

Tetra Pak Future Packaging Material



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Materials and Package, Development & Technology

Tetra Pak Packaging Solutions



Processing.

Solutions and equipment for dairy, plant-based, cheese, powder, ice cream, beverages and prepared food



Services.

Helps you improve your performance, optimise costs and ensure food safety throughout the lifecycle of your operations



Packaging.

A complete carton packaging range for consuming food products offering convenience, easy opening, optimal shelf life and the ability to give maximum brand exposure





Our carton family portfolio.

Choose from the widest range of shapes and volumes





Our purpose:

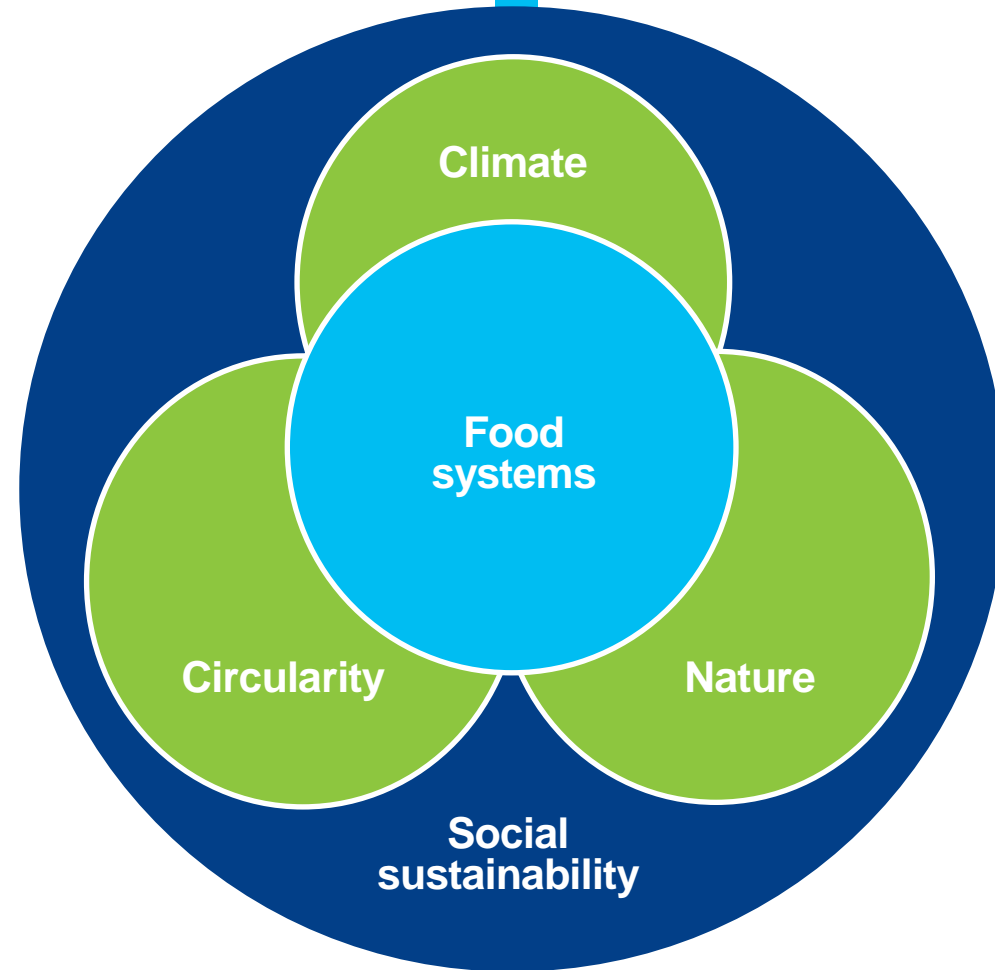
We commit to making food **safe** and **available, everywhere** and we promise to protect what's good: **food, people** and the **planet.**





Our Sustainability Agenda

Food.
People.
Planet.





The challenge ahead: how to feed a growing population, sustainably?

2050

Global population
will reach 9.1 billion

>2 billion

people struggle
to get regular access
to sufficient food

>1/3

of all food
produced globally
is lost or wasted

>1/3

of global greenhouse
gas emissions caused
by food systems

Source: Food | United Nations
<https://www.cop28.com/en/food-and-agriculture>



How to drive change?

Enabling food systems transition through 4 Pathways



Enable transition towards more sustainable dairy



Innovate for New Food sources



Reduce food loss and waste



Develop and deploy the world's most sustainable food package



Our ambition

To deliver the world's most sustainable food package¹.

That is, a food package made solely from responsibly sourced renewable or recycled materials, is fully recyclable, and has the lowest possible carbon footprint.



1. This means creating cartons that are fully made of renewable or recycled materials, that are responsibly sourced, therefore helping protect and restore our planet's climate, resources and biodiversity; contributing towards lowest possible carbon footprint production and distribution; are convenient and safe, therefore helping to enable a resilient food system; are fully recyclable.



We are proud of our **Paper barrier package** - A global first solution

Successful test started in November
2023 with customer Lactogal

25 mio packs produced

Same filling equipment capacity as foil

Good operational performance



~ 80% paperboard

~ 90 % renewable content*

~ 33% carbon footprint reduction



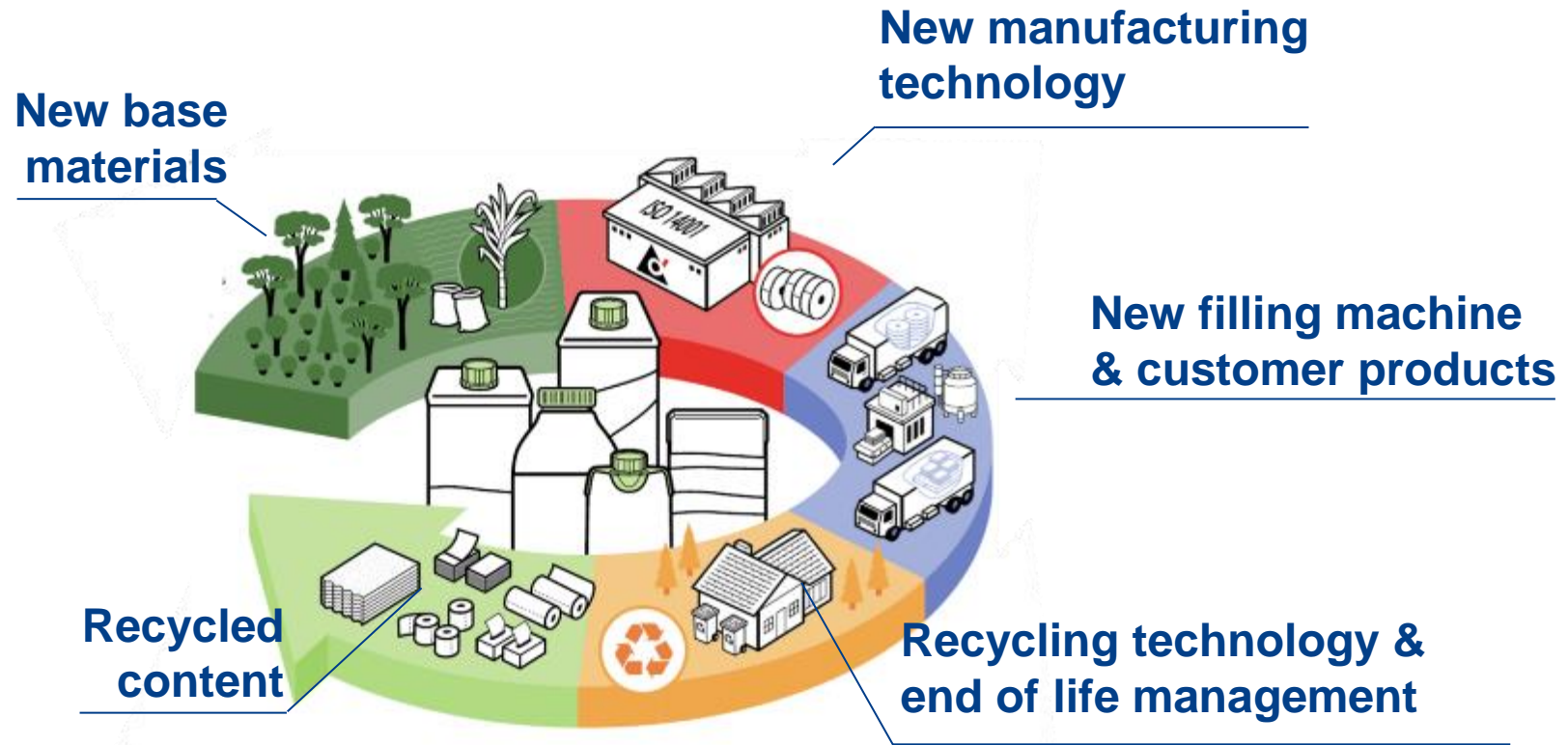
* When combined with plant-based polymers

** Carbon Trust™- verified Tetra Pak 'Carton CO2 Calculator'



We can't do it alone

Innovations required in each step of the value chain

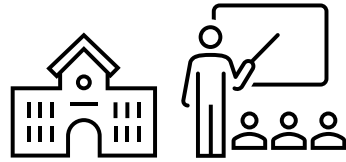


Industrial | Venture/Start-ups | University/Research institutes



Why collaboration between University and Company?

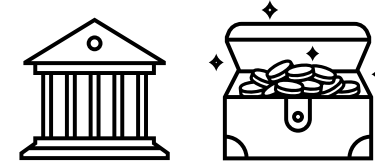
Knowledge, Competence, Capability, Research, Innovation, Talents



University

*Thematic research
Literature studies
Laboratory exp.*

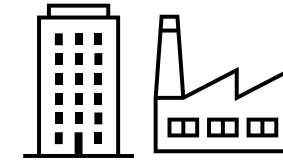
Commissioned
Research
Consultancy



Foundations - Society

*Joint partnerships
in research consortia
and education programs*

Industry
Academia
Society



Company

Joint Research
and Innovations

*Strategic
Partnership
Six subject focus
areas
Strong heritage in
Materials and
Food Science*

Education,
Life-long learning
Mobility

*35+ Master's students yearly
15 new Student Talents yearly,
About 5 PhD students and Post-Docs
Tetra Pak lecturer at Lund Univ.
Continuous study visits
Adjunkt Professor
Affiliated researchers
Science & Innovation seminars
Conferences (Innovation Roundtable)*



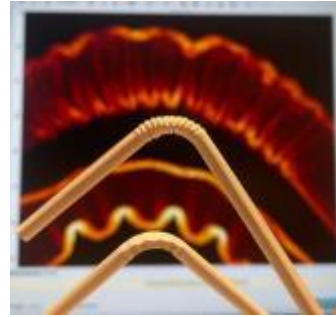
Create innovations and knowledge

Focus areas – Drive the partnership forward

Market & business development



Material characterization



Education & lifelong learning



Food & processing technology



Enable Sustainability

Emerging materials



Digitalisation & automation



