

Eggs and egg products: Consumers' attitudes, perceptions and behaviours

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Agenda

- The egg A global food;
- Attitudes, perceptions & behaviours regular eggs;
- Attitudes, perceptions & behaviours "Specialty eggs"
- The case of egg products;

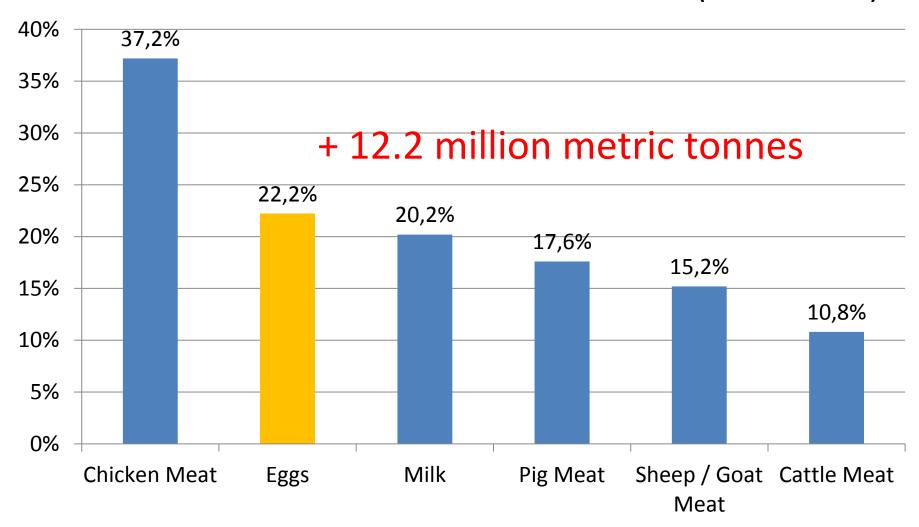
International Egg Commission:

- Commission was established in Bologna in 1964 to represent the egg farmers and egg processors worldwide;
- Members in over 60 countries, covering all 6 continents and representing over 90% of the egg production worldwide;
- Membership made up of country organizations, egg farmers, egg processors and allied industries (equipment manufacturers, packaging materials, feed ingredients and supplements);
- We represent egg farmers of all sizes;



The egg – A global food

% Growth of the Global Animal Production (2001-2009)



Source: FAO Yearbook 2010 – Production data - Tables B.10, B.11 and B.12

The egg – A global food

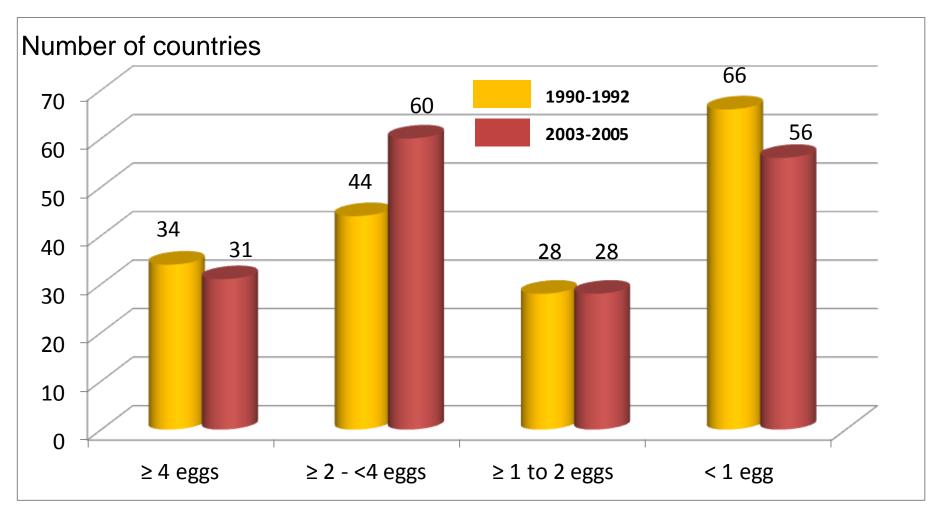
Comparison of per capita egg consumption

Range of increase or decrease (%) in per capita egg consumption between 1990-1992 and 2003-2005	Number of countries
≥ 100%	17
50 to 99%	23
20 to 49%	32
2 to 19%	28
< - 2% to 2% <	6
- 2% to - 10%	18
- 11% to – 20%	22
- 21% to – 30%	13
> - 30 %	13

Source: FAO data - 2007, Food Consumption by food items (posted 13.09.2010)

The egg – A global food

Weekly egg consumption in 175 countries



Source: FAO data - 2007, Food Consumption by food items (posted 13.09.2010)



The Eggs – The Consumer



Consumers' attitudes, perceptions and behaviours



The Eggs – The Consumer

Consumer surveys

Australia



1,225 adults (online) - May 2011



Canada



1,180 women (online) - July 2011



Netherlands



1,125 households (online) - 2009



USA



1,015 adults (online) - October 2011









Species - Quail



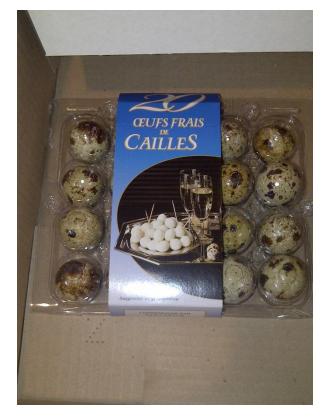














Species - Duck















Species - Duck



Not a minor species!

China = 3.5 million tonnes

= Laying hens egg productionin Brazil + France + Germany+ Italy





Species – Goose and Ostrich

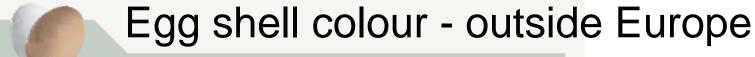


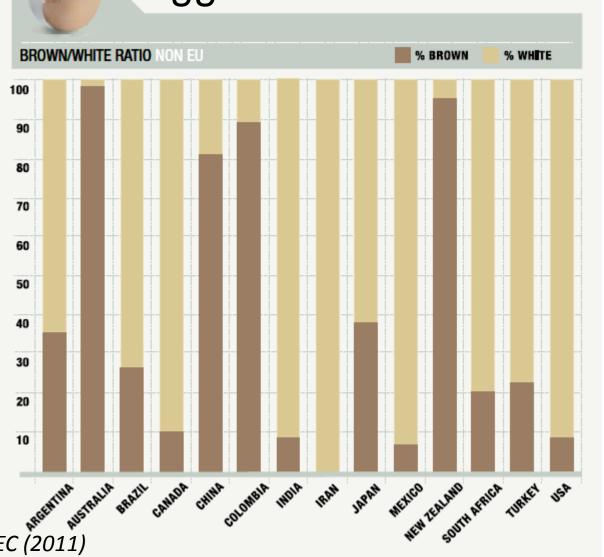










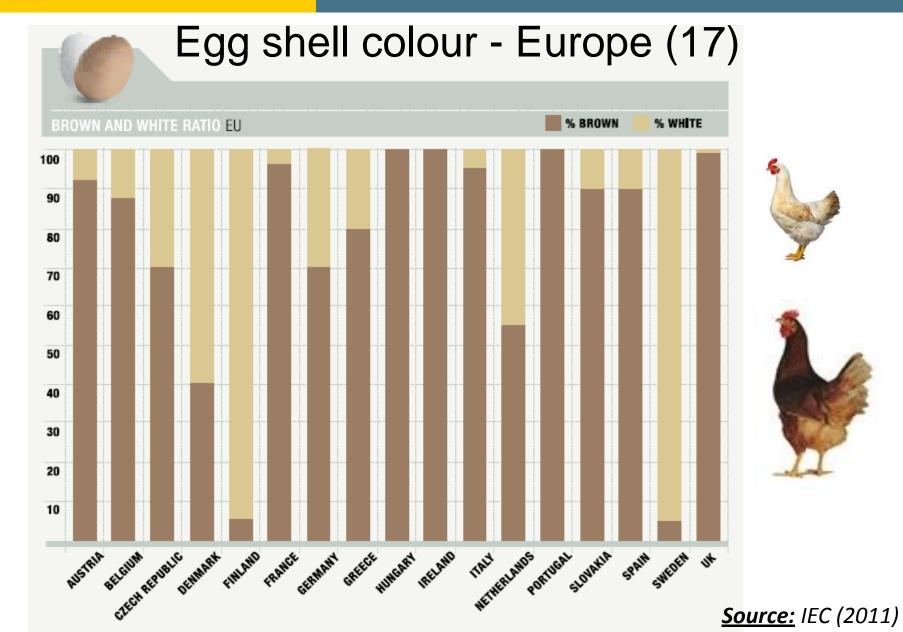






Source: IEC (2011)







Shell colour

- Brown eggs perceived
 - more nutritious in Canada;
 - as nutritious as white eggs in the USA even when not the preferred type (Johnston et al., 2011);
- Differences within a country:
 - Argentina
 - USA

Free range eggs with deep brown coloured shells





Shell colour











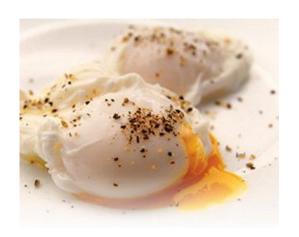




Time of consumption

*	Top of mind	Week-Day	Week-end
Cereals		32%	15%
Toast/Ba	agel/Bread	23%	13%
EGGS		13%	34%





Top of mind	Week-Day	Week-end
Cereals	25%	18%
EGGS	18%	33%
Do not eat breakfast	13%	13%
Fruit	10%	8%
Croissant/Bagel/Toast	9%	7%

53% of consumers agree with statement of eggs are a pleasure for breakfast on Sunday



Time of consumption



% that have consumed eggs over past 7 days







The new Snack food

An egg contains the same amount of calories as an apple;

And will help satisfy your hunger in the morning and the evening;

CAPA (Argentina), 2011





Frequency of consumption

EAT MORE EGGS THAN 3 YEARS AGO (15% OF RESPONDENTS)	EAT LESS EGGS THAN 3 YEARS AGO (30% OF RESPONDENTS)
18% Good source of protein	22% Cholesterol concerns
17% Healthy and nutritious	15% Fewer people at home
15% Easy to cook	15% Changed to other foods



EAT MORE EGGS THAN 3 YEARS AGO (24% OF RESPONDENTS)	EAT LESS EGGS THAN 3 YEARS AGO (15% OF RESPONDENTS)
16% Like eggs more now	19% Cholesterol concerns
14% Good source of protein	17% General health reasons
14% Quick, easy meal	8% Do not like them as much



Ways to consume eggs



Skala, S. (1965)	Ways ever prepared or eaten eggs	AEB (2011)
96%	Scrambled eggs	89%
94%	Fried eggs	66%
93%	Hard boiled eggs	64%





Ways ever prepared or eaten eggs	% respondents
Scrambled eggs	74%
Fried eggs	69%
Hard boiled eggs	65%
Omelet	62%



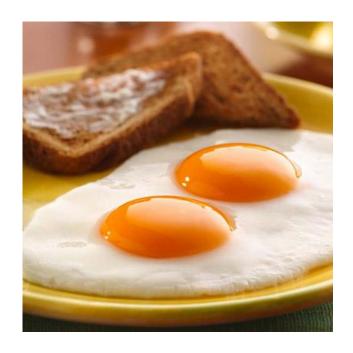


Ways to consume eggs



Week day favourite – 27%

Week-end favourite - 35%





Overall perceptions



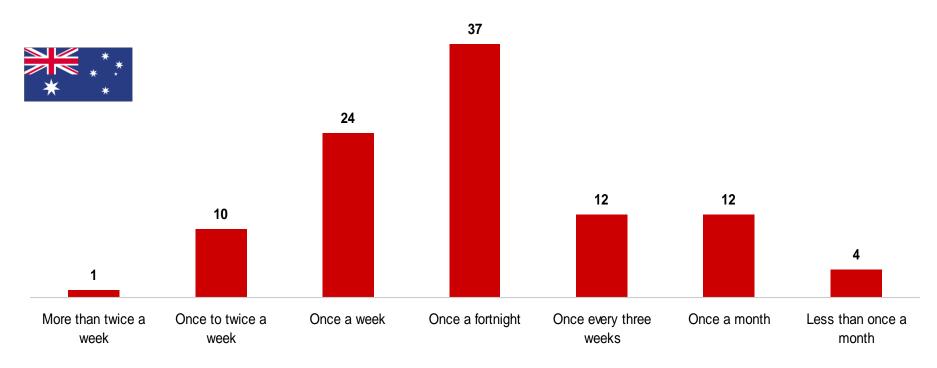
Reasons for eating eggs	% respondents
Tasty	92%
Make a quick meal	90%
Versatile	84%
Good source of proteins	82%
Inexpensive meal	80%

Agreement with statements about eggs	% respondents	Male	Female
Good source of protein	86%	83%	89%
Nutritious breakfast	84%	81%	86%
Good value	82%	79%	84%
Good for you	81%	77%	85%
Safe to eat	80%	79%	81%



Frequency of purchase

HAVE YOU PERSONALLY PURCHASED FRESH EGGS IN THE LAST THREE MONTHS?



86% OF RESPONDENTS HAD BOUGHT EGGS IN THE PAST THREE MONTHS, THE MOST COMMON FREQUENCY TO BUY EGGS IS ONCE EVERY 2 WEEKS



Buying decisions



	% Respondents		% Respondents
Price	54%	Good value	75%
Freshness	31%	Safe to eat	73%
Overall quality	28%	Source of proteins	72%



	Score (0-5)
Eggs not damaged	4.29
Freshness	3.83
Price	3.13

51% OF RESPONDENTS IN AUSTRALIA HAD NO PREFERRED BRAND BRAND APPEAL IN THE NETHERLANDS SCORED ONLY 1.83

Eggs and Food safety

Major recall in 2010 in the USA:



- 80% consumers agreed "Eggs are safe to eat";
- Ranked 6th out of 19 other statements;
- Important buying decision 73% respondents;
- Australian consumers:

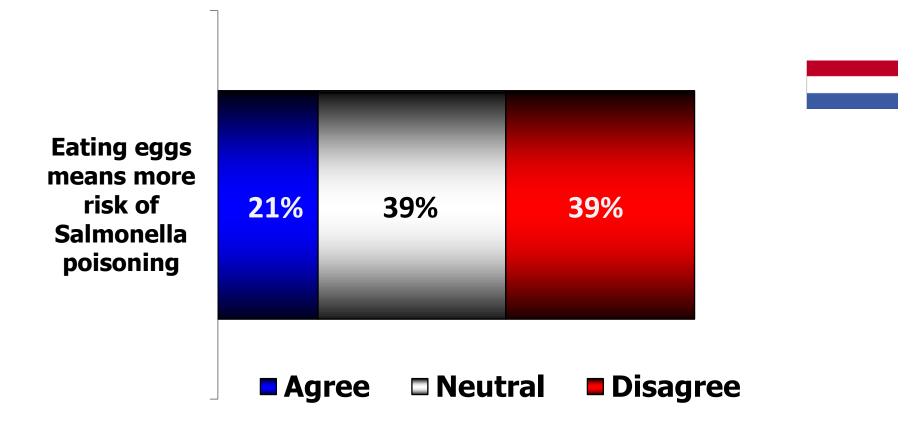


- 6% consumers mentioned food safety concerns as a reason for not consuming more eggs;
- Ranked 4th after "Forgot to use them";



Eggs and Food safety

Degree of agreement with statements about eggs





Eggs and health



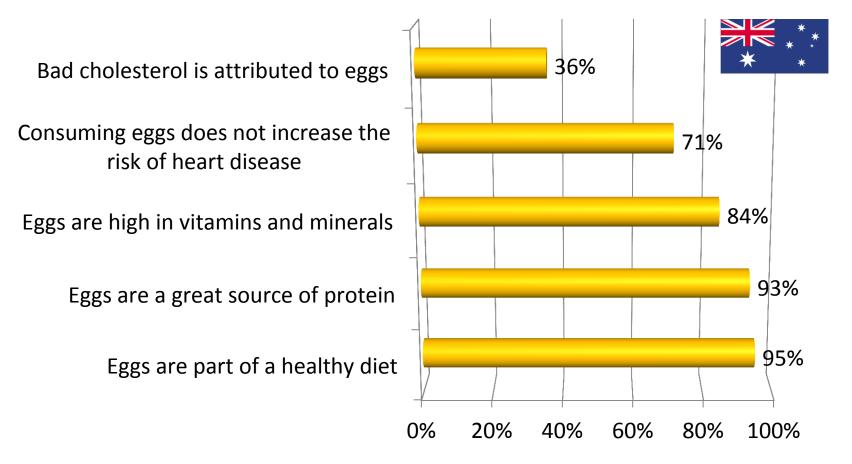


Eggs and health

Country / Ro	egion	Nutritional claim based on % Daily value	Nbr. Claims allowed per 100 g
USA		Good (10-19%); High (≥20%)	9
Canada	*	Source (5-14%); Good (15-24%); High (≥ 25%)	18
Australia	* * *	Source (10-24%); Good source (≥25%)	11
Europe	* * * * * * *	Source (15-29%); High (≥ 30%)	10
Japan		Contains; High	10

Eggs and health

% Respondents in agreement with statements about eggs





Eggs and health







Agreement with statements about eggs	% respondents	Male	Female
Good source of protein	86%	83%	89%
Good source of high quality protein	84%	81%	86%
Naturally nutrient-rich	77%	75%	78%
Lower in cholesterol than thought	64%	63%	66%
Good source of vitamin D	55%	55%	56%



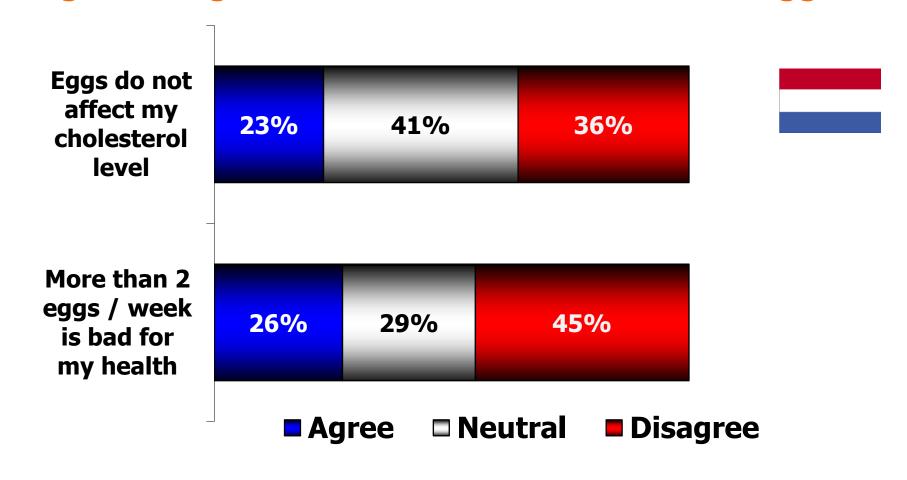






Eggs and health

Degree of agreement with statements about eggs





Specialty Eggs

Definition of Specialty Eggs

 Laying hens fed a specific ration to enhance the levels of specific nutrients in the eggs =

Functional eggs



Hens housed in non-cage housing systems





Consumer general acceptance

- Functional foods are not an homogeneous product category – different attitudes depending on the type of function foods - Urala et al., 2007. Food Quality and Preference 18: 1-12
- Acceptance of functional food dependent on the perception of the nutritional qualities of the base product [candy bar vs. yogurt] - Bech-Larsen et al., 2003. Appetite 40: 9-14
- Cholesterol issue with egg may still affect the overall perception of the nutritional quality of eggs

Role of Price

- US study showed that the price was important for 40% of shoppers who also considered nutrition as important
 - Bowman, 2005. Nutrition Research <u>25</u>: 281-293
- 69% of respondents reported a low price as their most important buying decision for foods, ahead of "high in nutrients" (58%);
- 24% of respondents reported price as top buying decision, ahead of "interest in health benefits from nutritionally-enhanced eggs" (11%);



Role of knowledge and disbelief of information provided

- Health professionals are in a great position to influence the consumption of functional foods by their patients;
- Study in Sweden showed more skepticism and distrust about functional foods by physicians and nurses than by dieticians Landstrom et al., 2007. Appetite 48: 241-247
- Lack of trust, interest and understanding of functional foods given as main explanations for not recommending functional foods to patients;



Role of health professionals

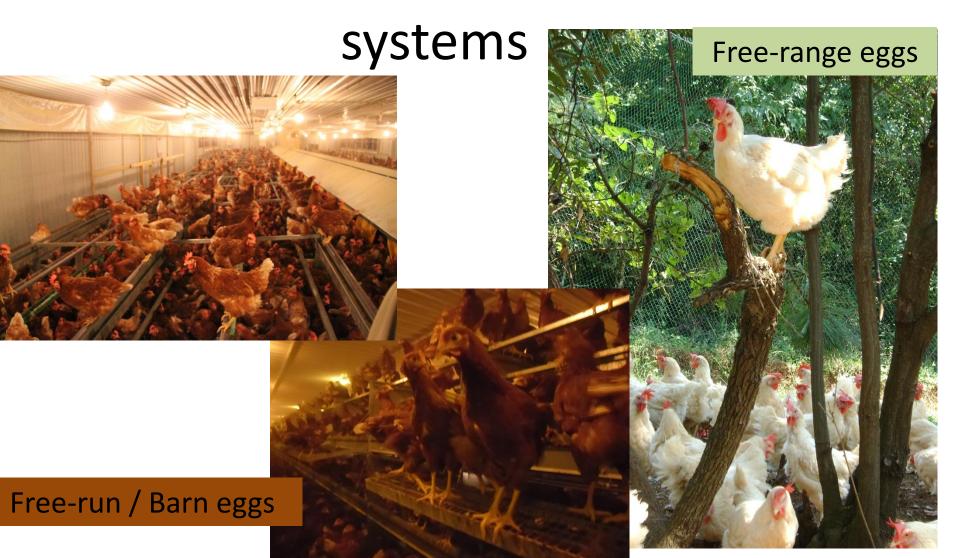
- Health professionals are trusted by consumers;
- Educational programs have a positive impact on the intention to consume more functional foods (52-79%) -

Pelletier et al., 2002. Journal of the American Dietetic Association 102: 1297-1300

- Complexity of the nutritional messages for omega-3 shell eggs;
- Long term benefits of the consumption of functional eggs (e.g. enrichment with lutein);



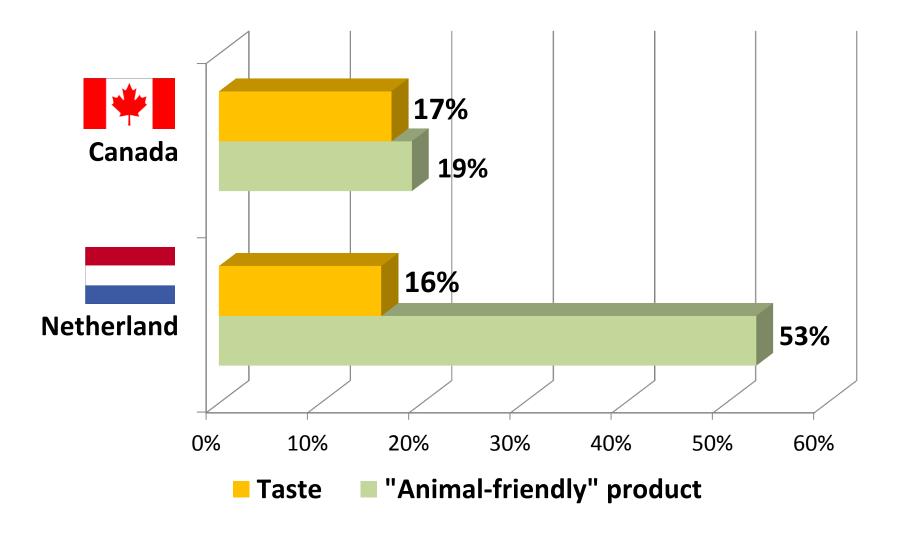
Eggs from alternative housing



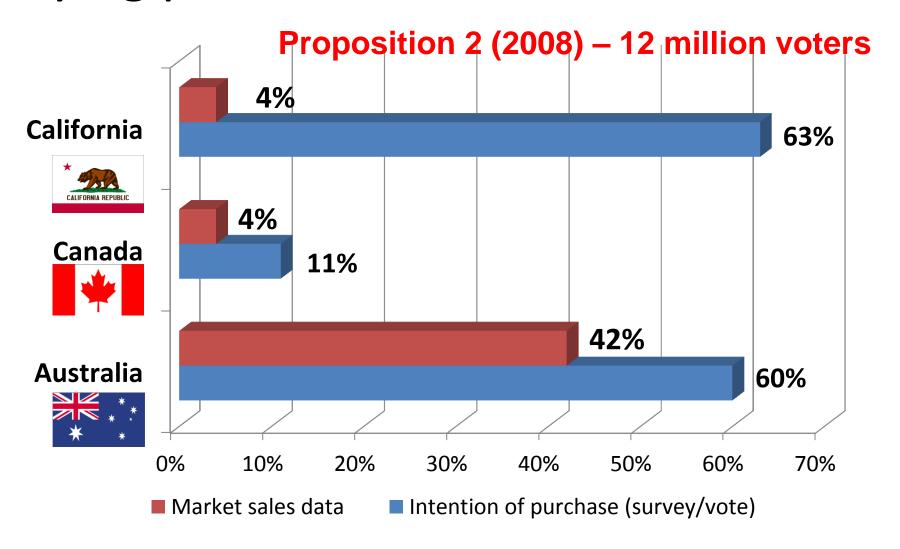
Awareness of consumers

- Free range (49%); Organic (46%); Free-run (30%);
- : Free-range (93%);
- ==== : 54% respondents "not sure where the eggs I bought come from";
- 2-28% of respondents in 25 countries did not pay attention to the production systems; avg. on 25,000 respondents = 18% Eurobarometer, 2005

Buying decisions – Free range eggs



Buying patterns – Intention vs. Action





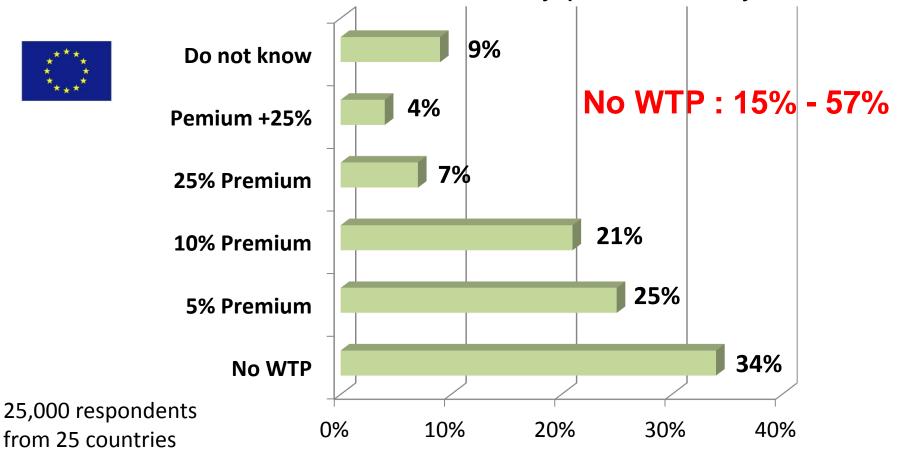
Willingness to Pay (WTP) for enhanced welfare

- WTP = "the interest of consumers to give up other goods or services to improve the well-being of other species";
- Findings recent meta-analysis of 24 studies Lagerkvist et al. (2011) European Review of Agricultural Economics 38: 55-78
 - WTP correlated positively to income and negatively to age of consumers;
 - WTP negatively correlated to legal regulations on AW;



WTP – Eurobarometer 229 (2005)

What additional premium are you willing to pay for eggs sourced from an animal-friendly production system?







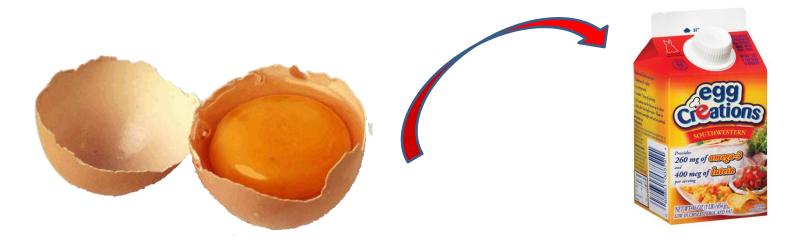
Lagerkvist et al. (2011) – European Review of Agricultural Economics 38: 55-78



Consumers – Egg products

Retail Liquid egg products

- Eggs are broken, pasteurized and sold as refrigerated or frozen products;
- Liquid eggs may contain egg white only, egg white + some yolk or whole eggs;
- Additional ingredients may be added to the mix;





Retail Liquid egg products















Use of Liquid egg products





- Convenient baking and cooking;
- Healthy cooking and recommendations from dieticians;
- Bodybuilders for high quality protein content;







Use of Liquid egg products

Egg white based product with vegetables or cheese addressing key consumer needs:

- Convenience;
- Taste;
- Health;





Liquid egg products as functional foods

- Liquid eggs can be enriched with various functional ingredients:
 - Omega 3;
 - Lutein;
 - Vitamins;





Hard boiled eggs





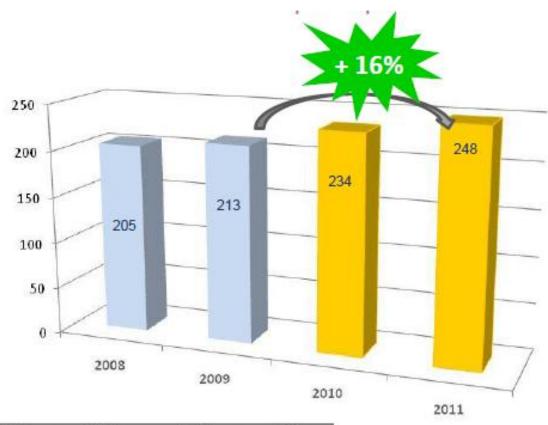








The new Snack food



2008	2009	2010	2011
205	213	234	248



Special egg products



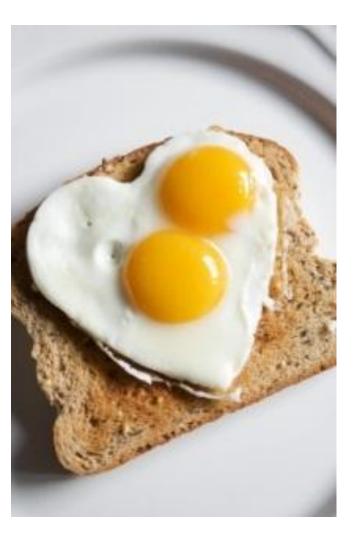






Conclusions

- Consumers enjoy eggs because they are tasty, safe to eat, easy to prepare and relatively cheap;
- While breakfast is dominant time for eggs, other opportunities to enjoy more eggs are being offered;
- In the mind of consumers, the relationship between egg consumption and health still very complex;
- Specialty eggs and egg products address new consumer needs and will continue to grow;
- Price will continue to be the single most prevalent buying decision for eggs;





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