

Modern & Sustainable Practices in Food and Beverage Sector

Date & Venue: August 03-05, 2015, Florida, USA

(Theme: Modern & Sustainable Practices in Food and Beverage Sector)

Summary

American Global Summit and Expo on Food & Beverages is going to be held at Florida, USA during August 03-05, 2015 hosted by OMICS Group Conferences through the theme "Modern & Sustainable Practices in Food and Beverage Sector", conference will explore the advances in Food Science & Processing, Nutrition & Nutritional Management and Public Health etc. It will be a premier event that brings together a unique and International mix of experts, researchers and decision makers both from academia and industry across the globe to exchange their knowledge, experience and research innovations to build a world Food Scientist & Nutritionist meet. OMICS International Publishes 400+ Open access journals which contains over 30000 eminent personalities, reputed scientists as editorial board members and Organizes 300+ Conferences every year across USA, Europe & Asia with support from 1000 more scientific societies.

This meet enables a common platform for the participants to discuss their research in order to establish a scientific network between the academia and industry leading to foster collaboration and to evaluate the emerging issues, technologies and innovations leads to explore new possibilities and improving the existed opportunities

For more details please visit- <http://food.global-summit.com/america/>

Importance & Scope

The prevention of diet-related diseases is one of the new societal challenges of the 21st century. In October 2011, the world population passed the 7 billion mark. Such growth will put a massive strain on the global food supply. These factors alone make the production and distribution of food a critical issue for the 21st century. The organic food industry is one of the fastest growing sectors of U.S. agriculture. Consumer demand for organic food has continued to grow at a steady pace of 20% or more annually since the 1990s. About 73% of conventional grocery stores and nearly 20,000 natural food stores carry organic products, accounting for approximately 2.5% of total food sales in the United States. Domestic sales estimates of organic foods are \$17 billion (all amounts are in U.S. dollars) for 2006, with 39% of those sales for fruit and vegetables (Organic Trade Association 2006). The current demand for organic produce is increasing faster than supply, resulting in expanding trade gaps between imports and exports. The organic sector of the U.S. agricultural system is demanding increased attention from producers, retailers, consumers, and policy makers interested in environmental and health issues within the food system. Based on the 20% growth rate of national organic markets, Florida organic sales could be \$8.4 million in 2008.

American Food -2015 is designed to offer comprehensive range of sessions that includes Breaking innovations in Food Science, Sensory quality control of distilled beverages, Preservation, Quality Standard and Systems Management, Food Processing and Packaging Technology, Nutrition and Nutritional Management, Microbiological spoilage of foods and beverages, Nano composites for food and beverage packaging, Nutritional Deficiencies and Nutraceuticals, Sustainable Food Security, Food Nanotechnology and Food Biotechnology. This meet enables a common platform for the participants to discuss their research in order to establish a scientific network between the academia and industry leading to foster collaboration and to evaluate the emerging issues, technologies, and innovations leads to explore new possibilities and improving the existed opportunities.

Why Florida?

The global food and beverage industry is growing at 3.5% a year and is expected to be worth more than US\$7 trillion by 2014. Key trends for new product development are in health, convenience, naturality and sustainability. New foods based on fruits and vegetables fulfill many of the demands of the premium consumer. The intrinsic "health halo" of natural produce make ingredients derived from fruits and vegetables highly sought after in the global marketplace. The market for functional foods – foods that offer benefits beyond basic nutrition – is one of the fastest growing segments of the global food industry. Foods and beverages that offer validated health claims account for around US\$25 billion of global sales, the wider functional food market, including rehydration and sports drinks and foods with softer health claims, is estimated to be worth around US\$200 billion.

Source: Reference 1

Conference Highlights

- Frontiers in Food Science
- Food Safety, Food Preservation, Quality Standard and Food Systems Management
- Food Physical Chemistry
- Food Processing and Packaging Technologies
- Current and Future Applications of Probiotic Science
- Nutrition and Nutritional Management
- Food and Public Health
- Industrial Application of Food Technology
- Nutritional Deficiencies and Nutraceuticals
- Food Regulatory Affairs and Sensory Analysis
- Instrumentation in Food Technology
- Food Security and Food Policy
- Agricultural Biotechnology
- Fermentation Technology, Bioprocess and Cell Culture
- Current Trends in Food Technology

Why to attend???

American Food-2015 Conference is a premier venue for researchers and industry practitioners to share their new ideas, original research results and practical development experiences from food and beverage related areas. American Food-2015 organizing committee anticipates over 200 participants to attend this premier event. The new program will involve speaker & poster sessions, workshops, symposia, exhibitions, and roundtable discussions.

A Unique Opportunity for Advertisers and Sponsors at this International event

<http://food.global-summit.com/america/sponsors.pdf>

Major Food And Beverages Associations in & around Florida

- Florida Association for Food Protection
- Florida Association of Food banks
- Florida Restaurant & Lodging Association
- Florida School Nutrition Association
- Florida Beverage association
- Florida Fertilizer & Agrichemical Association
- National Frozen & Refrigerated Foods Association
- International Association for Food protection

Major Food And Beverages Associations in North America

- Food and Beverage Trade Associations
- North Carolina Association of Feeding America Food Bank
- Industry Associations - Food Engineering
- The American Association of Meat Processors (AAMP)
- Soyfoods Association of North America
- Grocery Manufacturers Association

Major Food And Beverages Associations in USA

- The Food and Beverage Association of America.
- Confrérie de la Chaîne des Rôtisseurs society
- The Foley Food and Wine Society
- Agriculture, Food, & Human Values Society
- American Chemical Society
- Chinese American Food Society (CAFS)
- The Food society
- Academy of Nutrition and Dietetics
- International Wine & Food Society
- Slow Food

Associated Universities

In Florida

- **University of Florida**
- **University of South Florida**
- **University of Miami**
- University of Central Florida
- Florida International University
- Nova Southeastern University
- Florida Atlantic University
- Embry-Riddle Aeronautical University
- Florida Institute of Technology

Top Universities USA

- Alabama A&M University
- Arizona State University
- Case Western Reserve University
- Michigan State University
- Mississippi State University
- North Dakota State University
- Oklahoma State University
- Texas A&M University
- Tufts University
- University of Florida
- Wayne State University
- **University of Vermont**
- University of Delaware
- **Cameron University**

Companies Associated with Food and Beverages

In Florida, major companies are

- Southern Wine & Spirits of America
- Quirch Foods
- Florida Crystals
- Sun Capital Partners Inc.
- CPS, Inc. (Consumer Products Laboratory Division)
- The Fresh Diet
- Transnational Foods

Major companies in USA are

- Quest Nutrition
- Aseptia
- Nestle
- sweetFrog Premium Frozen Yogurt
- KRAVE Pure Foods
- Bai Brands
- Kohana Coffee
- Protein Bar
- Bareburger
- Biomedical Research Laboratories
- Bowlmor AMF
- Pyure Brands
- Barney Butter

Market structure

- The US is the world's largest economy and its 320 million people produced US\$48,000 per capita GDP in 2011. One in five Americans live in one of the country's eight largest cities. Its consumers expect competitive pricing and offers, and are increasingly concerned about sustainable production, transport and packaging. It is New Zealand's third largest food and beverage market, with US\$2.1 billion exports in 2011.
- US packaged food sales totalled US\$332 billion in 2011. The bakery category was worth 21 percent of the total; dairy, 16 percent; frozen processed food, 10 percent; confectionery, 10 percent; and sweet and savoury snacks, 10 percent.
- Packaged food sales increased by a compound annual growth rate (CAGR) of 2.5 percent during 2006-2011, driven by more meals eaten at home instead of eating out. The highest growth was in snack bars, with a CAGR of 6.6 percent over the five-year period.

Pasta grew 5.9 percent in that time, noodles, 4.8 percent; spreads, 4.6 percent; and dairy products, 3.4 percent.

- Fresh food sales comprised 78 million tonnes by volume in 2011; with meat at 31 percent market share; vegetables, 25 percent; fruits, 23 percent; starchy roots, seven percent; and eggs, six percent. Market growth was stagnant from 2006-2011.
- The US wine market is the world's second largest behind France, totalling US\$34 billion in 2011, equalling 2.73 billion litres. Still light grape wines dominate with an 86 percent market share in value and 91 percent in volume. Sparkling wines have an eight percent share by value and five percent in volume. CAGR sales growth over 2006-2011 was three percent, with imports from Argentina up 13 percent and New Zealand up 40 percent.
- US organic food sales of US\$27 billion in 2010 accounted for 45 percent of the global total, and represented a CAGR of 11.6 percent between 2006 and 2011.
- The 2011 dairy market was estimated at US\$51 billion, representing 15 percent of the global total. Cheese dominates at a 40 percent market share; milk accounts for 34 percent; the yoghurt sector at 12 percent of the total is particularly dynamic. Spreadable fats accounted for eight percent of market share, cream was at five percent, and chilled desserts, one percent. 2006-2011 CAGR was 5.3 percent.
- By distribution channel, grocery retail sales were valued at US\$930 billion in 2011, and foodservice sales estimated at US\$445 billion.
- In 2010, supermarkets had a 36 percent share of the grocery trade, followed by hypermarkets at 29 percent. Grocery retail sales grew by 2.2 percent CAGR from 2006-2011.
- In 2010 about 37 percent of the foodservice market was fast food establishments, 33 percent were full-service restaurants. CAGR was stagnant at 0.6 percent during 2006-2011. There has been improvement following the recession late in the decade, which hit the foodservice market particularly hard.

Source: Reference 2

Growth drivers

- Consumer interest in organic food remains strong, the market doubling between 2005 and 2010. Americans are increasingly interested in health and wellness aspects of food, pressuring foodservice operators to offer healthy alternatives such as low-fat menus. Sustainable packaging, transport and production methods are increasingly valued.
- While slower to embrace private labels than Europeans, the global economic slowdown has encouraged such sales, which have grown faster than the overall food and beverage market. Standard private labels generally sell for 20 to 40 percent less than their branded equivalents.
- While eating out is on the rise again, consumers are opting for less expensive restaurants. Full-service restaurants continue to struggle, while fast food restaurants increasingly co-locate in major shopping outlets.
- During the recession, wine consumers traded down to economy brands and discounted retail channels; though total volume consumption grew. Traction has come from younger consumers.

Source: Reference 2

USDA does not have official statistics on U.S. organic retail sales, but information is available from industry sources. U.S. sales of organic products were an estimated \$28.4 billion in 2012—over 4 percent of total food sales—and will reach an estimated \$35 billion in 2014

Revenue of Food & Beverage sector in USA

- **Operating income**
- US\$ 883.0 million (2013)
- US\$ 744.0 million (2012)

Net income

- US\$ 551.0 million (2013)
- US\$ 466.0 million (2012)

Net income

- US\$ 551.0 million (2013)
- US\$ 466.0 million (2012)

Total equity

- US\$ 3,878.0 million (2013)
- US\$ 3,802.0 million (2012)

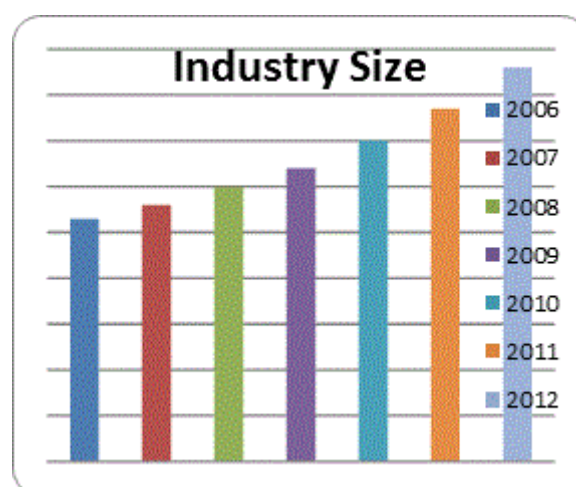


Figure 1: The USA Neutraceutical Industry Size on the basis of revenues in USD Million, 2006-2012. Source: Reference 3

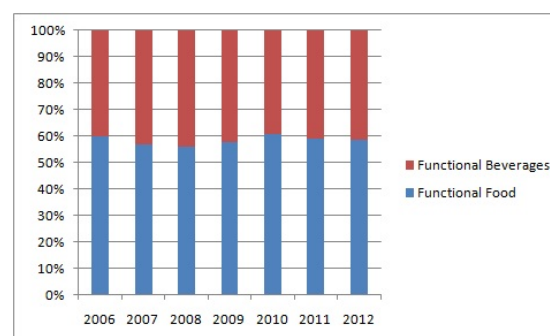


Figure 2: The USA Functional Food and Beverages Market segmentation by product on the basis of revenue contribution in percentage, 2006-2012. Source: Reference 3

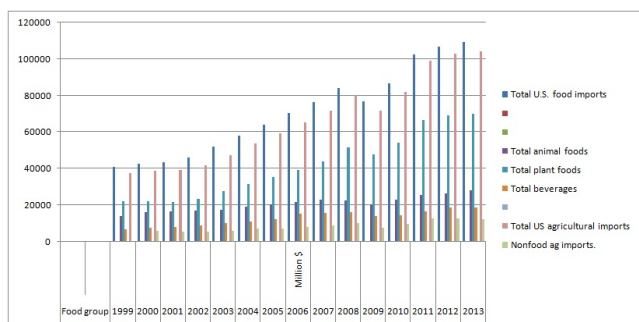


Figure 3: Value of U.S. food imports, detailed tables by food group, 1999 -2013. Source: Reference 4

References

1. <http://www.plantandfood.co.nz/growingfutures/food>
2. <https://www.nzte.govt.nz/en/export/market-research/food-and-beverage/food-and-beverage-market-in-the-united-states/>
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