Selling Genetically Modified Potatoes in the United States: Lessons from the Innate® Potato

Craig Richael, Ph.D. Simplot Plant Sciences Director of R&D

CROP Innovation and Business Conference





A History of Innovation

J.R. Simplot pioneered a culture of innovation; noted for first frozen French Fries.

BRINGING EARTH'S RESOURCES TO LIFE





SILENCED PPO (ENZYME)

- Non-browning when cut
- Reduced black spot bruise

REDUCED ASPARAGINE (AMINO ACID)

 Yields a 50-80% reduction in acrylamide when baked or fried

FOUR IMPROVED VARIETIES

- Russet Burbank
- Ranger Russet
- Atlantic
- Snowden



DEREGULATED IN US, CANADA, AUS, NZ







LOW COLD SWEETENING

- Resistance to field stress
- Quality fries and crisps from cold storage

LATE BLIGHT RESISTANCE

Robust resistance against all known strains in the USA/Canada

FOUR IMPROVED VARIETIES

- **Russet Burbank**
- **Ranger Russet**
- Atlantic
- Snowden







DEREGULATED IN US & CANADA

US Potato Facts

- Compared to row crops—few hectares grown (400,000 ha)
- Commodity volumes-low margins
- NatureMark failed publicly
- Deregulation costs about \$15 mil





US Potato Industry Sectors



US Potato Industry Sectors



U.S. Market Assessment

18%

Export

U.S. Consumption is 82% of U.S. Production

82% Domestic

Export is ~18% of U.S. Production

Market Share of Exported U.S. Potatoes 12% Dehydrated <1% Seed 12% Fresh Potatoes

Top 10 Export Markets

Japan	\$348 million
Canada	\$333 million
Mexico	\$217 million
China	\$113 million
South Korea	\$97 million
Phillippines	\$68 million
Taiwan	\$60 million
Malaysia	\$56 million
Saudi Arabia	\$41 million
Hong Kong	\$39 million
	Mexico China South Korea Phillippines Taiwan Malaysia Saudi Arabia

Source: Department of Commerce, U.S. Census Bureau, Foreign Trade Statistics

Source: National Potato Council, 2015

Use

64% Frozen Fries

11% Potato Chips

Sectors of success



Why we aren't in the Frozen sector

- Once bitten, twice shy
- Public relations threat to big name brands
 - e. g. McDonalds
- Threat to international trade
- All French fry plants at capacity





Fresh Potato Sector--USA

Top grade fresh potato channels

Food Service (Sysco) Retailers (Walmart, Safeway, Kroger, etc)



- Retailers are expected to pay more for better quality and fewer rejections due to bruise. Consumer price may stay the same.
- Food Service companies are expected to pay for quality and "stay white" convenience, especially late storage season.



Fresh Potato Sector—White Russet™







country, these special White Russet™ potatoes stay fresher-looking longer-so they're easy to enjoy and there's less waste, too!

Our farmers use tried and true agricultural techniques to grow a better potato from seeds that contain the strongest traits of wild and domestic varieties. That means they're less vulnerable to bruising and black spots and will stay white longer when cut or peeled, so you don't have to work so hard to reap the goodness of a potato that's better through-and-through!

www.whiterusset.com



Serving Size 1 medium potato (148g/5.3 oz) Servings Per Container about 15	
Amount Per Serving	
Calories 110 Calories from Fat 0	
% Daily Value*	
Tota Fat 0g 0%	
Saturated Fat 0g 0%	
Trans Fat 0g	
Sodium Omg 0%	
Potassium 620mg 18%	
Total Carbohydrate 26g 9%	
Dietary Fiber 2g 8%	
Sugars 1g	
Protein 3g	
Vitamin A 0% • Vitamin C 45%	
Calcium 2% • ron 6%	
Thiamin 8%	
111a11111076 • Piloonaviii 276	
Niacin 8% • Vitamin B ₆ 10%	
Niacin 8% • Vitamin B ₆ 10%	
Niacin 8% Vitamin B ₆ 10% Folate 6% Phosphorous 6% Zinc 2% Magnesium 6% Copper 4%	
Niacin 8% Vitamin Bs 10% Folate 6% Phosphorous 6% Zino 2% Magnesium 6% Copper 4% "Percent Daty Values are based on a 2,000"	
Niacin 8% Vitamin B ₆ 10% Folate 6% Phosphorous 6% Zinc 2% Magnesium 6% Copper 4% Procent Daty Visues are based on a 2,000 cabric ster, Your day values may be higher or baser depending on your cabric needs Note needs	
Niacin 8% Vitamin Be 10% Folate 6% Phosphorous 6% Zinc 2% Magnesium 6% Copper 4% Copper 4% "Percent Day Values are based on a 2,000 Coldrein 2,000 Calorie 2,000 2,000	
Niacin 8% Vitamin Be, 10% Folate 6% Phosphorous 6% Zinc 2% Magnesium 6% Copper 4% "Phone to by Nuhe are based on a 2,00 cabrie det, Your day values may be higher of baser dipending on your cabrie media Cadores 2,000 2,500 Cabries than 65g 80g	
Niacin 8% • Vitamin B ₆ 10% Folate 6% • Phosphorous 6% Copper 4% "Prevent bety Values are based on a 2,000 cabrie det. Your daily values may be higher of based pendicip values are based on a 2,000 cabrie det. Your daily values may be higher of based pendicip value data set 2,000 Cabries 5,000 2,000 Tool are than 2,000 250 Set Pat Less than 2,000 250	
Nacin 8% Vitamin B ₈ 10% Folata 6% Phosphorous 6% Zinc 2% Magnesium 6% Copper 4% Copper 4% "Percer Dely Volume no insection a 2,000 color day volume no insection a 2,000 Cable 4% Volume no insection a 2,000 Cables a.000 2,000	
Niacin 8% • Vitamin B ₆ 10% Folate 6% • Phosphorous 6% Copper 4% "Prevent bety Values are based on a 2,000 cabrie det. Your daily values may be higher of based pendicip values are based on a 2,000 cabrie det. Your daily values may be higher of based pendicip value data set 2,000 Cabries 5,000 2,000 Tool are than 2,000 250 Set Pat Less than 2,000 250	
Niacin 8% • Vitamin B ₈ 10% Folta 6% • Phosphorous 6% Zinc 2% • Magnesium 6% Copper 4% *Percet Bely volues are taxed or a 2,200 cabrie dat, Your cabry obes must read for a 2,000 2,000 Toulif Lass than 6% e% Ser free than 6% e% Ser free than 6% e% Ser free than 2,400m 2,500m	

DISTRIBUTED BY: POTANDON PRODUCE L.L.C. PASCO, WA 99301 PRODUCE OF U.S.A

uestions or comments about our call toll-free 1.800.357.8765





Fresh Potato Sector--USA

Low grade fresh channels



Dehydrated flake and granules

Animal foods

'Fresh cut' (refrigerated fresh)









No Additives, No Preservatives Just potatoes



Natural browning time course

Chips Sector-USA



- + Custom Selection
- + Proprietary Seed



- + Public Selection
- + Public Seed

Continuous Advantaged Pipeline

New Variety Every 2-3 Years

Seeking genetics advantage

Embracing Innate® Potatoes

© 2015 J.R. Simplot Company



Join the conversation:

www.facebook.com/innatepotatoes www.twitter.com/innatepotatoes