

## **AAK joins forces with Good Food Institute India to drive innovation in India's plant-based foods category**

AAK Kamani, AAK's majority-owned Indian joint venture, has partnered with the Good Food Institute India to collaborate on research and business promotion aimed at advancing India's highly promising market for plant-based meat and dairy alternatives.

Through the partnership, AAK's Customer Innovation Center in Mumbai will host AAK KAMANI ACADEMY™ sessions designed to help businesses and entrepreneurs take advantage of the significant opportunities that exist in India's plant-based foods category.

With support from the Good Food Institute India, AAK will also provide co-development expertise on how companies can accelerate the formulation of new products, with a particular focus on achieving optimal texture and appealing to local tastes. The collaboration is closely linked to AAK's global AkoPlanet™ initiative, which provides a platform for plant-based food innovations.

Dheeraj Talreja, President of AAK Kamani, said: "This collaboration means we can provide more support to both established food producers and start-ups, promoting the fast-track development of plant-based meat and dairy alternatives for the Indian market. We are particularly excited to work with the Good Food Institute India. As a non-profit organization, it is globally recognized for supporting the development of sustainable and healthy plant-based foods."

Niall Sands, President Plant-based Foods at AAK, added: "Developing great-tasting plant-based foods is one of the main challenges today. There are a lot of good products on the market already. However, to maintain the growing interest in plant-based foods we must continue to improve the sensory experience. From a global perspective we also need to be mindful of the need to adapt to regional taste preferences. This is why I'm so pleased to start our collaboration with the Good Food Institute in India."

Varun Deshpande, Managing Director at the Good Food Institute India, commented: "The challenges of climate change, antimicrobial resistance and food insecurity presented by the world's reliance on animal protein supply chains have been underscored by the COVID-19 public health crisis. Accelerating the development of the plant-based meat, egg and dairy sector is therefore imperative to building a more secure and resilient protein supply. Indian businesses and scientists have immense potential to be at the center of this development, driving affordability and sensory experiences as well as cultural appeal in transformative plant-based foods – but they need support on their journey. We're delighted to have pioneering corporate partners like AAK Kamani in our mission for smart protein. Their ingredients and co-development expertise will be integral to building a more healthy, sustainable and just global food system."

### **ENDS**

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### **About GFI**

The Good Food Institute (GFI) is a global network of nonprofits which accelerates the sector of plant-based, cultivated, and fermentation-based meat, eggs, and dairy – also known as the alternative protein or smart protein sector. GFI has affiliates in India, the United States, Israel, Brazil, Asia Pacific, and Europe, with teams of experts across science, corporate engagement, and policy who are laser focused on using markets and food technology to transform our food system. GFI India works closely with corporations, entrepreneurs, government agencies, investors, philanthropists, and other key stakeholders to build a better protein supply in the region.

### **About AAK**

AAK is a leading provider of value-adding vegetable oils & fats. Our expertise in lipid technology within foods and special nutrition applications, our wide range of raw materials and our broad process capabilities enable us to develop innovative and value-adding solutions across many industries – Chocolate & Confectionery, Bakery, Dairy, Special Nutrition, Plant-based Foods, Foodservice, Personal Care, and more. AAK's proven expertise is based on more than 140 years of experience within oils & fats. Our unique co-development approach brings our customers' skills and know-how together with our own capabilities and mindset for lasting results.

Listed on the Nasdaq Stockholm and with our headquarters in Malmö, Sweden, AAK has more than 20 different production facilities, sales offices in more than 25 countries and more than 3,800 employees.

**We are AAK – The Co-Development Company.**