

AGENDA

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We help clients understand people and inspire growth.

We have a complete, unique and rounded understanding of people around the world: how they think, feel and act; globally and locally in over 90 markets.

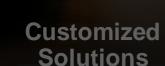
Our validated insights, evidence and advice are proven to drive growth and are at the heart of our clients' decisions.

We don't just help clients understand what's happened, we tell them why, and how they can shape the future.



Our key differentiators help you maximize impact





Tackling complex challenges with a solution built specifically for your organization's needs







Bringing our broad understanding in the category to make us smarter from design through analysis

Ensuring you're getting the best thinking through

Senior Level

Involvement

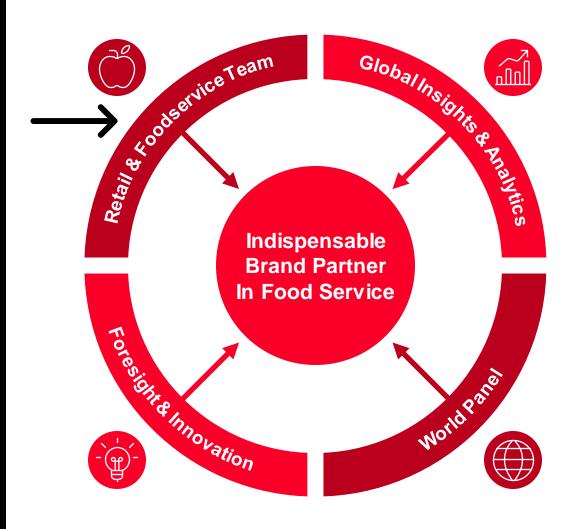
all phases of the engagement





Kantar's Food Service Expertise is Broad & Far-Reaching

Deep expertise beyond your immediate project team, making us smarter in the work we do





How does Kantar's Retail IQ inform food service strategy and execution?

We understand the convergence of retail and food service









Retailing industry expertise

Other third-party insights providers do not have the breadth and depth of retailing expertise that Kantar has.

Actionable insights

Our content is actionable, providing true insights, strategies and tactics, versus just data and facts.

Deep operational experience

We have a deep bench of food service operator talent with decades of industry experience.

Convergence of food service in retail

Food service is exploding in traditional retail and, as retailing experts, Kantar has the pulse.



Our food service insights cover a broad range of topics

Five Slides for the top QSRs (Quick Service Restaurants)

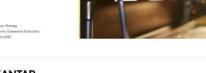
KANTAR

McDonald's



KANTAR

Starbucks



KANTAR

Taco Bell



Innovations in Food Service







Global restaurants and trends







Restaurants in retail



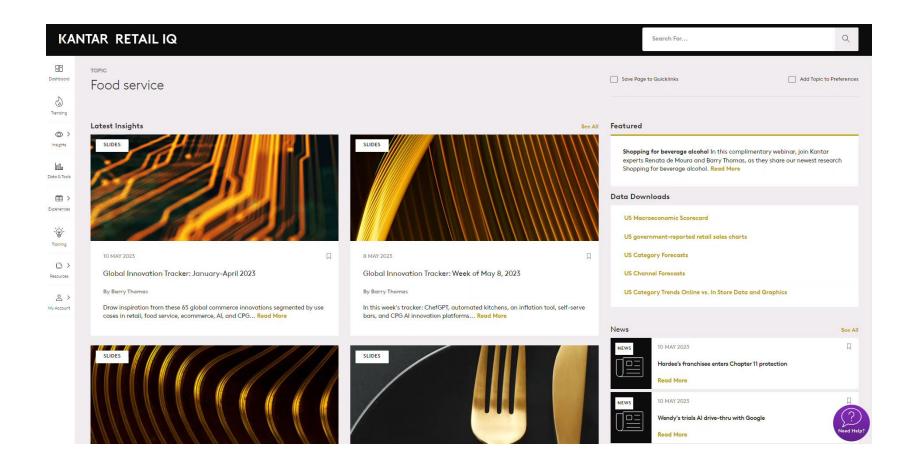






A quick tour of our Food Service Insights Center

Available to Retail IQ subscribers





Barry Thomas

Senior Retail Commerce Thought Leader

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Senior Insights Expert Barry Thomas offers decades of global retail, food service, and future-of-commerce experience

Custom on-sites/webinar can help you tackle your biggest questions

Areas of expertise













Future of commerce

Global commerce/retail

Strategic planning

O2O/omnicommerce

Shopper marketing

Restaurant and food service

Topics I can bring to life for your team

Future-proofing your business in the evolving post-pandemic landscape

Keeping pace with innovation in restaurants seeking more meal occasions

Strategic planning in the era of connected, algorithmic, and automated commerce

Innovating to engage underdeveloped and emerging growth channels

Global growth of ecommerce and online-to-offline retail

Connected O2O shopper marketing growth approaches

Barry has recently been quoted by:



Barry is on the advisory boards of:





Examples of snack insights

Available to Retail IQ subscribers



Emerging snacks



Bubble tea



Mochi doughnuts



Magic of Yuzu



Micro markets





Emerging restaurant snack trends

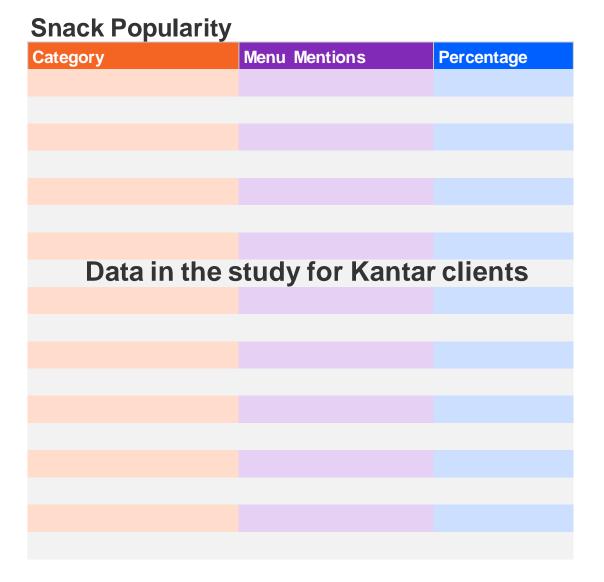
Three rising snack trends and opportunities for food and beverage brands

Barry Thomas, Kantar Senior Thought Leader Sunny Khamkar, MenuData CEO May 2023



MenuData methodology analyzing snacking

- Analyzed 60,000 menus across major
 US cities
- Covered QSRs, national chains, independent locations, and grocers
- Identified innovative restaurants, snack menu items, flavors, and brands



Our analysis shows snack innovation is accelerating in three areas







The emergence of bubble tea

Behind the bubbles with how bubble tea is growing globally and an opportunity for the industry

Barry Thomas, Kantar Senior Thought Leader Sunny Khamkar, MenuData CEO Charlotte Page, Insight Consultant May 2023



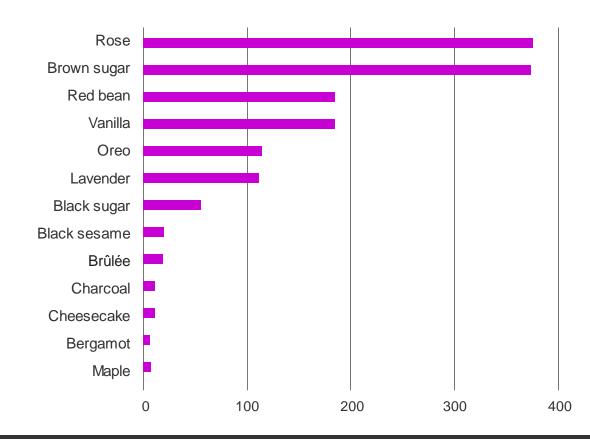
Bubble tea flavors

Innovative Toppings & Flavors:

Its interesting to see bubble tea chains offering popular flavors such as 'rose', 'oreo', 'brown sugar' mentioned on menus along with unique flavors such as cheesecake, bergamot, and brulee.



Bubble Tea – Top menu flavors



Mochi doughnuts: Why they're taking the food scene by storm

Barry Thomas, Kantar Senior Thought Leader Sunny Khamkar, MenuData CEO February 2023



Mochi doughnuts are especially popular on TikTok







Mochi doughnuts are predominantly talked about on TikTok, where users are highly engaged. This could be due to the visual nature of the dessert and the fact that users can post videos of their own mochi doughnut creations.





The magic of yuzu

How a little-known fruit is becoming a top ingredient in 2023

Barry Thomas, Kantar Senior Thought Leader Sunny Khamkar, MenuData CEO April 2023



Yuzu menu features are showing up on fine dining menus and often in innovative culinary features

While yuzu has been a staple for many years in fine dining, its increased popularity has largely been driven by its ability to be used in common dishes as a substitute or pairing with lemon and honey.

From sauces and dressings (cilantro-yuzu pesto, yuzulemon dressing) to add-ons to existing dishes (guacamole, brussels sprouts), chefs are finding more and more creative ways to incorporate yuzu into their menus.

Yuzu: Fine dining

| Restaurant | City | State | Menu Item Name | Description |
|------------|-------------|-------|---------------------------------|--|
| Per Se | New York | NY | Yuzu and Pistachio Crusted Duck | Cauliflower, Persimmon and Pistachio Jus |
| Nobu | Los Angeles | CA | Nobu Honey Toast | French Toast, Yuzu Lemon Curd, Creme Chantilly, Mixed Berries, Honey |
| Alinea | Chicago | IL | Swirt | Apple, Yuzu and Lemon verbena |

Yuzu: Innovative items

| Restaurant Name | City | State | Menu Item Name | Description |
|---------------------------------|----------------|-------|-------------------------|---|
| Brizo Bar & Restaurant | marina del rey | ca | shrimp ceviche | blue corn tostada, yuzu fish sauce , avocado smash, red onion, hijiki, tomato, mango, cilantro, purple radish & jalapeno |
| The Rooftop by JG | beverty hills | ca | truffle cheeseburger* | brie, yuzu pickles, black truffie aioli |
| Intercrew | los angeles | ca | seared dry scallop | parsnip puree, warm yuzu endive salad , parsnip crisp, mustard frills, watercress, grilled lemon |
| The Cannery Restaurant | newport beach | ca | jack's catch of the day | furikake green beans, mashed potatoes , yuzu butter sauce, sea beans |
| La cha chá | los angeles | са | callos en salsa negra* | baja bay scallop, yuzu salsa negra, passionfruit, green onion, mexican furikake |
| Mochinut | seattle | wa | yuzu | |
| Flipper's Gourmet Hamburgers | oakland | ca | crab cake salad | house-made crab cake, lemon-dill sauce, alfalfa sprout, organic spring mix, cucumber, red onion, cherry tomato and side of yuzu-lemon dressing. |
| Trestle | san francisco | ca | shrimp cavatelli | cilantro-yuzu pesto, toasted peanut, spigarello. add a pasta for \$12. \$39 prix fixe - choose one option per course. January 5th - January 10th |
| Koi | los angeles | ca | lobster tacos | mango salsa, yuzu guacamole. |
| Flower Child | newport beach | ca | yuzu brussels sprouts | charred onion, savoy cabbage, golden miso (vegan, gluten-free) |

Micro markets: An emerging growth channel

Big opportunities in micro markets

Barry Thomas
Senior Retail Thought Leader
October 2022



Micro-market annual sales are often four times higher than a standard vending setup

Approximate expected gross profit (before cost to serve) from a vending machine setup is \$4,800/year.

A micro market's annual gross profit will be approximately \$19,200.

The typical break-even point for a micro market investment averages 7.5 months versus 17 months for a vending machine.

Micro markets generate on average

\$20 per customer each month versus \$7 for a vending machine.

Break-even point

Vending machine **17 months**

Micro market **7.5 months**

Average monthly customer spend

Vending machine

\$7

Micro market

\$20



Minus Forty micro market



Summary

Hungry to learn more about snacking?

Shopping for Meals and Dining Decisions

Kantar's multi-wave shopper study coming soon!

Covering shopping for meals and snacks as well as eating at-home and away-from-home

Breadth of research topics



Multi-part series covering shopping and dining decisions surrounding meals and snacks.

Four waves:

- 1. Meals at home and away 2022 wave
- 2. Snacking occasions at home and away
- Gatherings and special occasions
- 4. Meals at home and away 2023 trend

Summer 2023: Snacking focus!



Summer 2023 research wave will focus on Snacking occasions at home and away:

- Snacking consumption, behaviors, sentiment
- Shopping for snacking including insights around most recent trip, shopping habits, retailer choice and more
- If snacking "out", where are snacks purchased and consumed?
- Covers snack food and drinks

Ready to learn more?



The study can be accessed the following ways:

- ShopperScape license holders have access to select thought leadership content
- 2. Full study available within ShopperScape database
- 3. Opportunity to purchase full reports/deep dive bundles:
 - Full length report
 - Dataset
 - Technical orientation

The benefit of our Shopper Deep Dives

In Depth Look



Practical Application



Expert Authored Work



Shopper first POV



Reach out to learn more!

kantarshopper@kantar.com



Introducing the new Kantar Retail Public IQ

Read for yourself

Focusing in on available food service content for everyone

Crafting late-night menus: What do shoppers really want?

Can 7-Eleven crack Europe this time around?

Snack Time with Kantar: The rise of mochi doughnuts

Retail Sound Bites: The state of food service with Jonathan Maze











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Thank you

