FIGURIAN TASTES: FIVE HONG KONG FOOD TRENDS

An Ipsos Webinar 23 July, 2021







This webinar provides an overview of Healthy Food & Drink trends and signals on the horizon in Hong Kong.

Findings from this webinar rely on our proprietary Ipsos Community Panel SpeakEasy - an instant community tool used to generate interactive deep dives with local consumers - as well as data from global and local Ipsos surveys.



OUR PLATFORM INTERACTIVE AND CUSTOMIZABLE

Rich in multimedia and creative customization options, our communities allow for the development of an engaging environment unique to your brand, category or business objective.





OUR PRODUCT SUITE MULTIPLE SOLUTIONS FOR MULTIPLE BUSINESS NEEDS

Our community solution comes in a wide variety of shapes and sizes to address diverse business needs – from longer term iterative projects to ad hoc, point-in-time engagements.



ONGOING

6+ months
500+ members

An ongoing community used to inform multiple business objectives, stakeholders and audiences over time



POP-UP

3 weeks - 5 months
300+ members

A short-term community focused on in-depth learning around a specific objective in a defined time frame



INSTANT

<3 weeks
50+ members

A point-in-time engagement leveraging existing communities managed by Ipsos or employing a custom recruit



A MORE SUSTAINABLE HONG KONG?



SUSTAINABLE DEVELOPMENT GOALS – TOP FIVE







Sustainable cities and communities



5







SUSTAINABLE PRIORITIES



60%

purchased health products/ supplements in past month

Source: Ipsos Hong Kong Tracker



FIVE HONG KONG FOOD TRENDS



TREND 1:

DIETARY MEASURES ON THE RISE



TRENDING DIETARY MEASURES



LOW CARB DIET



INTERMITTENT FASTING DIET





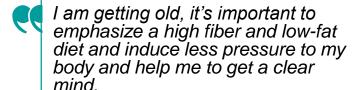




CHANGE DUE TO HEALTH AND ENVIRONMENTAL ISSUES



AS A HEALTH REGIMEN



32 y.o., F, Married with kids



FOR THE ENVIRONMENT

69% agreed that they will seek out products which are better for the environment.



TO SOOTHE EXISTING HEALTH PROBLEM

I picked up vegan diet occasionally after a serious illness and ate more veggie when I am in bad condition, so my body spend less energy to digest. I feel good physically and mentally after the new habit.

34 y.o., F, Married without kids



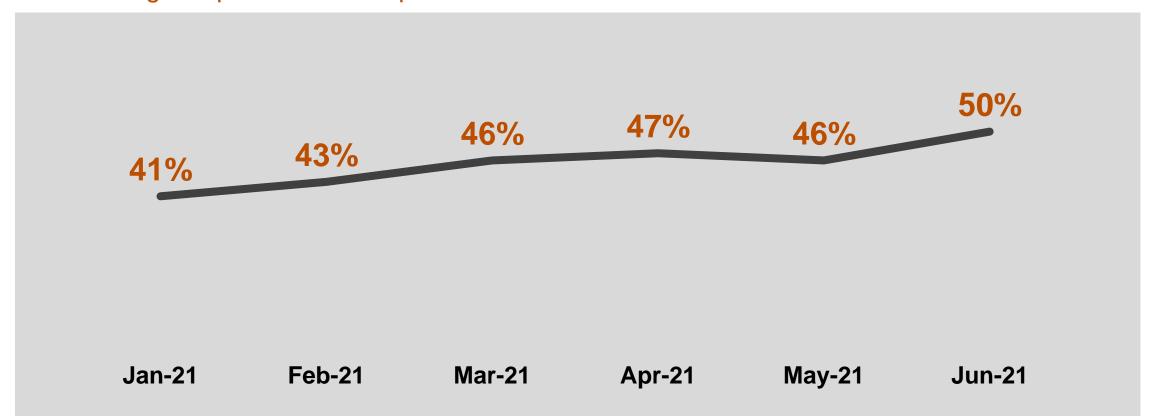
TREND 2:

MORE RIGOROUS INGREDIENTS SELECTION



HK CONSUMERS ARE BUYING HEALTHIER INGREDIENTS

Purchased organic products in the past 4 weeks



Source: HK COVID Tracker 2021 (Wave 10-18) - Q5



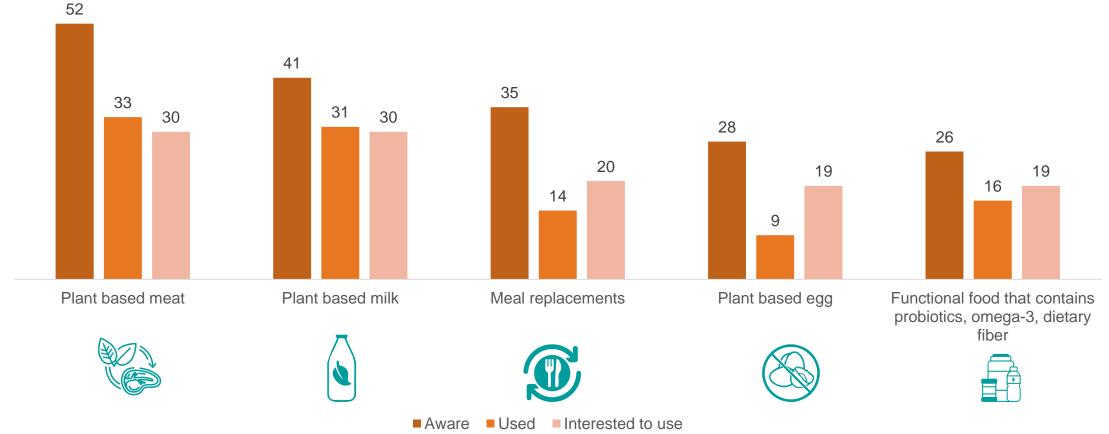
... AND GO BEYOND "NATURAL"







AWARENESS OF FOOD TECHNOLOGY PRODUCTS HAS GRADUALLY CONVERTED INTO USAGE





CONSCIOUS DECISIONS



I'd like to try in order to contribute more on environmental protection, these food technology product eliminate killings, reduce CO2 emissions and ultimately resulting less suffering to the animals.

26 y.o., F, Single



Population expansion, shrinkage of arable land, climate changes, etc. may cause food shortages! The abovementioned technology food brings a revolution to the category, and I believe they would become mainstream in the future.

36 y.o., M, Married with kids



We don't believe in either/or. While selecting the plant-based products, I will **not compromise on taste**. I do hope they would exceed my expectations and delivers great quality, clean ingredients, and most importantly – great taste.

34 y.o., F, Married with kids



TREND 3:

SUGAR REDUCTION





REDUCE SUGAR INTAKE



61% tried to

maintain body weight and energy level by taking less sugar

Source: Global Study Average – Future of fat



THREE CONSUMER CHALLENGES

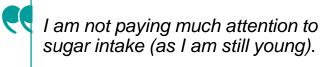


INTENTION-BEHAVIOR GAP

- Fail to give up sweet
- Tendency to be influenced by others
- Hard to give up



OPTIMISM BIAS



22 y.o., M, Single



AWARENESS ON SUGAR CONTENT



I can only tell the sweetness level by experience. I feel good as long as the product/ dish is claimed to be low sugar.

27 y.o., F, Single



SUGAR: WHAT NEXT?



RE-FORMULATION

Keen to adopt in low-sugar, low-fat product



PORTION SIZE

Not willing to trade of quality and indulgence

Nutrition Information營養資料 Per 100g/每100克 436kcal/ 千卡 (1831kJ/ 千焦 Energy/能量 119/克 Protein/ 蛋白質 16g/克 Total fat/ 總脂肪 701克 - Saturated fat/ 飽和脂肪 0g/克 - Trans fat 反式脂肪 62g/克 Carbohydrates/ 碳水化合物 29/克 - Sugars/糖 730mg/毫克

LABELLING

Simple and intuitive are the key



TREND 4:

THE NEW HOME CHEF



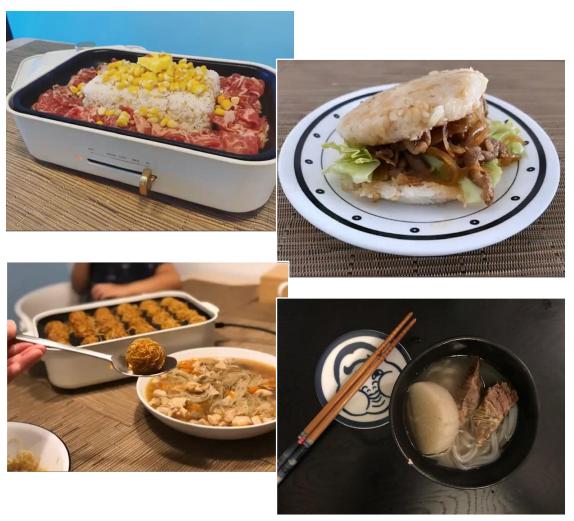
COOKING IS INCREASINGLY PERCEIVED AS A HOBBY, NOT AS A CHORE

Cooking as a hobby

Consumer to foodie

Honing culinary skills

More premium on ingredient choice & keen to equip with different cookware





COMMUNITY CHALLENGE! LETTUCE WRAPS

Directions:









The Omnipork smells good, and it has a special aroma & taste in mouth. However, the texture is different from the real meat which I am not very used to it. I might need to add less seasoning next time, since the Omnipork seems to be seasoned.

25 y.o., F, Married with kids



Ingredients:

- Omnipork
- Lettuce
- Lemongrass
- Shallots
- Red pepper
- Lime
- Garlic
- Lemon leaves

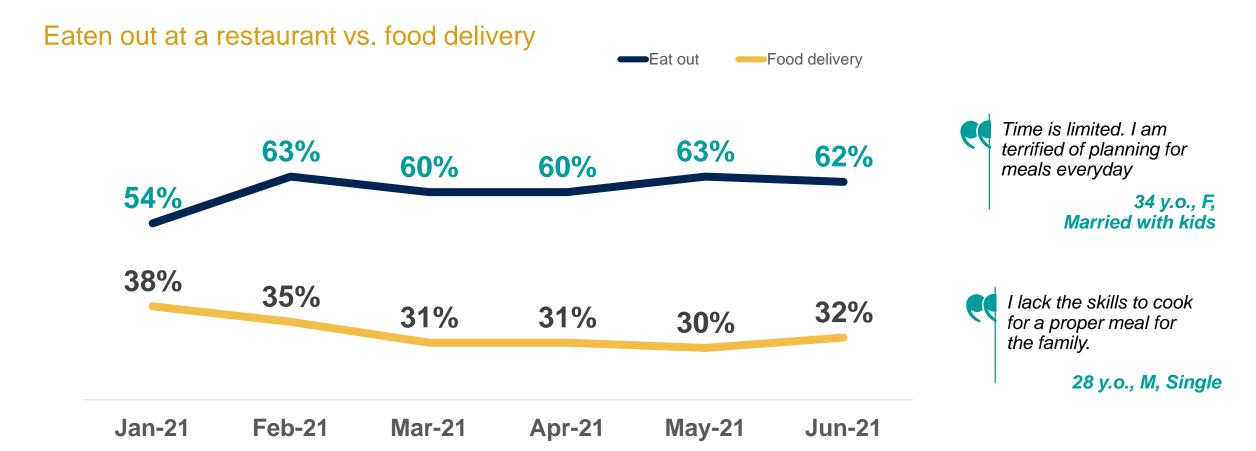


TREND 5:

EATING AND DRINKING OUT-OF-HOME



THE OTHER SIDE OF THE COIN



Source: HK COVID Tracker 2021 (Wave 10-18) - Q5



TAKE AWAY



HOW TO ENHANCE YOUR CUSTOMERS' EXPERIENCE



PERSONALISATION



IMPROVE ACCESSIBILITY



STRESS ON HEALTH & WELLBEING







THANK YOU

GAME CHANGERS

