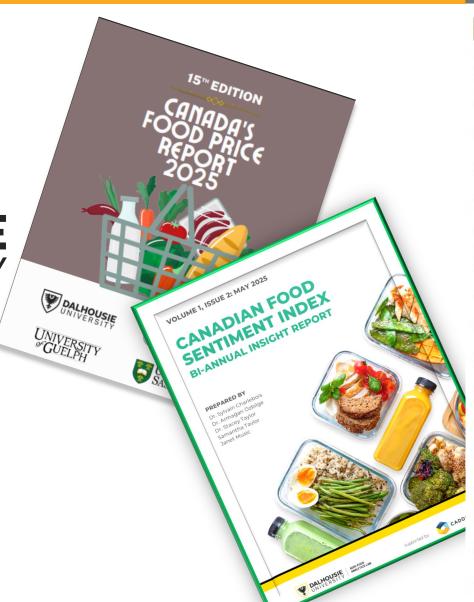


WHAT WE DO...



AGRI-FOOD ANALYTICS LAB



Recent research

- Most Influential Nations Ranking
- Canadian Food Sentiment Index
- Food Safety
- Breakfast survey
- GLP1 Survey
- Grocery Discounts
- Farmers Trust Survey
- Nova Scotia Local
- End of year survey 2023
- Xmas dinner alternatives
- Restaurants 2023
- Blue Economy
- Inflation impacts nutrition
- Maritimes University Food Banks
- Al Report
 - Plant-based Products
 - Grocer Distrust

1. Climate-Resilient Food Systems



Extreme weather and shifting climates will drive adoption of resilient crops, regenerative practices, and localized adaptation strategies.



2. Precision Agriculture and Smart Farming



Al, drones, robotics, and advanced sensors will optimize resource use and reduce waste at the production level, boosting sustainability and traceability.



3. Clean Labelling Goes Mainstream



Consumers are demanding transparency and simplicity. Expect ingredient lists to get shorter, more natural, and free of artificial additives, with clear front-ofpack messaging.

High in / Élevé en Sat fat / Gras sat. Sugars / Sucres Sodium Health Canada / Santé Canada

4. Alternative Proteins Redefine Protein Norms



Cell-cultured meat, plantbased foods, precisionfermented dairy, and insect protein will move from niche to norm, reshaping diets and supply chains.







The middle mile, where food is sorted, packed, and moved, is becoming key to reducing losses, boosting efficiency, and ensuring quality, leading to fresher, safer, and more consistent products for consumers.



6. Hyper-Localization of Food Systems



Urban farming, local processing hubs, and distributed supply chains will reduce transport distances and increase food system resilience.



7. Digital Traceability and Transparency



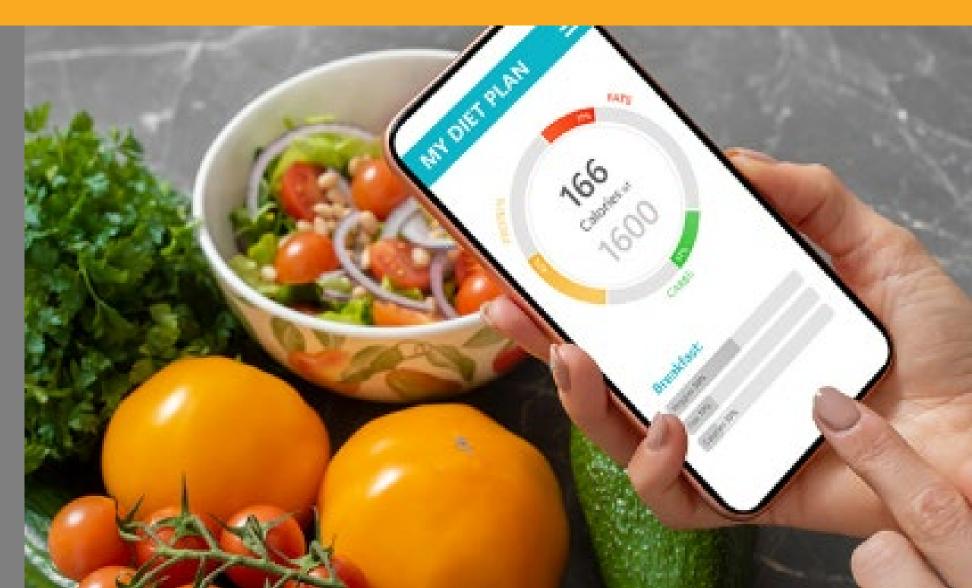
Blockchain, cloud platforms, and QR-code scanning will give consumers full access to a product's journey, from soil to shelf.



8. Personalized and Functional Nutrition



Data-driven diets based on genetics, microbiome, and wearable health metrics will tailor food choices to individual needs and goals.







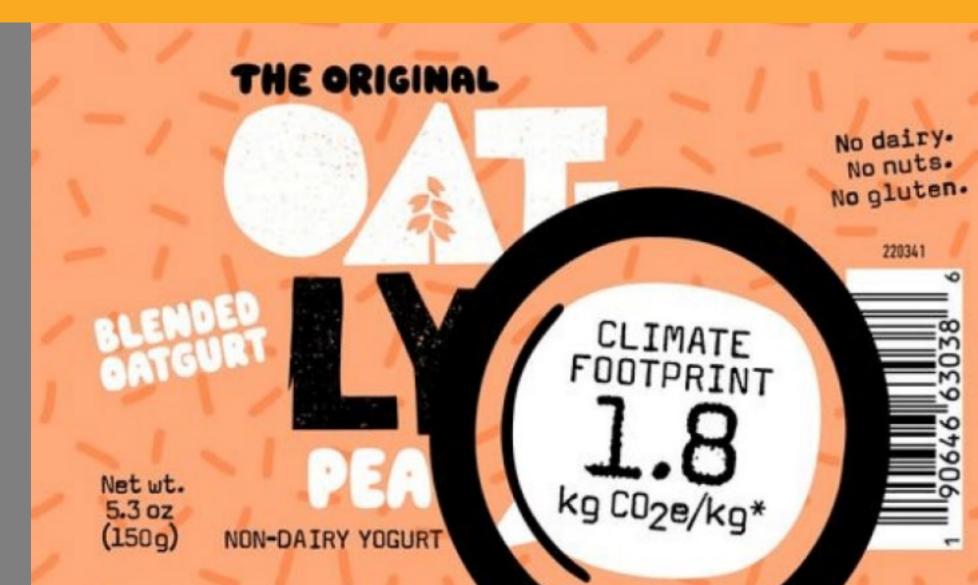
Retailers and producers will transform food loss into new value streams through upcycled ingredients, circular packaging, and resale platforms.



10. Carbon and Water Footprint Labeling



Environmental labelling will become as common as nutrition facts, allowing consumers to make climateconscious choices instantly.





Thank You!

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