









### ICoMST 2009 Copenhagen, 16 - 21 August 2009

# European citizen and consumer attitudes and preferences regarding beef and pork

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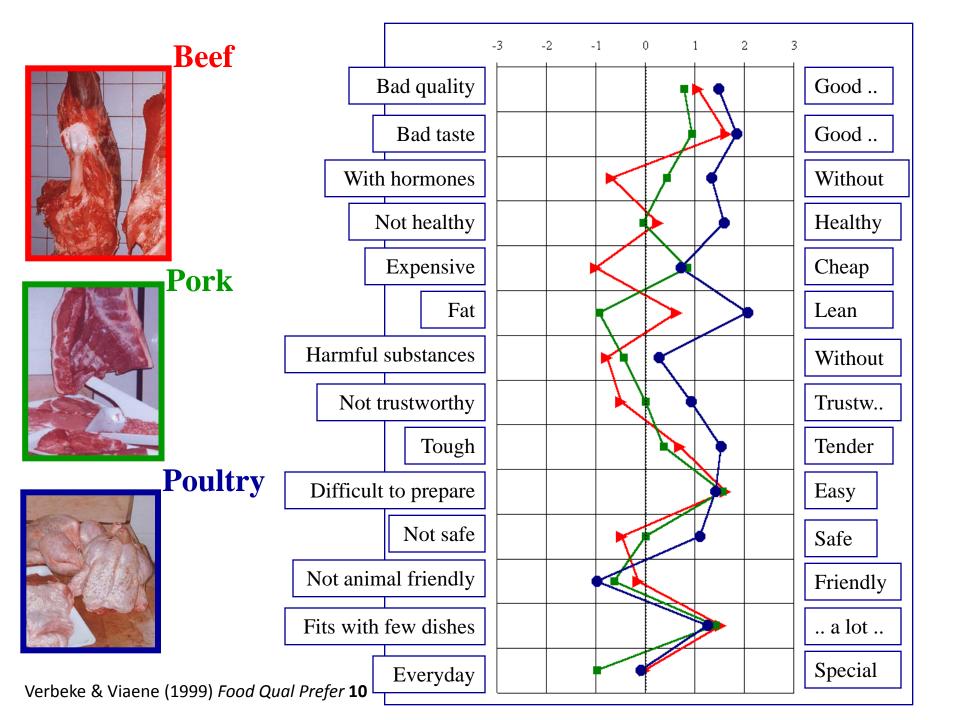
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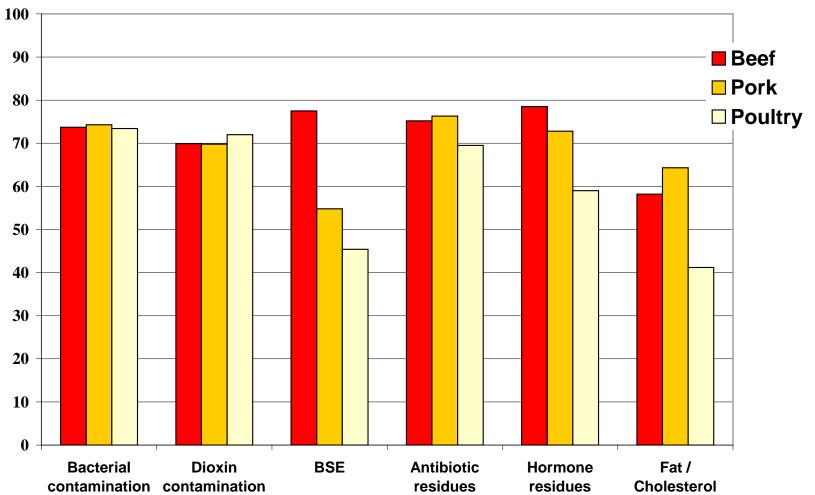


## 1.1. The image of meat





## % of consumers reporting concern or high concern about meat safety risks (n=540; 2004; Belgium)

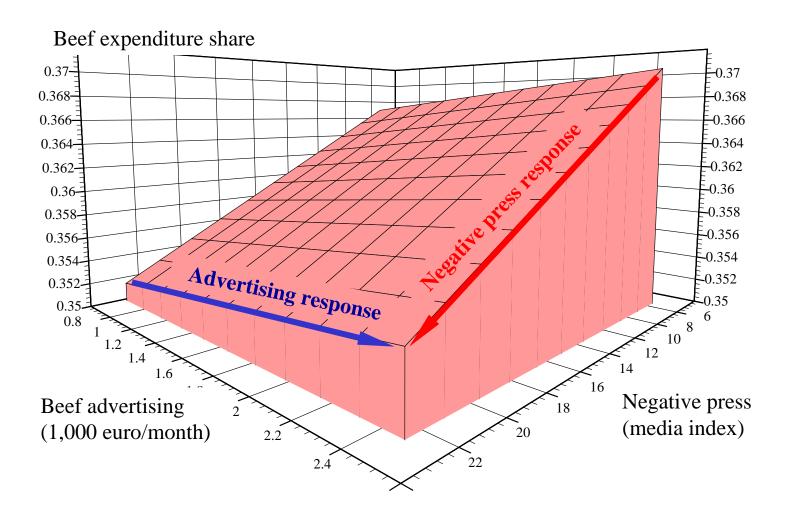




## 1.2. Role of (labeling) information

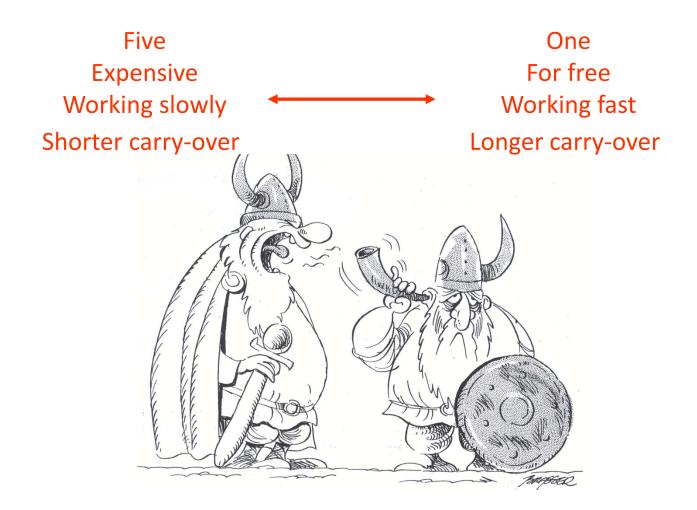


## Power of negative press versus positive news (here: BSE versus generic advertising)





- Ratio of slopes = 5 to 1
- Five units of positive news needed to offset one unit neg press



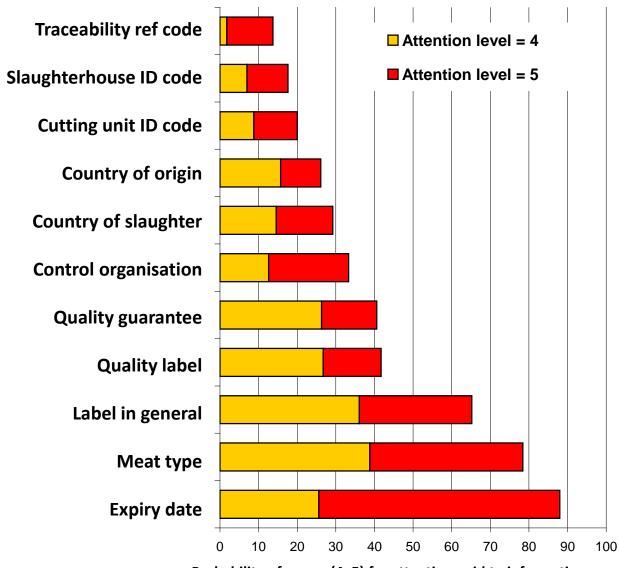












#### More information on food labels?





- Information overload yielding uncertainty
- Best strategy for decision-making?
  - Ignore information
  - Systematic information processing
  - Use heuristics (easy decision rules; e.g. brand)
  - Avoid / Seek alternative



## 1.3. Importance of consumer segmentation



### Consumer segments based on involvement with fresh meat

	Straightforward	Indifferent	Cautious	Concerned
Pleasure value	High	Low	High	Medium
Risk importance	Low	Medium	High	High
Socio-demo	Male	Young	With children	With children
Size	17%	15%	36%	32%
Focus	Taste	Price	Health	Safety
Information challenge	Low interest in information; unless on differentiated sensory attributes	Low interest in information; unless price information	Trust in labeling and traceability; confidence in info source	Belief in mass media; need for personal reassurance



### 1.4. Areas of change

Grunert (2006) Meat Sci 74

### Trends in meat consumption

Verbeke et al. (2009) Meat Sci 83

- Extrinsic quality (information) cues
- Shopping less fast and less easy by some, occasionally
- Convenience and meat avoidance
- Concern for environment and animal welfare as citizen, less as consumer

- Safety less dominant
- Health gains share
- Eating quality and satisfaction
- Novel processing; acceptance?
- Environment, ethics, welfare
- Citizen Consumer duality





#### 2.



## **EC 6<sup>th</sup> Framework Programme**

4th Thematic Call - Thematic Priority 5: Food Quality and Safety (July 2005)

 T5.4.1.1 Improving the quality of pork and pork products for the consumer (Integrated Project)



www.q-porkchains.org

• T5.4.1.2 Improving the safety of beef and beef products for the consumer in production and processing (Integrated Project)



www.prosafebeef.eu



## 3. Scope, material and methods









## Advancing Beef Safety and Quality Through Research and Innovation



FOOD-CT-2006-36241

www.prosafebeef.eu

This project is funded by the European Commission under the Sixth Framework Programme





Teagasc – Ashtown Food Research Centre Ashtown, Dublin 15, Ireland. Tel: 353 1 805 9500 Fax: 353 1 805 9550

#### **ProSafeBeef Pillar 5 – Consumer issues**

## Consumers' need for beef safety and health information and acceptability of novel processed beef products

#### Resurgent beef safety crises:

- Low consumer confidence
- Low beef consumption levels



Effective provision information?

Consumer acceptance of new beef products?

#### **Objective:**

Investigate consumer perceptions, attitudes and expectations on:

- Beef safety and healthiness
- Novel beef processing methods and novel beef products

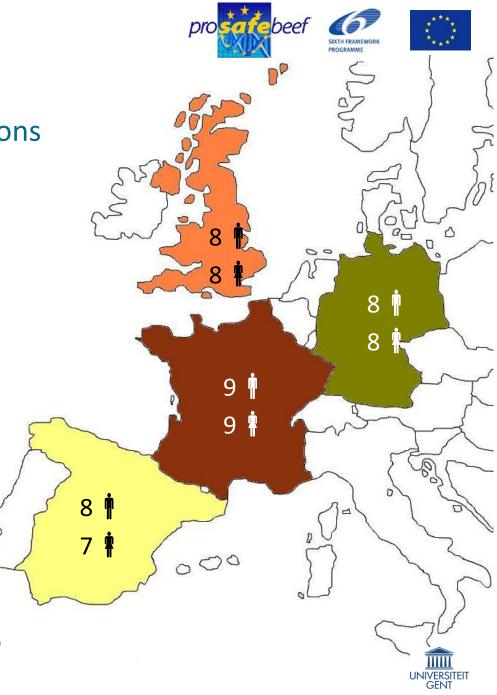






ProSafeBeef: Exploratory focus group discussions

- 8 focus group discussions
- 4 EU countries
- 65 beef consumers in total
- May 2008
  - Beef safety
  - Beef healthiness
  - Beef eating quality guarantee
  - Novel beef processing
  - Cloning / GM
- Full text transcripts
- Content analysis using NVivo





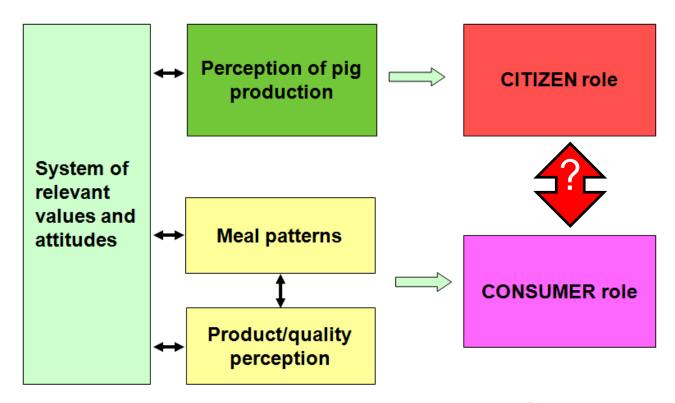






## Q-PorkChains Module I – Consumer/Market analysis

WP I.1 Pan-European segmentation associated with attitudes and behaviour related to pig production and consumption of pork products (month 1–24)















## Q-PorkChains: Quantitative cross-sectional survey

- Representative samples of n = 480 individuals in
- 5 EU countries: Belgium, Denmark, Germany, Greece, Poland
- 2 INCO countries: Brazil and China
- Total EU sample size n = 2,437
- First Quarter 2008
  - Pork consumption
  - Citizen attitudes
  - Socio-demographics and anthropometrics
- Data analysis using SPSS



## 4. Findings

- Exploratory insights from ProSafeBeef
- Quantitative conclusive findings from Q-PorkChains



## Advancing Beef Safety and Quality Through Research and Innovation



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## Cues considered as signalling (un)safe beef

Cues signalling safe beef	Cues signalling unsafe beef	
Labelled beef	Related to scandals	
Branded beef	Unhygienic conditions	
Own country or PDO/PGI beef	Beef from foreign countries	
Organic beef	Offals	
Quality guaranteed beef	Minced meat	
'Natural' beef	Expired beef	
Available beef	Packaged beef	
Good appearance	Glass-bottled beef	
Frozen beef	Restructured beef products	
Fresh beef	Cheap beef	
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UNIVER:







#### **Beef healthiness**

## Perceived positive health issues

Perceived assets of beef

High nutritional value

Lean meat

Necessity for human body

**Related perceived health benefits** 

Strength and energy

Growth

Human development







#### **Beef healthiness**

## Perceived **negative** health issues

Uncertainties related to beef

Variable type of beef (product)

How much to consume?

Preparation method

Presence of harmful residues

Related perceived health risks

Cancer

Cardiovascular diseases

BSE - CJD

Obesity

Lower life expectancy







## Acceptance of beef technologies

Muscle profiling

Marinating by injection (for healthiness or eating quality)

Marinating by submerging (eating quality)

**Nutritional enhancement** 

**Shock wave treatment** 

Thermal processing

Marinating by injection (safety) Cloning / Biotech

**Acceptance** Rejection







## Beef eating guarantee quality

### Perceived advantages

Guaranteed quality

Facilitating consumer choice

Appealign to specific consumer segments

### Perceived disadvantages

Lowest qualities also marketed

Role of cooking practices

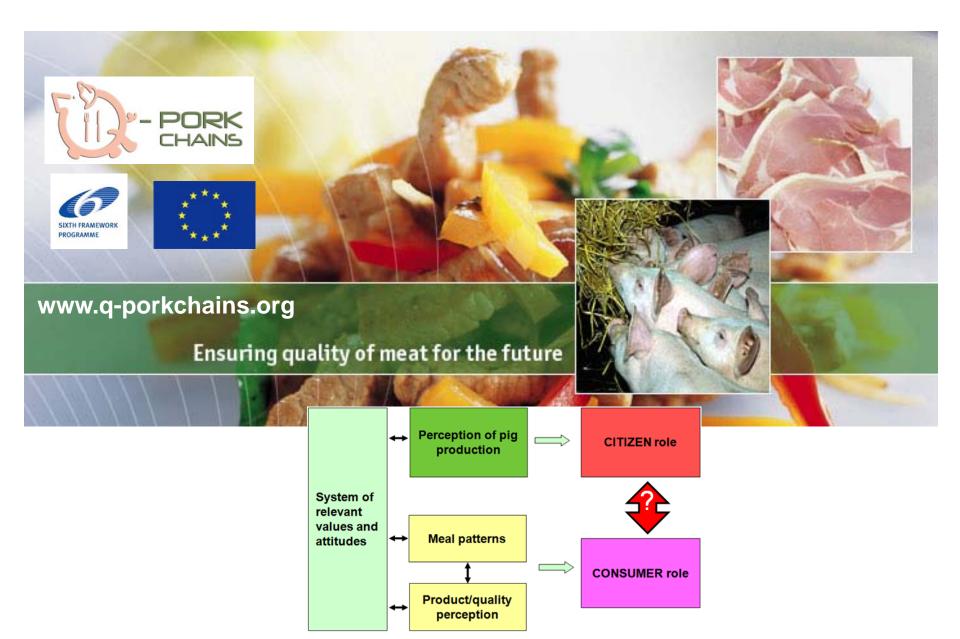
Costly to implement - Price

Overload of information







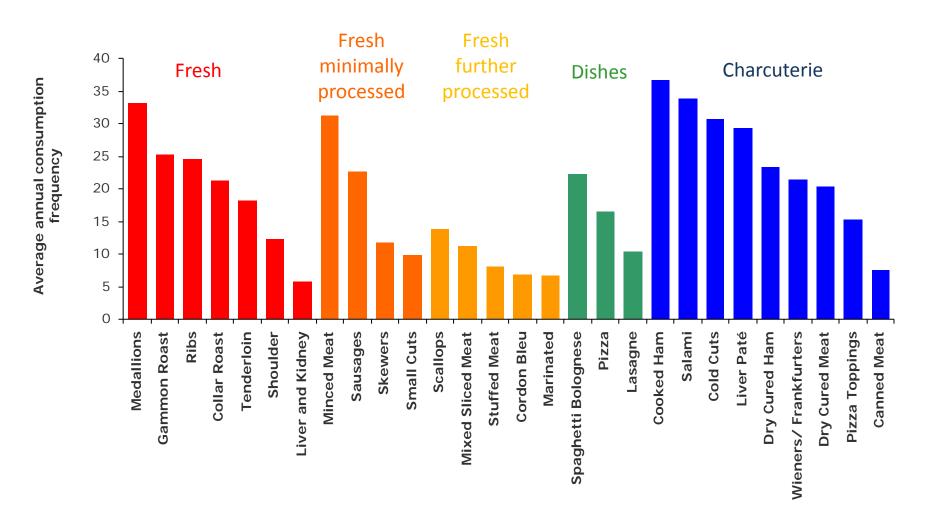








## Pork and pork products' consumption FREQUENCY

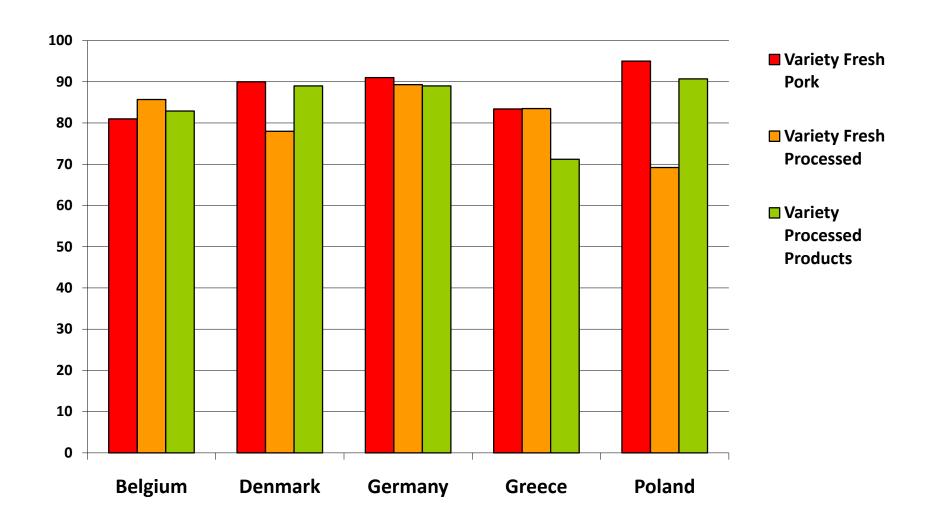








## Pork and pork products' consumption VARIETY

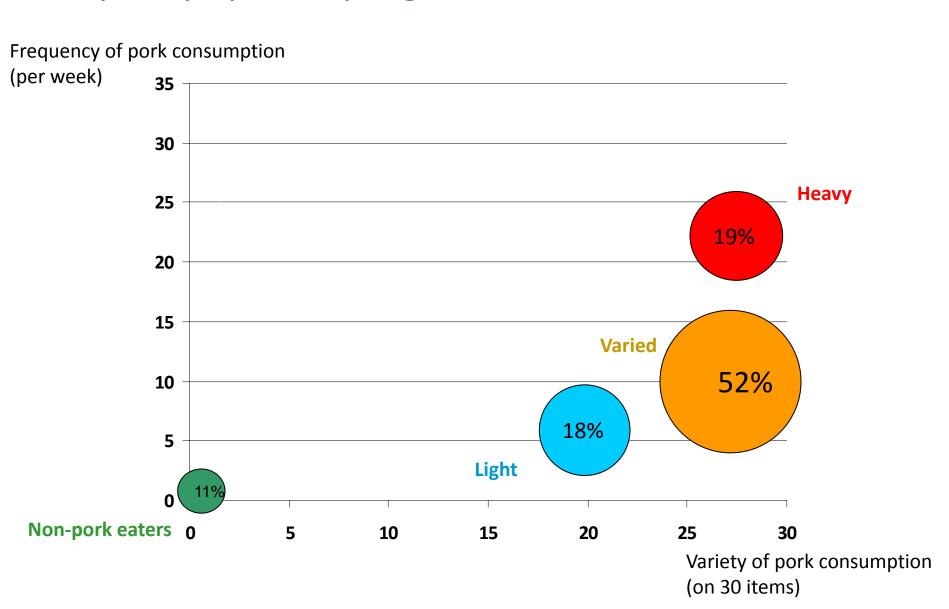








## Frequency by Variety Segmentation



## Pork eaters versus non-pork eaters

### Non-pork eaters' profile:

#### Socio-demographics

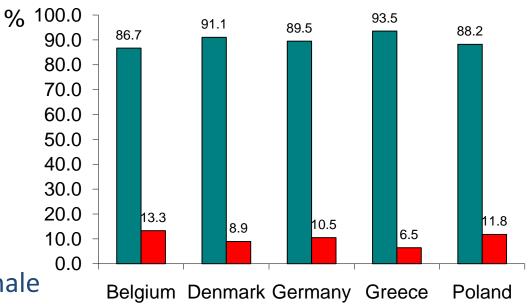
- Twice more likely to be female
- 2.6 times more likely to single

#### Nutritional status

- 32% less likely to be overweight (25<BMI<30)</li>
- 47 % less likely to be obese (BMI ≥30kg/m²)

#### Less likely to attach importance to:

- Organic food by 1.38 times
- Product information by 1.35 times











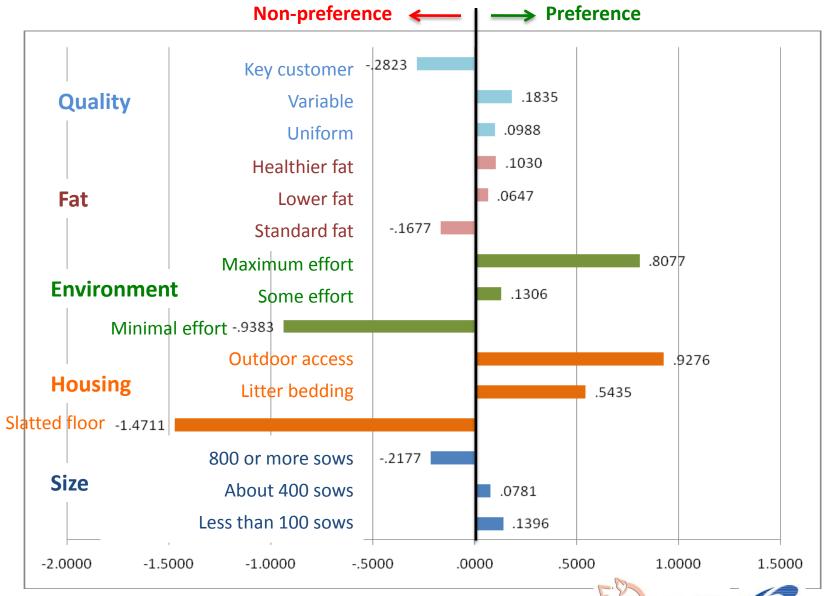




## Frequency and variety of pork and pork product usage Segments' profiles

- Light users
  - More females, higher education, lower BMI, more singles
  - Less interested in food, less innovative in their eating and cooking, less stimulation-oriented
- Varied eaters
- Heavy users
  - More males, lower education, higher BMI
  - Food very important, both innovative and convenienceoriented, like snacking, stimulation-oriented

#### Factors affecting European citizen attitudes to pig production

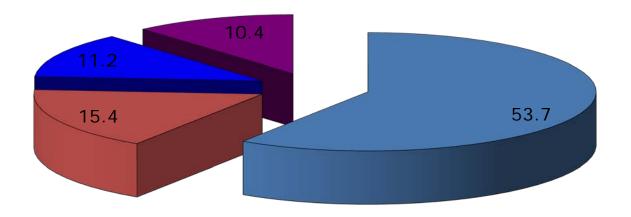








### Four citizen attitude segments



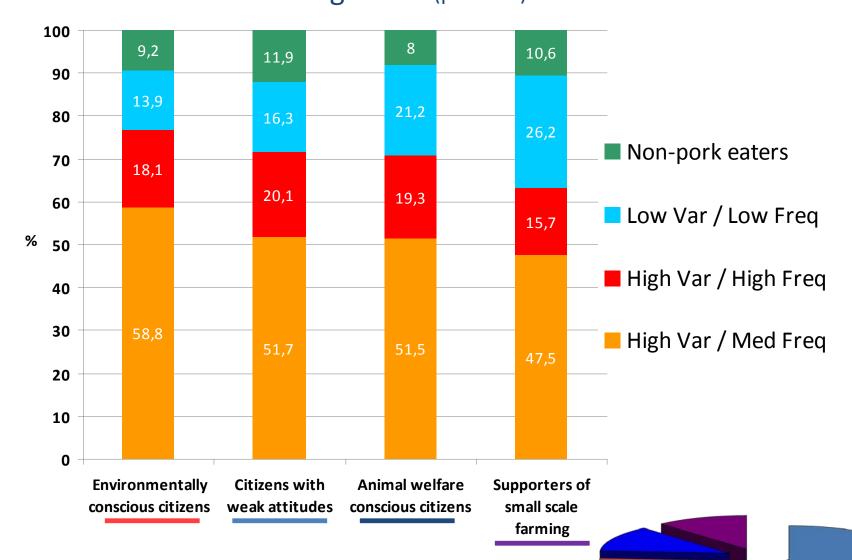
- Broad majority with weak attitudes
- Environmentally conscious
- Animal welfare conscious
- Small farming supporters

## Association between citizen and consumer segments (p=0.009)









### 5. Conclusions and future agenda



- 1. Trust in beef safety and healthiness
- 2. Reserves against excessive manipulation and invasive processing
- 3. Beef eating quality guarantee welcomed

  Further quantification in two experimental quantitative studies



- 1. High frequency and variety of pork consumption
- 2. Differentiation between "good" and "bad" pig production based on animal welfare and environmental protection beliefs
- 3. Consumer and Citizen segments identified but weakly related Future research on value-added pork product development



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## European citizen and consumer attitudes and preferences regarding beef and pork

#### With thanks to:









### And colleagues from:







