

Solutions 2.0





Journey from Consumers to Market success

Customized approach to any opportunity / challenge across the value chain





High protein dairy



Low sugar juices



Differentiated ice Cream





starts here

Affordability and Efficiency



A Better me – Makes me feel and look good





starts here



High protein becoming mainstream

Brands offering smart solutions with high protein for easy incorporation in diets

35%

Millennials find Ready-todrink (RTD) protein beverages appealing







200+ Launches in beverages in last 2 years











Key challenges in producing RTD High Protein Dairy

Consistent quality & taste in the right on-the-go package is imperative

Challenge 1: Foaming



Product losses and downstream downtime

Challenge 2 : Protein degradation



Due to high heat load along with loss of nutrients

Challenge 3 : Right range of Flavors



Need for flavor range to mask taste of protein and widen appeal

Challenge 4 : On the go consumption



Need for package with high functionality and drinking experience

> Innovation starts here.



High protein line for consistent product quality and taste

Reduces product losses and increase runtime of downstream equipment





Tetra Pak® A3 Compact Flex for on-the-go packs with high functionality Quick change across 3 sizes + Underfilling + Particulates capability





Functional Care – My basic need of internal well-being

87%

Indian food choices driven by desire for good nutrition









Excessive **SUGAR** intake being linked to negative impact on health





Urban Indians open to Packaged Products with 25%-75% Less Sugar

starts her



Regulatory push to drive consumer awareness on sugar

Increasing launches of low sugar variants across F&B categories





starts here



Key challenges in producing Low Sugar juices

Controlled Sugar reduction without loss of nutrients is key

Challenge 1 : High natural sugars



To reduce both added and natural occurring sugar

Challenge 2 : Sensitive Nutrients



To retain the natural nutrients in juice while reducing sugar

Challenge 3 : Lost in the clutter



Stand out on shelf to gain noticeability & trials from consumers

> Innovation starts here.



De-sugared technology to reduce natural sugars as well

Same nutrients and vitamins content as conventional juices





A3 Flex Filling machine with clutter breaking differentiation

Quick change + Robust caps with One step opening + Particulates capability

Tetra Stelo® Aseptic Edge – All round experience

Tetra Brik® Aseptic Ultra Edge - Tall and Ultra Smart

Tetra Prisma Aseptic – Prismatic shape & Easy to pour





A3 Flex Filling machine

Y/



Self-rewarding Indulgence – Enjoy and satisfy my craving









44%

of Indian Consumers prefer ice cream for treating themselves





Key challenges facing ice cream industry today

Differentiated product experience amidst increasing cost of cold chain

Challenge 1: Need for Novelty



Ice Cream with different types of chunks and textures

Challenge 2 : Manual tub filling



Product loss with overall and cost of manpower

Challenge 3 : Expensive cold chain



Barrier to entering the category and expanding distribution



Tetra Pak® Extrusion wheel for large inclusions

Driving efficiency and accuracy with Tetra Pak® Robot Filler











Inclusions size up to 25 mm

Retrofittable on existing lines



Prevent losses from overfilling by 70% Saves manpower by at least 1 person





Ambient distribution and chilled consumption of ice cream

Wide variety of ice lollies with long shelf life – without cold chain distribution

Tetra Pak® A1 filling machine



9,800 packs per hour Underfilling possibilities Flexibility to bypass MiM



Dairy based



Juice based



Water based



Yogurt based



Plant based

Tetra Fino® Aseptic 100 ultra with Micro Injection Moulding (MiM)

starts here



Snacking time – Enjoy small moments and reload during the day



Almost 30% of our business comes from small packs that operate at magic price points



Sweet Corn

starts her









Non-carbonated beverages portion packs consumed by masses in South Asia (2024)



Key challenges in growing mass portion packs

Continuous optimization of Total Cost of ownership

Challenge 1 : Fixed Consumer price



Constant strive for Operational cost reduction

Challenge 2 : Limited real estate



Constraining capacity expansion to meet demand

Challenge 3 : Need for mass appeal



Scaling up across multiple consumer & price segments





Conventional beverage production line

25% juice concentrate mixed with 75% of water is pasteurized together



Pasteurization of the entire product stream





Sustainable beverage production line

Savings in Energy & Water consumption with pasteurization of only juice





High speed lines driving reduction in Total Cost of Ownership (TCO)

Range of packs with closures & straws – catering to different price segments





TCO reduction through usage of Maintenance units

Reduction in maintenance time resulting in extra output from line

MU Assemblies



Upto 1.5 Million more packages / machine per year



Solutions 2.0 with the Integrated edge

From Consumer demand space to 4 Big opportunities to Solutions 2.0



A Better me

High Protein Dairy

Functional Care



Low Sugar Juices

Self rewarding indulgence



Differentiated Ice Cream

Snacking time



Affordability and Efficiency





From Solutions 2.0 to Tasting the Future





Solutions 2.0 with the Integrated edge

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Tetra Pak® Global Specialist Integrated Edge

Innovation starts here.