

# Tackling value drain and Accessing New Markets

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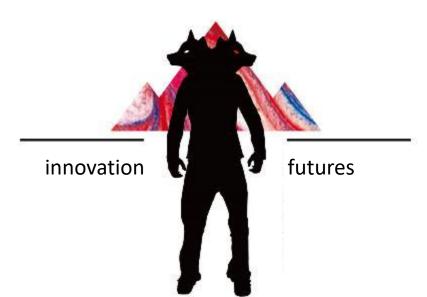
Thessaloniki – 19 October 2016





# **TRENDWOLVES**

We hunt, we feed and kill the status quo

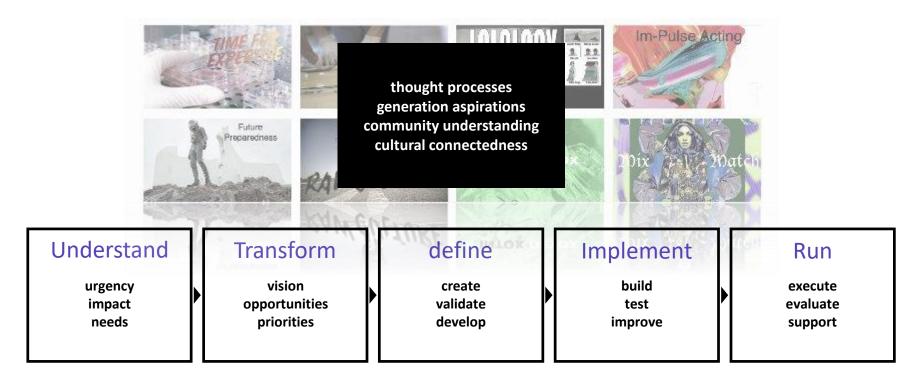








# From change to future relevance







## **Market Opportunities**

- New Consumer Trends
- Local Food Development
- Urban-rural links
- Public Food
- Added Value





## 2020











#### **TECHNOLOGY**

Alternative energy sources
3D-printing
Drones & robots
Smart farming
Data-driven health & eating
Back to the roots

#### HEALTH

Pharmafoods
Balanced health
Oblivious obesity
More personalisation
No compromises

#### SUSTAINABILITY

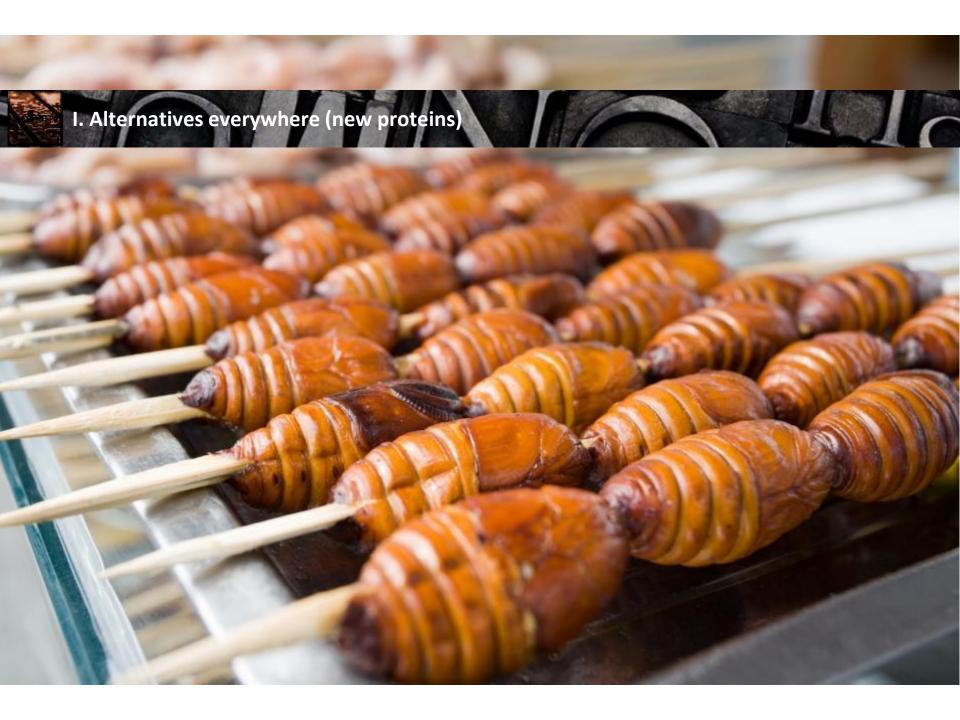
New ways of farming Waste management Prolonging the shelf life New kinds of packaging Transparency & traceability

#### **INGREDIENTS**

Food shortages
Alternatives everywhere
From the sea to the plate
Hello bacteria
New super foods
More savoury treats
Free-froms

#### LUXURY

Knowledge is the new rich Small day-to-day luxuries Exclusive niche luxury Luxury is an experience New luxury markets





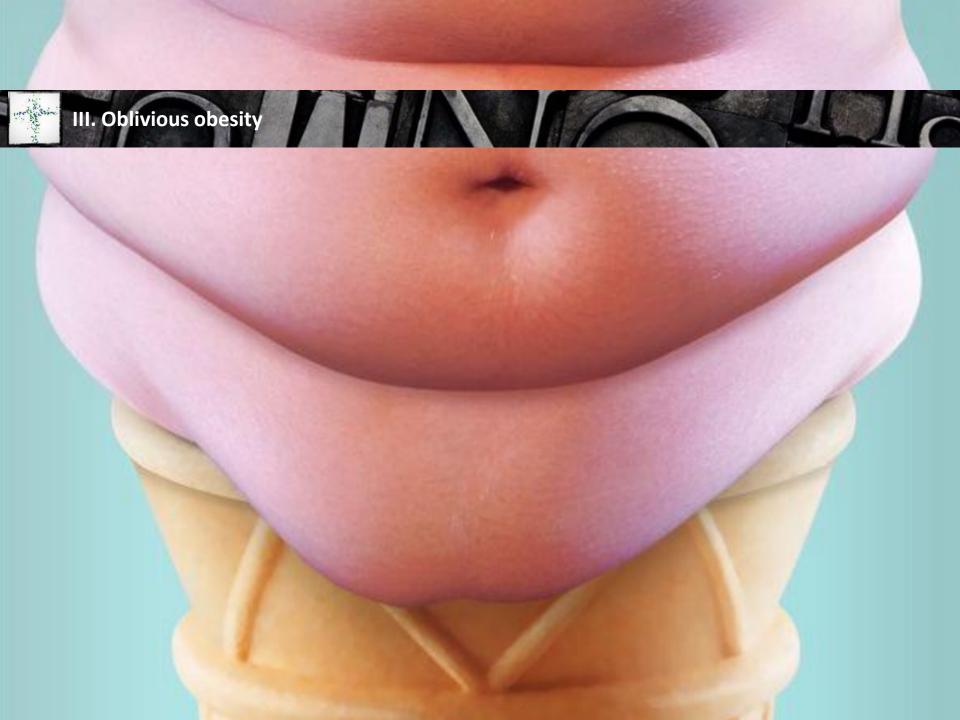
- Solutions to Problems
- Want an Experience
- Good Feeling

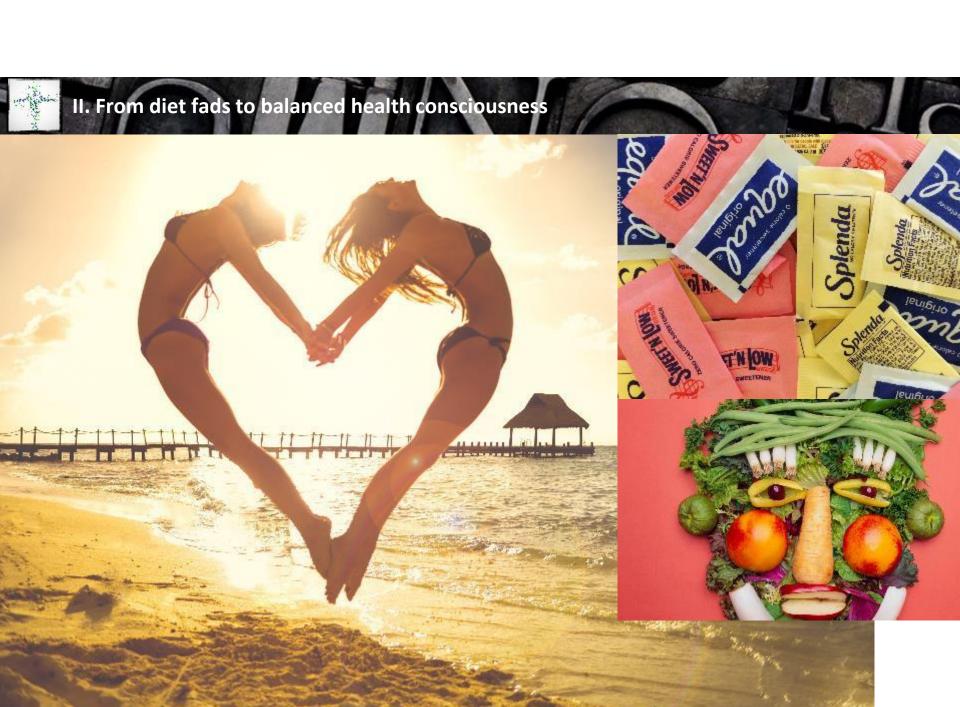


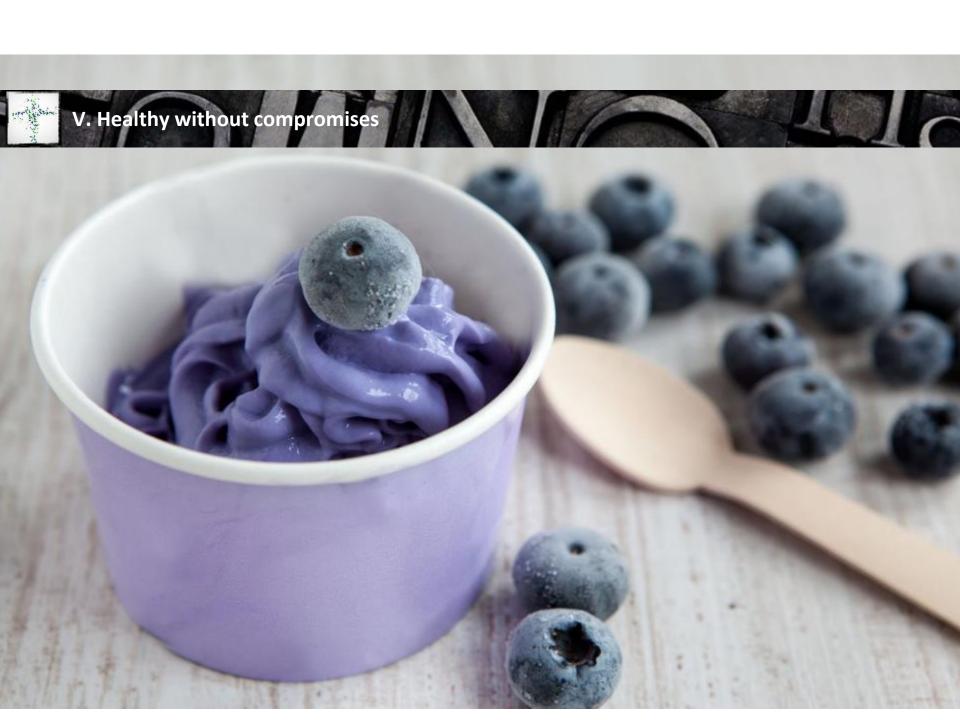
## Why People Buy













## **Calorie Reduction**

## SPOTLIGHT ON CALORIE REDUCTION

These are just some of the tools that individual companies are using to help reduce calorie intakes.

#### Activity to inform and educate

Consumer friendly website & phone apps promoting healthy lifestyles



Energy balance awareness raising adverts



#### Reformulation

Recipe changes to reduce calories while maintaining product quality & appeal



Meeting demand for very low calorie products







#### Portion sizes

New smaller pack sizes & formats



Increased application of resealable packaging in ranges

#### Development of lower calorie options

New lower calorie options added to product ranges

consumers to choose healthier options

Encouraging

#### ADVERTISING SPEND

Vs.



calorie products



Regular products

Voluntary calorie caps

i.e. a maximum level of calories permitted per servina



x kcal per serving

Clear nutritional labelling voluntarily provided on-pack

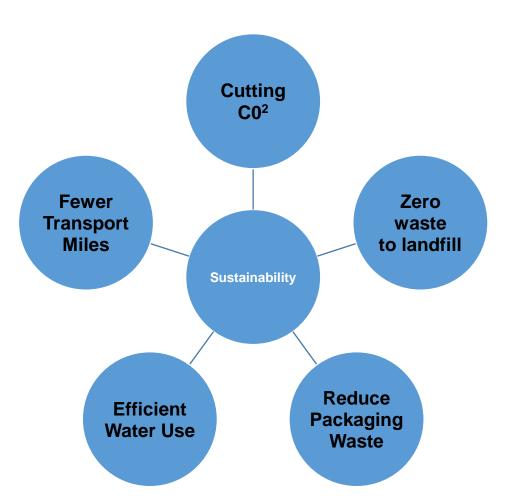
		South
\$456 87,864	19g	5g
3%	27%	25.%

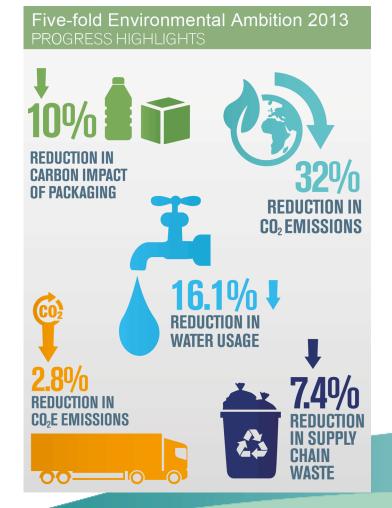






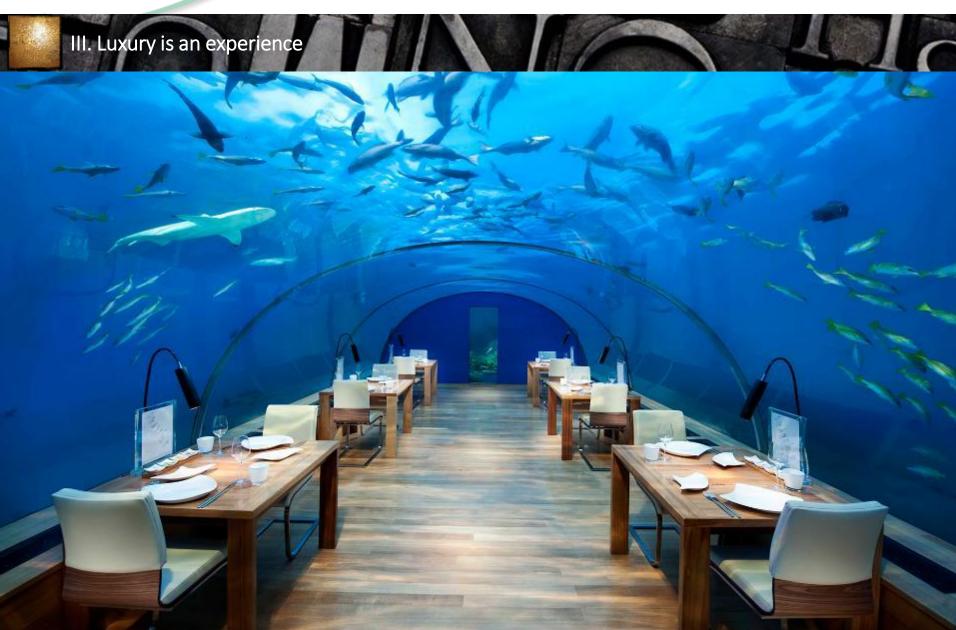
# Social Responsibility & Sustainability









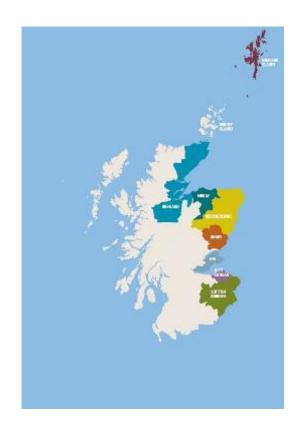




## **Food Tourism**





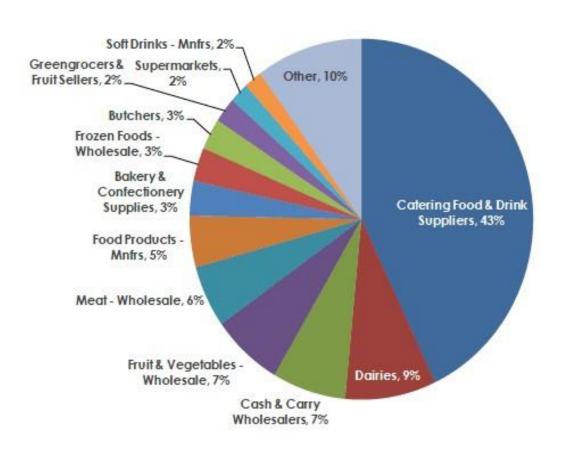








#### **Public Food**



### Opportunities

- Scotland change in regulation & structure
  - Latvia Bringing producers and buyers together
- Poland and France– online tools
  - Slovenia –
     producer support





## V. Data-driven health & eating



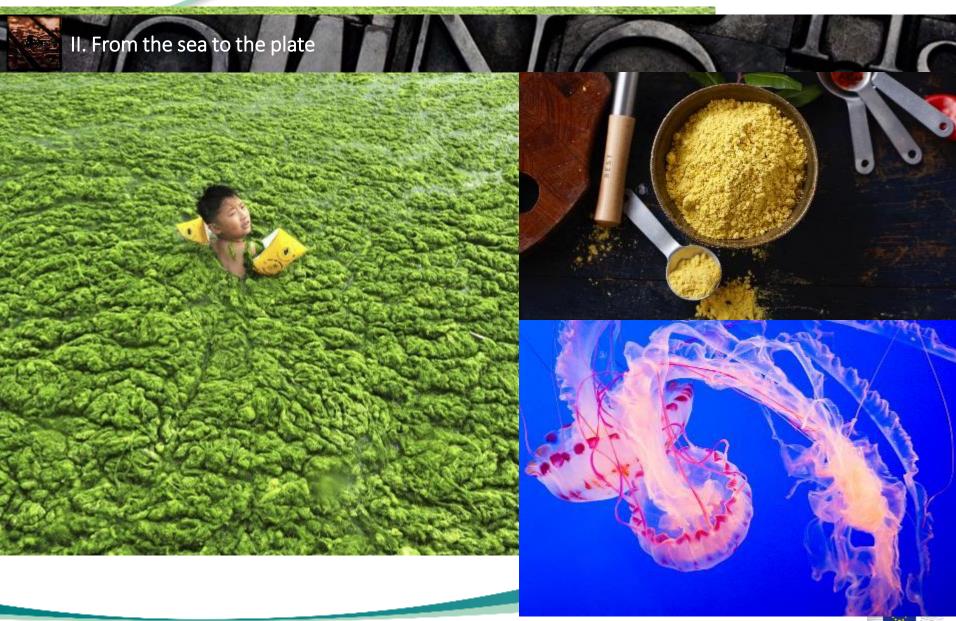








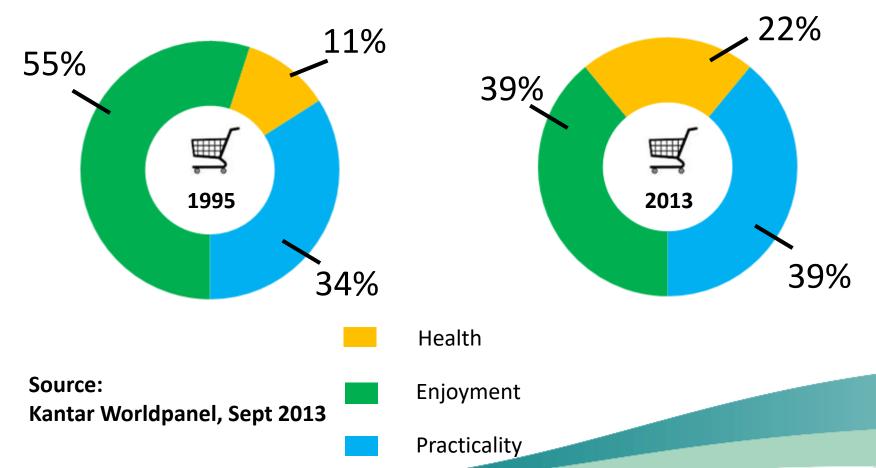






# **Consumer Decisions**

... increasingly driven by health







## V. Fat is back

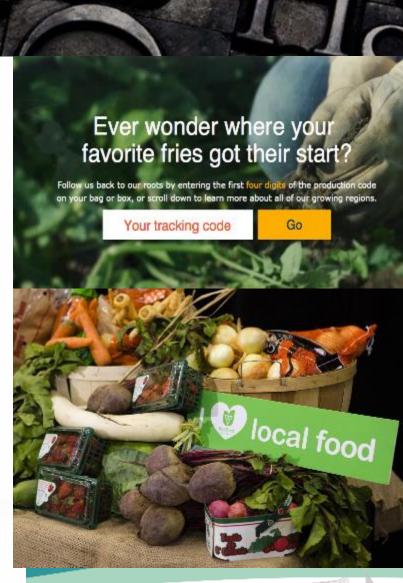






### V. More transparency & traceability









## **Local Food Opportunity**

 77% of UK consumers believe that the food industry relies too heavily on mass manufacturing

• 53% of the industry think provenance is the next

main step















## Why Add Value?

- Meet customer needs
- Gain competitive advantage unique selling point
- Enter a new market / market segment
- To gain a bigger value added share
- Increase profit





## What Value Can Food Have?

- Texture, taste and aroma
- Convenience
- Shape, size and flexibility
- Packaging
- Service
- Information and advice
- Reassurance and traceability
- Local production
- Storability (e.g. shelf life, freezability)
- Animal welfare
- Nutritional content







# Consumers want VALUE!

Value = Benefits - Costs - Risk

