Food-to-go: European innovators to learn from

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Partnerships in food-to-go

How and why food-to-go operators are using partnerships to grow their businesses and reach new markets

CHOPPED



May 2018

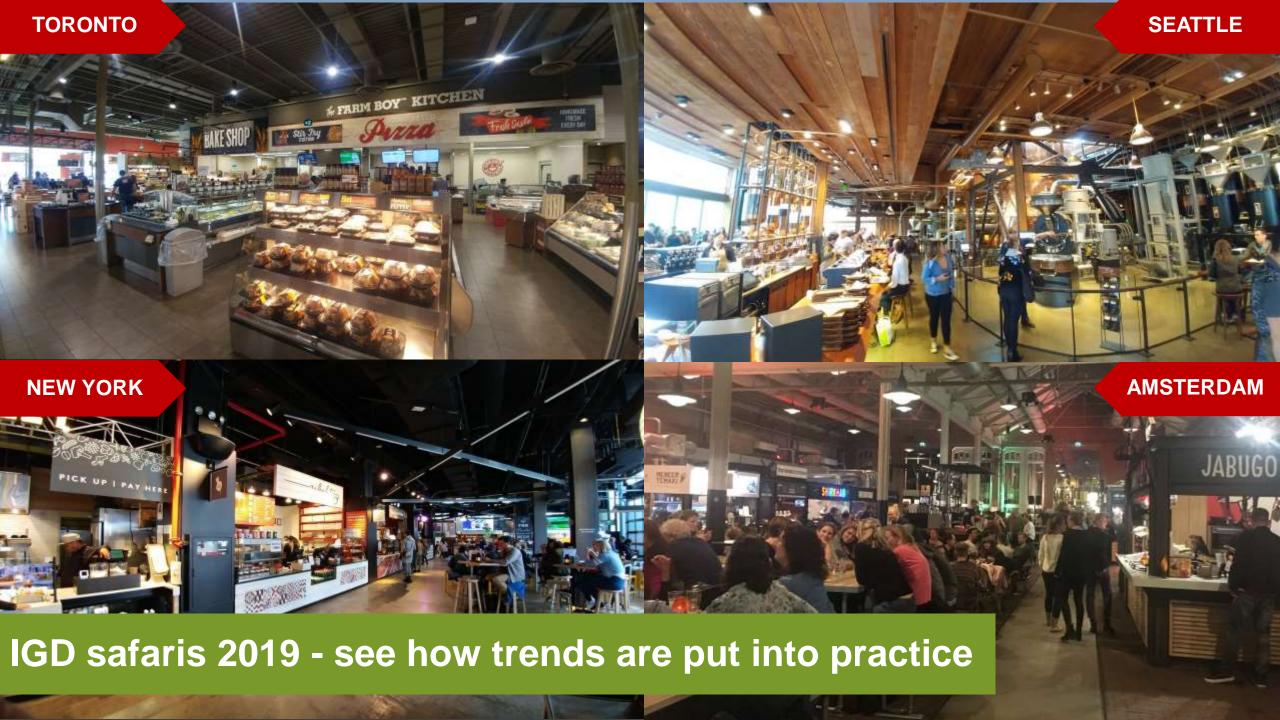
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Consumers continue to evolve





Technology enabled



Experience focused



Vocal



Trust and ethics



Urbanised



Time poor



Diverse



Transparency



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Come here for Savvy

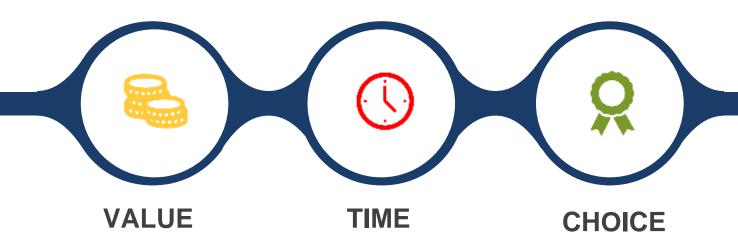


Authenticity

Source: IGD Research, Thinkstock



Yet fundamental needs don't change



Help me get quality at fair prices

Don't make me spend more time than I want to

Help me find the products I want to buy

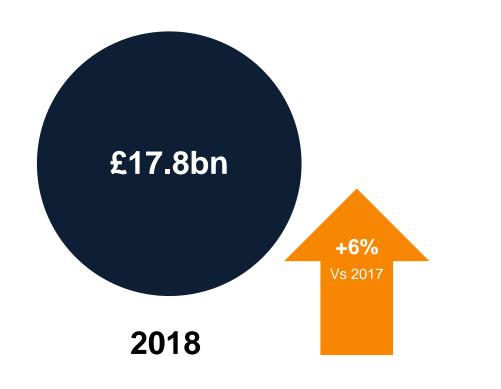


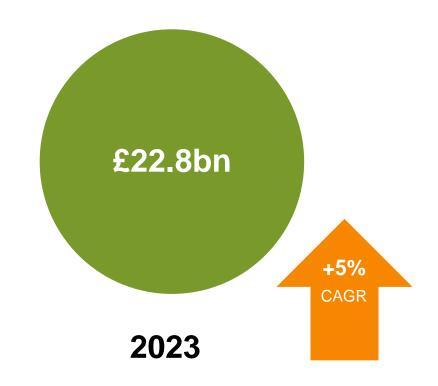
European food-to-go in context

- A mixed economic outlook means opportunities for growth are not evenly distributed
- High street footfall is under pressure as purchases move online
- For retailers, large store regeneration is a focus FTG opportunity?
- More space is being dedicated to health and wellness and free-from ranges
- Delivery is driving growth but is it friend or foe?
- Ethics are rising up the agenda from 'do no harm' to 'do good'











Key trends we're tracking in food-to-go



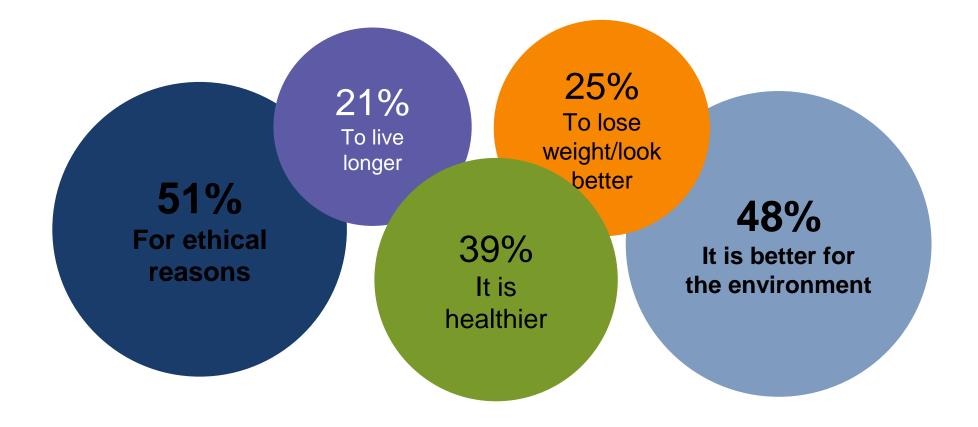




Veganism: millennial fad or fact?



Top 5 reasons for following or considering following a vegan / vegetarian diet – all grocery shoppers



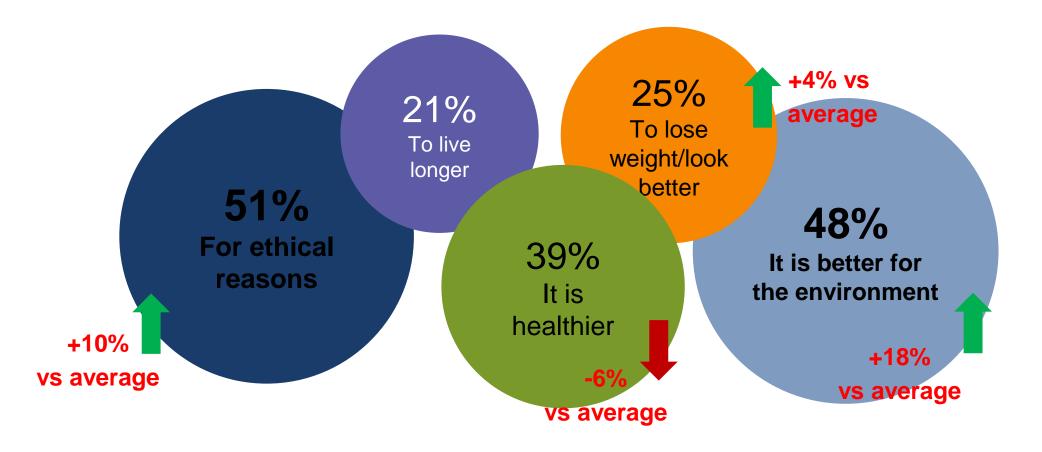
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Veganism: millennial fad or fact?



Top 5 reasons for following or considering following a vegan diet among 18-24s



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Copper Branch: 100% plant-based power food, coming to Europe 2019





















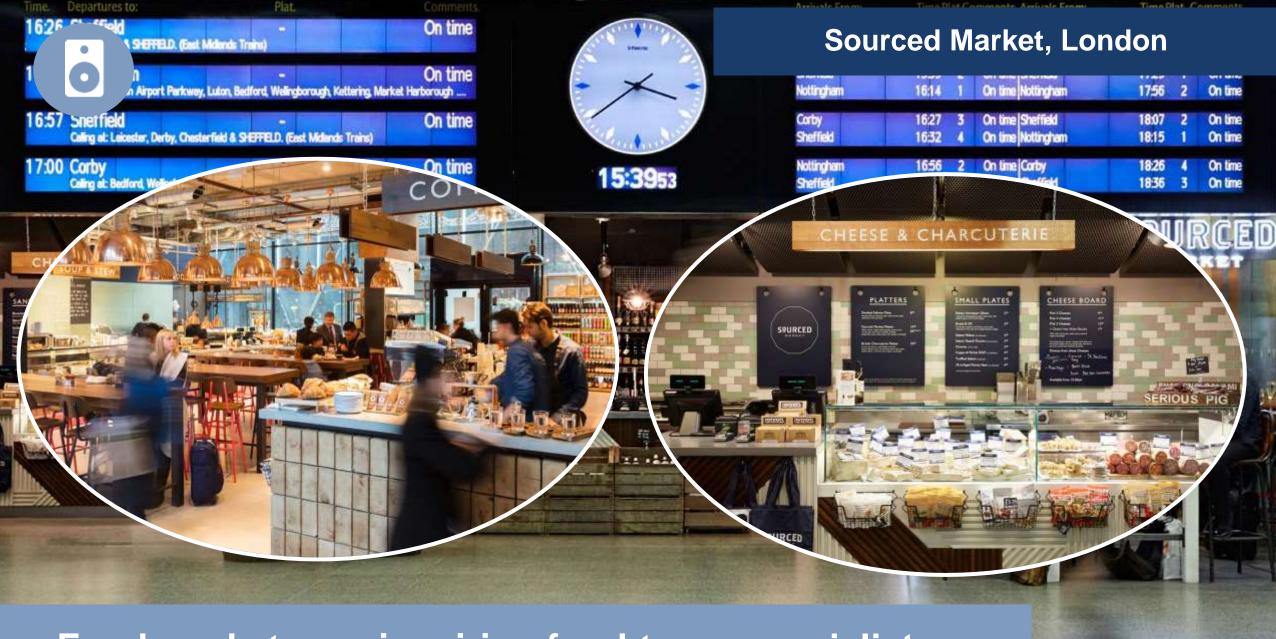








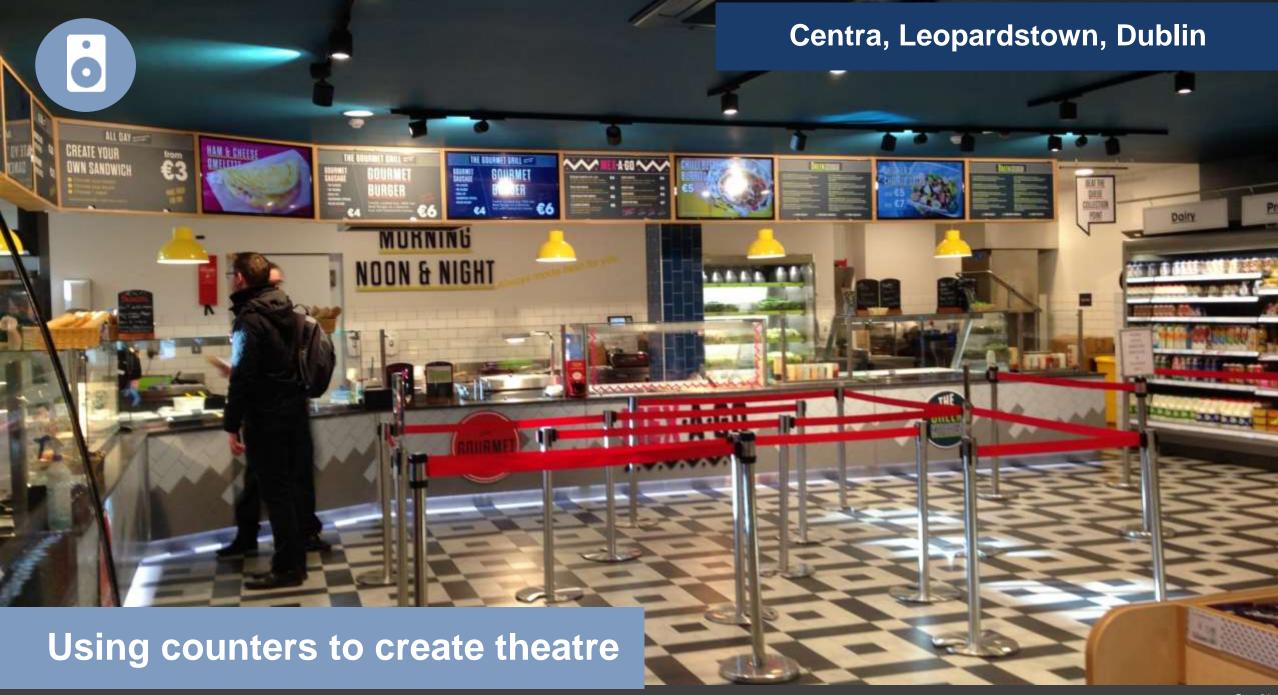
Where to be inspired by food markets and food halls



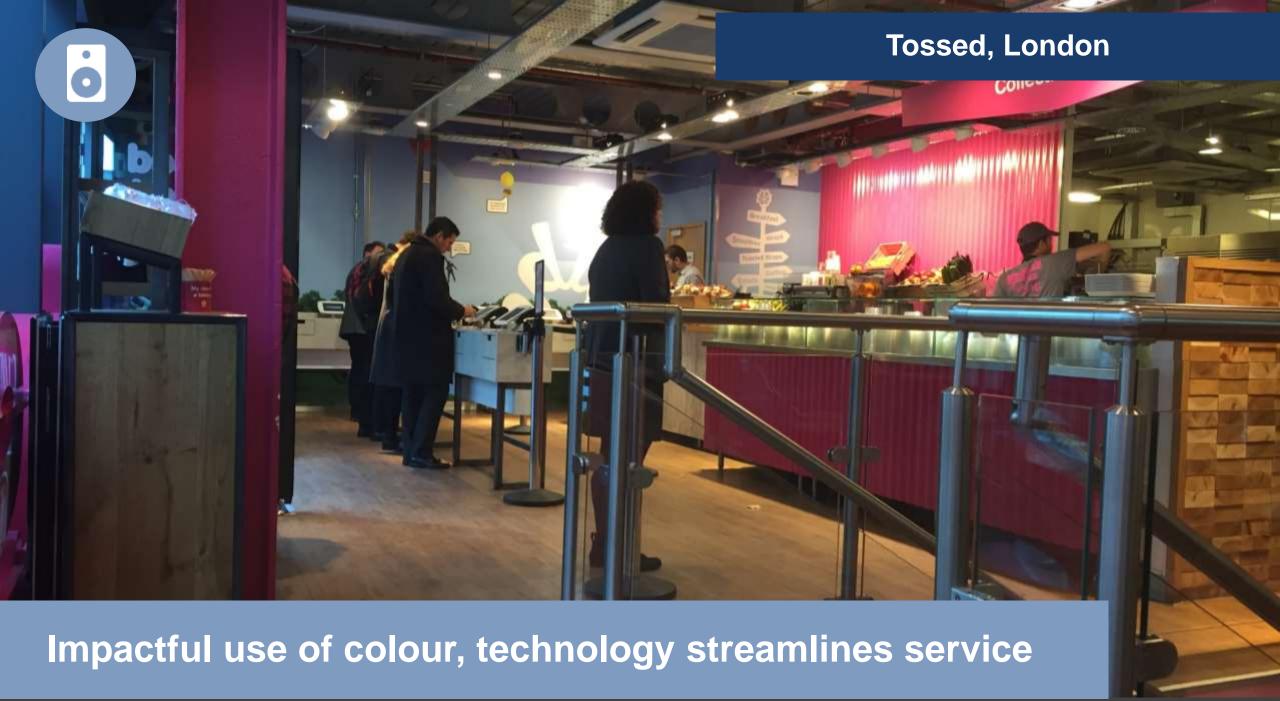
Food markets are inspiring food-to-go specialists...













Technology enables re-invention of the fast food experience



The growing role of partnerships



Stronger together









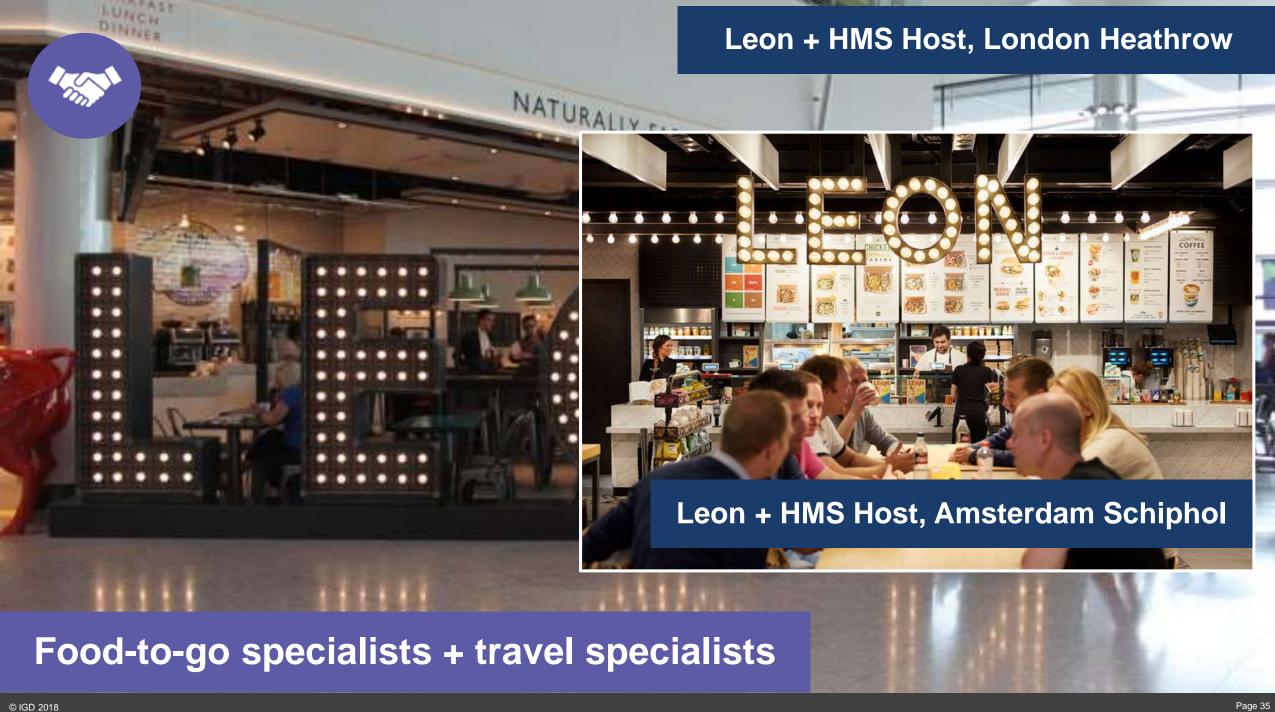


Midcounties Co-op + Chozen Noodle, Oxford





Food-to-go specialists + c-store retailers



J 2010

What can we learn?



Innovation is key – remember value, time and choice are still fundamental

Technology can help deliver personalisation efficiently

Expect fresh food-to-go and in-store counters to further increase in importance

Delivering great experiences can unlock growth potential across the market

Expect much more fusion between food-to-go, foodservice and retail as the food spaces of the future develop

New ways of working will be needed; more partnerships will emerge

Thank you for listening:

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