
It's a Brave New World!

*Our Changing Food Culture --
What It Means in Serving Consumers Today*

What's Changed?

TRADITIONAL vs. MODERN FOOD CULTURE

TRADITIONAL FOOD CULTURE HAS GIVEN WAY
TO A DYNAMIC MODERN FOOD CULTURE

Traditional Food Culture

clear societal roles | hierarchy | class-based identity | focus on basic needs | production-driven economy | uniformity

Product: *predictable*

Cooking: *chore*

Brand interaction: *transactional*

Engagement: *low*

Modern Food Culture

social networks | values in flux | malleable identity | creation co-design | customization | self-expression | design

Product: **distinct**

Cooking: **choice**

Brand interaction: **playful**

Engagement: **consumer choice**

Source: The Hartman Group

A Redefinition of “Food Quality”

- Permeates every demographic
 - Trends cross all age groups
 - We often focus on Millennials but these changes affect every generation from GenZ to seniors
 - Trends cross all ethnicities, and actually expand food choices from one ethnic group to another
 - Trends cross all income levels
 - SNAP/WIC recipients want the same choices as high-income shoppers
 - (And high-income are also price sensitive!)

Today's Consumer Demands:

- Fresh
- Healthy
- Minimally processed
- Convenient
- Fun
- Flavorful
- Sustainable, socially responsible
- Local (except when it's not!)
- Available anywhere, anytime

Fresh, Healthy, Minimally Processed

2017 Trend of the Year:

*Almost all consumers are looking for, at least on some level, foods that **fresh, real and less processed.***

Source: The Hartman Group Food & Beverage Culture Year-in Review 2017

Fresh, Healthy, Minimally Processed

2018 What's Trending in Nutrition?

#1 – Clean eating

#2 – Plant-based diets

Source: Pollock Communications
Survey of 2,050 dietitians/nutritionists

Fresh, Healthy, Minimally Processed

- In the last decade, consumers under 40 increased fresh vegetable consumption 52%
- 31% of U.S. consumers practice meat-free days
- 83% of U.S. consumers are adding plant-based foods to their diet to improve health and nutrition
- In the past year, Google reports 90% increase in vegetarian/vegan searches
- Restaurant consultant Baum & Whiteman predicts plant-based dining as 2018 trend of the year

Sources: NPD, Mintel, Google,
Baum & Whiteman

Convenient, Fun

- Fresh prepared foods now a \$26 billion retail market growing at 6-7% a year compared with 2-3% other grocery
- 91% of consumers snack multiple times a day
 - 47% say they can't get through the day without a snack
- 61% of convenience store retailers report increased sales for better-for-you items
- 33% would purchase snacks more often if there were healthier options
- 45% of consumers are interested in using meal kits delivered to their homes

Sources: Technomic, AT Kearney, NACS, The Hartman Group

Flavorful (I think?)

- Datassential's top 10 flavor forecast for what's "hot" for 2018

1. Pandan
2. Ube
3. Black garlic
4. Persimmon
5. Kolsch
6. Whey
7. Salt-cured
8. Seeds
9. Labneh
10. Rose water

Sustainable, Socially Responsible

- Organic market grows to \$43 billion in 2016
 - 57% of consumers who rank “natural ag practices” as important say they’ll pay 50% more for those products
- 55% of consumers want details about how products were made and who made them
- 84% of consumers globally say they seek out responsible products whenever possible
- 89% would purchase products; 90% would boycott based on companies’ responsible practices.

Sources: Organic Trade Association, Cone Communications, The Hartman Group

























Sustainable, Socially Responsible

CLAIMS, CERTIFICATIONS & SEALS ON PRODUCT PACKAGING FAMILIARITY AND INFLUENCE ON PURCHASING

Food and beverage marketers have developed an array of iconography in the form of claims, certifications and seals on food and beverage product packaging as a quick-reference aid for consumers. They are intended to communicate to consumers the presence or absence of certain characteristics or about the type of ingredients of "what's inside." Here's a look at some of the more common icons and the link between how familiar consumers are with them and their impact on purchasing. The most influential relate to organics, pesticides, animal welfare, fair trade and GMOs.

• Familiarity: Know a lot/little about it

• Impact on purchasing: Much/somewhat more likely to purchase

USDA Organic  64% 66%	ENERGY STAR Certified  55% 79%	Certified Kosher  53% 31%	Fair Trade  53% 65%	Non-GMO Project Verified  44% 68%
Certified Vegan  44% 33%	American Grassfed  40% 70%	Certified Humane  37% 74%	Animal Welfare Approved  36% 77%	Certified Pesticide Residue Free  32% 75%
Rainforest Alliance Certified  25% 62%	Certified Halal  23% 34%	Certified Carbon Neutral  23% 60%	Food Alliance Certified  20% 59%	Transitional Organic  18% 61%
Fair for Life  18% 58%	GAP 5-Step Animal Welfare Rating Program  16% 62%	FSC Certified  16% 57%	MSC Certified  16% 58%	Oregon Tilth Certified Organic  15% 51%
ASC Certified  15% 58%	Certified B Corporation  14% 53%	Demeter Certified Biodynamic  13% 55%		

© 2017 The Hartman Group, Inc.

Source: Sustainability 2017, The Hartman Group

Sustainable, Socially Responsible

- The art of story telling
 - How did the product come to be?
 - How and where were the ingredients sourced?
 - Who grew/made it; where?
 - How was it handled along the way?
 - What are the values of the company selling it?
- But 84% of millennial moms don't trust advertising
 - They're digitally engaged
 - They prefer peer-to-peer content, from non-celebrity bloggers
 - 25% report sharing views on what they're buying and where

Sources: Collective Bias, An Inmar Company, The Hartman Group

Local (Except when it's not)

- Local is here to stay
 - Retailers report demand for local produce is surpassing organic
 - Significant capital investment in indoor growing
- Scale still matters in food production
 - We see local food systems as good marketing opportunity to educate, build ties with consumers
- Global will continue to grow
 - Consumers want exotic, specialty items
 - Production will go to the most efficient location

Available Anywhere, Anytime

- Average grocery shopper shops 4.4 channels a month
 - They like the treasure hunt at the dollar store, specialty products at the natural store, prices at the club store, and convenience of neighborhood grocery store
- Online now competes in multiple ways
 - Click and collect; or home delivery from traditional supermarkets
 - Delivery by online food retailers (Fresh Direct)
 - Delivery by online mass retailers (Amazon)
 - Prepared meal delivery
- Restaurants on premise or multiple delivery options

We believe these changes in food culture shift the entire balance of power to consumers!

How do we as a produce industry, and as a food industry, respond?

INTRODUCING SMARTFOOD EXPO™



SmartFood Expo™ is the only business-to-business event focused exclusively on better-for-you food and beverages across all categories.

- From snacks to entrees, beverages to desserts, **it's all right here under one roof**
- Gathering key decision makers and qualified buyers, SmartFood Expo™ is where **smart, health-conscious companies gather to connect** with new vendors and suppliers

WHY SMARTFOOD EXPO™?



- As the only show of its kind and scope, **SmartFood Expo™** outshines other events, differentiating itself with its exclusive focus on the booming smart food movement.
- At **SmartFood Expo™** better-for-you food is the only food, providing direct connections between food providers and buyers searching for today's smart options.



SMART BENEFIT

Take advantage of built-in credibility
in the competitive marketplace



Thank you very much!
