PLANTPRO CHALLENGE

Projektet og første resultater fra PlantProChallenge i Skanderborg

nnovationsfonden







AGENDA

- ☐ PlantPro Projekt hvad handler projektet om, og hvad sker der ellers?
- ☐ PlantPro Challenge første resultater og observeringer fra studiet I Skanderborg
- ☐ Fremtid hvad skal der til, for at vi spiser mere planterig I Denmark?



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PLANTPRO PROJEKT – HVAD HANDLER PROJEKTET OM, OG HVAD SKER DER ELLERS?





PROJECT PLANTPRO - WHO

- √ 8.4 mill DKK investment by IFD
- ✓ April 2021- March 2024
- √ 18 partners:

MAPP Centre / Aarhus University, Food Science / University of Copenhagen, Copenhagen Business School, Plantebranchen, Dansk Vegetarisk Forening Simple Feast, Beyond Coffee, Thinktank OneThird, Circular Food Technology, Møllerup Brands, Food Innovation House, Orkla, Naturli, Planteslagterne, Upfield, Eachthing, Rema 1000 and Fair Trees



Nyt stort projekt kobler plantebaserede fødevarer og madspild for at styrke Danmark i den grønne omstilling

nnovationsfonden

https://mgmt.au.dk/plantpro/





PROJECT PLANTPRO - WHAT

PlantPro contributes to accelerating an efficient green consumer behaviour transition towards more plant-rich diets and reduced food waste.



Plant-Rich diets

Reduced food waste





Technology acceptance







PROJECT PLANTPRO - WHY

Climate solutions with a **very high level** (2/5) of impact in the agriculture and food area:

- reduced food waste
- plant-rich diets
- ☐ In Denmark, animal-based foods constitute 30% of the diet but cause 75% of the climate impact.
- ☐ Food waste in agriculture, food production and households accounts for approx. 8–10% of total human-caused GHG emissions.



PROJECT PLANTPRO - HOW

1 - Industry:

- Key success factors and barriers through company interviews
- Transition processes through transition cases

2 - Consumers:

- Consumer segment differences via various survey data
- Dietary change and barriers through observation study
- Environmental impact comparison through LCA

3 - Market:

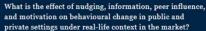
- Nudges and policy recommendations through experiments in retail & canteen, meal and product sensory testing, peer influence effect



Consumers

Which consumer factors determine acceptance and behaviour across different consumer lifestyle groups? What is the environmental impact of plant-based diet and upcycled food?





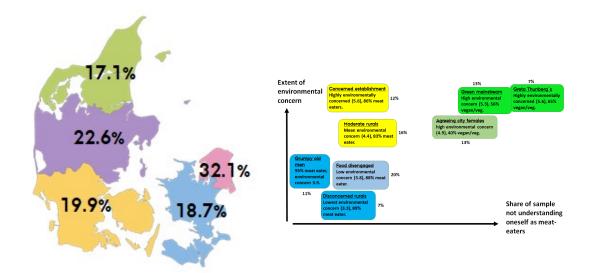


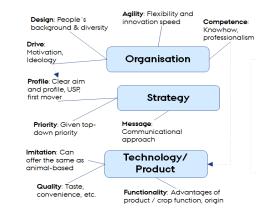




PROJECT PLANTPRO - WORK SO FAR

- 1) National representative consumer survey conducted in 2021 to be repeated twice during the project (see https://mgmt.au.dk/plantpro/activities/benchmark-survey)
- 2) Industry and expert interviews on the development path, success factors and influence factors on the plant-based sector
- 3) Case studies on other food-related transitions and the potential learnings















PLANTPRO CHALLENGE – FØRSTE RESULTATER OG OBSERVERINGER FRA STUDIET I SKANDERBORG







AIM OF PLANTPRO CHALLENGE

How does perception, attitude and behaviour change while eating more plant-based?

- What are opinions and beliefs about plantbased food and eating before versus after?
- How does confidence in eating more plantrich change through trying to do so?
- Which experiences and observations do participants have on products, meals, barriers and solutions?





METHOD OF PLANTPRO CHALLENGE





Questionnaire about challenge



Questionnaire 2 months after









RESPONDENTS IN PLANTPRO CHALLENGE

Variable	Representative national sample	PlantPro Challenge participants	
Gender	50-50 female/male	3/4 female respondents	
Age	Ø 44 years	Ø 43 years	
Household	27% single, 38% 2-person, 35% multi-person household	4% single, 25% 2-person, 71% multi-person household	
Education	56% have higher education	74% have a higher education	
Environmental concern	Ø 4.6 (on 7 scale)	Ø 4.6 (on 7 scale)	
Cooking competence	Ø 5.8 (on 7 scale)	Ø 6.2 (on 7 scale)	
'Eating less meat benefits my personal health'	Ø 4.1 (on 7 scale)	Ø 5.2 (on 7 scale)	
'Eating less meat benefits the climate'	Ø 5.1 (on 7 scale)	Ø 6.3 (on 7 scale)	





AIMS OF PARTICIPANTS - DIET

Are you planning to ...?

- eat vegetarian 16.5% yes
- eat vegan 2.5% yes
- eat flexitarian 72.7% yes



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FOOD FREQUENCY – EXAMPLE BEANS & CO

How often are you ...? legumes (lentils, beans, chickpeas)

- eating legumes? (before)
- planning on eating legumes?
- eating legumes? (during)



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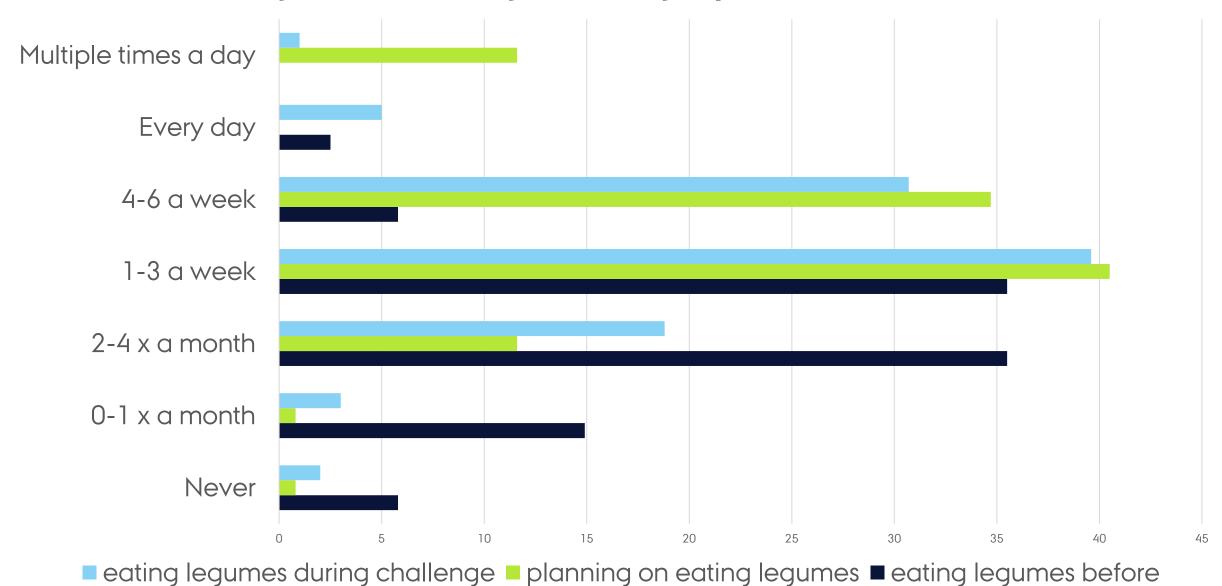








Legumes - during challenge, plans, and before



Positive assessment of products (taste, texture, ease of use) – but:

... purchase likelihood tends to be *lower* than rating of product experience (comments on high prices)









"Virkelig lækkert produkt. Men da jeg googlede prisen tabte jeg kæben. Prisen bliver nok årsagen til, jeg ikke køber det - det er ellers virkelig lækkert og lige min smag."







Positive assessment of products (taste, texture, ease of use) – but:

- ... purchase likelihood tends to be *lower* than rating of product experience (comments on high prices)
- ... legumes, seeds and drinks assessed more positively compared to meat and cheese alternatives (comments on processing, certain ingredients and health and climate questions)









"Jeg synes, det er problematisk, at spise ret meget af sådanne industri forarbejdede produkter."

"Meget kunstig konsistens, vil hellere undvære, et kunstigt produkt som ikke tilførte retten noget godt."







Positive assessment of products (taste, texture, ease of use) – but:

- ... purchase likelihood tends to be *lower* than rating of product experience (comments on high prices)
- ... legumes, seeds and drinks assessed more positively compared to meat and cheese alternatives (comments on processing, certain ingredients and health and climate questions)
- ☐ ... taste is subjective and individual ⓒ









"Vild gode"
"Smagte virkelig dårligt"

"Vi er forelskede!"









Doing a blind test:

"Har lavet blind test og kunne næsten ikke smage forskel fra "alm" remulade og syntes faktisk denne var lækrest."

Cater to different priorities:

"Lækkert, nemt og noget min mandlige kæreste forstår, fordi der er noget at bygge måltidet op omkring."

Recipes and information:

"Fungerede rigtig godt i retten. Det er godt med inspirationer på hjemmeside til opskrifter. Ærgerligt at co2-effekten ikke er højere ift. kylling."

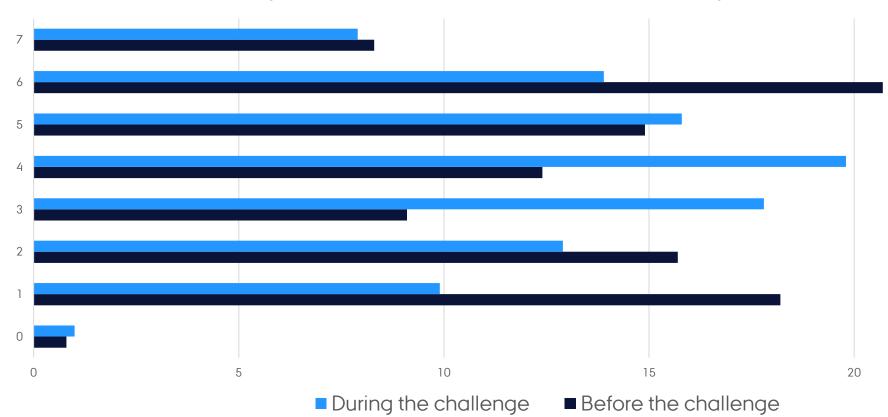






CHANGES

Days dinner without meat (% of respondents)



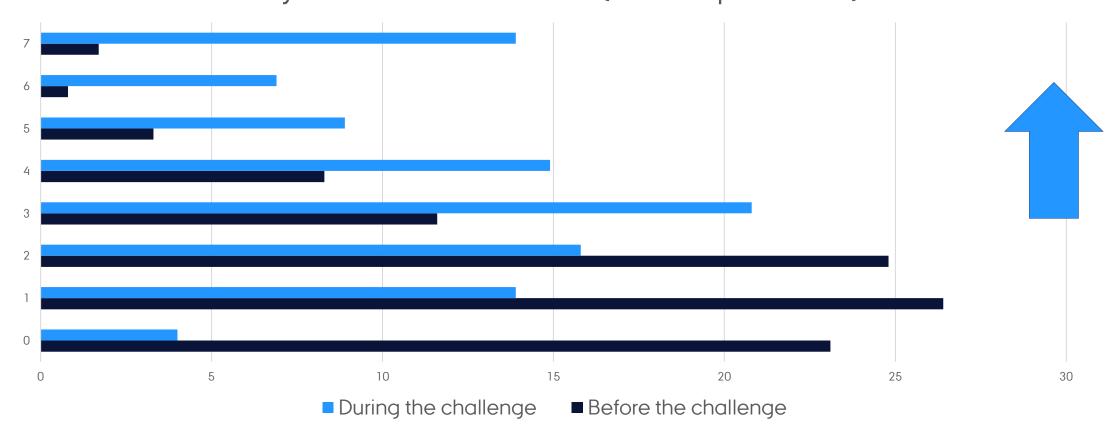




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CHANGES

Days **lunch** without meat (% of respondents)





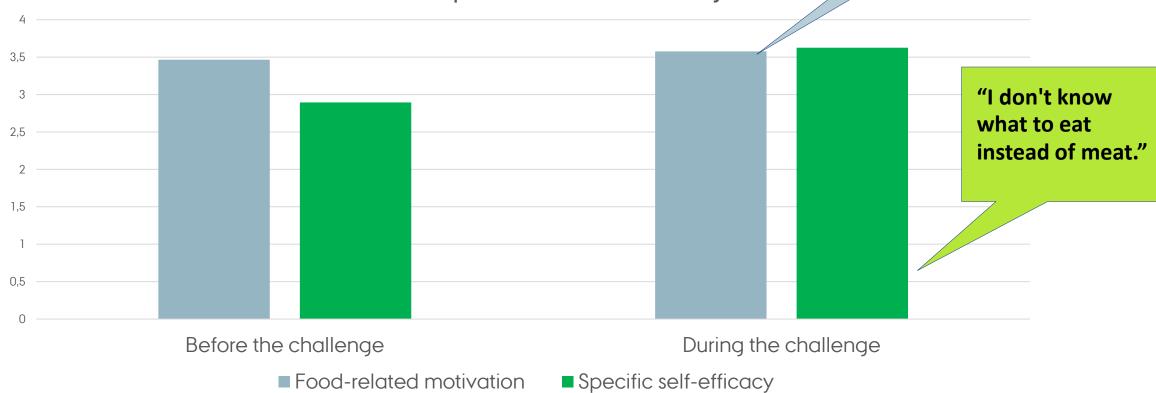




CHANGES

"Talking about what I ate or am going to eat is something I like to do."

Changes in food-related motivation and (lack of) specific self-efficacy







USE OF INFORMATION SOURCES

According to participants in the survey after the PlantProChallenge:

- ☐ 66% tested the recipes
- ☐ 74% read the information provided
- 90% looked for additional recipes
- ☐ 33% asked friends for inspiration
- 5% read further information









- 56 households contacted
- We contacted households that differed in environmental and food interest
- ☐ 13 interviewed or interview agreed so far
- ☐ Interviews online or at home
- □ 30-60 min



Interviews





Sharing a portion for dinner:

"...vi spiste ikke ret meget kød på den måde, at vi spiste kød næsten til alle måltider, men ikke ret meget. Altså vi DELER sådan et kyllingebryst eller vi DELER et stykke kød og så har vi en masse tilbehør"



Interviews



Realizing how difficult it is:

"...det der kød betød mere, end vi troede. (...) Jeg føler ikke vi spiser mindre end før, men vi spiste lidt før. Vi var ikke sådan storforbrugere før"

"Jeg synes ikke, det er svært at finde (opskrifter), det jeg synes der er med vegetariske retter, hvis de skal smage godt, så er der tit meget fedt eller kalorierigt."



Interviews







Challenge as an inspiration and joint project:

"Det der med hele tiden at dyrke og finde ny smag synes jeg er super spændende."

"... min datter var meget på, at det skulle vi. Og det er jo sådan at hvis børnene er motiverede, så forgår tingene meget, meget nemmere."



Interviews







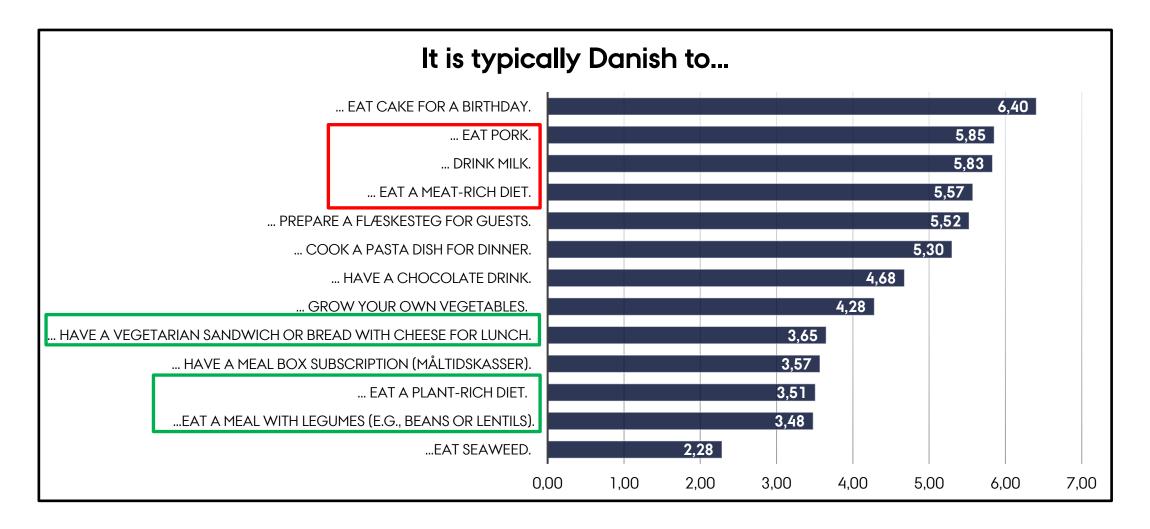
FREMTID - HVAD SKAL DER TIL, FOR AT VI SPISER MERE PLANTERIG I DENMARK?







PLANT-BASED & DANISH CULTURE?









CONFLICT 'PLANT VS MEAT'?

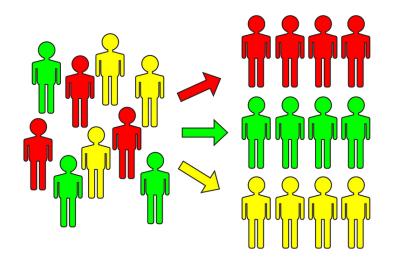
	Disagree (1/2/3)	Neutral (4)	Agree (5/6/7)
I perceive the public discussion around food as highly polarized.	12.8%	30.3%	56.9%
I would like people to be more tolerant towards different dietary choices.	11.9%	19.6%	68.4%
I feel judged for my food choices.	59.8%	17.7%	22.6%
I think food consumption is a matter of personal freedom.	11.4%	17.5%	71.1%
When someone appears to lecture me about which food to eat, I have found myself reacting with the opposite.	40.8%	25.6%	33.7%
I perceive there is a narrative based on 'us' versus 'them' when it comes to eating meat or plant-based foods.	18.0%	20.6%	61.4%







CONSUMER SEGMENTATION APPROACH



- 1) Segment identification based on mainly psychographic variables.
- 2) Segment characterization based on mainly sociodemographic variables.
- 3) Segment names that help understanding.

Names that describe the most relevant distinctions - might exaggerate and stereotype to carve out the differences.







Concerned establishment **Highly environmentally** concerned (5.6), 86% meat eaters.

12%

Moderate rurals

Mean environmental concern (4.4), 83% meat eater.

16%

Grumpy old men

95% meat eater. environmental concern 3.9.

Food disengaged Low environmental

concern (3.8), 88% meat eater.

20%

11%

Disconcerned rurals Lowest environmental concern (3.3), 89% meat eater.

7%

13%

Green mainstream **High environmental** concern (5.3), 56% vegan/veg.

7%

Greta Thunberg's **Highly environmentally** concerned (5.6), 65% vegan/veg.

Agreeing city females high environmental concern (4.9), 40% vegan/veg.

13%

Share of sample not understanding oneself as meateaters

KONKLUSION

- □ PlantPro Challenge viser at pris, smag, skepsis og bekymring om processering af 'imitat'produkter, og at finde og etablere de rette hverdagsretter, er barrierer
- ☐ Fremtid bedre, enklere og mindre dyre produkter, at vænne sig til mindre kød som det nye normale



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THANK YOU!



PlantPro contributes to accelerating an efficient green consumer behaviour transition towards more plant-rich diets and reduced food waste.

We aim to fill a knowledge gap on factors that drive consumer behaviour change towards more sustainable plant-rich diets and upcycled foods and greater acceptance of sustainable food technologies.

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MAPP CENTRE - RESEARCH ON VALUE CREATION IN THE FOOD SECTOR DEPARTMENT OF MANAGEMENT

AARHUS UNIVERSITY