



## **Simplot Plant Sciences**

#### Biotech potato product developers

- Established in 2000
- ~ 90 employees
- Startup functions all under one roof
  - Molecular
  - Transformation
  - Agronomy & Pathology
  - Food Science
  - Regulatory

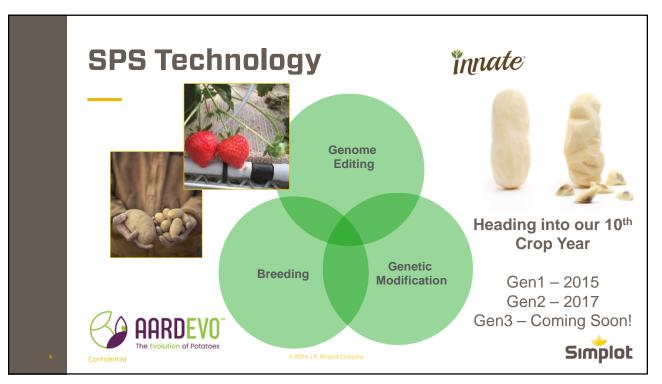


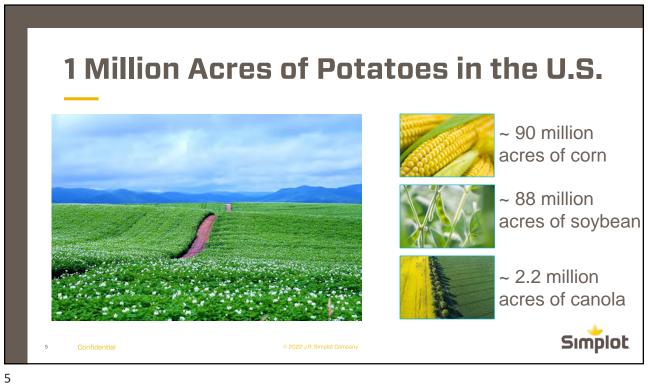
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# **Potato Challenges** Perishable • 80% Water Storage Providing potatoes year round Increase sugar content Bruising Disease Simplot



- Genes from wild and cultivated potatoes, no foreign genes
- 4 popular fry and crisp varieties

#### **Traits added**

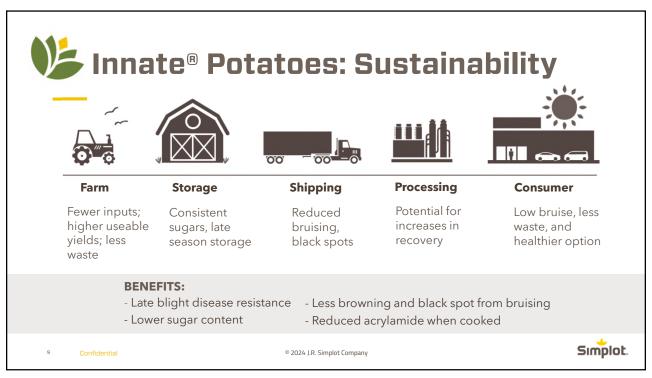
- Non-browning
- · Lower acrylamide potential
- Low sugars, improved storage
- Late blight protection
- Potato Virus Y protection

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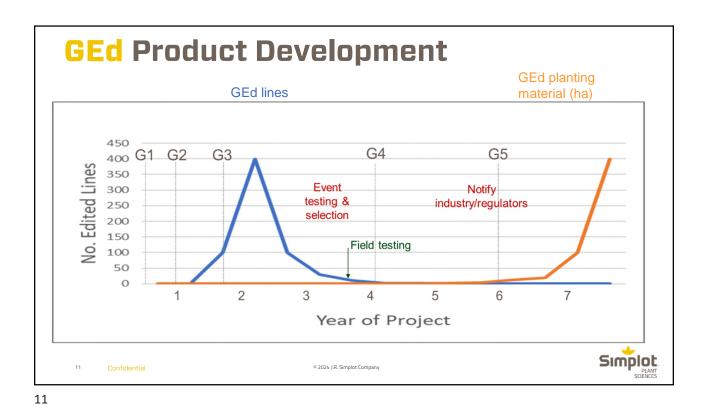


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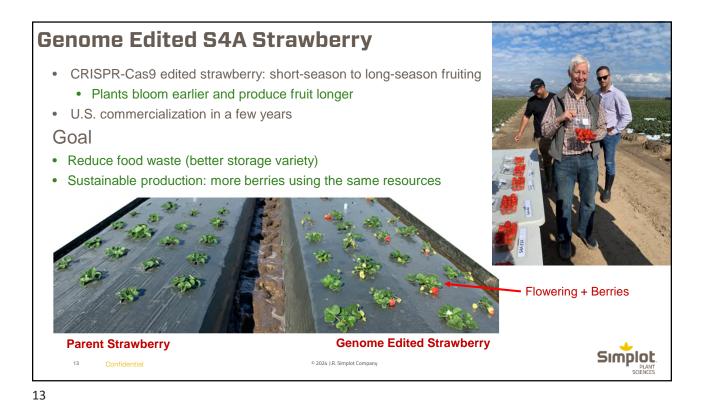




















#### **Recent Market Research**

Foodservice Operator Study, 2023 Consumer Study - BIO, 2023 Consumer Study - Crisps, 2022

- Still confusion & lack of knowledge around biotech foods
- GM has been around a long time, is ubiquitous in foodservice & retail, and is here to stay
- Majority say not asked about GM foods at all

  - GM topic is old

    Other trending food concerns e.g., gluten free, allergies, modified animal protein, & Kosher

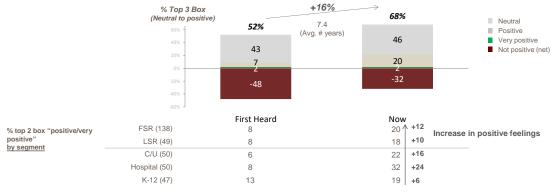




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#### **Operator Feelings re GM Softened Over Time**

- Near 50% negative perception is now about 33%
- Positive impressions have increased
- Just under half of operators were originally & continue to be neutral to the term.



C. Think back to when you first heard about foods that were GM. What were your feelings towards GM foods then? Were they positive, negative, or neutral? How do you feel about GM now? (5 pt. scale)

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## **Prevalence & Impact of Labeling in Retail**

2016; 2022

"Bioengineered Food" "Contains a Bioengineered Food Ingredient



13.8B Units in F&B 7% of all F&B

Units % Change YA = -1%

2022 court request



HIGH LIKELIHOOD OF GMO INGREDIENTS

77.2B Units in F&B 40% of all F&B

Units % Change YA = -2.6%

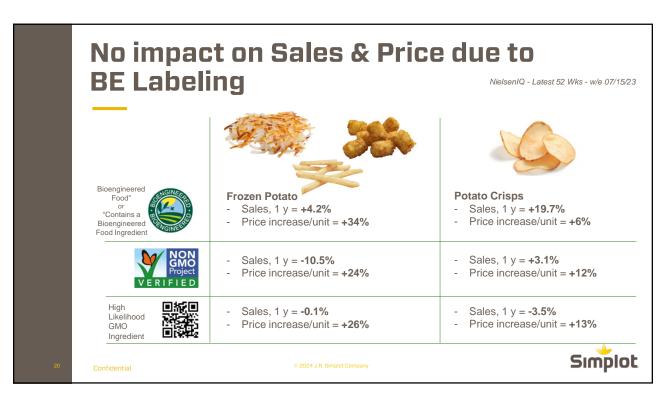
15.8B Units in F&B 8% of all F&B

NielsenIQ - Latest 52 Wks - w/e 07/15/23

Units % Change YA = -2.3%



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## **Strawberry Market Surveys - U.S.**

Food service operators purchase fresh strawberries, yearround, regardless of season

Most operators (58%) are not negatively impacted by GM or gene edited labels



Operators' top complaint = short shelf-life

76% are interested in a longer shelf-life strawberry

Longer lasting strawberries are the only innovation most operators would pay more for

Ongoing discussion & consultation with food service and retail operators

Datassential, 2021

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## Gene Edited Strawberry in the U.K.

- Working with DEFRA and FSA to run line selection trials in England in 2025
- · Market test fruit storage and taste
- Value chain outreach
- Variety registration
- Commercial production



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#### Feedback & Questions

What value chain outreach would you like to see in the UK?



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