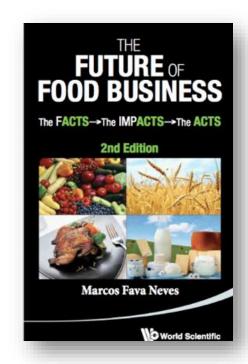
# Food Marketing and Communication

RAD2402 – Strategies in Agribusiness Chapter 59 e 60

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1- Clean Supreme, Disruptive green, Sweeter balance 2 - Kitchen Symphony; Body intrne, Plain Sophistication 3. Encapsulating moments; Beyond Pester Power 4. Fuzzy Borders, Seeds of change Prepare 20 minutes 5. Trends in Dackaging > Facebook marks fava neves 11 (choose 5) cover page 11 (choose 5) 6. Innovative products (I)(I) slides videos 7. Innovative Products II (IV) creative! Web sites of companies



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#### 16 opportunities in food marketing

By Marcos Fava Neves (chinadaily.com.cn)

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The idea of this article is to put together some ideas and trends in food marketing based on recent readings, class discussions and cases observations. The contribution is a list of 16 statements that can be used by food companies to think about possible marketing strategies, from new product development to communication and relationships. Let's move to them:

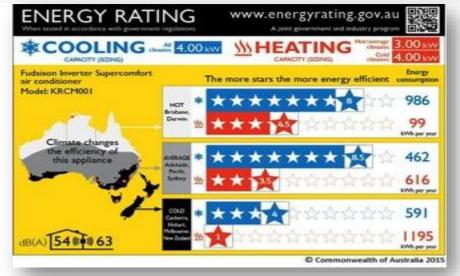
- 1 The growing importance of the label as a source of information, transparency and science with higher consumer awareness in the digital world. The much more connected and social generations want to know the story behind the brand, the meaning and the engagement of the company. The web can be used as a source of gathering more information about the brand, inviting the consumer to follow up on knowledge acquisition:
- 2 Increasing efforts towards consumer education for the label, in some cases even anticipating future regulations that the industry will face (information needed), but taking care to avoid pollution and excess of information;
- 3 Growing consumer interest about the knowledge of food cooking, gourmet kitchens, utensils, home cooking and special meals are driving food companies and retailers to offer more information about "how to cook" and a product line linked to fresh, diversity, healthy, fun and socializing;

- 4 Opportunities to have clear and transparent projects with consumer influencers like universities, associations, scientists and others and advertise this in the company offer;
- 5 In product development, there are opportunities for snacking concepts, covering nutrition, convenience and portability with different needs based on the time of day that the product will be consumed (food "on the go");
- 6 Communicating clearly the math, the amount of calories, the fat content you can consume like good oils and good sources of carbohydrates as energy releasers during the day are accepted. We can eat because we deserve and will burn it;
- 7 The growing urban world faces a protein boom and we are looking to other sources of protein rather than the traditional ones like milk and meat. We may expect in the near future several innovative solutions here;
- 8 New uses for fruits and vegetables as snacks or as natural food coloring and flavors;
- 9 Frozen foods using the argument of nutrition (superior nutrition content). Show the benefits of the ingredients in your products, even being frozen we can compensate by delivering several benefits;

- 10 Private labels (supermarket brands) gained market share during the crisis of the last decade and when consumers got used to it, they perceived the value of a possibly lower price for almost the same product or even the same.
- 11 –A lot of research happens to increase consumer experience and taste perception even changing the texture of some food and beverages;
- 12 Using one or a few own stores (vertical integration) as consumer laboratories for food companies;
- 13 Increasing opportunities for creating consumer clubs and/or groups (digital platforms) bringing a sense of belonging for the consumer, a permanent linkage with the company, almost as recognition;
- 14 Focus on acquiring knowledge of consumers and product customization based on this knowledge. This helps insight generation methods for creating new offers in tune with consumers needs;
- 15 Have very responsible communication not only with children (vulnerable audience), but to all consumers;
- 16 Be aware of the "buy local" movement to capture opportunities and the trend of knowing your farmer (where my food was produced and by whom), building linkages of the urban consumer with the rural life;

## 1) The Label as a Source of Information

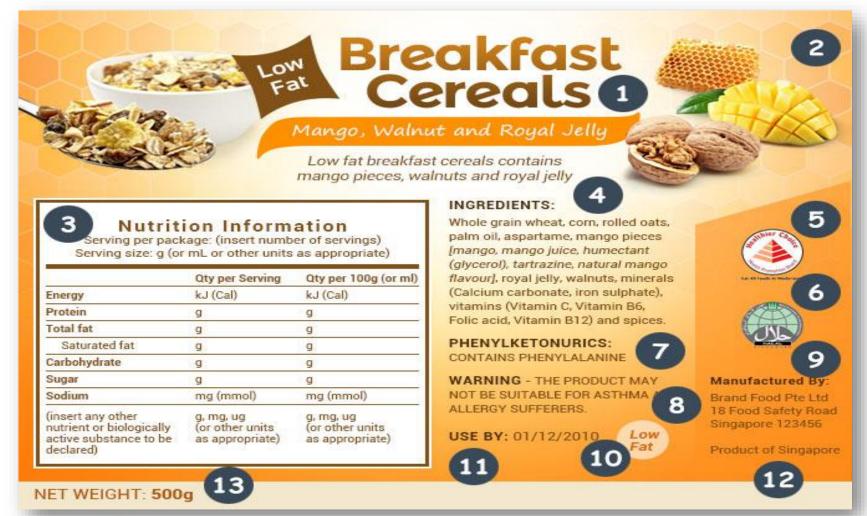








# 2) Consumer Education in the Label











#### 3) Growing Consumer Interest About the Knowledge of Food Cooking







# 4) Projects with Consumer Influencers







# 5) Food "On the Go"















## 6) Communicating Clearly the Nutritional Facts











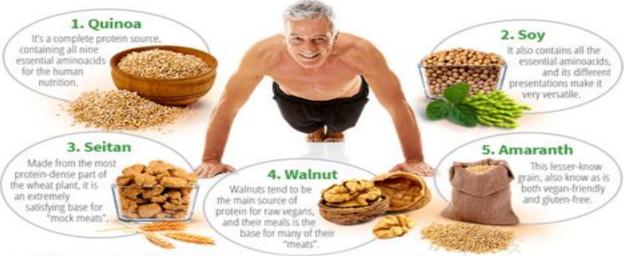






7) Other Sources of Protein than the Traditional Ones Like Milk

and Meat



5 Alternative Sources of Protein













Julia Spinat, Kurkuma oder Rote Beete. ...e Kichererbsen, Bulgur, Zwiebeln und

# Essento Bio Insect Balls

Our Essento Bio Insect Balls are organic, full of healthy nutrients, and high in protein. They contain, as you have already come to expect from us, only all-natural and honest ingredients. The key ingredient in our delicacies is the organic Tenebrio (mealworm) from our breeding partner Ensectable in Endingen, Switzerland. They are available in three different seasonal versions: Spinach, Beetroot, and Curcuma. All three are based on our organic Swiss Tenebrio and contain all-natural ingredients like chickpeas, bulgur, onions, and a central ingredient: spinach, beetroot, or turmeric.







# 8) Fruits and Vegetables as Snacks







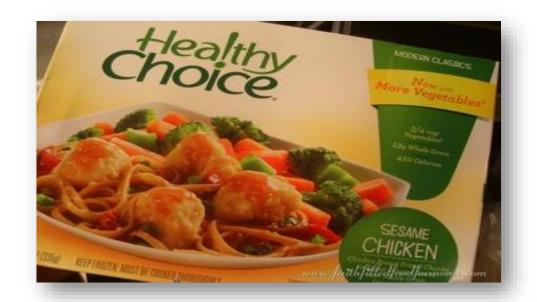








## 9) Frozen Foods Using the Argument of Nutrition













# 10) Private Labels (Supermarket Brands)















# 11) Increase Consumer Experience and Taste Perception

















# 12) Own Stores (Vertical Integration) as Consumer Laboratories









## 13) Creating Consumer Clubs









# 14) Responsible Communication







# 15) Buy Local





















#### **Prof. Marcos Fava Neves**

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ess (FEARP) of the University of São Paulo (USP) and FGV Business School, both in Brazil. He graduated as an agronomic engineer from /USP - Piracicaba in 1991. He earned his master's degree in 1995 and his doctorate in management in 1999 from the FEA/USP School of mics and Business — São Paulo. Marcos completed postgraduate studies in European agribusiness at ESSEC-IGIA in France in 1995 and in
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/networks at Wageningen University, in the Netherlands (1998-1999). In 2013 he spent the year as a visiting international professor a
e University (Indiana, USA) where he maintains the linkage as a permanent International Adjunct Professor. Since 2006 he is ar
ational professor at the University of Buenos Aires, Argentina.





- Also as an experience in the private sector, from 1992 to 1993 he worked in citrus juice exporter and from 1994 to 1995 in a veterinarian company. In 2008, he became CEO of Brazil's second-largest biofuel holding company, a position he occupied until 2009, when he returned to the University of São Paulo (USP) and Markestrat.
- At the academic side, since 1995 (when he was hired by USP), Marcos has advised more than 30 doctorate dissertations and master's theses and helped to form around 1200 Bachelors in Business Administration in Brazil with around 120 courses taught to undergraduates at USP.
- His writings are strongly focused on supplying simple and effective methods for business. He has published more than 100 articles in international journals and has been author and editor of 63 books by 10 different publishers in Brazil, Uruguay, Argentina, South Africa, Singapore, Netherlands, China, the United Kingdom and the United States. He is also a regular contributor for China Daily Newspaper and has written two case studies for Harvard Business School (2009/2010), one for Purdue (2013) and five for Pensa/USP in the nineties. Recognized as the Brazilian academic with the largest number of international publications about orange juice and sugar cane chain and one of the top 3 most cited Brazilian authors in the area of food and agribusiness. He has reached more than 4000 citations in Google Scholar index.
- Marcos is one of the most active Brazilian speakers, having done more than 1050 lectures and presentations in 25 countries. He received around 150 recognitions from Brazilian and international organizations, and is considered a "Fellow" of the IFAMA (International Food and Agribusiness Management Association), title received in Minneapolis 2015.
- Coming from a family of farmers, he is a worldwide defender of agriculture and farmer's role in the development of the society. In the social side, together with his parents, Marcos is one of the creators and maintainers of Mucapp, a NGO that in 20 years has built more than 450 houses for families in Brazil that face very unfavorable conditions.





