



The processed food industry

How does it meet the consumer perception challenge?



Chaitanya GRK

cgrk@farrellymitchell.com





Quick read

- Food Processing is the techniques used to convert fresh food into food products
- More awareness of health issues like heart disease feed negative perceptions of processed food
- Environmental and fair food- friendly practices are important to the modern, educated consumer
- Despite often meeting taste, freshness, safety and value standards demanded by consumers, processed food is still seen as unhealthy
- While opting for fresh or minimally processed food where possible, consumers understand the positives around processed foods such as convenience, value, and consistency of taste
- The food industry needs to stay in tune with consumer trends and refine processed food practices and products to better meet public demand

Introduction

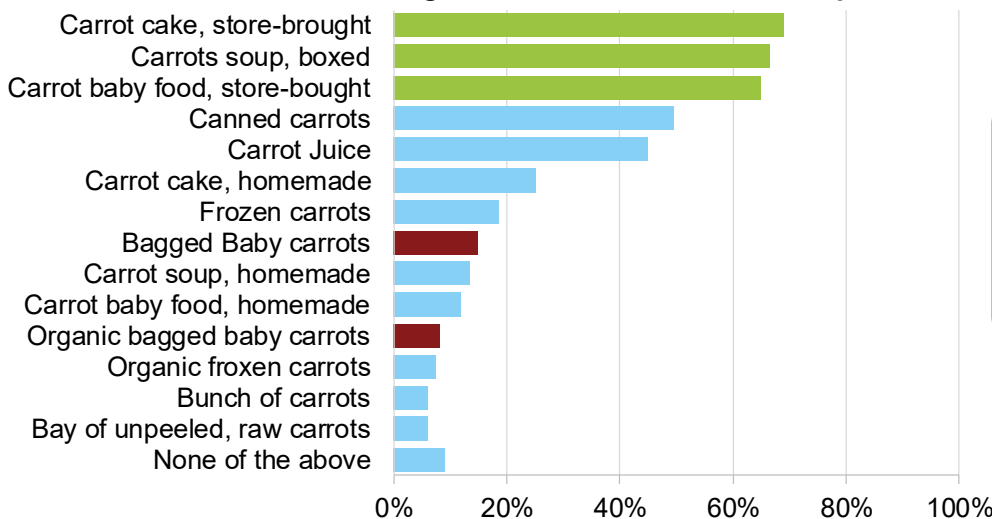
61% of consumers believe that there are health benefits in modern food processing. With changing consumer preferences and trends driving innovation in the food industry, we investigate what it means to choose ‘fresh’ over processed and whether it’s possible to truly buy food that’s straight from the ground or tree it grew from, or the farm it was reared on.

Today’s health-conscious consumer tends to think twice while walking down the processed food aisle. Rather than thinking of the convenience of the products, they are now considering the perceived low nutritional quality and negative news stories. The same consumer is laden down by a busier lifestyle and may not have the luxury of time to prepare a fresh meal three times a day. Studies show that around 70% of the people eat at their desks. This presents quite a dilemma to the food and retail industries.

Consumer perception of processed foods

According to a study carried out by the [International Food Information Council \(IFIC\)](#), consumers have a negative attitude towards and an increasing awareness of processed food. For the study, 1500 adults who identified as the primary grocery shoppers were interviewed. The results showed that 43% were not in favour of the consumption of processed food; a perception found across all demographics and age groups.

Figure: What consumers consider “processed”



Nearly double see bagged baby carrots as processed to the same product, but organic

Source: IFIC Annual Food and Health Survey



Why the negativity?

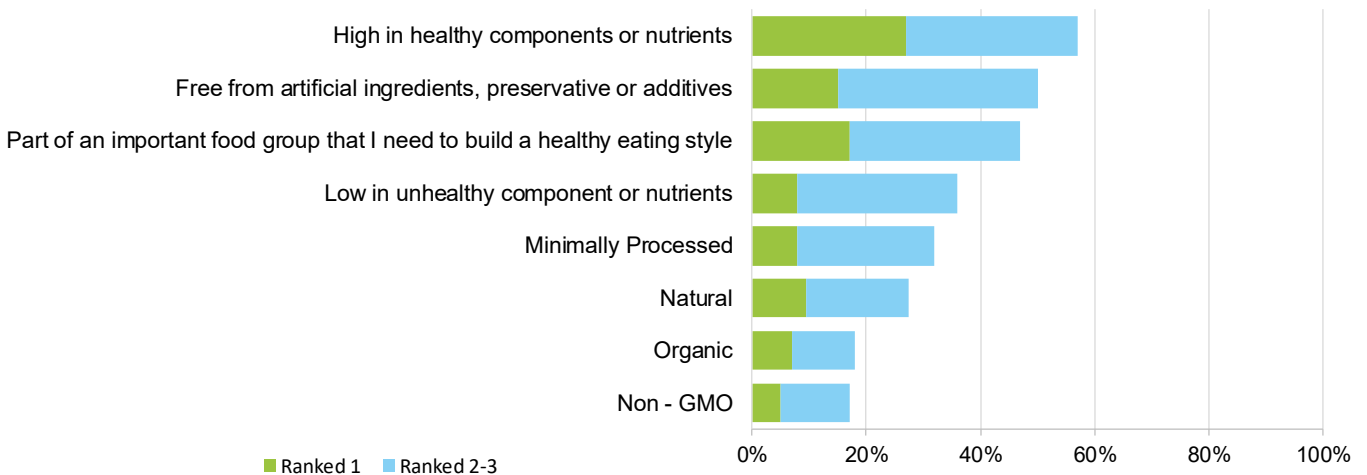
Shifts in attitudes towards the consumption of processed foods have been driven by overall increasing health awareness. Increased attention is paid to avoidable health problems such as obesity and heart disease and the growing availability of healthy, local and organic ‘fast-food’ alternatives. These primary grocery shoppers are also more sceptical towards the claimed nutritional value of processed foods, leading to a bad image for many companies in several food and beverage categories.

When choosing products, consumers tend to select based on properties such as taste, freshness, safety and value. They want a fresh diet while also enjoying what they are eating. Even though many processed foods do meet these criteria, they are often still perceived as ‘fast food’ or ‘junk foods’.

What is food processing?

Food Processing is the techniques or methods used to convert fresh food into food products. Processing is carried out to obtain certain goals for the food such as improving taste or prolonging shelf life. But there is

Figure: How people define health



Source: IFIC Annual Food and Health Survey



Misleading claims on packaging such as “light in sodium” and “lightly sweetened” compounds the trust issue in processed foods leading many consumers to incorrectly believe that all processed foods are bad

A greater quest for knowledge around ingredients used in processed foods is another factor. The rise of publicised health scares and negative news stories around certain ingredients, both true and false, is causing concern for consumers. Environmental and fair-food practices are also driving consumer perception and ingredient avoidance habits. [Palm oil](#) is now the bold child of the processed food world.

ambiguity among consumers about what food is processed and what is not. Often, food that has been processed results in the change of physical properties of the food which can influence consumers’ perceptions. Consumers perceive fresh or less processed food as healthier and lower in calories as compared to their most processed versions. A study Food Processing is the techniques or methods used to carried out by Portland State University and the University of Central Florida showed that foods in their unprocessed or raw state are perceived as healthier. Participants also expected to be fuller and more satiated by less processed foods.

Misleading claims on packaging such as “light in sodium” and “lightly sweetened” compounds the trust issue in processed foods leading many consumers to [incorrectly](#) believe that all processed foods are bad.



What does the science say?

So-called “diseases of civilisation” like heart diseases, hypertension, and diabetes virtually didn’t exist before the time of food processing. This is an observation widely made by scientists and nutritionists; these processed foods didn’t come on the shelves in one fell swoop but gradually became available to different populations.

There is no doubt that processed food, strictly speaking, is unhealthy. We could say healthiness of food is inversely proportional to the level of its processing. To find an answer why processed food is unhealthy, many hypotheses have been made. Some say component nutrients such as carbs, fats, and proteins are unhealthy while others blame the processing operations. But the scientific theories and work so far suggest how these nutrients and chemicals work, and their impact on our health is very complex. Simply eliminating them from the diet doesn’t make sense; an unprocessed food barely exists in the market. Even freshly harvested fruits need to be processed; packaged to control their perishability so that they arrive fresh on the supermarket shelves. This isn’t something that we could easily avoid.

Implications for the processed food industry

Changing consumption habits with regards to processed foods along with a growing population and social, political and economic forces are driving significant change in the processed food industry on a global scale. Consumer preferences are just another notch in the belt of challenges driving innovation in the sector. Food processing technologies will need to keep this in mind when developing and communicating new innovations. Many are already making use of market intelligence to aid in this; tools that allow them to keep abreast of consumer behaviour and trends analytics allowing them to factor this data into decisions.



Changing consumption habits with regards to processed foods along with a growing population and social, political and economic forces are driving significant change in processed food industry on a global scale

Processed foods are a critical component of everyday diets. Although consumers are now opting for fresh or minimally processed food where possible, they seem to acknowledge the positive aspects of processed foods such as convenience, value, and consistency of taste. Even in an industry facing unparalleled calls for innovation, today’s fresh-first consumer can understand that it is generally infeasible to rely solely on fresh, local and organic.

Conclusion

Consumers choose their food based on taste, freshness, safety and value, all qualities present in processed food. Yet processed food suffers from a massively negative perception and food manufacturers must rise to the challenge of satisfying customer preferences, meeting the need for convenience while ensuring the food is fit for consumption.

The concept of processed food appears to run counter to the discerning modern consumer’s need to eat healthily, however processing in food production is almost universal. Food manufacturers need to stay in tune with consumer trends, evaluate and plan how they communicate the benefits of the foods they process, and continue to refine their methods, if they are to overcome scepticism towards their products.



Expert in this Insight

Chaitanya GRK

REGIONAL DIRECTOR (MENA)

cgrk@farrellymitchell.com



Contact Details

www.FarrellyMitchell.com

EUROPE

Dublin (Head Office)

Malachy Mitchell, Managing Director

Farrelly & Mitchell

Unit 5A, Fingal Bay Business Park, Balbriggan Co.
Dublin Ireland. K32 EH70

Telephone : +353 1 690 6550

mmitchell@farrellymitchell.com

MIDDLE EAST & NORTH AFRICA

United Arab Emirates

Chaitanya GRK, Regional Director (MENA)

Farrelly & Mitchell (MENA)

Unit 1001, 10th Floor, Swiss Tower, Cluster Y
Jumeirah Lakes Towers, Dubai, United Arab
Emirates

Telephone : +971 4 279 8331

Mobile : +971 551991356

cgrk@farrellymitchell.com

SAUDI ARABIA

Riyadh

Najeeb Alhumaid, Partner (Saudi Arabia)

Branch of Farrelly & Mitchell Business Consultants Ltd

Jarir Plaza Building, Suite 106, King Abdullah Road,
Al Hamra District, Riyadh 12211-3857,
Kingdom of Saudi Arabia

Telephone : +966 11 463 4406

Mobile : +966 54 338 7199

nalhumaid@farrellymitchell.com

AFRICA (SSA)

Ghana

Stephen Awuah, Senior Manager, Africa (SSA)

Farrelly & Mitchell Ghana Limited

Utopia Office, 14 Senchi Street, Airport
Residential Area,
Accra Ghana

Telephone: +233 302 906850

Mobile: +233 59212 1723

sawuah@farrellymitchell.com

Connect with



Disclaimer

The information in this article is intended to give information in general nature, great efforts has been exerted to ensure the accuracy of this data at the time the article was written Farrelly & Mitchell Business Consultants Ltd. and its Branch offices or affiliates does not provide any implicit or explicit guarantees on the validity, timing or completeness of any data or information in this article. Also we assume no responsibility on the appropriateness of the data and information for suiting any particular purpose or reliability in trading or investing.

Please note: Unless provided otherwise and in writing from us, all information contained in this article, including logo, pictures and drawings, are considered property of Farrelly & Mitchell Business Consultants Ltd and or its branch offices or affiliates.