





Infusing consumer research into your product development pipeline

Amy Bowen, PhD



Who we are

Improving the economic viability, sustainability and competitiveness of horticulture in Canada

- Results-oriented Canadian organization dedicated to horticulture science and innovation
- Deliver products, solutions and services through an integrated and collaborative cross-country network
- Independent, not-for-profit launched in 2007



Vineland Research and Innovation Centre

- Collaborative, multi-disciplinary research and contract services
- Vineland's 218-acre campus showcases 35 buildings including research laboratories, farms and greenhouses







Vineland Program Focus

Research and Innovation Support to Canada's Horticultural Sector



- Vision systems
- AI & Machine learning
- Robotics
- Technology validation
- Systems integration





- Integrated pest management
- Entomology
- Plant pathology
- Biostimulants evaluation





- Consumer & sensory science
- Market research
- Value chain mapping
- Sustainability analysis





- Plant production science
- Soil restoration& health
- Abiotic stress
- Soil & substrate lab services





- Plant breeding
- Variety performance evaluations
- Genomics
- Bioinformatics
- Biochemistry



Consumer, Sensory & Market Insights

Developing sensory and consumer-driven strategies

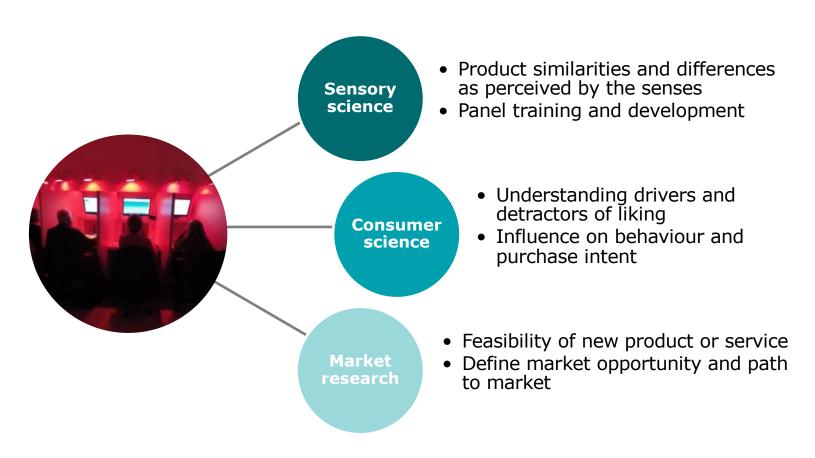
 Support product development and innovation in horticulture through sensory and consumer research coupled with market and business intelligence to understand the consumer, define new product opportunities and market positioning







What we do



 Background expertise in biology, food science, psychology, business, marketing and statistical analysis

Our approach

 Customized, data-driven approach-based on our extensive knowledge of horticultural products, value chains and consumer markets

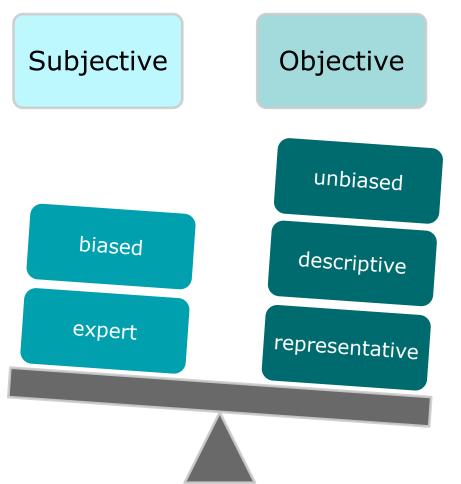
Product Consumer opportunities & Market and market Research positioning Preferred products and the people who like them **Intrinsic Extrinsic Target markets** properties properties Consumer segments Taste Concept Segment sizes Texture **Features** Demographics Flavour Messaging **Psychographics** Purchase habits

Sensory component

Value for consumer research

We don't always know what we don't know

Without: Relying on your opinions or expectations



With: Understanding your product and target market

Consumer research is expensive but it's more expensive not to do it!

Sensory science

A scientific discipline used to evoke, measure, analyze and interpret reactions to stimuli perceived through the senses (ASTM, 2000)

 Set of techniques to measure human sensory response to consumer products using people as instruments



- Objective measurements to remove bias for product evaluation:
 - Trained, expert and untrained panels
 - Provide information on the similarities and differences of product attributes both detailed and holistic

At Vineland

Sensory and consumer evaluation laboratory

Trained Sensory Panel



- 20 part-time employees screened and trained to evaluate edible and non-edible products for sensory attributes:
 - appearance
 - aroma & flavour
 - Taste
 - texture & mouthfeel

The laboratory

- 10 individual booths with electronic data collection software
- Ability to adjust lighting to mask visual cues
- Sample preparation and serving area

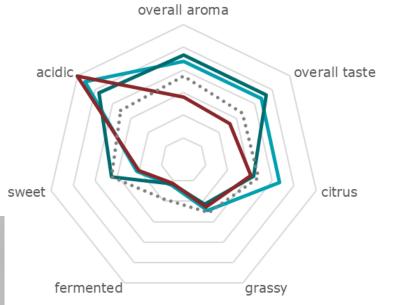


Flavour profile

Approach:

- Develop product attribute descriptors
- Create references
- Evaluate attribute intensities
- Identify product similarities and differences

Strawberry: field vs. greenhouse grown





Consumer acceptance

Preference is individual

- How do product attribute differences impact liking, preference or willingness to purchase?
- Focused on understanding the relationship between product intrinsic and extrinsic attributes
- How this impacts consumer choice?



Innate

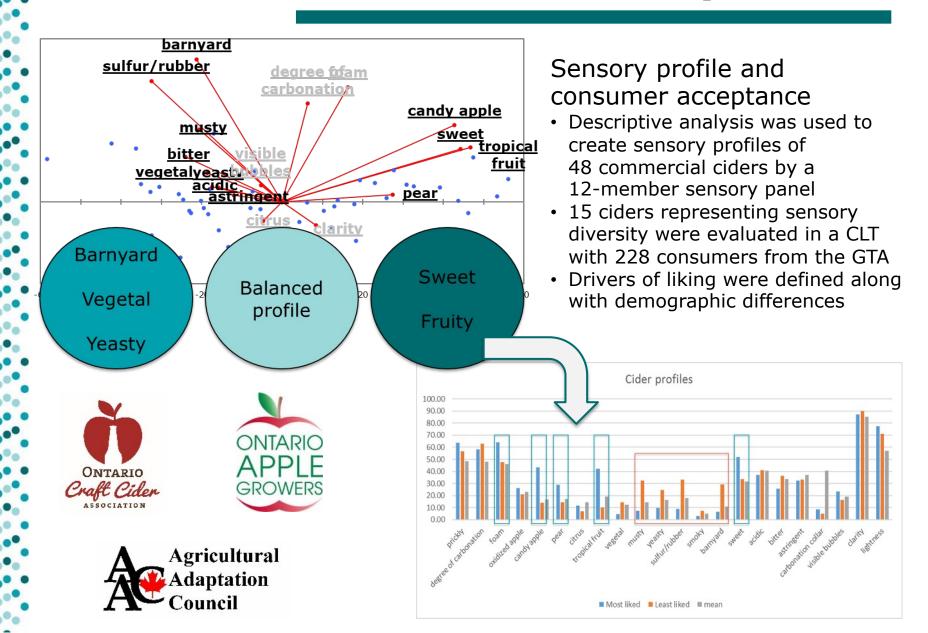


Cultural



Environmental

Hard cider profiles

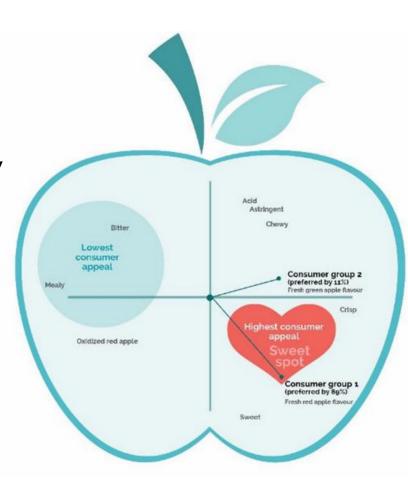


Consumer acceptance of apples

Apple preference map

Part 1 Vineland's trained panel creates sensory profiles:

- ID key attributes that differentiate the varieties
- Evaluation of intensity of each sensory attribute



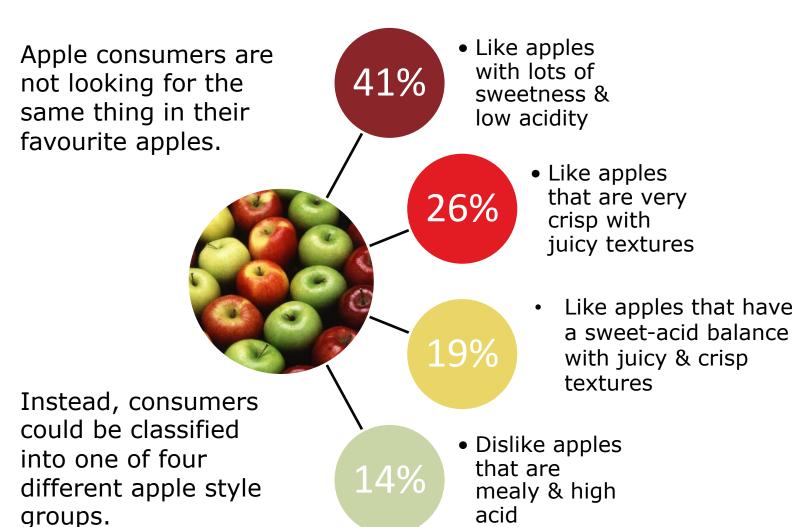
Part 2

Consumer inform the most and least liked varieties:

- How much do you like this product?
- Demographics, attitudes and beliefs to define market segments

Choice matters

Which consumer groups would you target?







Consumer interest

Wine styles

consumer

acceptance

1) Improve the quality performance of Ontario's dominant white Vidal

Viticultural practices Quality Yeast strains ON wines and volatile profiles for \$10-12 Sensory profiles and

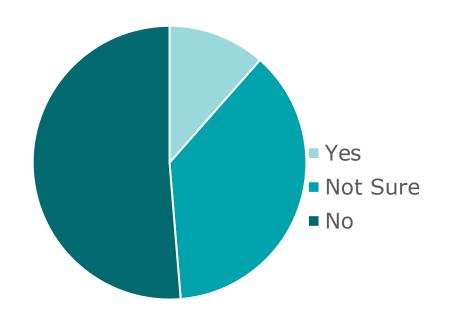
2) Investigate potential for an up-and-coming red Marquette

Marquette attitudes and beliefs

Results

Q: Have you ever purchased or drank wine made from Marquette grapes?

- Approximately half (51%) participants had never purchased or drank wine made from Marquette grapes
- 37% were 'not sure', suggesting the number that have not purchased or drank Marquette is likely higher



Interest in Marquette wine

The Marquette story

Participants were given a Marquette brand story and asked follow-up questions:

"Ontario's wine industry is exploring new red wine grape varieties such as Marquette, which received VQA designation in 2019. The interest stems from a desire to produce quality red wines throughout all of Ontario's production regions.

Marquette is an ideal new variety for Ontario due to its ability to survive our winters, its high natural pest and disease resistance requires fewer inputs (such as pesticide sprays) throughout the production season.

Marquette produces high quality medium bodied wines with flavours of cherries, dark berries and spice. This results in a high-quality sustainable wine at an affordable cost."

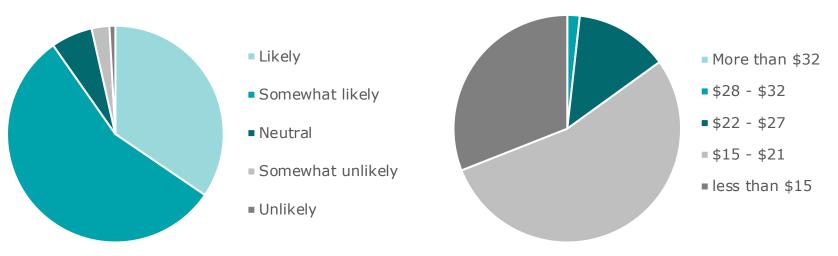
Interest in Marquette wines

Results

 Participants were given a Marquette brand story and asked follow-up questions:

Q: Based on the descriptions above [story], how likely would you be to try a Marquette wine made in Ontario?

Q: How much would you pay for such a red wine? [based on story]



 Regardless of liking group, most consumers were likely or somewhat likely to try a Marquette wine made in Ontario (90%) and would pay (54%) \$15-\$21

Market opportunities



- Environmental scanning and SWOT analysis
- Market research
- Competitive analysis
- Customer insights
- Product trends
- Industry trends, stakeholder preferences
- Value chain analysis
- Scoping new business opportunities
- Feasibility studies
- Economic cost-benefit analysis
- Carbon footprint reduction
- Focus groups, interviews, survey design, data collection and analysis
- Sensory and consumer studies
- Business and technology roadmaps
- Trend analysis and forecasting
- Research impact evaluations
- Brand insights development

Waste upcycling

Tackling fruit and vegetable waste upcycling challenges

- We scope opportunities for horticultural products, including:
 - Identifying a range of new value-added product opportunities in edible (food ingredients) and non-edible (agricultural applications)
 - Cost-benefit analyses of alternative opportunities
 - By-product profiling (sensory, analytical)
 - Assessing suitability for target value-added applications
 - Technology development for converting to value-add



Waste valorization into food

Research at Vineland









Sector overview

Sources of waste & opportunities

Ingredients

Developing the value proposition & testing functionality for upcycled ingredients

Connector

Connecting
food
companies
with a supply
of fruit &
vegetable
by-products

Opportunity scoping

Helping
by-product
generators
identify
options for
re-purposing
their waste

Waste valorization into non-food

Research at Vineland









Compost & Vermi-compost

Evaluating quality & properties as growing medium

Growing media

New products from re-purposed materials

Soil amendment

Horticultural waste products re-purposed

Biodigestate

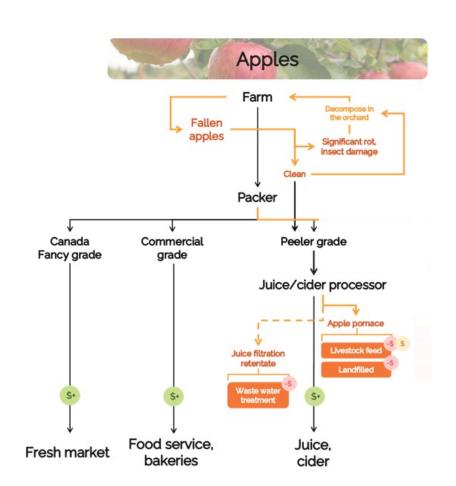
New uses for liquid and solid material



By-product streams

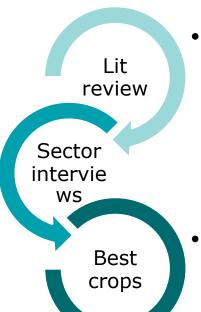
- In 2022, Vineland released a report detailing the by-product streams available from the top 7 Canadian fruits and vegetables:
 - Interviewed >40 growers, processors and distributors across Canada
 - Crops:
 - apples, potatoes, field tomatoes, onions, carrots, greenhouse tomatoes and cucumbers

https://www.vinelandresearch.com/wpcontent/uploads/2022/05/Vineland By-productstreams-from-Canadian-Horticulture May-2022.pdf



Province Brands

Upcycling agricultural waste to create novel sugar products



- Developed technology to convert dried hemp stalks into upcycled sugar concentrates:
 - Looking to expand their product line by applying the technology to other crop waste streams
- Assistance from Vineland to identify other locally available crop waste streams that would be suitable for their process





Most promising	Other potential candidates
Spelt hulls	Greenhouse pepper/eggplant vines
Sunflower stalks	Corn stover
	Phragmites
	Wood shavings



Bayview Flowers

Odour mitigation strategies for liquid biodigestate

- Commercializing an organic home use plant fertilizer
- Problem: it smells
- Solution:
 - 1. Determine the baseline chemistry of the organic fertilizer
 - Define potential mitigation strategies for odor and off-gassing/loss of nitrogen content







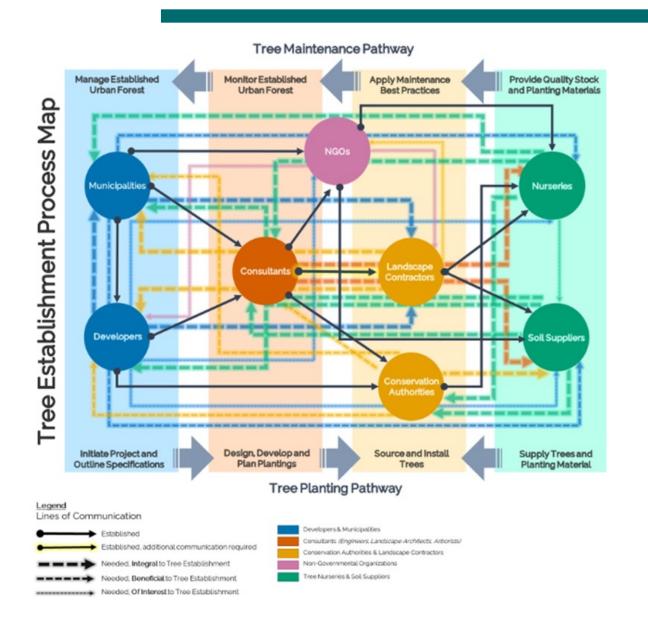
Market roadmaps

Understanding the landscape



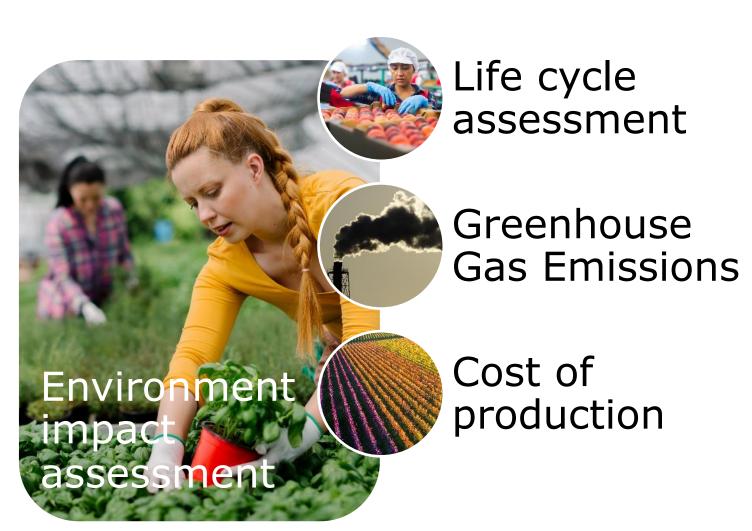
 Interdisciplinary approach with expertise across the value chain to provide market intelligence related to horticulture technology, production and relationships

Ontario urban tree value chain



Sustainability

Mitigation and adaptation



Value of consumer research



Understand

- objective

your product

characteristics:

assessment



Summary



- Define its value proposition
- Determine consumer interest
- Understand ecosystem

- Best path to market
- Confidence in product positioning
- Benchmarking against competitors
- Quality control

Vineland success stories

By infusing consumer research into product development

- Created demand for a national sweet potato slip propagation industry and launched new variety Radiance
- Introduced Cold Snap™ pear Winter's Favourite Fruit™
 to the Canadian market and Happi Pear™ to North America





Vineland success stories

By infusing consumer research into product development

 Vineland's 49th Parallel Collection has created a new marketplace for cold hardy, low maintenance award-winning roses





Vineland helped Okanagan
 Specialty Fruits on developing,
 testing and validating
 messaging for the
 non-browning Arctic® Apple



Thank you









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