

# THE COMPETITIVENESS OF THE STARCH INDUSTRY

#### **AAF**

Association des Amidonniers et Féculiers The European Starch Industry Association

**15-16 November 2007** 



I. The European Starch Industry

II. Issues impacting our competitiveness

III. Future outlook for the industry



## I. The European Starch Industry



## Membership 24 companies - 6 associate members

- Agrana Stärke
- AKV Langholt
- Altia Corporation
- Avebe Group
- Cargill
- Chamtor
- Copam
- Crespel & Deiters
- Emsland Stärke
- Finnamyl
- Finnsugar
- Hermann Kröner
- Hungrana
- Jäckering
- Kartoffelmelcentralen (KMC)
- National Starch & Chemical

- Remy Industries
- Roquette Frères
- Skrobarny Pelhrimov
- Südstärke
- Sveriges Stärkelseproducenter Förening -Lyckeby Stärkelsen
- Syral
- Tate & Lyle
- Wielkopolskie Przedsiebiorstwo Przemyslu Ziemniaczanego (WPPZ)

#### **Associate Members**

- BSIA
- Fachverband der Stärke-Industrie
- Finnish Starch Manufacturers Association
- Humaiz
- USIPA
- VNFG

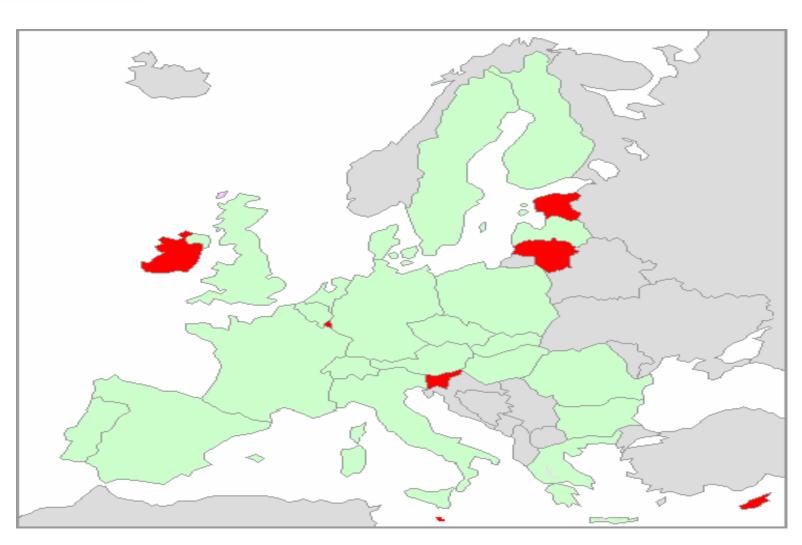
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Potato starch producers



#### **AAF Members location**

AAF Members are located in 20 out of the 27 European countries.





#### **Industry data**

- In 2006, the AAF members used:
  - → Approx. 14.2 Mio tons of cereals
  - → Approx. 7.9 Mio tons of starch potatoes
  - ⇒ to produce 9.6 Mio tons of hunderds of different starch products, derivatives and a range of co-products.
- The starch industry processes almost exclusively EU raw materials.



#### **Industry data**

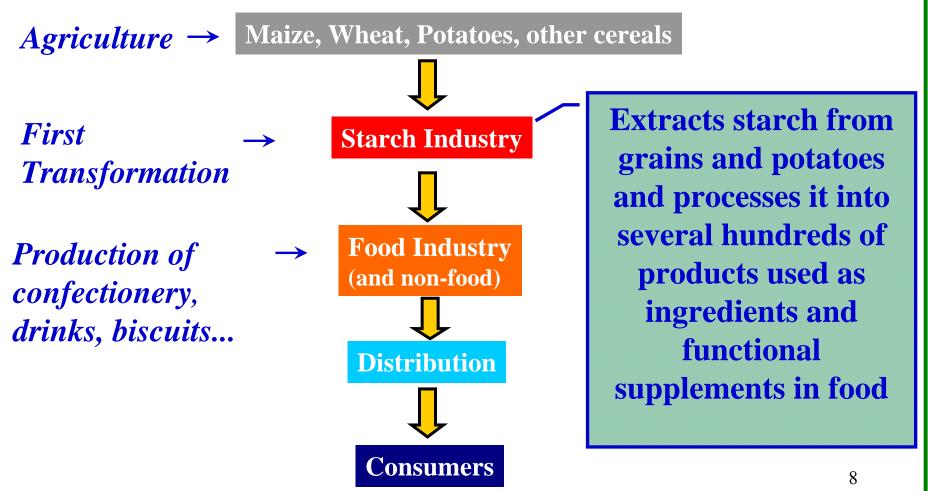
- Total number of production sites in EU 27: 77
- Total number of Direct Employees: ~ 15.500
- Total turnover (sales) in EUROS for the year 2007: ~ 7.5 bn €
- Average investments from 2005 to 2007 included: ~ 1.2 bn €
- Average investments per year in Research and Development from 2005 to 2007 included: ~ 100 Mio €



## The European starch industry: an essential role in the food chain

Association des Amidonniers et Féculiers

We are a main supplier of the food and drink industry which is the largest EU manufacturing sector and the largest employer.





#### **Applications of starch and derivatives**

Food and drink









Paper and board







**Industrial and bio-applications** 







Pharmaceuticals and cosmetics





Animal feeds and pet food







## An industry serving a wide range of food applications

#### • 1st generation products

- Glucose syrups
- Isoglucose
- Maltodextins
- Dextrose
- Modified starches

#### • 2<sup>nd</sup> generation products

- Polyols : sorbitol, xylitol, mannitol, maltitol, erythritol, ...
- Fermentation products: ethanol, lactic acid, lysine, citric acid and sodium citrate, ...
- Others : caramel colour, sorbitan esters, ...

#### **Applications**

- Soft drinks, confectionery, sauces, ice creams, drinks, ...

#### **Applications**

- Sugar-free and energy-reduced products, confectionery, ...
- Alcohol drinks, food supplements, soups, ketchup, ...
- Drinks, puddings, desserts, ...



## An innovative industry in the non-food sector

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- Paper Products
- Inks
- Textiles
- Glues and Adhesives
- Construction Materials
- Detergents

- Toothpaste
- Paints
- Cosmetics
- Oil drilling
- Tyres

→ The paper industry is the main non-food application sector.



## Enormous potential for the development of green chemistry in the EU

- → The second main non-food application sector for the starch industry is the **Bio-industry**, including fermentation.
- Bio-degradable plastics (PLA, ...)
- Bio-detergents
- Vitamins
- Fine chemicals and pharmaceuticals
- Binders
- Biofuels
- Solvents
- Bio-pesticides

- Lactic acid
- Bio-colorants, flavours and aroma compounds
- Lubricants
- Lysine
- Citric acid



## II. Issues impacting our competitiveness



Today, our main competitor on the world market is the US starch industry which:

- → Has no production limits on isoglucose production;
- → Benefits from subsidies on ethanol production;
- → Profits from competitive raw material costs combined with a long-term visibility and transparency (hedging instruments);
- ⇒This **favourable** operational environment enables the US starch producers to achieve competitive production costs through **economies of scale** which are merely not reachable in the EU (yet).



The issues impacting our competitiveness are:

- 1. EU Regulatory framework
- 2. Raw materials supply
- 3. Reform of the sugar regime
- 4. WTO and bilateral trade negotiations



### 1. The EU Regulatory framework

- → Administratively complex;
- → The CAP Health Check will aim at simplifying and improving certain market instruments;

⇒ Importance of timing and method of deregulation to avoid sectors losing their competitiveness e.g. no elimination of refunds before EU/world market prices are aligned; no immediate full decoupling for the potato starch sector.



## 2. Raw materials supply

There are imbalances in supply and demand of cereals caused by :

- Adverse climatic conditions,
- Low (world) stock levels,
- Increasing demand.
- ⇒ The industry needs regular and improved access to cereals in terms of volumes, quality (mycotoxins) and competitive prices through:
  - The elimination of the set-aside and energy crop schemes.
  - The maintenance of a reference price for import duties and refunds.
  - A flexible import system through variable duties.
  - A workable tolerance for the low-level presence of unauthorised GM events.



→These imbalances also create a higher price volatility.

→Need tools to ensure the alignment of EU and world cereals market prices.

⇒This critical supply of raw materials at EU level has to be managed in a balanced way for not favouring one sector over another.



## Reform of the sugar regime

- Sweeteners represent > 50 % of the starch industry's output;
- Most starch sweeteners serve the same markets as sugar (e.g. glucose in fermentation, confectionary);
- Isoglucose (HFCS) is produced by the cereal starch industry and is regulated by production quotas (less than 5% of the total sugar quota in 2007/2008);
- The elimination of isoglucose quotas is required in order to build economies of scale.
- EU market management instruments should not obstruct our efficiency (e.g. sales of sugar intervention to the fermentation sector).



## 4. WTO and bilateral trade negotiations

These negotiations have to take into account:

- → A better access to world market cereals;
- → The competition from imports of starch products and in particular imports of tapioca starch (native starches - tropical products?);
- → The elimination of export refunds has to be done when the EU and world market prices are aligned;
- → Rules of origin have to be respected.



## III. Future outlook for the industry



The development of the EU Green chemistry is **key** to the EU starch industry because :

- → Starch is renewable and bio-degradable. It is therefore the perfect raw material for «green» and «sustainable» applications.
- → The starch industry already manufactures starch-based chemistry bio-products, where the fossil-fuel components are replaced with starch-based "green" ingredients.
- → While relatively little of these bio-products are produced in the EU, they are widely produced and developed in third countries such as the US, Brazil, China and India.



To build a sound and sustainable industry which will invest in R&D for more added value products for both food and non-food applications, it is necessary to increase its competitiveness through:

- → Access to raw materials at competitive prices.
- → Build economies of scale : isoglucose, bioethanol.
- → Encourage, on a temporary basis, consumer's choice for bioproducts through e.g. an awareness campaign, mandatory use, fiscal incentives etc. and the demand for bio-products stimulated.



Today's innovations for tomorrow's market needs:

#### PET Hot Fill Containers

The use of isosorbide, a new bio-based monomer, enables to enhance the properties and value of polymers and gives it higher temperature performances for use in multiple markets.

→ A Roquette / Dupont partnership

#### • NatureWorks<sup>TM</sup> PLA

100 % maize-based PLA for the packaging of food products and consumer goods, bottles, plates, cups and cutlery.

→ A Cargill-Teijin/NatureWorks parnership



#### • BIO-PDOTM

1,3 propanediol, a key ingredient of Sorona<sup>R</sup>, a polymer for clothing, carpeting, biodegradable plastics etc.

→ A Tate & Lyle / Dupont partnership

⇒ All these innovations in the use of starch provide new opportunities to produce and use bio-products beyond their current limitations.



In order to build economies of scale and increase competitiveness by developing innovative products, the industry needs:

- 1. Freedom to operate (i.e. no isoglucose quotas).
- 2. A simplification of the current regulatory CAP framework.
- 3. Security of raw materials supply at competitive price.
- 4. No market measures favouring one sector over another.