

Fish & Chips: A Classic 21st Century British "Good Time" Meal!

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Dr. David Hughes

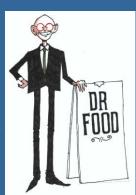
Emeritus Professor of Food Marketing

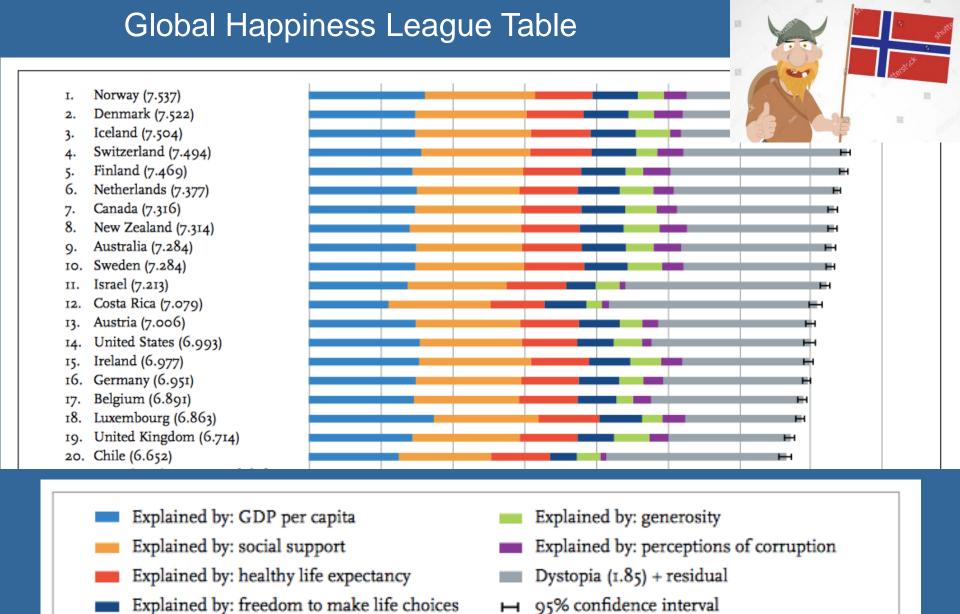
"Frozen on Board" Cod & Haddock Conference Ålesund, Norway **Wednesday, January 10**th, **2018**





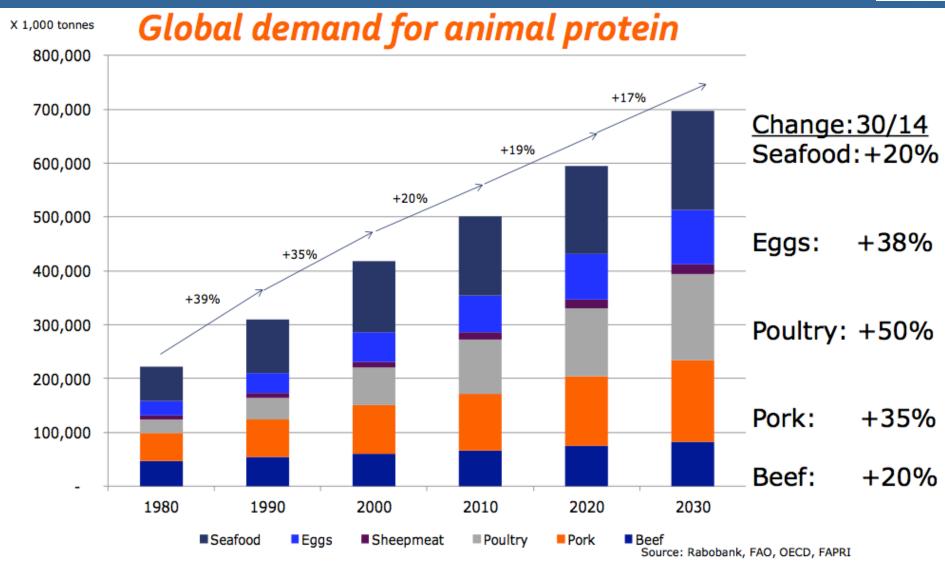






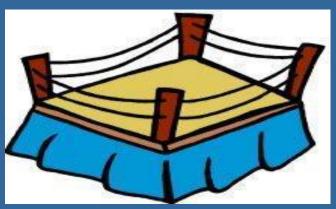
Strong Growth in Global Meat Demand, 2015 to 2030

















White Fish Fillet & Chicken Breast Head-to-Head Competitors Worldwide





Both Approx. us\$3/kg.

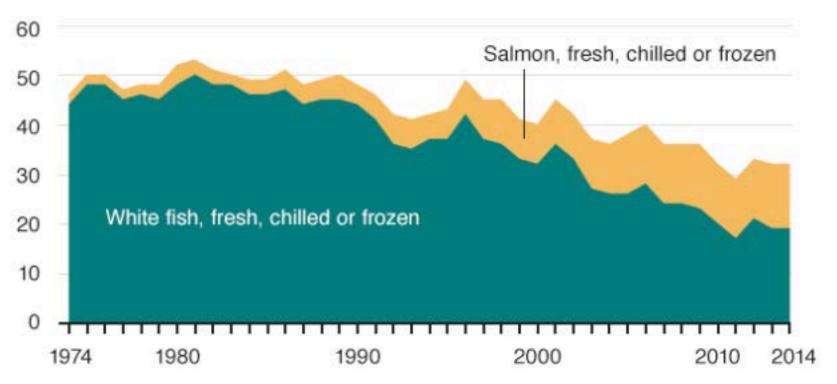
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Has white fish had its chips?



Grams per household per week

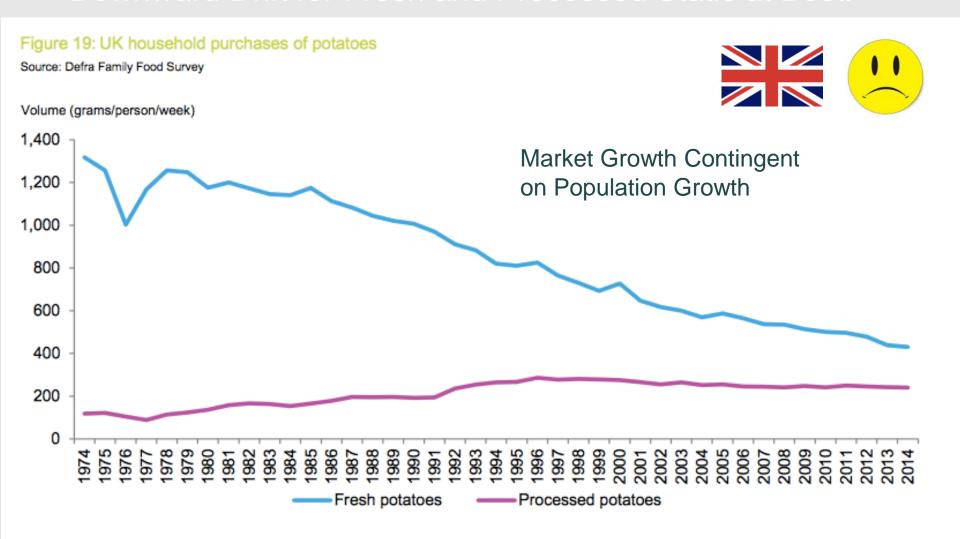




Source: Defra / ONS



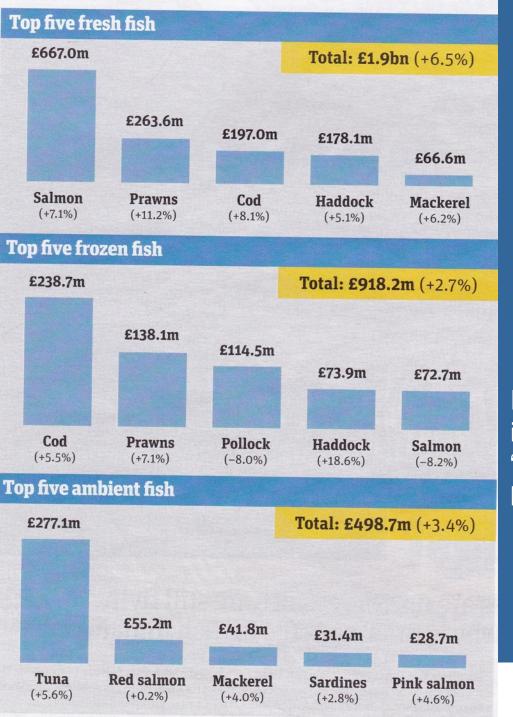
UK Household Purchases of Potatoes, 1974 to 2014: Downward Drift for Fresh and Processed Static at Best.





Reality Check on Fish Consumption in the UK

- most consumers understand that fish is healthy and they should eat more. Fish has a brilliant health halo
- but fish is seen as being expensive & this limits its purchase
- British children prefer fish as fingers and not as fillets!
- salmon, cod, tuna, prawns, haddock are UK's Top Five seafood but per capita consumption is only 8.5 kg. It's 22 kg. in Norway!
- of those eating fish, 47% eat cod at least once/month and haddock 26% once/month – they're popular fish
- however, in UK overall cod and haddock are in long-term volume decline (whereas salmon is in growth)
- in 2017, at retail, chilled and frozen fish were in value and volume growth
- but worrisome demographic profile of in-home fish consumers
- Eat Out/Take Out Fish shows +ve trends for cod/haddock







UK Supermarket Fish Sales

In 2017 (to September) versus 2016, in an extraordinarily tough market, "fresh" (chilled) and frozen cod and haddock did very well.

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In 2017, Frozen Fish at Retail Had Slight Volume & Better Value Growth Led by Branded Products from Birds Eye, Young's and Arctic Royal

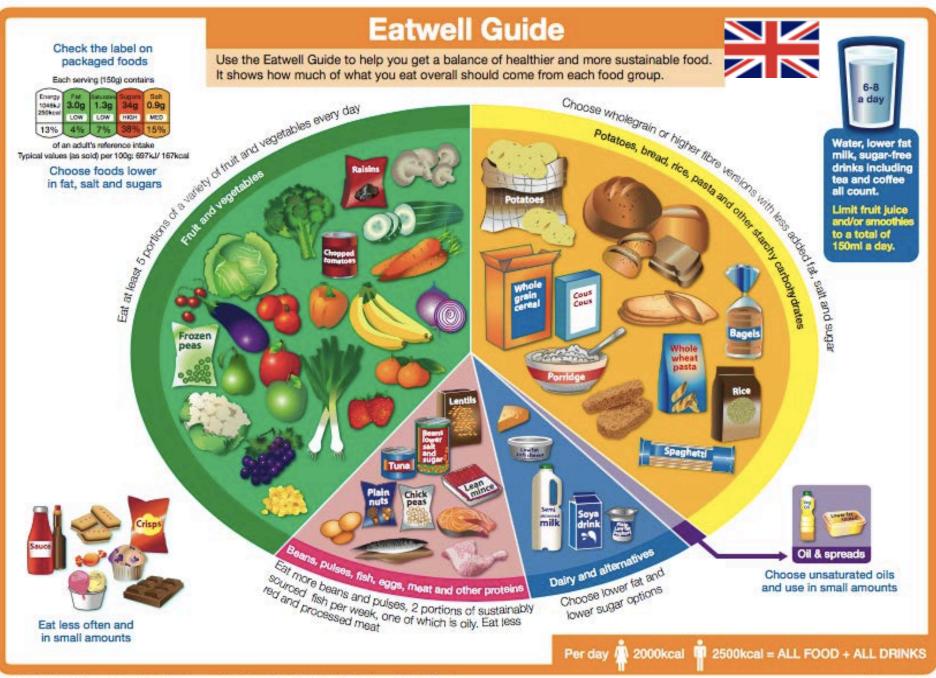














Be 100% Sure,
Health Authorities
are Determined to
Reduce Meat Consumption
in Many Countries
(particularly high income
mature economies) BUT
Encourage Fish in Meals.

Belgium



Belgium's new food pyramid puts processed meat in the same section as candy, fries and pizza. Flemish Institute of Healthy Living

Norwegians Fail to Meet Your Government's Fish Dietary Recommendations

Dietary guidelines by the Norwegian Directorate of Health

 Enjoy a varied diet with lots of vegetables, fruit and berries, whole-grain foods and fish, and limited amounts of processed meat, red meat, salt and sugar.

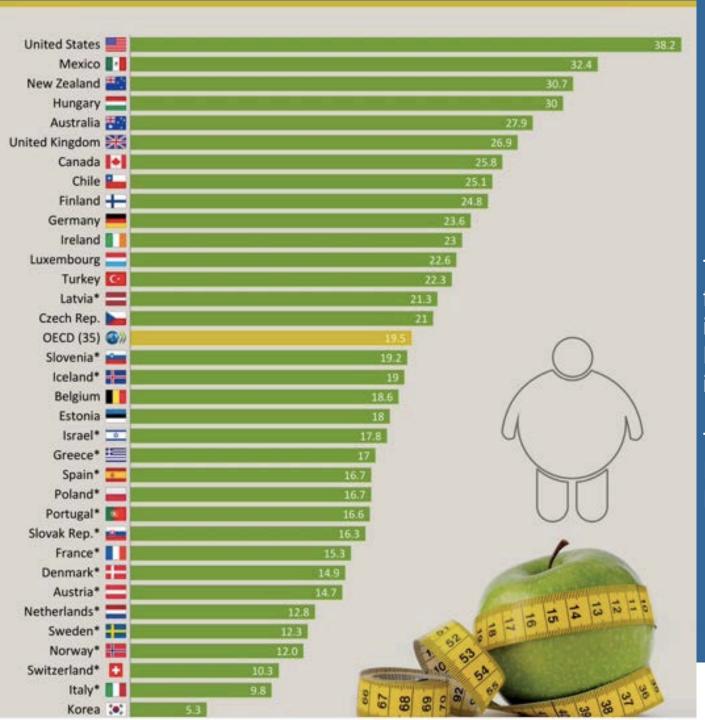
Even in Fish-Loving Norway, You "Under-Consume" Fish in Your Diet!

Fish

39 % of men and 31 % of women eat the recommended amount of fish.

24 % of men and 21 % of women eat the recommended amount of fatty fish.







OECD Obesity League 2016

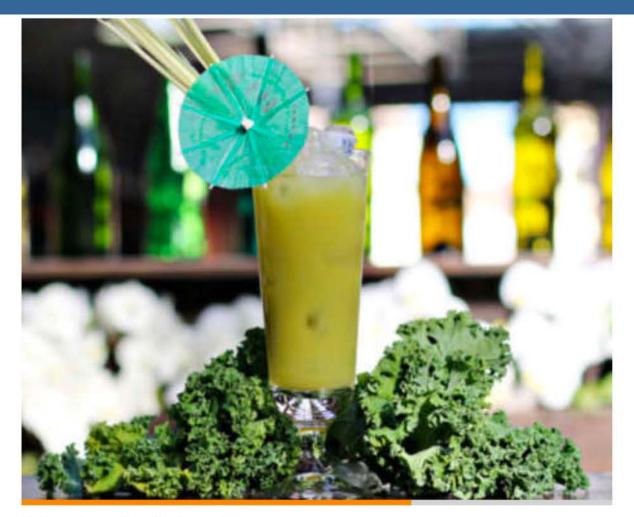
This is an Issue for Fish & Chips in the UK. Only the Hungarians are Fatter in Europe!

The Health Halo of Fish Reduces the Guilt of Eating Fish & Chips!



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Combining Good Time and Wellness!



Alcoholic Juice Bars

This Juice and Smoothie Bar Switches to Serving Healthy Cocktails at Night



Healthy Celery Cocktails
This Celery Gimlet Offers a Healthier
Alternative to Sugary Drinks



Superfood Cocktail Menus Exile Bistro's Drink Menu Features Algae and Chaga Mushroom Cocktails



Mini Sizes with "Healthy" Ingredients Legitimizes Indulgent Treat Purchases





Consumers seeking more routine relief from stress will change the definition of "permissible indulgence" from the rare feast to habitual betterfor-you treats.

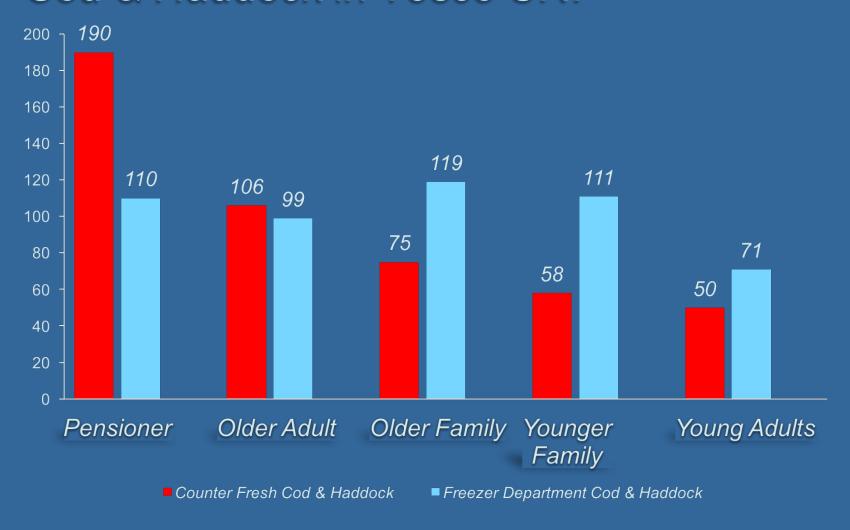


The Great Tradition of British Fish & Chips!

- cod accounts for one-third of out-of-home fish servings and is most frequently served fried
- both cod & haddock increasing OOH* share whereas salmon decreasing (become routine home meal)
- 10,500 F&C** outlets but numbers declining
- 22% of consumers say they have F&C once per week and 80% consume at least once/year
- 56% of consumers buy F&C to eat back home
- mushy peas, curry sauce, salt & vinegar most frequent accompaniments
- a working class British food tradition enjoyed by all not least, by "boys" after a night of beer drinking!

^{*} OOH Out-of-Home Food Consumption ** F&C Fish & Chips

Who's Shopping for **Chilled** and **Frozen**Cod & Haddock in Tesco UK?



Cod & Haddock Consumers on Holiday at Seaside



Special Vehicle for Chilled Cod and Haddock Consumers Going On Their Last, Very Long Holiday





Key Trends

Increased focus on health δ product origin





Imperial College London The Number 1 Global Mega Consumer Trend is the Increasing Concern About The Health of the Family and The Health of the Planet. When Food Shopping, Drives Shoppers Towards "Mindful Choices"*





And a Widespread View that Big Food, Big Business, Big Government are Part of the Problem NOT Part of the Solution

Natural and ethical claims on global new food and drink product launches are on the rise



Source: Mintel Global New Products Database (GNPD)

Consumers today idealize food that is close to its "natural" form

Consumers across the board express the belief that food closer to its natural state is superior to food *changed* by scientific or industrial processes (particularly when that change is seen to be motivated by profit). At its most basic level, this means foods that are:

Grown naturally



Grown without unnecessary chemicals

– respecting rhythms and
interdependencies present in nature

Made simply

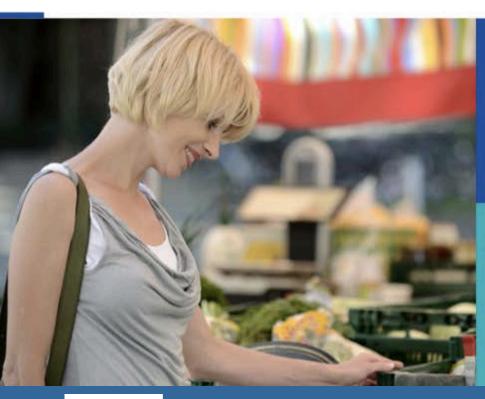


Simple ingredients – no unnecessary ingredients – no unnecessary stages of preserving or processing

Fish & Chips Can Tick the Natural and Simple Boxes!



ON FOOD, CONSUMERS NEED TRANSPARENCY & COMMITMENTS



63% care about the origin

care about the origin of the products they purchase

67%

want fewer preservatives and coloring agents

60%

want local brands & fresh products

86%

think that transparency in companies is important





Ocean "Consciousness" and Concerns About Sea Life Sustainability on the Rise



David Attenborough: we must act now to protect our oceans from the deadly threat of plastic



The **Economist**

December, 2017

Advertisement in the front pages of *The Economist* magazine from a Merchant Bank advising Prospective Customers of Ocean Environmental Issues

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October 24th, 2017



Relentless
Special Interest
Groups Adept at
Using Social Media
To Connect with
Millennials

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There's Something Fishy in the Faux Meat Aisle

Forget the bloody burgers. Try some crabless cakes.

We disrupt seafood, not oceans.



In 2015, we began developing and perfecting the world's only algae- and plant-based shrimp. Using natural ingredients and cutting-edge science, we bring you a shrimp that is uncompromising in taste. A shrimp without slavery, bycatch, shellfish allergens, antibiotics, and ecosystem devastation. A shrimp that everybody can love.

AWARD WINNING VEGAN FISH ALTERNATIVE ARRIVES ON MARKET NEXT YEAR 2018









WE'RE CULINARY REBELS WITH A CAUSE. SEAFOOD WITHOUT SACRIFICE.

[NOTHING FISHY ABOUT IT]







GOURMET PLANT-BASED SEAFOOD™

100% plant based ingredients.

100% taste innovation.



Quorn to spend GBP150m to increase production at UK plant



Quorn has also announced its UK sales grew by 15% in the first half of the year.

Global growth rose 19% over the period, while European sales also grew by 29%. Business in the US was also up 40%, while in Asia and Australia sales climbed 35%.



Bill Gates and Richard Branson Back Startup That Grows 'Clean Meat'



Memphis Meats: Richard Branson predicts the world will no longer need to kill animals in 30 years

Protein innovation: Cargill invests in cultured meats



Powerful Global Consumer Trends





Key Trends

Customers looking for convenience across channels





More convenience

More fresh & healthy

More personal

Time Starvation

More people are working, and working for longer hours, contributing to a sense of being time starved—especially among busy families and single-parent households.









YOUNGER GENERATIONS WILL RESHAPE MARKETS & WORKPLACES WITH DIFFERENT ATTITUDES AND BEHAVIOURS

Centennials

Millennials

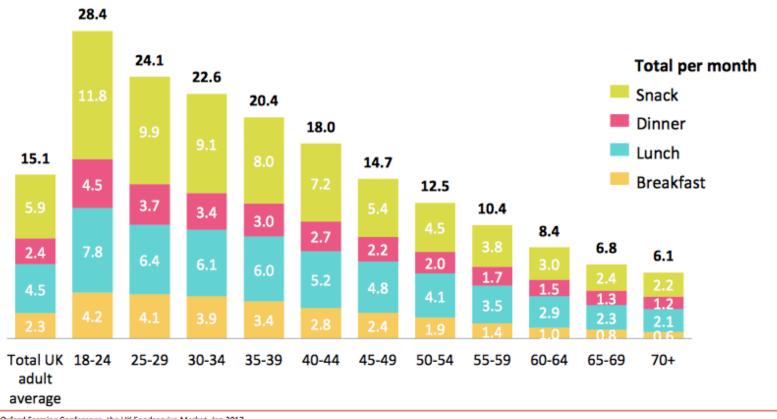


- Many now teens in school and college
- Few financial commitments
- First mobile-native generation
- Resourceful as have grown up in slow growth world
- Many at life stage where start spending more
- Settling down and starting families
- By 2020, will form 50% of global workforce
- Idealist, prioritise meaning over materialism

Younger Consumers Eat Out Most Frequently in the UK



The Ageing Demographic - Eating out frequencies



MCA. 2016 © | Oxford Farming Conference, the UK Foodservice Market, Jan 2017

Millennial & Centennial Trend Hit List

- cashless society can't tap it won't buy it!
- eat out/on-the-run VERY frequently
- no main food shop, top up all week, convenience shop
- threat for Big Box need shop & leisure destination
- entertaining at home but need help
- break down of 3-meal-day snacking & mini meals
- "Because You're Worth It" I deserve a treat!
- I am what I eat or what I tweet/Instagram/WhatsApp
- eating healthily but help me!
- I want it NOW, not soon I said NOW!

Food-to-Go Accelerates the Convergence of Food Retail & Food Service





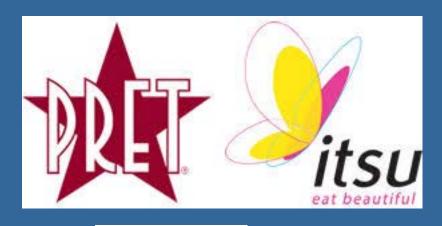
















They Sell Plenty of Seafood But NO Cod and Haddock!





Much-Loved Part of the UK Food Scene BUT Facing Considerable Challenges!











45 Harry Ramsden's in UK & Eire

Fish and chips fall out of favour with millennials July, 2017

Sales in fish and chip shops have slumped by more than 4 per cent since 2009



Back in 2009, fish and chip shops represented 6.4 per cent of the whole QSR market, but this figure has since dropped to 5.6 per cent Getty Images

"Fish and Chip Shops are Missing Out on Britain's Growing Food Service Market by Failing to Adapt to the Habits of Millennial Consumers"

* Percent Meals Eaten By	
Single diners	42
2 diners	36
3 diners	11
4 or more diners	11



* Preparation Meal Time	
2015	30 mins
1990	45 mins
1980	60 mins
1950	90 mins

* Willingness to Pay More for Food	
5% more	For healthy
22% more	For better taste
Considerably more	For ready made meal solution!







Snackified Eating

Traditional eating patterns built around three "square," structured meals a day has given way to modern eating styles. 50% of all eating occasions are now snacks.





TRY OUR NEW LEGGERA RANGE LIGHTER* EATING PIZZAS FOR ONE

Introducing 3 new lighter* eating and tasty recipes topped on our multigrain base. Our Leggera pizzas are perfectly portioned for one. **Available in store** now.



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Ticking the Trend Boxes

- healthy
- calorie-controlled
- snack/mini-meal
- 5-a-Day claim
- simple ingredients
- convenient
- portable
- no refrigeration
- "fish-friendly"
- recyclable
- brand reassurance
- YES it's tasty
- and affordable!

Salmon Serious Competitor for PREMIUM MEATS in Global Mini-Meal & Snack Markets





Sushi Mini-Meals/Snacks: Favour Seafood Over Red & White Meat But, Where's the Cod and Haddock Snacks and Mini-Meals?





Oslo International Airport

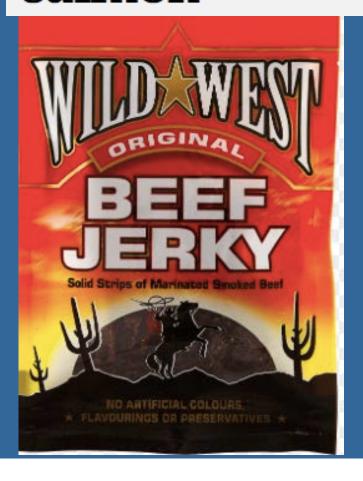
So, Where's:

THE COD & HADDOCK HOUSE!

UK jerky specialist Meatsnacks to serve up salmon

August 25th, 2017











FROM PATAGONIA





We've just taken on a factory in the Scottish Highlands to launch our new Wild West Deli Salmon Jerky.



Ålesund Spar





Good for Norway
(and for many other countries)
But Dried and Salted Fish
Difficult to Sell as Snacks
in the UK Market!

Ceviche and Poke (Pokay) with Chilled Cod and Haddock

Cod/Haddock Finger Snacks









Cod/Haddock Sandwich/Wrap

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White Fish Fillet & Chicken Breast Head-to-Head Competitors Worldwide





Both Approx. us\$3/kg.

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Premium is about upgraded experiences

Cod and Haddock are Premium Items. The Industry Must Provide More Reasons Why They Deserve a Premium Price



Premium is not...

Price alone

Reserved for the "elite" or sophisticated

Only for special occasions

About "low fat," "low sodium," or "low calorie"

Communicated via words alone



Premium is...

People, places, and traditions

Real distinctions in quality

Expressed through values and experiences

About intentionally making things better

Transparency and trust

Pleasure and discovery

MEET THE PRODUCERS

Experts from around Britain who help us bring 100s of fresh ideas to your table



STRAWBERRIES | MARION REGAN Awarded an MBE for her services to the fruit industry



ORKNEY CRAB | RONNIE NORQUOY Fishing for 40 years and helping us source sustainable crab from the wild Atlantic seas



WELSH CAKES | ROBIN JONES All our Welsh cakes are handturned in the bakery



POTATOES | MICHAEL MCKILLOP Plants new varieties every season in nutrient-rich soil for delicious potatoes full of goodness



How'd You Like Your Premium Fish? *Med Adjektivers*!:

- wild-caught
- freshly-caught
- locally-caught
- Norwegian
- Barents Sea
- Alex Skjong-caught
- Scottish
- Skrei cod
- traditionally-smoked
- organic
- sustainably-sourced/MSC ...
- environmentally-friendly ...
- free from (antibiotics, etc.) ...

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graden norske bonden

Områda i Nord-Gudbrandsdalen er kjend for nasjonalparkane Rondane, Reinheimen, Jotunheimen, Snøhetta og Breheimen. Det er her Høgfjellslamma har beita sine heile sumaren igjennom. Lam som beitar i høgfjellet over 800 moh et beiteplanter som vier, urter, gras og lyngplanter Gilde høgfjellslam er nøye utvald etter vekt, klasse og feittgruppe. Norsk natur og dyktige bønder gjer lam frå Gilde til eit kvalitetsprodukt, med ei god smaksoppleving.

Ingredienar: Lam frampart. Næringsinnhald pr 100g: Energi 954 kl/230 kcal, feitt 17,7 g av dette: metta feityrer 7,6 g, einumetta feittsyrer 0,6 g, fleirumetta feittsyrer 6,1 g, karbohydrat 0 g av dette: sukkeratao g, protein 17,6 g, salt 0,2 g. Kjølevare 0-4°C. Pakka i beskytta atmosfære.

Vekt :2,107 Kg Best før : 27.10.2016

mini Nortura SA, Postboks 360 Økern, 0513 Oslo pris FORBRUKARKONTAKT: www.gilde.no

103 EFTA

L6405



"I'm Willing to Pay a Premium for Your Cod and Haddock in My Fish & Chips Because"

- Yummy and really healthy
- A British classic that's fun and everyone likes
- An affordable treat
- Natural, free from, simple, traceable, sustainable
- Easy to buy/prepare/eat/dispose (e.g. if snacking)
- Great stories about the fish/the meal wild-caught, heritage, life cycle, provenance, "breed" (e.g. Skrei)
- Consonant with my values on "green"/social issues environment, fisherman/fish welfare, local economy

CONTACT POINTS:

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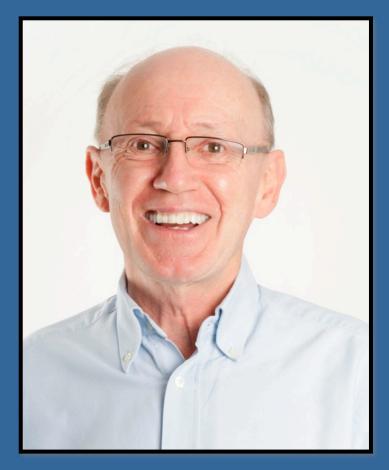
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@ProfDavidHughes

Retail Blog: www.supermarketsinyourpocket.com



Who's Shopping for Frozen Battered/Breaded Cod & Haddock in Tesco UK?

