

# Supermarkets Promote Whole Grains

October 18, 2012

## Overview

- Supermarket Registered Dietitian (SRD)
  - Roles and Responsibilities
  - Who do you partner with?
- The New Value Paradigm
  - How has it changed?
  - Leverage it to promote consumption of healthy foods.
- Partnerships opportunities
  - Importance of aligning strategies
  - Addressing Challenges



# SRD Responsibilities

### **Broad Reach**

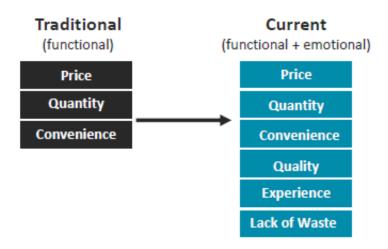
- Corporate Strategy
- Consumer Affairs
- Merchandising
- Sensory/Nutrition Services
- Technical Development Specialist
- Social media engagement
- Earned & paid media

### **Narrow Focus**

- Corporate Wellness
- Community event requests
- Food Demonstrations
- In-Aisle Education
- Aisle Excursions
- Group Classes
- Individual Counseling



# The New Value Paradigm



Consumers are now transitioning to a more purposeful and emotional perspective on value, and are asking themselves the following types of questions:

- · Is this item really necessary?
- Will my family actually use / consume / eat / drink this item?
- Will I be able to avoid throwing t he item in question away unused?

- Will the item in question last a long time?
   Will I get a lot of use out of this item?
- Will I enjoy using/consuming this item?
- Will the item meet my taste/efficacy/quality standards?



# Leveraging the New Paradigm



- Learn why whole grains are essential to health.
- Discover which products offer the whole grains you need, and where to find them in this store.
- Taste delicious whole grain samples.



### our Fresh, Hearty and Delicious Whole Grain Breads



Multigrain Raisin Walnut Bread



Multigrain Tuscany Bread



Whole Grain Oat Bread



Prairie Bread



Ukrainian Bread

Whole Grain Wheat Bread



MÄRKET DISTRICT

### Fresh, Delicious Whole Grain Bread

Why It's Good for you



EAT 48g OR MORE OF WHOLE GRAINS DAILY

#### What does the Basic Stamp mean?

Products carrying the Basic Stamp contain at least 8g (a half serving) of whole grain per labeled serving, but may also contain some refined grain.

#### What does the 100% Stamp mean?

Products carrying the 100% Stamp contain no refined grains – all grain ingredients are whole grains – and have a minimum of 16g (a full serving) of whole grain per labeled serving.



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Freshly baked daily instore!



# Fresh, Delicious Whole Grain Bread

Why It's Good for you



Glant Eagle Bread Nutrition Information	Whole Serving Grain Size		Calories		Total Fat		Saturated Fat		Trans Fat	rans Fat Cholesterol		Sodium		Carbohydrate		Dietary Fiber		Sugar	Protein	Iron	Calcium	Vitamin A	Vitamin C
	g	9	Total	From Fat	g	% Daily Value	g	% Dally Value	9	mg	% Dally Value	mg	% Dally Value	g	% Daily Value	g	% Daily Value	g	g	% Daily Value	% Daily Value	% Daily Value	% Daily Value
Multigrain Raisin Walnut	12	56	150	35	3.5	6	0	0	0	0	0	200	8	26	9	3	11	6	5	8	2	2	8
Multigrain Tuscany	20	56	120	15	1.5	3	0	0	0	0	0	200	8	23	8	3	12	1	4	8	2	2	4
Whole Grain Wheat	20	56	120	5	0.5	1	0	0	0	0	0	240	10	25	8	3	12	1	5	8	2	2	10
Prairie	10	56	140	25	3	4	0	0	0	0	0	230	9	25	8	2	10	2	5	10	2	2	8
Whole Grain Oat	24	56	130	20	2.5	4	0	0	0	0	0	190	8	24	8	3	12	3	5	8	2	0	0
Ukrainian	24	56	130	20	2.5	4	0	0	0	0	0	190	8	24	8	3	12	3	5	8	2	0	0
12 Grain & Seed	16	56	150	50	6	9	1	4	0	0	0	210	9	21	7	3	12	1	6	10	2	2	8

<sup>\*</sup>Nutrition information is for a 56g serving of bread, which counts as 2 servings of grain according to the Dietary Guidelines.



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Giant Eagle's Registered Dietitians can help you find solutions to your nutrition challenges—read on to learn more.

### How can our dietitians help you? Do any of these sound familiar?

- . You've tried to lose weight ... without success.
- Your doctor told you that you need to lower your cholestern!
- You've been diagnosed with diabetes, high blood pressure or cancer and don't know where to turn for diet and putrition information.
- You've had a heart attack—and want to avoid having another.
- You get frustrated trying to figure out the information on a food label.
- You're tired of conflicting news stories about what you should or shouldn't eat and don't know who to trust for the straight story.

If you answered YES to any of the statements above, you may benefit from talking more with one of our registered dietitians about your specific needs.

#### What is a registered dietitian?

A registered dietitian (R.D.) is a licensed professional who is an expert in food and nutrition, and promotes good health through proper eating. Dietitians are your most reliable source of accurate nutrition information and can help you create a total eating plan that works for you and your lifestyle. Balance, variety and moderation are the keys to healthful eating!

#### R.D.s also advise on food and nutrition to prevent and control disease

The initials—R.D.—indicate that the practitioner has completed an accredited 4-year educational program, 1,200 hours of supervised practice and passed a national exam.

### What services do Giant Eagle registered dietitians offer?

Personalized nutritional counseling as it relates to:

- Weight control
- · Sports nutrition
- Disease management (diabetes, cancer, celiac disease, osteoporosis, heart disease, high blood pressure, digestive problems)
- Menu planning
- Food label counseling

### HAVE A QUESTION?

Contact our Dietitian and Wellness Coaches

All of Giant Eagle's\* dietitians are available to meet one-on-one with individual customers and team members to perform nutritional analysis, determine ideal nutritional intake and recommend foods on individual needs. They offer a wide variety of group classes, store tours and food demonstrations on a regular basis to all Giant Eagle\* customers and team members to make nutrition easy and accessible.

Learn more online at GiantEagle.com or contact our nutrition team directly at nutrition@gianteagle.com





Your Guide to Get More



For more information

### contact our nutrition team

at nutrition@gianteagle.com or visit GiantEagle.com/Nutrition

This recipe is Kid Approved!





**Weight Loss** 

✓ Diabetes Friendly

#### Creamy Cajun Chicken Pasta

Makes: 6 servings, about 11/2 cups each Active time: 30 minutes | Total: 30 minutes

This zesty Cajun-style pasta is full of lean chicken, peppers and onions.

- 8 ounces whole-wheat rotini
- 1 tablespoon canola oil
- 2 slices bacon, chopped
- 1 large sweet onion, halved and thinly sliced
- 1 pound boneless, skinless chicken breast, trimmed and cut into 1-inch pieces
- 1 medium green bell pepper, sliced
- 3 cloves garlic, minced
- 4 teaspoons Cajun seasoning
- 1/2 teaspoon freshly ground pepper
- 1 tablespoon all-purpose flour
- 1 28-ounce can crushed tomatoes
- 1/2 cup reduced-fat sour cream
- 1/2 cup sliced scallions for garnish
- Bring a large pot of water to a boil. Cook pasta until just tender, 8 to 10 minutes or according to package directions. Drain.
- Meanwhile, heat oil in a Dutch oven over medium heat. Add bacon and onion and cook, stirring occasionally, until beginning to brown, about 2 minutes. Add chicken, bell pepper, garlic, Cajun seasoning and pepper. Cook stirring, until the onion and bell pepper are beginning to soften, about 4 minutes.
- Add flour and stir to coat. Add tomatoes and their juice; bring to a simmer. Cook, stirring often, until bubbling and thickened, about 2 minutes. Remove from the heat. Stir in sour cream.
- 4. Stir the pasta into the sauce. Sprinkle with scallions, if desired.

Per serving: 329 calories; 8 g fat (2 g sat, 3 g mono); 50 mg cholesterol;

43 g carbohydrate; 0 g added sugars; 25 g protein; 6 g fiber; 656 mg sodium; 691 mg potassium.

Nutrition bonus: Vitamin C (53% daily value), Vitamin A (23% dv), Iron (21% dv), Magnesium & Potassium (20% dv).

Carbohydrate Servings: 2½ | Exchanges: 2 starch, 2 vegetable, 2 lean meat, 1 fat

Recipes tagged Heart Health meet a defined threshold for saturated fat. Recipes tagged Weight Loss meet defined thresholds for calories and saturated fat. Recipes tagged Gluten Free do not contain wheat, rye, barley or cals; if the recipe calls for processed foods, carefully read the labels to make sure they don't contain hidden sources of gluten.

02012 EATING WELL, INC. RECIPE ADAPTED WITH PERMISSION. FOR MORE RECIPES GO TO GIANTEAGLE.COM







# Retailer/Vendor Partnerships

- As a retailer, we have to show shoppers how to find and prepare whole grains that meet their taste, budget and nutritional needs.
- Retailers need to partner with vendors that are able to integrate H&W into every day events and sales



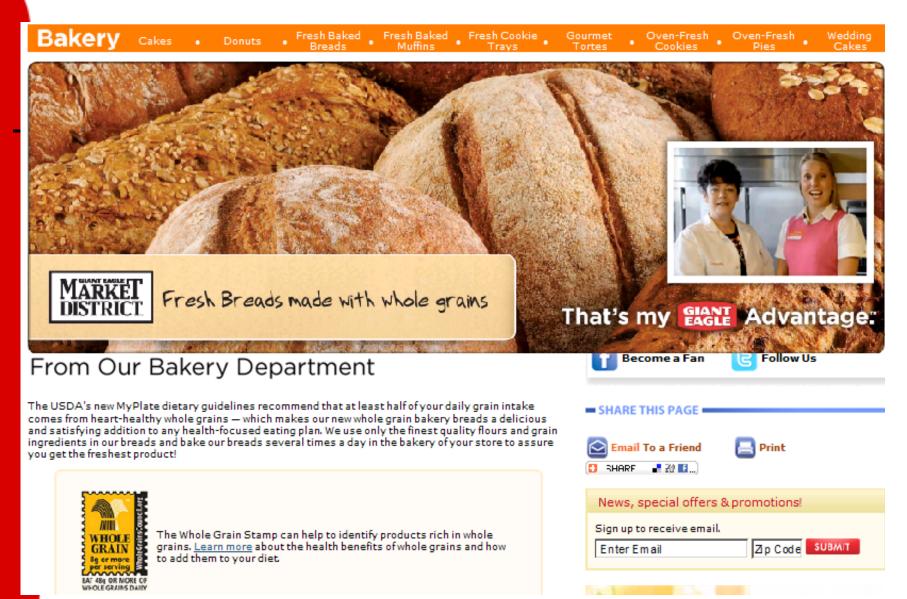
# Partnership Opportunities

- Strategic alignment for maximum effectiveness
  - Ingrain H&W into the business plan: it's no longer an initiative
  - Share your H&W strategy with the category buyers/managers
  - Collaborate for true partnerships to make them effective for both parties
  - Request category managers invite the SRD to the planning meetings

# Partnership Examples

- Focus on whole grains in sales discussions
  - How are you making whole grains a part of the plan?
- Participate in sampling programs
  - Customers are more likely to buy what they try
- Leverage SRDs for health story coverage
  - We are the local experts
- Offer coupons for targeted events
  - Increases engagement for health events





http://www.gianteagle.com/bakery/whole-grain-bread



# Thank You

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