

# **Plant-based cheese**

A category with expanding opportunities for product innovation

### The U.S. retail market<sup>1</sup>



#### **Consumer insights**

18% of U.S. consumers have tried plant-based cheese.
43% of those who have tried plant-based cheese like or love it.
4.5% of menus have a plant-based cheese item.<sup>2</sup>

## Top reasons for following a dairy-free diet according to consumers<sup>3</sup>:

- 1. Digestive health
- 2. To feel healthier
- 3. Environmental concerns
- 4. Animal rights

#### **Common ingredients**<sup>4</sup>

- Almond
- Canola
- Cashew
- Coconut
- Pea
- Potato

- Soy
- Tapioca

#### **Competitive landscape**<sup>1</sup>

### Areas of opportunity<sup>3</sup>

40	<ul> <li>Brands with &gt;\$10k in 2022 retail dollar sales (not including private label)</li> <li>Total number of products with 2022 retail dollar sales &gt;\$10k</li> <li>Top 10 brands by 2022 U.S. retail dollar sales (not including private label) in alphabetical order</li> <li>Daiya <ul> <li>Follow Your Heart</li> <li>Go Veggie</li> <li>GOOD PLANeT FOODS</li> <li>Lisanatti</li> <li>Miyoko's Creamery</li> <li>So Delicious Dairy Free</li> <li>The Field Roast Grain Meat Co.</li> <li>Vevan</li> <li>Violife</li> </ul> </li> </ul>	Cost parity	Scaling up production
200+		Nutrition	<ul> <li>Dairy cheese equivalence</li> <li>Protein content</li> <li>Calcium content</li> <li>Emerging protein sources</li> <li>Saturated fat reduction</li> </ul>
Top 10 Brands		Diversity	• Expand beyond mozzarella and cheddar to other cheese types like Camembert, parmesan, Roquefort, brie, bleu, etc.
		Flavor	Dairy flavor
		Performance	<ul> <li>Reduce base off-notes</li> <li>Melting</li> <li>Browning</li> <li>Grating</li> </ul>

More information on common ingredients and areas of opportunity for plant-based cheese can be found in GFI's <u>Plant Protein Primer</u>.

#### References

<sup>1</sup>SPINS retail POS and HH panel data ending 1-1-2023

<sup>2</sup> Datassential, <u>2022 Plant-Forward Opportunity</u>

<sup>3</sup> Euromonitor, <u>Trends to Watch in Plant-Based Milk</u>.

<sup>4</sup> The Good Food Institute, <u>Plant Protein Primer</u>.

#### About GFI

The Good Food Institute is a nonprofit think tank working to make the global food system better for the planet, people, and animals. Alongside scientists, businesses, and policymakers, GFI's teams focus on making plant-based and cultivated meat delicious, affordable, and accessible. Powered by philanthropy, GFI is an international network of organizations advancing alternative proteins as an essential solution needed to meet the world's climate, global health, food security, and biodiversity goals.



**gfi.org** POWERED BY DONORS. GFI IS A NONPROFIT 501(C)(3) ORGANIZATION.