protective culture supports sustainability

The rise of plant-based fermented food: improving quality, extending shelf-life and reducing food waste.

The replacement of dairy with plant-based alternatives helps to curb carbon emissions.

Substituting just 5%

of global dairy yogurt consumption by fermented plant-based products using Danisco® VEGE cultures could save

1.8 million tons*
in annual CO₂ emissions.

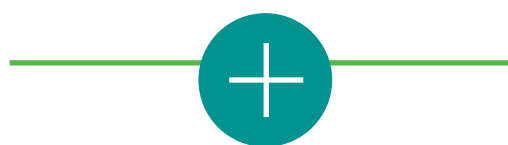


Soy yogurt's longer shelf-life also promotes sustainability.

With an estimated 15-17% of all yogurt in the EU going to waste, HOLDBAC® YM VEGE products' additional

10 days of shelf-life
can save as many as

1.2 million tons*
in annual CO₂ emissions.



The total environmental impact of both products would be the equivalent of taking almost

1.7 million
EU-based cars off of the road.



HOLDBAC® YM VEGE is the first protective culture specifically designed for the plant-based segment.

For more information, please see:
www.dupontnutritionandbiosciences.com/products/holdbac.html

Sources: DuPont/EuroPanel market research 2019. *) Estimates based on studies conducted by Smedman et al. 2010; Flysjö 2012, the Waste and Resources Action Programme (WRAP) in the UK, and Quested and Murphy 2014; Quested Ingle and parry, 2013; Quested 2013; Lee, Osborn and Whitehead, 2015; Westergaard Kabelmann and Olsen, 2016.

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