Dynamic dairy category delivers on current trends



While plant-based dairy alternatives have basked in the spotlight in recent years, the modern reality is not necessarily an "either/or" proposition. Our report digs into strategies for accentuating the positives and winning with consumers in this huge and highly relevant category.

A colossal category



Together, dairy & dairy alternatives account for 34% of all U.S. packaged food by volume.1

"Real" resonates in traditional dairy

- Label-friendly simplicity
- Nutritional credentials
- Permissible indulgence

Plant-based continues to grow

More than 1/3 of consumers first bought plant-based alternatives post-2020²

TASTE & HEALTH DRIVE CONSUMPTION OF PLANT-BASED PRODUCTS³



I love the taste



It is good for my health



It has great nutritional value



Is better for animal welfare



Is better for the environment

Leaning into health & wellness



of global consumers actively seek healthy ingredients in their food;



are willing to pay a premium for health and wellness4



Immune support ranks #3 in recent study of product attributes most likely to influence purchase⁵

Revolutionary dairy on the horizon



Precision fermentation introduces gene sequences found in cow's milk to microorganisms like yeast to create proteins that are bio-identical to traditional dairy.

of respondents said they would purchase

products from precision fermentation occasionally, if not regularly.6

Get all the details in our report, Re-discovering Dairy.

Discover valuable consumer insights, top claims driving purchase, plus strategies for reducing sugar and sodium, enhancing function and more.

GET THE REPORT

Sources:

- ¹ Euromonitor 2022. (Excludes waters, beverages, drinks.)
- ² McKinsey Dairy Survey, 2022.
- ³ Ibid.
- ⁴ Euromonitor International. "Voice of the Consumer: Lifestyles Survey," 2022.
- ⁵ Cargill ClaimTracker.[™] Plant-Based Dairy Alternatives. 2023.
- ⁶ The Hartman Group/Cargill. "Fermenting the Future: The Growing Opportunity." 2023.



