Opportunities and Challenges Commercializing Quality Traits

David M. Stark, Ph.D. Vice President, Global Trade Partnerships Monsanto Company

Monsanto is 100% Focused on Agriculture

Monsanto Company is a leading global provider of technology-based tools and agricultural products that improve farm productivity and food quality.



Our Mission

- Meet the world's growing food needs
- Conserve natural resources
- Protect the environment
- •Improve Lives



"We succeed when farmers succeed."

Monsanto Global Recognitions



























GREAT PLACE WORK

ARGENTINA | BRAZIL, **CENTRAL AMERICA &** CARIBBEAN | CHINA COSTA RICA | GUATEMALA INDIA | LATIN AMERICA MEXICO | PUERTO RICO

Fresh Produce Value Chain – US Market



\$122B Consumers

\$69.2B Retail \$51.1B Foodservice

\$26.8B Farmgate

\$500M Seed

2010, Roberta Cook







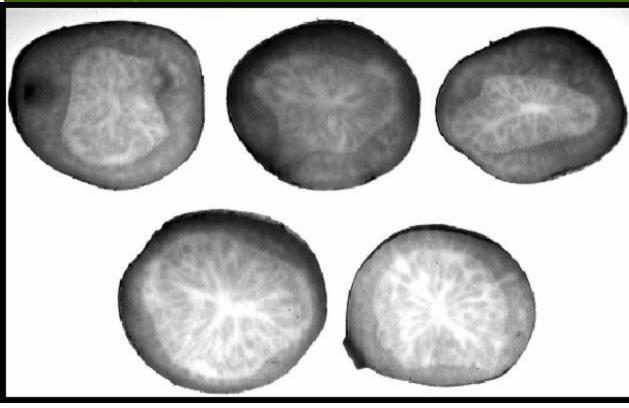
Two main approaches to health and nutrition



Improved Potato Solids Concept:

Lower fat, better quality and flavor fries and chips

Potato Tuber Cross-Sections of Improved Solids Uniformity Russet Burbank Lines

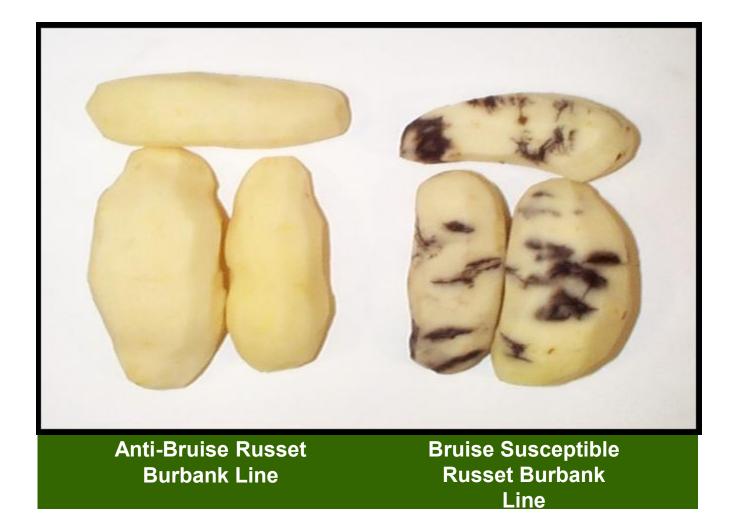


Top Row:

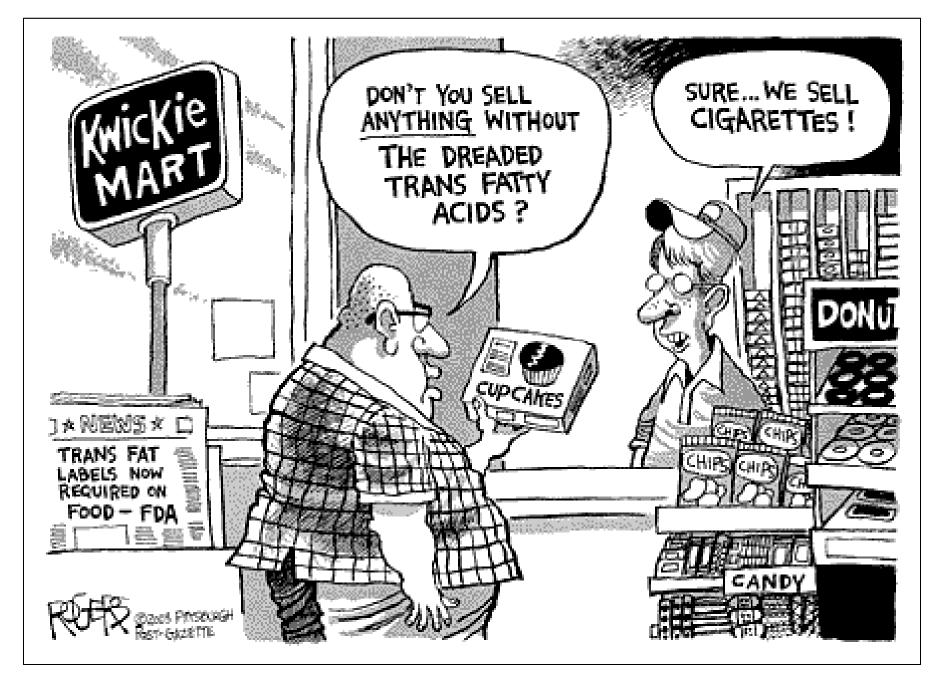
Tubers from 3 transgenic Russet Burbank lines: expressing solids uniformity

Bottom Row: Tubers from unimproved Russet Burbank.

Anti-Bruise Technology



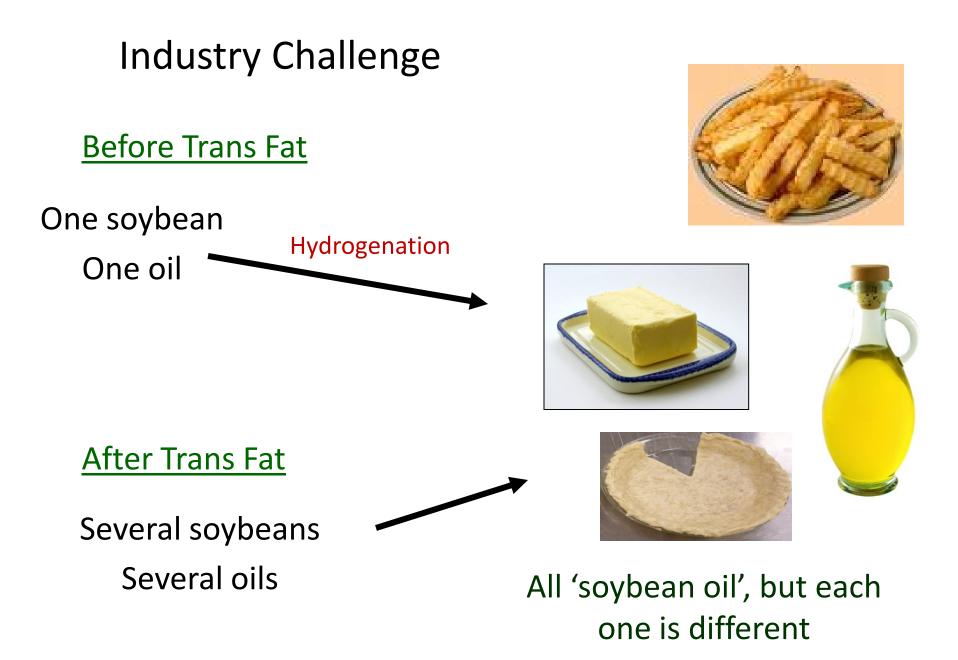




WHO targets a trans fat-free Europe

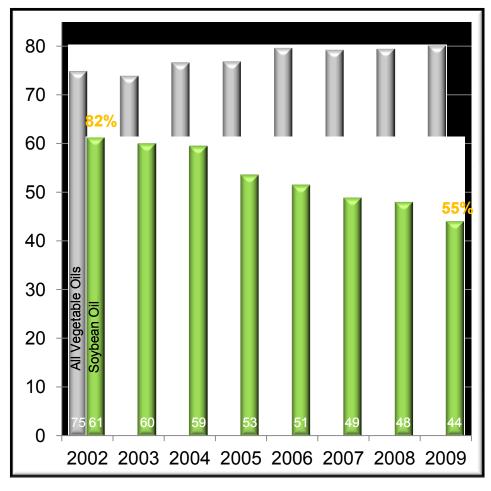
By Caroline Scott-Thomas, 19-Sep-2014 The World Health Organization (WHO) has called for a <u>complete ban on trans fats throughout</u> <u>Europe</u> as part of a new action plan on diet and health.

http://www.foodnavigator.com/Legislation/WHO-targets-a-trans-fatfree-Europe

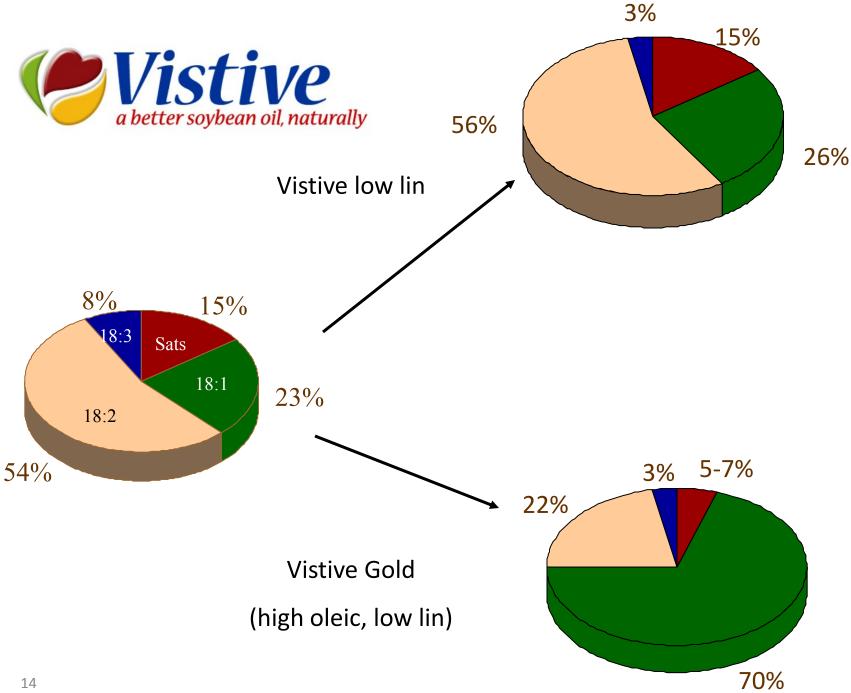


Soybean Oil Share of US Food Market

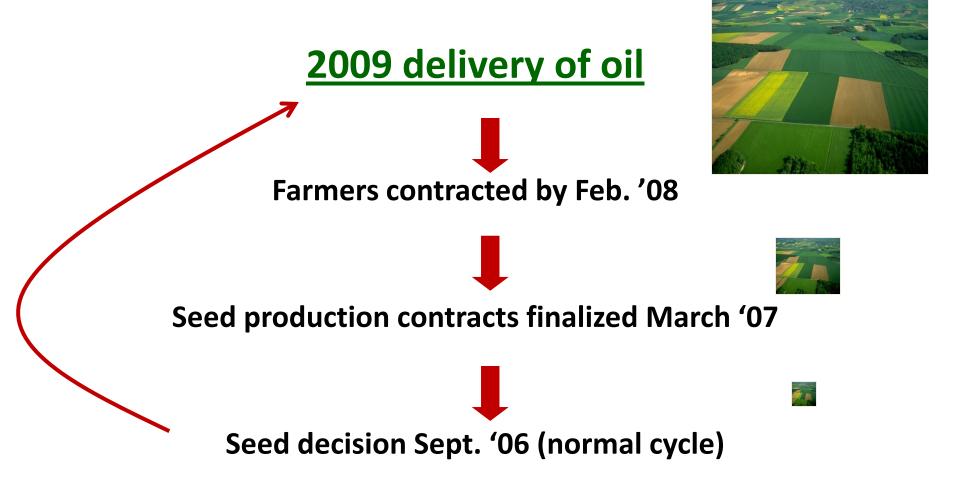
U.S. Annual Lbs Oil Consumed per Person



Trans Fat Legislation



Supply chain challenges; seed production decisions made several years in advance of oil supply – Not *Just-In-Time*!

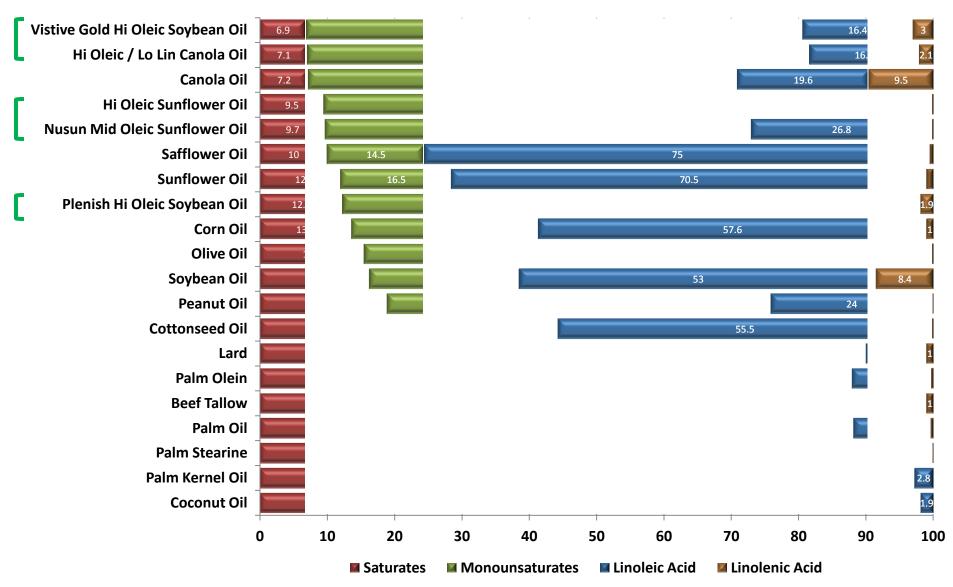


Low Linolenic Soy

Overall not a success

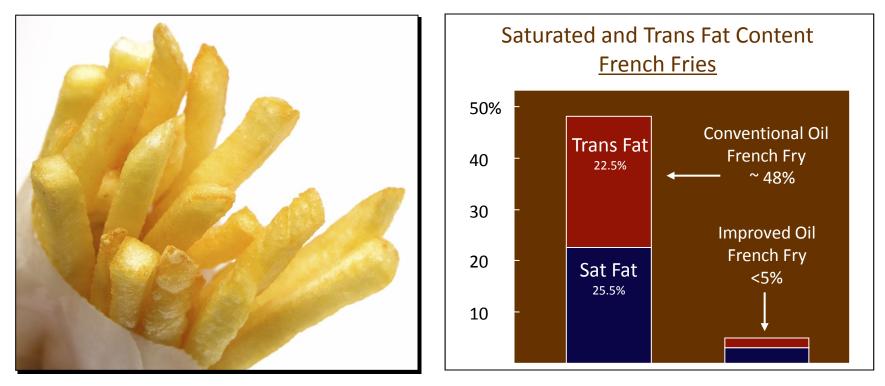
- Limited value (oil life, polymerization, cost)
- Slow, expensive grower adoption
- Yield drag in early years
- Volume limited; supply not reliable
- Food co reformulation costs
- ✓ Built IDP system

Fatty Acid Composition





90% reduction in saturated fat and trans fat*. 3.5 oz serving of French fries with 8 fewer grams of bad fat's.



-great performance, oil life, flavor

- becoming more cost competitive
- grower adoption

¹⁸ *Versus hydrogenated oils

High Oleic Oils...

















- 26.3% American adults <a>> 3 vegetables (2009)
 - Down 0.4 points from 2000
- 32.5% American adults > 2 fruit (2009)
 - Down 1.9 points from 2000
- In Europe, 2008 vegetable consumption decreased 14.2% vs. last 5 year average (based on supply)

"Most people, regardless of the country that they live in, simply do not meet the recommended guidelines for fruit and vegetable consumption." J.N. Hall, Am J Prev Med 2009

CDC, State-Specific Trends in Fruit and Vegetable Consumption Among Adults --- United States, 2000 – 2009 and European Fresh Produce Association, April 2010.

School Meals

Haas <i>et al</i>	% Selected	% Waste
Entrée	100	12
Canned Fruit	53	27
Fresh Fruit	42	22
Vegetable	20	29
Monsanto	% Unsold	% Waste
Meloränge Melon	6	7
BellaFina mini-bell peppers	37	5

Haas et al., J. of Child Nutrition and Management, V.38, Issue 1, 2014

"I had a meeting with _ Public Schools today and they cannot find any affordable fresh produce. They are depending on the commodity canned fruit from the government but there is a shortage. "Sept. 2014



A success

- good agronomics
- right model and partners
- easy consumer benefit







EVERYDAY, THOUSANDS OF INNOCENT PLANTS ARE KILLED



BY VEGETARIANS HELP END THE VIOLENCE.











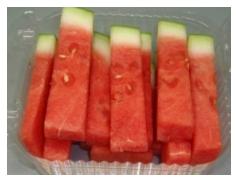
A SWEET, HEALTHY SNACK FOR THE WHOLE FAMILY TO ENJOY

GOOD SOURCE OF VITAMIN C & VITAMIN A

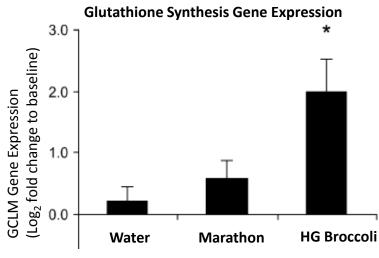
Watermelon - 7 Days After Slicing



Summerslice[™] - 7 Days After Slicing







A. Gasper et al., J.Nutr., 137 (7), 1718-1724 (2007)



A tough one

- Not a recognized nutrient (RDA)
- Not an easy sound bite; health claim
- Business model
- Still promising



Relative percentages of glucoraphanin per serving of cruciferous vegetables, including broccoli:



Journal of the Science of Food and Agriculture 85:681 (2005) – relationship of climate and genotype to seasonal variation in the glucosinolate-myrosinase system
Average glucoraphanin content in Beneforté® broccoli relative to market standard broccoli varieties assessed over 3 years in 23 locations.

Vegetable Challenges

- Flavor 'talk'; not always 'walk'
- Grower adoption
- Buyer inertia
- Quality control
- Merchandising
- ROI



- Quality traits are difficult
- Can't be 'quality' or agronomics
- Pursue shifts, not fads
- Set realistic expectations
- Success is possible!!!



