







## **Our vision**

We build the upgraded, renewed Finnish food economy producing

innovative, highly branded, sustainable, healthy and safe

food and beverages
to international markets





## **Food from Finland Program**

- Food from Finland program has operated since 2014, the upgraded program started in 2018
- Food from Finland is the national export program for Finnish food and beverages sector managed by Business Finland, funded by the Ministry of Economy and Employment and Ministry of Agriculture and Forest.
- Very close collaboration with the Ministry of Foreign Affairs, and Embassies of Finland in all key markets. Other important stakeholders are Finnish Food Authority, Finnish Food and Drink Industries' Federation (ETL) and The Central Union of Finnish Agricultural Producers and Forest Owners (MTK).

### **Program Targets:**

- To double the value of Finnish food export by 2025
- To increase the Finnish food and beverage export of value added products, open new markets and strengthen the role of Finnish food in all target markets
- Support the internationalisation skills of the companies and increase the number of SMEs operating internationally to 25%
- Give a high priority on sustainability: 50% of program actions having a sustainability focus
- To create and support the image of Finnish food in the global markets.







## **Food from Finland activities**



More than 350 export promotion events organised since 2014. Food from Finland program has implemented 50 events per year.

During the pandemic period, program activities have been adapted to the new ways of working and widely transformed into digital mode.

- Inviting buyers to Finland to meet Finnish companies
- Buyer meetings and networking events at our target markets
- Country pavilions organised in the most relevant international BtoB trade shows (10-12 per year)
- Coachings and workshops, both live events and virtual webinars
- BtoC campaigns with retailing chains and online players
- Development of online commerce activities & various digital sales platforms
- Media work in target markets, program is active in social media
- Active cooperation with the other Nordic countries, especially Sweden.



## 160+ Finnish companies with us











For shopping

















BUSINESS

FINLAND

























ISOKYRÖ





































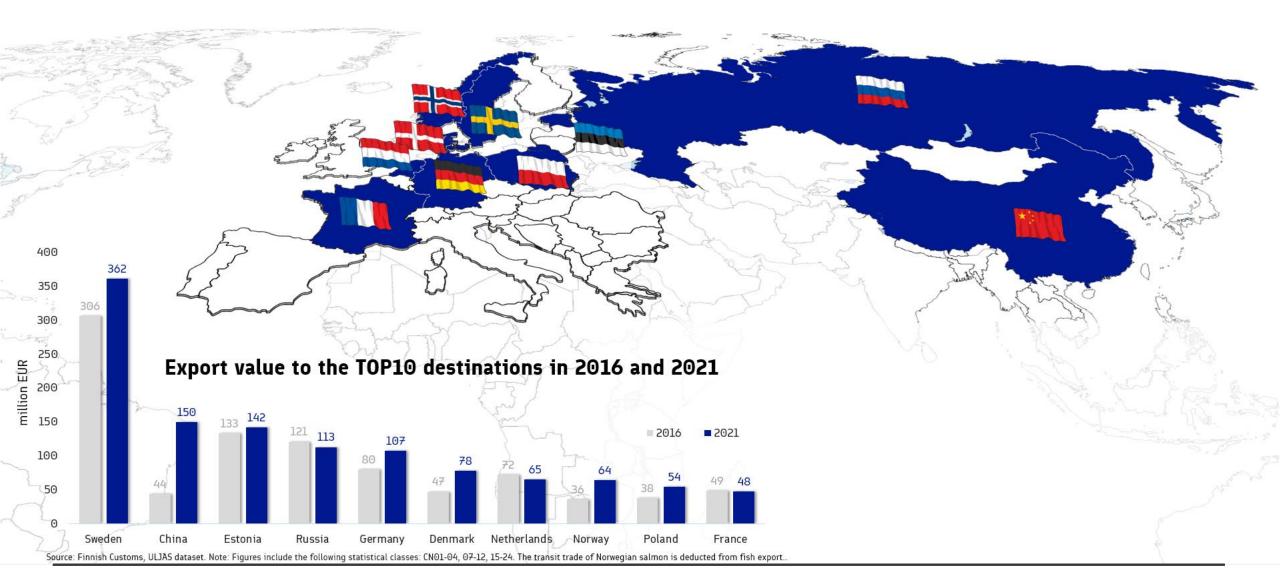








## FOOD EXPORT STRUCTURE BY COUNTRY

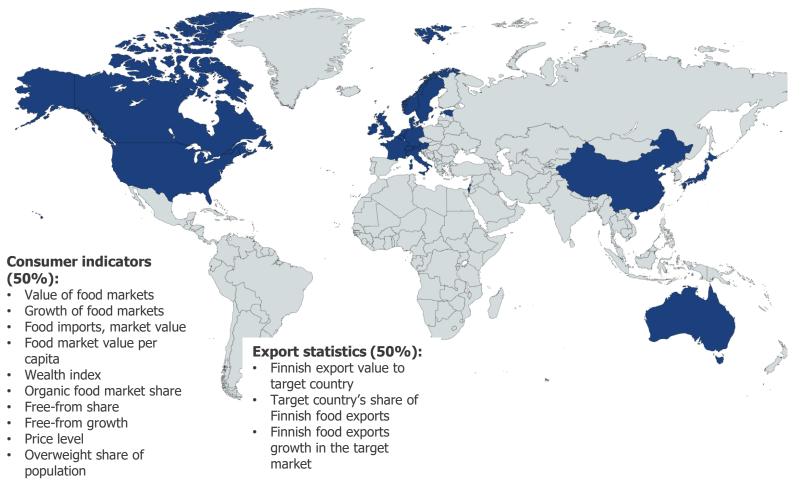




## THE MOST POTENTIAL EXPORT MARKETS FOR FINNISH FOOD PRODUCTS

- BASED ON CONSUMER INDICATORS (50%) AND FINNISH FOOD EXPORT STATISTICS (50%)

Rank	TOP 20 countries	Points
1	Sweden	86
2	Denmark	67
3	Germany	65
4	USA	65
5	Netherlands	64
6	France	63
7	China	62
8	United Kingdom	58
9	Estonia	58
10	Hong Kong, China	56
11	Switzerland	55
12	Australia	55
13	Belgium	55
14	Austria	54
15	Japan	53
16	Italy	53
17	Norway	52
18	Israel	52
19	Canada	51
20	Ireland	51



## HIGHLY PERFORMING INTERNATIONAL SALES CHANNEL IS THE KEY TO SUCCESS

Finnish companies rely heavily on traditional importer-distributor model with their international sales. Alternative models should be considered more actively.

Too often, the decisions and responsibility is left for the importer / distributor regarding marketing, promotions, market related activities and investments.

High performing international sales channel is target oriented, well managed and well resourced.

More proactive customer communication, personal relationship building, and customer management is needed (human to human approach and cultural adaptation is vital).

### Common export operation modes are listed below.

#### Traditional Importer / Distributor -model

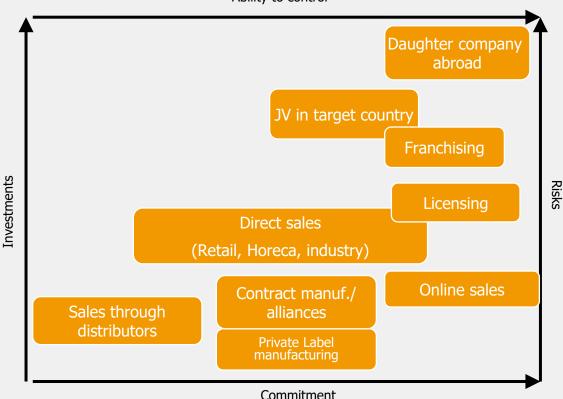
- o Generic importers / distributors
- Specialised category focused importers / distributors

#### Alternative models

- o Direct sales to retailer, HoReCa (food service) or industrial client
- Partnership with a local producer
- E-commerce (B2C, B2B)
- o Setting a sales office abroad
- Setting a production facility abroad (own or Joint Venture model)

#### Food export operation modes

Ability to control



In retail market, food and beverage will be the fastest-growing online sales category during the next several years, with a CAGR of 30% over the period spanning 2019 through 2024, according to Forrester.

# What are the Finnish Food and Beverages made of?





# 1
Happiest Country
in the World
(UN for 2016-21)

#1
Purest Food
in the World
(European Food
Safety Authority)

#1
Cleanest Air the
World
(World Health Organisation
2018)





#1
Purest Water in the World
(Unesco)

#2
Global Oat
Export

Poultry farms antibiotic-free since 2009



## **Innovative Finnish Food**







- Innovative dairy products
- Pure and safe Finnish meat; pork and poultry
- Leading nutritional expertise: functional foods.

## Healthy, innovative grain products

- Oats & rye product
- Snacks, biscuits, bread, flakes
- Malt

### Free From-products

- Gluten free, lactose free
- Plant-based dairy products
- Plant-based proteins
- Free From confectionery

## Confectionery products

- Finnish Delicacies
- Liquorice
- Free From confectionery





## **Wild berry products**

- Juices, smoothies
- Snacks
- Desserts
- Ingredients for food and cosmetics industry

### **Innovative beverages**

- Spring waters
- Beer, craft beer
- Long drinks, ciders
- Gin, Berry liquors, vodkas
- Other alcohols





# ADDING VALUE TO EXPORT PRODUCTS

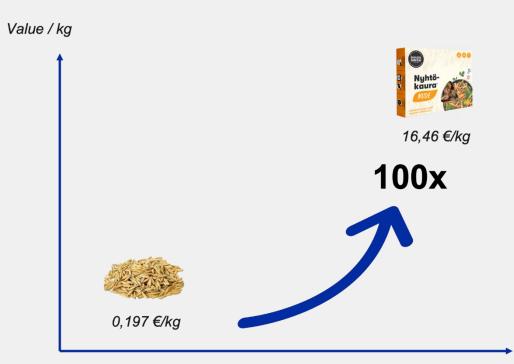
The share of raw materials exports in relation to high value-added products is too dominant, thus leaving the processing value-add for other countries to benefit from.

Adding the value through branding should take place in all segments, in consumer, HoReCa (food service) and industrial products.

#### Best opportunities for adding value are products with:

- o clear nutritional and health benefits,
- natural, sustainable, no/low antibiotic, free from, organic,
- o safe, transparent, traceable products and process, and
- fulfilling convenience and wellbeing lifestyle needs.

Public sector will prioritize funding on projects where valueadd remains in Finland through innovations and new solutions. Moving from bulk raw materials to high valueadded products, including consumer, HoReCa and industrial products



Level of innovation

## **International food trends**

# FOOD FROM ## Finland

## **Strongly supporting Finnish exports.**

## Food safety and traceability

- Natural, pure, safe and traceable food highly appreciated
- Food security in Finland is top level
- Pure Finnish nature: The purest air and ground water in Europe

## Healthiness and sustainability

- Rapid growth of organic food
- Free From product rage consisting of gluten free, lactose free, sugar free etc products
- Meat replaced by plant-based alternatives
- Oats as a very strong trend: Organic Gluten Free; Finland the 2nd largest exporter of oats in the world
- Finnish wild berries are Finnish superfoods

#### Nordic cuisine

trendy, modern, pure, exotic

## Popularity of craft-alcohols

A wide, award winning premium offering in Finland.



# Sustainability - Low Carbon and Green Food



Carbon neutrality and aim to reduce greenhouse gas emissions by 75 percent by 2035.

- The work by the Finnish food industry contributes significantly to the green transition through more sustainable production. Food companies have sought to convert their production to low carbon by using by-products in their production processes, using bioenergy, optimizing transport, improving the use of packaging materials and using more environmentally friendly packaging materials.
- At our best, our food chain is a carbon-neutral local economy, where environmental emissions are minimized and nutrients are used efficiently
- The amount of renewable energy in Finland is remarkably high compared to the rest of Europe. As a rule, production processes in Finland are very energy efficient.
- Many of the food export companies are already carbon neutral. Last year, both the climate roadmap for primary production and the low-carbon roadmaps for the food industry and the grocery trade were drawn up.
- Finnish food is very much based on the recycling of nutrients between production and consumption and the utilization of local energy resources.



# Sustainability - Food Safety & Traceability



We Finns have nothing to hide, also when it comes to traceability. What makes Finnish food production so safe?

- Finland is working to be the first country in the world to have a completely transparent, safe and responsible food chain.
- In Finland, the health care and welfare of farm animals are part of the national quality strategy, and they strengthen the strengths of our entire food chain. Usage of antibiotics in Finland for farm animals is extremely low and they are only allowed for the treatment of diseases.
- The use of pesticides is very low compared to the EU average. With the help of precision farming and sensor technology, the use of chemicals and fertilizers can be reduced.
- The strength of the Finnish food sector is responsibility. Finnish food production strives for the well-being of the environment, people and animals, and also farm-level monitoring, transparency and documentation.



## **Nutritional Expertise**



Finland has become a world leader in nutritional expertise and special diets are catered with allergy free and functional food products widely available also organic.

**Finland is a significant innovator and producer of functional, gluten- and lactose-free foods.** The international flagship products of Finnish functional foods are Xylitol,
Lactobacillus GG and Benecol.

- Valio's lactose free products and LGG dairy products are popular in several international markets.
- In confectionary industry, **company Fazer is widely using the Finnish innovation xylitol in their confectionary product range**. Regular consumption of Xylitol causes the secretion of saliva, which acts as a buffer against the acidic environment created by the micro-organisms in dental plaque. Increase in salivation can raise the falling pH to a neutral range within few minutes of xylitol consumption.
- Benecol is a brand of Raisio, as the expert brand within the growing, diversifying category
  of cholesterol-lowering products. Benecol contains a unique natural ingredient, called Plant
  Stanol Ester. Daily use of Benecol products has proven to effectively lower blood cholesterol in a
  short time.



## **Plant-based Innovations**



### **Meat and Dairy Substitutes**

- Oat-based Protein Products, like Pulled Oats
- Fava Bean Products
- Cashew Products

#### **Other Oat Products**

- Oat meals, instant oat meals, overnight oats, mueslis
- Oat-based Drinks, breakfast cereals, snacks

### **Berry Products (Drinks, Powders, Dried Berries)**

- Wild berries: Billberry, lingonberry, cranberry, cloudberry,
- Cultivated berries: Strawberry, raspberry, black currant, red currant, white currant

### **Plant-based Ingredients**

- Oats
- Potatoes
- Colza Oil / Canola Oil

#### **Other Proteins**

- Products from oxygen (air), produced by Solar Foods Oy
- Products from egg-white (without animal protein).



## **Package Innovations**



## Food companies have sought to convert their production to low carbon by a variety of means.

- improving the use of packaging materials and using various byproducts as packaging material source, like Fazer's new packaging
  innovation, a new bread bag, which has been made using oat husk, a byproduct of oat production. Even internationally unique packaging
  innovation has required years of work.
- using more and more environmentally friendly packaging
  materials, for example, meat company HKScan introduces wood-based
  packaging HKScan will reduce the carbon footprint of the finished
  packaging film by more than 50% compared to traditional plastic
  packaging. HKScan has set itself the goal of a Zero Carbon climate plan.







Finnish company Fazer aims to be the only xylitol manufacturer producing xylitol from a plant-based raw material with Finnish origin. Currently, oat hulls are used mainly for energy production.



Fazer is starting to produce xylitol from oat hulls is a true innovation with totally new technology. The production process is unique due to the raw material which, until now, has not been commercially utilized.

The factory will be the first fully backward integrated xylitol manufacturing facility in the world capable of producing many forms of xylitol, supporting the market needs of the food, cosmetics and pharmaceutical industries.

The xylitol factory will be built next to Fazer's oat mill on the Lahti site.

Furthermore, xylitol is an important ingredient for Fazer's confectionery business. Fazer is the only company producing chewing gum in Finland.

