



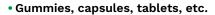
Sports nutrition shifts its boundaries

Historically tied to sports performance, the sports nutrition market is transforming.

It now focuses on lifestyle products for consumers seeking a healthy balance, alongside traditional protein powders, bars and gels.

As a result, solutions in this market are diversifying.





- Gels
- Proteins powders

Functional foods

- Drinks: energy, isotonic, hypotonic...
- Bars: energy, protein...
- Other foods: high-protein yoghurts and cream desserts, vitaminenriched compotes, mueslis and cereals rich in fibre and protein





3 key figures of the sports nutrition market in Western Europe*

Represented



Contains protein products

Main market segments

SPORT & PERFORMANCE

Athletes, whether beginners or professionals, are looking for effective products to help them achieve their goals. Market segmentation depends on these objectives: bodybuilding, endurance, recovery, etc.

SPORT & HEALTHY AGING

As healthy lifestyles rise, many consumers focus on long-term well-being, engaging in physical activity and balanced diets to prevent aging signs like joint issues and muscle loss

SPORT & HEALTH

Physical activity is part of a balanced and healthy lifestyle, for overall health and well-being. Consumers want to benefit from sports nutrition products, but do not want to achieve results or performance targets.

SPORT & BEAUTY

The main motivation for sporting activities is aesthetic. Consumers are looking for a more sculpted, slimmer body.

^{*} Euromonitor, Passport WEIGHT MANAGEMENT AND WELLBEING IN WESTERN EUROPE -DATAGRAPHIC, Dec 2023

Three ingredients that are naturally suited to a wide range of applications

High-protein bars

Powder shakes

Ready-to-drink beverages

Sports gel



A short chain FOS (fructooligosaccharide) dedicated to high-end applications like food supplements and functional food with:

- Natural origins: synthesized from beet sugar, cultivated and processed in France
- Clean, sweet taste, that masks off-flavors and enhances fruit flavors
- Very similar viscosity & density to sucrose: provides texture and improves mouthfeel sensation
- Fibres enrichment, nutritional improvement, glucose regulation.

+100 scientific studies

demonstrating Actilight® health benefits like gut health and glycemic control

Fibre

is essential to intestinal health, itself a crucial component of sports nutrition. Actilight® contributes to a healthy gut microbiota which may be beneficial for sportpeople.

Amygluten®

Vital wheat gluten is an insoluble functional protein, which displays unique viscoelastics properties:

- Provides strong protein network
- Absorbs 1.5 to 2 times its weight in water, ensuring optimal cohesion and chewiness in protein bars. Its water-binding capacity helps maintain texture over time, preventing hardening during shelf life.
- Improve freeze-thaw stability and shelf-life

Proteins

are essential for muscle mass synthesis, and highquality protein can optimize the training response.

Amygluten® provides protein enrichment while optimizing and stabilizing texture for delicious protein snacks.

Maldex®

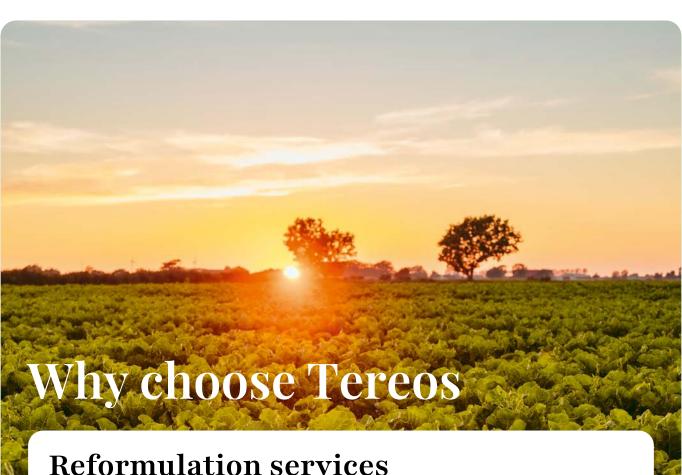
Maltodextrins with low dextrose equivalent (DE), meet the most demanding requirements for specialized nutrition:

- No retrogradation resulting in unique stability in final products
- Stable, neutral taste
- Creamy texture, fast carb (bring energy during effort)
- No haziness or turbidity
- Excellent compression, fluidity and dissolution properties

Carbohydrates

are particularly important in **endurance sports.** They provide **energy** for prolonged effort and improve **performance**.

Maldex® is the solution that energizes your product without altering its aromatic profile. his communication is intended exclusively for industry professionals and under no circumstances for consumers. The information provided is based on available science and does not constitute an authorized health claim in Europe.



At Tereos, we support and collaborate with our customers to meet market demands by reformulating and adapting their product recipes for improved and healthier front-of-pack labelling, in addition to analytical testing, technical training and consulting services.



Low-carbon ingredients

In addition, we are leaders in sustainability within the sector by implementing regenerative agriculture practices and low carbon emission initiatives.



Our aim is to achieve Net-Zero no later than 2050, while helping our customers meet their sustainability goals.

