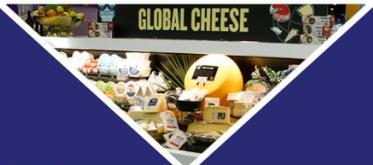




What's In-Store 2023

Heather Prach
VP of Education

Whitney Atkins
VP of Marketing



What's In-Store 2023

A multi-dimensional look at the Dairy, Deli and Bakery **State of the Industry**

- Shopper survey
 - May 2023
 - 1,550 consumers
- Consumer videos
- Industry expert videos
- Market overlay
 - Best-in-class pictures, videos and examples from around the world
- Sales overlay by Circana (formerly IRI)



Five Generations of Shoppers

Five different patterns of behavior



Silent Generation
1928-1945



Boomers
1946-1964



Gen X
1965-1980



Millennials
1981-1996



Gen Z
1997-2012

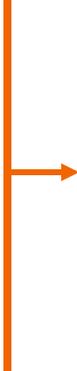


The rollercoaster ride continues

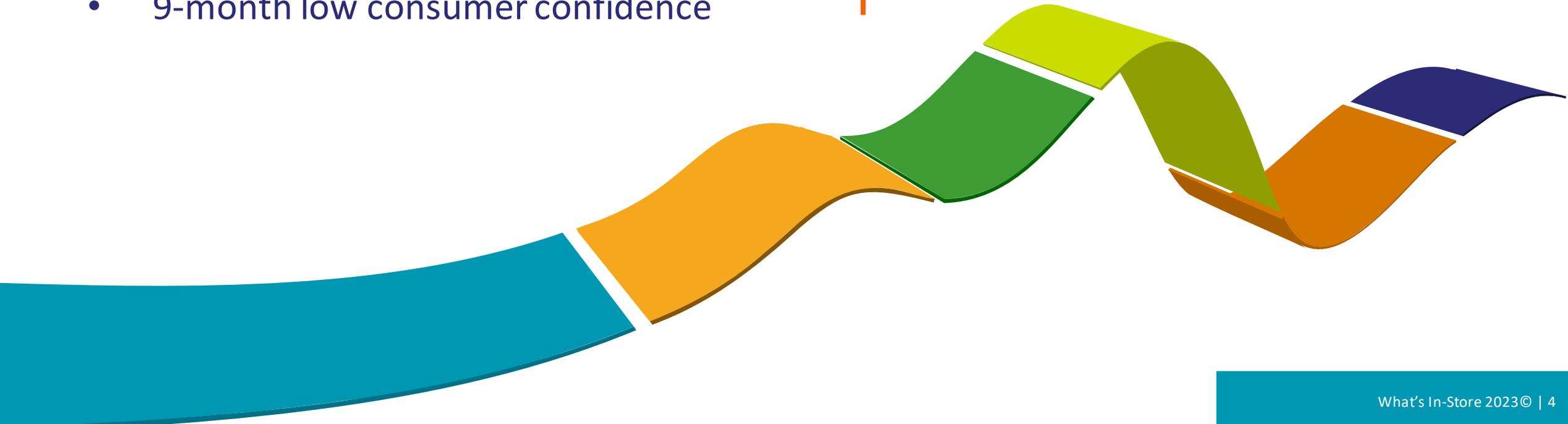
A new set of factors are adding to the list of pandemic disruptors

YTD 2023:

- Inflation, inflation, inflation!
- Record high consumer debt levels
- Record low consumer savings rates
- Wage increases below the rate of inflation
- 9-month low consumer confidence



A continued home-centered world with room for premium purchases



Guiding Trends 2023



**Whole Health,
Heart and Self**



Consumer-Defined Convenience **ESG: Environment,
Social & Governance**



**Worth
the Value**



**Technology &
Innovation**





Whole Health Whole Heart Whole Self

The evolution of health, now emphasizing both physical and emotional wellbeing.



Health focus is not a constant

Its definition is evolving balancing physical health and happiness

Level of focus on making healthy food and beverage choices (% of consumers):

8% None, I eat what I eat

24% On and off focus

42% Some focus

26% A lot of focus

Physical health and emotional wellbeing (happiness) are interwoven (% of consumers):

% Disagree

3%

% Agree

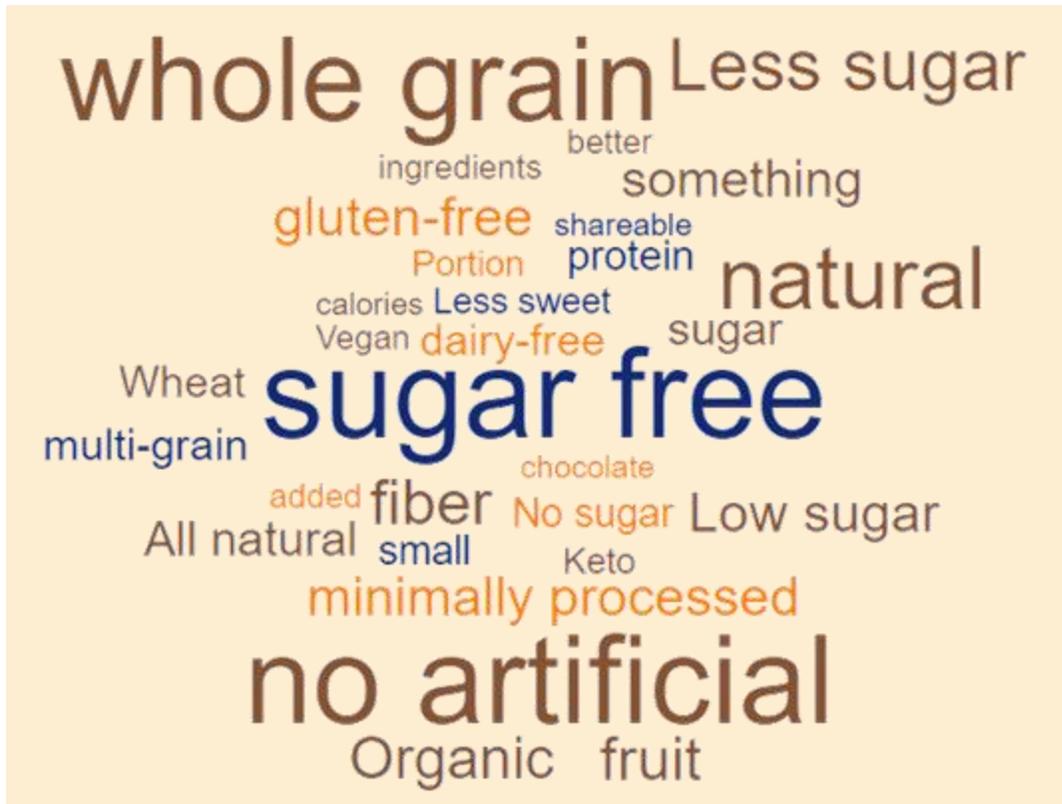
78%



Healthy plays out in many ways

Sugar, portion size, avoidance & inclusion of deemed positives/negatives

Examples of healthy choices in bakery:



The larger the size of the font, the more frequently it was mentioned in shoppers' descriptions. Shown if mentioned 10+ times

Response themes:

- Sugar content
- All natural/avoidance of artificial
- Portion size
- Minimal processing
- Fiber, multi-grain and whole grain
- Dietary trends: vegan, Keto
- Organic
- Free from dairy or gluten

But also: everything is ok in moderation

Sugar-free



Single-serve



Shoppers have become label readers

Which, in turn, has prompted better-for and ESG



Reflect the health continuum in-store

Sometimes a better-for choice, sometimes saying yes to cake



Can the store help?

Transparency and education is appreciated



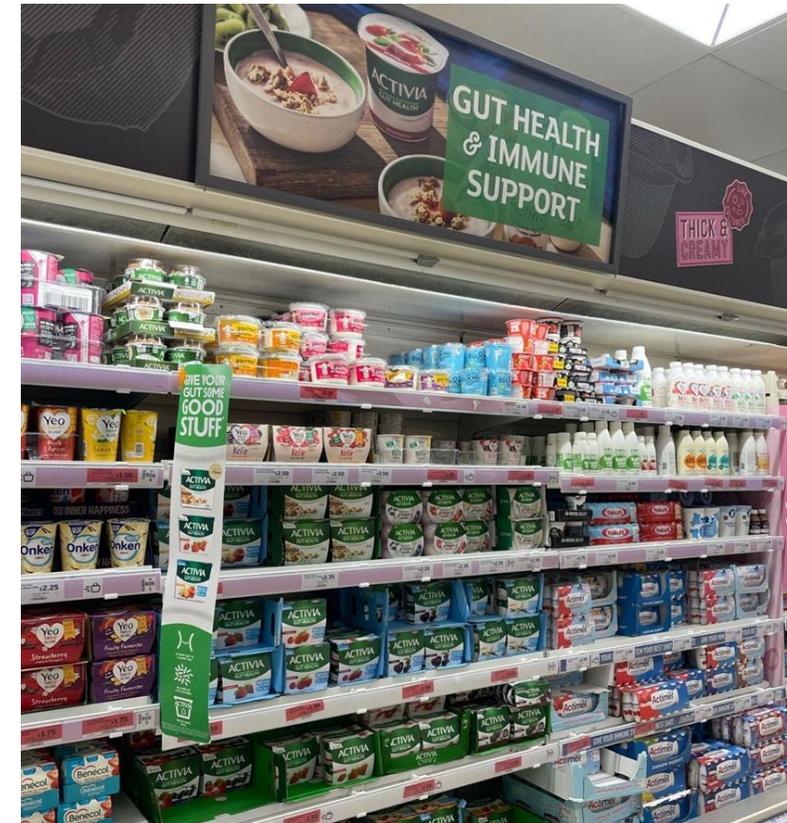
Somewhat or very interested (% of shoppers):

- 62% Basic nutrition facts on the **front of the package**, such as calories, fat, sugar and sodium
- 49% A nutrition **star-rating system** showing healthfulness of foods and beverages
- 34% Grocery stores offering **personalized nutrition** programs, tailored to your weight, pulse, blood pressure, etc.
- 31% Grocery stores offering **dietitian** healthy eating tips and picks



Curate and ideate

And be part of the healthy eating dialogues



Balance is the word du jour

With treating playing an important role in traditions and happiness

Somewhat or completely agree (% of shoppers):

77%

It is completely **fine to occasionally enjoy** some **treats** like cupcakes, cookies or ice cream



79%

Baked treats, like cakes or pies, are **great traditions** during holidays and celebrations

73%

All foods and beverages are okay **in moderation**



Portion sizes can create permissibility

And variety — the key to the Millennial heart





Consumer-Defined Convenience

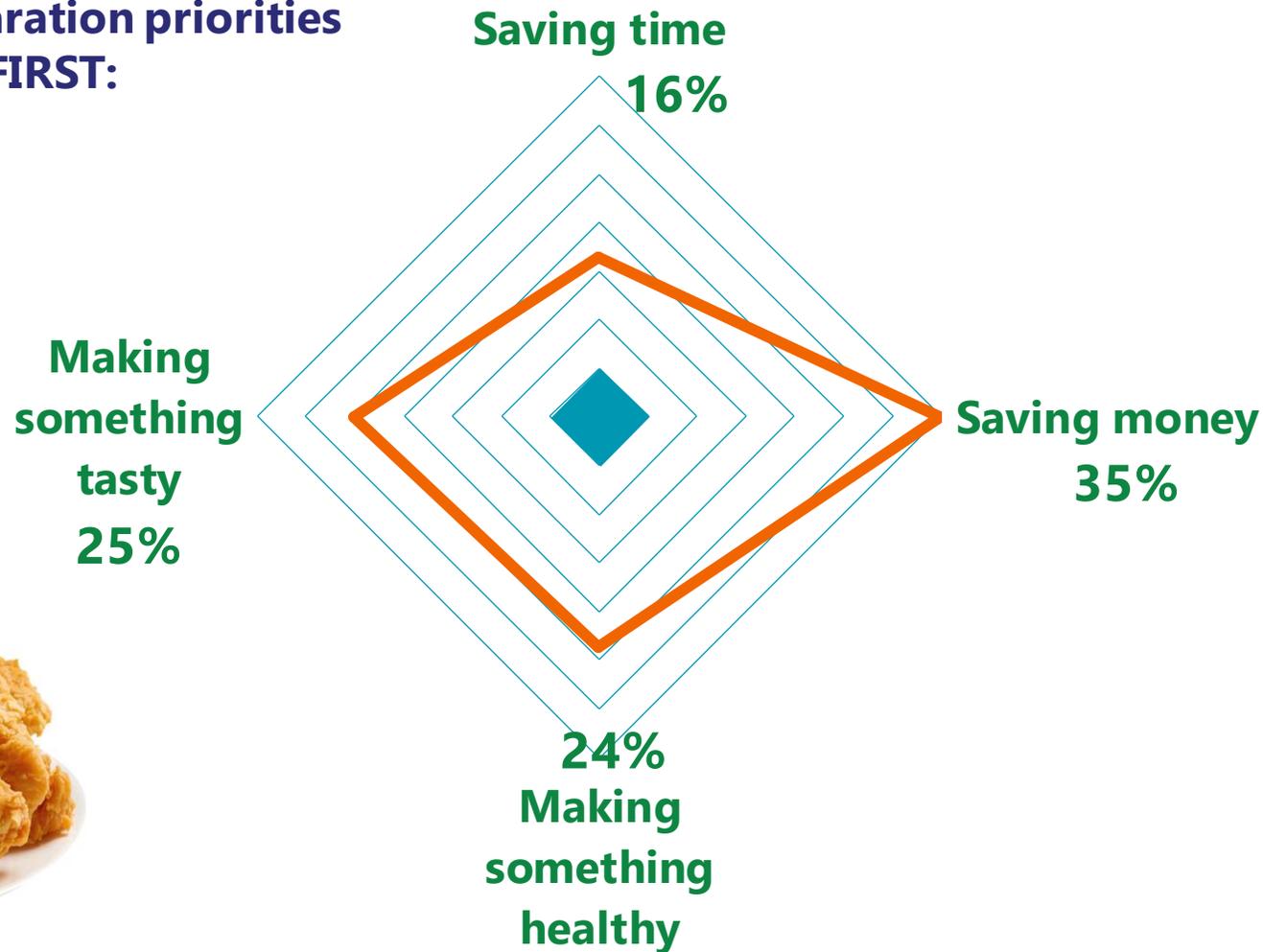
The ever-growing importance of ease of meal planning, shopping, preparation and cleanup is driving sales growth.



The balancing act

Money, health, taste, time... it all matters

Meal preparation priorities
% Ranked FIRST:

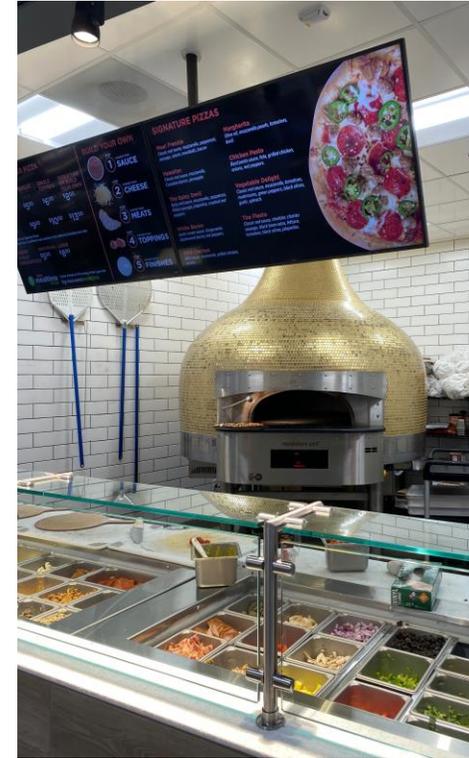


Life has become all about continuums

Ultra healthy to ultra indulgent | Time-well-saved to time-well-spent

Scratch to heat-and-eat to ready-to-eat | Cheapest to premium | New to nostalgia

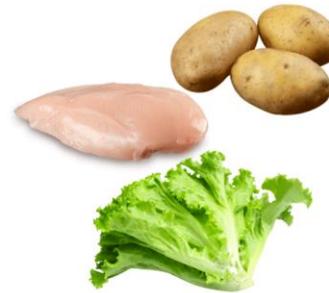
The pizza continuum, for instance, from bake-yourself, to build yourself, to RTE



The hybrid meal has taken over America's kitchens

Best description of typical dinner preparation
(% of consumers):

41%



Cooking mostly
from
scratch

50%



Mix of scratch-
cooked and
semi-and fully-
prepared items

9%



Mostly semi-and
fully-prepared
items (may just
require reheating)



Shoppers want convenience

Big demand for grab-and-go and the convenience continuum

Somewhat and very interested (% of consumers):

- 55%** Easier shopping with grab-and-go for bakery and deli
- 50%** Easier preparation with semi- and fully-prepared items
- 46%** Home delivery for grocery deli-prepared foods
- 46%** Easier shopping with easy online ordering and one-click shoppable recipes
- 45%** Easier shopping with stations featuring all items for one meal
- 35%** Meal planning suggestions



Self-service is fast growing

Big wins for grab & go deli meat/cheese



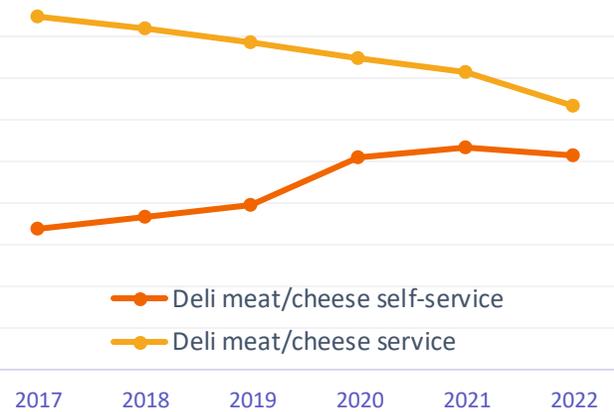
Pictures: 210 Analytics



Grab & go & pre-sliced deli meat/cheese \$ share

28.6% 2017 share of \$
44.7% 2022 share of \$

Deli meat/cheese pound sales service vs. self-service



Source: Circana, Integrated Fresh, Total US, MULO, 2019-2022



Cross-merchandising for convenience



Physically co-merchandise or use coupons as a reminder



Pictures: 210 Analytics



Leveraging co- and cross-purchase insights

To ideate where the consumers' mind is already going



Delivery and takeout are huge

Fueling restaurant business but not as much for deli-prepared

Do so occasionally (% of consumers):

62%

Restaurant
delivery

78%

Restaurant
takeout

33%

Grocery deli-
prepared
delivery

41%

Grocery deli-
prepared
takeout

51%

use third-party
delivery services such
as Grubhub or Uber
Eats



Pictures: 210 Analytics



What's In-Store 2023© | 23

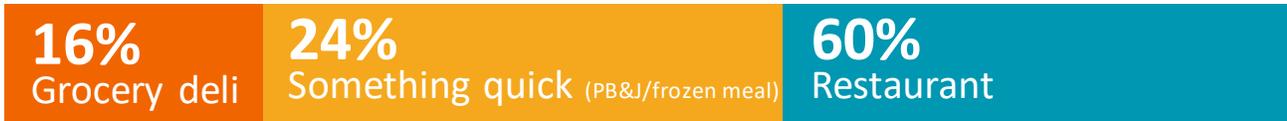
The Time Crunch

Delis should focus on awareness

When running out of time (% of consumers):



When not in the mood to cook:



Why restaurants and not grocery deli-prepared foods?

68%

Grocery deli is a good option, but I just **don't think about it**

32%

Grocery deli is just **not a viable** restaurant alternative



Deli-prepared is an occasional choice

Mostly addressing the lunch and dinner occasions

Purchase deli-prepared foods by meal occasion (% of consumers):



Breakfast

35% Never
21% Light
33% Medium
12% Heavy



Lunch

19% Never
27% Light
42% Medium
11% Heavy

Dinner

12% Never
30% Light
45% Medium
13% Heavy

Light = Less than once a month | Medium = Every few weeks | Heavy = Weekly or more



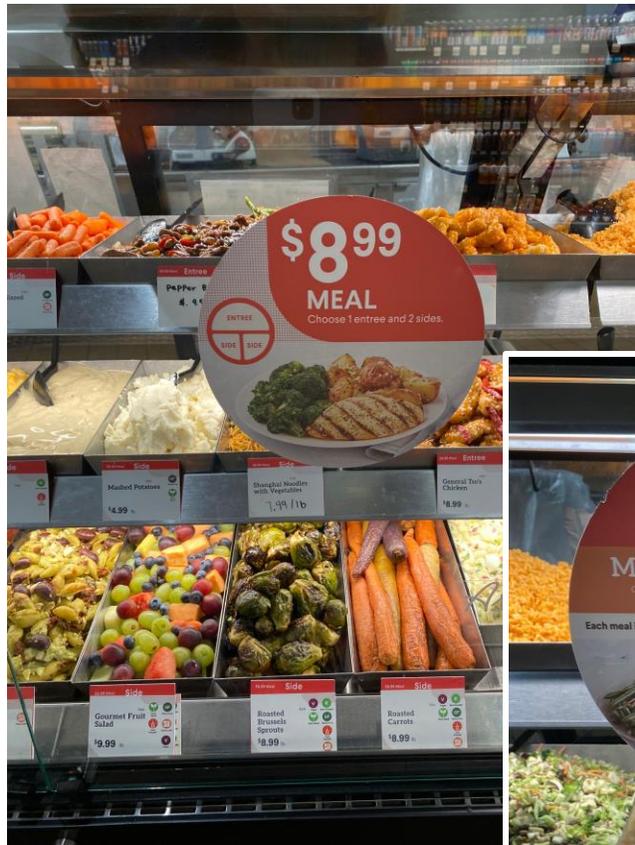
Curbing restaurant spending affects all occasions

Particular opportunity in breakfast and lunch as a foot in the door



Selling a meal for now, and one for later

Or change 1 meal into a meal for 2 or 4 people



Driving higher engagement

Variety, price and deli specials are keys

Would prompt buying grocery deli-prepared more often (% of shoppers):

- 81% Better variety of items/cuisines
- 80% More frequent promotions
- 76% Daily specials, such as Taco Tuesday
- 75% More healthy options
- 69% Ability to order in advance
- 62% Home delivery
- 55% More specialty options (organic, vegan, etc.)
- 53% Deli drive-through
- 51% Reserved parking spaces/curbside delivery



Pictures: 210 Analytics





The ABCs of ESG

Environment

Social

Governance



ESG is rapidly moving into the spotlight



Importance of various ESG components

Food waste is a universal issue, others vary widely by age

Somewhat or very important for food brands and retailers to do (% of shoppers):		M	B
60%	Commitments to limit food waste	61%	63%
59%	Humane treatment of the animal (dairy, deli meat, etc.)	60%	46%
58%	Commitments to fair pay throughout the supply chain	64%	54%
56%	Commitments to limit package waste	61%	58%
53%	Giving back to the community	60%	48%
49%	Sustainable ingredient sourcing	56%	45%
49%	Commitments to reduce water/energy usage in production	52%	49%
44%	Supporting special causes	50%	38%



The planet and animals: more people care

Making inroads in all our areas from grass-fed and organic to regenerative agriculture and pasture-raised in eggs, bakery and more



Understanding plant-based

Perceptions center on health and planet

57%

Of consumers purchase plant-based dairy alternatives

44% Occasionally

13% All the time

Why dairy alternatives?

- 49% Better for one's health
- 39% Prefer the taste
- 27% Better for the planet
- 23% It is the right thing to do
- 22% Animal welfare concerns
- 19% Allergy
- 14% Concern of hormones/antibiotics in dairy
- 13% Doctor/medical advice
- 3% Vegan lifestyle



Milk alternatives | \$2.5B
+9.9% Dollar sales
-4.2% Unit sales

Dairy cheese alts | \$107M
-5.1% Dollar sales
-7.3% Unit sales

Lunchmeat alts | \$30M
+0.9% Dollar sales
-7.3% Unit sales

Source: Circana, Integrated Fresh, MULO, 52 w.e. 4/2/2023 vs. YA



Creative food waste prevention

Providing solutions and communicating the effort



A new twist to markdowns:
"Together we waste less"



Bake at home: less packaging,
less food waste, great for the
planet, great for you"



Pictures: 210 Analytics



Leveraging Trends as an In-Store Bakery Differentiator

May 25, 11:00 AM - May 25, 12:00 PM

Leveraging Trends as an In-Store

Webinar

Join Dawn Foods Senior Director of Insights and Market Research Sarah Pickey as she discusses the company's latest research and insights – focusing on technology transformation, experience exploration, the tie between mental wellness and food, as well as sustainability in baking – and how they come to life for in-store bakers. Join us May 25th at 11 AM CST for a free webinar!

Webinar

Consumer behavior is constantly evolving, and bakeries need to stay on top of trends to compete in today's market. Dawn Foods partners with customers to drive business growth through innovative thinking, fresh products and bakery expertise...

Virtual Tasting Webinar: The Protected Cheeses of Europe

May 25, 01:00 PM - May 25, 02:00 PM

The Protected Cheeses of Europe

When Trevor Thomas, Sr. Manager of Retail Merchandising & Logistics, learned that his employer was launching a new line of Protected (PDO) Cheeses of Europe for sale in stores all over the world, he was excited. Today there are 250+ protected cheeses across the European Union and beyond. Trevor will discuss the different levels of protection, how these food products have become protected, and how these "old world" production methods add to the flavor and uniqueness of these cheeses. Many American artisan cheeses can trace their roots back to these PDO cheeses. 15 registrants will receive a sampling box to taste along with the presentation.

Each box will include:

- Socratic Proseurfort
- President Comté
- Dan Bismarck Manchego
- Granco Feta
- La Panzanella Crackers

Join us May 25th at 1PM CST for a free webinar!

Webinars - On the Web and App!



IDDBA Webinar Series

IDDBA conducts live webinars throughout the year on a variety of subjects of interest to professionals in the bakery, deli, dairy, cheese, and foodservice sectors. Topics include merchandising; regulations; industry, consumer, and product trends; and department-specific training. A library of recorded webinars is available for viewing for members only.

FEATURED WEBINAR

Studying for the IDDBA Charcuterie Exam

Join us in a study session for the IDDBA Charcuterie Exam.

Join us on **May 24th at 11 AM CST** for a free webinar

REGISTER





Worth the Value

Inflationary pressure is tremendous — emphasizing affordability. But it is not only about price nor does the market reflect a race to the bottom.





Life is...

More expensive

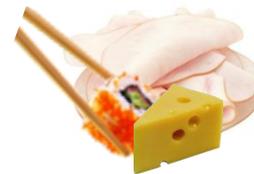
83%
% of consumers

Average price per unit:



\$3.87

+12.8%
+27.1%



\$5.98

+9.5%
+22.6%



\$3.74

+20.2%
+34.5%



\$3.65

+14.7%
+37.1%

■ Vs. YA ■ Vs. 3YA (pre-pandemic)

Source: Circana, Integrated Fresh, Total U.S., MULO, 52 w.e. 4/2/2023





Many ways to save

Some boosting retail, others hurting sales

Ways of looking to save money in reaction to the higher cost of life (% of consumers):



93%

Making 1+ change
when buying
groceries



39%

Eating out at or
ordering in from
restaurants less often



Restaurant savings open the door for retail

Across meal occasions and types, especially lunch and dinner

Meal occasions now sourced from restaurants less often (% of consumers):



Point out the cost-effectiveness of cooking

But also speed, versatility and healthfulness

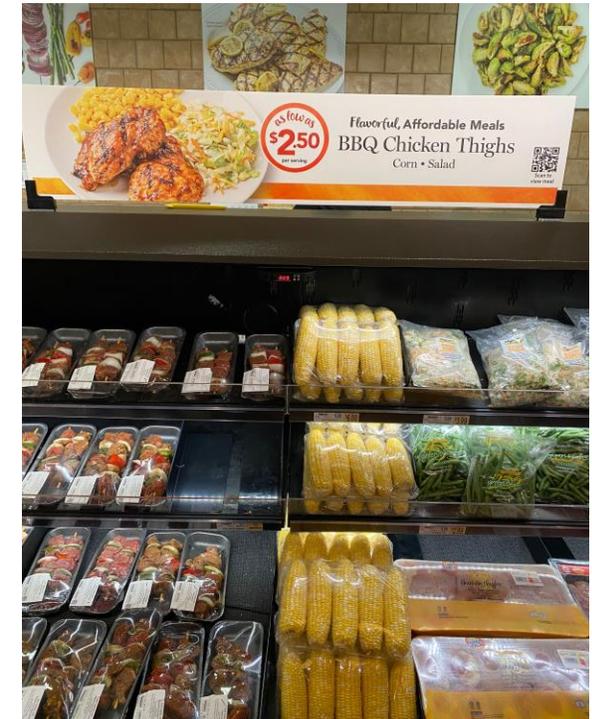


"Skip the takeout, go with GreenWise."



"This is better than drive thru."

"Flavorful, affordable meals, simple sandwiches \$2."



"Flavorful, affordable meals: BBQ chicken thighs, corn, salad as low as \$2.50 per serving."

Lots of planning pre-trip and in-store

Research intensifies while in-store with item and brand comparisons



Promotional research (% occasionally & frequently):



Compare dairy, bakery and deli promotions **across different stores** pre-trip

70%



Check **promotions** at your **main store** pre-trip

79%



Compare prices/**promos** in-store across **items** before you select

80%



Compare prices/**promos** in-store across **brands** before you select

83%



Private brand popularity

Illustrated by above-average growth

Purchasing private brands in the past year (% of shoppers):



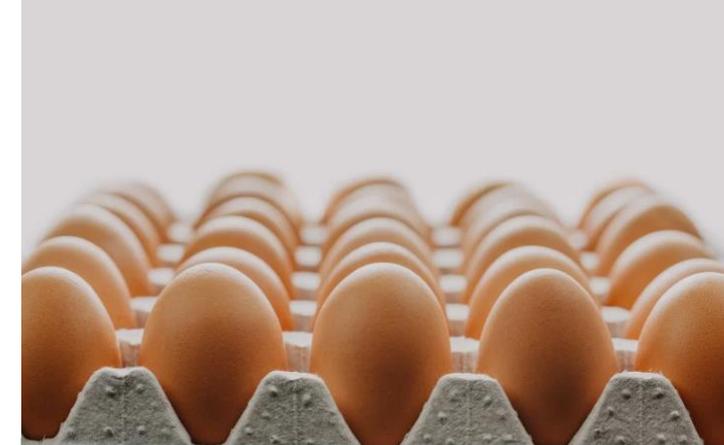
46%

More likely to purchase store brands



10%

Less likely to purchase store brands



Deli units vs. year ago

- 1.5% Private brands
- 3.6% Manufacturer brands

Bakery units vs. year ago

- 0.6% Private brands
- 4.2% Manufacturer brands

Dairy units vs. year ago

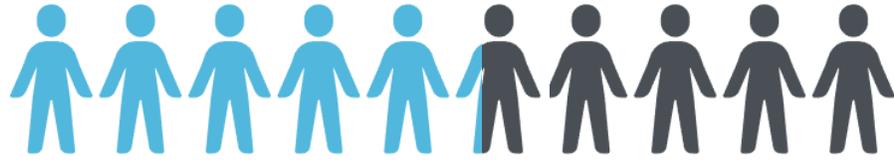
- 1.0% Private brands
- 4.4% Manufacturer brands

Source: Circana, Integrated Fresh, Total US, MULO, 52 w.e. 4/23/23



Help train the digital behavior in-store

Personalized discounts are an opportunity as the grocery purchase is becoming more diverse



53%

Of shoppers who believe personalized sales promotions are a good or great idea



Lots of promotional creativity

A different take on loyalty programs, copied from restaurants

Loyalty at the department level



10 donuts, get one free



Salad club, buy 10 get one free

Mix and match promotions



Discount variations are entering the market

Top preferences are 1) \$ off, 2) BOGOs and 3) bulk/family

BOGO variations



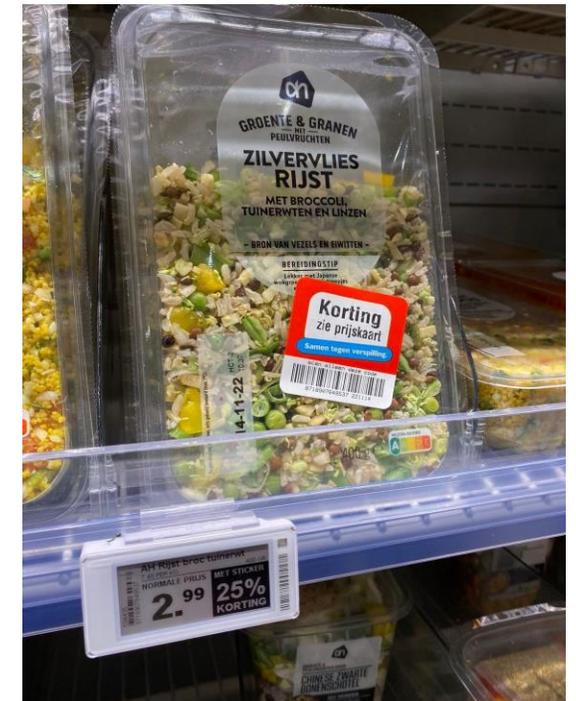
Food freebies, buy-2-get-1, buy-2-get \$x off, etc.

Time variations



Weekend, one-day, three-day and happy hour sales

Price variations



Dynamic pricing based on inventory/macro factors



Inflation-related communications and solutions

More consumer understanding because of the communications

Price locks, rewinds, comparisons and rewards



Leaning in on family/bulk



Pack size strategies vary widely

Income, age and freezing habits have the greatest impact

Changes to pack size strategies due to inflation (% of shoppers):



34%

Buy **smaller packages** to save



38%

Buy **larger/bulk/family packs** to save



28%

Buy **both smaller and larger** packs to save



Driving the love for BOGOs



Money-saving measures hurt unit sales

Pounds and units are down across the board

Deli department

7.7B | **-2.9%** vs. YA

Deli prepared	3.9B	-1.0%
Deli meat	1.3B	-7.1%
Deli cheese	1.5B	-3.1%
Deli entertaining	1.0B	-3.7%



Dairy aisle

20B | **-2.4%** vs. YA

Milk	4.7B	-2.5%
Natural cheese	12.8B	-0.4%
Eggs	2.2B	-1.7%



Bakery department

11.9B | **-2.3%** vs. YA

Bakery aisle	7.6B -3.0%	Bakery perimeter	4.2B -1.4%
--------------	--------------	------------------	--------------



While inflation boosted dollar sales

In most cases, inflation is still offsetting the reduction in volume/units

Deli department

\$45B | **+8.2%** vs. YA

Deli prepared	\$24B	+10.1%
Deli meat	\$8B	+6.6%
Deli cheese	\$8B	+5.4%
Deli entertaining	\$5B	+6.1%



Dairy aisle

\$73B | **+18.3%** vs. YA

Milk	\$17B	+10.3%
Natural cheese	\$13B	+8.6%
Eggs	\$11B	+59.8%



Bakery department

\$42B | **+12.3%** vs. YA

Bakery aisle	\$24B	+12.3%
Bakery perimeter	\$17B	+12.2%



But... good news in high engagement

Increase in trips for many areas as shoppers chase deals

Deli department Shopper engagement



Dairy aisle Shopper engagement



Bakery department Shopper engagement



Even better news:

Plenty of reasons to splurge a little

7%

Strictly stick to the list/do not spend extra regardless

For 93%, there is ample opportunity for incrementality!



Reasons to splurge a little (% of all shoppers):

51% If it's a special occasion/holiday

45% If it's a brand I like

43% To do something nice for myself/my family/friends

42% For convenience to save time

34% If it is healthier than the alternative

27% If I'm out of time to prepare something from scratch

26% Replacing a restaurant meal that would have cost more

17% If it's more sustainably, humanely or ethically produced

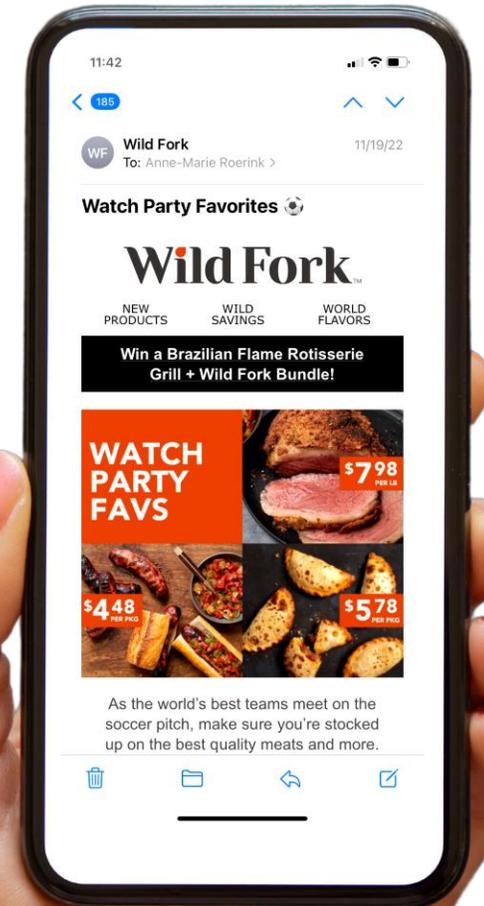


Celebrate holidays and special occasions

There are national holidays and birthdays every day!



Congratulations! Get 20% off cake on your birthday



Pictures: 210 Analytics



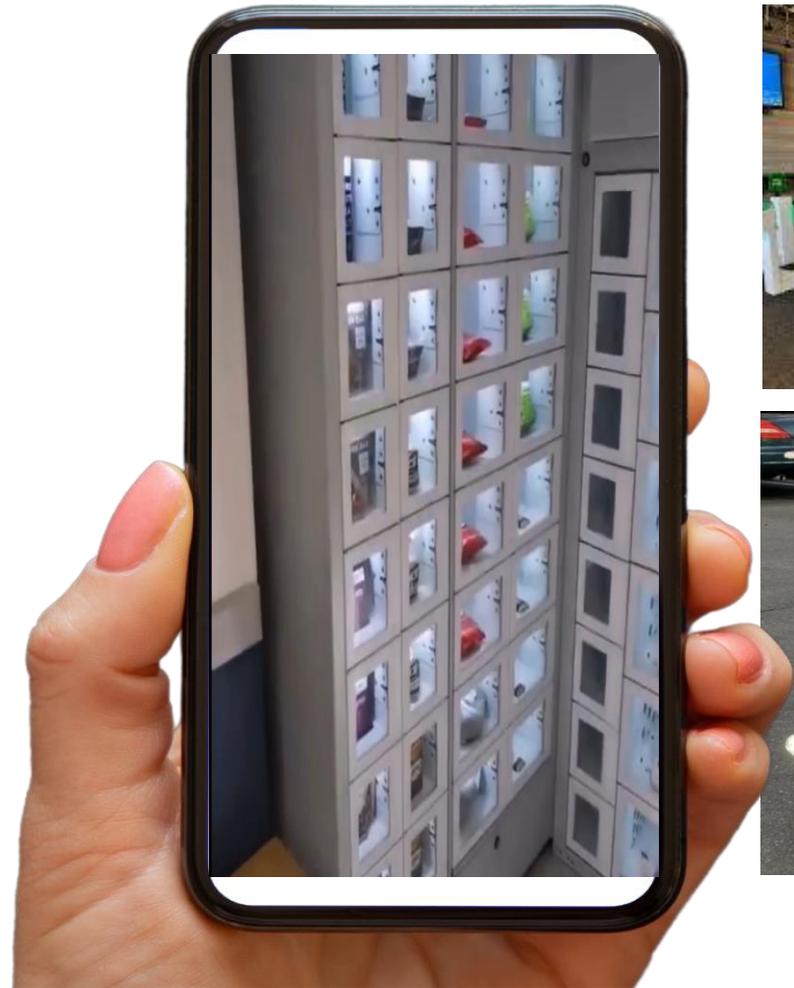


Innovation & Technology

Performance optimization through consumer-facing, in-store and supply chain technology.

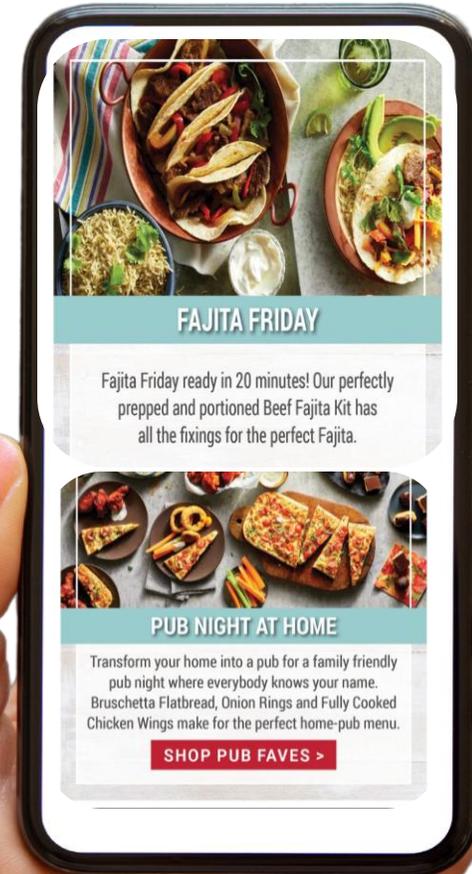
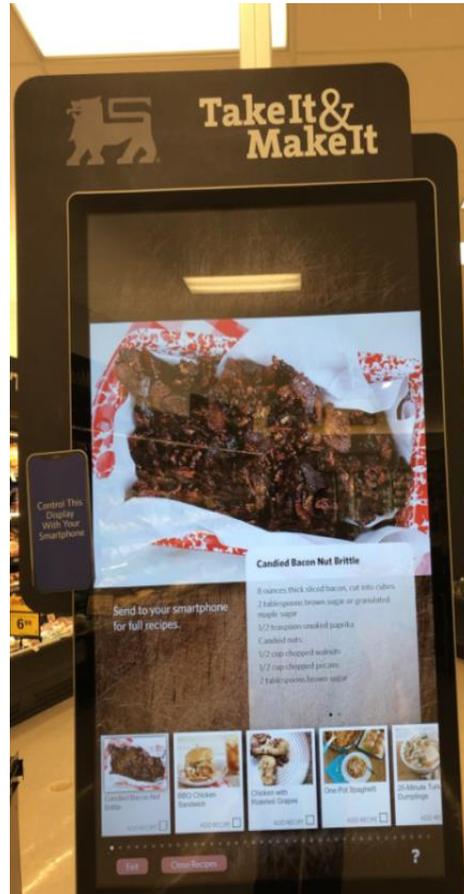
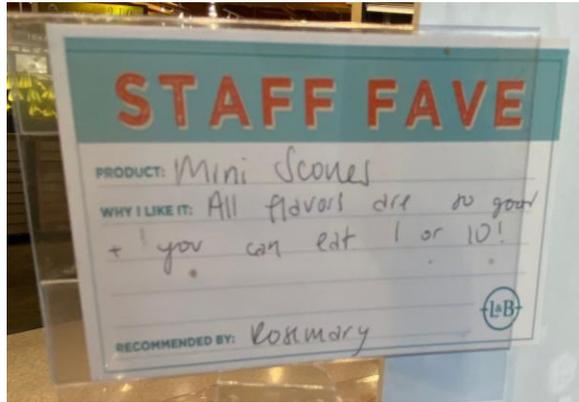


Technology is a reality



Apps, screens, deals

Draw interest and reach new audiences

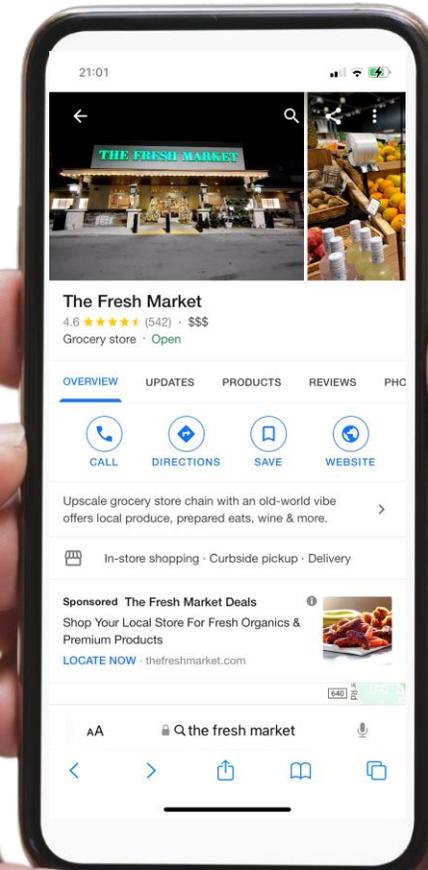


Meal inspiration has gone digital

Close the gap between inspiration and purchase

Sources for meal inspiration (% of shoppers):

- 44% Family/friends
- 38% Routine meals I know how/tend to cook
- 36% Recipe websites
- 32% YouTube
- 31% Cookbooks
- 28% TV/streaming cooking shows
- 28% Facebook
- 21% Pinterest
- 21% Instagram
- 18% TikTok
- 17% Magazines
- 16% Store website/app/kiosk
- 9% Dietitian/nutritionist



Gen Z

1. TikTok
2. YouTube
3. Facebook

Millennials

1. YouTube
2. Instagram
3. Facebook

Gen X

1. Family/friends
2. Routine
3. Recipe websites

Boomers

1. Routine
2. Family/friends
3. Cookbooks



Food has become as much fuel as **social** and **entertainment**



The *Fifth* P

Product

Price

Placement

Promotion

Payment Options

Online ordering

Focus on order frequency and size

64%

Of shoppers have ordered grocery items online

How often? (% of grocery shoppers)

12% Just tried it once or twice

13% Less than once a month

23% Every few weeks

8% Bi-weekly

10% Weekly or more often

Leveraging the online real estate

Provide information for transparency, education and inspiration

Replacing the visual inspection when buying online:

- 57% Product description
- 53% Nutritional information
- 32% Source (farm, country, etc.)

Inspiration for what to do with the item:

- 36% Recipe(s)
- 14% Also buy-recommendations
- 13% Preparation videos

Preferred online imagery:

- 42% Image of the packaged item
- 37% Image of the individual item
- 26% Image of item in a meal

