NEXTATLAS | FOOD & DRINK INSIGHTS EUROPE

Zero Waste, Maximum Efficiency: The Role of Food Innovation

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Why the Food Industry is Key to a Sustainable and Waste-Free Future





Today's Journey

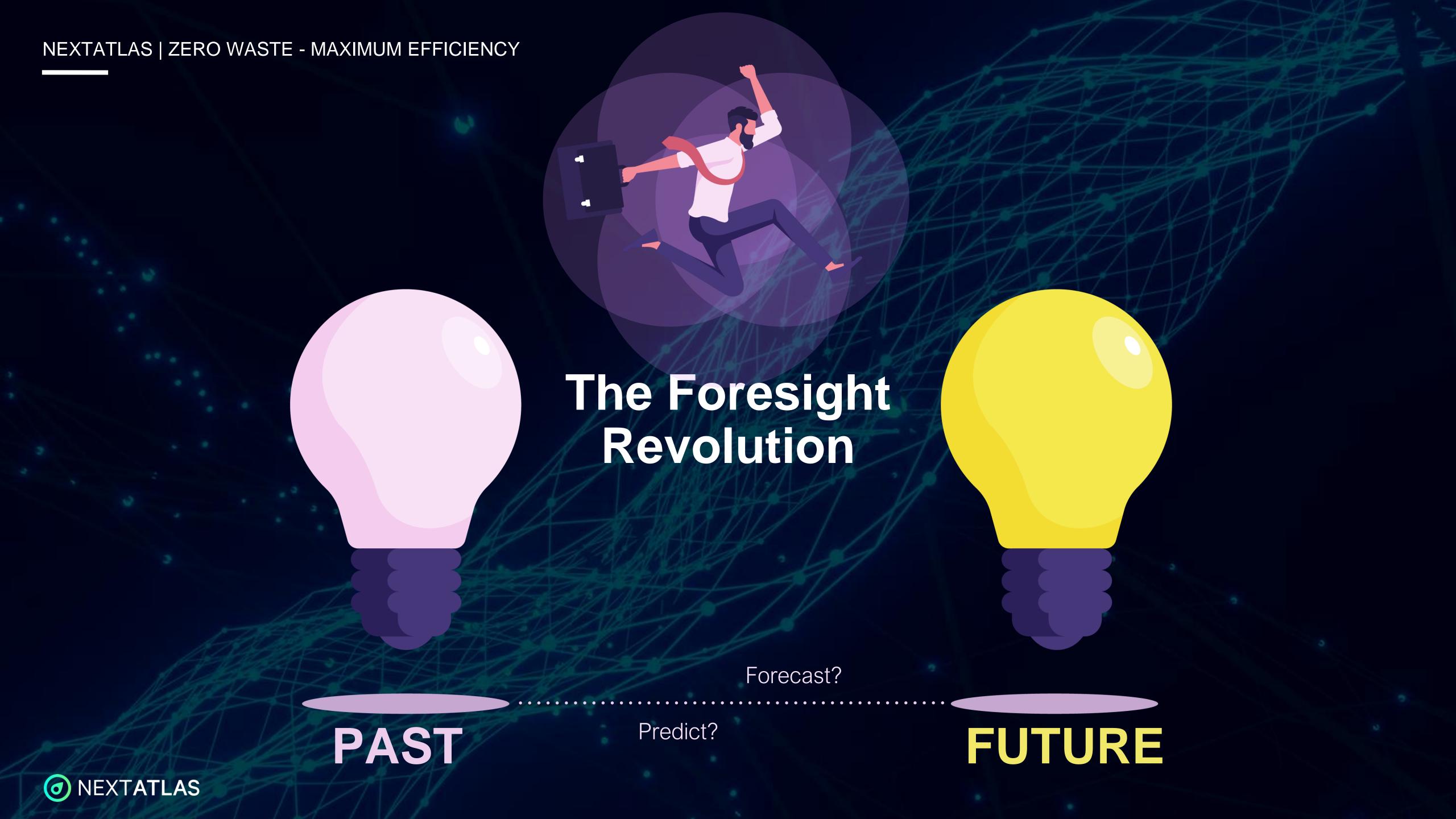
01. The Foresight Revolution

02. Mapping The Future

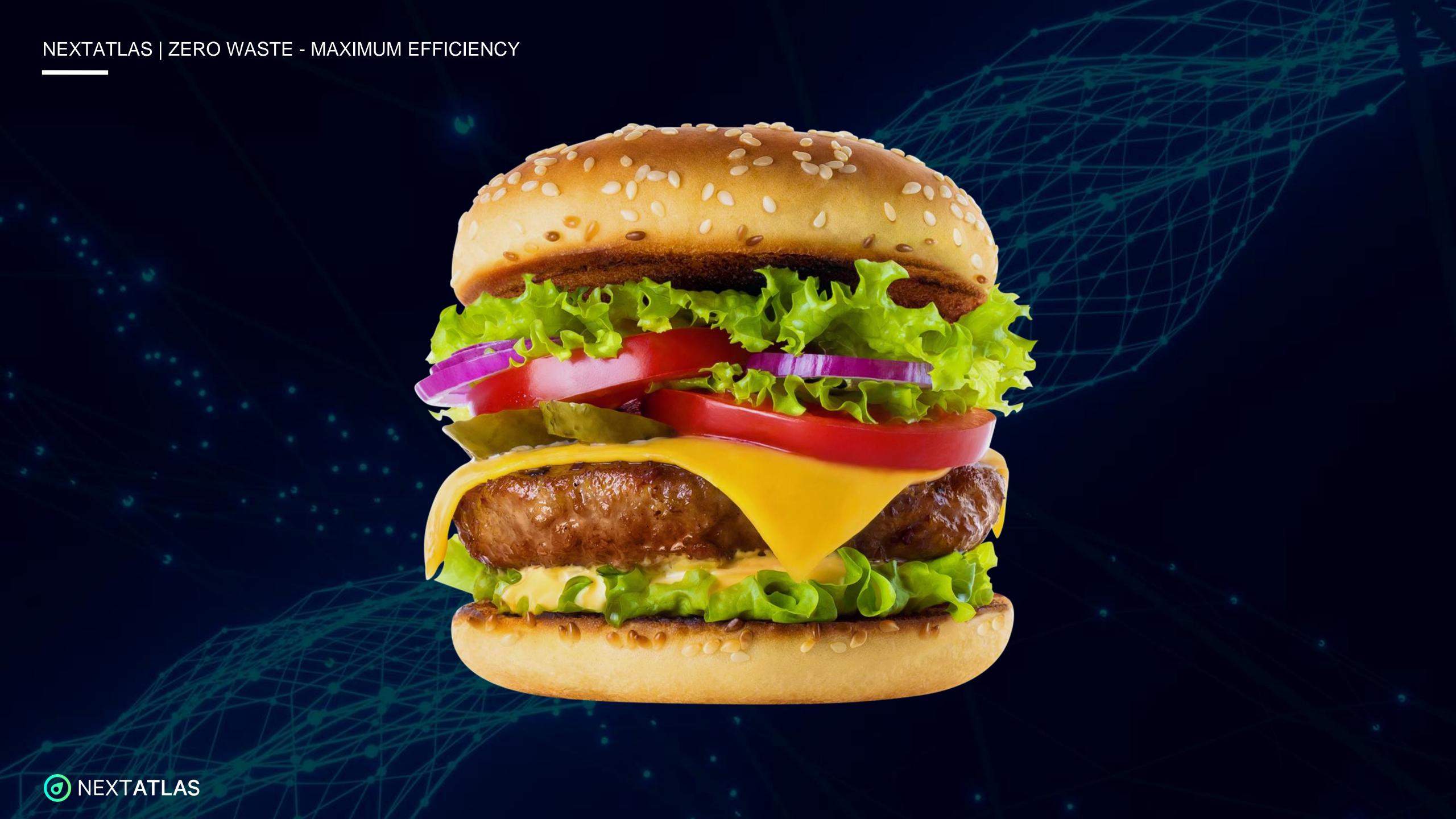
03. Cooking with Economy













Sensory Experience

Artificial Intelligence

ood Pairing E-commerce

Digital

lot Mobile

Social Media

Online Content

virai rood Indulgence

Sure Escapism

Emotional Wellbeing Wellness

Mental Health Anxiety Brain Stress

Intuitive Eating

Gentie Nutriton

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Mind-body wellbeing

Exercise Holistic

Physical Health

Functional Metabolism

igestive Nutrition

Fitness Clean Ingredients

Safety

Empowerment

Food Innovation

Transparency

Plastic

Impact Verify Footprint

Budget Friendly Energy Efficiency

rice Rise Electricity

Gas Energy

Uncertainty

High Costs Supply Chain

ordable Eating Inflation

Food Shortage

oiration Date Resources

Pollution Regenerative

eal Prepping Waste

Circularity Local

Food Preservation

Environmental

Climate change

Carbon

Conscious Consumerism

Drivers

What are the main drivers changing consumer priorities?



Sensory Experience

Food Pairing

Mobile

Social Media

Online Content

Viral Food

Indulgence

Guilty Pleasure

Anxiety

Intuitive Eating

Gentle Nutriton

Gut Health

Mindful Eating

Exercise Holistic

Functional Metabolism

Digestive

Nutrition Safety

Free-from

Impact on

Food Culture

What are the impacts on the food industry?

Budget Friendly Energy Efficiency

Price Rise

Gas Energy

High Costs

Affordable Eating

Inflation

Food Shortage

Expiration Date

Meal Prepping

Circularity

Food Preservation

Environmental

Climate change

Conscious Consumerism

Clean Ingredients

Empowerment

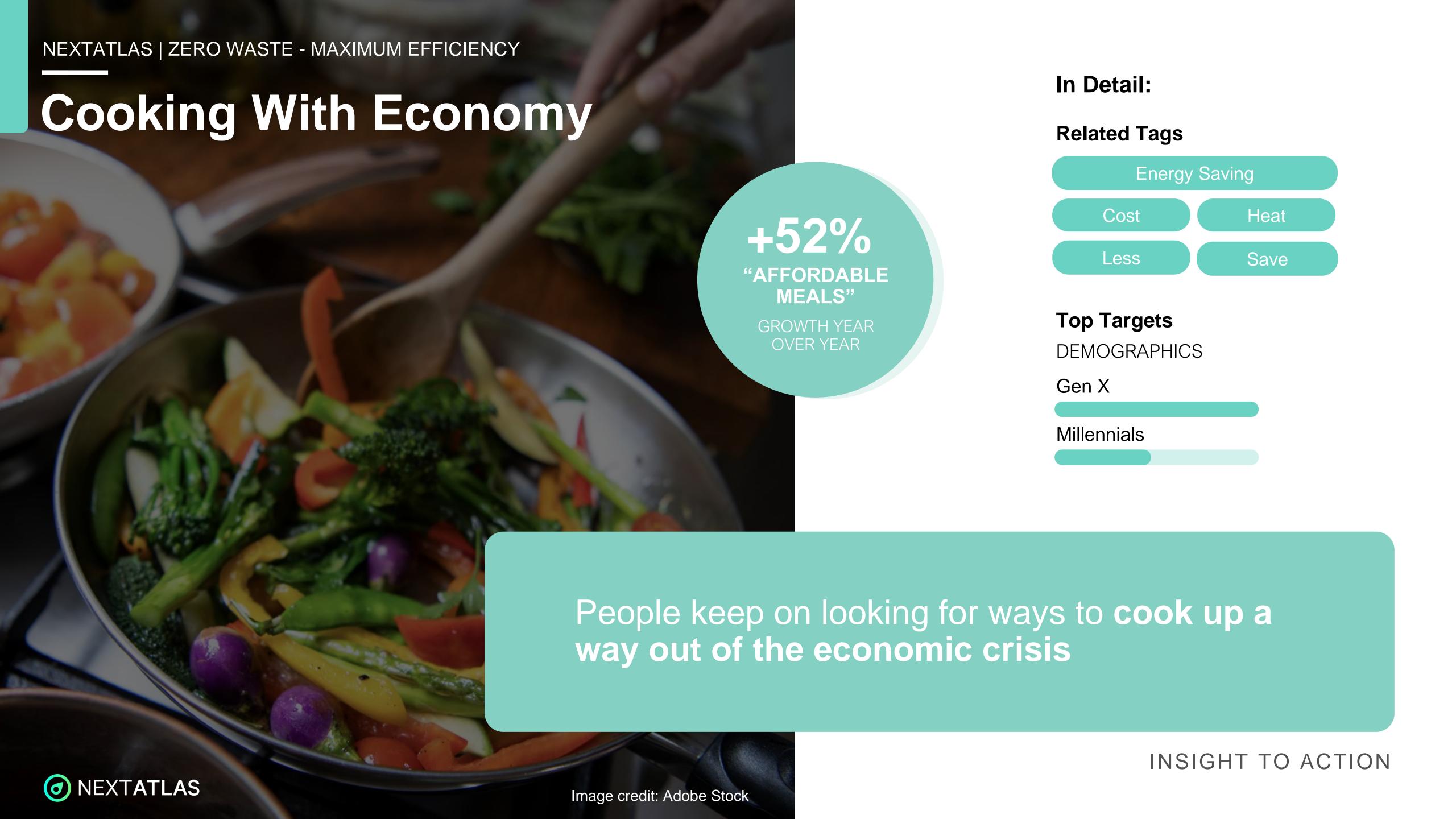
Iransparency Impact Verify Footprint

Food Innovation









Cooking With Economy

Brand Case

Barilla | Passive Cooking

Turn off the heat after two minutes of boiling and let pasta sit in hot water, covering the pot and following the suggested passive cooking time.

https://www.lbbonline.com/







Cooking With Economy

Brand Case

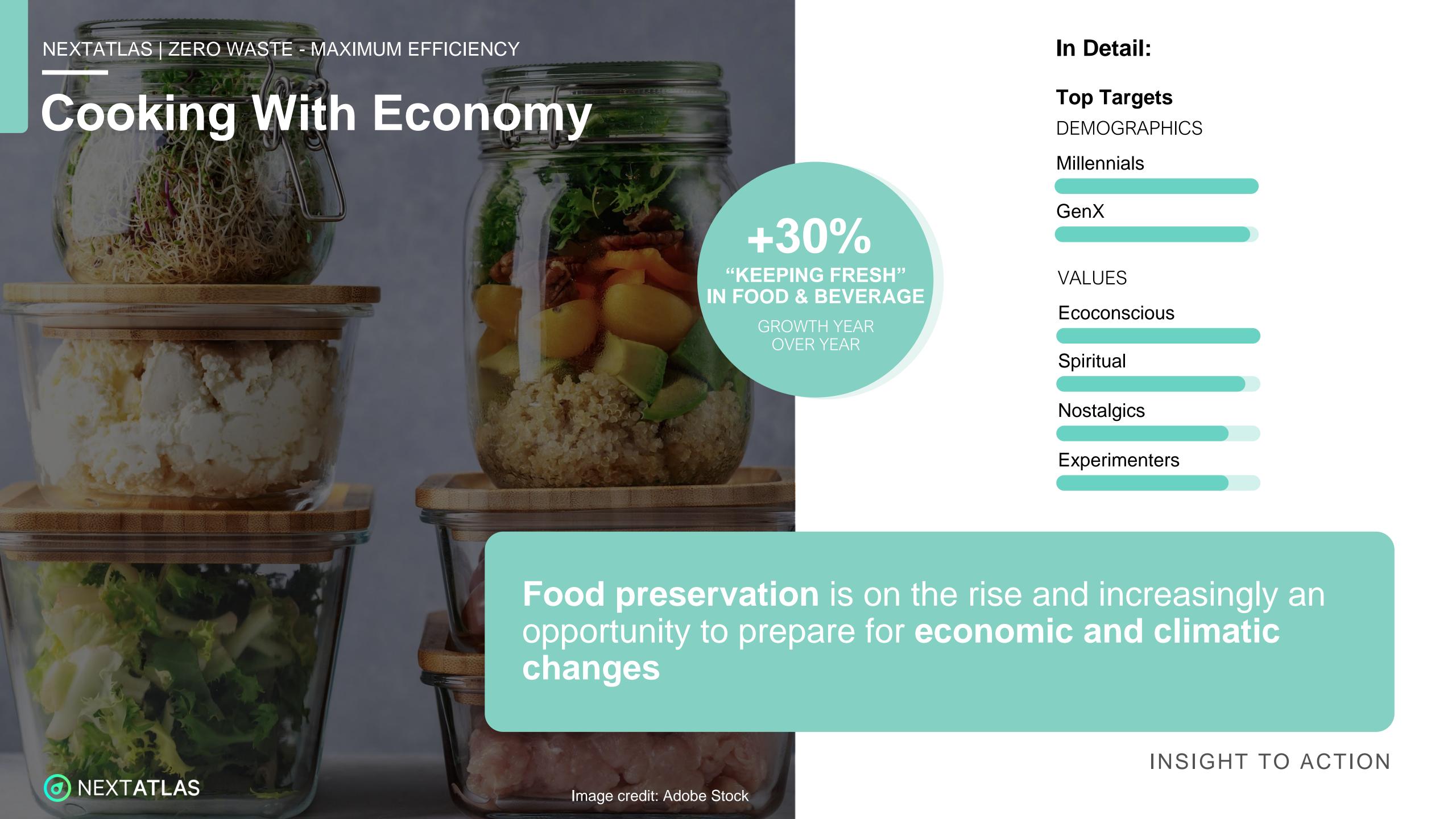
Co-Op | Expiration Date

Co-op has removed 'best before' dates from more than 150 SKUs of its fresh product lines. The company said the initiative will help customers reduce food waste at home while saving money.

https://www.co-operative.coop/







Cooking With Economy

Brand Case

Hellmann's | Smart Jar

The new "smart jar" which tells you if your fridge is too warm using heat-sensitive ink. The label on the mayonnaise jar reveals hidden messages once temperatures drop below five degrees. A prior study reported the average fridge temperature in the UK is seven degrees — way above the optimum three to five.

https://uk.finance.yahoo.com





What can you do now?

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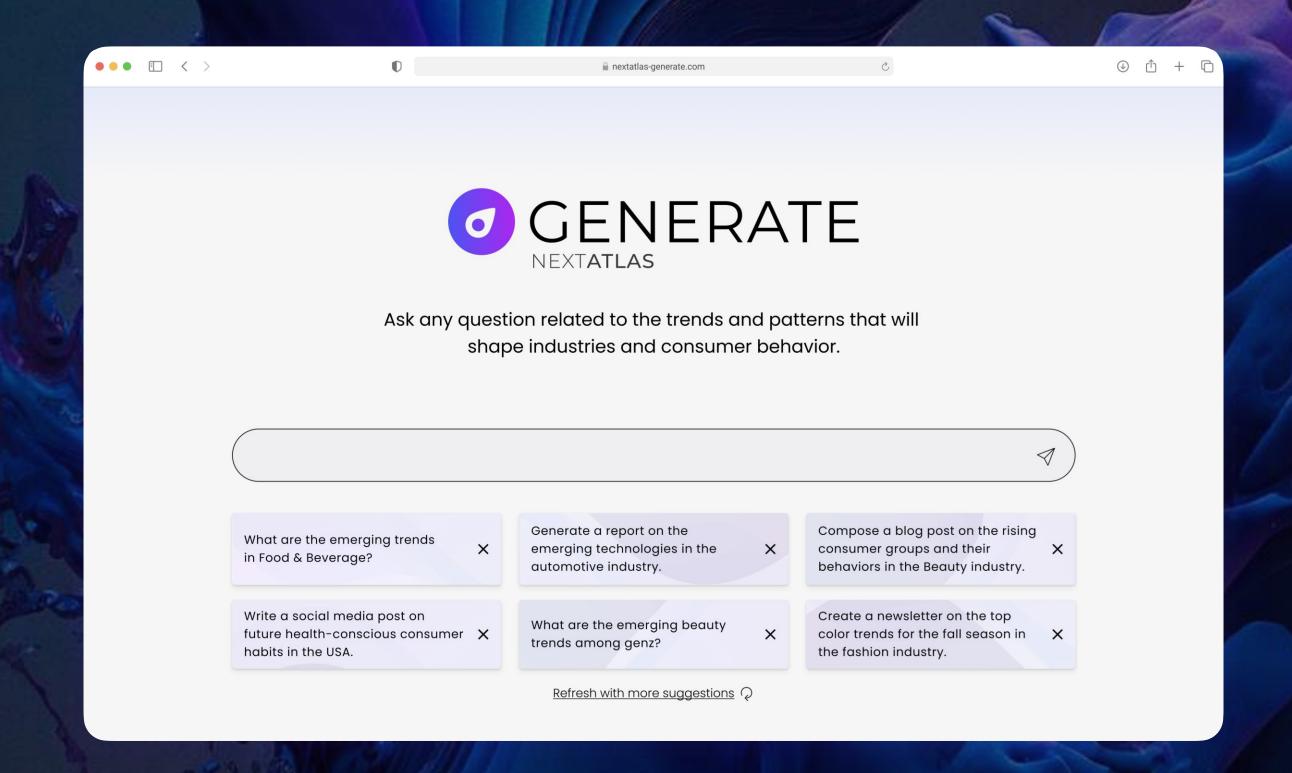
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Question Time



