

China's Yili Group wins two IDF Dairy Innovations Awards

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The IDF Dairy Innovation Awards winners were officially announced at the 2023 World Dairy Summit held from October 16 to 19 in Chicago. Yili Group was the sole global dairy company honoured with two IDF Dairy Innovation Awards. These awards commend Yili for its outstanding achievements in dairy innovation and sustainable products.

The Yili's "Declaring Your Love to the Earth with Actions-SATINE Environmentally Sustainable Packaging with No Ink or Printing" campaign won the "Innovation in Sustainable Packaging" award. The individual boxes are designed in pure white without traditional ink printing, with only the necessary product information being laser-printed. With the caps made of sugarcane and the outer boxes of recycled milk containers, about 260kg of plastic can be saved for producing every 100,000 outer boxes, which can substantially reduce the consumption of raw materials and help Yili lead the way toward the industry's sustainable development. Richard Walton, a member of the awards judging panel, said, "The innovation and sustainability aspects that Yili is bringing to the market today are extremely impressive. Specifically on the packaging, it's a beautiful packaging, with no ink, and then beyond that it is recyclable on the other end, which is very impressive."

Yili "Ambient Cheese Lollipop" also scored a success by winning the "Innovation in New Product Development with Focus on Food Safety and Consumer Nutrition" award. By adding the bifidobacterium lactis BL-99 into the product, Yili has launched a new category of children's cheese lollipops that can be stored at room temperature, overcoming the limits of traditional cold-chain logistics and low-temperature sales in the market. "The ambient cheese lollipop was an amazing idea which I've never even imagined before. It's very good and brings nutrition to people. The ambient innovations are exceptional because you can now bring dairy goodness and even probiotics to areas where they weren't available before," added Richard Walton.