

Get your share of snack time.





Snack time has changed.





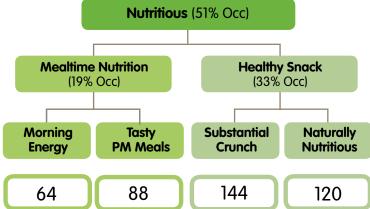
Throughout the day, dairy delivers.



The research revealed current attitudes toward snacking. As schedules have gotten busier, the line between meals and snacks has blurred. Consumers strive to fit nutrition in and around their many activities.

Today's snacking habits fall into eight segments, shown in the chart. Five of the eight snacking segments represent an ideal match for dairy and dairy-based ingredients:

Morning Energy: These snacks are part of the morning routine, in addition to or in place of



Relative size of snacking space

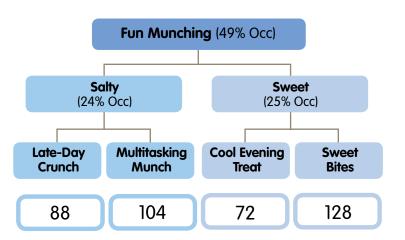
breakfast. Favored choices include yogurt, cereal, bagels, snack or cereal bars, and fruit.

Tasty PM Meals: Foods
eaten in addition to or
place of lunch or dinner.
Usually consumed outside
the home, preferred
choices include cheese, chips,
sandwiches and hot snacks.

Substantial Crunch: Snacks in this category tend to be more filling, eaten in the afternoon to tide the consumer over until dinnertime. Popular choices include fruits, cereal, snack bars and nuts.

Naturally Nutritious: Between breakfast and lunch, consumers want to reach for less processed foods like fresh fruit, cheese, yogurt and smoothies.

Sweet Bites: Consumers often want a bite-sized sweet treat between meals – usually when they're on the move. These packaged finger foods often include cookies, chocolate and candies.



The \$90 billion snack market represents an enormous opportunity for new product innovation. Product development within these segments, using dairy and dairy-based ingredients, will help you garner a greater market share. By adding dairy and dairy-based ingredients to your snack offerings, you can deliver snacks that meet consumers' needs for nutrition, convenience and taste.





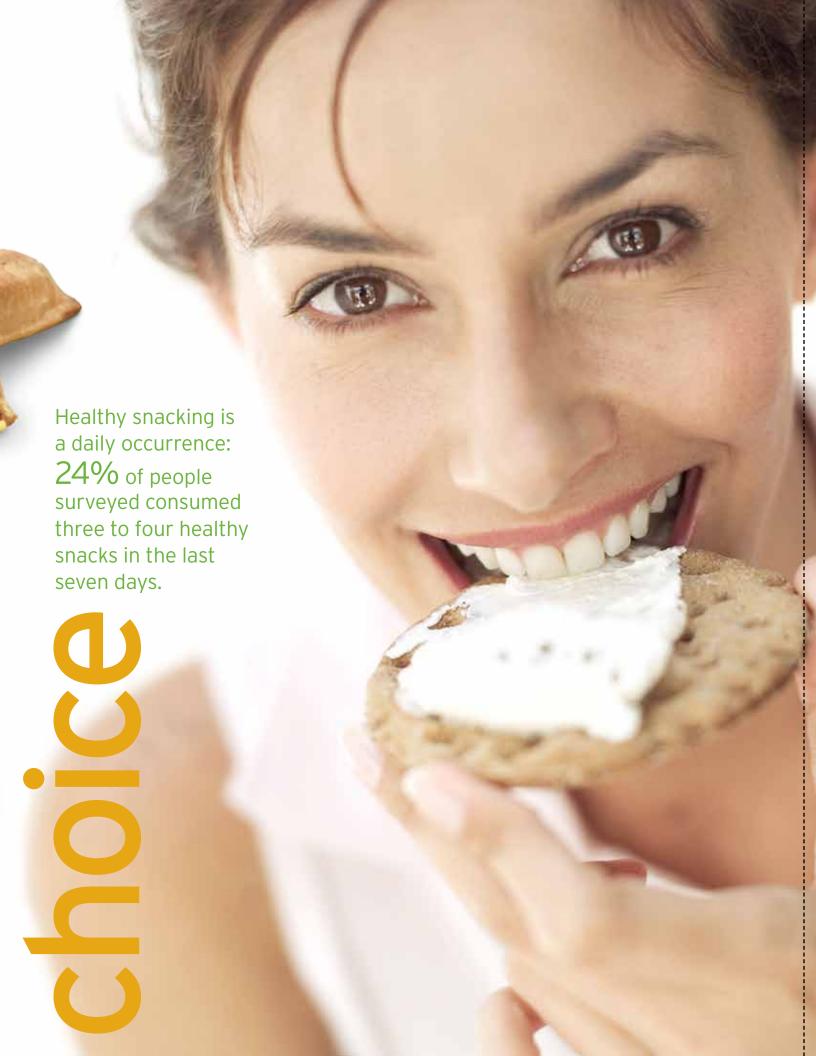


Dairy makes snack time your opportunity.

health-conscious consumers.

Dairy and dairy-based ingredients represent an ideal fit for new snack options that help you increase your market share with products that deliver great taste, satiety and nutrition. And it isn't limited to cheese and yogurt. Adding whey protein to snack bars, smoothies and even chips enhances snacks' nutritional profile, making themmore appealing to

For more resources about dairy snacking, including our complete white paper, visit www.usdairy.com. Or contact us at innovationcenter@usdairy.com.



Innovation Center for U.S. Dairy™ provides a forum for the dairy industry to work together pre-competitively to address barriers and opportunities to foster innovation and increase sales. The Innovation Center aligns the collective resources of the industry to offer consumers nutritious dairy products and ingredients, and promote the health of people, communities, the planet and the industry. The Board of Directors for the Innovation Center represents leaders of more than 30 key U.S. producer organizations, dairy cooperatives, processors, manufacturers and brands. The Innovation Center is supported and staffed by Dairy Management Inc.™ www.usdairy.com • innovationcenter@usdairy.com

