



toluna   harris
interactive

Sustainable Food Barometer

Wave 2 - 2024

Executive Summary

 sodexo

Research plan

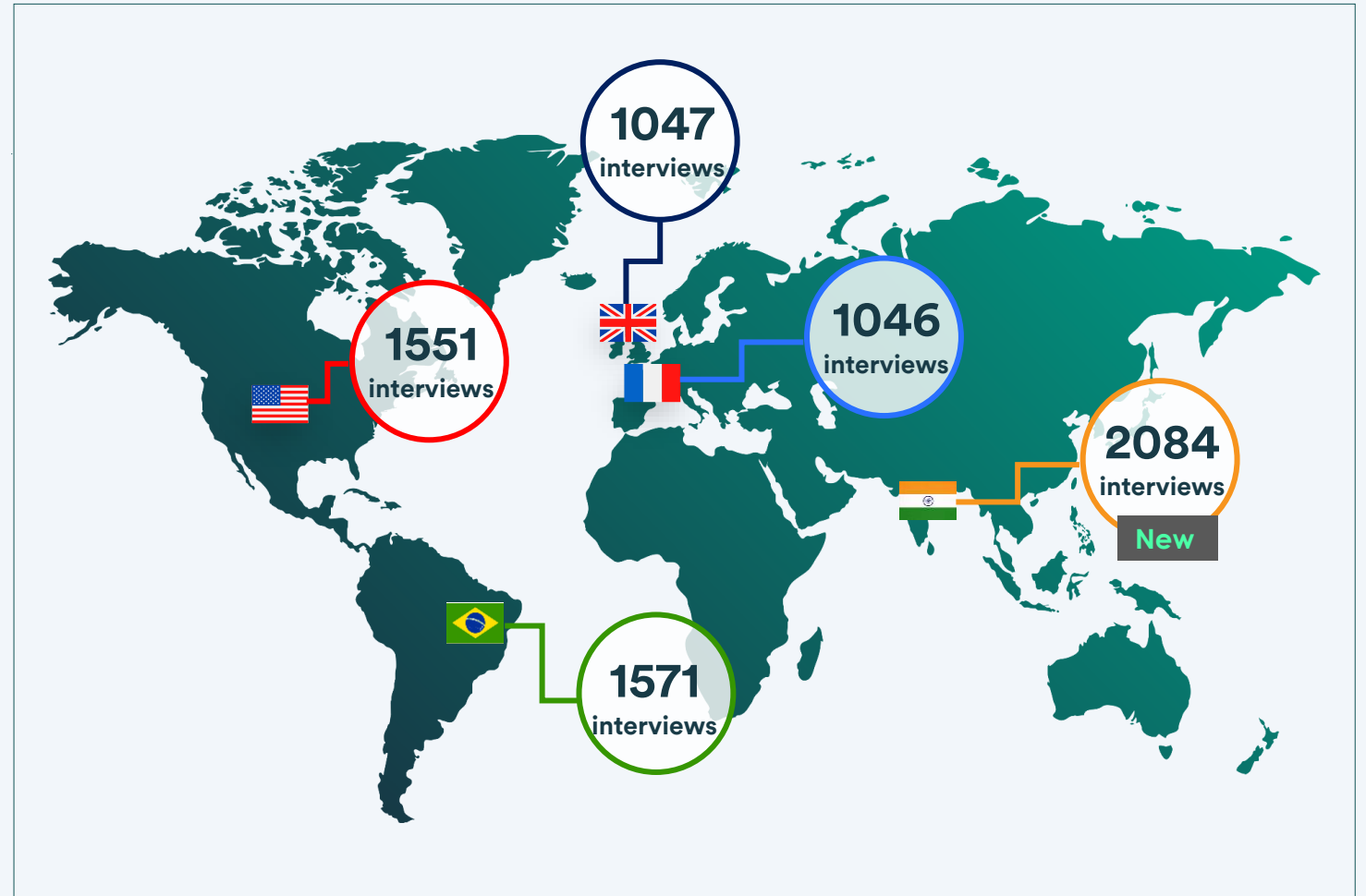
7299 online interviews

5 countries

National representative samples: sex, age, professional category and region

Please note more people were interviewed in the USA, Brazil and India to take into consideration the size of the countries' population

Fieldwork from 04 to 16 July 2024

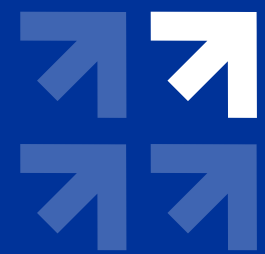


! The results presented at global level exclude India in order to be fully comparable with 2023. Results for India are presented in parallel.

A photograph of a woven basket filled with several large, light-brown potatoes. The basket is placed on dark, rich soil. In the background, more potatoes are visible, some still in the ground. A large, white, stylized number '1' is positioned in the top left corner of the image. The text is overlaid on the image in a clean, white, sans-serif font.

1

Despite an inflationary context that weighs on enthusiasm toward sustainable food, perceptions are still largely positive across all geographies



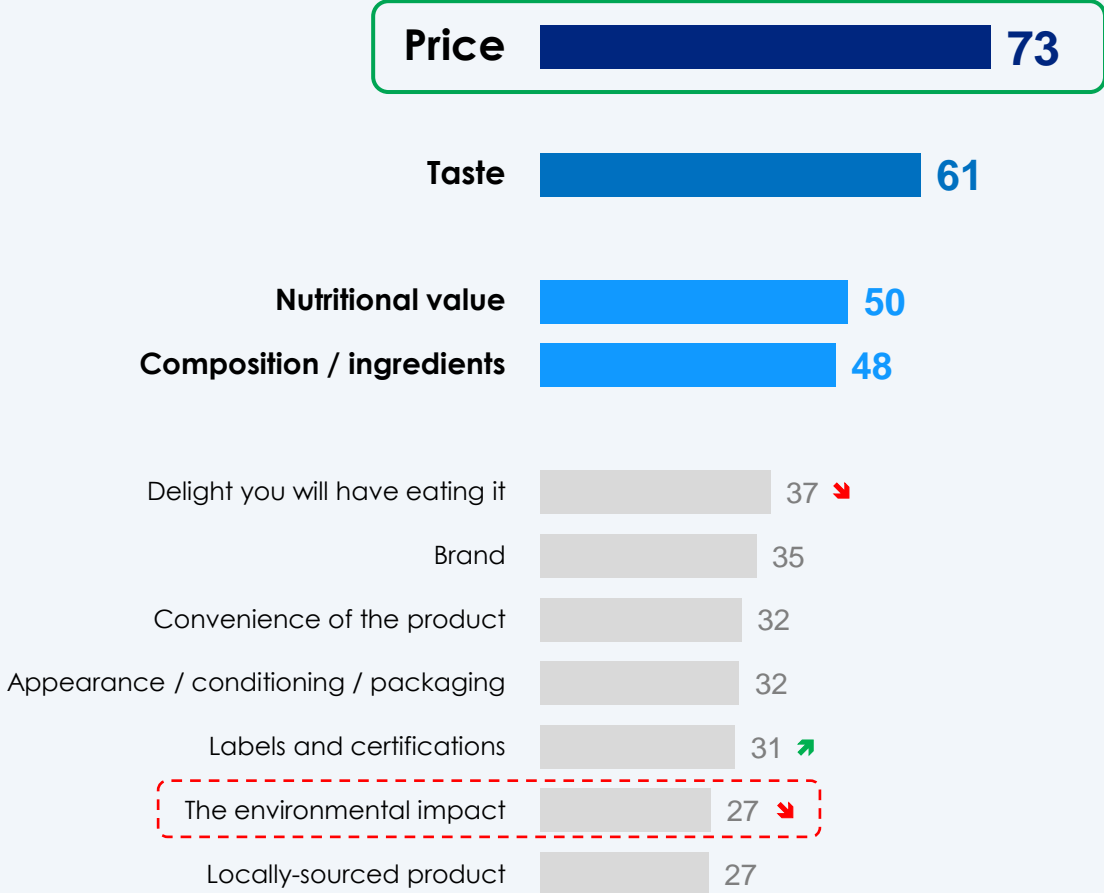
**Lasting inflationary context puts
purchasing power at the center
of concerns**

EXOGENOUS FACTORS EXPLAIN THIS TREND

A sustained inflationary context that puts environmental concerns on the back burner and reinforces price as the core element of choice

- To all – In %

Criteria for choosing food products



Young people (18 – 25 yo) are no exception to this trend

PRICE €

73%

+3 pts vs Wave 1

THE ENVIRONMENTAL IMPACT

27%

-3 pts vs Wave 1

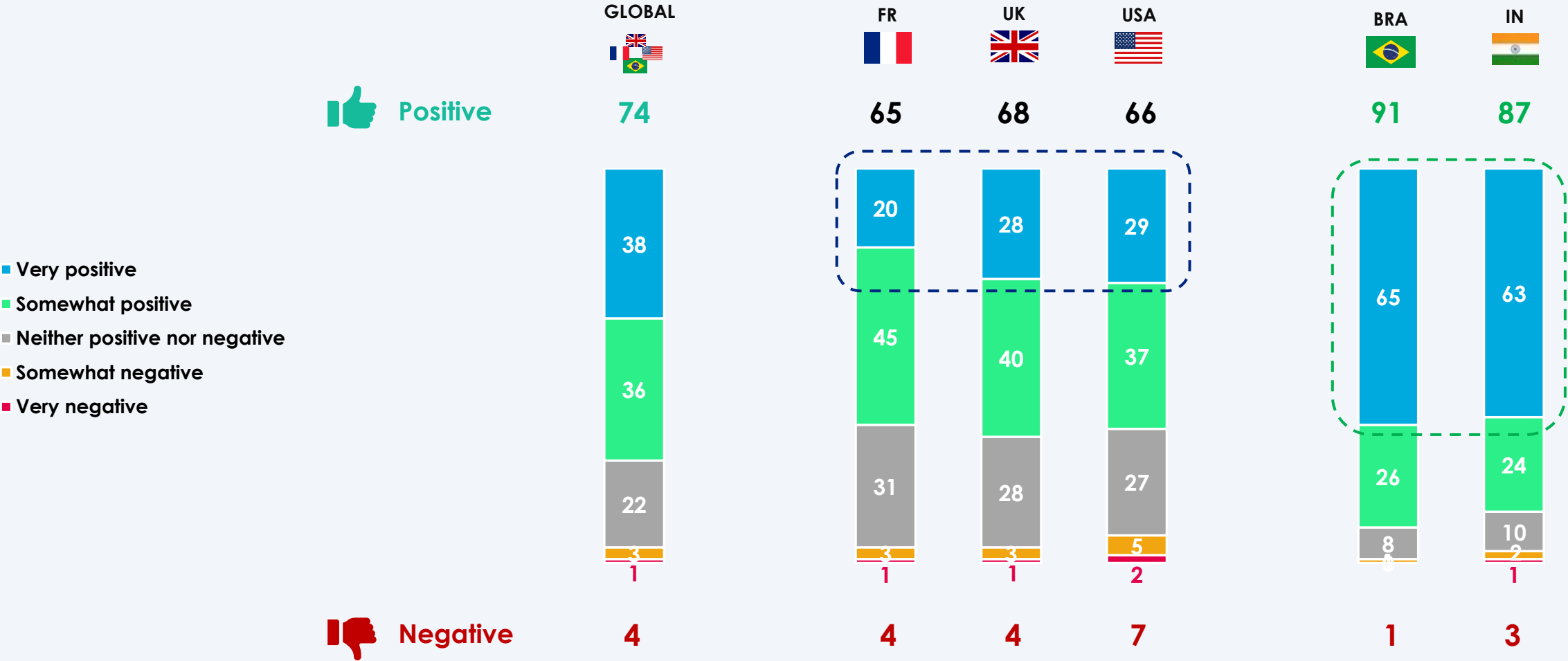


Despite this context, the perception of sustainable food is highly positive in all geographies

SUSTAINABLE FOOD: POSITIVE OR NEGATIVE PERCEPTION

A contrast between an extremely positive perception of sustainable food in “new world” countries vs. a more moderate enthusiasm in “old world/industrialized countries”

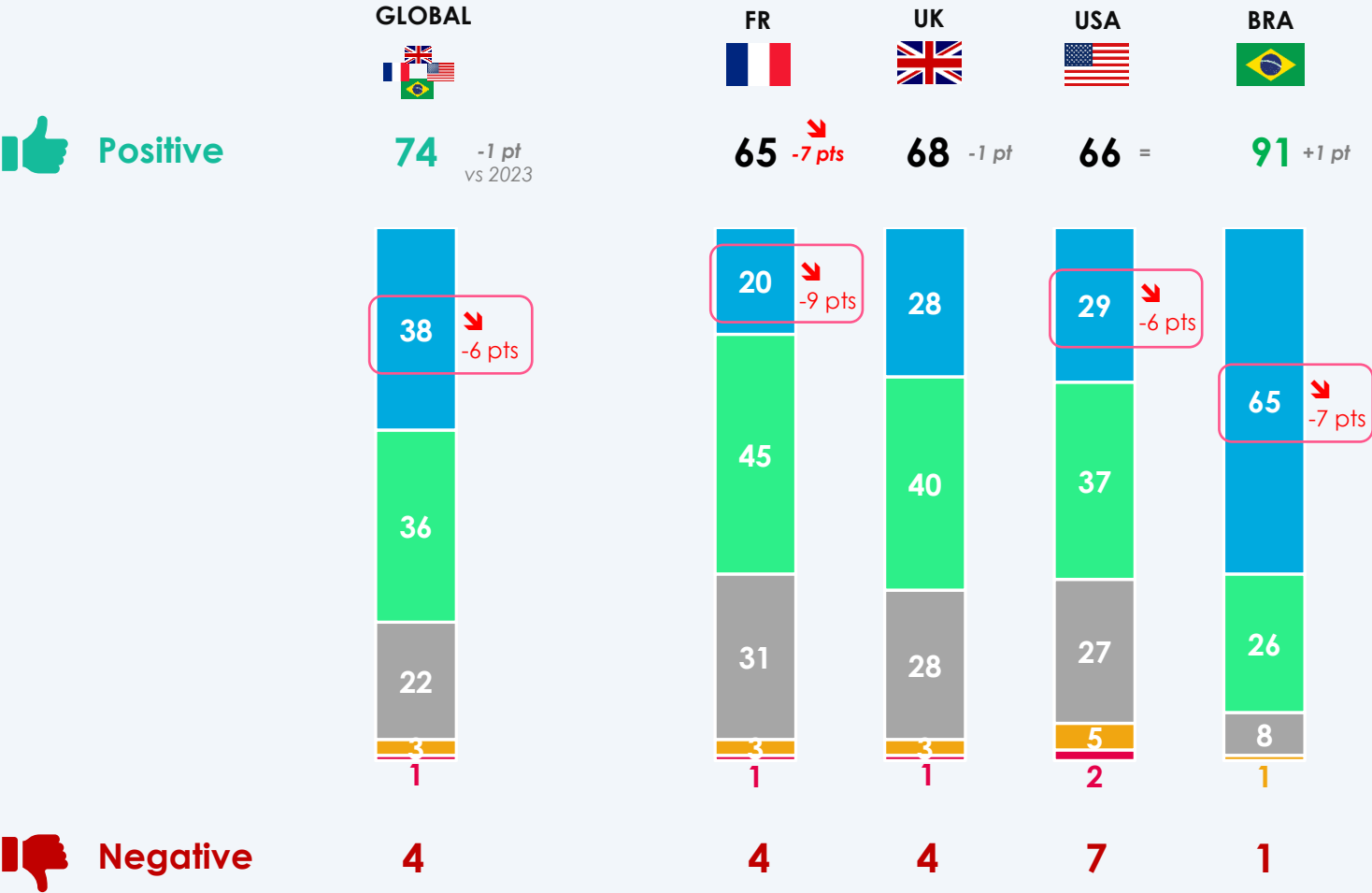
- To all – In %



SUSTAINABLE FOOD: POSITIVE OR NEGATIVE PERCEPTION

Less enthusiasm (“very positive”) than 1 year ago across the board and particularly in France

- To all – In %





Sustainable food: good for the environment, good for health and globally improves quality of life

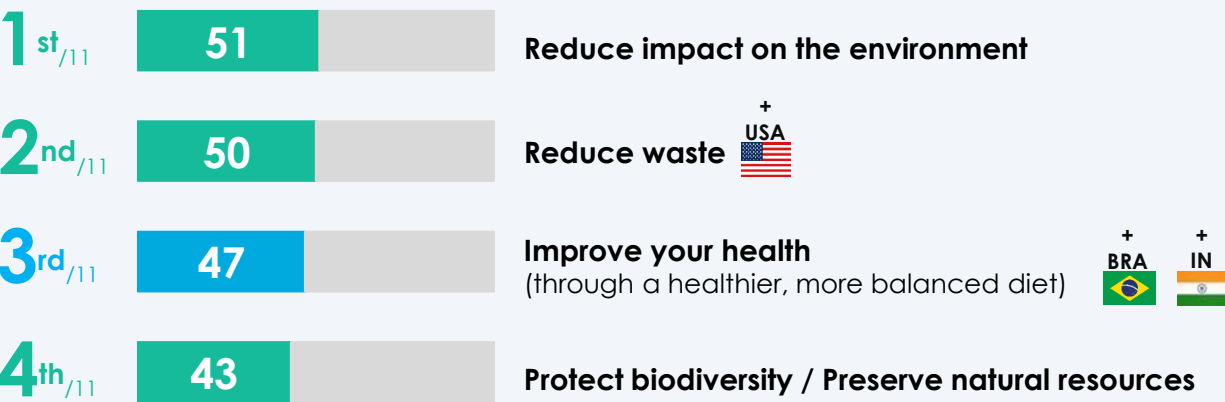
BENEFITS SPONTANEOUSLY ASSOCIATED WITH SUSTAINABLE FOOD

Its benefits are widely recognized, with health and the environment at the top of the list

- To all – In %

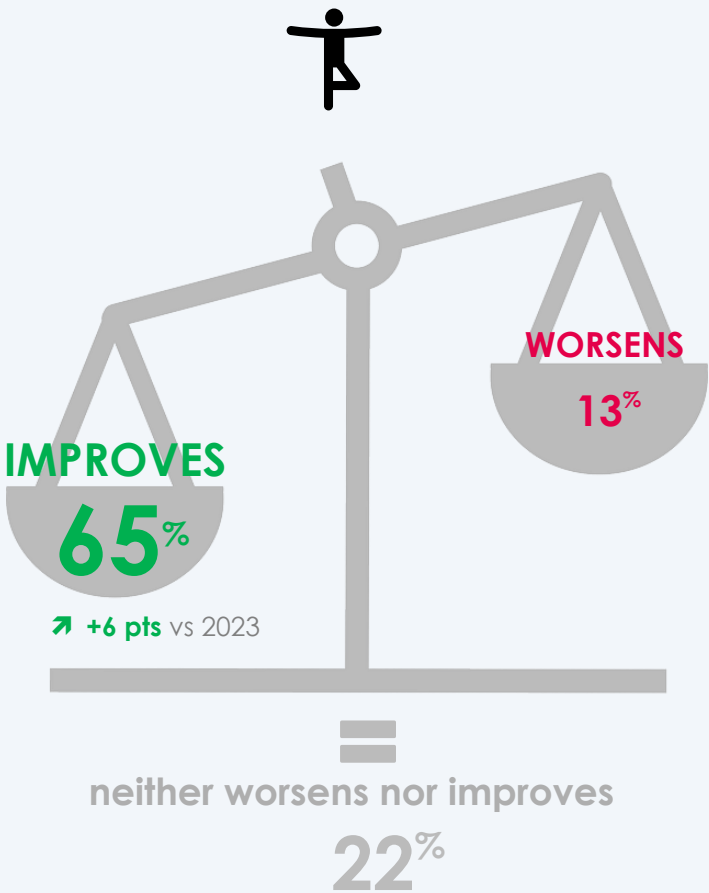
Main benefits

spontaneously associated with sustainable food



Other benefits: *support local producers / economies (38), respect animal welfare (36), have a long-term food security (36), promote fair and equitable working conditions for farm workers (26), eat with pleasure (22), support and create jobs in the local environment (21), discover new tastes, new flavours, new products (21)*

Sustainable food and quality of life



BENEFITS SPONTANEOUSLY ASSOCIATED WITH SUSTAINABLE FOOD

Reducing waste is seen as a major benefit in all countries, even if it is somewhat more emphasized by old-world countries

- To all – In %

50% **REDUCE WASTE**



2nd benefit spontaneously associated with sustainable food out of 11

TOP 1 OR 2 IN OLD-WORLD COUNTRIES



2nd_{/11}



2nd_{/11}



1st_{/11}

TOP 4 IN NEW-WORLD COUNTRIES



4th_{/11}

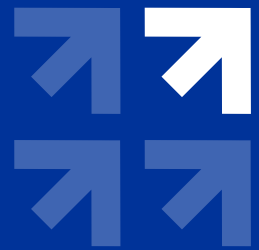


4th_{/11}

A close-up photograph of various foods being grilled on a metal barbecue grill. The food includes skewers of meat, possibly lamb or pork, and several vegetables like red and yellow bell peppers, onions, and mushrooms. The grill is set outdoors on a green lawn. The image is used as a background for a presentation slide.

2

Different attitudes towards sustainable food, but similar engagement forces



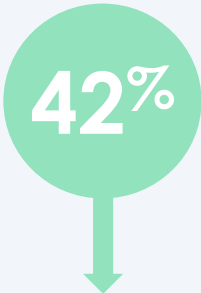
**Three consumer families
stand out when it comes to
their willingness to consume
sustainable products**

3 GROUPS OF CONSUMERS IN THEIR ATTITUDE TOWARDS SUSTAINABLE FOOD

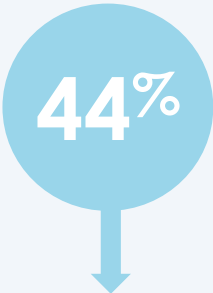
When it comes to relationships with sustainable food, 3 consumer families stand out

Willingness to consume sustainable products whenever possible

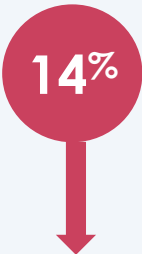
Already do it



Could do it /
hesitate to do it



Reject it

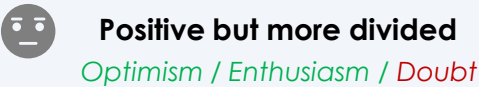


Spontaneous perception of SF

■ Positive ■ Neither positive nor negative ■ Negative



Main emotions towards SF



3 GROUPS OF CONSUMERS IN THEIR ATTITUDE TOWARDS SUSTAINABLE FOOD

Who are they?



More people **aged 25 to 44**



Slightly more **upper class** and **high income**



More people **with children**



Consume **a large variety of products** (sustainable or not)



Already adopted **a lot of sustainable practices in their daily lives** as well as **regarding food waste**



Slightly more people **aged under 25**



PCS Slightly more **inactive**



More people **without children**



Consume **a reduced variety of products**



Already adopted **only a few sustainable practices in their daily lives** as well as **regarding food waste**



DISTANT



No special features about age



More **males**



No special features



Consume **more processed food, fast food and seafood**



Already adopted **only a very few sustainable practices in their daily lives** as well as **regarding food waste**

3 GROUPS OF CONSUMERS IN THEIR ATTITUDE TOWARDS SUSTAINABLE FOOD

With regard to meat, very similar consumption habits between the 3 groups, more contrasts in their intention to reduce it in their diets



COMMITTED



INDECISIVE



DISTANT



Consumption of red meat

51%

Few times a week



Do not wish to reduce
14%

52%

Few times a week



Do not wish to reduce
25%

57%

Few times a week



Do not wish to reduce
53%



Consumption of non-red meat

62%

Few times a week



Do not wish to reduce
21%

65%

Few times a week



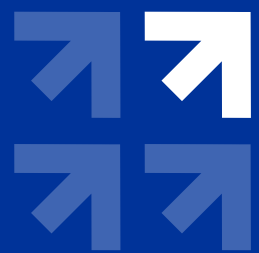
Do not wish to reduce
32%

65%

Few times a week



Do not wish to reduce
58%

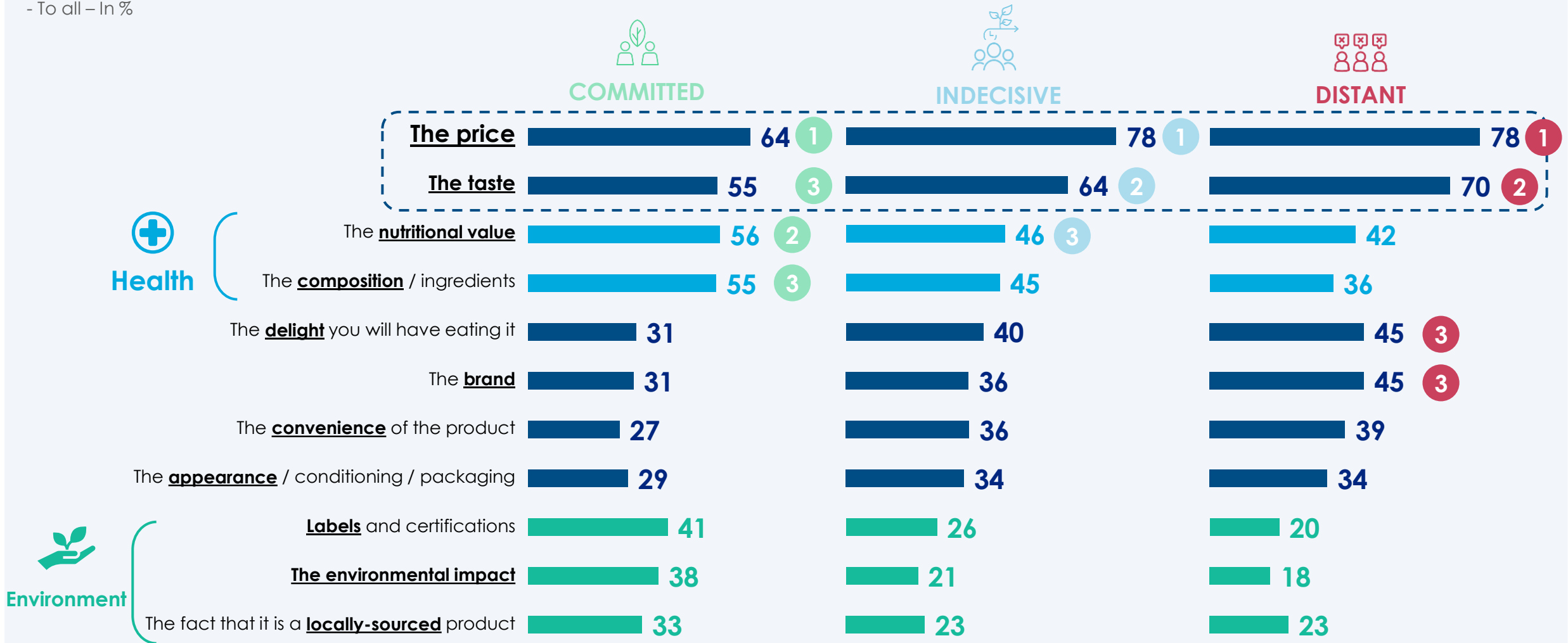


While price is a key criterion for all, taste and health are discriminating factors for all groups

3 GROUPS OF CONSUMERS IN THEIR ATTITUDE TOWARDS SUSTAINABLE FOOD

Price and taste are the 2 most important criteria in choosing a food product for all 3 groups / Health aspects are also important for all (especially for Committed consumers)

- To all – In %



TRADE-OFF AMONG 3 GROUPS WHO CONSUME DIFFERENTLY

It's on these 2 dimensions that all publics are least willing to make sacrifices plus the fact of breaking completely with their habits

- To all - In %



Not ready to eat a sustainable dish / product if it is...

Less tasty than an ordinary dish/product

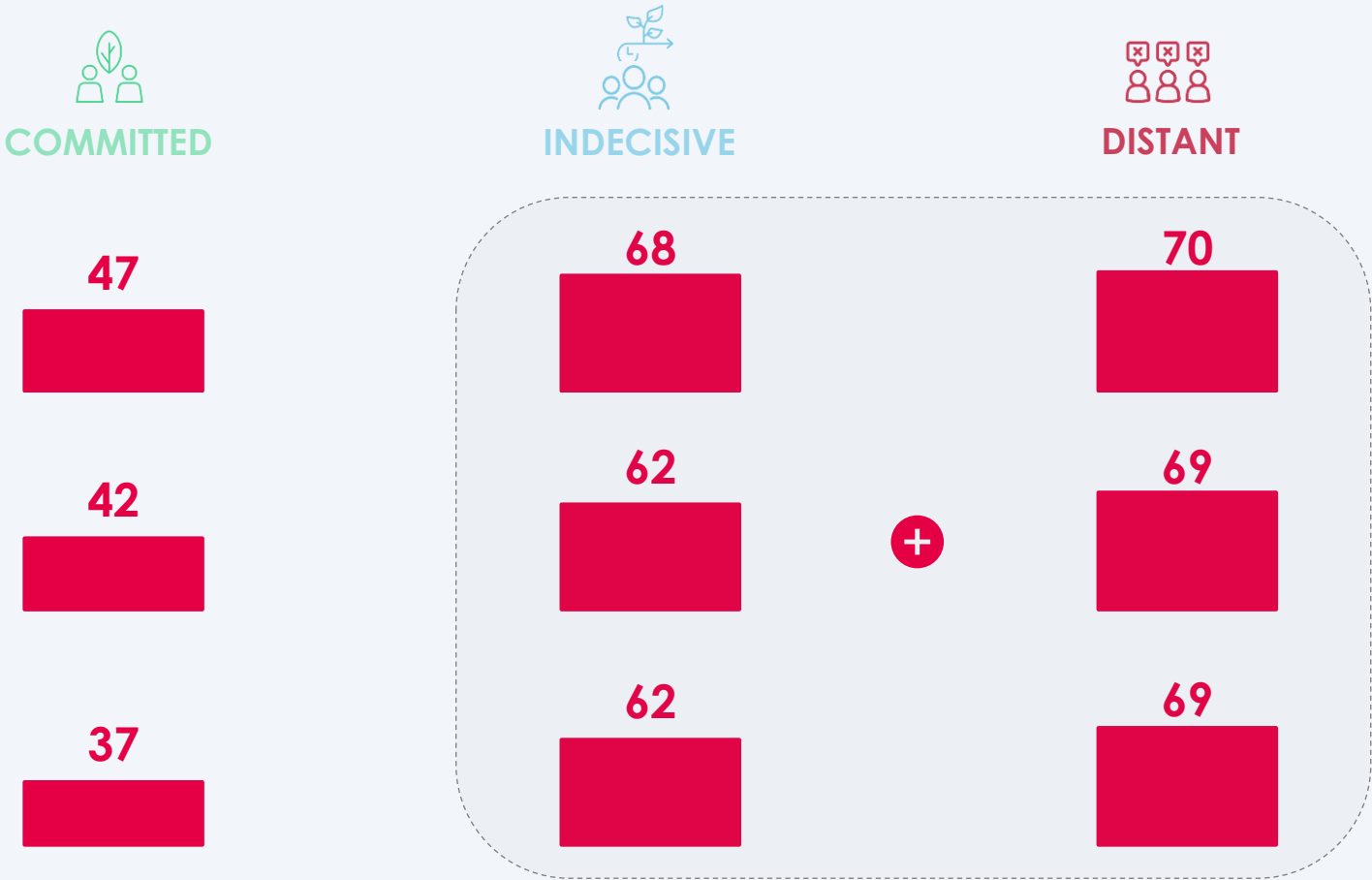
TASTE → 2nd criteria for choosing food products

Unusual, more difficult to offer to guests

More expensive than an ordinary dish/product

PRICE → 1st criteria for choosing food products

Top 3 barriers to move toward sustainable food for the 3 groups





Despite their current differences in terms of habits they can be activated by the same levers

POTENTIAL LEVERS TO CONSUME MORE OR SWITCH TO SUSTAINABLE PRODUCTS

Common levers, top of the list for each group

- To all – In %

Top 2 levers for both the committed and indecisive groups



COMMITTED

47%



46%



RECIPE IDEAS

using sustainable products



NUTRITIONAL INFORMATION

on the product / the dish



INDECISIVE

40%



37%



QNEW4_2 - Here are a few concrete actions that could be implemented or systematized by players in the Food Services Industry (cooking and serving food out of home). Which do you think are the most likely to convince you and other more reluctant people to consume more sustainable products? (Several answers possible)
QNEW5_2 - Here are a few concrete actions that could be implemented or systematized by players in the Food Services Industry (cooking and serving food out of home). Which ones would encourage you to consume more sustainable products? (Several answers possible)

POTENTIAL LEVERS TO CONSUME MORE OR SWITCH TO SUSTAINABLE PRODUCTS

Specific levers, more put forward by one group or another

- To all – In %

Top 7 LEVERS

(11 tested elements)

Reminder: Recipe ideas and Nutritional information are the 1st and 2nd levers for both groups



COMMITTED



Sustainable practices within the place you buy the product / the dish

Labels and certifications

A large choice of unusual sustainable dishes that you don't eat frequently at home

A loyalty program / incentives linked to sustainable choices



Guarantees about the suppliers

3

4

5

6

7



INDECISIVE

Labels and certifications

A large choice of unusual sustainable dishes that you don't eat frequently at home

A loyalty program / incentives linked to sustainable choices

The assurance that leftovers are donated to charities or food banks



Sustainable practices within the place you buy the product / the dish



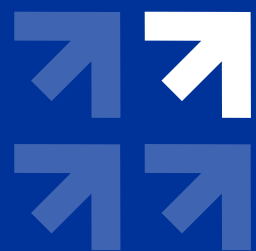
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QNEW5_2 - Here are a few concrete actions that could be implemented or systematized by players in the Food Services Industry (cooking and serving food out of home). Which ones would encourage you to consume more sustainable products? (Several answers possible)

A photograph of a group of people dining in a restaurant. The scene is warmly lit with modern, spherical pendant lights. In the foreground, a man in a dark pinstripe jacket and a woman in a dark blue shirt are seated at a table, smiling and engaged in conversation. The table is set with plates of food, including bread and small dishes. In the background, other diners and the restaurant's interior are visible, creating a lively and inviting atmosphere.

3

The Food Services Industry, much-awaited to encourage change and answer to consumer expectations

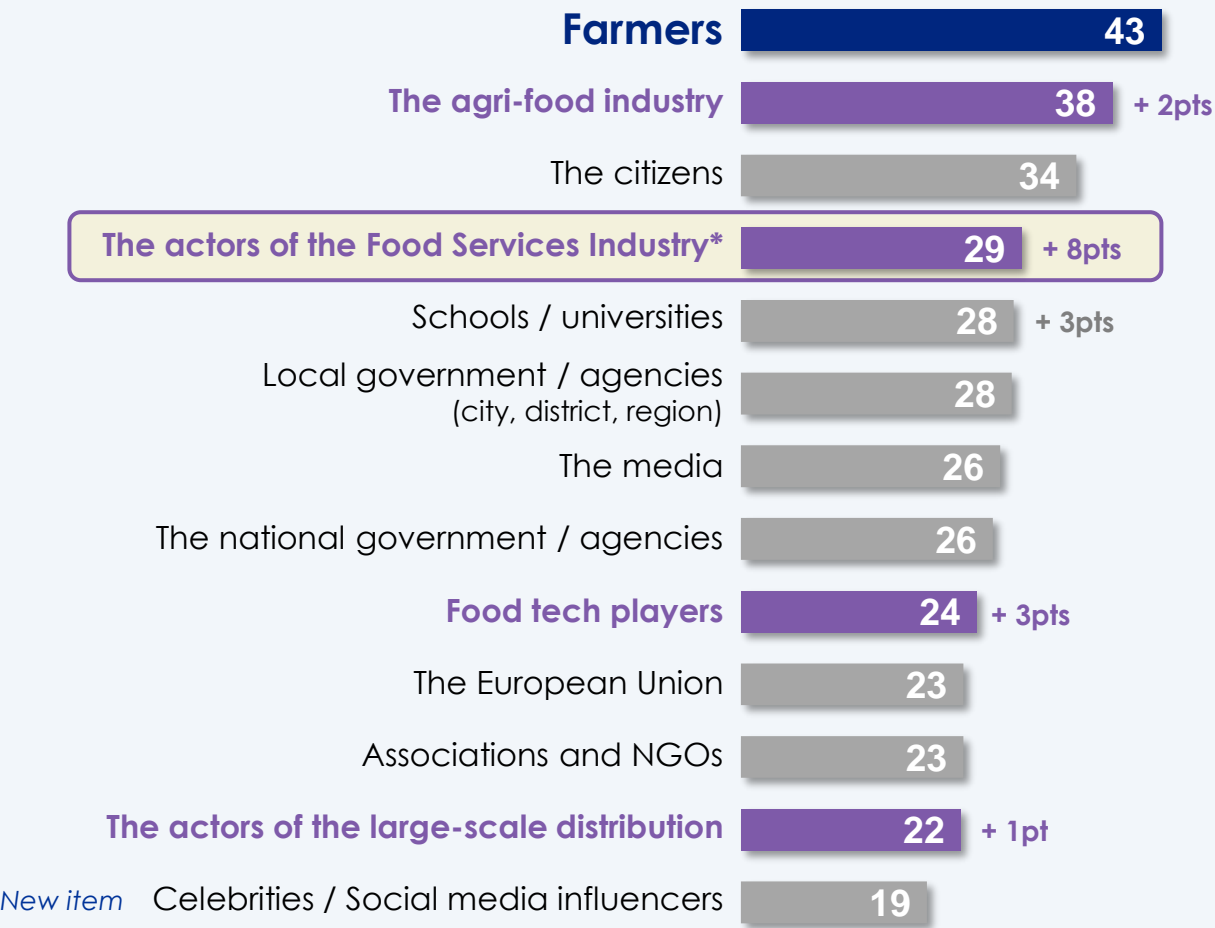


Alongside farmers and the agri-food sector, the Food Services industry is eagerly awaited to help moving toward

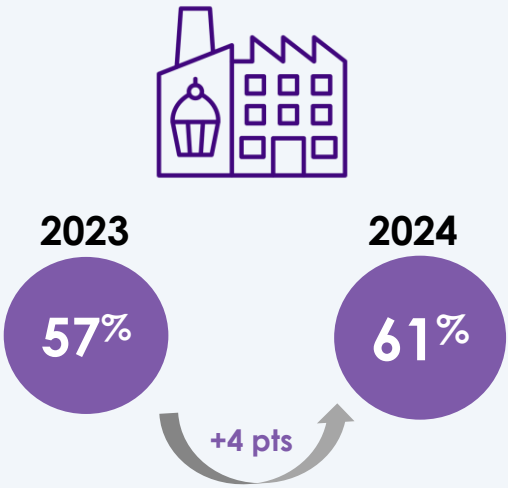
STAKEHOLDERS MOST LIKELY TO INFLUENCE THE TRANSITION TO A MORE SUSTAINABLE DIET

Farmers and producers at the heart of the transition's expectations and drivers, with the foodservice sector

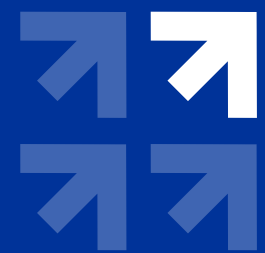
- To all – In %



Total
Players in the industrial
/agri-food ecosystem



*Item used to be "The actors of the catering industry" in wave 1

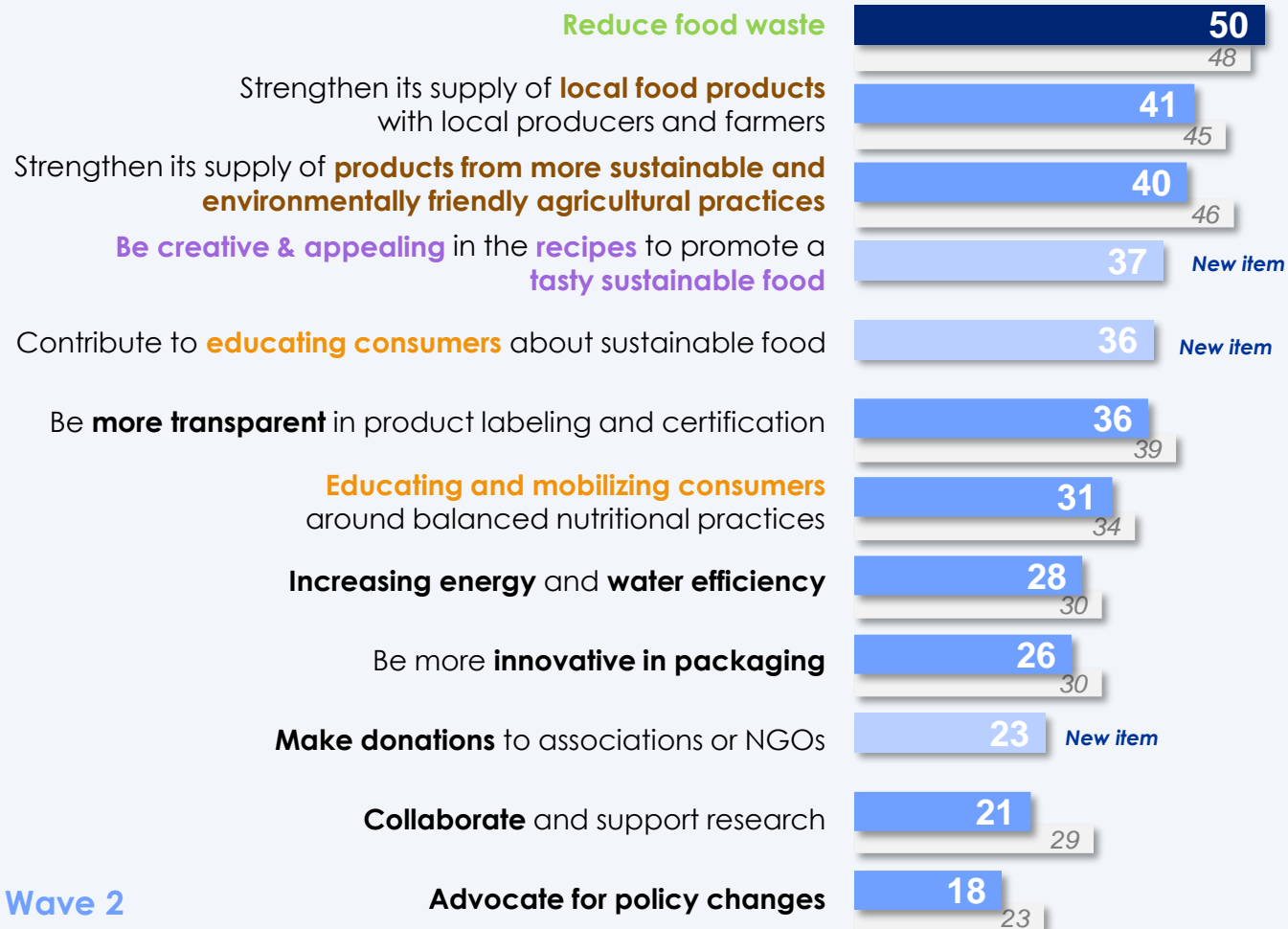


To meet these expectations,
out-of-home food services
can build on four pillars

EXPECTATIONS TOWARDS THE MAJOR PLAYERS IN THE FOOD SERVICES INDUSTRY

Expectations towards out of home food services based on 4 pillars

- To all – In %



■ Wave 2
■ Wave 1

4 pillars

Ecologically virtuous practices 

Food waste reduction is the only aspect to rise compared with 2023

Sustainable/responsible production methods 

Innovation (recipes) without loss of taste 

Pedagogy/education 

ZOOM ON INNOVATION PILLAR

- To all – In %

Be creative & appealing in the recipes
to promote a tasty sustainable food

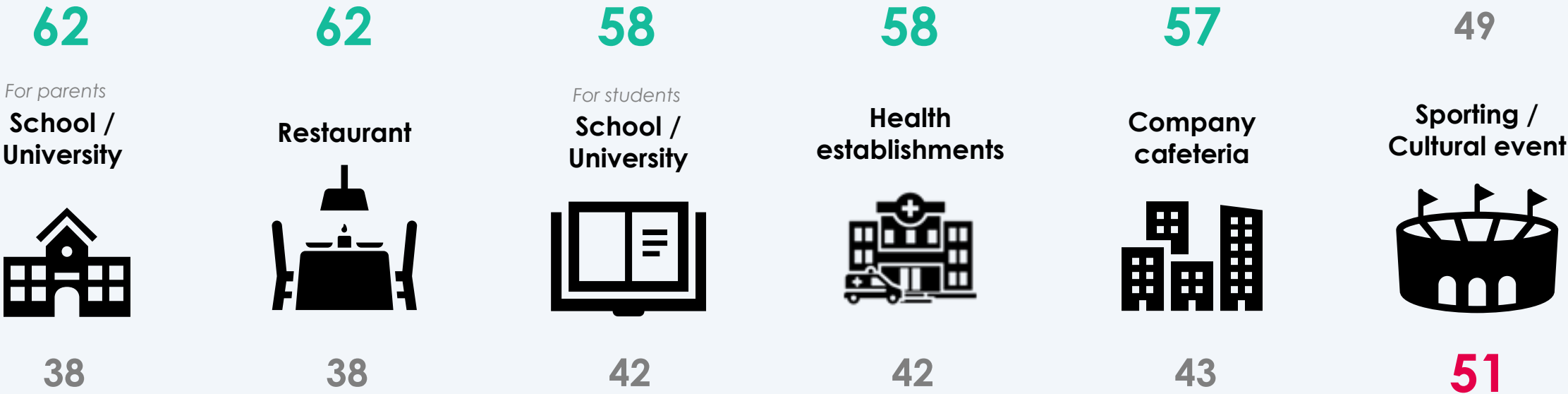


ZOOM ON INNOVATION PILLAR

This creativity can be demonstrated in the various “out-of-home” venues, where intentions to consume more sustainably are all in the majority (with the exception of sporting/cultural events)

- To all – In %

Proportion of the population wishing to eat more sustainable products than at home, by place



Proportion of the population not wishing to eat more sustainable products than at home, by place

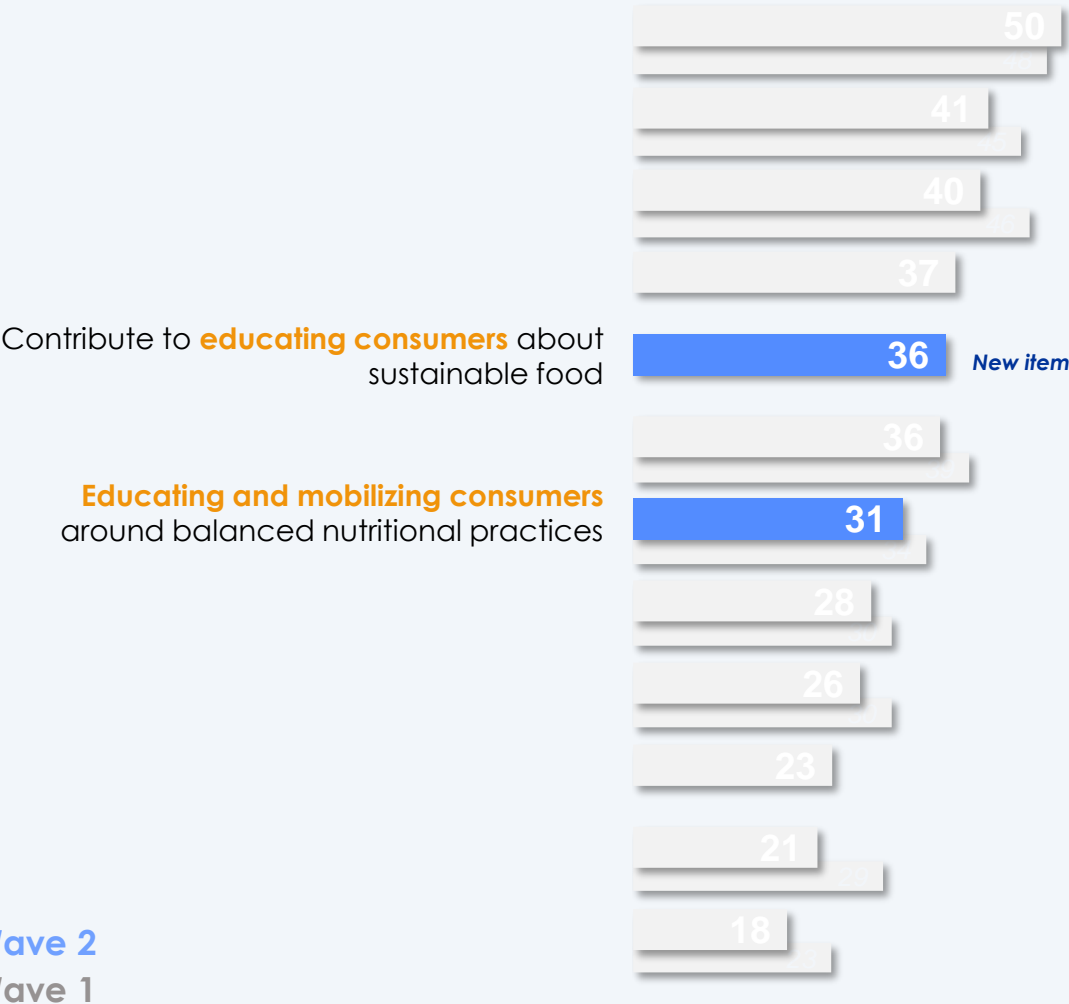
+ Emerging countries (Brazil and India) with a stronger desire to eat more sustainable products than at home

- English-speaking countries (UK, US) below the average for most locations

- France joining them this year with lower scores in most places

ZOOM ON PEDAGOGY/EDUCATION PILLAR

- To all – In %



Pedagogy/Education

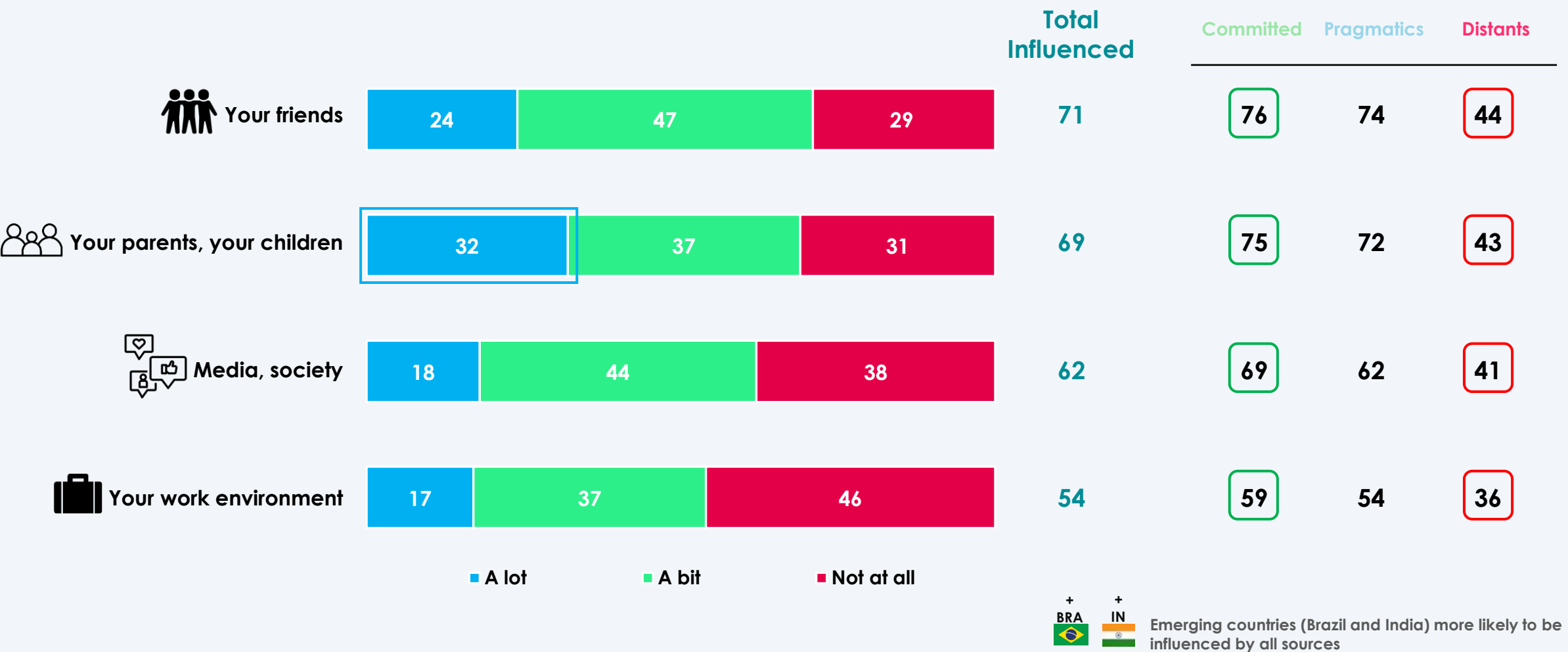
↓

By sponsoring responsible, healthy food products that contribute to a positive impact on public health and the environment

ZOOM ON PEDAGOGY/EDUCATION PILLAR

Family and friends appear to be key partners with the objective of educating

- To those who already consume / could / won't consume sustainable food products whenever possible – In %

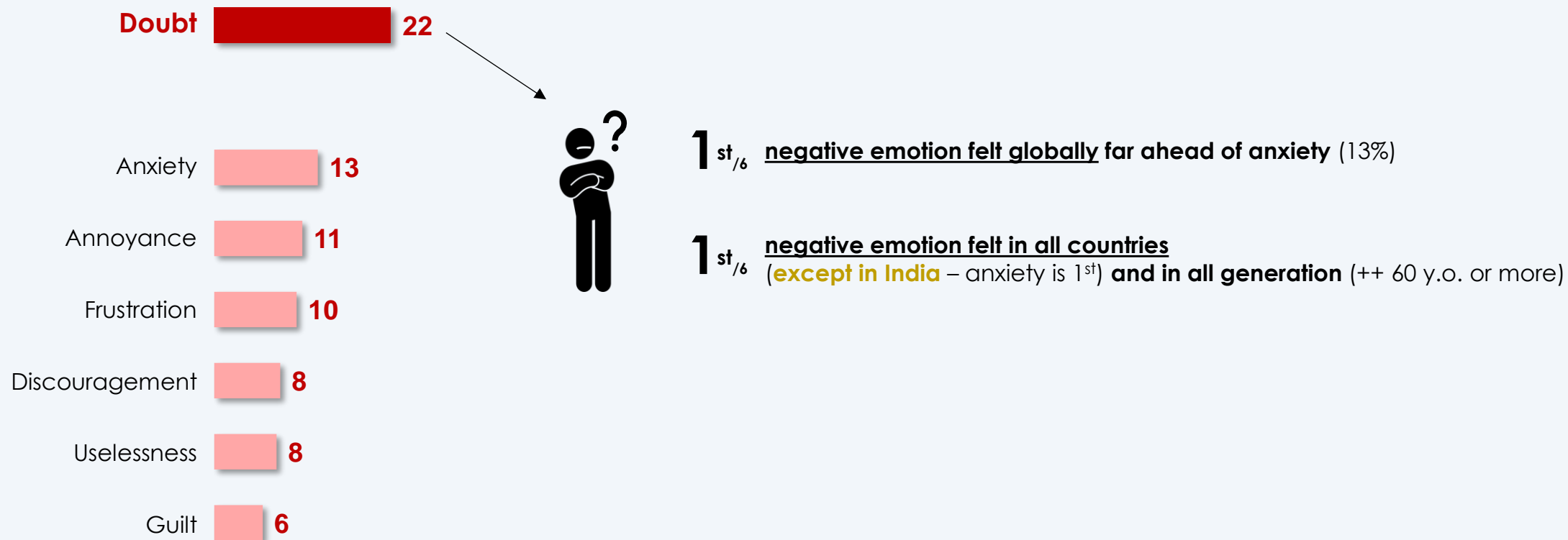


EDUCATIONAL PILLAR

By highlighting SF benefits pedagogy and education could help to clear up doubts and reinforce enthusiasm

- To all – In %

🙄 🙄 🙄 **Negative** emotions most felt when considering a more sustainable way of eating



Contacts

Please note that any **publication of these results** must be accompanied by the following technical elements: the **name of the research company**, the **name of the commissioner of the research**, the **survey methodology**, **fieldwork dates** and **sample size**.

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