Gaining Clarity Through On-Demand Behavioral Research

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Changing the way you look at humans uncovers new insights into why products succeed—improving your speed-to and success-in market.

Quirks Brooklyn, NY

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What industries are being disrupted today by on-demand?



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Change in Era in Market Disruption

Clean Label



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Growth of Plant-based Alternatives by Category

Category	Dollars	Growth
Milk	\$1.9B	6%
Meat	\$801M	10%
Meals	\$387M	6%
Ice Cream	\$304M	26%
Yogurt	\$230M	39%
Creamer	\$226M	40%
Butter	\$189M	5%
Cheese	\$160M	19%
Tofu and Tempeh	\$118M	5%
Ready-to-Drink Beverages	\$103M	23%
Condiments, Dressings, and Mayo	\$70M	7%
Spreads, Dips, Sour Cream, and Sauces	\$21M	52%
Eggs	\$6M	38%
TOTAL PLANT-BASED FOODS	\$4.5B	11%
weeks ending April 2019. Immissioned data from SPINS.		PLANT BA

plantbasedfoods.org

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An Erosion of Consumer Trust



Do you trust the US food system? 32% 18% 8%

Strongly Slightly disagree Neither agree Slightly agree Strongly agree disagree General Population

April 2019 "Consumer Trust Study" by InsightsNow

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12%

Innovating to Disrupt Requires Clarity through Insights for Rapid Decision Making





On-Demand Strategic Tools for Decision Makers







Faster Insights

H

Speed to Insights

Tools for Quick Access – Anywhere, Anytime

- Changes in Food Product Choices
 - Impact of Ingredients, Benefits and Claims
 - Impact on Brand Trust and Awareness
 - Impact of Trial



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Save money

Cost Effective Insights

Cost Effective Insights

Tools: Information \rightarrow Insights

- Community Based (e.g. Clean Label Enthusiasts, Category Advocates)
- Automatic Processing of Data into Insights (e.g. Machine Over Human)
- Cost Sharing through Apps and Dashboards



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Behavioral Insights

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Investing in Databases of Behavioral KPIs

Tools Based on Behavioral KPIs

- <u>Key</u> off of Different Consumer Perspectives (Category Shoppers, Lead Adopters, Influencers)
- Measures of <u>Performance</u> (Ingredients, Claims, Brand, Positioning)
- Proven Metrics that <u>Indicate</u> Behavioral Impact (Nudge or Disrupt)

Behavioral

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Behavioral KPI – Ingredient Clean Label Score™

What is the impact of seeing an ingredient on a product label?





Strategies for Behavioral KPIs

Food Product Design		Sensory Experience		
Claims & Positioning	Label Design	Emotional Impact & Liking	Context of Use	
Ingredients	Brands	Perceived Relevance	Perceived Benefits	

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Home Knowledge Center KPI Center Testing Center Cart



THE INSIGHTSNOW BEHAVIORAL APP STORE[™]

Product Development & Marketing Tools to Nudge and Disrupt Consumers



By accessing unique Behavioral Key Performance Indicators (KPIs), Behavioral Reports and custom research opportunities, you can accelerate learning through this cost effective online service.

Integrating knowledge you need to improve your focus on consumers seeking cleaner living, this app store is a highly efficient, collaborative and economical improvement to your innovation research process.

BEHAVIOR KNOWLEDGE CENTER

Stay current on consumer behavior to learn how and where you can nudge and disrupt consumers.

BEHAVIOR KPI CENTER

Is your label clean enough?

Quickly look up behavioral scores for ingredients, supplements, claims, benefits, and brands to make quick product development and positioning decisions.

BEHAVIOR TESTING CENTER

Conduct proprietary research with category advisors quickly and efficiently to improve new product innovation processes and measure influence and consumer impact.



Plant-Based Burgers | Case Study

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Plant-Based Burger Category Disruptor



New Formula for Disruption



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Opportunities to Nudge or Disrupt



Year Year Testing Control Out Year	📞 541-757-1404 🛛 🞽 info@insightsnow.com				١	0 Items
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Dave Lundahl nodocx ^	<image/> <section-header><section-header><section-header></section-header></section-header></section-header>	3 Credits Add to cart				

Category Review Initial Insight

Awareness is a key driver of plant-based burger choice





Opportunities to Nudge or Disrupt



marketers to design and develop

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Behavioral KPIs

Baselines and Focus Areas Available On-Demand



Plant-Based Burger Category

Behavioral KPIs

- 193 Ingredients Clean Label Scores
- 14 Brands Brand Awareness & Trust Scores
- 29 Claims Claims Importance Scores
- Ingredient Statement Simplicity, Smart
 Order
- Awareness of Brands

Behavioral Baselines

 Category User Choices (14 SKUs) – Max Diff Exercise

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Opportunities to Increase Category Choice





BEHAVIOR TESTING CENTER

Conduct research with category advisors quickly and efficiently. From idea creation and screening to in-home product placements, the behavioral testing center caters to the core product research methods needed to improve the development and design of your new product innovation and measure how your new product will change what consumers will buy and where you will take share.





Order standard research studies with behavioral KPIs and receive results through selected research report templates using account credits. Research is executed through InsightsNow Communities of advocates pre-screened to be specific category buyers and/or representatives of shoppers with specific buying behaviors (e.g. Clean Label Enthusiasts).

Video Deep Dives

Home Use Testing Online Focus Groups Online Bulletin Board

Re-focus your product research with in-home, in-the-moment product trial and review.

Order InsightsNow Community Home Use Tests (cHUTs) with product delivered for assessment by community members pre-screened to fit your target consumer.

Apply credits to access consumer insights through the Behavioral Key Performance Indicators (KPIs) Application Center



Beyond Burger



Amy's All American Veggie Burger



Gardenburger The Original Veggie Burger



Impossible Burger





Gard in Ultimate

Reaflace Rurger

BOCA

Boca All American

Classic Burger

UNCUT

Uncut Burger





FIELDBURGER



MorningStar Farms Grillers Prime



Dr. Praeger's All American Veggie Burger



cHUT Design

Pre-cHUT Baseline

- Category Choice
- Category Use

cHUT Current Product

- Liking, JAR
- Emotions Reactions
- Product Impressions
- Category Choice
- Anticipated Use

cHUT Beyond Burger

- Liking, JAR
- Emotions Reactions
- Product Impressions
- Category Choice
- Anticipated Use

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BEYOND MEAT

ACCORD (NEWSON CALLED CON

PLANT-BESED

New Choice-Based Baseline *Ranked Choice from Max Diff*

From these 3 plant-based burger patty products, please select the product that is the **MOST APPEALING** to you and the product that is the **LEAST APPEALING** to you.

Please select one response in each column.



Most Least Appealing Appealing

0

0

0



Ingredients: water, soy Protein Concentrate, Reduced rat Cheddar Cheese (Pasteurized Part-Skim Milk, Cheese Culture, Salt, Enzymes, Annatto (Color), Vitamin A (Palmitate)), Wheat Gluten, Corn Oil, Yeast Extract, Caramel Color, Modified Cellulose, Salt, Natural Flavor (Non-Meat), Dried Onion, Garlic Powder, Sesame Oil.



Gardenburger The Original Veggie Burger

Natural Ingredients, Lots of Whole Grain, Good Source of Fiber Ingredients: Cooked Brown Rice (Long Grain Brown Rice, Water), Button Mushrooms, Rolled Oats, Mozzarella Cheese (Pasteurized Part-Skim Milk, Cultures, Salt, Enzymes), Onions, Water, Hydrated Wheat Bulgur (Water, Bulgur Wheat), Cremini Mushrooms, Spices, Portabella Mushrooms, Cheddar Cheese (Pasteurized Milk, Salt, Enzymes, Cultures, Annatto Color), Contains 2% or less of Salt, Natural Flavors, Modified Vegetable Gum, Garlic Powder, Yeast Extract, Citric Acid, Whey, Malted Barley, Annatto Color, Malted Barley Flour, Onion Powder, Mushroom Powder, Guar Gum, Annatto Extract (Color), Turmeric Extract (Color), Soy Lecithin.



Beyond Burger No Soy, No Gluten, Non-GMO Project Verified, High Protein Ingredients: Water, Pea Protein Isolate, Expeller-Pressed



Probability "Most Appealing"

Probability "Least Appealing"

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Category Choice *Ranked Choice – MaxDiff Index*

Pre-Trial "Baseline"



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Category Choice *Ranked Choice – MaxDiff Index*

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Lift Potential By Increasing Awareness and Trial





BEYOND BURGER®





Lift is a Metric of Potential to Disrupt





Why Beyond Burger is a Disruptor New Rewards

157

151

142

Index Compared to Current

Tastes Like Meat Looks Like Real Meat Trendy / Popular Appetizing Appearance 128 **Different From Other Burgers** 122 **Quality Brand** 118 Interesting Flavor / Spices 116 **Environmentally Friendly** 114 **Sustainable** 111 Heart Healthy 110 Good Ingredients 109 Healthy 108

Note: Index of 120 and above is significantly greater than average



BEYOND BURGER®

THE WORLD'S FIRST PLANT-BASED BURGER THAT LOOKS, COOKS, AND SATISFIES LIKE BEEF WITHOUT GMOS, SOY, OR GLUTEN. FIND IT IN THE MEAT AISLE.

20G PLANT NO PROTEIN GMOS GLUTEN KOSHER

OFIND BEYOND BURGER® GO

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Opportunities to Improve the Reward *Nudge through the Sensory Experience*

	Current Product	Beyond Burger
9pt Scale Mean Scores		
Overall Liking	6.7	7.0
Uncooked Appearance Liking	5.5	6.2
Cooked Appearance Liking	6.5*	7.4*
Aroma While Cooking Liking	6.3	6.5
Flavor Liking	6.7	7.0
Texture Liking	6.4*	7.1*

*Statistical Difference between Current and Beyond Burger

Ensure quality of Appearance and Texture are maintained to keep ahead of competition



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Opportunities to Improve Experience *Product Improvement*

	Beyond Burger		
	% Too Much	% JAR	% Not Enough
Uncooked Exterior Color	4	65	31
Cooked Exterior Color	5	78	17
Cooked Interior Color	1	81 1	
Flavor	9	77	15
Grill Flavor	4	75	21
Smoke Flavor	4	4 62 35	
Spice Blend Flavor	4 63		33
Beef Flavor	5	67	28
Juiciness	5	72	23
Firmness	4	84	12

Please describe the strength of the Beef Flavor...

Much too	Somewhat	Just about	Somewhat	Much
weak	too weak	right	Too Strong	Too Strong
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Opportunities to Improve Experience *Actionable Insight*

Continue to Innovate Beef Flavor to Increase Liking

Beyond Burger Weighted Penalties Against Overall Product Liking





Gaining Clarity Through On-Demand Behavioral Research Focus Your Strategy Empower Decision Making

Fuel Disruption

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