

DSM

Headquarter: Netherlands.

Number of employees: over 23 000 employees in approx. 50 countries.

Revenue: approx. \$11 billion in 2018.

Products: food & beverage ingredients, nutrition products, dietary supplements, targeted health solutions, personal care and aroma, green products and applications, and new mobility and connectivity.



Potential Technical Assistance offer for national SBN Members

Fortification

- Nutrition improvement
- Education
- Technical and regulatory support

Product Reformulation

- Sugar reduction
- Salt reduction
- Fat reduction

Food Safety

- Nutritional analysis
- Shelf life solutions
- Food preservation

Marketing

- Marketing and sales
- Branding advice

Areas of technical expertise for potential technical assistance transfer

Fortification

Nutrition improvement - DSM supports nutrition improvement activities including staple food fortification (wheat and maize flour, edible oils and fats, and rice), micronutrient supplements, and therapeutic and emergency foods.

Education - DSM can support with education around fortification

Technical and regulatory support - DSM has an expertise in product analysis to provide recommendations on fortification, formulation and health claims.

Product Reformulation

DSM has an expertise in reducing sugar, salt and fat content in foods and beverages.

Sugar reduction - DSM offers food and beverages enzymes and sweetener solutions to reduce sugar by up to 20%.

Salt reduction - DSM offers yeast extract ingredients to reduce the salt content by up to 50% in soups.

Fat reduction - DSM offers taste modulators to reduce saturated fat, e.g. for milkshakes and snack food.

Food Safety

Nutritional analysis - DSM has an expertise in nutritional analysis of products, and can provide recommendations in terms of food quality and food safety.

Shelf life solutions - DSM offers a portfolio of biopreservatives and anti-oxidants to extend the shelf life of baking, dairy and beverage products.

Food preservation - DSM has a portfolio of preservation solutions (anti-microbial, anti-mold and yeast protection) in the form of powders, liquids, coatings or packagings for manufacturers in dairy, baking, savory, meat and beverages.

Marketing

Marketing and sales - DSM marketing and sales team have an expertise in understanding customer needs and dynamics, and translating these into actionable plans.

Branding advice - DSM has an expertise in the development of branding, and can provide advice on making healthy nutritious products available, affordable and aspirational.