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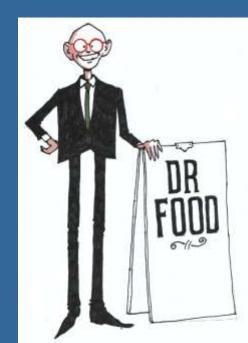
Macro-Trends Shaping How, Where & When We Consume Our Food

Dr. David Hughes
Emeritus Professor of Food Marketing

Bord Bía Food Service Seminar Killashee Hotel, Co. Kildare Wednesday, November 13th, 2019



www.supermarketsinyourpocket.com



THE ROYAL GEORGE

• IRSHA STREET, APPLEDORE •







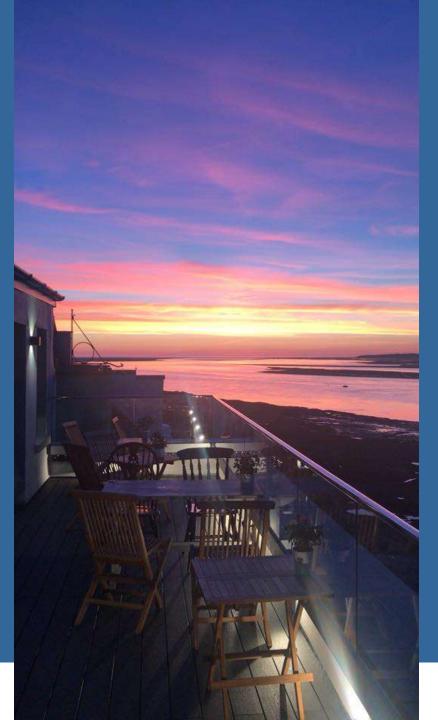




Appledore, Devon, UK

Patrons:
Garth & Sascha Hughes

Imperial College London









Dr. Food @ProfDavidHughes

In Emilia-Romagna Italian food epicentre. My host: "best get lunch before we leave my region". You don't get that level of pride & loyalty for local cuisine when crossing from Kent to Essex! Cherish food heritage & culture - it's priceless. Italy's got it in spades. Lunch? Delish



Gaining A Basic Understanding of Food Heritage & Food Culture is a Good Start in Understanding Consumer Dynamics in a Market













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The Remains of the Day (with apologies to Ishiguro)! The aftermath of dinner for my restaurant table Chinese neighbours in Malaysia. 8 diners 14 separate dishes all shared. Understanding food & meal culture of market essential for exporters. Meat & 3 veg. looks a tad boring!



Food culture strong in Thailand. Table next to me, 5 diners order 15 platters mix of meat/veg. All shared (no centre of plate meat slab). Asians have been flexitarians for millennia! Most of global 2% growth in meat demand p.a. coming from Asia. We better work out what they like!

Multi-Platter Asian Meals Easier to Cater for Those With Specific Diets



Many Dishes with a Mixture of Colours. Flavours, Veggies & Meat. All Shared. No Need to Eat it While It's Hot!





Have a Good Look
Around the Kitchen
In a Typical Home of
the Market You Are
Interested in – Learn
A Lot and Quickly!



"The World's Food is Becoming Americanized"! No, It's Not, It's Becoming Asianized If Anything

Sushi: Popular Throughout The World Brilliant Snack/Mini-Meal but Not Without Supply Chain Challenges.







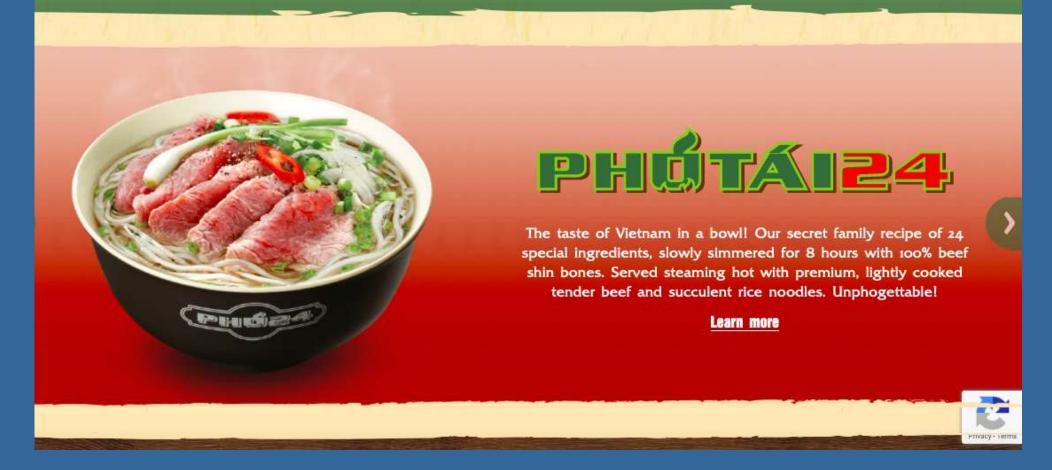
Jollibee: Super Asian QSR Operator Comfortable with Global Competition











Chipotle Launches Lifestyle Bowls So Customers Can Achieve New Year's Wellness Resolutions

Paleo, Keto, Whole30® and Double Protein-approved options are now available for delivery exclusively through Chipotle's mobile app and website





January, 2019





Asian Style Bowls!



Chipotle same-store sales up nearly 10% as digital sales soar

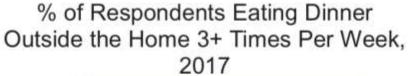
Digital sales doubled in Q1 to make up 15.7% of sales

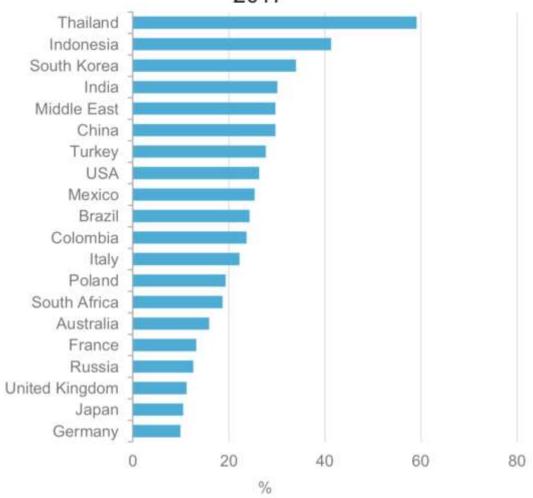
April 24th, 2019



Today's International Menu Includes ... Bowls of







Euromonitor International's Lifestyles Survey results are drawn from online consumers ranging in age from 15 to 65+. Between 1,000-2,000 consumers in each market are surveyed each round, with many topics tracked over time.







Ready Meals have Long been a Feature in Traditional Retail Markets in Asia. "Buy to Take Home" is Cheaper than Home Cooking!



Chicken Lok Lak

Pork & Liver Noodle Soup





Less Eco-Active in Bangkok!

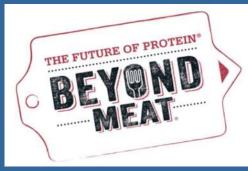
Vegan Beyond Burger Launches in 1,000 Carl's Jr. Restaurants Across The US

Frantic Plant-Based Activity in the World of Fast Food in 2019 The patty is part of a veganizable sandwich featuring cheese, lettuce, tomato, sliced onion, dill pickle, special sauce, and mayonnaise

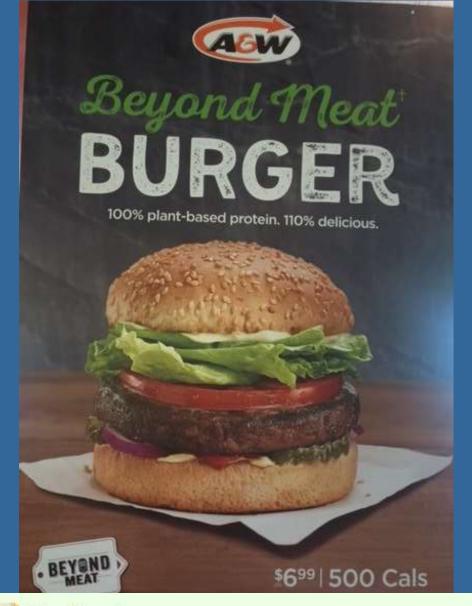








January 2nd, 2019









In Canada, a similar notice has been posted at select A&W locations (Photo: Reddit)



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In Alberta, Canada last week. Beyond Meat plant-based burgers sold out in A&W outlets & in Whole Foods supermarkets. Got one in Red Deer: looks/tastes like a decent regular burger although the "meat patty" is a little softer than the real thing. @ £4, 15% price premium over beef.

MCDONALD'S LAUNCHES MEATY 'BIG VEGAN' BURGER April 27th, 2019

McDonald's Germany is adding a vegan burger to the menu, featuring Nestlé's meat-like Garden Gourmet "Incredible Burger."









McDonald's Germany is introducing a vegan burger.





September 26th, 2019

McDonald's tests plant-based burger in Canada

The "P.L.T." sandwich will be tested in Southwestern Ontario





NEW MEATY VEGAN GARLIC WRAPS LAUNCH AT SUBWAY





Subway UK has introduced vegan Signature Wraps

McDonald's joins the Veganuary craze by offering its first ever vegetarian Happy Meal for children January 3rd, 2019

- The new Happy Meal features a breaded red pesto goujon wrap instead of meat
- A similar wrap will also be available on the adult menu as a Spicy Veggie Wrap
- The meals were created with the help of campaign group the Vegetarian Society























Beyond Meat

KFC has teamed up with meat substitute company Beyond Meat to trial a new plant-based chicken, available as both nuggets and boneless wings.

Pizza Hut is testing plant-based 'Incogmeato' sausage toppings and round boxes October 22nd, 2019





INcogmeato

'Incogmeato?' Kellogg is the latest to introduce plant-based burger September 6th, 2019



Health is the #1 reason Australians choose to eat less meat, closely followed by a four-way tie: the environment, animal welfare, cost and increasing variety of plant-based options available.







OF MEAT-REDUCERS **ARE BABY-BOOMERS**



OF VEGANS AND

OF VEGETARIANS

ARE MILLENNIALS

IN THE LAST YEAR. INTEREST IN EATING LESS MEAT HAS GROWN:



AS FLEXITARIANS HAS GROWN BY

MEAT CONSUMPTION



AUSTRALIAN CONSUMER INSIGHTS





October 29th, 2019

Imperial College London











Consumers continue to evolve











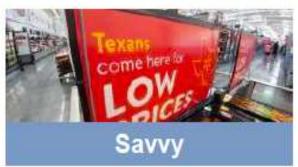


















The shoppers of the future have five key features













The next generation: 'influencer shoppers'



25%

of the British grocery shopper population



- YOUNGER
- HIGHER AFFLUENCE
- 1000+ SOCIAL MEDIA FOLLOWERS
- ONLINE REVIEWERS
- EARLY TECH ADOPTERS
- ENGAGE IN FUTURE TRENDS





Social Media Accelerates the Exchange of Information Around the World Not Least on Food Trends and Between Gen. Z and Millennial Consumers

















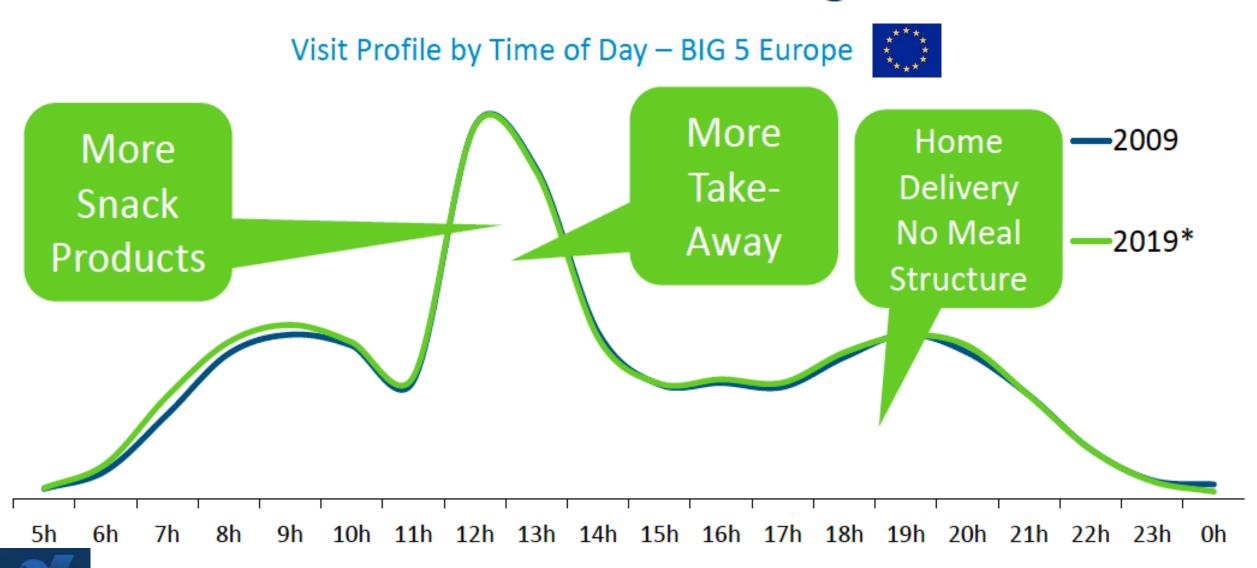








WHAT and HOW we eat has changed, not when!





FRAGMENTING MEAL TIMES — MUCH MORE THAN LUNCH



CATEGORIES	OCCASIONS	CHANNEL	S FOR	RMATS CO	MPETITORS
	Need-led moments				
	Grab & Go	Everyday	Healthy	(o) Treat	% split
g Sreakfast	3.1%	2.2%	1.0%	2.3%	8.7%
Snack	9.0%	7.5%	3.0%	10.3%	29.8%
Snack Snack Lunch Evening	15.5%	8.2%	3.9%	7.6%	35.3%
Evening	8.8%	4.9%	2.6%	9.9%	26.2%
%split	36.4%	22.9%	10.6%	30.1%	100.0%

Source: Greencore research (Mealtrak) based on engagement with 36,500 consumers annually



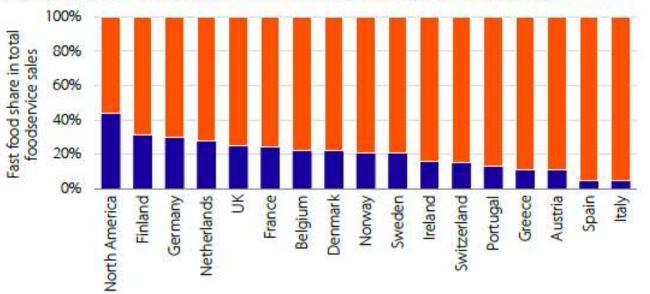
Fast Casual has Been THE Success **Story Across all European Countries**

Success factors:

- Fresh Ingredients
- Open Kitchen/Front-Cooking/Transparency
- Customization of Meals
- Focus on Health
- Atmosphere (Entertainment/Fun)
- Value for Money
- Value for Time



Fast food penetration in Western Europe has room for growth



Strong sales growths for new healthy fast food brands (CAGR 2012-2017)















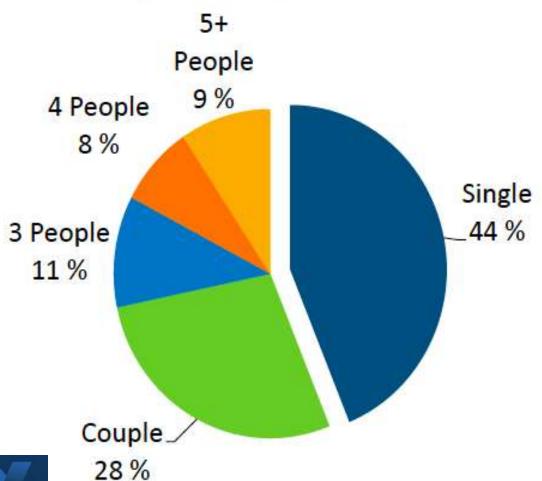




Single Groups account for 44% of all Tickets



Groups in % by Size - 2019*



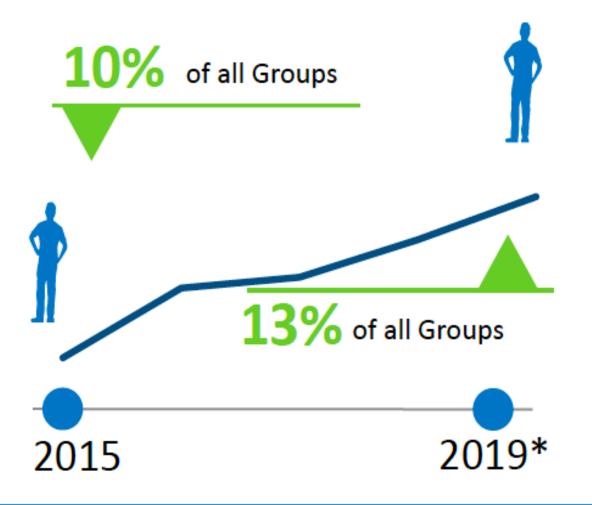




Solo Dining in Full Service - Overview



Solo dining has been an industry traffic driver for 3 consecutive years and grew 10x faster to total industry in 2019.



Why is eating alone on the rise?

- 1. Mobile lifestyle
- 2. De-stigmatised
- 3. 'Me Time'
- 4. Time constraints
- 5. Rise of single households



Number of Brits eating roast dinners alone increases by 5%

August 17th, 2019





Men over the age of 55 are the driving force behind the trend



The "Sorrowful Sad Bastard Meal for One" Is Firmly On-Trend in The UK!

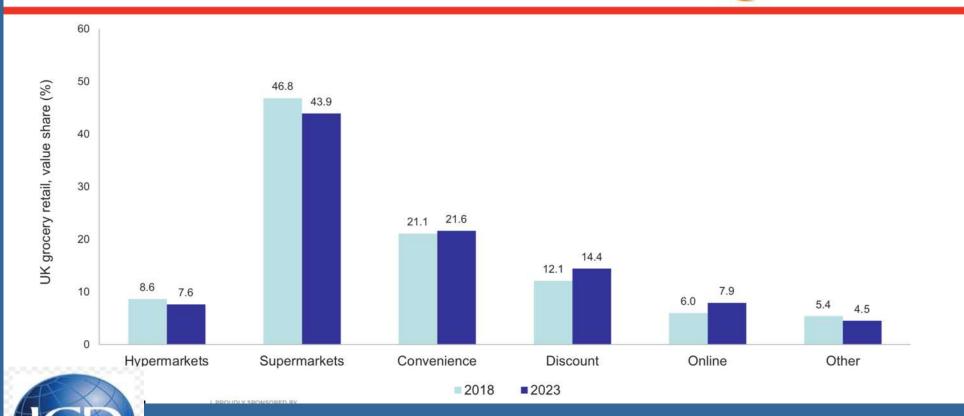
But, 1 and 2 Person Households Can't Spell the word "ingredient". They seek Snack and Mini-meal Solutions - Food-to-Go.

Slowly, Slowly Supermarkets and Hypermarkets Lose Share in UK Grocery Market



UK grocery retail market – channel shares





What Can Stop (or even slow) the Inexorable Progress of Hard Discounters?

WHAT IF YOUR CHOSEN FOOD PURVEYOR ASKED YOU EVERY DAY:

WHAT DO YOU WANT FOR DINNER? AND HOW DO YOU WANT IT?

HOW MUCH

work do I want to do?









WHERE do I want to get my groceries?



USA Supermarkets Woefully Late in Addressing Quality Food-2-Go.

For Years, More Like "School Dinners"!

Now, "Hurry Up Offense"!









Alibaba's futuristic supermarket in China is way ahead of the US, with 30-minute deliveries and facial-recognition payment — and it shows where Amazon is likely to take Whole Foods





Say hello to 7Fresh, JD.com's high-tech supermarket







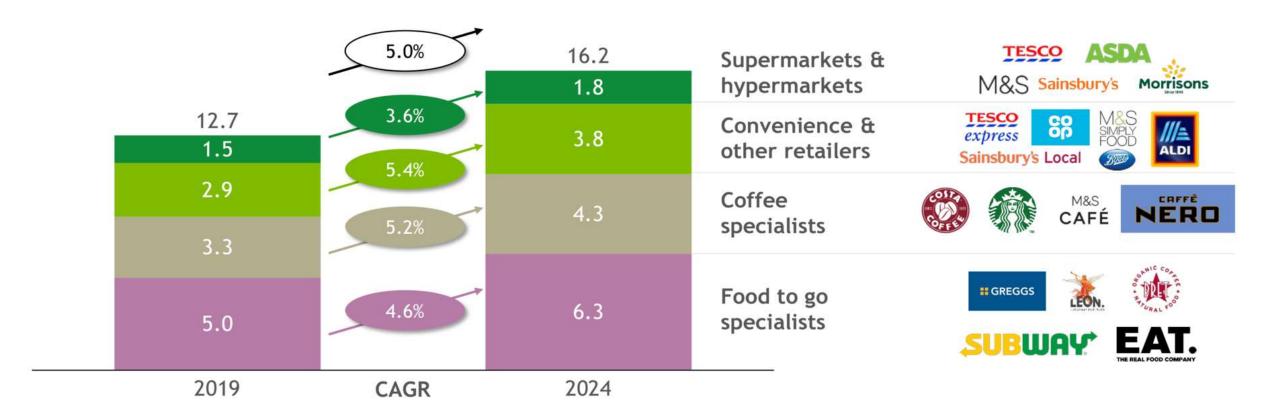


FOOD TO GO MARKET — DIVERSE, ATTRACTIVE, GROWING





Food to Go market size, by channel: 2019-2024 (RSP, £bn)



Source: IGD UK Food-to-Go 2019, Market landscape and future growth outlook; excludes QSR channel where we have no presence currently









The Other Day, I was in an Outlet with a Huge Hot & Cold Beverage + Snack Offering



Healthy Food Offer









Asian and Western Food & Beverages









Noodle Bar



















Hong Kong



7-Eleven Serious Players In Filipino Food Service Market



Star Products



Coffee



Fried Chicken

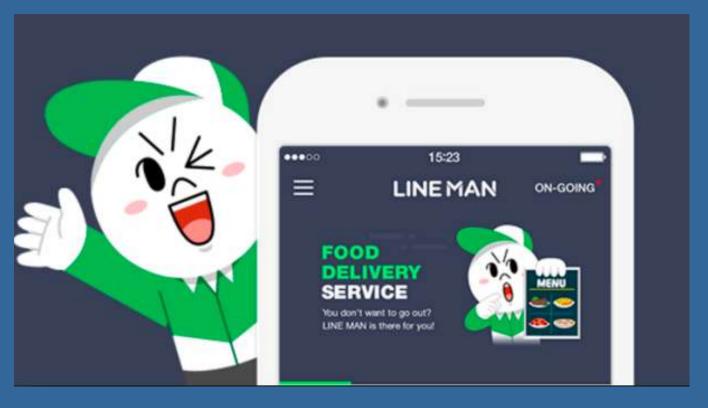


Rice Meals



Mega-Asian Cities Have Chaotic Traffic: Motor Bike Delivery Services Are a "No Brainer" Even for a Snack Purchase from 7-Eleven!

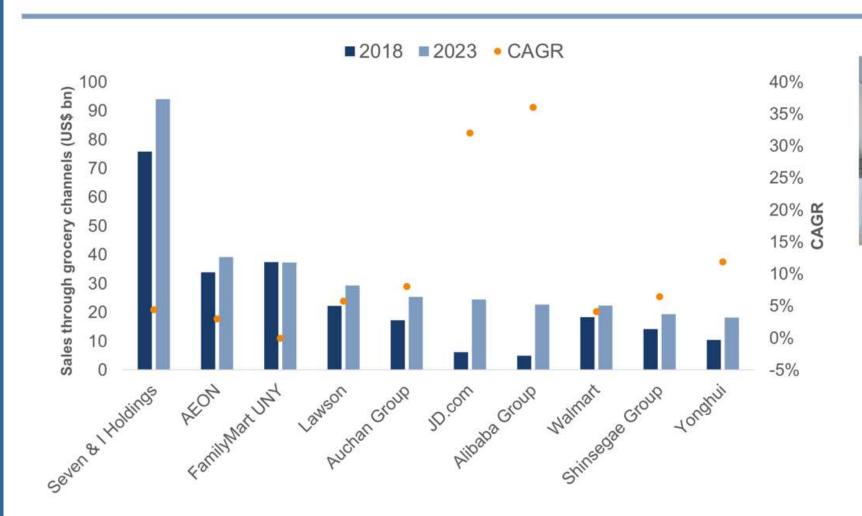




LINE and 7-Eleven Thai Partnership



Asia: Top 10 retailers 2018 and 2023











Food-to-Go is a Huge Market in the UK Supermarkets are Important but Tertiary Players





Pret a Manger 'to buy Eat' in vegetarian push May 16th, 2019









Pret Panera Holding Company

Pret a Manger is reportedly planning to buy rival Eat and turn the chain's 94 stores into vegetarian outlets.

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Japanese-Style Menu Korean Entrepreneur London <u>UK Locations</u>









Starbucks to Double Food Sales Globally by 2020





"I'll See You at Starbucks for Breakfast/Lunch/Snack"

Starbucks launches Uber Eats delivery in 100 Florida stores





Starbucks Corp. has a plan to push more lattes and egg wraps out the door. Via the window.

& bloomberg.com





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Starbucks is rolling out delivery across America with



July 24th, 2019











Starbucks launches Mixato cocktail bar in Reserve Roastery Shanghai October 25th, 2019

Starbucks has installed its new Bar Mixato in the Starbucks Reserve Roastery in Shanghai as a specialty coffee and craft cocktail venue.

A reinterpretation of the modern cafe and bar experience, Bar Mixato features a full bar menu including the global debut of 11 innovative coffee- and tea-based cocktails specially created for and available only at the Shanghai Roastery.

Prime NEW



HOSTING FRIENDS FOR THE BIG GAME?

PARTY ESSENTIALS DELIVERED IN AN HOUR.*

Get \$10 off your first order

with code **NEWTONOW**.



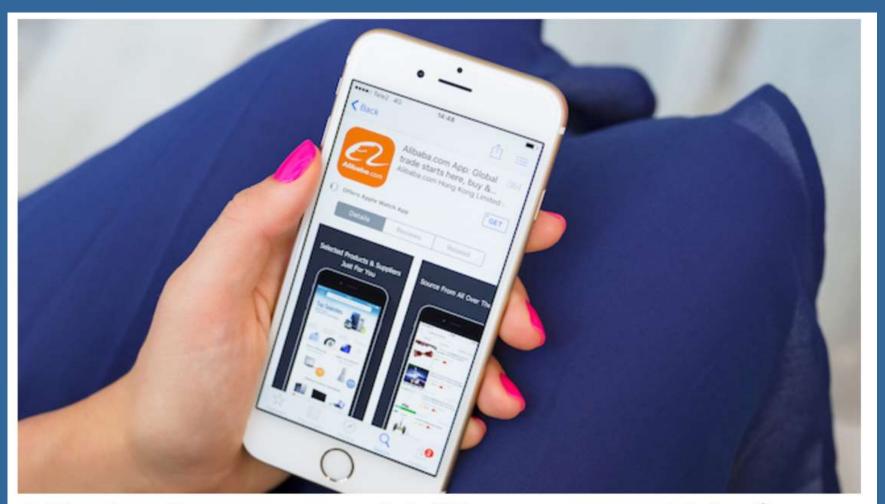


Amazon leads \$575m investment round in Deliveroo May 16th, 2019













Alibaba Group eyes 1 billion users within five years

September 26th, 2019



Food-Delivery Tycoon Adds \$2.4 Billion To Fortune By Beating Out Alibaba





Wang Xing, chairman, chief executive officer and co-founder of Meituan Dianping.(Photo by Anthony Kwan/Bloomberg) © 2018 BLOOMBERG FINANCE LP

In the battle for China's massive food-delivery market, Alibaba is in the unfamiliar position of falling behind its rival. The behemoth that's feeding more of the country's hundreds of millions of hungry customers is Meituan Dianping.



600 million registered users in 2019

amazon go goes smaller





December 13th, 2018

4

Dr. Food @ProfDavidHughes

Amazon Go mini convenience store being trialled in USA (42 sq.m. 1/4 size of Tesco Express). Pop stuff into basket & pay automatically on exit with Amazon App. Products? NO ingredients just breakfast/lunch/dinner/snacks. This format will fit nicely into any apartment/office block.

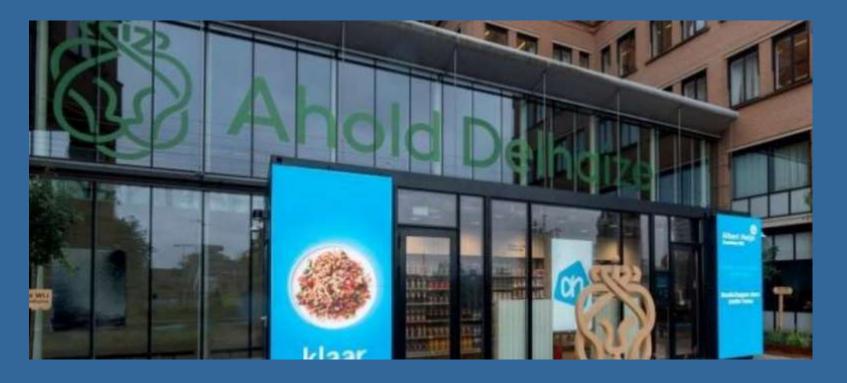












Ahold Delhaize pilots Amazon Go-style portable store

Checkout-free AH To Go outlet uses AiFi's NanoStore technology

September 24th, 2019

BP partners with Uber Eats for home delivery trial June 21st, 2019





The service, called Couchfood, is a partnership with Uber Eats and represents the next step in BP's push into convenience.





Jamie Oliver is opening 500 deli counters at Shell garages across the UK

January 15th, 2019















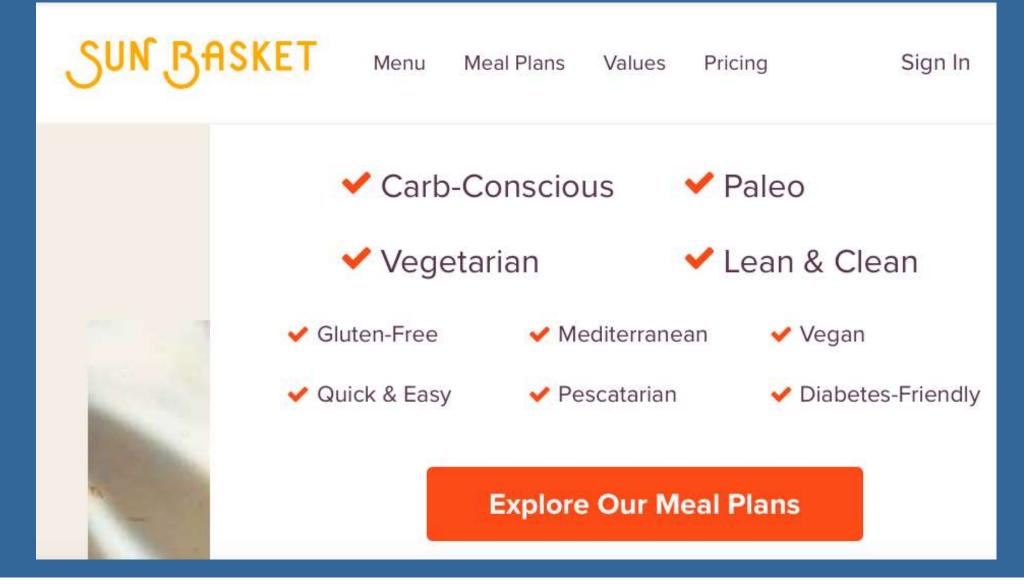


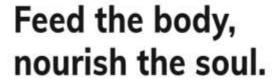
The Recipe Kit/Box Market in the UK Tougher Nut to Crack than in the USA Because of Excellence of Chilled Ready Meal Offer in the UK





Unilever invests again in Sun Basket





Healthy, delicious recipe boxes. Crafted by us. Cooked by you.

GET STARTED





Leave the hard work to us

From just £4 per meal, our **food box** delivers everything you need to make delicious low-carb evening meals

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Purple Carrot to Be Acquired by Largest Japanese Organic Food Delivery Service, Oisix ra daichi Inc., Fueling Opportunity to Bring Plant-Based Meal Kits Global May 25th, 2019





Wegmans Joins Forces with DoorDash to Power Wegmans Meals 2GO Delivery, Announces Plans to Roll Out to 40 Stores This Year April 29th, 2019

Wegmans and DoorDash Team Up to Accelerate Delivery of Wegmans' Restaurant-Quality Meals















Metro joins with Uber Eats for meal delivery April 11th, 2019

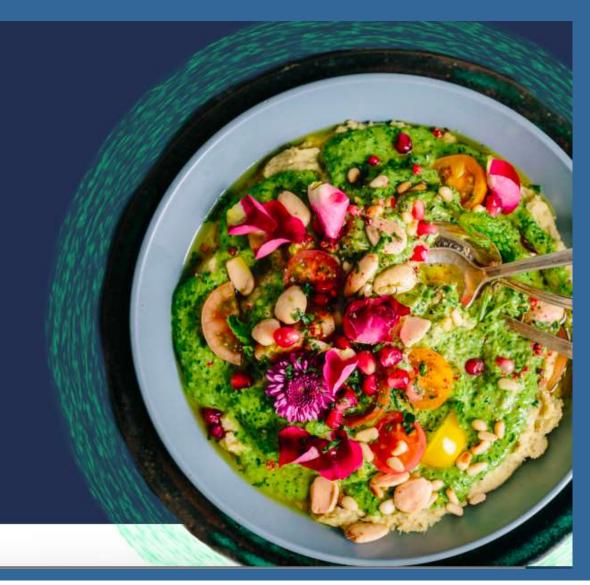
www.comparemealkit.ca



Comparison of ready-to-cook meal delivery services

Companies such as Market GoodFood[™], Cook it[™], MissFresh[™], Chefs Plate[™] and HelloFresh[™] that offer ready-to-cook meal delivery deliver at home all the ingredients and recipe cards needed for your chosen meals. Delivery is by box or bag with a chilled section allowing the ingredients to stay fresh during transport.

SEE THE COMPARISON









Around The Globe, Food Industry Folk Are Astonished at the Pricing Of "Meal Deals" in the UK



WAITROSE

& PARTNERS

MYWAITROSE | GROCERIES | OFFERS









Danone VC Arm Buys into Farmer's Fridge Franchise Vending Business in USA











Hillshire Farm expands vending options







GLOBAL ONLINE FOOD DELIVERY MARKET

\$35bn

Current total value

20%

Annual growth rate

\$365bn

Projected value by 2030

Source: UBS: Is the Kitchen Dead?

The younger generation are the most frequent consumers of food prepared outside the home with almost 3 in 10 under 30s ordering food delivery compared to just 6% of people aged over 60. When ordering, consumers use various methods to get their food delivered:

Ordering Method	18-29	30-59	60 years +
Food Delivery App	58%	31%	4%
Online Food Delivery Service Site	55%	33%	12%
Call Restaurant direct	42%	52%	37%
Order online direct restaurants website	40%	31%	12%
Don't use kinds of services	5%	12%	46%
Other	1%	1%	0%



McDonald's expands delivery with Grubhub partnership September 6th, 2019



















Aggregators with Dark Kitchens





DoorDash launches shared ghost kitchen in Silicon Valley



October 14th, 2019

The start-ups building 'dark kitchens' for Uber Eats and Deliveroo May 21st, 2019

Tech investors bet they can serve up the right food at the right place at the right time



Today, the six-year-old San Francisco-based company is evolving again with the launch of DoorDash Kitchens, a rent-a-kitchen commissary designed for restaurants looking to expand their off-premise sales in the Silicon Valley without opening a physical restaurant in the pricey region.

Shake Shack-Grubhub deal sealed by sharing of consumer data August 5th, 2019







CEO Randy Garutti said it was a tough call to choose a national delivery partner after two years of testing. But Grubhub, one of the top two delivery operators in the U.S. by market share, offered the New York City-based brand a perk it couldn't refuse: access to consumer data.



Digital Ordering is not just for Delivery



Digital Solutions for Pickup or In-Store are Growth Drivers in the market



Where to Find Biggest Threat to Global Meat Industry? Inside our Own Homes Aagghh!

The Notion of "Climate-Friendly Diets" Is Gaining Substantial Traction. Just Ask Your Children/Grandchildren!













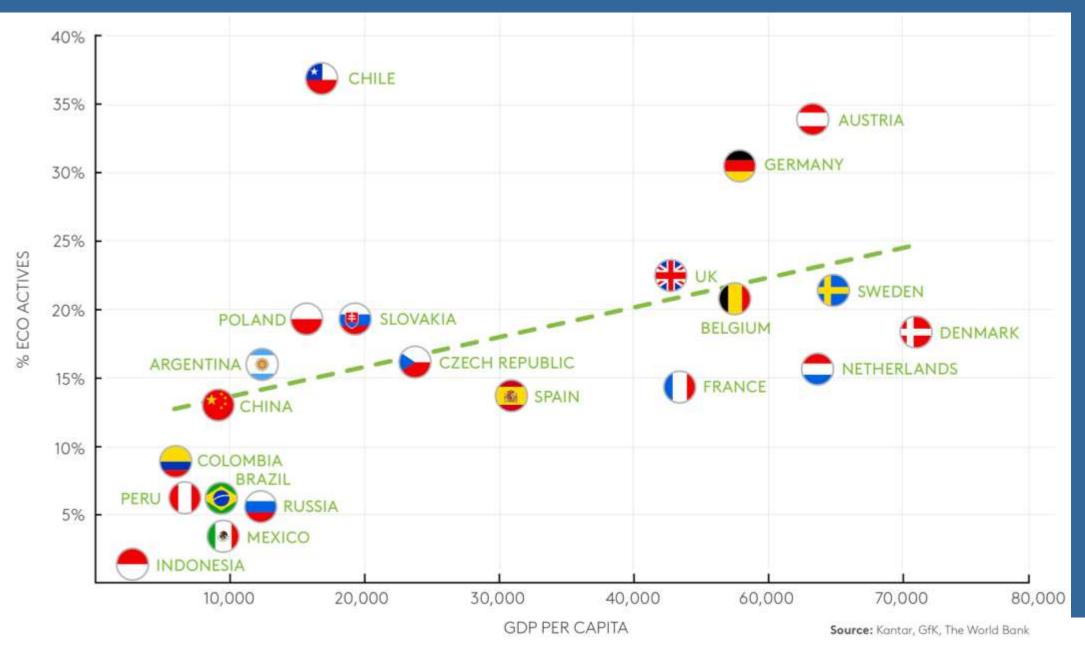






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The Link Between Eco-Active Consumers and Per Capita Income: "The Rich Can Afford to be Green"!







Social Pressures Dictating Choice Remind Me Again What We **Can't** Eat?:

- Anything with palm oil as an ingredient
- Chicken that's been fed soy from Brazil
- Cattle that's been shipped overseas
- Shrimps caught by slave labor in Asia
- Seafood that has despoiled mangrove forests
- Dairy products from intensive cow housing
- Milk from herds where calves taken from mums early
- Beef that has destroyed the Amazon
- Pork from hogs contained in stalls
- Anything with GMOs
- Anything in a non-recyclable pack
- etc.

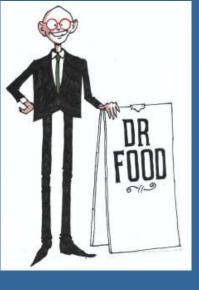
FOOTPRINT SUSTAINABILITY TRENDS REPORT 2019

Foodservice's guide to a more sustainable future

- Sustainability woven into the business
- Legislation driving industry action e.g. sugar, plastics
- Sustainable diets the notion of "climate-friendly"
- Waste not want not 2nd nature to Boomers!
- Blockchain & others traceability and transparency
- Ethical certification but streamline
- Active (not passive) customers
- Communicate about "the journey" (not greenwash)
- Fairness to employees living wage, gender equality







CONTACT POINTS:

e-mail:

profdavidhughes@aol.com

Telephone contact:

Mobile/Cell +44(0)7798 558276



@ProfDavidHughes

Retail Blog: www.supermarketsinyourpocket.com

