



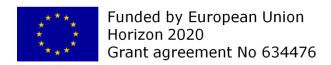


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Measuring Consumers' preferences for Traditional and Innovative Pork Products

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PRODUCTS".

- □ The AGRICULTURAL BIODIVERSITY remained one of the top

 CHALLENGES addressed by the last REFORM of the COMMON

 AGRICULTURAL POLICY (CAP).
- □ The EU adopted the BIODIVERSITY ACTION PLAN FOR AGRICULTURE whose PRIORITY is the "PROMOTION of actions to CONSERVE LOCAL or THREATENED livestock breeds" by SUPPORTING MEASURES that "stimulate enhanced VALUE-ADDED



- □ This RESEARCH fit within the PROPOSED MEASURES to promote ADDED-VALUE PRODUCTS → QUALITY CUES.
- □ The promotion of the TRADITIONAL FOOD PRODUCTS (TFP) fall within this approach due to their POSITIVE IMAGE associated to enhanced QUALITY and TASTE and to their strong associations with a particular ORIGIN and LOCALITY.



- □ However, the TFPS' QUALITY TRAITS can be IMPROVED by including HEALTH enhancement and other FOOD INNOVATIONS creating INNOVATIVE TRADITIONAL FOOD PRODUCTS (ITFP)
- TRADITION and INNOVATION may appear to be INCOMPATIBLE concepts and even CONTRADICTORY according to consumers' perceptions.



- Therefore, a TRADE-OFF ANALYSIS is needed to verify how food "INNOVATIONS" affect the "TRADITIONAL" concept perceptions.
- In addition, literature showed that NEOPHOBIC CONSUMERS have LOW EXPECTATIONS toward new food products and their neophobia level NEGATIVELY affects their willingness to consume them.



OBJECTIVES

- ☐ The MAIN OBJECTIVE of this research is THREEFOLD:
- 1. Understand the CONSUMERS-DRIVEN DEFINITION for the concept of "TRADITIONAL PRODUCTS".
- 2. CONSUMERS' PURCHASE INTENTION towards food TRADITIONAL products and food INNOVATIVE TRADITIONAL PRODUCTS.
- 3. Impact of CONSUMERS' FOOD NEOPHOBIA attitude on PURCHASE INTENTION and ACCEPTANCE.



CASE STUDIES

- ☐ The PORK PRODUCTS were taken as food product.
- ☐ In particular, we focused on the TRADITIONAL PORK PRODUCTS

(TPP) and INNOVATIVE TRADITIONAL PORK PRODUCTS (ITPP) in

three case studies obtained from THREE UNTAPPED PIG BREEDS

	Spain	Italy	Slovenia
Untapped breed	Porc Negre	Cinta Senese	Krškopolje
Traditional Pork Product (TPP)	Patties	Salami	Salami
Innovative Traditional Pork Product (ITPP1)	Enriched with a natural source of antioxidants	With natural preserving agent	Without preserving agent
Innovative Traditional Pork Product (ITPP2)	Enriched with a natural source of dietary fibre	-	-



CASE STUDIES

- Data was collected from QUESTIONNAIRES completed in a CONTROLLED ENVIRONMENT to a SAMPLE of approximately 120 consumers stratified by gender and age, in each case study.
- □ The EXPERIMENT was conducted in Barcelona (Spain), Bologna (Italy) and Ljubljana (Slovenia) during October-December 2016.
- Consumers were COMPENSATED for their participation.



METHODS

- 1. How we measured the CONSUMERS-DRIVEN DEFINITION for the concept of "TRADITIONAL FOOD"?
- 2. How we measured CONSUMERS FOOD NEOPHOBIA ATTITUDE?
- 3. How we measured CONSUMERS PURCHASE INTENTION?
- 4. How we measured CONSUMERS ACCEPTANCE?

1. How we measured the CONSUMERS-DRIVEN DEFINITION for the concept of "TRADITIONAL FOOD"? Disagree Disagree Disagree Disagree **Agree** Agree Agree Agree very **Neutral** Very Strongly Moderately Slightly Slightly Moderately Strongly Strongly **Strongly** 3 5 6 1. Are anchored to the past 2. Are tied to specific localities, regions or countries 3. Evoke strong memories of childhood 4. Are frequently consumed products 5. Are associated to specific celebrations and/or seasons 6. Are produced following recipes passed from generation to generation 7. Are produced in a domestic setting or by artisans 8. Helps local economies 9. Are environmental friendly 10. Possess distinctive and positive sensory merits 11. Are of low quality. 12. Are not safe 13. Are authentic and genuine products 14. Are a part of an area's gastronomic heritage 15. May help to maintain natural landscape 16. Are expensive products 17. Are not healthy and contains higher fat amount 18. Has narrow assortment of varieties and flavours 19. Are not available at the point of purchase 20. Are time consuming when prepared 21. Has unattractive appearance

22. Are difficult to prepare

2. How we measured CONSUMERS FOOD NEOPHOBIA ATTITUDE?										
Spain (Catalan)	Italy	Slovenia								
(R) Estic constantment provant aliments nous i diferents	. ,	1. (R) Kar naprej poskušam in zauživam nove in drugačne jedi								
2. No confio en els aliments nous	2. Non mi fido degli alimenti nuovi	2. Ne zaupam novim jedem								
3. Si no conec què hi ha en un aliment, no ho provo	3. Se non so cosa sia un alimento, non lo provo	3. V primeru, da jedi ne poznam, je ne bom poskusil								
4. (R) M'agraden els menjars de països diferents	4. Mi piacciono i cibi di differenti culture	4. (R) Všeč mi je hrana, ki izvira iz različnih kultur								
5. El menjar ètnic em sembla massa estrany per menjar	5. Considero i cibi etnici insoliti/stravaganti	5. Etnična hrana mi deluje čudna								
6. (R) En festes on hi ha menjar, provo nous aliments	6. (R) Quando alle cene ci sono nuovi cibi, li provo	6. (R) Na zabavah vedno poskusim nove jedi								
	Spain (Catalan) 1. (R) Estic constantment provant aliments nous i diferents 2. No confio en els aliments nous 3. Si no conec què hi ha en un aliment, no ho provo 4. (R) M'agraden els menjars de països diferents 5. El menjar ètnic em sembla massa estrany per menjar 6. (R) En festes on hi ha menjar,	Spain (Catalan) 1. (R) Estic constantment provant aliments nous i diferents 2. No confio en els aliments nous 3. Si no conec què hi ha en un aliment, no ho provo 4. (R) M'agraden els menjars de països diferents 5. El menjar ètnic em sembla massa estrany per menjar 6. (R) En festes on hi ha menjar, 1. (R) Assaggio frequentemente nuovi alimenti 2. Non mi fido degli alimenti nuovi 3. Se non so cosa sia un alimento, non lo provo 4. Mi piacciono i cibi di differenti culture 5. Considero i cibi etnici insoliti/stravaganti 6. (R) En festes on hi ha menjar, 6. (R) Quando alle cene ci sono								

- - 7. Em fa por provar aliments 7. I am afraid to eat things I have never had before que mai no he provat abans assaggiato prima, mi preoccupa
- 8. I am very particular about the 8. Sóc molt especial amb els foods I eat aliments que menjo
- 7. Mangiare cibi che non ho mai 7. Bojim se jesti stvari, ki jih še nisem jedel 8. Sem zelo izbirčen glede
 - hrane, ki jo zauživam
 - 8. Sono molto selettivo nei
 - confronti degli alimenti che consumo
 - 9. (R) Jem skoraj vse
- 9. (R) I will eat almost anything 9. (R) Menjaria gairebé de tot 9. (R) Mangerei quasi tutto

 - 10. (R) I like to try ethnic 10. (R) M'agrada provar nous 10. (R) Mi piace provare i 10. (R) Rad poskušam hrano v restaurants ètnics ristoranti etnici etničnih restavracijah restaurants

3. How we measured CONSUMERS PURCHASE INTENTION?

- NON-HYPOTHETICAL DISCRETE CHOICE EXPERIMENT-DCE
- We used the DCE because of its ABILITY to SIMULATE and MIMIC real MARKET where consumers choose amongst different products.
- 1. The product is **DESCRIBED** through an array of **ATTRIBUTES**.
- 2. Products are ARRANGED together following experimental designs to constitute "CHOICE SETS" (purchase situation/Cards).



METHODS: DISCRETE CHOICE EXPERIMENT

- 3. The products are OFFERED at DIFFERENT PRICES that can vary from (lowest price level €) to (highest price level €).
- 4. Respondent are ASKED to chose their PREFERRED PRODUCT in each CHOICE SET or to RANK THE PRODUCTS from the most preferred (BEST) to the least preferred (WORST) and if they would purchase them.



METHODS: DISCRETE CHOICE EXPERIMENT

	S:	PAIN		
Conventional product (Normal Quality)	Conventional product (Premium Quality)	TPP	ITPP1	ITPP2
Patty Conventional (pork + beef)	Patty Premium (Beef)	Patty (PN)	Patty (PN) Natural antioxidant	Patty (PN) Natural fiber
8€/Kg, 10€/Kg, 12€/Kg, 14€/Kg	12€/Kg, 15€/Kg, 18€/Kg, 21€/Kg	12€/Kg, 15€/Kg, 18€/Kg, 21€/Kg	12€/Kg, 15€/Kg, 18€/Kg, 21€/Kg	12€/Kg, 15€/Kg, 18€/Kg, 21€/Kg
	ľ	ΓALY		
Conventional product (Normal Quality)	Conventional product (Premium Quality)	TPP	ITPP1	
Salami Conventional	Salami Premium	Salami (CS)	Salami (CS) Natural preserving agent	
12€/Kg, 14€/Kg, 16€/Kg, 18€/Kg	16€/Kg, 18€/Kg, 20€/Kg, 22€/Kg	18€/Kg, 20€/Kg, 22€/Kg, 24€/Kg	18€/Kg, 20€/Kg, 22€/Kg, 24€/Kg	
	SLC	OVENIA		
Conventional product (Normal Quality)	Conventional product (Premium Quality)	ТРР	ITPP1	
Salami Conventional	Salami Premium	Salami (Kr)	Salami (Kr) Without preserving agent	
12€/Kg, 14€/Kg, 16€/Kg, 18€/Kg	16€/Kg, 18€/Kg, 20€/Kg, 22€/Kg	18€/Kg, 20€/Kg, 22€/Kg, 24€/Kg	18€/Kg, 20€/Kg, 22€/Kg, 24€/Kg	สฎายยากยาน พบ ๐๖ 44 7
	(Normal Quality) Patty Conventional (pork + beef) 8€/Kg, 10€/Kg, 12€/Kg, 14€/Kg Conventional product (Normal Quality) Salami Conventional 12€/Kg, 14€/Kg, 16€/Kg, 18€/Kg Conventional product (Normal Quality) Salami Conventional	Conventional product (Normal Quality) Patty Conventional (pork + beef) 8€/Kg, 10€/Kg, 12€/Kg, 14€/Kg Conventional product (Normal Quality) Salami Conventional 12€/Kg, 14€/Kg 16€/Kg, 18€/Kg, 20€/Kg, 22€/Kg Conventional product (Normal Quality) Salami Conventional 12€/Kg, 14€/Kg, 16€/Kg, 18€/Kg, 20€/Kg, 22€/Kg SLC Conventional product (Normal Quality) Salami Conventional Conventional product (Normal Quality) Salami Conventional Conventional product (Premium Quality) Salami Premium 12€/Kg, 14€/Kg, 16€/Kg, 18€/Kg,	(Normal Quality) (Premium Quality) Patty Conventional (pork + beef) 8€/Kg, 10€/Kg, 12€/Kg, 15€/Kg, 12€/Kg, 15€/Kg, 18€/Kg, 21€/Kg 12€/Kg, 14€/Kg Conventional product (Premium Quality) Salami Conventional Salami Premium Salami (CS) 12€/Kg, 14€/Kg 16€/Kg, 18€/Kg, 22€/Kg SLOVENIA Conventional product (Premium Quality) Salami Conventional Salami Premium Salami (CS) SLOVENIA Conventional product (Premium Quality) Salami Conventional Salami Premium Salami (Kr)	Conventional product (Normal Quality) Conventional product (Premium Quality) TPP ITPP1 Patty Conventional (pork + beef) Patty Premium (Beef) Patty (PN) Patty (PN) Natural antioxidant 8€/Kg, 10€/Kg, 12€/Kg, 12€/Kg, 12€/Kg, 12€/Kg, 15€/Kg, 12€/Kg, 14€/Kg 12€/Kg, 15€/Kg, 15€/Kg, 18€/Kg, 21€/Kg 12€/Kg, 15€/Kg, 18€/Kg, 18€/Kg, 21€/Kg ITALY Conventional product (Normal Quality) Conventional product (Premium Quality) TPP ITPP1 Salami Conventional Salami Premium Salami (CS) Natural preserving agent 12€/Kg, 14€/Kg, 18€/Kg, 20€/Kg, 22€/Kg 22€/Kg, 24€/Kg 22€/Kg, 24€/Kg Conventional product (Normal Quality) Conventional product (Premium Quality) TPP ITPP1 Salami Conventional Salami Premium Salami (Kr) Salami (Kr) Salami Conventional Salami Premium Salami (Kr) Without preserving agent 12€/Kg, 14€/Kg, 18€/Kg, 18€/Kg, 20€/Kg, 22€/Kg 18€/Kg, 20€/Kg, 22€/Kg 22€/Kg, 24€/Kg 16€/Kg, 18€/Kg 20€/Kg, 22€/Kg 22€/Kg, 24€/Kg



Purchase Situation: Spain

TPP ITPP₁ ITPP₂

Hamburguesa Porc Negre Mallorquí

> Cam de raça autòctona criada en sistema extensiu

2 Hamburgueses (250 g) 3.00€(12.00 €/Kg)



D

Hamburguesa mixta Porc i Vedella

2 Hamburgueses (250 g) 2.50€ (10.00 €/Kg)



CONV

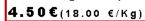
Hamburguesa
Porc Negre Mallorquí

Carn de raça autòctona criada
en sistema extensiu
Preparada amb una font natural de
fibra alimentària que millora

les nostres defenses

E

2 Hamburgueses (250 g)



Hamburguesa Vedella

Cam selecta

2 Hamburgueses (250 g) 5.25€ (21.00 €/Kg)





Hamburguesa Porc Negre Mallorquí

Carn de raça autòctona criada en sistema extensiu Preparada amb una font natural d'antioxidants que ajuda a prevenir malalties cardiovasculars

2 Hamburgueses (250 g) 3.75€ (15.00 €/Kg)



PREM

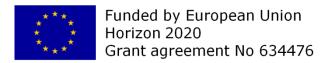


Purchase Situation: Slovenia

ITPP₁ **TPP** Α В Salama iz krškopoljskega prašiča Salama iz krškopoljskega prašiča Slovenska avtohtona pasma Slovenska avtohtona pasma Domača kmečka reja Domača kmečka reja Brez konzervansov Cel kos – 200 g (vakuumsko pakiran) Cel kos – 200 g (vakuumsko pakiran) 4,00 € (20,00 €/kg) 4,40 € (22,00 €/kg) C D Salama Salama Premium kakovost Cel kos – 200 g (vakuumsko pakiran) Cel kos – 200 g (vakuumsko pakiran) 2,40 € (12,00 €/kg) 4,40 € (22,00 €/kg)

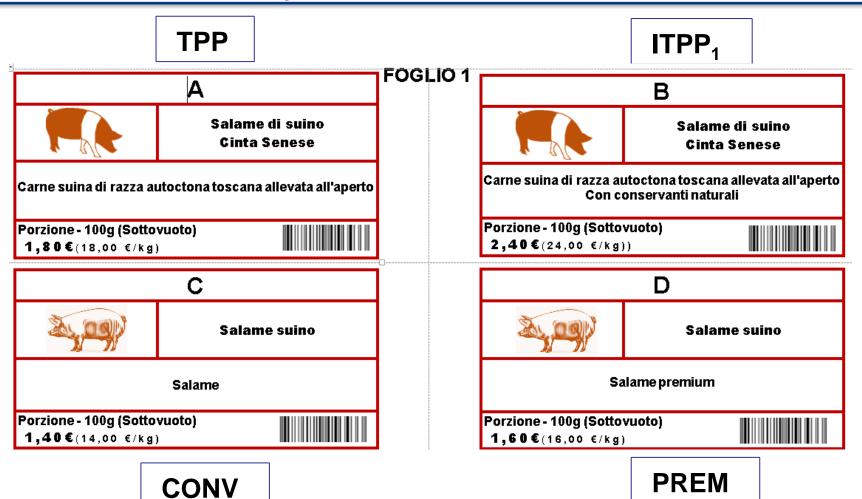
CONV

PREM





Purchase Situation: Italy



Funded by European Union Horizon 2020 Grant agreement No 634476



METHODS: WHY NON- HYPOTHETICAL?

- TO OVERCAME THE HYPOTHETICAL BIAS
- HYPOTHETICAL BIAS IN SURVEYS reflects the OLD SAYING that "THERE IS A DIFFERENCE BETWEEN SAYING AND DOING"
- Is defined as the DIFFERENCE between what a RESPONDENT indicates he WOULD PURCHASE in a SURVEY or interview and what he would actually do in REAL MARKET.



METHODS

- To overcame HYPOTHETICAL BIAS, we let the survey to be CONSEQUENTIAL TO RESPONDENT.
- We create a "REAL SHOPPING SCENARIO" at the end of the survey. Individuals WHO AGREED TO PARTICIPATE were asked to MANDATORY purchase their selected product.
- □ To avoid protest answers, before the DCE tasks, all participants were UNEXPECTEDLY rewarded by REAL MONEY that cover the highest price level of all products presented in the purchase situations (Cards) plus an additional margin ranging 10%- 30%



Expected Purchase Intention(DCE)

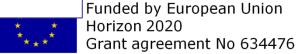


Create Sensory experience



Experienced Purchase Intention

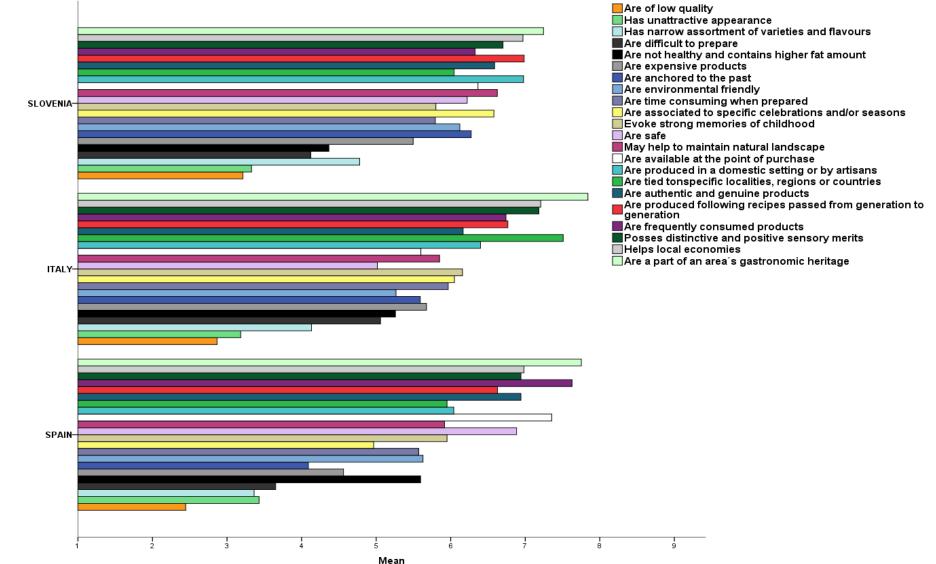
(Repeat the same CE)



4. How we measured CONSUMERS ACCEPTANCE?

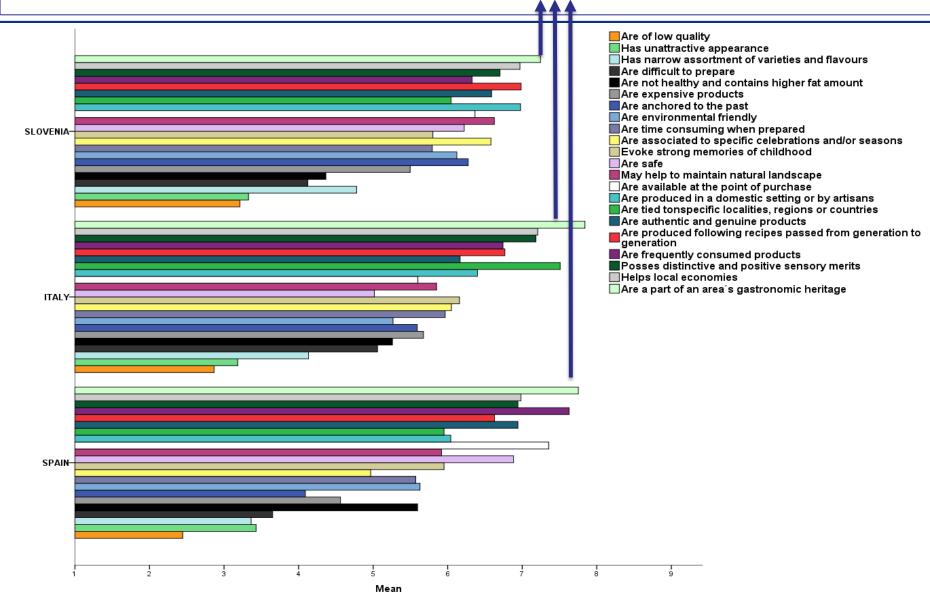
- SPONTANEOUS HEDONIC LIKENESS (TPP, ITPP, CONV, PREM) test was applied following 9-points Likert scale from "I extremely dislike" to "I extremely like".
- We follow the EXPECTANCY-DISCONFIRMATION MODEL.
- The experiment was conducted in three steps:
 - 1. TASTING in BLIND CONDITION with NO INFORMATION
 - 2. Information WITHOUT TASTING
 - 3. Tasting WITH INFORMATION

■ In general terms, the perception towards the Traditional Pork Products were POSITIVE SHOWING HIGH AGREEMENT level with the positive statements in all countries

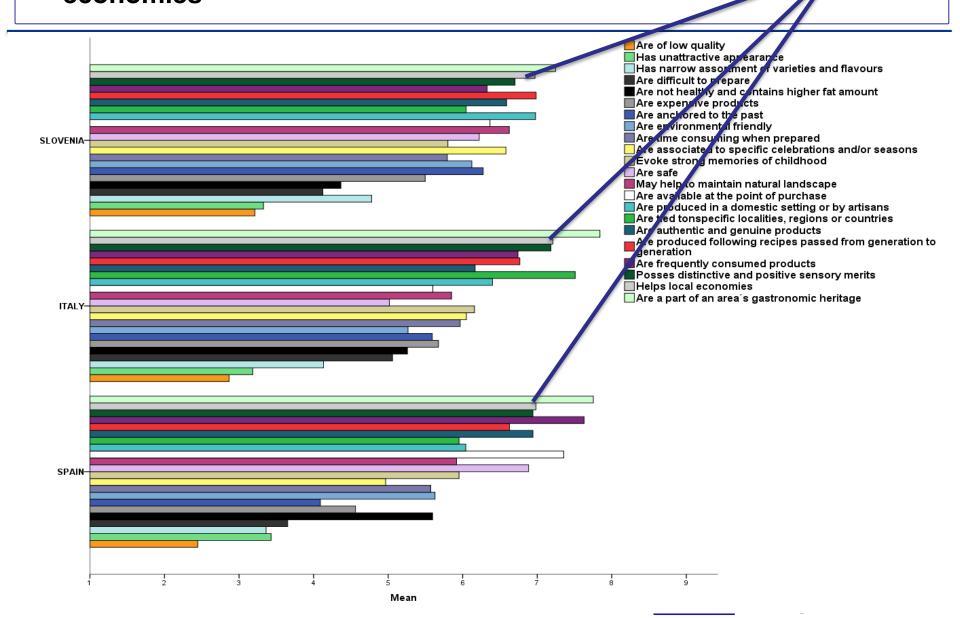


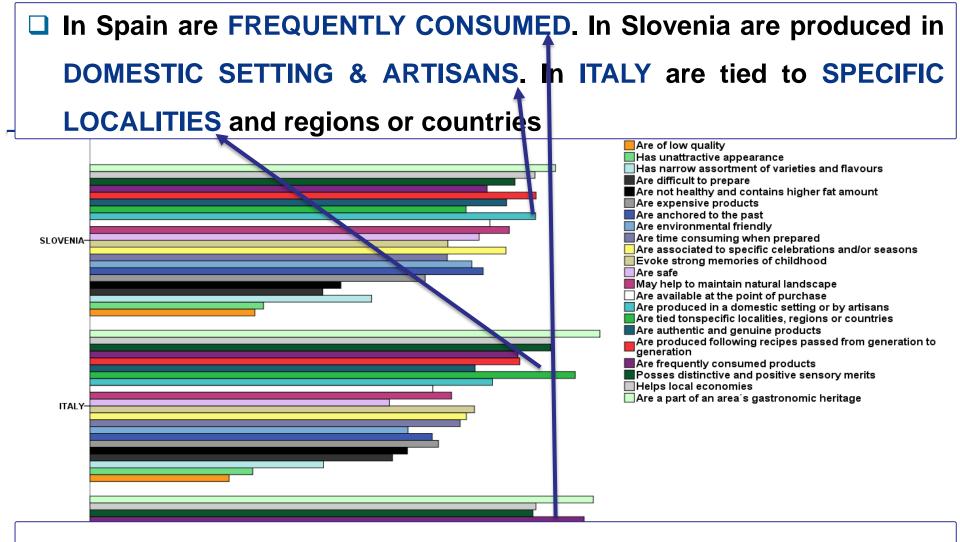
The TRADITIONAL CONCEPTS in all countries was highly identified as part of area GASTRONOMIC HERITAGE

Are of low quality
Has unattractive appearance
Has narrow assortment of varieties and flavours
Are difficult to prepare
Are on the all this and contains higher fat amount



☐ It was also recognized their role in MAINTAINING THE LOCAL economies





- SPAIN→ FREQUENT
- ITALY → UNIQUE
- □ SLOVENIA → HOMEMADE



RESULTS: CONSUMER FOOD NEOPHOBIA ATTITUDE

- □ The RELIABILITY of the FNS was assessed in each case study by calculating the internal consistency of the scale (CRONBACH-ALPHA). In SPAIN (0.819), ITALY (0.781) and SLOVENIA (0.846).
- □ individual FNS scores were calculated by SUMMING ALL the RATINGS of the ITEMS after REVERSING the NEGATIVE statements scores. FNS RATE INCREASE → NEOPHOBIA INCREASE

	N	Mean	Std. Deviation	
SPAIN	121	31.75 (Max 72)	11.90	
ITALY	121	31.56 (Max 72)	11.03	
SLOVENIA	131	29.28 (Max 72)	11.15	uropean Union)nent No 634476

Food NEOPHOBIC consumers DO NOT AGREE that the TPP posses distinctive and POSITIVE SENSORY merits

Statements regarding TPP concept	Sp	ain	Italy	Slovenia
1. Are anchored to the past		4,1	5,6	6,3
2. Are tied to specific localities, regions or countries		6,0	7,5	6,0
3. Evoke strong memories of childhood	_**	6,0	6,2	5,8
4. Are frequently consumed products		7,6	6,8	6,3
5. Are associated to specific celebrations and/or seasons		5,0	6,0	6,6
6. Are produced following recipes passed from generation to generation	_**	6,6	6,8	- ** 7,0
7 Are produced in a domestic setting or by artisans		6.0	6.4	7.0

2. Are tied to specific localities, regions of countries		0,0		1,5	1	0,0
3. Evoke strong memories of childhood	- **	6,0		6,2		5,8
4. Are frequently consumed products		7,6		6,8		6,3
5. Are associated to specific celebrations and/or seasons		5,0		6,0]	6,6
6. Are produced following recipes passed from generation to generation	- **	6,6		6,8	- **	7,0
7. Are produced in a domestic setting or by artisans		6,0		6,4]	7,0
8. Helps local economies	- ***	7,0		7,2	- **	7,0
9. Are environmental friendly	- **	5,6		5,3]	6,1
10. Possess distinctive and positive sensory merits	_***	6,9	_***	7,2	_***	6,7
11. Are of low quality.		2,4		2,9	+**	3,2
12. Are not safe	- ***	6,9		5,0		6,2
13. Are authentic and genuine products	- ***	6,9	- **	6,2	-**	6,6
14 Are a part of an area's destronomic heritage	_***	7.8	1	7.8	_***	7 2

4. Are frequently consumed products		7,6		6,8		6,3
5. Are associated to specific celebrations and/or seasons		5,0		6,0]	6,6
6. Are produced following recipes passed from generation to generation	- **	6,6		6,8	-**	7,0
7. Are produced in a domestic setting or by artisans		6,0		6,4	1	7,0
8. Helps local economies	_***	7,0		7,2	-**	7,0
9. Are environmental friendly	_**	5,6		5,3	1	6,1
10. Possess distinctive and positive sensory merits	_***	6,9	_***	7,2	_***	6,7
11. Are of low quality.		2,4		2,9	+**	3,2
12. Are not safe	_***	6,9		5,0	1	6,2
13. Are authentic and genuine products	_***	6,9	_**	6,2	_**	6,6
14. Are a part of an area's gastronomic heritage	_***	7,8		7,8	_***	7,2
15 May halp to maintain natural landscape	**	5.0	1	5.0	_**	6.6

5. Are associated to specific celebrations and/or seasons		5,0		6,0	1	6,6
6. Are produced following recipes passed from generation to generation	_**	6,6		6,8	_**	7,0
7. Are produced in a domestic setting or by artisans		6,0	T	6,4		7,0
8. Helps local economies	- ***	7,0		7,2	_**	7,0
9. Are environmental friendly	- **	5,6	T	5,3		6,1
10. Possess distinctive and positive sensory merits	_***	6,9	_***	7,2	_***	6,7
11. Are of low quality.		2,4		2,9	+**	3,2
12. Are not safe	- ***	6,9		5,0]	6,2
13. Are authentic and genuine products	- ***	6,9	- **	6,2	_**	6,6
14. Are a part of an area's gastronomic heritage	- ***	7,8		7,8	-***	7,2
15. May help to maintain natural landscape	_**	5.9		5.9	_**	6.6

5. Are associated to specific celebrations and/or seasons		5,0		6,0]	6,6
6. Are produced following recipes passed from generation to generation	_**	6,6		6,8	_**	7,0
7. Are produced in a domestic setting or by artisans		6,0		6,4		7,0
8. Helps local economies	_***	7,0		7,2	_**	7,0
9. Are environmental friendly	_**	5,6		5,3		6,1
10. Possess distinctive and positive sensory merits	_***	6,9	- ***	7,2	_***	6,7
11. Are of low quality.		2,4		2,9	+**	3,2
12. Are not safe	- ***	6,9		5,0		6,2
13. Are authentic and genuine products	- ***	6,9	_ **	6,2	- **	6,6
14. Are a part of an area's gastronomic heritage	- ***	7,8		7,8	_***	7,2
15. May help to maintain natural landscape	_**	5,9		5,9	_**	6,6
16. Are expensive products		4,6		5,7		5,5

9. Are environmental triendly		5,6		5,3	1	6,1
10. Possess distinctive and positive sensory merits	_***	6,9	- ***	7,2	_***	6,7
11. Are of low quality.		2,4		2,9	+**	3,2
12. Are not safe	_***	6,9		5,0		6,2
13. Are authentic and genuine products	_***	6,9	_**	6,2	_**	6,6
14. Are a part of an area's gastronomic heritage	_***	7,8		7,8	- ***	7,2
15. May help to maintain natural landscape	_**	5,9		5,9	_**	6,6
16. Are expensive products		4,6		5,7		5,5
17. Are not healthy and contains higher fat amount		5,6		5,3		4,4

		,	I	,	1	,
13. Are authentic and genuine products	- ***	6,9	- **	6,2	_ **	6,6
14. Are a part of an area's gastronomic heritage	- ***	7,8		7,8	_***	7,2
15. May help to maintain natural landscape	_**	5,9		5,9	_**	6,6
16. Are expensive products		4,6		5,7		5,5
17. Are not healthy and contains higher fat amount		5,6		5,3		4,4
18 Has narrow assortment of varieties and flavours	_ **	3.4	_***	41]	12

7,4

5,6

3,4

3.7

5,6

6,0

3,2

5.1

6,4

5,8

19. Are not available at the point of purchase

20. Are time consuming when prepared

21. Has unattractive appearance

22. Are difficult to prepare

AGREEMENT LEVEL with the affirmation "TPP posses distinctive & POSITIVE SENSORY merits" DECREASE when the FOOD NEOPHOBIA **Ievel INCREASE** 1. Are anchored to the past 5,6 6,3 4,1 2. Are tied to specific localities, regions or countries 6,0 7,5 6,0 3. Evoke strong memories of childhood 6,0 6,2 5,8 4. Are frequently consumed products 7,6 6,8 6,3 5. Are associated to specific celebrations and/or seasons 5.0 6,6 6.0 6. Are produced following recipes passed from generation to generation 6,8 6,6 7,0 7. Are produced in a domestic setting or by artisans 6,0 6,4 7,0 8. Helps local economies 7.0 7,0 7,2 5,6 5,3 9. Are environmental friendly 6,1 _*** 6,9 _*** 10. Possess distinctive and positive sensory merits 7,2 6,7 2,4 2,9 3,2 11. Are of low quality. 12. Are not safe 6.9 5.0 6,2 _*** 6.9 6,2 6,6 13. Are authentic and genuine products 14. Are a part of an area's gastronomic heritage 7,8 7,8 7,2 15. May help to maintain natural landscape 5,9 5,9 6,6 4,6 16. Are expensive products 5.7 5,5 17. Are not healthy and contains higher fat amount 5,6 5,3 4,4 +** 18. Has narrow assortment of varieties and flavours 3,4 4,1 4,8

7,4

5,6

3,4

3.7

5,6

6,0

3,2

5.1

+**

+**

6,4

5,8

3,3

4.1

19. Are not available at the point of purchase

20. Are time consuming when prepared

21. Has unattractive appearance

22. Are difficult to prepare

Food NEOPHOBIC consumers DO NOT AGREE that the TPP are **AUTHENTIC** and genuine products^o Statements regarding TPP concept Slovenia **Spain** Italy 1. Are anchored to the past 4,1 5,6 2. Are tied to specific localities, regions or countries 6,0 7,5 3. Evoke strong memories of childhood 6,0 6,2

4. Are frequently consumed products

13. Are authentic and genuine products

8. Helps local economies

11. Are of low quality.

12. Are not safe

9. Are environmental friendly

16. Are expensive products

5. Are associated to specific celebrations and/or seasons

7. Are produced in a domestic setting or by artisans

10. Possess distinctive and positive sensory merits

14. Are a part of an area's gastronomic heritage

17. Are not healthy and contains higher fat amount

18. Has narrow assortment of varieties and flavours

15. May help to maintain natural landscape

19. Are not available at the point of purchase

20. Are time consuming when prepared

21. Has unattractive appearance

22. Are difficult to prepare

6. Are produced following recipes passed from generation to generation

6,3

6,0

5,8

6,3

6,6

7,0

7,0

7,0

6,1

6,7

3,2

6.2

6,6

7,2

6,6

5,5

4,4

4,8

6,4

5,8

3,3

4,1 5

_**

7,6

5.0

6,6

6,0

7.0

5,6

6,9

2,4

6.9

6,9

7,8

5,9

4,6

5,6

3,4

7,4

5,6

3,4

3,7

__***

_***

6,8

6.0

6,8

6,4

7,2

5,3

7,2

2,9

5.0

6,2

7,8

5,9

5,7

5,3

4,1

5,6

6,0

3,2

5,1

□ Food NEOPHOBIC consumers AGREE	that	t	he	TPI)	are		
UNATTRACTIVE (Italy & Slovenia), with narrov	v as	sort	tme	nt (S	pair	า &		
Italy), difficult to prepare and time consuming (Slovenia)								
otatements regarding 111 concept	Olo		-	ary	OIO	<u>rema</u>		
1. Are anchored to the past		4,1		5,6		6,3		
2. Are tied to specific localities, regions or countries		6,0		7,5		6,0		
3. Evoke strong memories of childhood	- **	6,0		6,2		5,8		
4. Are frequently consumed products		7,6		6,8		6,3		
5. Are associated to specific celebrations and/or seasons		5,0		6,0		6,6		
6. Are produced following recipes passed from generation to generation	_ **	6,6		6,8	_**	7,0		
7. Are produced in a domestic setting or by artisans		6,0		6,4		7,0		
8. Helps local economies	_***	7,0		7,2	_**	7,0		
9. Are environmental friendly	- **	5,6		5,3		6,1		
10. Possess distinctive and positive sensory merits	_***	6,9	_***	7,2	_***	6,7		
11. Are of low quality.		2,4		2,9	+**	3,2		
12. Are not safe	_***	6,9		5,0		6,2		
13. Are authentic and genuine products	- ***	6,9	- **	6,2	_**	6,6		
14. Are a part of an area's gastronomic heritage	_***	7,8		7,8	-***	7,2		
15. May help to maintain natural landscape	_**	5,9		5,9	_**	6,6		
16. Are expensive products		4,6		5,7		5,5		
17. Are not healthy and contains higher fat amount		5,6		5,3		4,4		
18. Has narrow assortment of varieties and flavours	+**	3,4	+**	4,1		4,8		
19. Are not available at the point of purchase		7,4		5,6		6,4		
20. Are time consuming when prepared		5,6	. <mark></mark>	6,0	+**	5,8		
21. Has unattractive appearance		3,4	+**	3,2	+**	3,3		
22. Are difficult to prepare		3,7		5,1	+**	4,1 ⁻⁵		

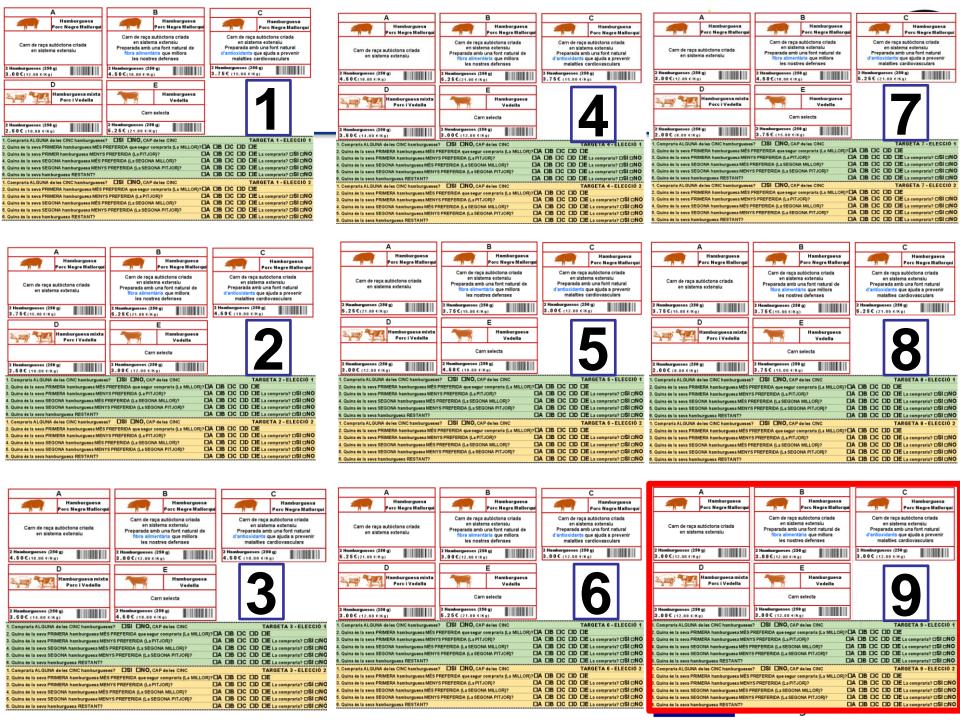


RESULTS: IMPACT OF FN ATTITUDE ON PURCHASE INTENTION

□ Principal Component Analysis (PCA): low food neophobic factor (Low FNS F1) and the high food neophobic factor (High FNS F2).

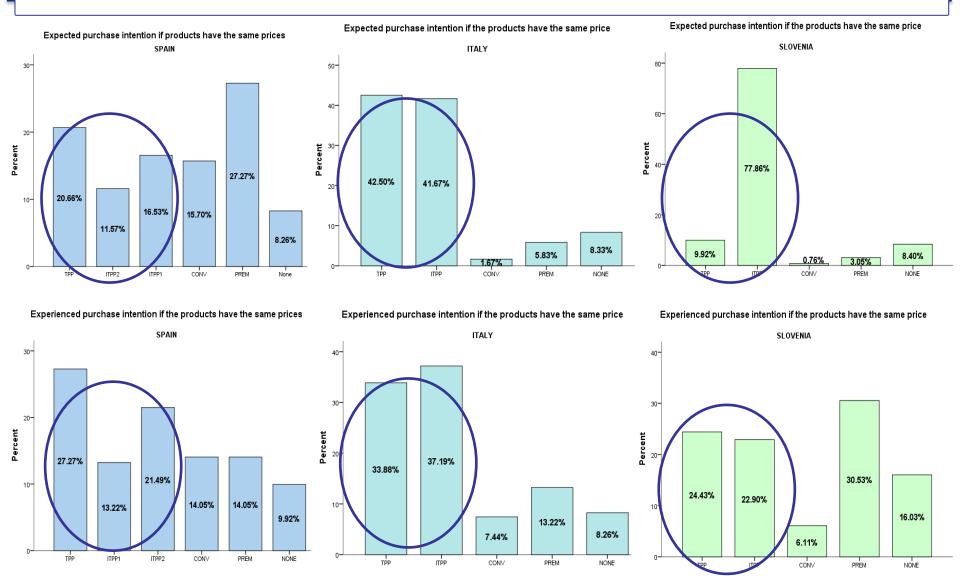


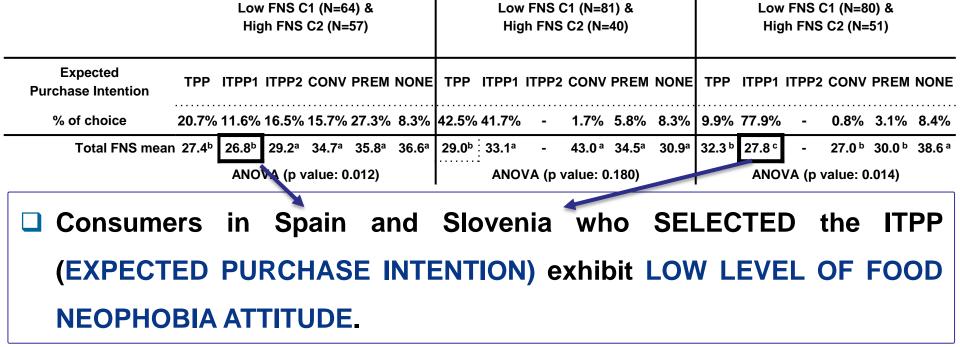
■ Two Step Cluster Analysis (TSCA): The Low neophobic cluster (Low FNS C1) and the high neophobic cluster (High FNS C2).



☐ The EXPECTED & EXPERIENCED PURCHASE INTENTION showed

that the TPP and the ITPP are LIKELY to be purchased.





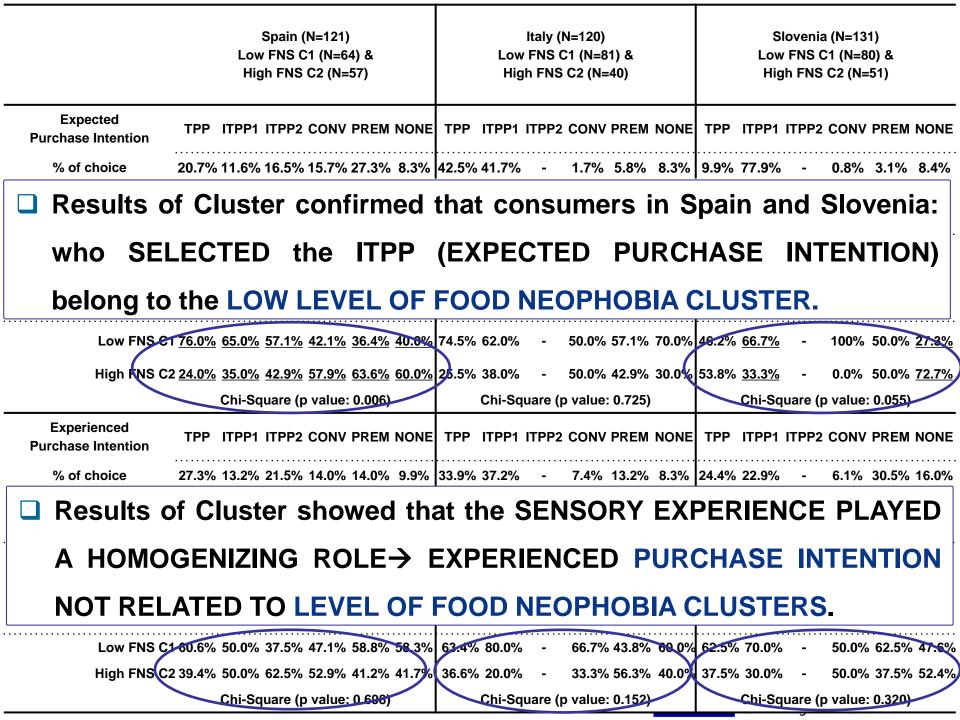
Italy (N=120)

Slovenia (N=131)

Spain (N=121)

Experienced Purchase Intention	TPP	ITPP1	ITPP2	CONV	PREM	NONE	ТРР	ITPP1	ITPP2	CONV	PREM	NONE	TPP	ITPP1	ITPP2	CONV	PREM	NONE
% of choice	27.3%	13.2%	21.5%	14.0%	14.0%	9.9%	33.9%	37.2%	-	7.4%	13.2%	8.3%	24.4%	22.9%	-	6.1%	30.5%	16.0%
Total FNS mean	29.3 a	33.3 a	29.1 a	35.4 a	31.4 a	36.8 a	31.2 ^b	29.0°	-	31.8 ^b	38.0ª	33.6 ^b	27.8 ^b	26.7 ^b	-	36.0ª	28.6ª	33.6a
		ANO	VA (p v	alue: 0	.253)		ANOVA (p value: 0.081)					ANOVA (p value: 0.078)						
							l											

□ NON SIGNIFICANCE between the EXPERIENCED PURCHASE INTENTION for the ITPP and the FOOD NEOPHOBIA ATTITUDE.





CONCLUSIONS

- □ The EXPECTED & EXPERIENCED PURCHASE INTENTION showed that the TPP and the ITPP are LIKELY to be purchased.
- □ LOW FOOD NEOPHOBIC CONSUMERS showed the HIGHEST LIKELINESS TO PURCHASE in comparison to the HIGH NEOPHOBIC CONSUMERS, in particular in Spain and Slovenia.

LOW FOOD NEOPHOBIA ATTITUDE ON ITPP	SPAIN	ITALY	SLOVENIA
HIGH EXPECTED PURCHASE INTENTION	YES	NO	YES
HIGH EXPERIENCED PURCHASE INTENTION	NO	NO	NO



CONCLUSIONS

- □ However, when the PRODUCTS WERE TASTED, the EXPERIENCED PURCHASE INTENTION turns to be INDEPENDENT from the FOOD NEOPHOBIC BEHAVIOR,
- □ Showing THE IMPORTANCE OF CREATING EATING EXPERIENCE IN REDUCING THE "FEAR" TOWARDS UNKNOWN (NEW) PRODUCTS
 - → DIRECT PROMOTION AT MARKET PLACE → PUSH MARKETING

STRATEGY



