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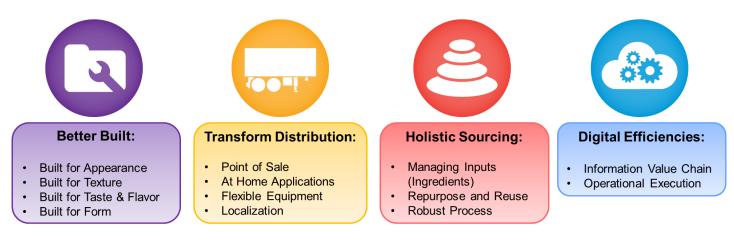
PEPSICO ADVANCED RESEARCH

PepsiCo Advanced Research (PAR) is the upstream corporate R&D department of PepsiCo Global R&D. PAR is charged with identifying, researching, and developing emerging novel technologies in both food and beverage processing and packaging. The ultimate goal of PAR is to create "development ready" technology that is robust enough to perform successfully at a pilot scale where product development teams explore potential applications that can impact our portfolio of beverages (Pepsi, Tropicana, Gatorade, etc.) and/or snacks & foods (Lays, Doritos, Quaker, etc.). PAR is also interested in areas external to processing and packaging that influence our core business, such as ingredients, sensors, analytical equipment, point of sale equipment, distribution/fleet, etc.

Broad Opportunity Spaces PepsiCo – <u>Food Processing</u> is Actively Seeking Solutions For:

Better Built:
- Built for Appearance
- Built for Texture
- Built for Taste & Flavor
- Built for Form

Transform Distribution:
- Point of Sale
- At Home Applications
- Flexible Equipment
- Localization

Holistic Sourcing:
- Managing Inputs (Ingredients)
- Repurpose and Reuse
- Robust Process

Digital Efficiencies:
- Information Value Chain
- Operational Execution

TOP CURRENT PRIORITIES

- New/unique dehydration technologies to food manufacturing (other than baking, frying, etc.)
- New Food Industry Manufacturing Processes (e.g. Injection Molding of Food)
- Waste to Worth (Value for Current Agricultural Waste Products: orange peels, oat hulls, corn bran, coconut husks, potato peels, potato starch, etc.)
- Advantaged and Differentiated Grain Milling
- Noninvasive potato defect and content characterization
- Minimally Processed Fruits & Vegetables (high moisture, i.e. > 20%, shelf stable snacks that make consumption of whole fruits and vegetables more palatable and fun)
- Chemical/Enzymatic Modification for Advantaged Food Products (e.g. a product that when chewed releases heat, enzymes to modify starch so finished product has a harder texture, etc.)
- Non-Oil Frying (alternative food grade fluid that has a flash point $\geq$ 450 to 500°F)
- Edible adhesives that are activated with a low energy source or temperature
- "Simulated Mouth" - Quantitative tool to characterize texture of products
- Edible Moisture Barrier

Delight, nourish, and sustain consumers everywhere by delivering innovation built on a strong foundation of science and technology