

# The Continued Evolution of Deli Prepared

Presented by Matt Lally

# How people shop continues to evolve...

## THE PAST



**Grocery dominant channel**



**Center store growing and innovating**

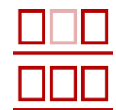


**Fresh driven by commodity**

## THE PRESENT



**Channel competition high**



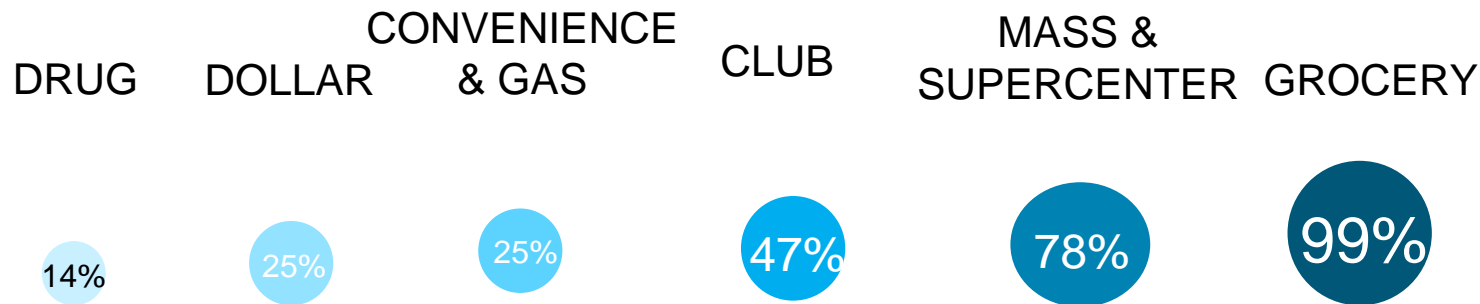
**Center store grow slowing**



**Fresh changing and innovating**






# Channel lines blurring for fresh purchases

## SHARE OF SHOPPERS PURCHASING FRESH BY CHANNEL



**...AS MORE OPTIONS BECOME  
AVAILABLE**

# Deli & deli prepared are growing faster than traditional departments

|         |   | Dollars      | Volume       |
|---------|---|--------------|--------------|
| Meat    |  | -1.2%        | +1.6%        |
| Produce |  | 1.7%         | +1.1%        |
| Deli    |  | <b>+2.0%</b> | <b>+2.0%</b> |
| Bakery  |  | +1.3%        | +1.6%        |
| Seafood |  | +1.0%        | -2.2%        |

## Deli

\$25B

99.5% penetration  
+3.2% Trips vs. YA

## Deli Prepared

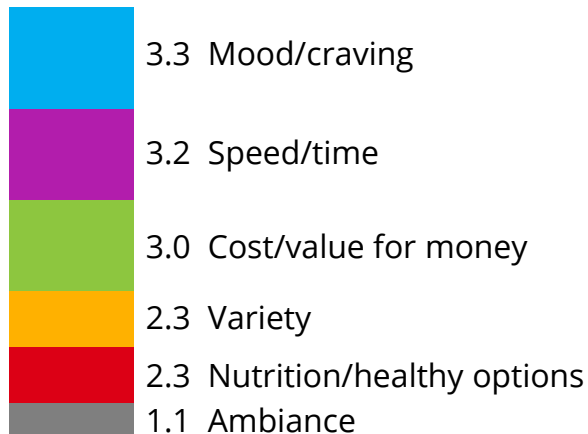
\$15B (60%)

96.2% penetration  
+5.1% Trips vs YA



# The consumer is demanding changes

## Out of House Dinner Decision Drivers



## Products Closer to the Point of Consumption are Growing

### Center Store

\$325B

-0.1%  
vs. YAGO

Flat/Declining

**Time & assembly**  
required for a meal at home

### Perimeter

\$145B

+1.0%  
vs. YAGO

Slowly Growing

Focusing on health but **still doing the cooking**

### Grocerants

\$30B

+3.4%  
CAGR

Growing

**Delegating the cooking** but can eat in-store or at home

### Restaurants

\$480B

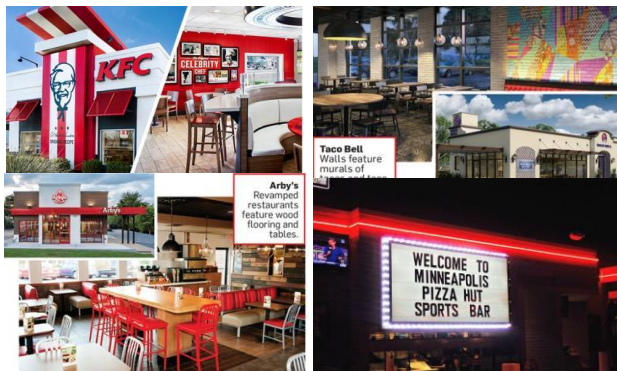
+4%  
vs. YAG

Growing

**Delegating the cooking & there for the experience**

# Restaurants and QSR's continue to innovate

## 1 Store Makeovers



## 2 New and Innovative Products



But also around Health & Wellness...



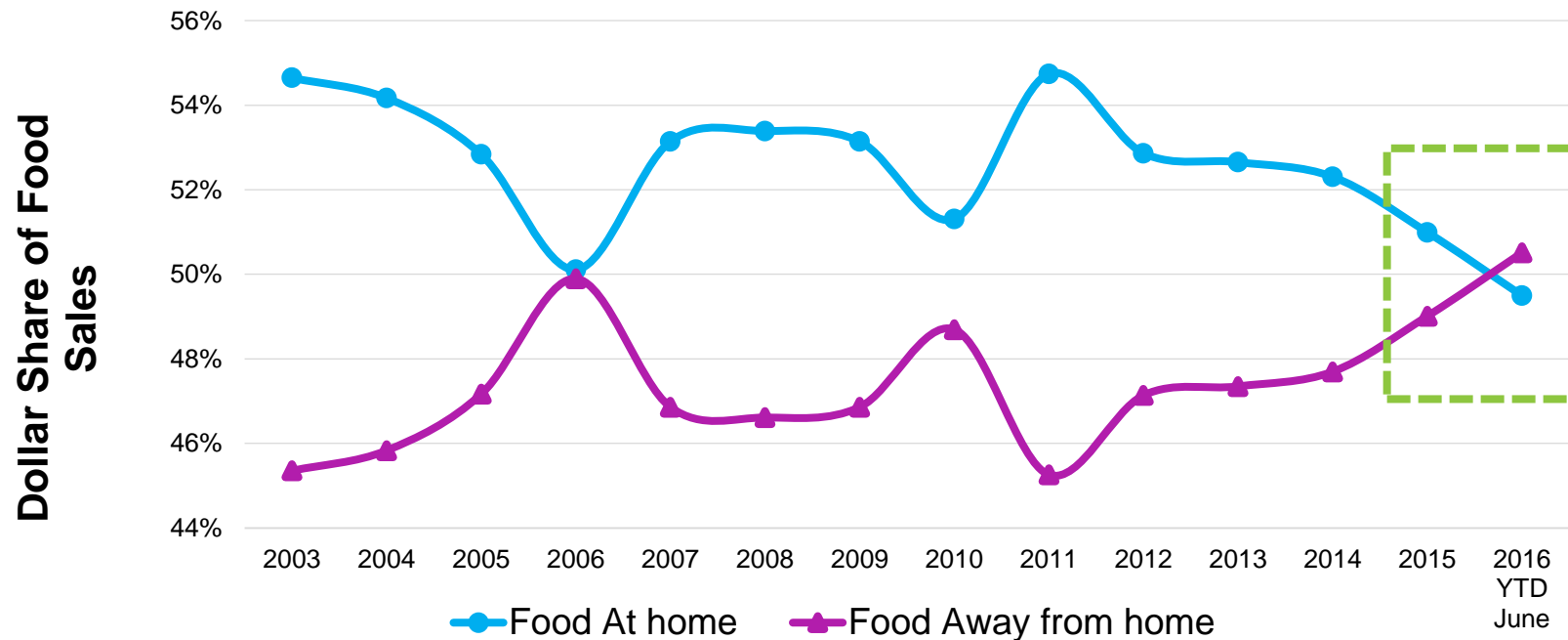
## 3 Expanded Offerings



## 4 Digital & Advertising



# Consumers are changing where they spend their food dollars



Notes: Based on food sales from monthly and annual data in Census Retail Trade, available at: <http://www.census.gov/retail/>

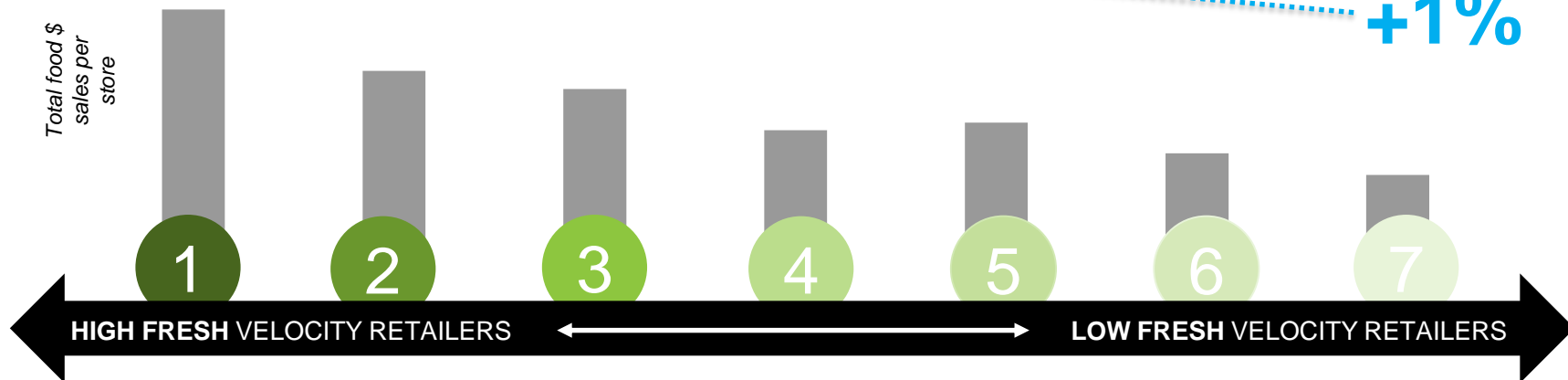
Food sales exclude alcoholic beverages as well as home production, donations, and supplied and donated foods; food sales data are not seasonally adjusted.

Data Sources: USDA ERS Food Expenditure Series; US EIA Monthly U.S. Regular All Formulations Retail Gas Prices – prices include all taxes

## Hand-in-hand: Total store and fresh success

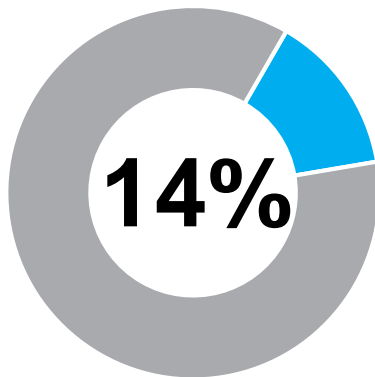
**49%** **FRESH SHARE OF TOTAL FOOD DOLLARS** **27%**

**+4%** **TOTAL FOOD DOLLAR GROWTH** **+1%**

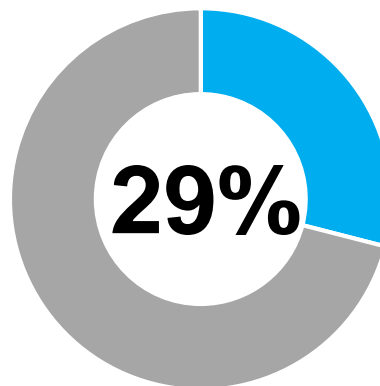


# Deli has grown its share of fresh through diversifying

**Deli Share in Low Fresh  
Velocity Retailers**

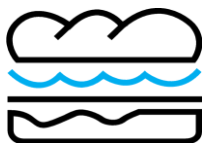


**Deli Share in High Fresh  
Velocity Retailers**



# Some retailers have evolved more than others, but anyone can win if strategy executed correctly

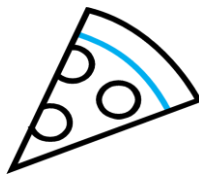
## Low Fresh Velocity Retailers



Sandwiches



Fried Chicken



Pizza

## High Fresh Velocity Retailers



Rice Bowls



Deli Sushi



Salad Bars

Deli share +3 points  
vs. prior year

**How can Deli Prepared differentiate to stand out in the shopper's mind when it's time for a meal?**

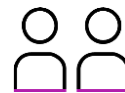
# 1. Play across the spectrum



Convenience



Health &  
Wellness



Multiculturals



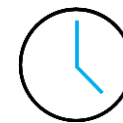
# People buy fresh prepared for the convenience

#1 advantage of fresh prepared vs. home cooking



**65%** Convenient

# Prioritize speed and think beyond ready to eat



For consumers who are just looking for a quick meal, retailers should make it easy for consumers to get **in and out quickly** – with the deli near the front of the store or adding separate checkouts.

Some consumers may be **pressed for time** but still enjoy cooking or desire more control over the ingredients that go into their meals.

Retailers should look for ways to better serve these consumers.

# Leverage the strong connection between deli and bakery for dinner tonight

## IN-STORE BAKERY AND DELI SHARE...

### PROXIMITY

Utilize these departments' adjacent locations to **cross-promote** and **cross-merchandise**

### CONVENIENCE

Drive **connections** between the bakery and deli **prepared foods** to meet the growing consumer need for convenience

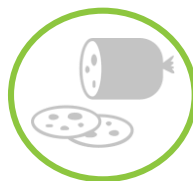
**Activate** cross-department **connections** for these **occasions**:



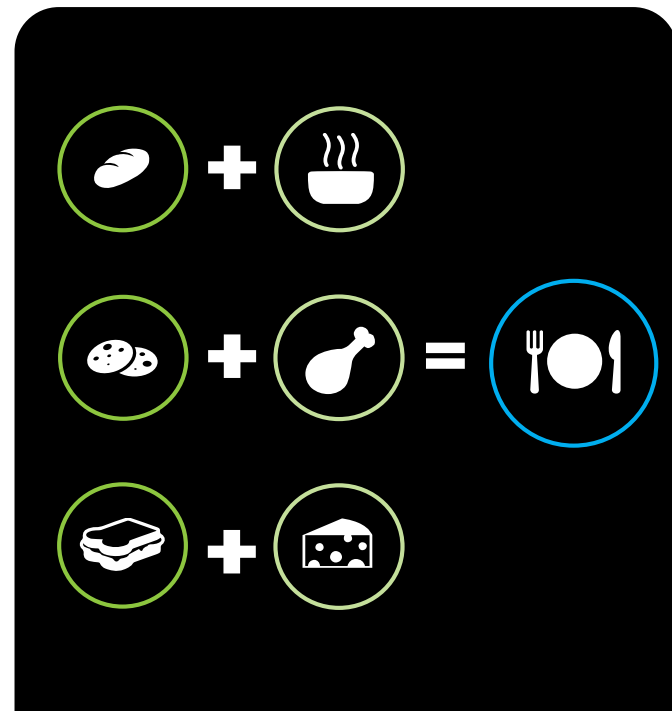
DINNER TO-GO



DINE-IN



PARTY TIME





# Emphasize Health & Wellness



Consumers also **want fresher, more healthful** items. Retailers should consider expanding their array of better-for-you options, including those with special dietary needs.

# People don't view fresh prepared as the healthiest option

#1 disadvantage of fresh prepared vs. home cooking

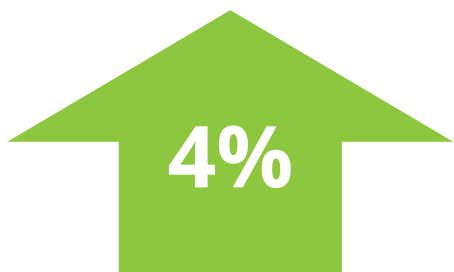


**25%** Healthy/nutritious



# How, not if, will menu labeling impact sales?

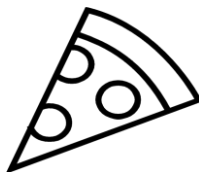
## Deli Prepared Dollar Growth



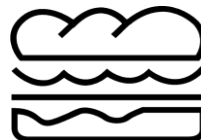
Q2 2016 – Q1 2017



Q2 2017



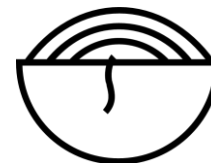
Pizza



Sandwiches



Rotisserie  
Chicken



Salads

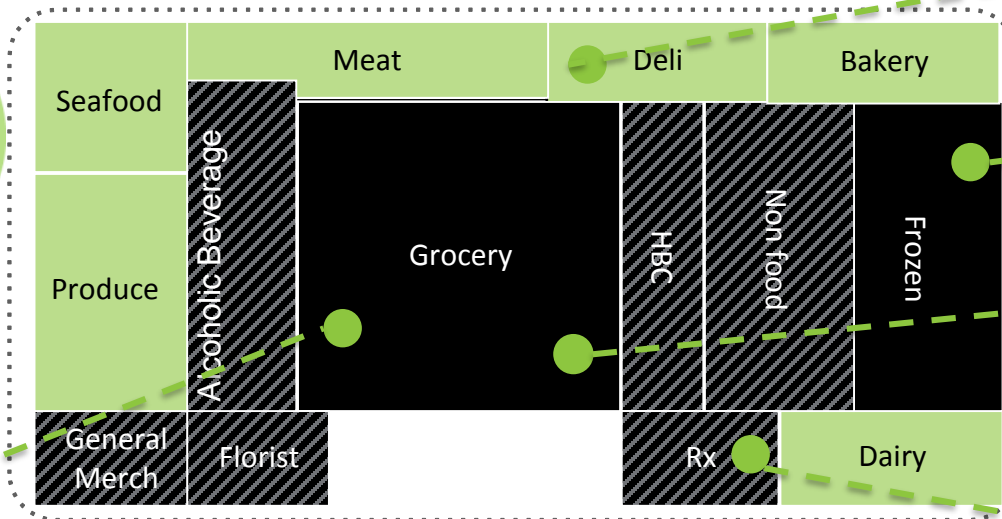
# The healthy “Halo” of Kale can be seen across the store



ACROSS THE STORE PRODUCTS WITH KALE  
GREW DOLLARS BY 22% FROM YAGO

68

different consumable categories have Kale across the store



DELI DIP  
+136%

SINGLE FROZEN ENTREES  
+8%

BABY FOOD  
+22%

VITAMINS/  
SUPPLEMENTS  
+589%

SALTY SNACKS  
+74%



# Provide transparency and simplicity



67%

I want to **know everything** that is going into my food



68%

**Willing to pay more** for foods and drinks that do not contain **undesirable ingredients**



71%

I'm concerned about the long term health impact of **artificial ingredients**



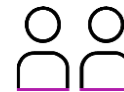
61%

The **shorter the ingredient list**, the more healthful the food or beverage

% who ranked **important in influencing purchase**

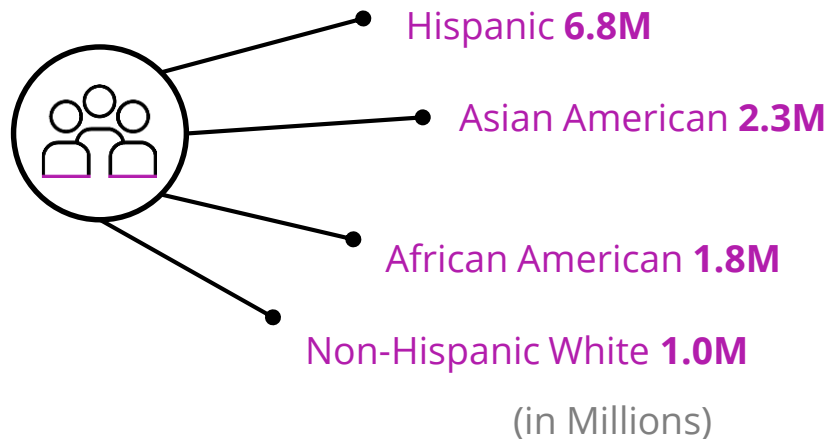
- 62% Made from fruits/ vegetables
- 61% High in protein
- 57% High in fiber
- 57% Portion control
- 57% Whole grain

Menu labeling is just one more reason you should already have healthy options – as consumers will abandon if options aren't available



# Cater to the diverse population

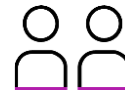
In 5 Years, The U.S  
population will grow by:



Almost **1** in **3** Americans  
consume foods  
that contain multicultural  
flavors at least once a week



**32%** of all Americans would pay  
more for a brand that  
understands Multicultural needs



# Multicultural influence evident across the store

Guacamole

**+23%**  
DOLLARS VS YAGO

Deli Sushi

**+20%**  
DOLLARS VS YAGO

Chorizo

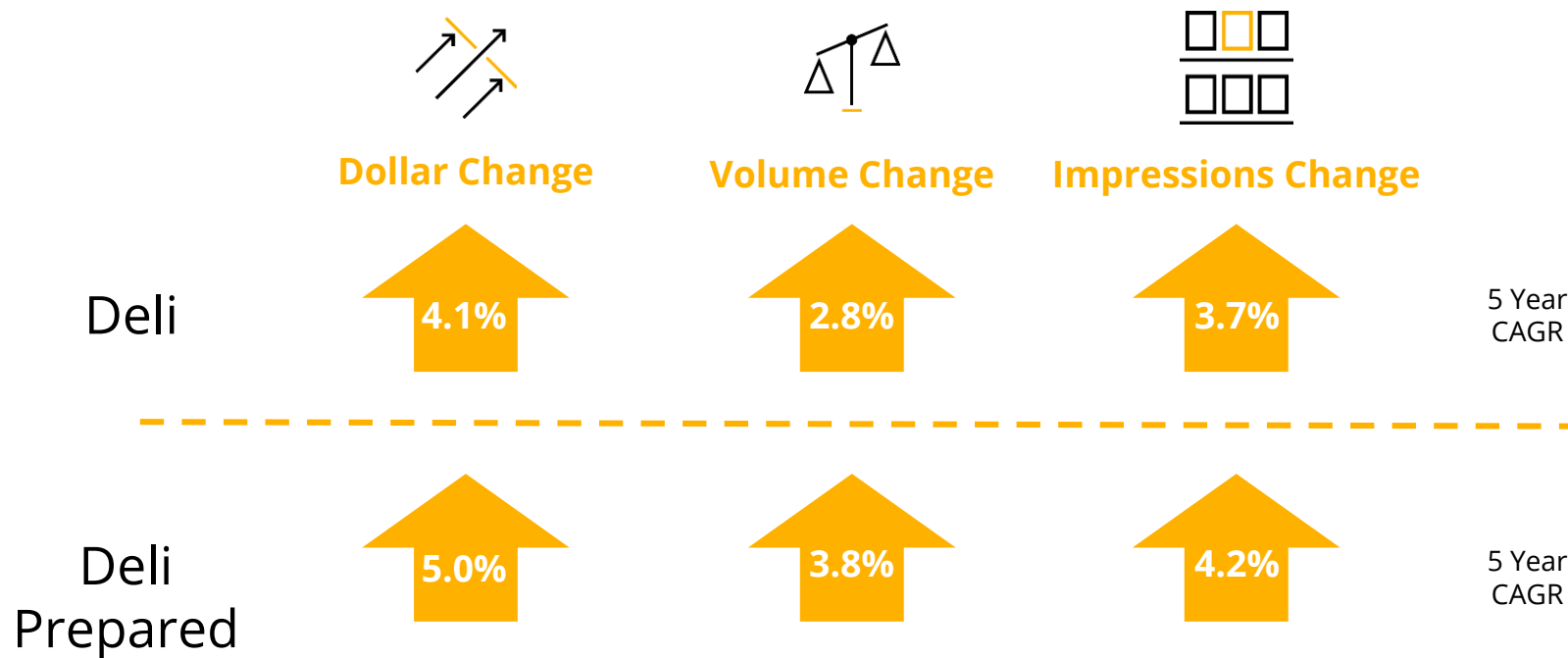
**+7%**  
DOLLARS VS YAGO



Total Store Dollar  
Growth of Multi-cultural  
Flavored Products



## 2. Sustain growth through constant innovation





# Get the right product mix



AND?  
OR?



Not all retailers can or should provide such a broad array. For some, it may be sufficient to offer consumers an **easier, more upscale alternative** to what they can make at home.

# Demographic preferences evident, critical you cater to the core shopper

n





### 3. Focus on meal solutions to create a destination

Meal Kit industry tops

**\$1.5B**

**1 IN 4** U.S. ADULTS HAVE

PURCHASED A MEAL KIT IN THE  
PAST 12 MONTHS

#### TOP REASONS FOR PURCHASING A MEAL KIT:





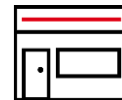
# Health perceptions a key difference in meal kits from grocery competition

## 81%

meal kit purchasers  
believe meal kit dinners are  
**healthier**

than prepared foods from  
the local grocery store

**41%** of consumers would prefer to purchase  
a meal kit **in-store** vs 26% for delivery and  
10% from a restaurant



**IN STORE MEAL KIT\*  
SALES:**

**\$80.6  
million**

**+6.7% compared to  
YAGO**

# Retailers can reach key consumers and meet their needs with in-store meal kits



## Meal Kit Shoppers



Millennials



Male



Children in the Home



Income \$70,000+

## Factors important to in-store meal kit purchasers

Time Savings  
on Planning Meals

57%

Availability in  
Grocery Stores

47%

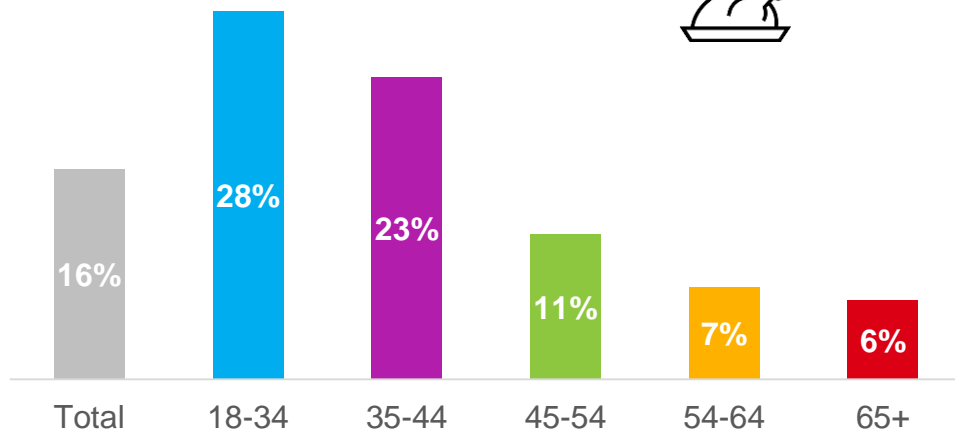
Low Cost

42%

# Meal kits expand beyond typical dinner occasions

# 28%

OF MILLENNIALS WOULD PREFER TO  
MAKE THANKSGIVING DINNER FROM  
A **MEAL KIT**

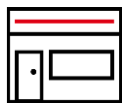


UNIQUE OPPORTUNITIES TO DRIVE NEW  
OCCASIONS TO MEAL KITS

- Holiday Kits
- Breakfast Kits
- Brunch Kits
- Party/Entertaining Kits
- Kid's Birthday Party Kit
- Wine & Dine Kits



# Meal kits provide a convenient, curated experience



Keep shoppers  
coming to your store



Take away from  
restaurant visits



Provide a fast and  
convenient option



Continue to boost deli  
prepared sales



Encourages shoppers to  
experiment with new ingredients

# Bring the entire meal together for the shopper

86%

OF MEAL KIT  
SHOPPERS WOULD  
ADD A **DESSERT** IF  
THAT WAS AN OPTION



+ DESSERT

# This concept could apply to any deli station



Source: Store photo

# In order to stand out to consumers who are eating outside the home more and more...

**1. Play across the spectrum**



**2. Sustain growth through constant innovation**



**3. Focus on meal solutions, create a destination**



The background of the slide is a solid blue color with a pattern of flowing, wavy lines that create a sense of movement and depth. The waves are more pronounced in the center and fade slightly towards the edges.

# nielsen

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