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Background

In November 2013, Colmar Brunton conducted an adhoc qualitative research project as part of VG12078 Project Harvest.

This research was in response to the Australian Vegetable Industry's need to understand current customer attitudes within the fresh vegetable category. Of interest were current attitudes, perceptions and buying behaviours of loose, packaged and preprepared fresh vegetables.

This research identified factors that influenced consumers' vegetable purchasing behaviour including life-stage, age, product knowledge, awareness, provenance, health benefits and storage information. Seven consumer attitudinal groupings were identified.

In response to the research, the Australian vegetable industry is keen to further explore these consumer attitudinal groups (segments).

This project has been funded by HIA Ltd using the vegetable levy and matched funds from the Australian Government.









Research Vision

The overall objective of this research is to provide the members of Australian vegetable industry with insights to help enable the growth of their business and increase sales among the Australian public.

Outcomes of the research include;

- Developing a fresh vegetable consumer segmentation model to identify distinct consumer groups in the market.
- Profiling these segments based on their attitudes, needs, motivations and purchasing behaviours.
- Measuring the segments based on size and value.
- Identifying potential areas for product and packaging innovation that will appeal to each segment.
- Presenting recommendations to meet consumers' needs, increase sales and support wholesale and retail negotiations.









Methodology

A five stage design was developed

This report represents the full report of all stages



Project Planning

Together with HIA Ltd and AUSVEG a shared vision for the research was created.

Key decision makers were engaged in the process. 2

Refine and Explore

We conducted 6 focus groups to explore consumer behaviour, understand what is required to encourage purchase of fresh vegetables and challenge the findings that emerged from the 2013 consumer research.

3

Analyse & measure

We then developed key questions to be measured and then conducted an online survey of n=1,032
Australians. The data captured provided a solid platform for development of the market segmentation.



Activate

Through this process four distinct consumer segments emerged. We then conducted 12 instore shopping interviews with 3 people from each segment (n=12 interviews).

Triggers, barriers and needs for each segment were deeply explored in situ.

5

Report & Present

The results are summarised within this succinct, clear and highly visual document.

Actionable recommendations to be more relevant to each segment are described.







Who we spoke with

Refine and Explore stage: Qualitative focus groups

Qualitative fieldwork was conducted from Thursday 18th September – Tuesday 23rd September 2014



Focus groups	Location	Methodology	Age Group	General attitude to fresh vegetable purchase
Group 1	Melbourne	Face to face	25 – 45 years	 → Open to trying new textures and flavours; and/or → Regularly experiment with new varieties.
Group 2	Sydney	Face to face	45+ years	→ Typically buys the same vegetables each week; and/or→ Prepares a small repertoire of meals
Group 3	Brisbane	Face to face	Under 25 years (Living out of home with no children)	 ⇒ Spends very little time preparing meals; and/or ⇒ Convenience and time saving is important
Group 4	Adelaide/ Hobart/Perth	Face to face	25 – 45 years (Parents of young children)	 → Open to trying new textures and flavours; and/or → Regularly experiment with new varieties.
Group 5	Regional QLD, WA, NSW	Online	25-45 years	 → Typically buys the same vegetables each week; and/or 8 → Prepares a small repertoire of meals
Group 6	Regional VIC, TAS, SA	Online	45+ years	 ⇒ Spends very little time preparing meals; and/or ⇒ Convenience and time saving is important
				Total number of participants 44







Who we spoke with

Analysis and Measure stage: Online survey

Quantitative fieldwork conducted from Friday 10th October – Tuesday 21st October 2014.



Total Sample		N=1032
Gender	Male	27%
	Female	73%
	18-24 years	10%
	25-34 years	19%
Age	35-44 years	19%
	45-54 years	18%
	55-64 years	16%
	65 + years	19%
	Single Income no Kids	26%
	Double Income no Kids	17%
Household	Young Families	16%
	Established Families	20%
	Empty Nesters	22%
	New South Wales	32%
	Victoria	25%
	South Australia	8%
State	Queensland	21%
State	Western Australia	10%
	Tasmania	3%
	Australian Capital Territory	2%
	Northern Territory	<1%



Who we shopped with

Activate stage: In-store interviews

Qualitative fieldwork was conducted from Wednesday 3rd December – Friday 5th December 2014

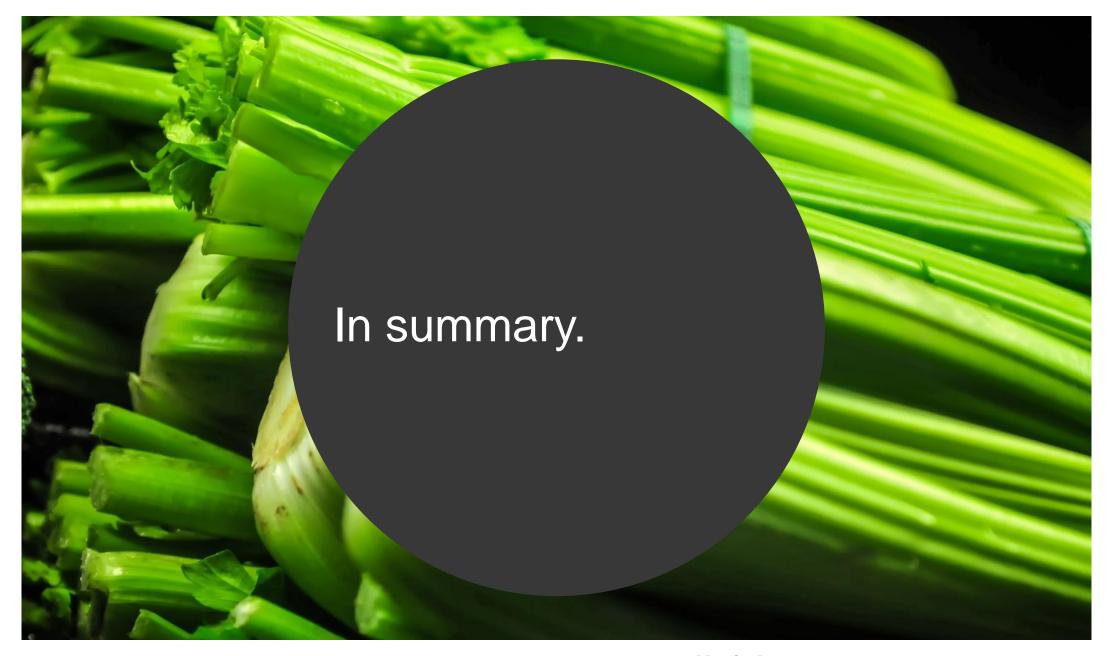


Segment	Store type	Location	Age Group	Gender	Household/Life stage
Eager Explorer	Coles	Metro	35-44 years	Female	Single with no children
Eager Explorer	Coles	Regional	35-44 years	Female	Single with children
Eager Explorer	Local Green Grocer	Metro	55-64 years	Female	Single with no children
Flavour Follower	Fresh Market	Metro	25-34 years	Male	Single with no children
Flavour Follower	Coles	Metro	55-64 years	Female	Single with no children
Flavour Follower	Coles	Metro	35-44 years	Male	Couple with children
Wholesome Habits	Coles	Regional	35-44 years	Female	Couple with no children
Wholesome Habits	Coles	Metro	45-54 years	Female	Single with children
Wholesome Habits	Local Green Grocer	Metro	55-64 years	Female	Single living with daughter and granddaughter
Conscious Improver	Woolworths	Metro	25-34 years	Female	Couple with children
Conscious Improver	Woolworths	Metro	35-44 years	Female	Couple with children
Conscious Improver	Aldi	Metro	55-64 years	Female	Empty Nester
Total number of participants					12













Fresh Vegetable Buyers

Key insights: Behaviours, Áttitudes and Future Opportunities

1

On average, people grocery shop 2-3 times a week

2

Of more than 100 vegetable commodities available, people only buy about 17 regularly

3

Eating vegetables is mostly limited to dinner time

4

Fresh vegetables are thought to be expensive, but surprisingly good value for money once the receipt is interrogated

5

Negative memories of traditional vegetables create a barrier to future purchase 6

People have triggers that will encourage greater purchase. However, there is not one clear solution for all



To do list

Opportunities exist to:

- Better engage with grocery buyers multiple times per week to increase veggie consumption.
- Increase awareness of commodities to extend purchasing repertoires.
- Trigger ideas for eating occasion at lunch time & snack times.
- Reinforce the messages of affordability and value for money to debunk common misconceptions.
- Relaunch and reinvent traditional vegetables to excite a new generation and be relevant to new cooking, eating and cuisine trends.
- 6. Deliver to the distinct triggers that drive purchase taste, health, comfort of routine or experimental / trying new things.



Four key drivers influence consumers' fresh vegetable preference and purchase

Wow! White zucchini, never seen that before – I have to try it. I don't need a list – I buy the same things every time. Grab and go! I like the crunch and flavour burst of vegetables I can eat raw.

Hmm...Vitamin B for brain function, and fibre for managing blood sugar.



Appeal of trying new things

Comfort of routine

Tastes, colours and textures

Specific Nutrition







The result is four distinct segments of consumers in the market place

The segment names reflect behaviours and core needs

Appeal of trying new things

Conscious Improvers

Select vegetables based on the nutritional benefit.

Motivated by a specific need or prevention (such as weight management, lowering cholesterol) or for significantly increasing general health.

Eager Explorers

Are into anything new - new ideas, new tastes, new recipes, new ingredients.

Taste, colour and texture are motivating.

Specific Nutrition

Need for HEALTH

Tastes, colours and textures

Wholesome Habits

Eat vegetables routinely/as habit, and are not looking for anything new.

Know they need to eat vegetables for health, but only stick to what they know how to cook, and what others they cook for will eat.

Flavour Followers

Only buy what they know they like the taste of.

May possibly be into trying new things, but it has to be similar to something they like the taste of.

Comfort of routine







Segment sizes are relatively consistent and reflect market spend

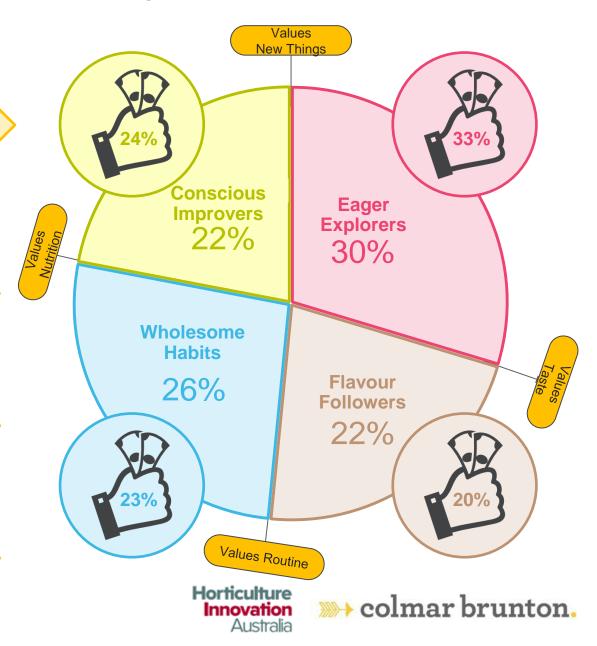


What appeals to one segment may not interest other segments. Each segments' needs must be addressed to be relevant and motivate purchase of fresh vegetables.

Eager Explorers represent the largest segment of the market. This means that nearly 1 in 3 consumers are seeking new tastes, colours, textures and ingredients.

People seeking 'new things' make up half of the market and spend slightly more relative to their segment size.

Wholesome Habits & Flavour Followers are conservative in the fresh vegetable choices they make and their spend.



Each segment requires specific information about vegetable commodities to motivate purchase

All are motivated by, attracted to and looking for different things



Eager Explorers

How they are behaving:

Alert in-store, looking for new ideas all the time, aware of new introductions and celebrity endorsed offers, seeking new flavours, ideas and experiences.

Be more relevant by:

Offering tastings and demonstrations on the spot to encourage trial.

Flavour Followers

How they are behaving:

Can be influenced by new packaging or formats of vegetables they are familiar with, searching for flavours to go with their regular buys.

Be more relevant by:

Offering recipe ideas instore to highlight the versatility of the vegetables they know and enjoy.

Wholesome Habits

How they are behaving:

Very considered in-store, price and value sensitive, keen not to waste (so buy less), browse the same aisles each week

Be more relevant by:

Offering more alternatives to their set menus, greater convenience and value options.

Conscious Improvers

How they are behaving:

Willing to spend the time and money in-store to buy the best nutritional ingredients. Looking for new ways to offer the best of nutrition to their families. understand the importance of freshness.

Be more relevant by:

Providing specific nutritional information and health benefits (RDI) instore.













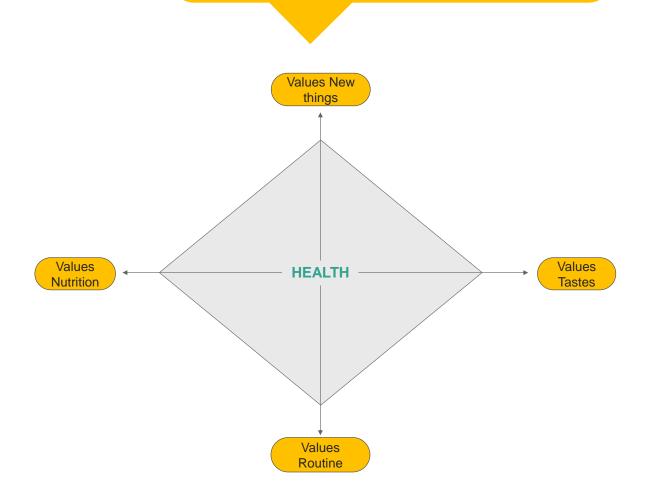


Segmenting Fresh Vegetable Buyers

Attitudinal segmentation

- Findings from the qualitative investigation led to the development of attitudinal statements to define vegetable buyers.
- Using quantitative techniques, segments were validated and refined.
- All vegetable buyers are driven by a motivation for health (centre).
- The primary drivers of the segmentation model are continuums that relate to:
 - The value of 'New Things' vs.
 'Routine' (top to bottom)
 - The value of 'Nutrition' vs. 'Taste' (left to right)

Each consumer segment expresses distinct attitudes to fresh vegetables, and have different triggers, needs and attributes that motivate purchase.









Consumers in each segment have distinct attitudes towards vegetables, with all segments believing that 'eating vegetables is necessary for my health'

Values New Things

I like vegetables that will give me a healthy edge over others. (Primary statement)

I seek out vegetables with specific health benefits.

I need to know nutritional information about the vegetables I buy.

I like a variety of tastes and flavours in vegetables. (Primary statement)

I like to try new vegetables and recipes.

I look for vegetables that will add taste, colour and textures to my cooking.

Values Nutrition Eating vegetables is necessary for my health. (Common to all)

Values Taste

I usually buy the same vegetables each time. (Primary statement)

I buy the vegetables I know how to cook.

I buy the vegetables that I like and/or people I cook for like to eat.

I only buy vegetables that I like the taste of. (Primary statement)

It's important to know what a vegetable will taste like before I buy it.

I look for vegetables that will add taste, colour and textures to my cooking.

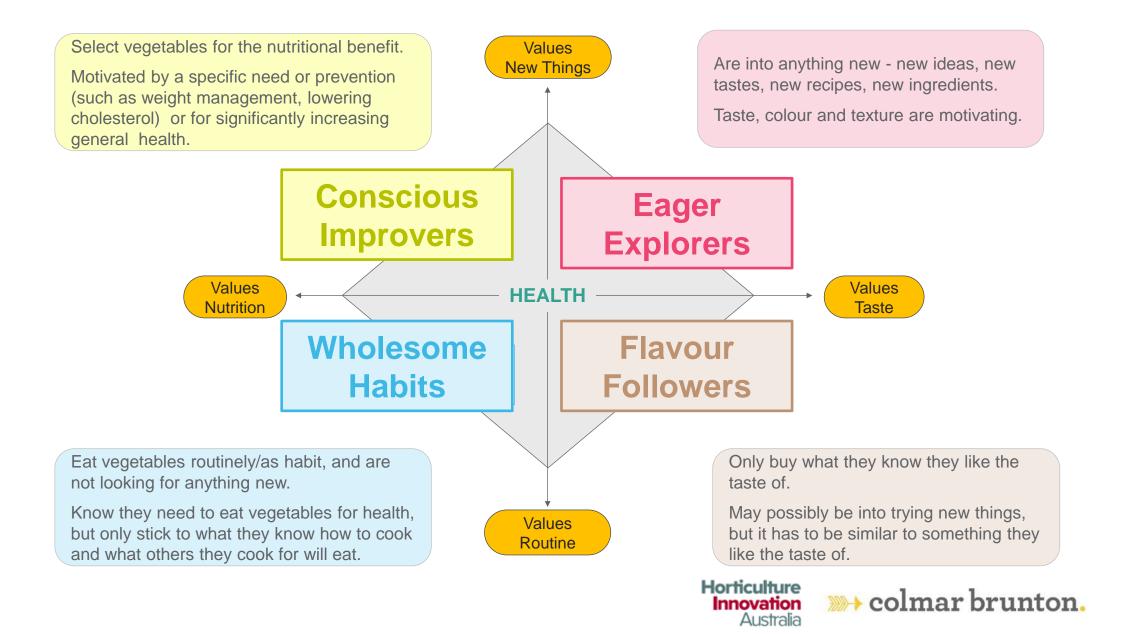
Values Routine



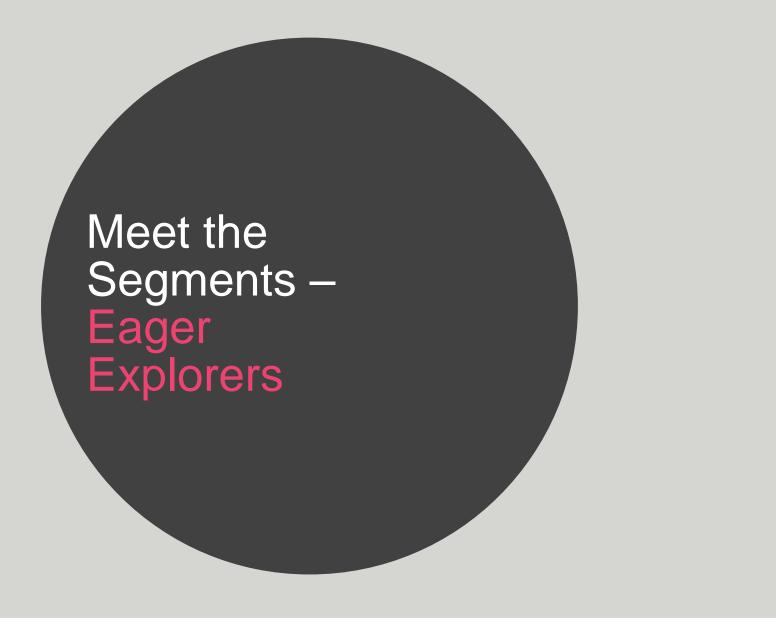




The segments are named to reflect behaviours and core needs











Larissa 23 year old student Lives in a share house

- Larissa's ideal weekend would be settling down in her favourite café, reading the newspaper, finding a new recipe and heading to the market to get the ingredients. And all the better if it calls for a vegetable she has never cooked before!
- With Summer approaching, knowing that an ingredient will add bright colour, a crunchy texture and fresh flavours really appeals. But a few months ago it was beautiful soups and slow cooked spicy curries.
- She considers watching Food Safari and reading Gourmet Traveller magazine as special, indulgent 'me' time. Cooking foods from other countries is her way of compensating for the fact that her student income doesn't allow her to travel yet.
- Recipes for raw snack foods would encourage her to buy a larger quantity of vegetables and eat vegetables more often. A perfect opportunity to increase the vegetables she eats that fits with her lifestyle.
- Spending time at markets talking to producers, and in cafés talking to chefs about their menus could encourage her to add new ingredients to her regular repertoire.



I love cookbooks. I have cookbooks by the score and I love going through them and looking for recipes that introduce new vegetables; I'm very much open to trying new things.(Sydney)



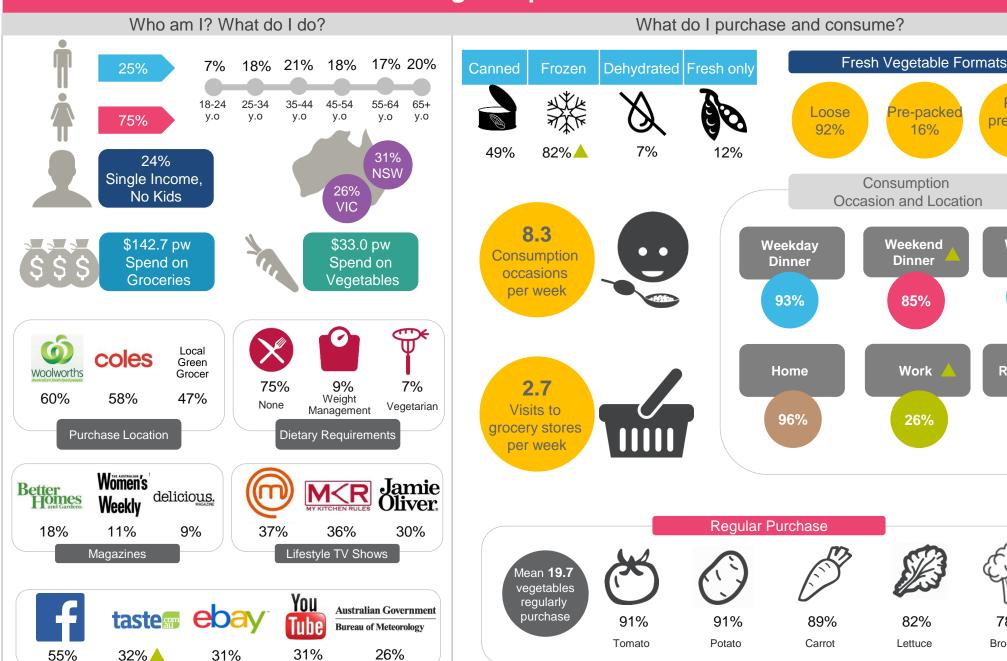


Eager Explorers 30%

Significantly HIGHER

compared to total sample at

95% confidence.



Websites

Pre-

prepared

6%

Weekday

Lunch

61%

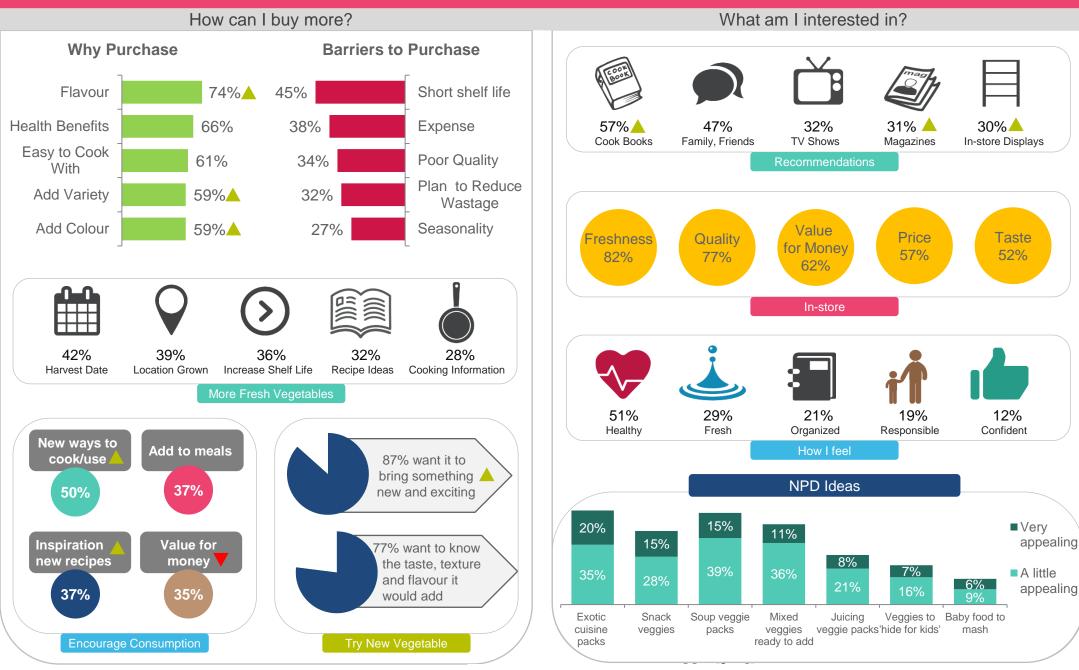
Restaurant

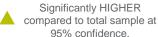
24%

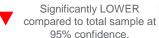
78%

Broccoli

Eager Explorers 30%

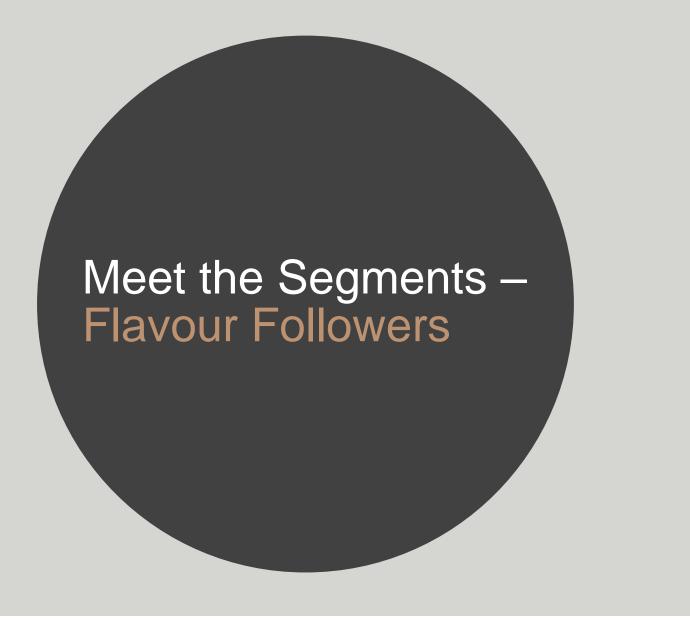










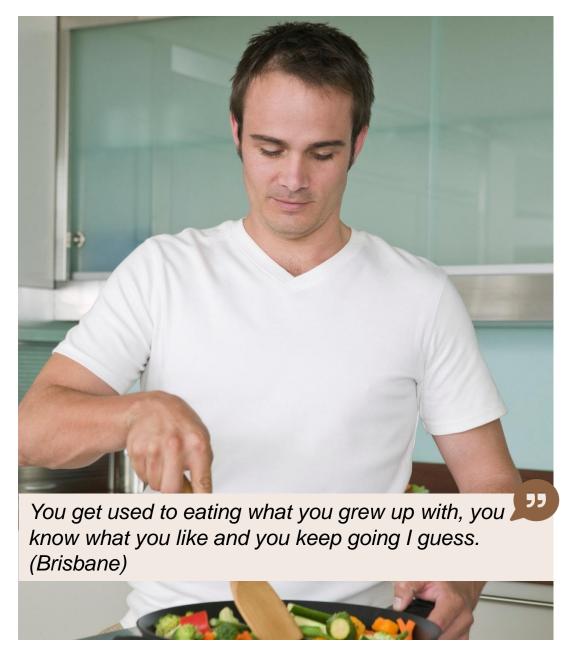






Paul 32 years old Single, lives alone

- Paul wouldn't describe himself as a cook, but since he moved out of home 5 years ago he thinks his cooking skills are now pretty good.
- All his meals centre around meat. Steak, burgers, and chops are what he grew up with and still enjoys. About 4 nights a week he'll add some vegetables on the side. Usually potato, carrots and frozen peas. It's not that he doesn't like vegetables, they just don't fill him up. But he knows he should eat them.
- When he's really hungry he pops around to his mum's for Sunday roast. Roast vegetables are the exception to the rule, he eats them until he is full.
- At restaurants he sticks with what he likes too. There is nothing like a steak cooked by a chef. He is not intrigued or tempted by talk of guinoa and kale.
- Paul could be encouraged to include more vegetables in his diet by learning how the ones he likes can fill him up. A recipe card for 'roast veggie salad' attached to his bag of potatoes would appeal to him. He wouldn't naturally think of taking it to work for lunch, so it would have to be suggested as a good idea.





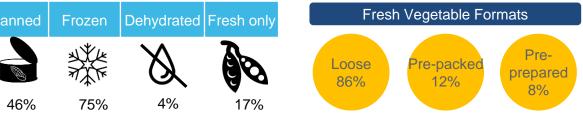


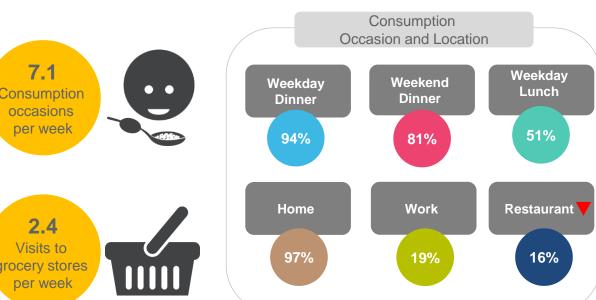
Flavour Followers 22%

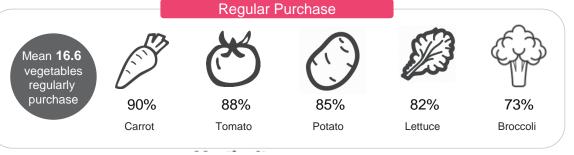
Who am I? What do I do? 12% 17% 16% 19% 18% 18% Dehydrated Fresh only 26% Canned Frozen 18-24 25-34 35-44 45-54 55-64 65+ V.0 y.o y.o y.o y.0 74% y.o 4% 46% 75% 17% 35% 29% NSW Single Income, 23% No Kids VIC 7.1 \$28.2 pw \$128.6 pw Consumption Spend on Spend on occasions Groceries Vegetables per week Local coles Green Woolworths Grocer 2.4 75% 5% 10% 65% 58% 47% Weight Lactose/ None Visits to Management Dairy Free grocery stores Purchase Location **Dietary Requirements** per week Women's Jamie M<R Better Homes Hand Gardens HOUSE &GARDEN Weekly 31% 14% 11% 7% 28% 27% Lifestyle TV Shows Magazines Mean 16.6 vegetables You regularly ebay taste ninemsn purchase 88% 90% Tube Carrot Tomato 22% 22% 53% 39% 34%

Websites

What do I purchase and consume?





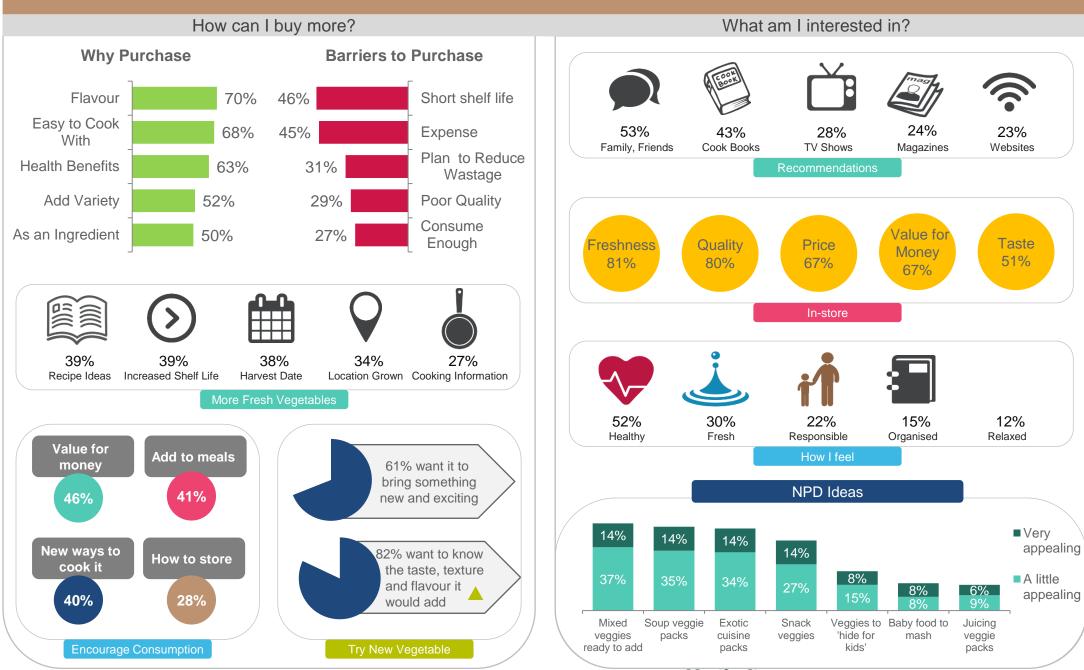


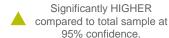
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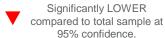




Flavour Followers 22%



















Maria

67 years old, married Children have left home

- Maria loves to cook. Now that her family has grown up and left home she misses the opportunity to cook large family meals every night. She just cooks for herself and her husband Joe now.
- Maria doesn't formally plan her menu, but when she thinks about it, she tends to cook the same meals most weeks. Sausages and mash, lamb chops and veg, spaghetti bolognaise and meatloaf are almost guaranteed to be served every week. And a roast on Sunday if the kids come around.
- Maria often watches Masterchef, or Better Homes and Gardens, and is interested to see what the chefs are cooking. It all looks delicious and interesting. But with just her and Joe at home, she wonders what the point of trying something new would be. She worries Joe wouldn't like it, or it wouldn't turn out right, and it would be a waste of food and money. Better to stick with what she does well.
- Recipe cards at the supermarket that promote roast sweet potato or roast swede could encourage Maria to try something new the next time the kids come around. But it would have to be displayed right near the Desiree potatoes she is focussed on buying, because she is not on the look out for new ideas.



I see fancy things like Rainbow Chard in the shops but don't know how to cook it or what to do, so I just steer clear of it and generally stay with what I know. (Brisbane)





Wholesome Habits 26%

compared to total sample at

95% confidence.

compared to total sample at

95% confidence

Pre-

prepared

10%

Weekday

Lunch

45%

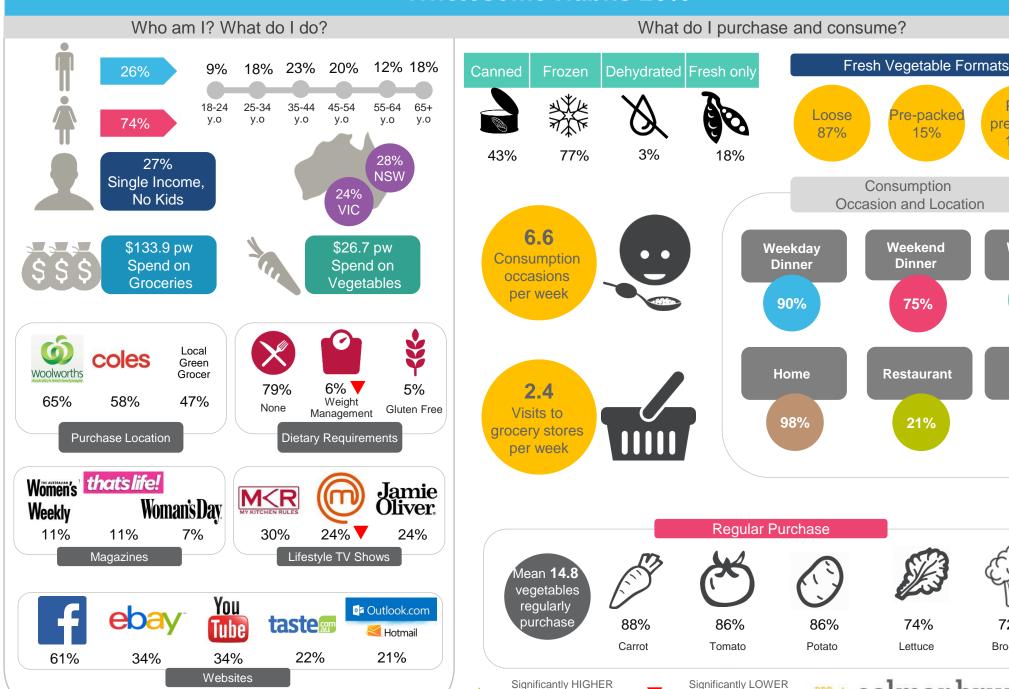
Work

17%

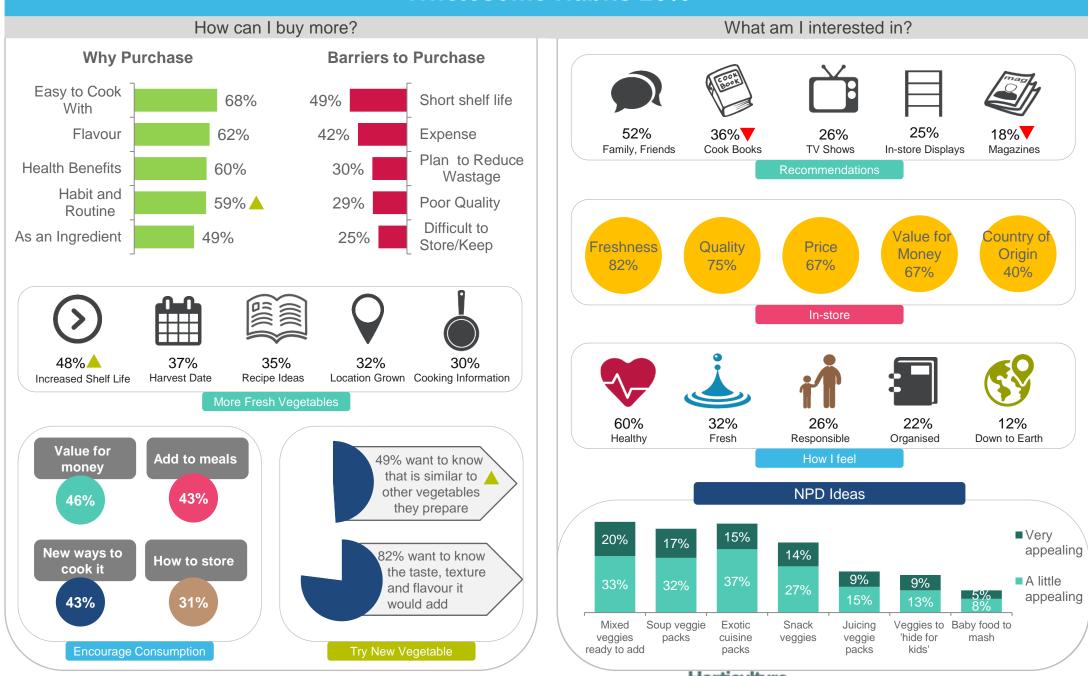
72%

Broccoli

>>> colmar brunton

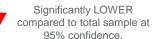


Wholesome Habits 26%





Significantly HIGHER compared to total sample at 95% confidence.















Angela 43 years old Mother of two teenagers

- Angela's diet has changed dramatically over the years. Her father has been diagnosed with diabetes and her teenage girls are really conscious about the way they look. So she made a conscious decision for herself and those around her to become more healthy.
- Angela reads Women's Health magazines, and the articles often prompt her to find out more about particular foods and vitamins.
- She has bought a juicer and has got the whole family making vegetable juices for breakfast.
- She has learned a lot about the best meats, vegetables and grains for her body and needs. And really does feel better for it.
- Angela is very open to buying new varieties of vegetables. Her ears prick up at the mention of a new 'Superfood' and she Googles how to prepare it. The challenge for Angela is finding out where she can buy it.
- She could be encouraged to eat vegetables on more occasions throughout the day. Recently she read about the benefits of dehydrating vegetables. What Angela now needs to know is, of all the vegetables she regularly buys, which would be the best to dehydrate and what the specific benefit is.



A year ago I was putting on weight, but I was eating quite well. I saw a dietician and we really looked at what I ate. It's made me aware of what my body needs and how it works. (Brisbane)





Conscious Improvers 22%

compared to total sample at

95% confidence.

compared to total sample at

95% confidence

Pre-

prepared

7%

Weekday

Lunch

46%

Family/

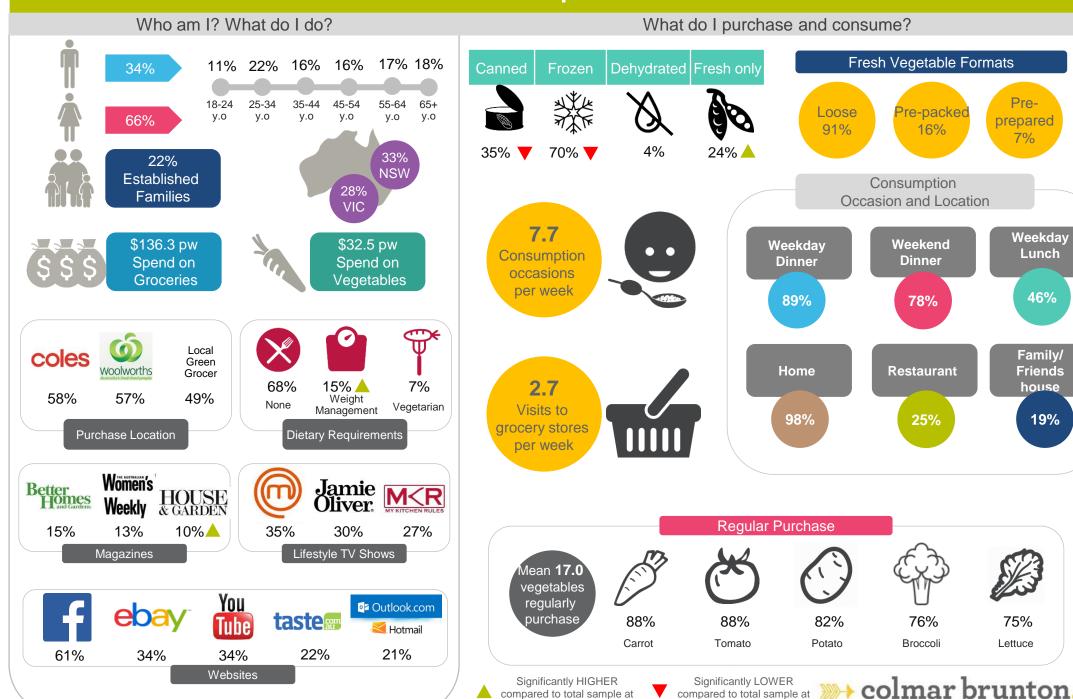
Friends

house

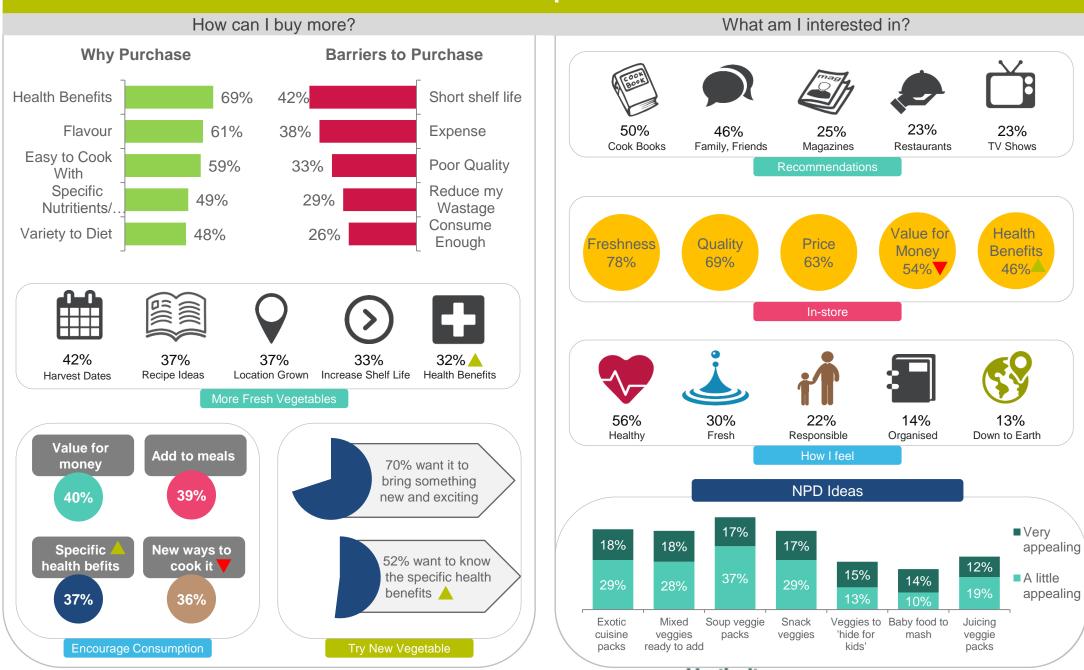
19%

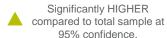
75%

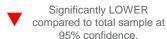
Lettuce



Conscious Improvers 22%



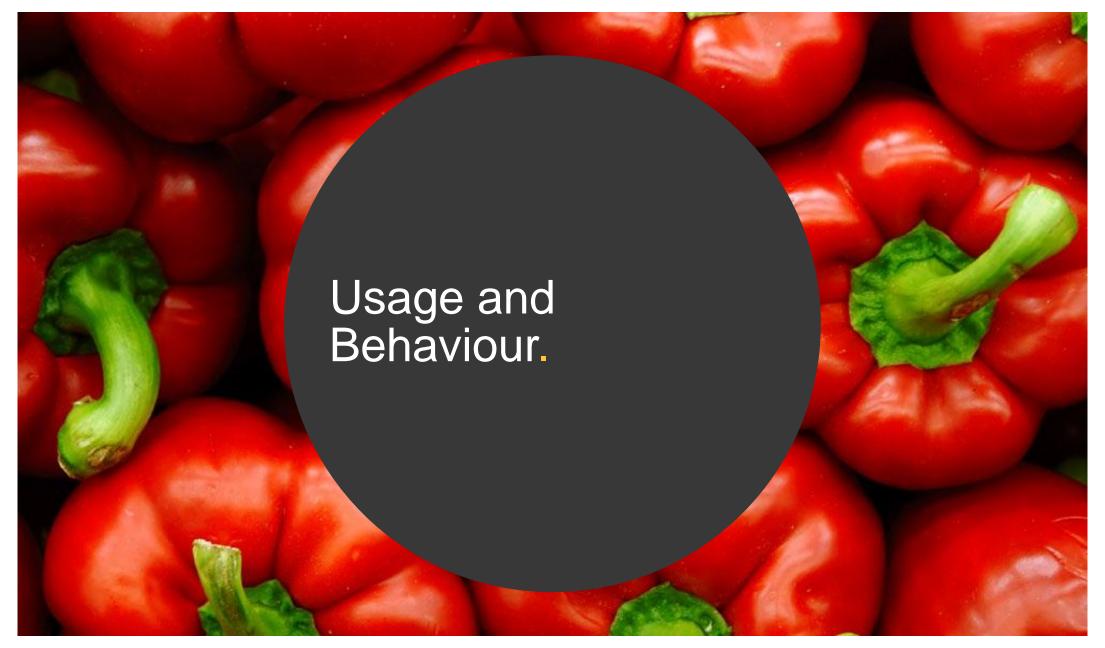
















Grocery buyers are shopping almost three times a week

On more than one occasion they are buying fresh vegetables



People are shopping

2.6 times

per week

The 'weekly shop' is dead. On average people are at a point of sale ready to buy more than 135 times per year

Eager Explorers

Shop 2.7 times a week

89% buy vegetables more than once a week



Flavour Followers

Shop 2.4 times a week

81% buy vegetables more than once a week

Wholesome Habits

Shop 2.4 times a week

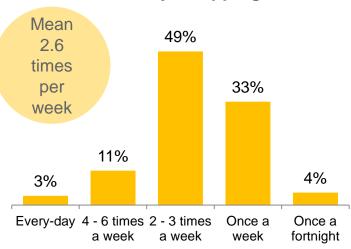
77% buy vegetables more than once a week

Conscious Improvers

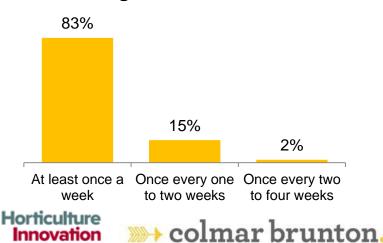
Shop 2.7 times a week

84% buy vegetables more than once a week

Grocery Shopping



Vegetable Purchase



Q3 In a typical week, how often would you visit a supermarket/grocery store/market?
S9 You said that you purchase fresh vegetables at least once a month, on average how often do you purchase fresh vegetables?
(Base; All respondents)









People are usually shopping at the big supermarkets

But prefer to shop at Green Grocers and markets

Less likely Wholesome Habits (13%)

More likely Conscious Improvers (17%)

Usually shop in multiple locations

















61%

57%

44%

27%

21%

20%

11%

10%

Prefer to shop

















28%

20%

18%

12%

6%

4%

3%

2%

More likely Eager Explorers (7%)







Coles and Woolies are close by, always open and competitively priced

For ease and convenience, grocery buyers rely on purchasing from these locations

- Whilst Coles and Woolies are the usual shop for most, we heard lots of negative comments about the quality of the available produce.
- The big retailers are acknowledged to be competitively priced, but this is seen to be because their produce is bought in bulk, kept refrigerated at length, resulting in poorer quality than grocers and markets.
- However, recent initiatives such as 'Jamie Oliver' recipes and meal ideas with convenient product placements are considered a positive supermarket offer. This inspiration and value-add is considered a reasonable trade off for quality.

I notice the cucumber if you buy from Coles is tasteless, just like water. You might as well eat water and the same for apples, broccoli and strawberries. The price is great but the taste is not there. (Sydney)

Most of the time I buy from Woolies and Coles. For me it's just easier, more convenient, on my way home from work and always open. (Melbourne)

I do Coles and Woolies because I'm lazy and tired. (Melbourne)

77

Buyers tell us they 'grab and go' in the supermarkets, it's about getting what you think you need and leaving quickly.

It's the place for meal ideas, packages, and pre-prepared vegetables.





Local smaller and market style retailers are preferred for their freshness, quality, value and range

But for many it's more than just the product, they value the experience, atmosphere and people

Buyers are open to an 'experience' at local grocers and markets. They have the time and inclination to take in information. It's the place to communicate new ideas and introduce new ingredients and tastes.

- Going to a market is an outing. I spend all day there. (Melbourne)
- The organic store is my treat. It's special, I look forward to going there even though it's higher priced. (Melbourne)

Reasons for Preferred Location

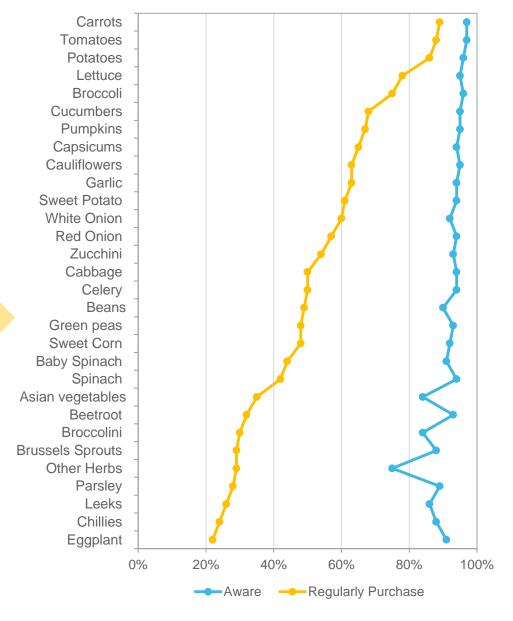




Consumers are aware of many more vegetables than they typically buy

Overall, vegetables have strong levels of awareness, yet a lot of these vegetables are not regularly purchased.











Although more than 100 vegetable commodities are on offer, consumers are purchasing only 17 regularly

Eager Explorers and Conscious Improvers who value 'new things', purchase a greater repertoire of vegetables

Eager **Explorers**

19.7

vegetables regularly purchased

Flavour **Followers**

16.6

vegetables regularly purchased

Wholesome Habits

148

vegetables regularly purchased

Conscious Improvers

17 0

vegetables regularly purchased



Average Number of Vegetables Regularly Purchased

A great opportunity exists to increase the Australian's average fresh vegetable repertoire.

Each segment requires different triggers to encourage greater purchase.





Chicory

Kohlrabi

Taro

Endive

Radicchio

1%

2%

2%

2%

Rambutan

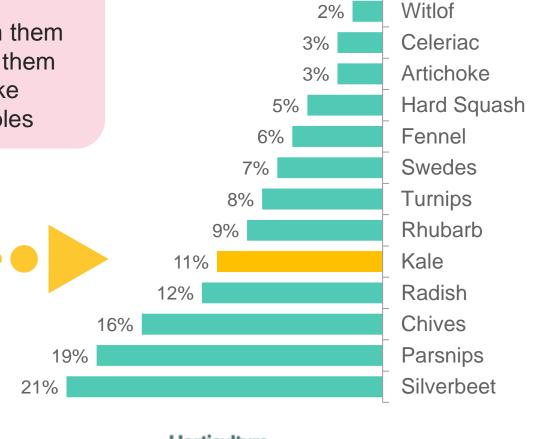


There are a number of vegetables that are not regularly purchased; and consumers give us many reasons why



Never see them
Wouldn't know what to do with them
Had them as a kid and hated them
No idea what they taste like
I buy enough other vegetables

Kale has a lot of media coverage, hailed as the new 'superfood', but only a small number of Australians are regularly purchasing it. However, with increased availability in the mainstream outlets and continual word of mouth recommendations, many consumers tell us they are getting ready to try it.





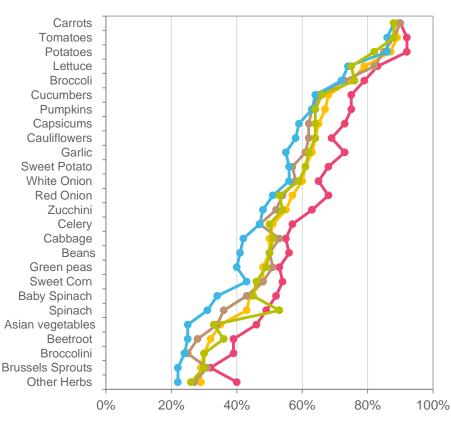




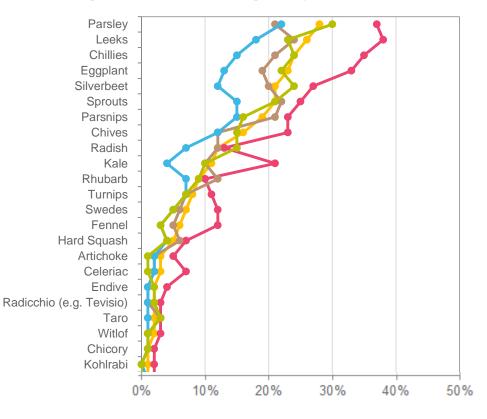
It is the Eager Explorers that are leading the way with a higher regular purchasing repertoire

Targeting each segments' key needs is required to encourage growth

Top Vegetables Regularly Purchased



Vegetables Least Regularly Purchased



Total Eager Explorers — Flavour Followers

Wholesome Habits

Conscious Improvers







Consumers eat vegetables **only** once a day on average With multiple meal and snack opportunity across 24 hours, there is room to increase consumption



People eat vegetables

7.5 times

per week

Eager Explorers

8.3 times per week

More likely weekend
breakfast and weekday
lunch than other segments

Flavour Followers

7.1 times per week
No occasion difference to total

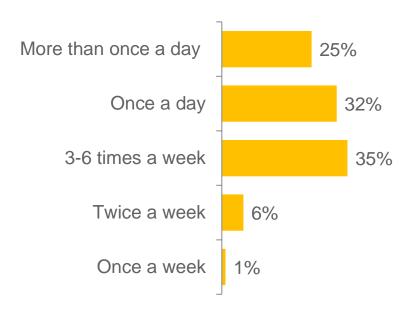
Wholesome Habits

6.6 times per week
Less likely weekday
breakfast, weekend lunch
and dinners

Conscious Improvers

7.7 times per week
No occasion difference to total

Eating vegetables



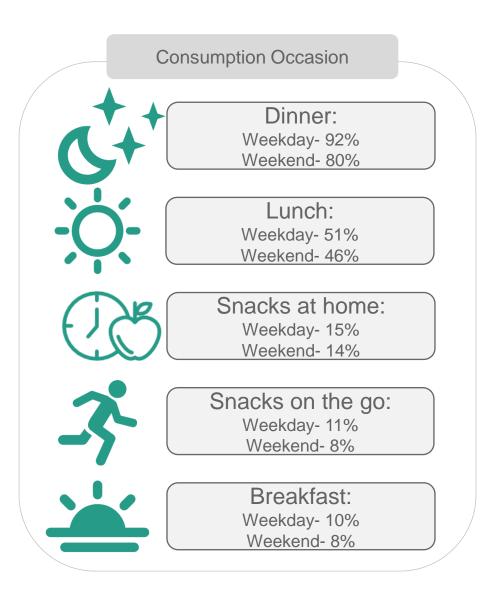
Dinner at home is the most common occasion. Followed by lunch and the locations of restaurants and work. Snacks and breakfast are the least frequent occasions.

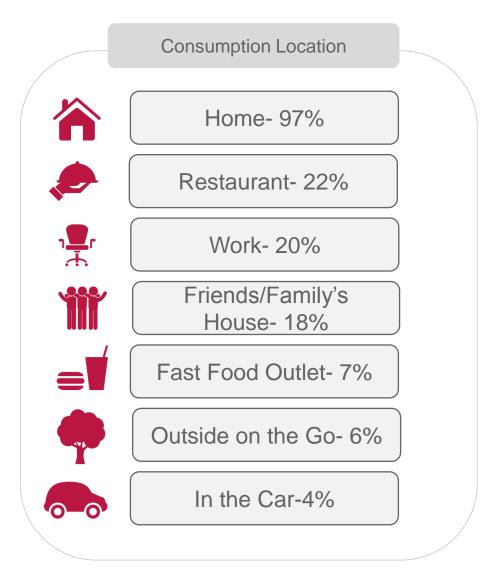






Dinner and lunch are they key consumption occasions, the majority of which is consumed at home











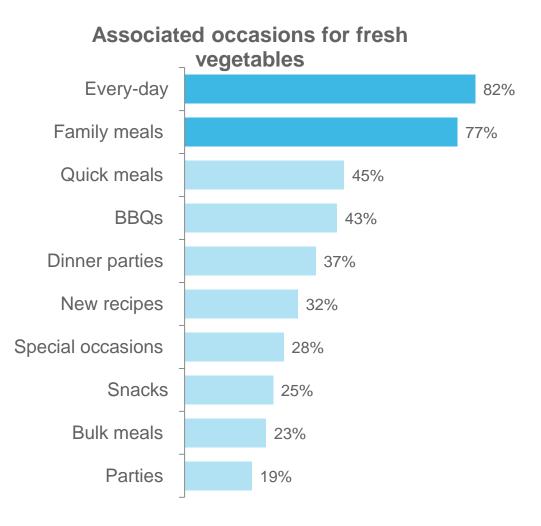
Vegetable consumption is associated with everyday and family meals

Consumers have established uses and routines for fresh vegetables in their everyday and family meals



Inspire consumers beyond the everydayThe area for growth is to establish the same associations with quick meals, special occasions, snacks, bulk meals and parties.











Consumers tell us they purchase 'fridges full of vegetables', or 'all that they need'

Buyers need to be educated and shown ways to incorporate vegetables into meals other than dinner

A mindset that 'vegetables' are for dinner, or once a day are extremely strong and evident in the average consumption of only 7.5 times a week.

When I think about vegetables I think about 'a partner for your meat'. I don't think about uses for other meals/snacks. (Hobart)

However, when asked, buyers admit that there are many meal and snack times when they would be open to incorporating vegetables. And they understand the health benefits that will result.

I probably need to stop buying biscuits etc, so all snacks are fruit & veg and not fill up on rubbish.

(Adelaide)

The challenge is to position vegetables as a desirable alternative/replacement for what is currently being eaten at these other times.

Veggie snacks are a great idea, but my kids got embarrassed when I took a bag of carrots and capsicum sticks to the local show. It's hard. (Regional Tasmania)

Vegetables as snacks are a desirable use. However the challenge is breaking the habit of other snacks foods. There is an opportunity to challenge the natural attitude that 'vegetables once a day' is good health.

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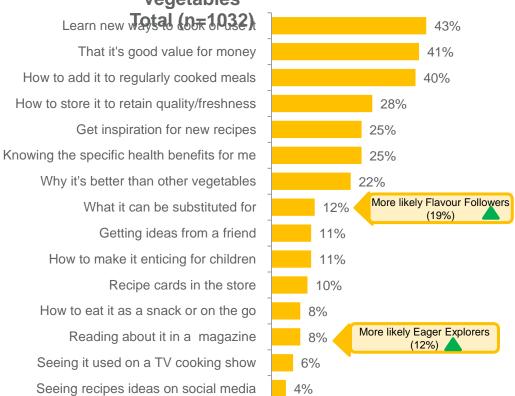


Learning new ways to use familiar vegetables and knowing they are good value for money will increase consumption and regular purchase

Segments' top 4 needs

Eager Explorers want new ideas and are likely to read about it. Other segments want to know it's good value for money. Flavour Followers want to know what it can be substituted for. Conscious Improvers will tune into messages about the health benefits.





Eager Explorers need (n=306)



Flavour Followers need (n=226)



Wholesome Habits need



Conscious Improvers need (n=227)

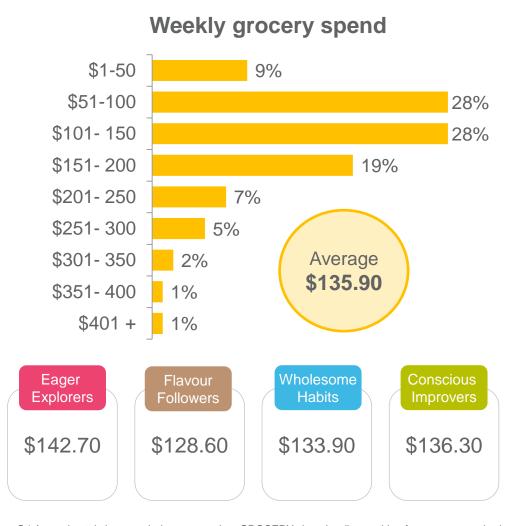


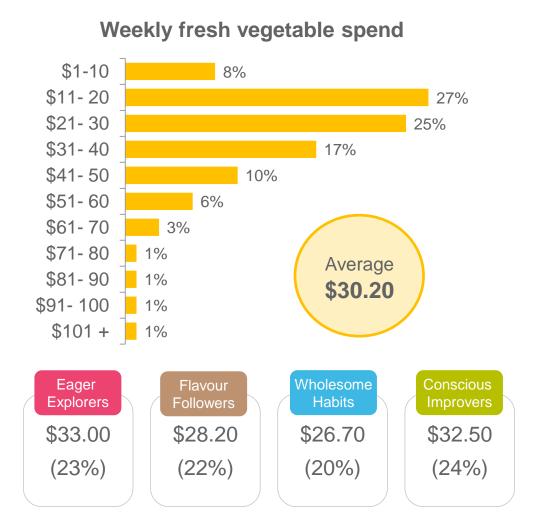




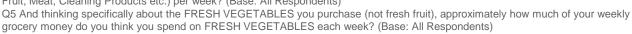


On average, consumers are spending \$135 on grocery items each week with 22% spent on fresh vegetables. This proportion was surprisingly low for most buyers.





Q4 Approximately how much do you spend on GROCERY shopping (ie. anything from a supermarket/grocery store or market such as Fruit, Meat, Cleaning Products etc.) per week? (Base: All Respondents)









Fresh Vegetables are surprisingly (and unknowingly) great value for money

This is an important message to communicate to overcome a perceived barrier of expense

- vegetables are exceptional value for money; however consumers do not naturally think this.
- When prompted to consider fresh vegetable spend relative to overall grocery purchases, buyers admit it is non-vegetable items that make up the majority of their grocery budget.

I really thought the percentage would be higher.

We eat vegetables most nights and I have three
kids. I was surprised.

(Regional Queensland)

It makes you realise how cheap vegetables are when you compare it to how much you spend on meat and cleaning products. (Regional Victoria)

It amazed me that vegetables are so cheap when I added it up. It's not as expensive as I thought and I can get a lot out of what I spend. (Sydney)

An opportunity exists to continually emphasise affordability, and debunk the 'vegetables are expensive' myth.

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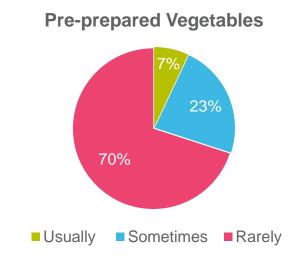
Loose vegetables are regularly purchased by all consumers. Packaged vegetables are purchased occasionally, whilst pre-prepared vegetables are not an essential purchase to consumers

No differences exist across segments in terms of the frequency that each format is purchased.

However, in terms of reasons for buying packed or pre-prepared, the Wholesome Habits segment is more strongly motivated by eliminating the preparation time/effort required.













Consumers purchase multiple formats of vegetables









Canned 44%

Frozen 76%

Dehydrated 4%

Only Fresh 17%

Eager Explorers

Significantly more likely to be purchasing 'frozen' (82%). This represents a challenge that these buyers are not able to have all their needs met in the fresh vegetable category

Flavour Followers

No significant differences. Purchase inline with total market

Wholesome Habits

No significant differences.
Purchase in-line with total
market

Conscious Improvers

Significantly more likely to purchase 'fresh only' (24%)

This suggest that the key driver of health is being positively received by this segment.







Why is frozen a fierce competitor?

Although consumers are shopping multiple times a week, the advantage of frozen vegetables is the ability to use them conveniently in the kitchen without the need for a further trip out to the shops. Fresh vegetables need to match the quality and shelf life benefits of the frozen competitors.

- People tell us that frozen vegetables can hold as much appeal as fresh vegetables. And in some cases they can be considered better quality. One standout example was 'frozen green beans.'
- With growing education about 'snap fresh' there is a perception of higher nutritional benefit compared to 'poor quality looking' fresh vegetables.
- Other strong advantages of frozen commodities are the ability to be spontaneous in the kitchen, without the need to go out and buy specific fresh vegetables. Examples are when handfuls of peas, corn or mixed vegetables can be simply taken from the freezer and added to a meal at any stage.

(Comparing fresh pre-prepared to frozen preprepared) I find the quality of (frozen green beans) much better than fresh. (Brisbane)

You can add a handful of corn to a meal if it needs a bit of colour or taste, so having it in the freezer is really handy. (Melbourne)

I find fresh loose beans quite rubbery lately.
Rubbery, soft and brown. The frozen ones are
crunchy and bright green and fresh
tasting.(Brisbane)

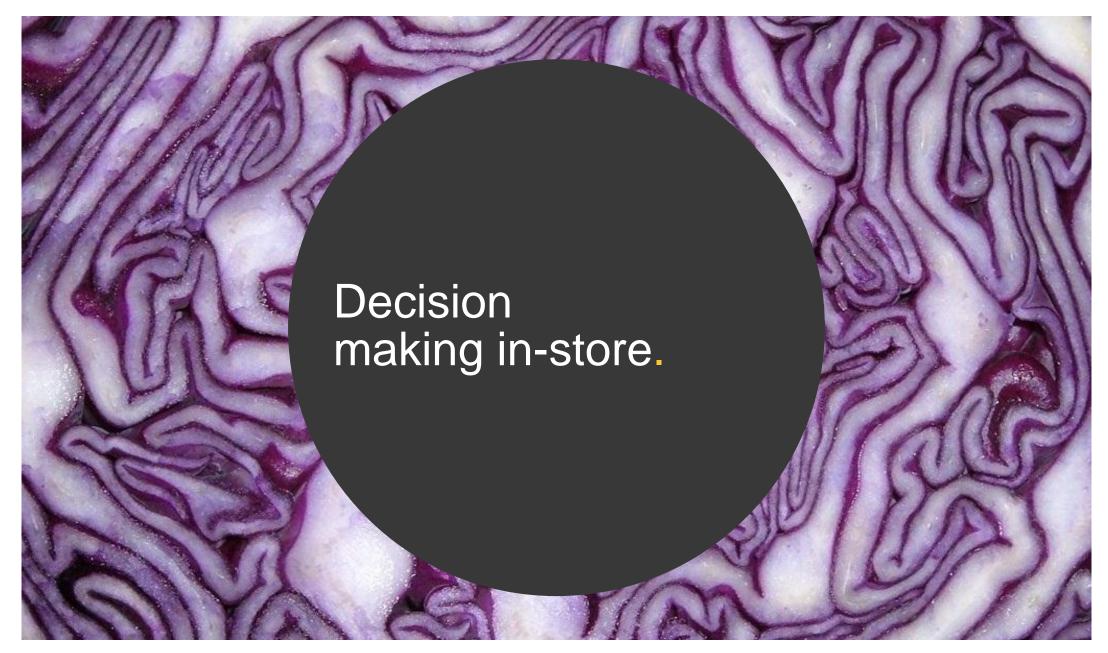
Horticulture Innovation Australia



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Buying vegetables makes people feel healthy

Emotions are powerful. How people feel impacts how they behave.

Of the seven most common emotions, most people feel healthy when buying vegetables.







30% Fresh



22% Responsible



19% Organised



12% Down to Earth



11% Confident



10% Relaxed

However, only one in ten are feeling confident and relaxed.







Understanding how people feel in-store can provide powerful cues to reinforce and encourage positive behaviours

Encouraging positive feelings and emotions in-store will enhance how shoppers feel about themselves and the act of buying vegetables.

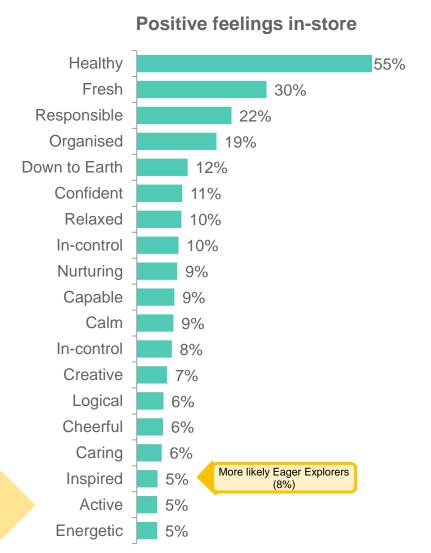
Reinforce existing positive feelings

- Feeling 'healthy' is the most common emotion when buying vegetables (55%), linked to this is a feeling of 'freshness' (30%)
- Buying vegetables triggers feelings of being responsible and organised for around one in five people.

Strengthen lesser felt positive emotions

- However, less than one in ten people indicate they feel other positive emotions such as; confidence, creative, inspired, calm, nurturing.
- Provide consumers with messages, imagery and information that will strengthen these positive feelings.

Leverage emotional triggers in communications and messaging on packaging and imagery at point of sale.









Although negative feelings in-store are less common, they do exist and messaging to overcome them will encourage more positive purchasing behaviours

Whilst it is more common to feel positive emotions when shopping for vegetables, some people indicate they feel negative emotions.

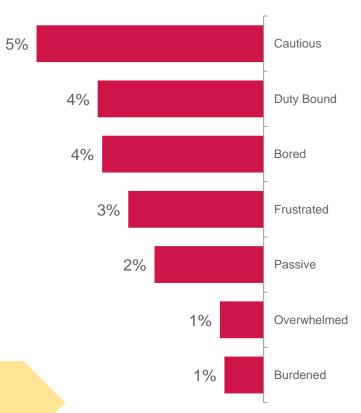
These include:

- Cautious This can relate to such fears as wasting food or money, lacking confidence to know how to cook or prepare, not wanting to try anything new, or worrying if others will enjoy eating the veggie.
- Duty bound, Bored, Passive & Burdened

 This can relate to the act of grocery shopping being mundane and not enjoyable, or having no interest in the idea of cooking vegetables.
- Frustrated This can relate to unavailability of products, inferior quality, inflated prices, or limited expected shelf life.
- Overwhelmed This can relate to new varieties on the market, not knowing what to choose for what reason or how to prepare it.

Information and messages should show consumers how to overcome negative feelings when purchasing fresh vegetables

Negative feelings in-store





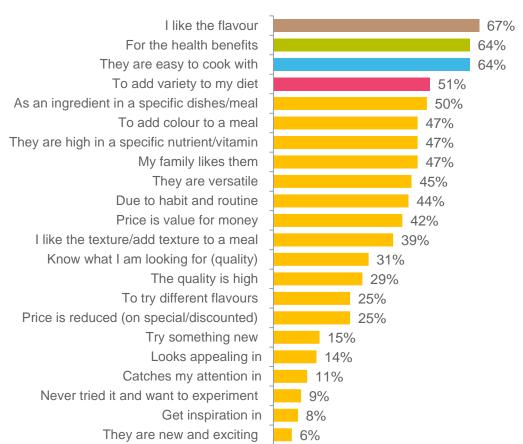




The overall top four reasons to buy a vegetable speak directly to the heart of each segment; Flavour, Health, Preparation, Variety

It is less about being new, exciting, price, or what it looks like.

Triggers to Purchase



Must haves



Important check list

For broadest appeal, people must know:

- ✓ What the veggie will taste like (Attracts the Flavour Followers)
- The specific health benefits (Attracts the Conscious Improvers)
- ✓ How to simply cook and prepare (Attracts the Wholesome Habits)
- ✓ It will add variety to their diet (Attracts the Eager Explorers)

Q15 If you think about the vegetables that you usually buy, what other reasons (beyond being healthy) do you choose the ones you do?

Q16 What reasons listed below describe why you don't purchase MORE fresh vegetables when you shop?







Embracing the opportunity to present information in-store is crucial to encourage greater purchase (both more quantity and variety)

Otherwise, people limit their purchases based on what they already know before they arrive



!

Despite a special low price, this display of Asian vegetables offers no information about how to use the vegetable, or what the taste will be like.



Simple descriptors such as 'sweet' and 'hot' make choosing the right vegetable easy.



Consumers are fearful that adding too much, or the wrong flavour, might ruin their meal.





Poster displays in-store educate customers about the best uses, taste expectations, texture expectation and health benefit.

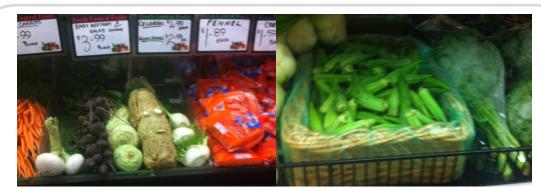








A 'new' vegetable needs multiple entry points. For example, large bunches of kale appeal to those who know the benefits, uses and expectations. Inclusion in traditional mixes (such as coleslaw) provide an easy option for traditionalists to trial.



Less frequently purchased vegetables require clear information communicated at point of sale – Taste, health benefits, preparations methods.

Name and price are simply not enough to trigger purchases for new customers.





Providing loose and packaged vegetables has broad appeal.

The benefit of the packaged format may encourage people to add more vegetables to their diets. Price and reason to try will influence choice.







Eager Explorers are more likely to purchase 'new' vegetables on the market like kale, baby and mixed varietals.

Flavour followers choose vegetables they are familiar with and enjoy the combination of flavours.

Eager Explorer		
MOOROOLBARK Store Open Monday to Sunday 6:00am - 10 7 days a week	e: 0570 0:00pm	
Phone: (03) 97268744 Receip	ot: 4487 e: 13:13 ckout	
HASS AVOCADO 1EACH Quantity: 2 @ \$2.50 ea	\$ 5.00	
HASS AVOCADO 2 FOR \$4 ONTONS SPETING 18UNCH	-1.00 1.50	
GREEN KALE BUNCH 1EACH COLES BABY CARROTS 500GRAM	2,90 1,68	
MINI VINE CAPSICUMS 175GRAM FLAT MUSHROOMS PERKG	3.00	
0.129 kg NET @ \$10.98/kg RED CAPSICUMS PERKG	3.97	
0.567 kg NET @ \$7.00/kg DESIREE POTATOES PERKG	2.79	
0.702 kg NET @ \$3.98/kg	1.50	
MIX MEDLEY TOMATOES 350GRAM	5,98 2,38	
RED ONIONS PERKG 0.612 kg NET © \$3.98/kg	2.44	
RED CHILLIES PERKG U.017 kg NET @ \$15.90/kg	0.27	
Sub Total	\$33.83	
Rounding Total for 14 items	0.02 \$33.85	

Flavour Follower		
LOOSE LEEKS	1.69	
LOOSE LEEKS	1.69	
** LOO MULTI BUY DISCOUNT**	-0.38	
0 @ \$-0.38 Each	0.00	
BROCCOLI	1,47	
5 Kg @ \$4.99 Per Kg	1.41	
CARROTS FEI NG	0.76	
	0.70	
0.38 Kg @ \$1.99 Per Kg	2 47	
LOOSE CELERY	2.47	
0.62 Kg @ \$3.99 Per Kg	4 00	
SALAD MIX	1.80	
0.12 Kg @ \$14.99 Per Kg		
BASIL	3.99	
CORRIANDER	2.49	
SALAD MIX	1.72	
0.115 Kg @ \$14.99 Per Kg		
BRUSHED POTATOES	2.68	
1.17 Kg @ \$2.29 Per Kg		
BROWN ONIONS	1.36	
0.39 Kg @ \$3.49 Per Kg		
BLUSH TRUSS TOMATOES	3.52	
0 705 Kg @ \$4 99 Per Kg		
CONTINENTAL CUCUMBERS	2.99	
MEXICAN GARLIC	2.62	
0.105 Kg @ \$24.99 Per Kg		
BUTTON MUSHROOMS	1.90	
0 19 Kg @ \$9.99 Per Kg		
RED CAPSICUM	1.08	
0.18 Kg @ \$5.99 Per Kg		
ITEMS 16		
SUBTOTAL 33.8	35	
EFTPOS 33.8		
G.S.T 0.0		
	(.5)	
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In-store Wholesome Habits are more likely to purchase produce on price promotion/special.

Conscious Improvers choose vegetables that are going to provide high nutritional content, and believe in the benefits of organic produce.

Wholesome Habit	S
	\$
BEANETTE 400G P/P	4.98
CAPSICUM GREEN	
0.147 kg NET @ \$4.98/kg	0.73
CELERY RALF	0.75
SPRING ONION ESCHALLOT	1.98
CARROTS MINI 5006	1.30
CABBAGE GREEN QUARTER	1.13
LETTUCE SMEET CRUNCH	2.48
HERB FRESH CORTANDER BUNCH	1.98
PRICE REDUCTION ORIGINAL PRICE 3.99	
F/C RTC VEG MIX 400G6EA	2.99
PRICE REDUCTION - ORIGINAL PRICE 4.98	
MUSHROOM OYSTER 150G P/P	3.74
ABN Number:	
Custoner Name:	
Customer Street:	
Customer Suburb:	
10 SUBTOTAL	\$22.06

PAK CHOY BABY	1.98
CELERY HEART P/P	2.50
CABBAGE SAVOY HALF	2.49
MUSHROOM CUPS LOOSE	
0.199 kg NET @ \$10.98/kg	2.19
MUSHROOM PORTOBELLO FLAT LARGE LSE	
0.229 kg NET @ \$10.98/kg	2.51
PRICE REDUCTION - ORIGINAL PRICE 1.25	
CABBAGE GREEN QUARTER	0.63
ASPARAGUS GREEN BNCH	2.48
CARROT KG P/P	1.88
PUMPKIN BUTTERNUT CUT	
0.931 kg NET 9 \$3.98/kg	3.71
ORGANIC ZUCCHINI GREEN 500G P/P	3.98
10 SUBTOTAL	\$24.35







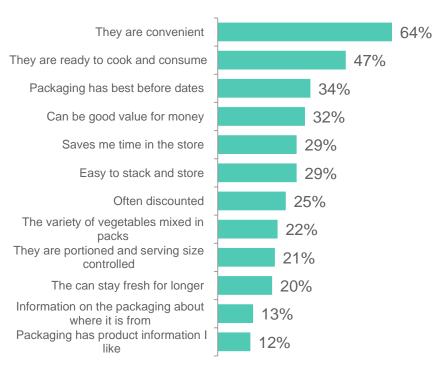
Presenting vegetables in packaged formats can be a trigger to purchase

Although negative perceptions exist, they can be easily overcome.

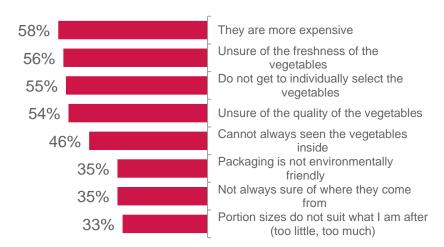
- ✓ People value the convenience and information that packaged vegetables can provide. They are quick to 'grab and go' (saving time in store) and easy to prepare and unpack (saving time at home).
- ✓ The price is often discounted and/or comparable to 'loose' alternatives. And for some, the portions offered are exactly the amount they require for their uses.
- ✓ The ability for product information to be presented on packaging is a huge advantage for the consumer.

To easily overcome barriers to purchasing packaged vegetables, the product must be good value for money, allow the consumer to see 'inside' the packaging, offer a range of portion sizes, and not use an abundance of unnecessary packaging material.

Positive Attributes



Negative Attributes





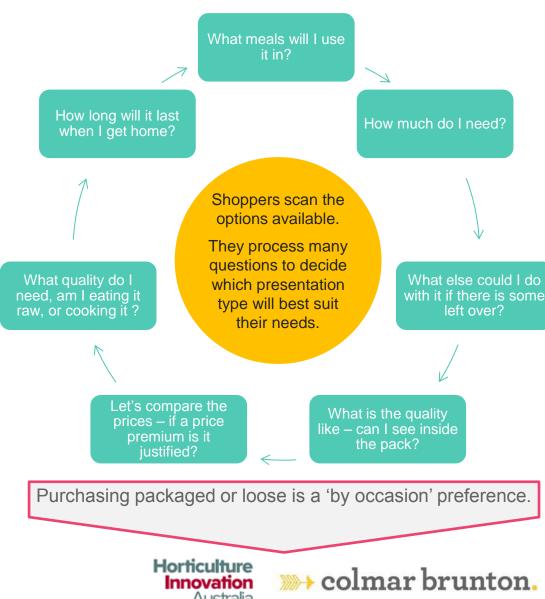




Packaged or loose? In-store, shoppers process a set of complex questions to decide which format suits their needs.

Packaged products offer a clear advantage of having the actual packaging as a channel for communicating desired information to the shopper

- Away from the store, many people express strong opinions about their preference for or against packaged, loose and prepared vegetables.
- However, in store the actual decision making process is much more sophisticated.
- With a need in mind, shoppers scan what is available to them. Then, through a series of questions and trade offs, they determine which presentation type will best suit their needs.
- The clear benefits of packaged products are the ease of 'grabbing' in store, the opportunity for information about the product to be promoted, and clues about uses, quality, storage and nutritional information.





Packaging presents a valuable channel to provide consumers with everything they say they need to know to encourage greater purchasing

Many vegetables in-store are displayed with no more than a name and price. Customers need so much more to trigger purchase



Packing can do more to address consumer needs.

For loosely sold vegetables, information should be displayed at the point of sale.

Most important to increase quantity bought:

Eager **Explorers**

Harvest dates Location of grower

Flavour Followers

Recipe ideas Increased shelf life

Wholesome Habits

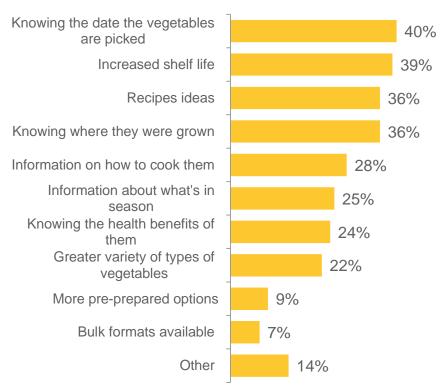
Increased shelf life Harvest

dates

Conscious **Improvers**

Harvest Dates Recipe ideas

What consumers want to know









confidence.









100%



There will be an increase in cooking of Asian cuisine; Thai, Chinese and Vietnamese in particular.

Australian (meat/veg & roasts) and Italian are currently cooked by the majority of consumers.



Popularity of Asian Cuisine to increase

Top 3 future trends by segment

Eager **Explorers**

Like to cook more:

Vietnamese (34%)

Japanese (33%)

Middle Eastern

(32%)

Flavour Followers

Like to cook more:

Chinese (31%)

Thai (27%)

Vietnamese (23%)

Wholesome **Habits**

Like to cook more:

Chinese (27%)

Thai (27%)

Italian (21%)

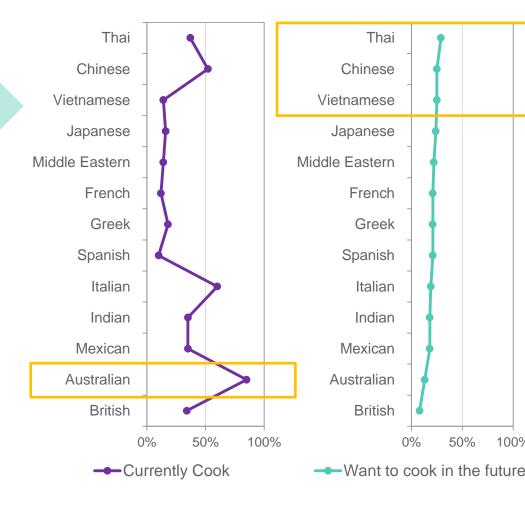
Conscious **Improvers**

Like to cook more:

Thai (29%)

Chinese (24%)

Vietnamese (24%)









Promoting Asian ideas

Each segment has key triggers they will respond positively to

An opportunity exists for growers and retailers to assist buyers in their quest to cook more Asian influenced meals. Buyers are ready to learn!

- Communicate Asian inspired ideas, ingredients, health benefits, taste expectations and flavour combinations.
- → Recipe cards/recipe websites, magazines and in-store displays are valued & utilised channels.
- Tap into ideas for meal occasions beyond dinner; such as breakfast, lunch, snacks.

Eager Explorers

TRIGGERS: Vegetable tastes, textures, uses, preparation methods and commentary flavour combinations.

Flavour Followers

TRIGGERS: Taste and flavour expectation, how new ingredients compare to familiar flavours.

Wholesome Habits

TRIGGERS: How familiar meal ideas can have a simple 'Asian' twist, and Asian preparation & cooking methods for current repertoire.

Conscious Improvers

TRIGGERS: Exceptional health benefits, best way to prepare, cook, use to maximise benefits.

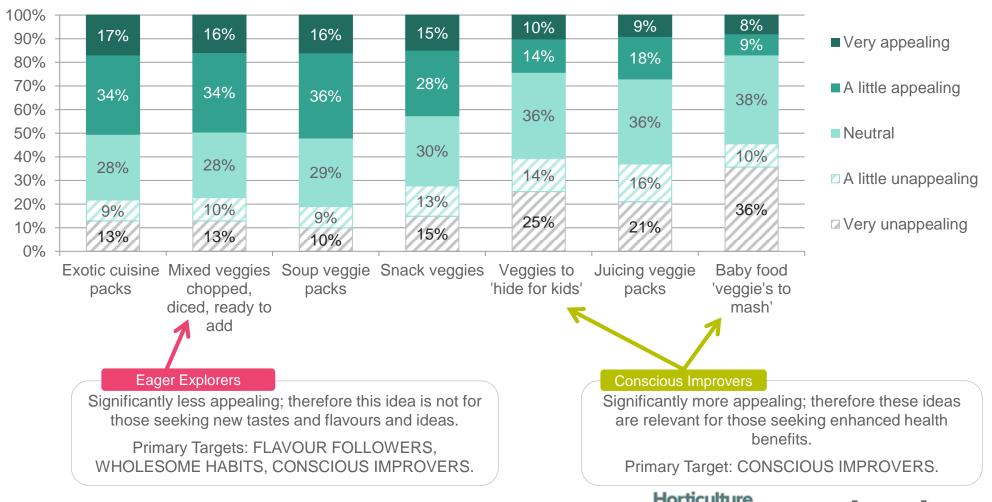
Be aware that some consumers told us they presume 'AsianGreens' are grown in Asia. Highlight 'Australian Grown'.







Exotic cuisine packs with sauces and vegetables and mixed veggie packs are most appealing to consumers Appeal was relatively consistent across all segments









There are multiple strategies to encourage purchase of new vegetables.

Overall, the most important are taste and flavour descriptors, nutritional information and suggestions of use.



Most important for introducing new vegetables:

Eager Explorers

What flavour/ taste will it add

Flavour Followers

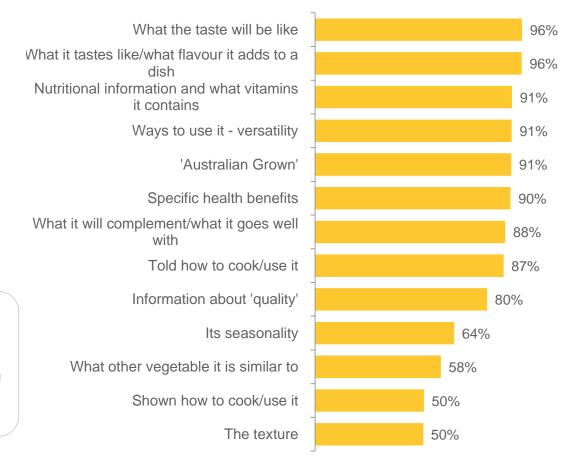
What does it taste like

Wholesome Habits

Ways to use it

Conscious Improvers

Nutritional information









Traditional channels, such as family, friends and cook books are primary sources of information. Influential media channels are TV, magazines and websites

Most influence occurs outside of the store, before shopping



Differences across segments

Eager Explorers

Most valued; Cook books

- Cookbooks A
- Magazines
- In-store displays

Wholesome Habits

Most valued; Family/friends

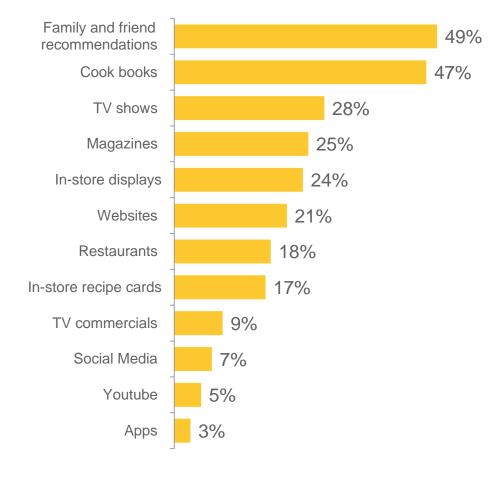
- Cookbooks
- Magazines ▼
- Restaurants

Flavour Followers

Most valued; Family/friends

Conscious Improvers

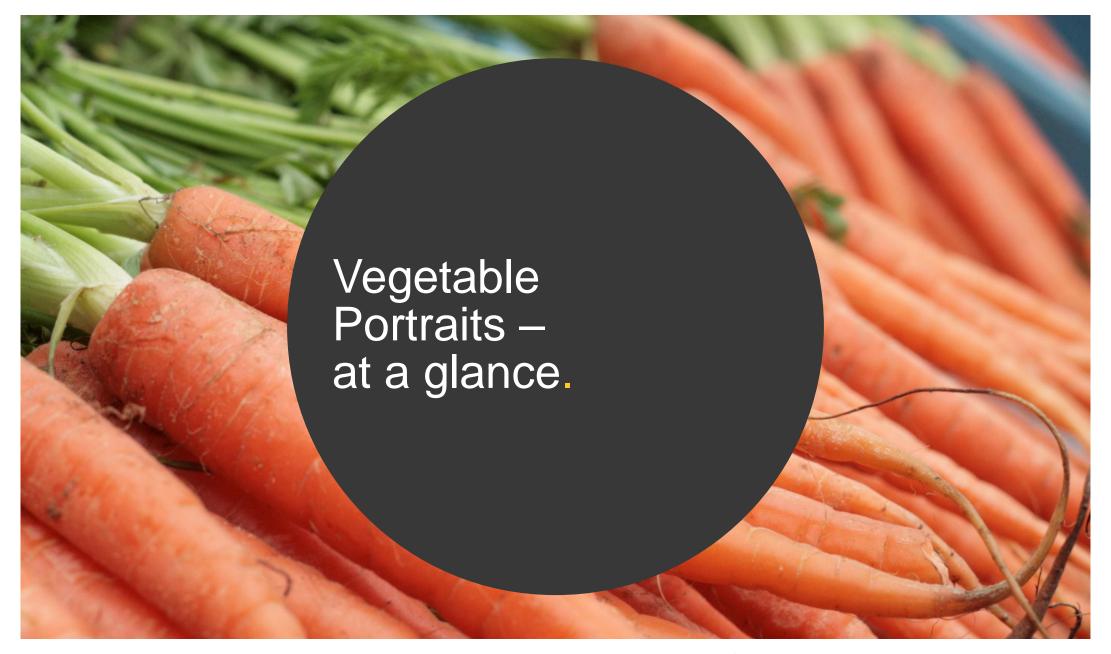
Most valued; Cook books















Carrot 91% (regularly consume)

Who am I? What do I do? ■ Eager Explorer ■ Flavour Follower 30% ■ Wholesome Habits ■ Conscious Improvers 18% 19% 16% 19% 19% 26% 18-24 25-34 35-44 45-54 65+ 55-64 VO VO VO VΟ VO yo 74% \$101-150 pw \$11-20 pw Spend on Spend on Groceries Vegetables Local Green Woolworths Grocer 5% 76% 10% 61% 57% 46% Weight None Vegetarian Management Purchase Location **Dietary Requirements** Women's **Jamie** Better Homes Hand Gardens that's life! Weekly 32% 29% 14% 12% 8% 31% Lifestyle TV Shows <u>Magazines</u> Australian Government You 27% 21% 58% 36% 35% Websites

How to encourage greater carrot consumption?

Why Carrots?



Taste 69%



Easy 67%



Healthy 66%

Why Not Carrots?



Shelf Life 47%



Expensive 41%



Poor quality 32%

Purchase more?



Date picked 42%



Shelf Life 39%



Where picked 36%

17%

15%

Inspiration Source?



Family & Friends 50%



Cook Books 48%



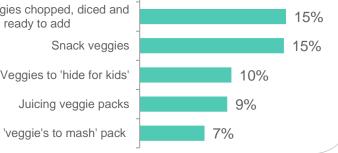
TV Shows 28%

NPD % 'Very Appealing Exotic cuisine packs Soup veggie packs Mixed veggies chopped, diced and

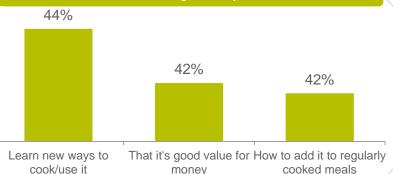
Veggies to 'hide for kids'

Juicing veggie packs

Baby food 'veggie's to mash' pack



Converting non-buyers



Top 3 Other vegetables



Tomato 93%



Potato 92%



Lettuce 85%

Significantly HIGHER compared to total sample at 95% confidence.

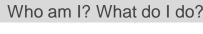


Significantly LOWER compared to total sample at 95% confidence.





Lettuce 82% (regularly consume)



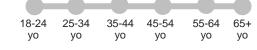
How to encourage greater lettuce consumption?

■ Eager Explorer ■ Flavour Follower 31%

Wholesome Habits

■ Conscious Improvers







26%

74%



\$11-20 pw Spend on Vegetables





Purchase Location

Dietary Requirements



<u>Magazines</u>





Why Lettuce?



Taste 71%



Easy 68%



Healthy 68%

Why Not Lettuce?



Shelf Life 47%



Expensive 41%



Poor quality 32%

Purchase more?



Date picked 43%



Shelf Life 40%



Where picked 38%

Top 3 Other vegetables

Inspiration Source?



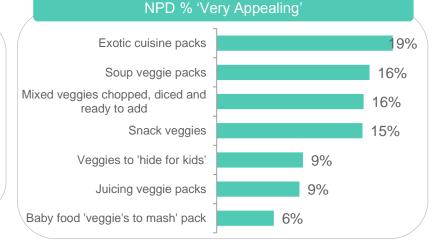
Family & Friends 49%

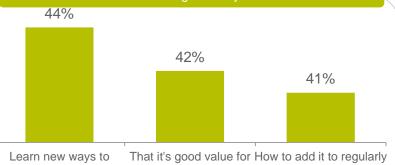


Cook Books 48%



TV Shows 29%





Converting non-buyers cook/use it cooked meals money

Significantly HIGHER compared to total sample at 95% confidence.

Significantly LOWER compared to total sample at 95% confidence.



Potato 93%

Tomato

95%

Carrot

94%





Broccoli 78% (regularly consume)

Who am I? What do I do?

ville alli i: villat de i de:

| | | | Eager Explorer

■ Flavour Follower

■ Wholesome Habits

■ Conscious Improvers

8% 17% 20% 20% 16% 19%

18-24 25-34 35-44 45-54 55-64 65+ yo yo yo yo yo yo



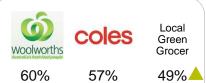
57%

31%

\$101-150 pw Spend on Groceries



\$11-20 pw Spend on Vegetables



25%

75%

Purchase Location



75% None Mar



Dietary Requirements

Better Women's Weekly thatslife! 14% 12% 8%

Magazines 8%

You

35%



ebay tastes Australian Government
Bureau of Meteorology

Websites

35% 29% 22%

How to encourage greater broccoli consumption?

Why Broccoli?



Taste 71%



Easy 70%



Healthy 69%

Why Not Broccoli?



Shelf Life 47%



Expensive 41%



Poor quality 34%

Purchase more?



Date picked 43%



Shelf Life 43%



Where picked 43%

Inspiration Source?



Family & Friends 50%

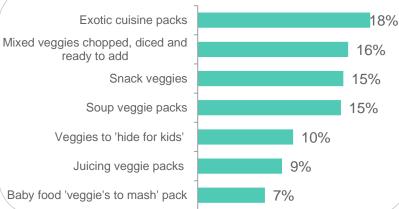


Cook Books 48%

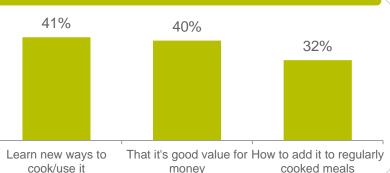


TV Shows 30%

NPD % 'Very Appealing



Converting non-buyers



Significantly HIGHER compared to total sample at 95% confidence.

Significantly LOWER compared to total sample at 95% confidence.

Top 3 Other vegetables



Carrot 95%



Tomato 92%



Potato 92%

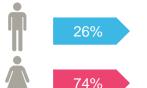




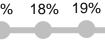
Cucumber 71% (regularly consume)

Who am I? What do I do?

■ Eager Explorer ■ Flavour Follower 33% ■ Wholesome Habits











19%





16% 21%



■ Conscious Improvers



61%

\$101-150 pw Spend on Groceries



\$11-20 pw Spend on Vegetables



57%

46%

Local

Green

Grocer

Purchase Location



None



5% Vegetarian

Dietary Requirements



15% 12% 8%

Magazines



Lifestyle TV Shows









Australian Government
Bureau of Meteorology

35% 34%

Websites

29%

21%

How to encourage greater cucumber consumption?

Why Cucumber?



Taste 71%



Healthy 68%



Easy 67%

Why Not Cucumber?



Shelf Life 47%



Expensive 42%



Poor quality 33%

Purchase more?



Date picked 43%



Shelf Life 39%



Where picked 39%

Inspiration Source?



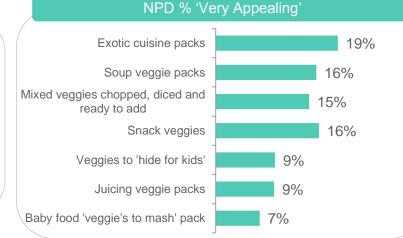
Cook Books 50%



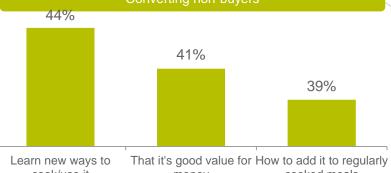
Family & Friends 49%



TV Shows 31%

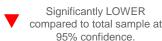


Converting non-buyers



cook/use it cooked meals money

Significantly HIGHER compared to total sample at 95% confidence.



Top 3 Other vegetables



Tomato 96%



Carrot 95%



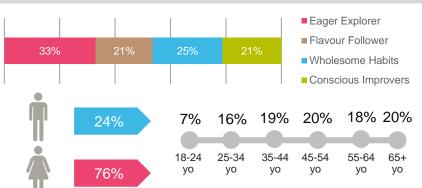
Potato 92%





Pumpkin 70% (regularly consume)

Who am I? What do I do?





\$101-150 pw Spend on Groceries



\$11-20 pw Spend on Vegetables



Purchase Location



Dietary Requirements



<u>Magazines</u>



%

You Australian Government taste Bureau of Meteorology 32% 22% 57% 36% 32%

Websites

How to encourage greater pumpkin consumption?



Taste 73%



Healthy 68%



Easy 68%

Why Not Pumpkin?



Shelf Life 46%



Expensive 44%



Poor quality 35%

Purchase more?



Date picked 44%



Shelf Life 40%



Where picked 39%

Inspiration Source?



Cook Books 52%

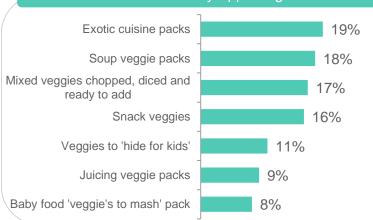


Family & Friends 49%

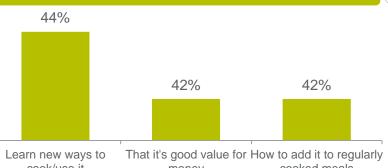


TV Shows 32%

NPD % 'Very Appealing'



Converting non-buyers



cook/use it money cooked meals

Significantly HIGHER compared to total sample at 95% confidence.

Significantly LOWER compared to total sample at 95% confidence.

Top 3 Other vegetables



Tomato 95%



Carrot 95%



Potato 95%













To increase purchase of popular staples

Key insights and recommendations for vegetables that make up people's core 17 commodities

1

These commodities
are routinely
purchased,
therefore driven by
habit and less
impacted by quality
and price

2

In-store consumers
don't actively look for
inspiration, new ideas
or cooking methods
because they are
content with what
they are doing

3

Consumers already understand the taste, flavours and texture delivered and are confident in cooking these commodities

4

The role and uses of staple vegetables is stagnating and eating occasions are currently limited to dinner time



- Trigger new eating occasions outside of dinner time.
 - Primary market; Whilst all segments are loyal to these commodities, the easiest segments to encourage greater volume of purchase are the Wholesome Habits and Flavour Followers. They already purchase staples, and are not looking to try new vegetables.
 - Provide meal occasion ideas both at point of sale (information triggers) and products formats (lunch & snack sizes)
 - Provide convenience formats –
 packaged, prepared, that only include
 core popular staples (introduction of new
 vegetables will increase risk)
 - Be aware of price sensitivity, and communicate 'value for money' facts at point of sale.
 - Promote the 'ease of cooking' popular staples in simple ways.







To increase purchase of 'Superfoods'

Key insights and recommendations for vegetables such as Cauliflower, Kale, Silverbeet & Spinach

1

The word 'superfood'
appeals to
consumers who are
converted to the idea
of vegetables being
able to offer benefits
beyond 'general
health'

2

There is a growing openness among many to include superfoods in their diet, yet a lot of this is still 'talk', with the knowledge and skills still to learn

3

Scepticism exists for some who see 'superfoods' as a gimmicky label, often commanding a perceived and unjustified inflated price With nutrient benefits as the strength, 'superfoods' are not thought to be very tasty. Many people stick to choosing tastes they know and like thus avoiding 'superfoods'



- Demystify the meaning of 'super', clearly articulating the nutrient qualities.
- Do not forget that taste drives half the market, and taste expectations are required to encourage purchase.
- Primary target are the Conscious
 Improvers. Be clear about the health
 benefits. Outline vitamin breakdowns,
 relate these vegetables to good health and
 well being, be specific in nutrient benefits.
- Secondary market are the Eager
 Explorers. Promote the flavour benefits
 and provide information on how the veggie
 is used in varying cuisines.
- Both segments are open and interested to try something new, therefore, approach local hospitality businesses about featuring locally grown, 'Superfood' vegetables on their menu to spark the interest of consumers.





To increase purchase of less frequently purchased vegetables

Key insights and recommendations such as Kohlrabi, Artichoke, Fennel, Squash & Radish

Low purchase is often related to knowing little more than the name and price of these vegetables. Without knowledge of flavour or health benefits, these commodities are overlooked

2

Awareness of name is high (people know they exist) but either don't see and/or recognise them instore

3

Purchase is often driven by a specific recipe choice, beyond this consumers don't know what to do with them 4

These vegetables are not intimately linked with a specific cuisine or cooking style and therefore are not considered a 'must have'



- ✓ Provide greater information at point of sale and on packs about flavour, health benefits and recipe ideas to encourage purchase.
- Take up any opportunity to provide in-store samples and tastings to familiarise and excite people looking for new things.
 - Primary target are Eager Explorers.
 Provide them with flavour messaging and what new and exciting elements the vegetable will provide. Use popular websites such as taste.com and retail/cooking magazines to promote recipe ideas.
 - Secondary market: Provide Conscious
 Improvers with information about your vegetable's health benefits. This includes the best way to prepare and cook them to harness the most nutrients. Ways to eat these vegetables raw will appeal.





To increase purchase of 'tasty' vegetables

Key insights and recommendations for vegetables such as Sweet Corn, Sweetpotato, Capsicum & Chilli

The good things about these vegetables are that taste and flavour expectations have been clearly established

Colourful in-store displays attract and communicate taste and freshness

Wha

When the taste of a vegetable appeals, people are more open to finding ways to incorporate into more meals

4

Some vegetables (such as Fennel & Chilli) are only used in small amounts to reduce the risk of 'over powering tastes'



- Link colour and imagery to communicate tastes and flavour
 - Half of the market is driven my taste capture their attention through taste promotion.
 - Primary target are the Eager
 Explorers, they are open to
 experimentation and are more likely to
 spend on fresh vegetables. To attract
 these consumers tell them what taste
 your vegetable will bring and new
 ways that they can cook and use your
 vegetable. In-store displays that are
 colourful and promote freshness and
 quality will appeal.
 - Secondary market: Flavour
 Followers. They want to know about
 the flavour, texture and the taste that
 the vegetable will bring to their dish
 before they buy. Recipe ideas in-store
 are a great way to communicate with
 this consumer. Be clear on setting
 expectations, as experimentation is
 not appealing for this segment.





To increase purchase of 'colourful' vegetables

Key insights and recommendations for vegetables such as Rainbow Chard, Purple Carrots, Green Cauliflowers & White Zucchini

1

Most commonly people understand 'dark green' is good for iron; there is little knowledge about other colours 2

The orange in carrots is good for eyesight ...this believed by some, a childhood myth for others

3

For other colours, such as purple and red, the benefit is thought to be aesthetic only and a bit 'gimmicky'; there lacks a clear reason to buy 4

Some people remember school lessons that promoted 'you should eat a rainbow every day',....but the rationale for why this is the case has been forgotten



- Give colour a purpose, over and above aesthetics.
- ✓ Promote the 'vegetable colour wheel'.
- Be specific about the colour benefits ie. relate colours to their respective vitamins and health outcomes.
- Primary target are Conscious
 Improvers because they want to get the best nutrition out of the vegetables they consume. Engage consumers at the store level with information about each colour category, and the vegetables that fit with each one.
- Secondary market are the Wholesome Habits. They know they should include vegetables from each colour category in their diet.







To increase purchase of 'baby vegetables'

Key insights and recommendations for vegetables such as Baby Cucumbers, Broccolini, Dutch Carrots, Mini-cabbage & Mini-Cauliflower

Appeal of 'baby' varietals is polarising. Are they an expensive novelty or do they hold advantages beyond the 'adult' competitor?

Confusion exists over which varietals are immature versions of the adult, and which are a varietal all to themselves.

Some people perceive the 'baby' to be highly concentrated with nutrients and taste. Others perceive them to be 'too young' to have had any benefits develop

Baby vegetables hold high appeal for those who value the aesthetics of their meals and their plates; also to those who know their children are enticed with 'special sized foods' just for kids.



- Aggressively promote benefits of baby vegetables as lunch box and snacking commodities.
- Position baby vegegtables for children. Make the purchase and consumption of these vegetables a fun family activity to engage all ages.
 - **Eager Explorers** and Conscious **Improvers** are primary targets for baby vegetables.
 - These consumer segments are open to extending their vegetable repertoires by introducing (and not cannibalising) varietals.
 - Clearly communicate the taste and nutrient differences compared to adult varietals to trigger introduction.





₹

To increase purchase of vegetables with multiple varietals

Key insights and recommendations for vegetables such as Cucumber, Pumpkin, Asian Greens and Onions

1

People can feel
overwhelmed,
confused and
generally lack
knowledge of the
differences between
varietals

Commodities such as lettuce and lettuce leaves, tomatoes, and potatoes have successfully established clear uses, flavours and

benefits of each type

3

For commodities such as Asian greens, cucumbers, and pumpkins, the distinct differences and uses for each varietal are less known When distinctions are unknown, shoppers consider the experience/ reputation of one to cloud the category; what they feel about one type extends to all the others



- Be clear to identify and communicate the factors that distinguish each variety at point of purchase.
- Communicate the taste expectations and best use/cooking style for each.
- Highlight the health benefits that one has over another.
- Educate shoppers on how to substitute one variety for another
 - Primary Market: Tell Eager Explorers
 the flavour differences of each variety
 and which type best suits individual
 cooking styles and cuisines.
 - Secondary market: For Flavour
 Followers, provide information at the
 store level that enables this segment
 to successfully substitute varietals;
 they tend to stick to the ones they
 know.





To increase purchase of "old fashioned" traditional vegetables

Key insights and recommendations for vegetables such as Turnips, Swedes, Squash, Brussels Sprouts & Cabbage

vegetables such as Turnips, Swedes, & **Brussels Sprouts** are considered old fashioned, and foods of 'childhood': and often lack positive memories

Mum and grandma's over boiling, mashing, watery cooking has resulted in the removal of these commodities from some people's lives

As a result, younger generations have limited to no experiences with these vegetables

For those who value these vegetables, they are primarily associated with winter, soups and stews



- Re-launch, re-invigorate and excite a new audience.
- Promote seasonally/weather appropriate uses beyond the winter food associations.
 - Primary target: Wholesome Habits routinely buy your vegetables; but for the same uses each time. Ignite the opportunity to expand their consumption by introducing new uses beyond the traditional to increase quantity purchased.
 - Secondary market: Re-launch your vegetables to **Eager Explorers**, they are interested in taste, textures and cooking international cuisines. For example tell them how to use these vegetables in Moroccan or Asian dishes and the tastes and textures they will bring.







To increase purchase of Asian greens

Key insights and recommendations for vegetables such as Chinese Cabbage, Wombok, Buk Choy, Pak Choy, Spring Onions, White Radish & Snake Beans



In-store some people don't even see these vegetables, others are so overwhelmed by the varieties and names, and have no clues as to how to use them

Many people don't know what to do with specific Asian varietals. They wonder: "what are the rules?"

Some perceive the value of Asian vegetables to be the green colour and texture/crunch they add; however snow peas and beans can also achieve this

Presentation can hinder purchase. A large bunch is thought to be wasteful for a single household or one meal occasion

- Make product available in loose leaves.
- List the 'rules'. Include simple messages for how to incorporate them in cooking.
- Promote uses beyond stir fries and Asian favoured meals.
- Position authentic Asian vegetables with spring onions and other vegetables that are utilised in Asian cooking.
 - Primary target are **Eager Explorers**, however they are unsure of the 'rules'; what will each veggie bring to the dish and how is it best incorporated. Educate how to get the best out of each varietal.
 - Secondary market are Conscious **Improvers**, but they have a tendency to prefer other green vegetables due to known nutrient content; strengthen the health message compared to other green vegetables.



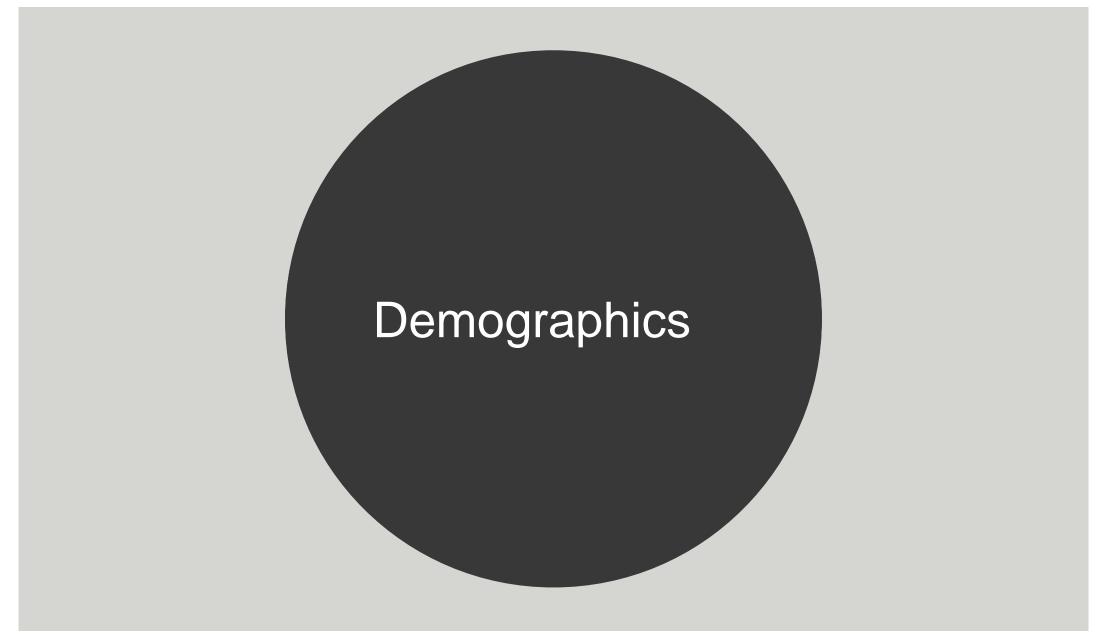












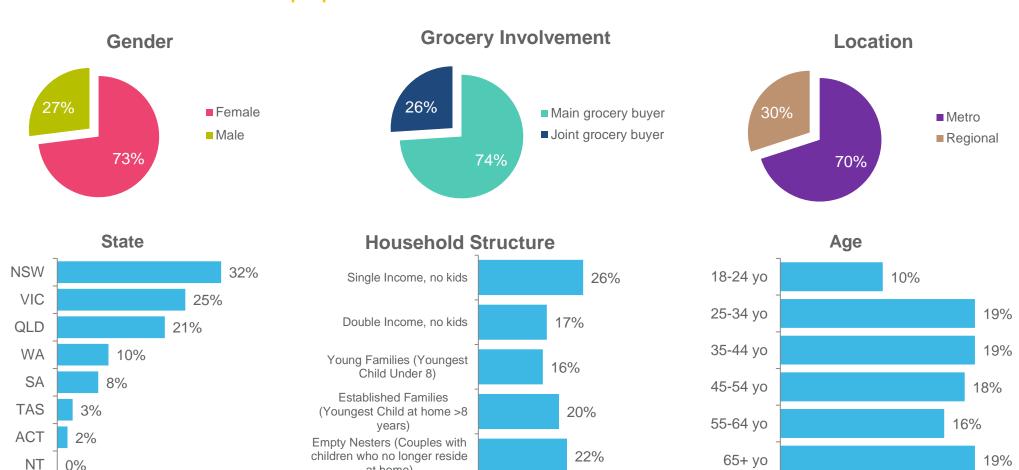




Demographics.

Participants in this research were all main or joint grocery buyers and reflected the national population.

at home)





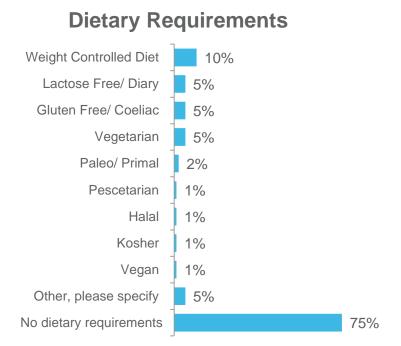


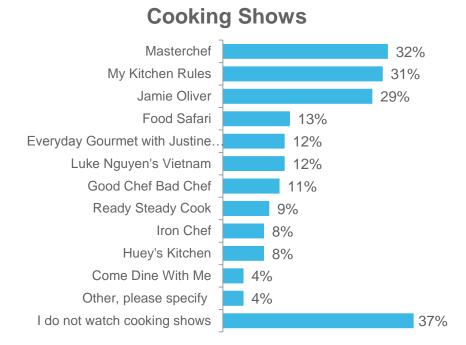


Diet and television.

Only one quarter of the population indicate that they have specific dietary requirements.

Around two-thirds of people watch television cooking shows; the most popular being Masterchef, My Kitchen Rules and Jamie Oliver.







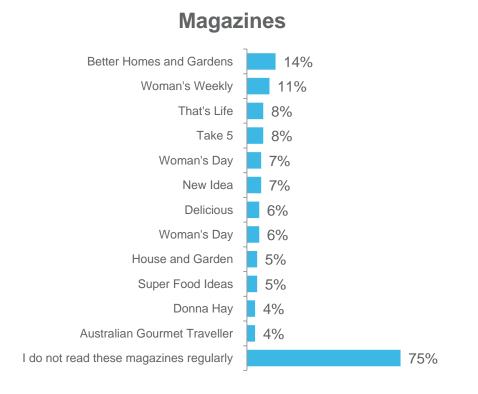


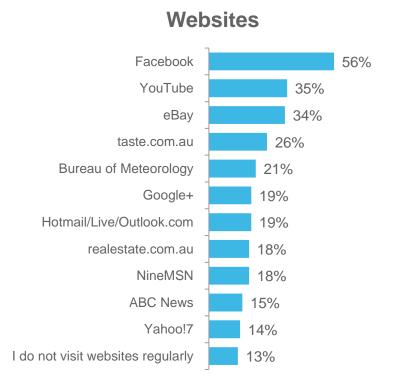


Lifestyle.

Hard copy magazines are regularly read by around a quarter of grocery buyers; the most popular being Better Homes and Gardens and Womens' Weekly.

Almost 9 in ten people visit websites regularly; for over half this is Facebook, and more than a quarter visit taste.com.

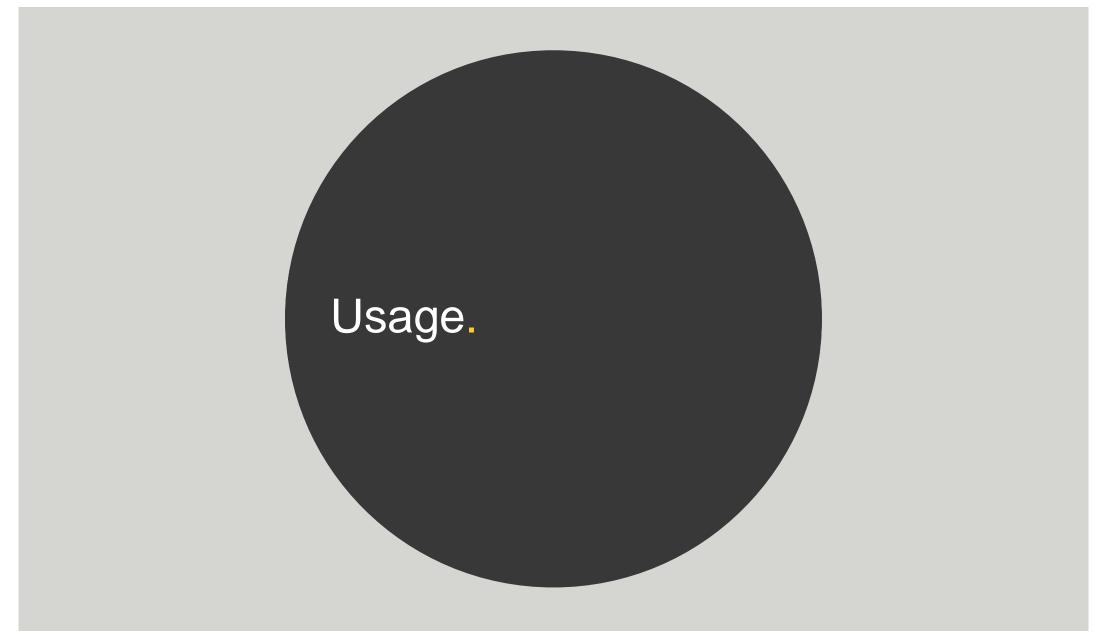








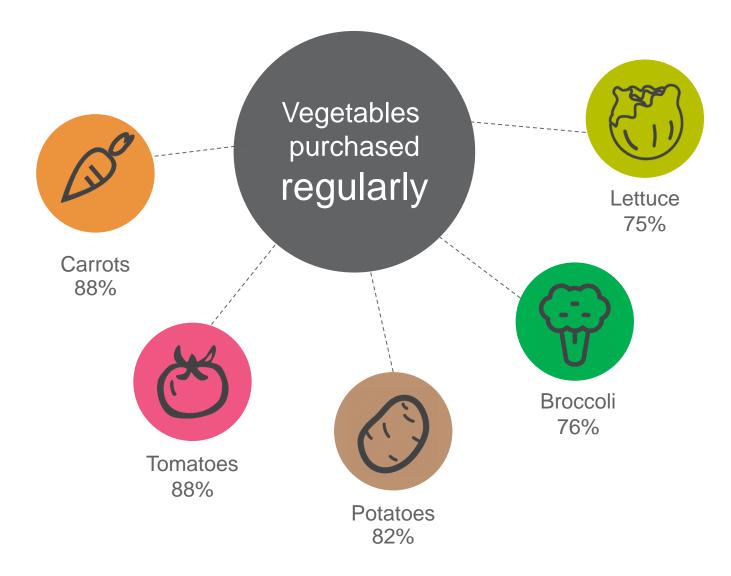








Vegetable Staples









Basket combinations are reflective of vegetable staples.

Broccoli buyers are more likely to purchase pumpkin, whilst cucumber shoppers always purchase tomatoes.



Tomatoes- 91%
Potatoes- 90%
Lettuce- 83%
Broccoli- 79%
Cucumbers- 72%



Carrots- 94%
Tomatoes- 91%
Potatoes- 90%
Lettuce- 83%
Pumpkins- 75%



Carrots- 94%
Tomatoes- 94%
Potatoes- 91%
Broccoli- 79%
Cucumber- 76%



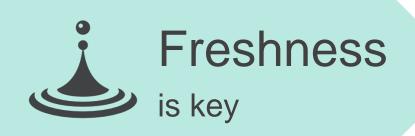
Tomatoes- 95% Carrots- 94% Potatoes- 90% Lettuce- 88% Broccoli- 81%

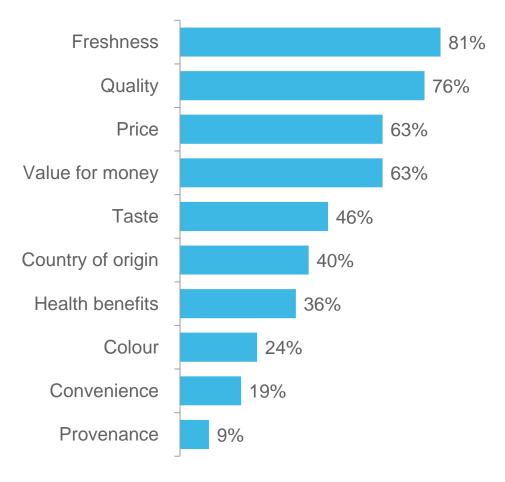






In-store consumers are drawn to fresh vegetables. The quality of the produce is also a key influencer.



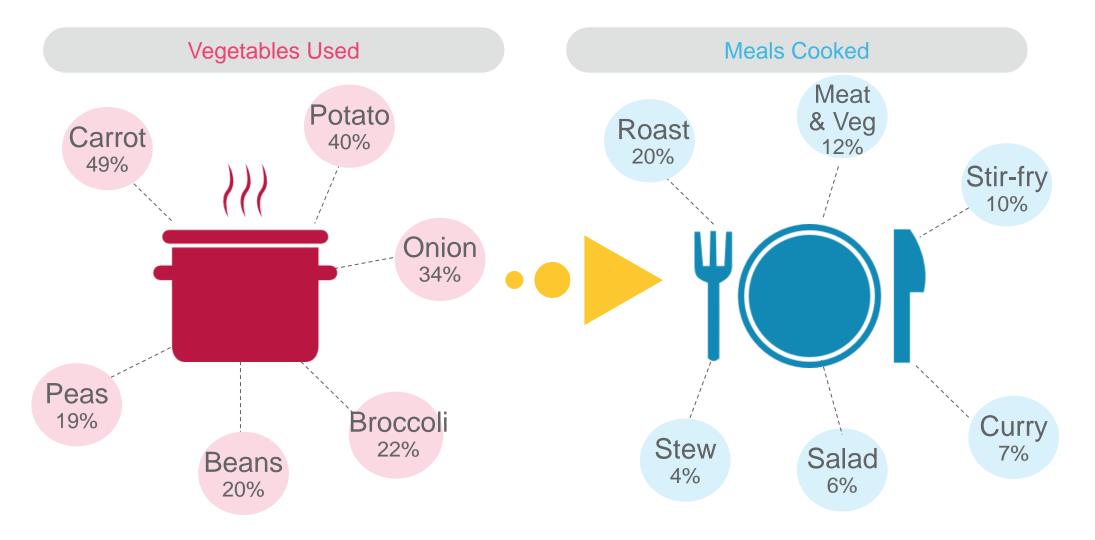








Cooking for friends and family conjures warm, hearty meals such as roasts and meat and vegetables.



Q14. For this next question, we'd like you to use your imagination! Imagine a friend is coming over for dinner, what meal with vegetables would you cook for them? Tell us your favourite signature meal!

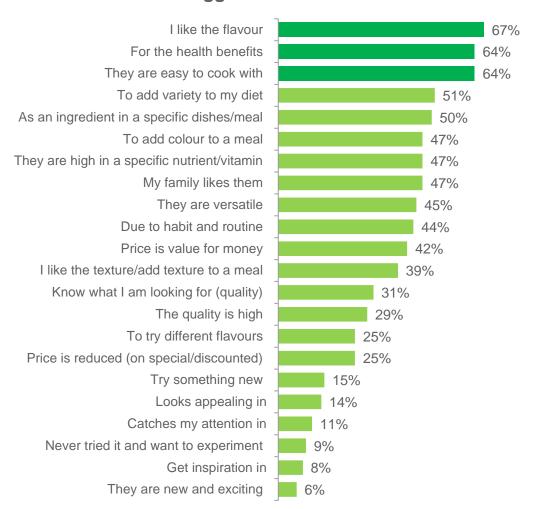




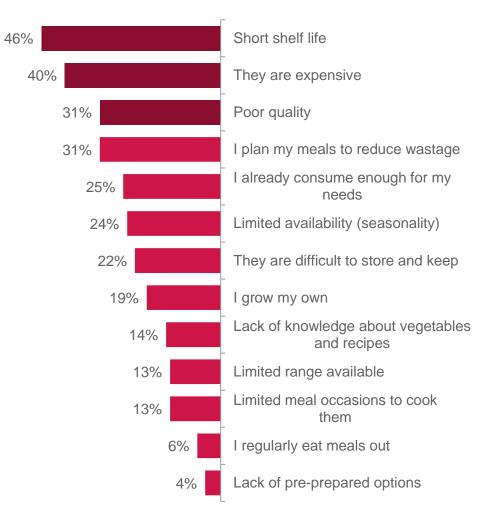


Promote flavour and health benefits to encourage purchase. Investigate extending shelf life, as this is the key barrier to purchase

Triggers to Purchase



Barriers to Purchase



Q15 If you think about the vegetables that you usually buy, what other reasons (beyond being healthy) do you choose the ones you do?

