

PREVIEW: NATEXPO 2020 TREND BOOK THIS AUTUMN'S ORGANIC TRADE SHOW TO DISCOVER THE MARKET'S NEW TRENDS

On 21 and 22 September 2020, NATEXPO will be making the headlines at Lyon Eurexpo as the first major calendar event for organic sector professionals since the coronavirus crisis. At this unprecedented time, the show offers firms and organisations in this fast-growing market an exceptional opportunity to get a full overview of all the latest developments in the organic sector. Nearly 700 French and international exhibitors have signed up, and their presence will allow the thousands of anticipated visitors to discover the new trends emerging in the "post-Covid world". Natexpo offers a comprehensive vision of organic issues and a glimpse of tomorrow's world, typified in the brands and products presented by exhibitors.

Three macro trends will be in the limelight to meet new consumer expectations which the crisis has further intensified:

- FOR THE LOVE OF THE LAND: artisanal and regional authenticity (p. 2)
- FOR A ZERO-WASTE CIRCULAR ECONOMY: the packaging, process and product revolution (p. 4)
- FOR SUSTAINABLE, RADIANT AND HAPPY CONSUMPTION (p. 9)

Pascale Brousse, a specialist in green, clean and sustainable lifestyles and the founder of the consultancy Trend Sourcing, which has analysed the key trends of the year for Natexpo, explains: "We will only have a clearer view of the practices that are here to last at the end of 2020 and in 2021. But we can already say that consuming locally-sourced produce, eating more healthily, mutual support, solidarity, sharing, open source and resilience will be among them.

"Being a responsible brand is also about being transparent and sincere, making pledges, fulfilling them and displaying them. Because tomorrow, everything will be scrutinised, from green extraction to packaging. It is about displaying consistency... to bring together a community and help it grow around the same causes. Because "large" brands and (small) producers also need this support, our support, your support, in this new network taking shape.

"Some examples of brands and products from Natexpo exhibitors already illustrate this new world." Trend Book Natexpo 2020

MACRO-TREND No]

FOR THE LOVE OF THE LAND:

artisanal and regional authenticity

The mania for handicrafts and local goods is a fundamental trend that will gain in importance post- Covid-19. Buying local is an act of reassurance, solidarity and liberation in a globalised system that puts pressure on producers and suffocates air space.

Faced with industrialisation, artisanal, authentic and ancestral manufacturing processes are rediscovering their worth, in the manufacture of traditional products like soap, as well as innovative products like natural cool bags. This new era is showing a love for our planet and animals.

VON VAISSELLE

Buying local is an act of reassurance, solidarity and liberation Crop growing is no longer just national in scope, but also regional. Initiatives are taking shape to develop and promote exotic French ingredients, such as goji berries or soybeans. Ancient and rare species are also being rediscovered, such as cynara, or non-hybridised species such as traditional Green Zebra tomatoes.

1 My Beauty Community (1007 respondents, of which 69% aged 18-34), 10 May 2020 $\,$

PROOF IN PRODUCTS

COSMETICS AND HYGIENE

1 Washing-up soap based on the traditional recipe of real Savon de Marseille, cooked in a vat according to a recipe that has remained unchanged since the Middle Ages, by Savonnerie du Midi

2 Restorative Face Renewal Cream with cynara produced in a short supply chain, by Château des Plantes

HOUSEHOLD PRODUCTS

3 Marguerite, by Le

Mouton Givré: "Manufacturer of new-generation cool bags, made in France with natural materials. Located in the Lot, our mission is to promote the use of French wool and reuse hemp in textiles"



CYNARA

CYNARA

2



PROOF IN PRODUCTS

MACRO-TREND Nº1

FOR THE LOVE OF THE LAND:

artisanal and regional authenticity



FOOD

- 1 **100% Jam** made from 100% French strawberries, grown using the permaculture method in the Lot et Garonne department, made traditionally without pectin by Bioloklock
- 2 **Liqueur of blackcurrant**, raspberry, peach and goji berries grown in the Lot et Garonne department (promoting the French organic goji berry sector), by La Panacée des Plantes
- 3 **Cumin and chickpea crackers** made in an artisanal workshop in Southern Burgundy by Croquelicot
- 4 Non-hybrid heirloom Green Zebra tomato chutney by Variette
- 5 Leamo Ginger Beer, made in France and combining a traditional recipe with health and well-being elements, by Alterfood
- **6** Les Essentiels Bédouin, organic ground almonds processed in Provence according to traditional know-how since 1833, following the shortest possible supply chain

- 7 Hazelnut and Red Berry Porridge, made with French oats and Demetercertified, by Celnat
- 8 Poulehouse eggs, which propose a new way of producing eggs where the hens are not slaughtered. The brand thus promises to feed, house and care for them throughout their life until they die a natural death. In September 2019, its first eggs from in-ovo sexing were produced, to avoid the culling of male chicks in hatcheries



FOR A ZERO WASTE CIRCULAR ECONOMY: the packaging, process & product revolution

Trend #1 Zero waste as a society ideal With plastic waste accumulating to the point of forming one, or even several new continents on the planet – around 170 million tonnes of plastic in our oceans in 2020, – we are quickly and acutely becoming aware of the need to stop, clean up, innovate and reinvent our habits, and this concerns both brands and individuals.

Packaging and products are reinventing their aesthetic codes, such as nappies that are no longer bleached. Recycled plastic will be grey (or it won't exist). Bioplastic based on sugar cane or sugar beet is arriving in force, with We are quickly and acutely becoming aware increasingly rapid biodegradability performances. In a 'cradletocradle' logic*, the promise of a pack that can be (industrially) composted is increasingly displayed on packaging.

Product waste is now unacceptable. Thus, zero-waste packs now make it possible to finish 100% of the product, and everyone is turning to home composting (even in Paris, where it is being tested in three arrondissements).

*In addition to organic, brands are now committed throughout the entire product life cycle – from sourcing to packaging – to ensure minimum ecological impact.



PROOF IN PRODUCTS

COSMETICS AND HYGIENE

- 1 Universal dog shampoo with 100% recyclable cane sugar packaging, by Beaphar
- 2 Eco-friendly nappies with the most natural composition on the market, in unbleached cellulose and absorbent microbeads of natural origin, 100% compostable, by Change Now !

3 In&Out Anti-age

treatment by Douceur Cerise, "We make organic cosmetics and dietary supplements from wild plants from Chartreuse and the Alps. We are committed to a local circular economy for our raw material supply and work using by-products in a zero-waste approach"

4 The Pimpant washing-up kit, a failproof liquid solution that takes just two minutes to make. It contains no palm oil, reduces the carbon footprint linked to transport by a factor of three and the quantity of plastic used by seven compared to an ecofriendly washing-up liquid in a bottle



PROOF IN PRODUCTS

MACRO-TREND Nº2

FOR A ZERO WASTE CIRCULAR ECONOMY:

the packaging, process & product revolution



FOOD

- 1 Salt and Pepper Mix (dried fruits) in a fully compostable bag, by JusteBio (Un Air d'Ici)
- 2 Ethiopie eco-responsible coffee capsules, Nespresso-compatible and made from biodegradable and industrially compostable wood fibre, by Destination
- 3 Morning Latte Cacao & Maca, in eco-responsible, compostable and fully recyclable packaging, by Nümorning

- 4 **Sunny,** circular innovation crackers and biscuits by Heisenberg
- 5 Fig & Périgord AOP Walnut Crackers by Résurrection: "the first snacking product brand that makes crackers from by-products: spent grains from beer brewing or apple pomace from cider-making. Our activity, committed to the ecological transition, is part of a circular, organic and local approach. Made in Dordogne"

HOUSEHOLD PRODUCTS

- 6 Veganbottle Go, a plant-based and compostable drink bottle, without fossil resources and which reduces CO2 emissions by 30%, by Lys Packaging
- 7 La Culotte Menstruelle, waterproof, quick-drying, anti-odour, comfortable, sustainable and zero-waste period underwear, by Achel Lemahieu

Trend Book Natexpo 2020

MACRO-TREND No2

FOR A ZERO WASTE CIRCULAR ECONOMY: the packaging, process & product revolution

Trend #3

Solid hygiene

Water-free cosmetics are inspiring every cosmetics category: treatments in stick format, solid perfume and even hair conditioner in a solid cube.

So what's so good about a water-free formulation? It is guaranteed preservative-free, as it's the water in cosmetics that leads to bacterial proliferation.

The promise of a zerowaste bathroom This new generation of cosmetics goes further still, by backing the promise of a zero-waste bathroom - this is when the container can be substituted, eliminated or made lighter due to a solid content. It's far more practical for travelling light and also means that you don't have to worry about the volume of bottles!



PROOF IN PRODUCTS



COSMETICS AND HYGIENE

- Jojoba Oil Solid Make-up Remover, by Comme Avant (SI-Créative)
- 2 Toothpaste in tablet form and to chew, by Paos
- 3 Conditioner bar, by Lamazuna
- **4 En Corps Sage**, solid perfume, alcohol-free and non-photosensitising, by Nomadsens

FOR A ZERO WASTE CIRCULAR ECONOMY: the packaging, process & product revolution

Trend #2

The bulk wave, the refill habit The other rising zero-waste option is to reuse, refill or even remove the container completely, to keep what matters: the content!

The refill logic even includes objects, to preserve the sustainable parts and change only the parts that wear out. Such as toothbrushes with replaceable heads, which bring about a 90% reduction in plastic use.

Bulk purchasing is completely shaking up our relationship with the object and the way we shop.

Everyone seems prepared to change their shopping habits: 91% of people would be interested in a practical container-refill service².

Bulk purchasing is completely shaking up our relationship with the object and the way we shop. There are technical innovations to support the "bulk" wave and in particular to make it possible to distribute all liquids: shampoo, fresh milk, and even sandwich spread.

Even the largest supermarket brands are now surfing the wave: Biocoop with its specific bulk store (ADN in Nation, Paris).

2 - 2019 Survey by PSFK & Suzy™: Closing the Loop With Sustainable Packaging





PROOF IN PRODUCTS

FOR A ZERO WASTE CIRCULAR ECONOMY:

the packaging, process & product revolution



COSMETICS AND HYGIENE

- 1 Natural Toothpaste Frosted Mint in a reusable, recyclable and returnable glass jar, by Endro
- 2 La Maline, wooden toothbrush with interchangeable heads, by Althode-J'aime Mes Dents
- 3 Edith lin, toothbrush with inte changeable heads (7 different heads) with bio-plastic handle made from French flax waste, by La Brosserie Française - Bioseptyl
- 4 Biodegradable and refillable concentrated shower gels to dilute, by loumi Provence

SERVICES AND EQUIPMENT FOR SHOPS AND BRANDS

- 5 **Gravity**, solution for the bulk distribution of all everyday liquids, by Jean Bouteille
- 6 **Spicoj**, system for selling spices in bulk while reducing waste, by Bulk and Co

- **7 Vr'Acteur,** innovative, low-tech solution with low carbon footprint, for the in-store bulk distribution of all liquid products, by Qualivrac
- 8 Zero Waste Dispenser, bulk food dispensers made of 100% stainless steel and glass, 100% recyclable and zero waste, by Zero Waste & Co

FOR SUSTAINABLE, RADIANT AND HAPPY CONSUMPTION!

Trend #1

Art de vivre with healthy, attractive products and ancestral ingredients The quest for good health is now combined with a natural, dynamic and aesthetic diet, which aims to reinvent our habits while satisfying our taste buds and our needs.

Recipes are becoming treasures of reinvention (vegan, gluten-free, raw, etc.) and dishes real works of art. To achieve this, chefs and brands draw on ancestral pharmacopoeia, star or new ingredients, traditional Reinvent our habits while satisfying our taste buds and our needs recipes, etc. to mix, season and thus make new, healthier and always surprising recipes.

The aim is to have dishes, drinks and even cosmetics that are increasingly powerful, in every sense of the word.

PROOF IN PRODUCTS





PROOF IN PRODUCTS

MACRO-TREND Nº3

FOR SUSTAINABLE, RADIANT AND HAPPY CONSUMPTION!



FOOD (NEXT)

- 6 **Delicate Mango-Curry sauce** with 77% fruits and 0% additives, by Le Coq Noir
- 7 Red lentil, Mango and Curry Spread, by Bonneterre & Cie
- 8 **Unaju**, sparkling mandarin & orange drink with low glycaemic index by Unaju
- 9 Morning Latte with cocoa and maca (energising) and coconut blossom sugar (low glycaemic index), an alternative to coffee with sugar, suitable for children and even mothers-to-be, by Nümorning
- **Jam** made entirely from red berries and pomegranate (low glycaemic index), by Confit de France
- 11 **Sausage** made from roasted buckwheat from Brittany, exclusive recipe by Kervern

COSMETICS AND HYGIENE

- 12 Najel, Aleppo soap with organic charcoal, made from olive oil and bay laurel oil, by Laboratoire Najjar
- 13 Lip treatment, ayurvedic stick with sacred basil and green mandarin, by Le Secret Naturel

FOR SUSTAINABLE, RADIANT AND HAPPY CONSUMPTION!

Tendance #2 The art of fermentation & infusion Fermenting food is trendy and extremely healthy: it multiplies the properties and potential of any fermented ingredient, in addition to its interesting powers of conservation.

Trendy in the West for two years now, influenced by Asia (and in particular kimchi), it is now taking on new forms. Fermented foods were first presented as healthy food by star restaurants, such as Noma in Copenhagen, four times voted best restaurant in the world (and which has even published a book on the subject). It then became more widespread with kombucha (sparkling fermented drinks with different flavours), which is now inspiring numerous drinks in bars and on supermarket shelves. Flavoured teas have even become part of the trend.

Fermentation is now booming in France and the United States Fermentation is now booming in France and the United States, adjusting to the codes and rituals of generations Y and Z, via:

- Dedicated shops, like Fermentation Générale in the 11th district in Paris.

- Ferment-it-yourself workshops, from Los Angeles to Lyon, as seen with In Cuisine (Place Bellecour) in May

- And even festivals with the Austin Fermentation Festival

The art of fermentation is set to experience new horizons: after kombucha, hops and lactofermented vegetables, the "fermentation teacher" Jessica Wang is exploring the fermentation of flowers in the United States.

PROOF IN PRODUCTS



FOOD

1 Kombucha, ginger and yuzu, by So Kombucha

- **1** Karma Kombucha Limited Edition combining the benefits of kombucha, the strength of ginger, the virtues of turmeric and the acidity of yuzu, by Biogroupe
- 1 Les Infusés Yaourt fraise / Hydrolat basilic X2, by La Lémance

COSMETICS AND HYGIENE

4 Infusion Divine, Dry Oil, with the highest percentage of organic product on the market: 83%, by Florame



FOR SUSTAINABLE, RADIANT AND HAPPY CONSUMPTION!

Trend #3

Responsible, design-led packaging Packaging is being completely overhauled.

We have seen that it is becoming increasingly ecological and ethical... But organic packaging is now increasingly aesthetic too.

The brown paper & cardboard sector is becoming more refined and different approaches are emerging:

Communication on packaging is also developing - Enhanced naturalness, giving precedence to illustration rather than photography, to stylise the ingredient and raise the content to the status of a work of art.

- Organic geometry, which gives the product a very modern and graphic look.

Communication on packaging is also developing, adding a welcome touch of humour.











AN ALL-ROUND VIEW OF NEW ORGANIC TRENDS

This 2020 edition of Natexpo is shaping up to be an exceptional event. It will offer organic professionals a chance to meet up again with their partners and discover all the market's innovations in a single venue.

A true reflection of the diversity and exceptional vitality of the organic market, NATEXPO is the only trade show to provide an all-round vision of the market's offering. The Lyon show will comprise six key sectors:

- Organic food,
- Ingredients and raw materials
- Cosmetics and hygiene,
- Dietary supplements,
- Household and personal products and services,
- Services and equipment for retail and brands.

NATEXPO DIGITAL: THE EXHIBITION ALSO ONLINE!

In parallel to the physical trade show and to bring the range on offer at the show to a wider broader domestic and international audience, NATEXPO has launched NATEXPO DIGITAL. This innovation will be open to visitors wherever they may be in the world during the show's opening days on 21 and 22 September and the digital experience will be prolonged until Friday 25 September.









Please feel free to confirm your attendance at the show: we will arrange for your pass to be ready for you at the show entrance.



NATEXBIO, the French Federation for the Organic Sector, a member of the IFOAM EU network, has among its members SYNADIS BIO, SYNADIET and SYNABIO, and relations with Cosmébio, FNAB, and France Vin Bio

SPAS ORGANISATION is the largest French organiser of trade shows and consumer events dedicated to organic products, wellness, art de vivre and sustainable development. Spas Organisation organises 30 events: events dedicated to organic and natural products, exhibitions in wellness and art de vivre, the Zen & Bio exhibition network around France and the digital marketplace sevellia.com.

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