

Market Potential of Organic Products through Sensory Research WP 4 Market Needs and Solutions

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Market Potential of Organic Products through Sensory Research



What is a successful sensory marketing able to perform?

> How can ECROPOLIS make a useful contribution to the market potential of organic products?





Steps of Sensory Marketing

Strategic approach

Taste as Integrated Sensory unique selling Marketing proposition Consumer tests Consumer orientation Sensory profiling Quality assurance Preventing sensory failures

time

CAPACITIES

Sensory Aspects as a Motive organic taste for Buying Organic Foods

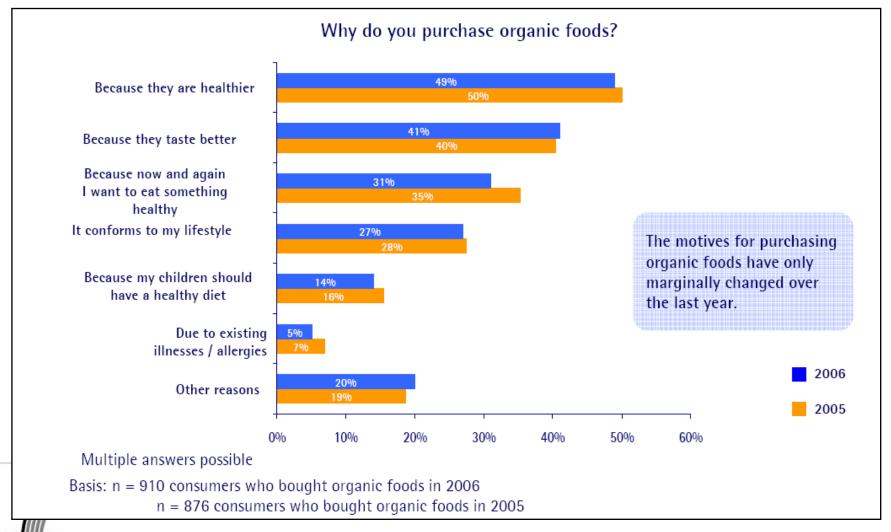


- A lot of consumer studies confirm the influence that the sensory quality of organic foods exerts on purchase decision and willingness to pay
 - > Wandel and Bugge (1997) indicated taste as one of the primary reasons for buying organic food and considered in this context an evident willingness-to-pay
 - > Schifferstein and Oude-Ophuis (1998) highlighted the aspects appearance and taste as important factors that affect the demand for organic foods in the Netherlands
 - In the USA The Packer (2001) exposed that taste is the most important food quality attribute affecting consumers preferences
 - **>** Lüth (2005) pointed out that especially considering the preferences of occasional organic buyers sensory aspects like taste should be included in the positioning of organic products



Motives for Buying Organic Food in Germany





CAPACITIES



Sensory Marketing

Company Marketing

Common Marketing Concepts



Brand names (e.g. ,Gourmet...)

Packaging

(e.g., Alnatura Selection)

Characterization of taste

(e.g., acerb Jever, ...)

Testimonials

Touch

(e.g., softness)

(e.g. ,Jamie Oliver) **Stereotypes**

(e.g., Peter von Frosta)

Fictive

Slogan

Real

Storytelling (e.g., Dallmayr)

(e.g., Jack Danniels

Tennesie Whiskey,

Rügenwalder)

label

Smell (e.g., bakery) Individual quality

(e.g., "Frosta Reinheits-

gebot")

Portion of ingredients (e.g. 99% cacao)

Ingredient Branding

(e.g., pure sorted juice, **Arabica coffee)**

(e.g., handcraft

production of Käfer

Feinkost)

Sound

(e.g. ,fizzling, prickle ...)

Image of origin

(e.g., champagne)

Sensory tests (e.g.,DLG)

> **Taste labeling** (e.g., wine, potatoes)

Product testing (e.g. ,Stiftung Warentest)

> **Associations** (e.g., Slow Food)

PDO-System (e.g., Cheese)

www.ecropolis.eu



Deutsche Landwirtschafts-Gesellschaft (DLG)







Stiftung Warentest







Stiftung Warentest: Results of Food Tests 2000-2008

Grades	Excellent	Good	Middle	Satisfactory	Failed	TOTAL
	%	%	%	%	%	Number
Brands	4.5%	43.9%	28.3%	9.3%	13.9%	667
Private Label	1.9%	49.5%	28.2%	9.1%	11.3%	309
Frozen Food Delivery	10.7	60.7%	28.6%	0.0%	0.0%	28
Organic Food	4.8%	52.4%	28.6%	9.5%	4.8%	21
TOTAL	3.9%	46.2%	28.3%	9.0%	1.,6%	1025



Slow Food







Alnatura Selection







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CAPACITIES

How can a Sensory Based Consumer Typology in the Food Sector Look Like?



