Whole grains go worldwide

-trading info internationally





Morten Strunge Meyer Danish Cancer Society & Danish Whole Grains Campaign

MAKE (AT LEAST!) HALF YOUR GRAINS WHOLE

Conference | Alexandria, VA, USA | April 21, 2009





Menu

How US and the Danish WG partnerships are different?

Campaign strategies & first results

International networking

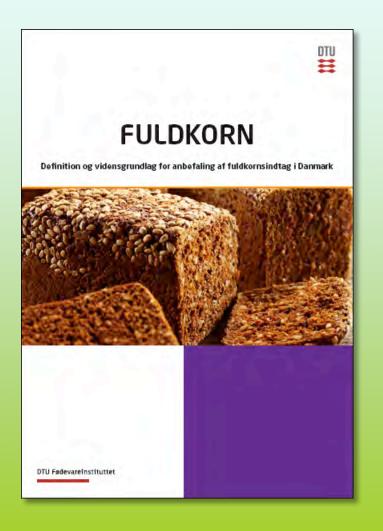


Government's role

- 1. Funded research
- 2. Issued an official WG recommendation
- 3. Changed dietary guidelines
- 4. Made rules for logo use and included nutrition profiling
- 5. Creating demand for WG



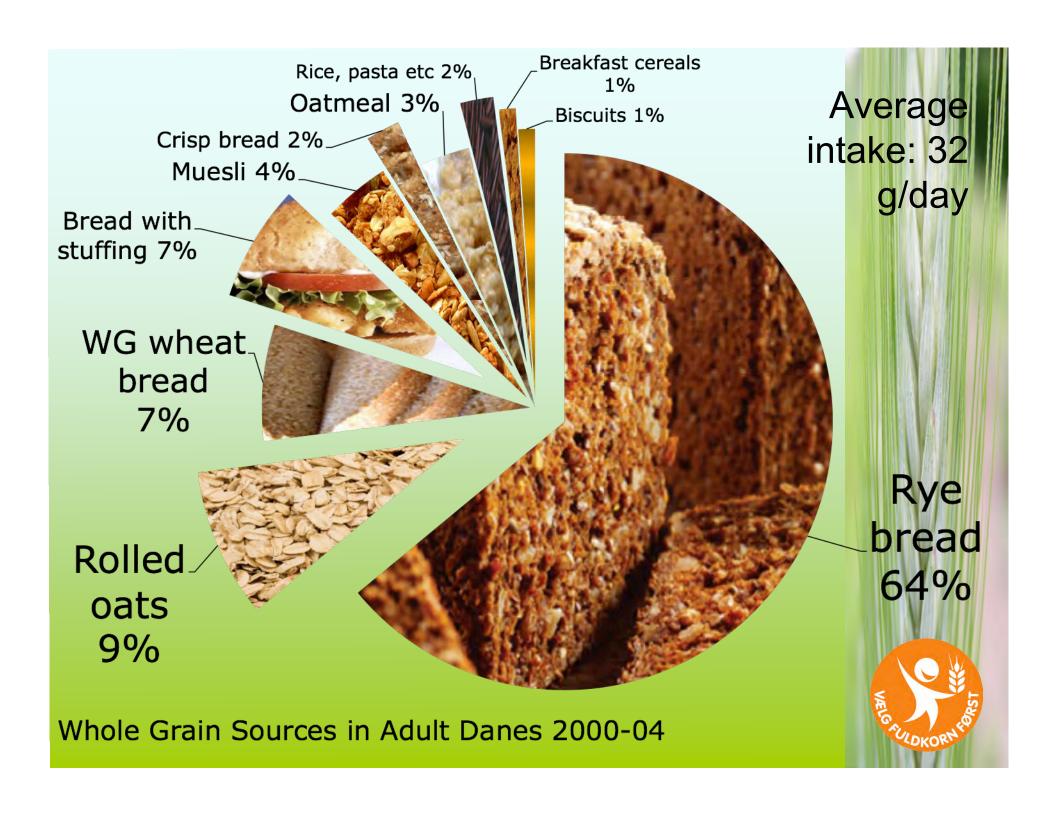
Funded research

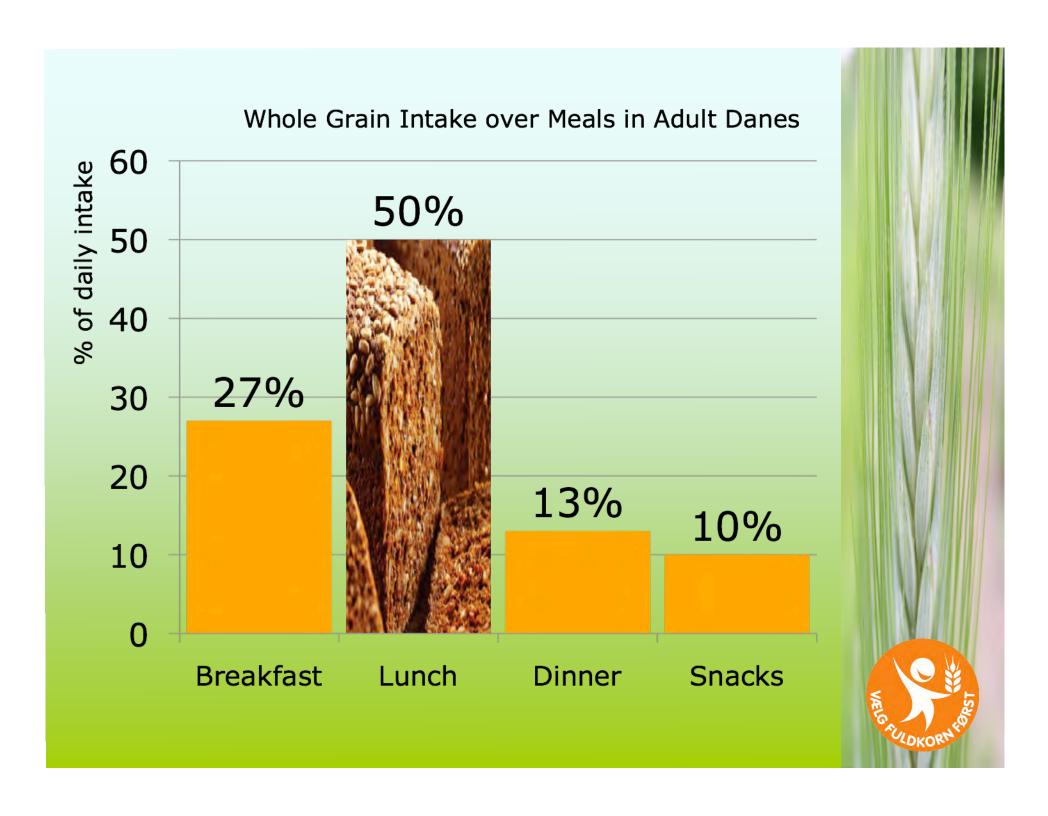


Published on May 28, 2008

Definition
Current intake
Health benefits
Recommendation







Recommended intake

Danes are recommended to eat 75 grams of whole grain per 10 MJ

(whole grain: as a nutrient not WG products)

How was 75 grams decided?

Only 6% meet this recommendation





New dietary guidelines

Spis kartofler, ris eller pasta og groft brød - hver dag

Spis mange fuldkornsprodukter hver dag fx rugbrød og havregryn, og spar på det hvide brød. Spis gerne kartofler hver dag.

Du kan udskifte kartoflerne med ris eller pasta to til tre gange om ugen, men spis flere grønsager og mere frugt på de dage.

Eat potatoes, rice or pasta and whole grain bread - every day

Choose whole grains first, when you eat breakfast cereals, bread, rice or pasta. Eat at least 75 grams of whole grain per day. Not an EU health claim

Eat potatoes every day. You can replace potatoes with whole grains rice or whole grains pasta twice a week.



Logo rules for bread

- At least 50 percent of the product must be WG, calculated on dry matter
- 2) At least 30 percent of the final product must be WG calculated as QUID (Quantitative Ingredient Declaration)

quantitative ingredient Declaration) was

Government was very of the surprise of flexible to the surprise findustry partners

Nutrition profile

Bread continued

- 3) Max fat content 7 g/100 g
- 4) Max sugar content 5 g/100 g
- 5) Max sodium 0,5 g/100 g (corresponding to max. salt content: 1.25 % salt)
- 6) Dietary fiber min: 5 g/100 g

Criteria are also established for: Flour, grains and rice | Crisp bread| Breakfast cereals | Pasta

nutritional legitimacy







Whole Grains Stamps on high fat, high sugar, and high salt products can eventually harm your credibility and public health.

Introducing some level of Nutrition Profiling can eventually be key to involve government and health NGO's.



Aligned with Keyhole





Creating demand

School meals must be healthy according to a new Danish law (follow food standards)



Guidelines for workplaces, nurseries and kindergartens







Nurseries and kindergartens food standards

Bread must be served if potatoes, rice or pasta is not served at hot meals. Bread at all cold meals.

Minimum 50% of all meals with bread must be rye bread only.

Use of crisp bread, rusk, rice cakes and biscuits should be limited. If served, then choose whole grain.







Nurseries and kindergartens food standards

Buy bread with at least 30% WG & 5% fiber. The WG-logo guarantees this.

Buy WG crisp bread with at least 65% WG and 6% fiber. The WG-logo guarantees this.

When baking use 50% WG flour (slow raise) otherwise 33% WG flour.



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Take ownership





New and more accommodating image
Strategic alliance



My wish list

Clearer dietary guideline Choose Whole Grain First

Stronger communication

Whole grains: Give us today our daily ...







Campaign strategies & first results



Danish WG Campaign

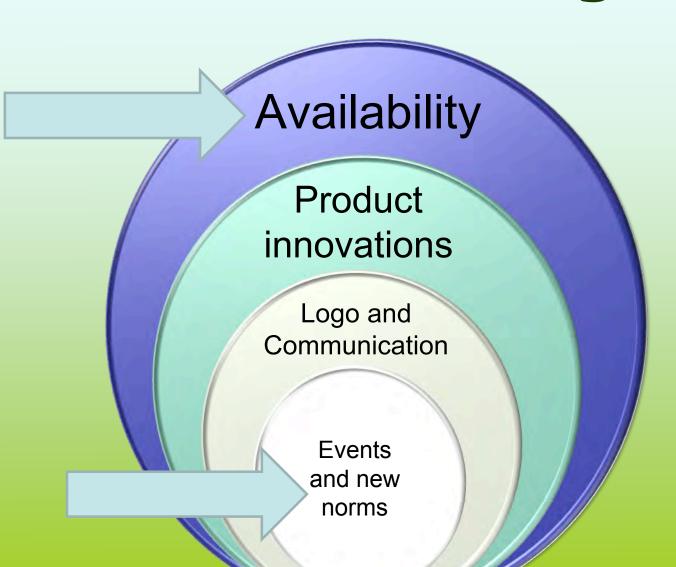
A Public-Private Partnership to increase public health by getting Danes to <u>eat more Whole Grains</u>

Mission:

The Partnership will increase the availability of Whole Grain products and make Danes aware of the health benefits of Whole Grains



Our 4 basic strategies





Partnership

Commercial partners

(producers, retailers and food service)

Profit Health

The WG Campaign

What's in it for them?

Good for health and good for business

Health partners

(Government, researchers and health organizations)



Availability

Add WG to existing products

Minimum 3% (quid) WG in all white flour in 2011. 'Raise the bottom level'. Analysis, consumer tests, incentive structure, communication strategy, and celebration.

Make WG products more available

New distribution channels

Decrease availability of refined products/competitive foods



New norm #1

Develop and promote a new norm for employer paid WG breakfast at workplaces (productivity and appreciation, social bond)



Workplace Fruit Program



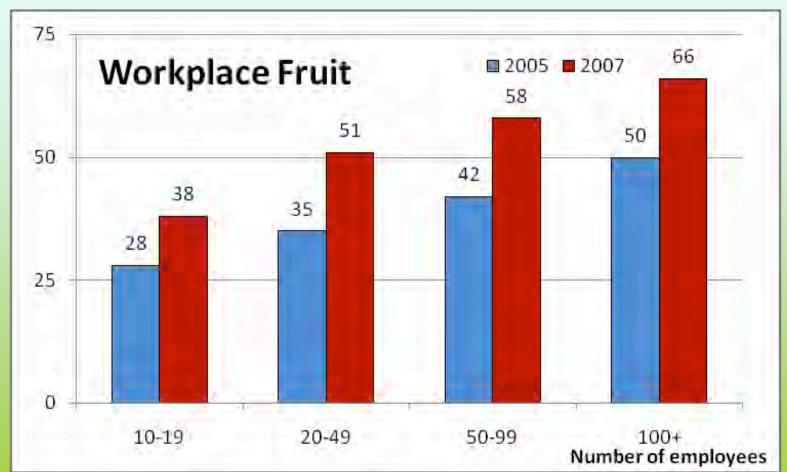








Results





New norm #2

Develop and promote a new norm for schools to serve WG breakfast before the first lesson (readiness to learn)

Future EU lobby target



New norm #3

Make hot cereals hot in Denmark





Results after 3 months

Campaign started on January 3rd 2009

24 partners

150+ products carry our stamp

Massive press coverage

Awareness (visual) is now 20% (4% in November 2008. 27% among women in Feb 09)

Intake frequency rose from 1.79 to 1.87

One major bread baker reports 10% of his sold wheat bread is now WG, before it was 0%

More results

'Eating wholegrain hot cereal with dried fruit is trendy' Agree in November 08: 19% Agree in February 09: 27%

When government, health and industry work closely together things can move quickly.

Availability and penetration does it

Data are very preliminary



Monitor program

- 1. Millers data
- 2. ScanTrack data (AC Nielsen)
 Barcode specific data linked to week,
 stores and WG content
- 3. Consumer survey

2400 web interviews every year will track awareness, attitudes and knowledge + self reported intake, stomach health, acceptance of regulation.



International networking



HEALTHGRAIN



Huge EU funded research project.

Concentration of bioactive components across 150 bread wheats. Factor of 2 in differences in fiber concentration.

The EU funding ends in May 2010.

A new HEALTHGRAIN network will continue. Campaigns are welcome.



News from morten.me



WIN

<u>W</u>hole Grains <u>I</u>nternational <u>N</u>etwork

Goals include

- sharing advice on effective whole grain promotions
- harmonizing international definitions of whole grain
- building momentum for increased consumption of healthy whole grains

SEG TULDKORNED

wholegrain.ning.com





WholeGrains International Network



Give me your business card to sign up



You may WIN this poster





Thank you

mm@cancer.dk





Fuldkorn.dk



Forside

Nyheder

Hvad er fuldkorn

Find fuldkorn

Om partnerskabet

Vær med

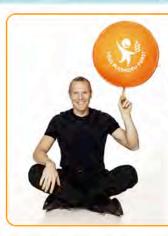
Kontakt Presse Send et e-postkort For partnere English

Viden

WALE TO TO KORNER

Hver femte dansker kender fuldkornslogoet

På mindre end to måneder har fuldkorn fået en fast plads i danskernes indkøbskurve. I takt med at danskerne har lært fuldkornslogoet at kende er de også begyndt at købe flere fuldkornsprodukter.



Ambassadører med fuldkorn på hjernen

Fuldkornsprodukter er et fast punkt på indkøbslisten hos de otte frivillige ambassadører, der er med i fuldkornskampagnen. Læs om de otte ambassadører



Sådan finder du fuldkorn

Se her hvordan du finder mad med fuldkorn. Læs mere.





Hvem er vi?

20 myndigheder, organisationer og virksomheder er gået sammen om at gøre danskerne sundere ved at satse på fuldkorn. Læs mere

Bag fuldkornskampagnen står: Bager- og Konditormestre i Danmark | Credin A/S | DI Fødevarer | Dansk Supermarked | Diabetesforeningen | Foreningen af Kliniske Diætister | Fødevarestyrelsen | Hjerteforeningen | Kohberg Brød A/S | Kræftens Bekæmpelse | Lantmännen Cerealia | Lantmännen Schulstad | Lantmännen Unibake Denmark A/S | Mejeriforeningen | Nestlé | Nyker Brød | Pågen | Quaker Oats | Skærtoft Mølle | Valsemøllen A/S | Wasabröd AB (Valora Trade Denmark A/S) |



Contributions

Commercial partners

(producers, retailers and food service)

Productdev.

On pack comm.

New norms

The WG Campaign

Logo, rules & 'claims'

Legitimacy

Health partners

(Government, researchers and health organizations and EU)



Prevention strategies

Available

Accessible (ready to eat)

Affordable

Acceptable (good taste)

Addressing multiple motives

Anchoring (sustainability)



Full of grains

An anthropological study of <u>bread</u> and wholegrain at home and at work with skilled and unskilled Danish <u>workers</u>

Gry Skrædderdal Jakobsen & Anja Marie Bornø Jensen



Work and pleasure







Cultural short cuts

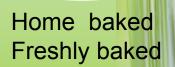


Delicious meat cuts



Social obligations

New norms and traditions







Gå efter produkter med fuldkornslogoet

Fuldkorn finder du i både lyst og mørkt brød – og i knækbrød, brune ris, fuldkornspasta, mysli og andre morgenmadsprodukter med logoet på.







