



Considerations For Developing Alternative Dairy Products with Alternate Proteins

Illeme Amegatcher, PhD

August 18, 2022



- Employee, General Mills Inc
- Cofounder, Bold Cultr Foods
- Board of Directors, Provider's Choice Inc.
- Member, Cornell Food Science Advisory Council

Who we are:

- Internal venture studio that discovers and builds new business in high growth spaces.

Approach to building new business:

- Falling in Love with Problems
- Rapid Experimentation
- Entrepreneurial Mindset

Bold Cultr Foods is a start-up within GWorks



Consumers are welcoming the shift to dairy alternatives for taste, health, lifestyle and environmental reasons.



65% of humans have a reduced ability to digest lactose after infancy.¹



9.7MM Americans follow a plant-based diet today.²

Problem: Consumers are seeking dairy alternative products that taste and function like traditional dairy.

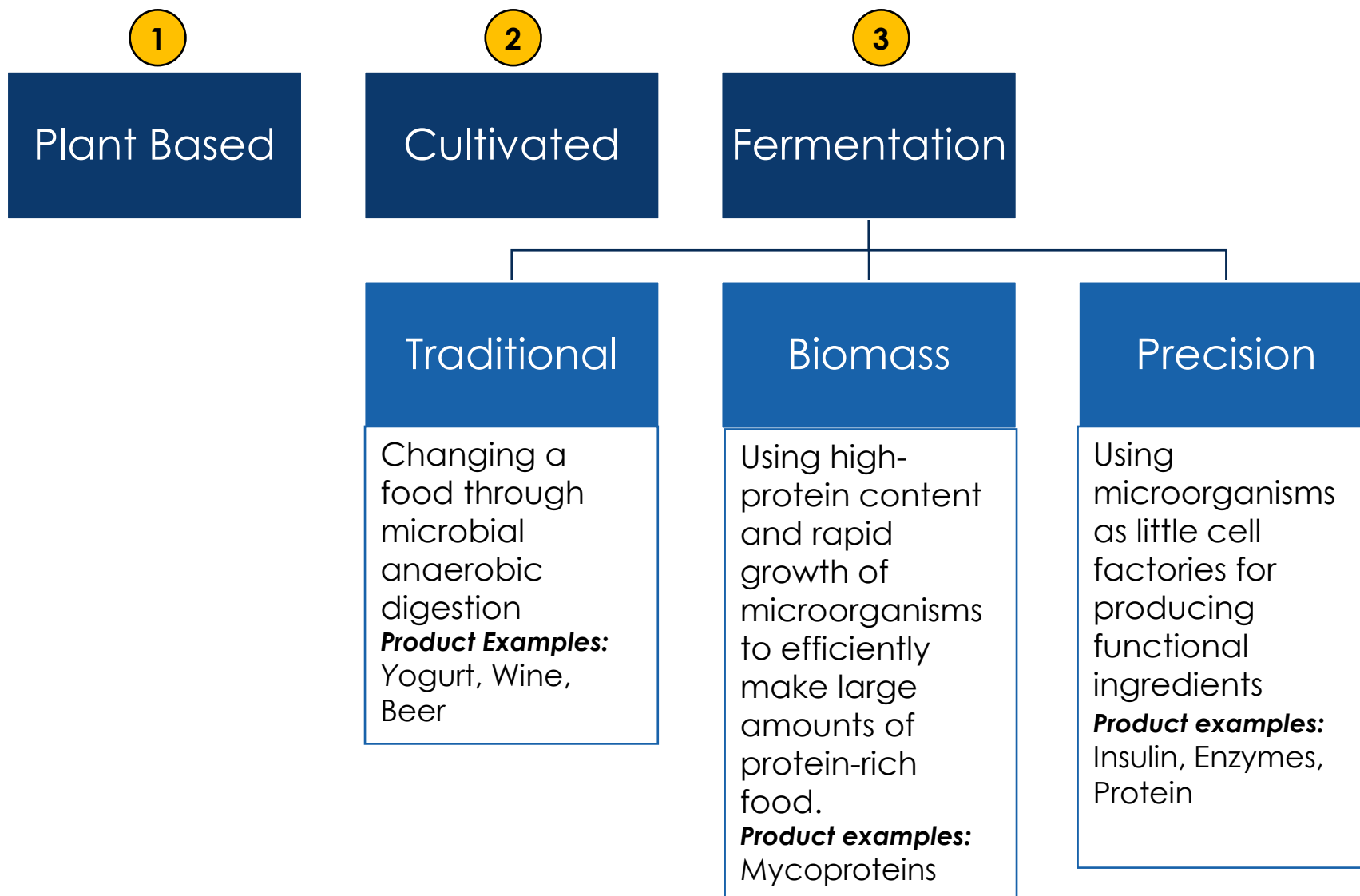
Sources:

1. [MedlinePlus](#)
2. [Vegan News Press \(2020\)](#)

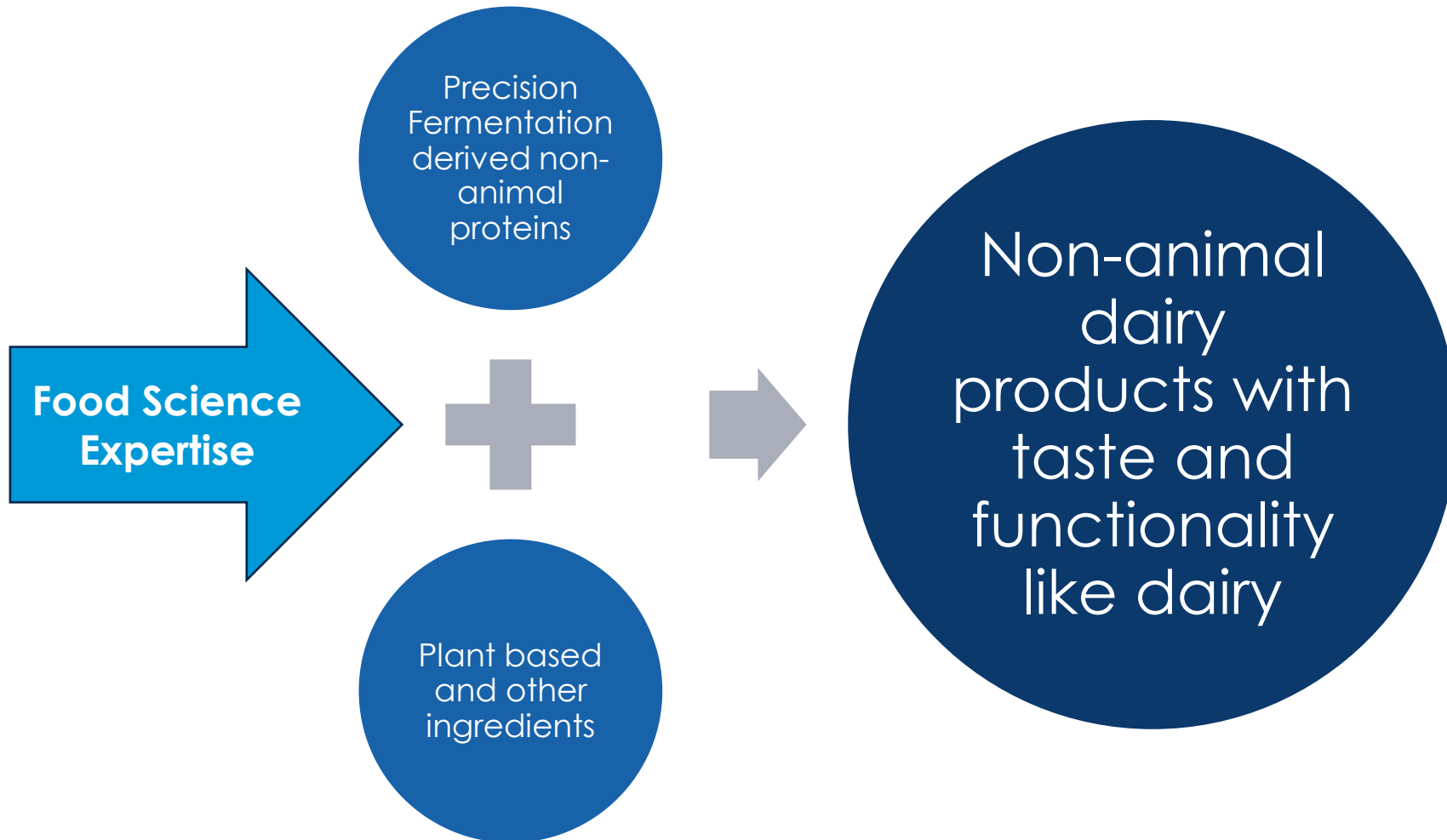
Replicating the attributes of traditional dairy in dairy alternative products

- Taste – characteristic dairy flavor
- Texture – smoothness, creaminess, mouthfeel
- Functionality – melting, stretching

How might we combine Science & Technology in product applications to create alternative dairy products with higher consumer acceptance?



- Leveraging Precision Fermentation-derived proteins as a tool in product development



Balance is Key



Consumer
acceptance

Taste, texture,
functionality



Nutrition

Matching nutrition



Economics

Cost



Environmental Impact



- Sustainable supply of precision fermentation-derived ingredients
- Supply chain issues

Thank You!

