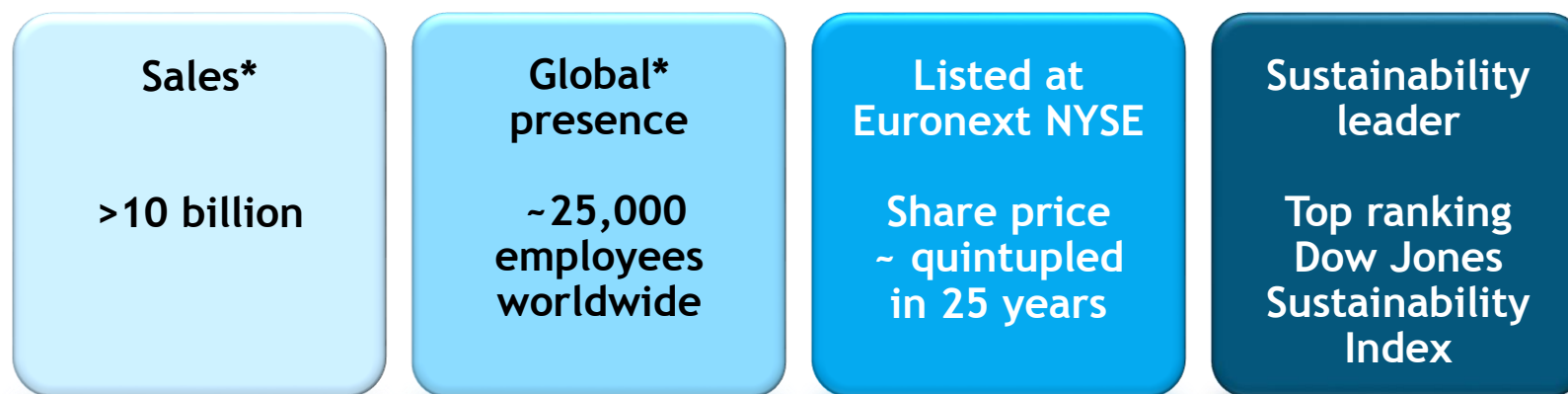




# Canola Protein - The New Kid on the Block

Will van den Tweel, Canola Protein Venture Manager  
Nov 16<sup>th</sup> 2016, Ottawa, Canada

# DSM at a glance



- **Global Life Sciences and Materials Sciences company** active in health, nutrition and materials
  - Leading supplier of vitamins, omega's, carotenoids, nutritional ingredients, premixes and nutritional solutions for human and animal nutrition & health
- Delivering **innovative sustainable solutions** that nourish, protect and improve performance in global markets
- **Sustainability** is a core value and an important business driver

\* Including 2015 pro-forma and pro-rata (annualized) sales & number of employees (ultimo 2015) of non-consolidated Associates & Joint Ventures (for sales this is mainly Patheon, DSM Sinochem Pharmaceuticals and ChemicalInvest)

# Consumer and market demand increasing for alternative protein sources



Healthy



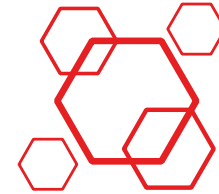
Sustainable



Natural



Hypoallergenic



Chemical free



Non-GMO



**Solution:**  
**Plant based proteins**



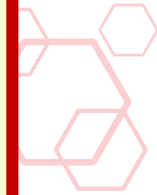
Non-meat  
alternatives

# Consumer and market demand increasing for alternative protein sources

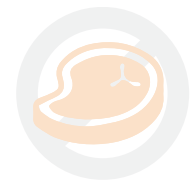
## Plant Proteins - Unmet Needs

- Taste - flavor (beany, bitter)
- Taste - mouthfeel (powdery, gritty)
- Solubility (limited or partly soluble)
- Serving low pH applications

**Solution:**  
Plant based proteins



Chemical free



Non-meat  
alternatives

# Canola/Rapeseed

## Today

- Canola is grown for the production of vegetable oil and animal feed
- Worldwide it is the 3th leading source of oil after palm and soy
- Canola meal, today used exclusively as animal feed, contains around 40% protein



## The Challenge

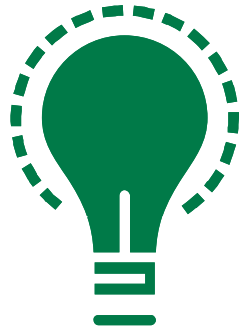
- **Efficient removal of anti-nutritional components:** glucosinolates (mustard taste), polyphenols (bitterness & browning), and phytate

# Overcoming the challenge → creating a viable, canola protein with patented DSM technology

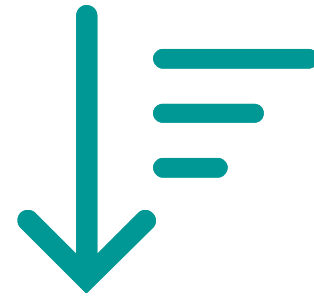
## Mild processing and efficient separation



Mild pressing to ensure a native protein



A novel method to extract protein from oil seeds without extracting high amounts of oil



Efficient removal of anti-nutritional components yielding a high quality isolate



# CanolaPRO, DSM's Canola protein

## Exceptional characteristics and functional properties

### General

- Non GMO
- Non Solvent
- Non Gluten

### Functional

- Bland/neutral taste
- High solubility, also at low pH
- High foaming and emulsifying capacity

### Nutritional

- PDCAAS = 1
- DIAAS >1



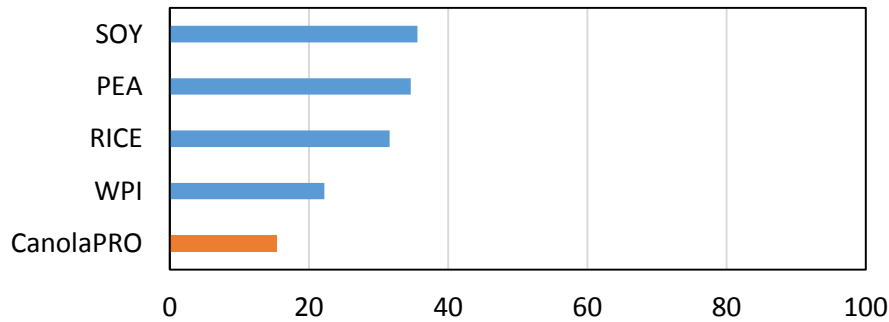
CanolaPRO

Component	Spec
Protein Kjeldahl N= 6.25	> 90%
Fat	< 2%
Ash	< 4%
Carbohydrates	< 7%
Phytate	< 1.5%
Glucosinolates	< 1 µmol/g
Phenolics	< 1000 ppm

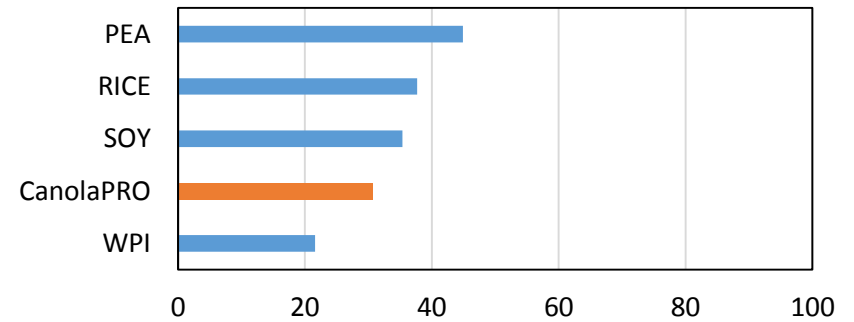
# Sensory CanolaPRO

## Good flavor profile

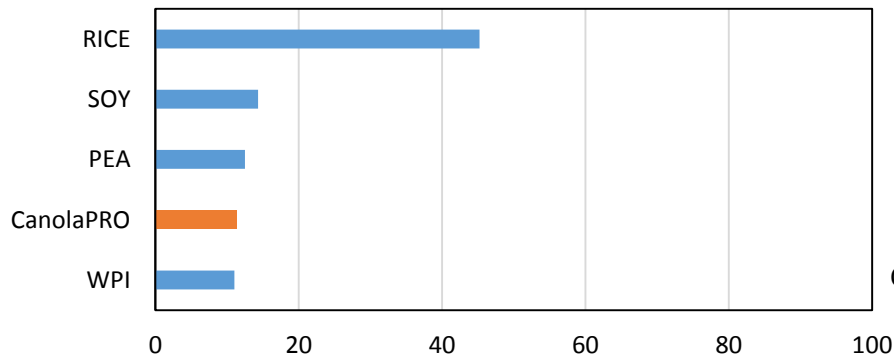
Nutty/Cereal flavour



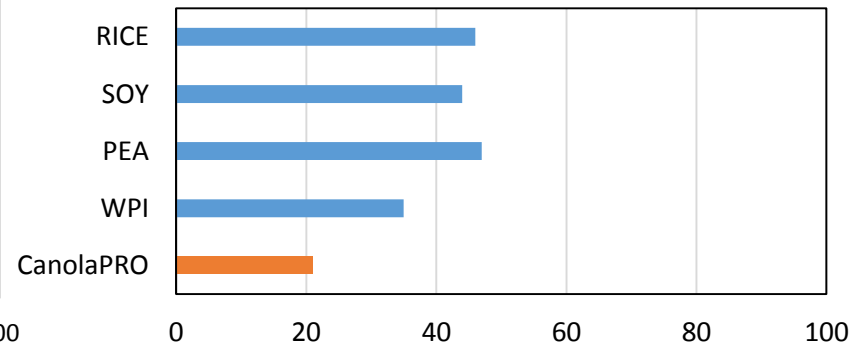
Green/bean-flavour



Powdery-mouthfeel – Neutral pH



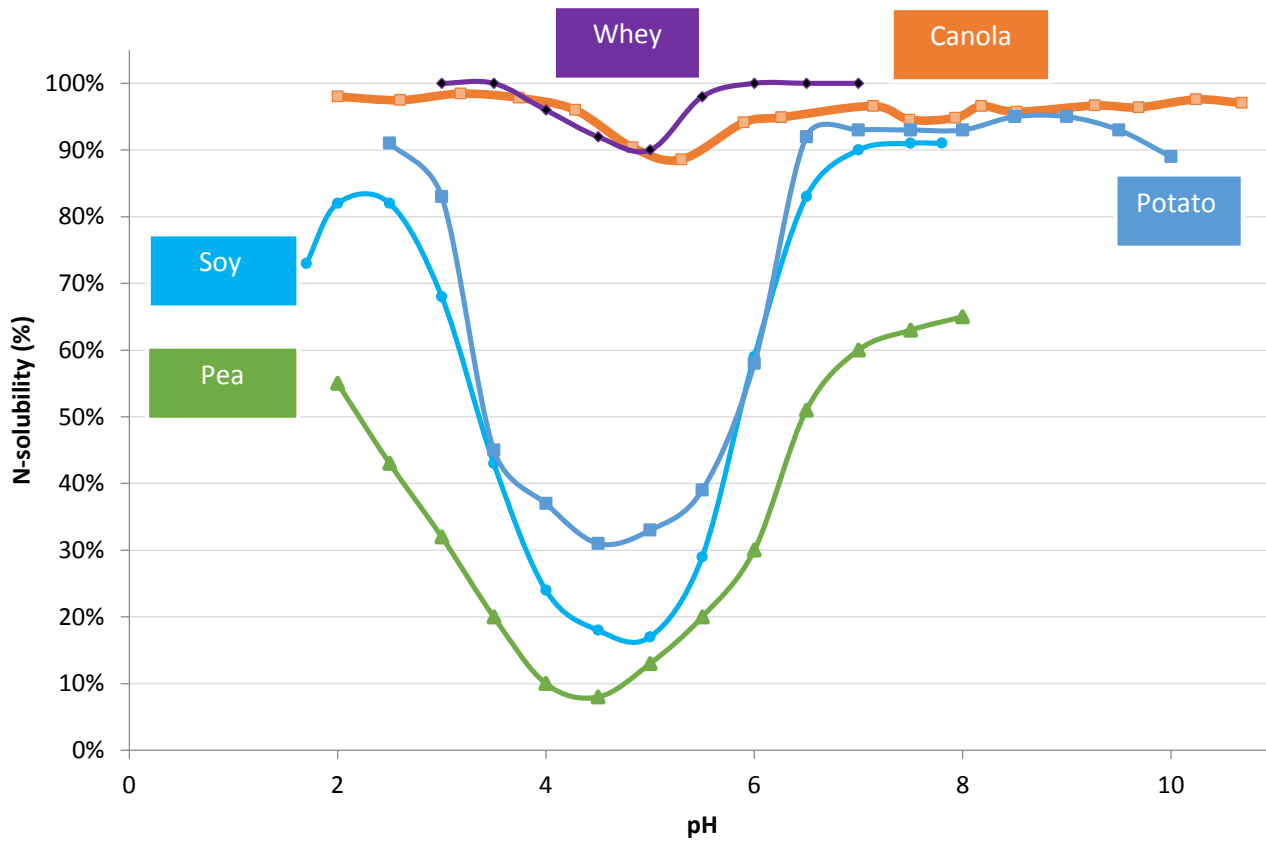
Powdery-mouthfeel - Low pH





# Protein Solubility CanolaPro

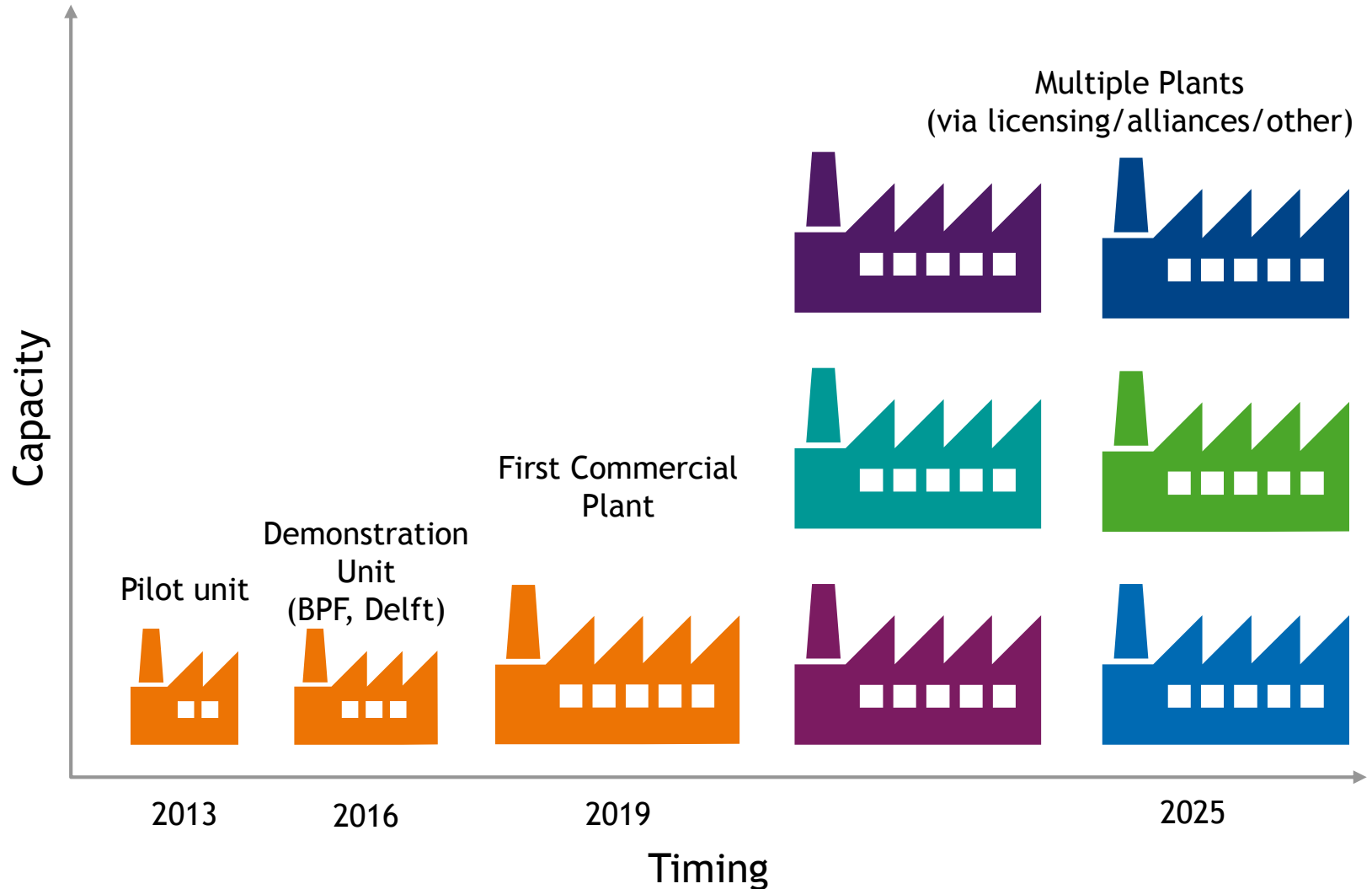
Unique plant protein: highly soluble over a broad pH range



Protein Solubility RPI90 vs. alternative plant proteins  
(Info from open sources)



# A stepwise commercialization approach to mitigate technological and market risks



# Canola Protein The New Kid on the Block

CanolaPRO. No compromise.



Canola



Dairy/whey



Egg



Soy



Pea



Wheat



Potato



Rice