

2014 The Hartman Group, In

5 Key Food Culture Trends

Demographic shifts

Younger and more diverse eaters want new and global cuisines

Modern eating

Outsourcing kitchens, ad hoc eating

Higher quality food experiences

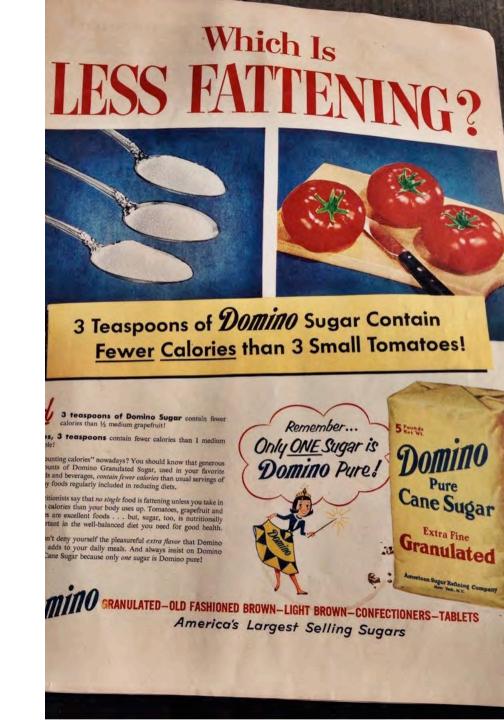
Convergence of healthy, delicious and sustainable through fresh

Impact of digital food life

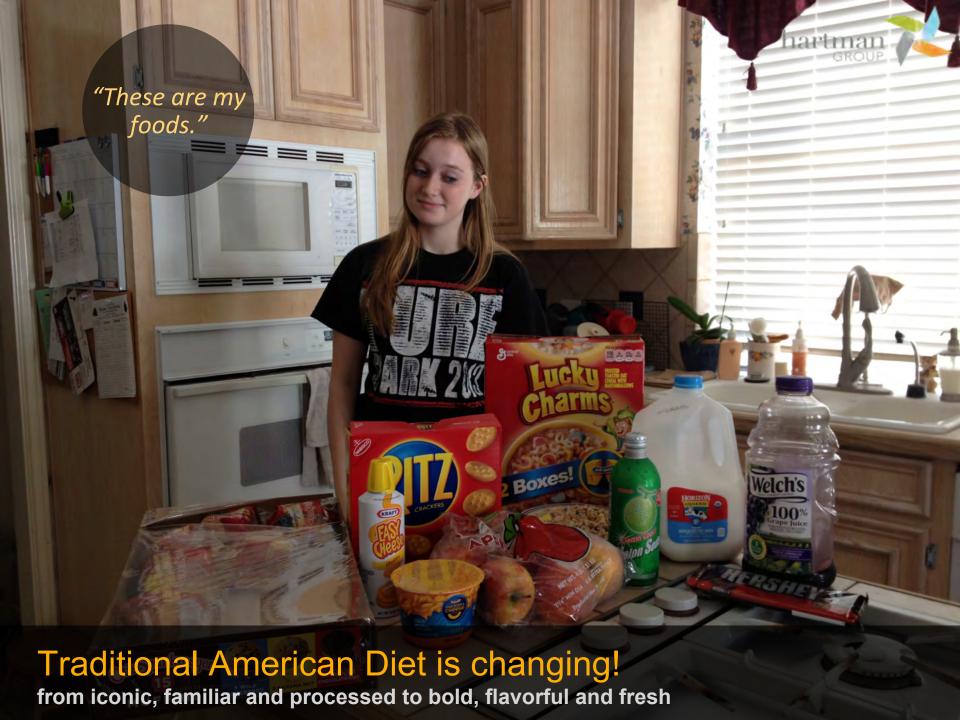
Food is content

Health + Wellness goes mainstream

Feeling wellness through good digestion and balanced energy











WHAT we eat is changing — fresh, flavorful, global

56% Millennials tried new/global foods on last eating (39% Boomers)

85% Millennials ate global food at restaurant (31% Boomers)

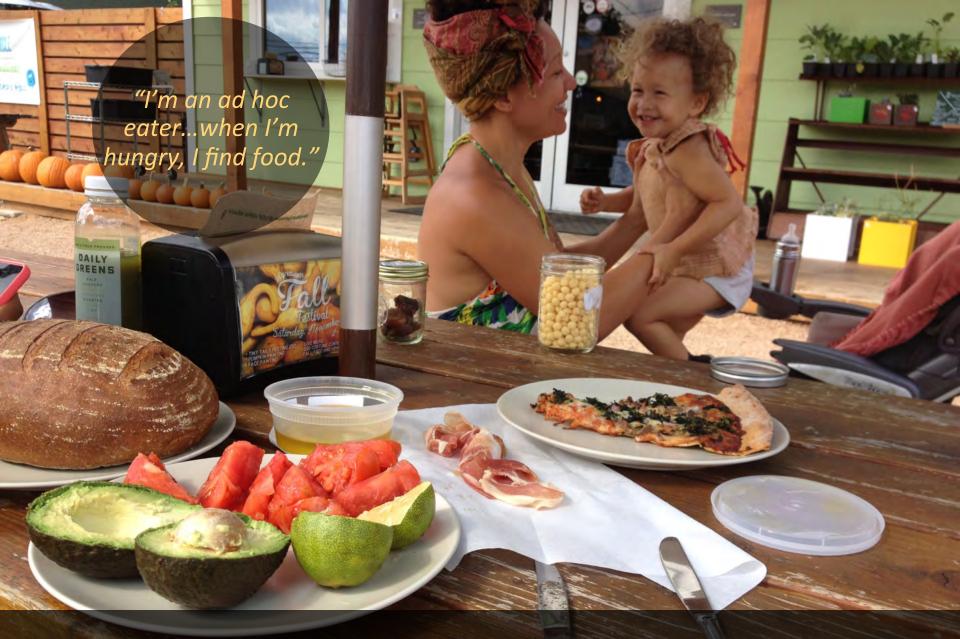
25% Millennials tried contemporary global food at restaurant



WHERE we live is changing — modern family

70% have no children under age 18 27% are single person households (17% in 1970) 19% are married with children (40% in 1970)





WHEN we eating is changing — from roadside pantries

63% decided what to eat within an hour of eating (78% Millennials)



We are an Eating Culture! Everyone can participate! 77% of eating occasions involve some/all prepared foods (88% Millennials)





EXTRAORDINARY INGREDIENTS, CRAVEABLE COMBINATIONS

Experience the best of Southeast Asian food in a single bowl.

Choose rice, noodles, or salad and add grilled meats, fiery curries, and an abundance of vegetables to create a dish that's spicy, savory, sweet, and tart.

Restaurant, not the home is the nexus of quality

52% didn't want to spend time or energy thinking about cooking

46% wanted foods with better flavor

42% wanted foods that were made with simple, real ingredients



Snacking is a moral right

50% of eatings are snacks (8% did not snack in past 24 hours)
56% of last snacking was motivated by wanting something healthy
54% use foods to prevent overweight



Consumers are playing with their food

82% of smartphone users believe technology has improved how well they eat



44% use digital resources to discover flavors, ingredients and cuisines

ORGANIC GLUTEN FREE

REFINED SUGARS, FLOURS, OR OILS HAND MADE

LOW ENZYME DAIRY/ANIMAL PRODUCT FREE

"If I eat out a heavy dinner, I'll juice or eat vegan the next day to balance it out."

ingredients organic almond flour, organic almonds, organic oat flour, organic palm sugar, organic coconut oil, organic strawberries, organic agave, organic lemon juice, vanilla bean, organic cinnamon, pink Himalayan salt

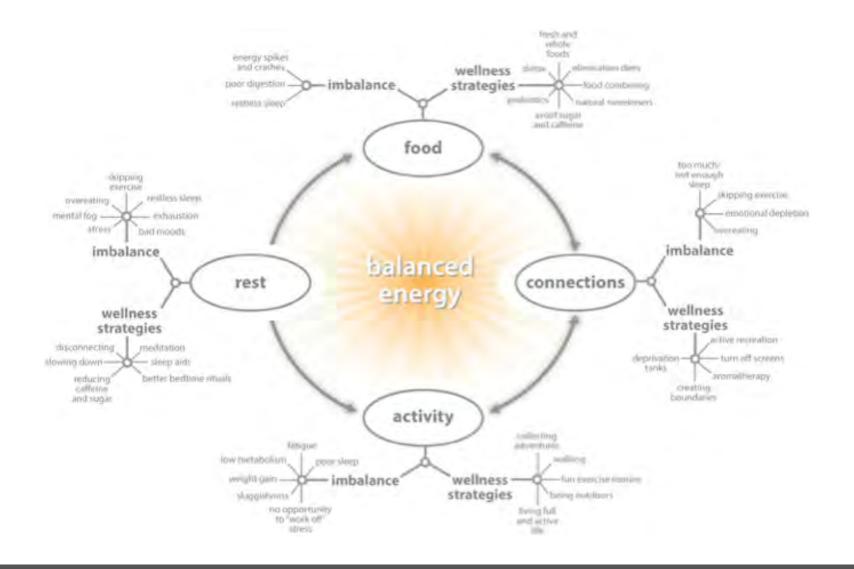
Food is very personal

S veet.

45% Millennials tried/adopted a special diet (24% Boomers)
29% Millennials have food allergies/sensitivities (16% Boomers)







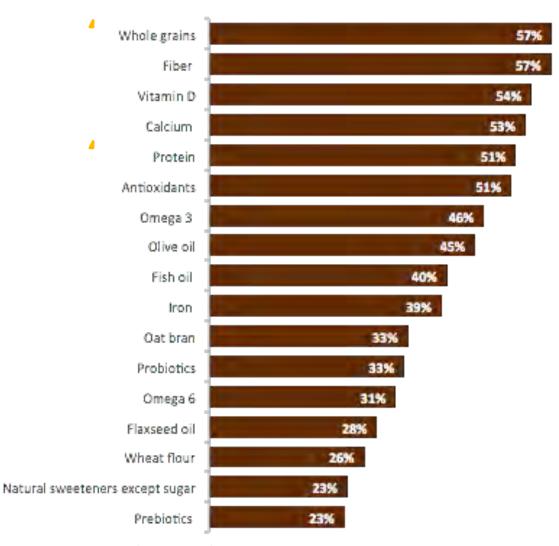
Wellness is a feeling that is self-assessed

69% went online to learn about H+W (37% asked a doctor) 66% are proactive about health (56% in 2000)

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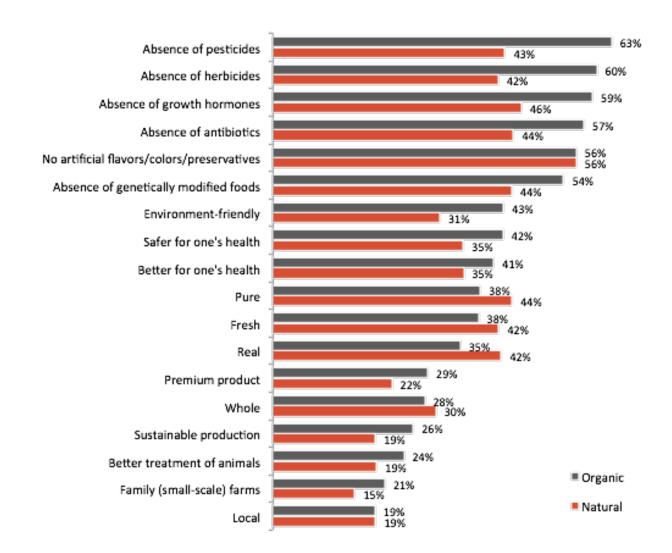
Consumers choose complex carbs and protein for sustained energy

Ingredients Sought by Consumers





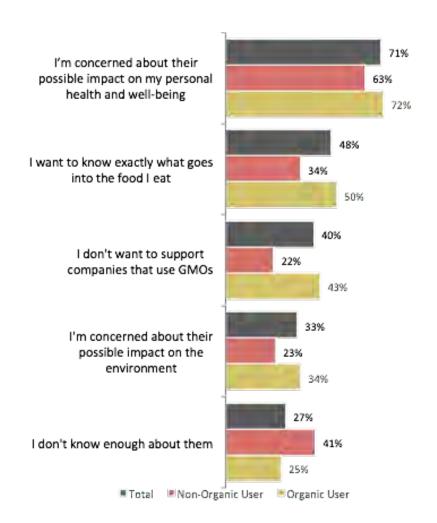
Organic is absence of negatives Natural is real food



GMOs are not natural

 40% are avoiding GMOs in daily diet because...



























Future of food



Helpisses to create a local grain economy! We love these small leatch pastas made by Bos Klein, owner of oliveto in Berkety. All of the grains are grown a miled in california and are delicious, health and local. These pastas are "whose grain,"— 1007. Of the germ, brain r endosperm are used. Waill love these pastas!