



Sensory Seekers are coming

'The sensory seekers are coming': why food and beverage brands need 'the most impactful innovations that appeal to multiple senses'

By Oliver Morrison 2

022 - Last updated on 03-Oct-2022 at 12:57 GMT





ELATED TAGS: multi-sensory, inflation, cost of living crains

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Multi-sensorial food experiences offer the chance for food and beverage brands to create better product experiences at a time they're needed more than ever, FoodNavigator hears.

These are challenging times for food and beverage manufacturers: supply issues, the rising cost of goods, and, in the UK at least, incoming HFSS legislation. Then there's the

The problem facing the big FMCGs is that they have traditionally relied on their status as well-known, trusted brands to charge consumers a premium, in a high inflationary period, though, they've little wriggle room to raise prices and help cushion the blow of

Unliever, for example, is "walking a thin line between protecting margins and lasing langterm customers", recently warned Derren Nathan, Equity Analyst Hargreaves Landsdown. "There's only so much you can hike before customers work oway."

The anus on these companies, therefore, is to use their clout to focus on providing

One way is way is via careful engineering of sensory cues.

"It's a decisive mament for brands," Andrew Wardiaw, Chief Ideas Officer at MMR

With private label on the wor path, everything matters... Our recent survey showed 80% of Brits believe supermarket brands to be just as good now."

On top of the private labels formidable march is the pandamic



'Private label is on the war path, so everything matters': Double down on sensory appeal to reward consumers,

By Oliver Morrison 2

-2022 - Last updated on 18-May-2022 at 68:32 GMI





ELATED YAGS: Npd, Consumer attitudes, consumer behavior

Multi-sensorial food and beverage experiences can attract mainstream appeal despite the backdrop of the cost of living crisis, according to MMR Research.



connecting the business and science of Sports & Active Nutrition

In Europe, private label's prospects are now formidable, according to recent research by IRI. It found that private label innovation is leading in high-margin categories such

An MMR Research survey has also found 80% of British shoppers believe supermarke brands to be just as good. Despite rampant inflation biting shoppers across Europe, consumers are seeking uplifting experiences, the agency said.

Brands can utilise this fact to counter the march stolen on them by private labels, MMI Research's Chief Ideas Officer Andrew Wardlaw told a webinar. Now is the time for brands to double down on their sensory appeal, he contended, "Yes, it is law,



A trend we're seeing with Gen Z is that they're all about texture, so we're really leaning into that.

Lay's Layers



Exceptionally crispy & flaky – and more joyful!

- GuriBee









Making memories on burger night thanks to the way our condiments uniquely elevate the classic burger.

- Kraft Heinz















'Rubbery' is almost a swear word in the culinary world... until Q-Q texture.

- The Vice















Campbells





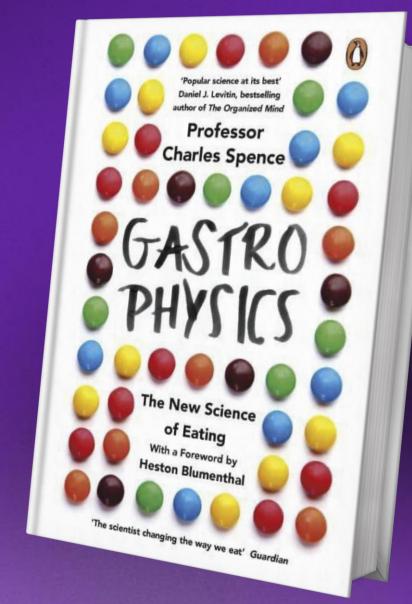








"Texture plays a critical role in determining our perception of quality."















The power of affective response





Aroma

Taste

Texture

"Slimy is a texture often associated with foods that have rotted or gone off, so it seems plausible that we might try to avoid them."

Aroma

Appearance

Taste

Sound



"We often think of taste as the key driver, but texture is our first—and often our lasting—impression of the food we eat, and it is deeply entangled within other sensory properties."



























"What strikes me first about the steak is the reassuringly chewy texture, an effect that most meat substitute manufacturers have struggled to replicate..."



















Fourth Wave Coffee



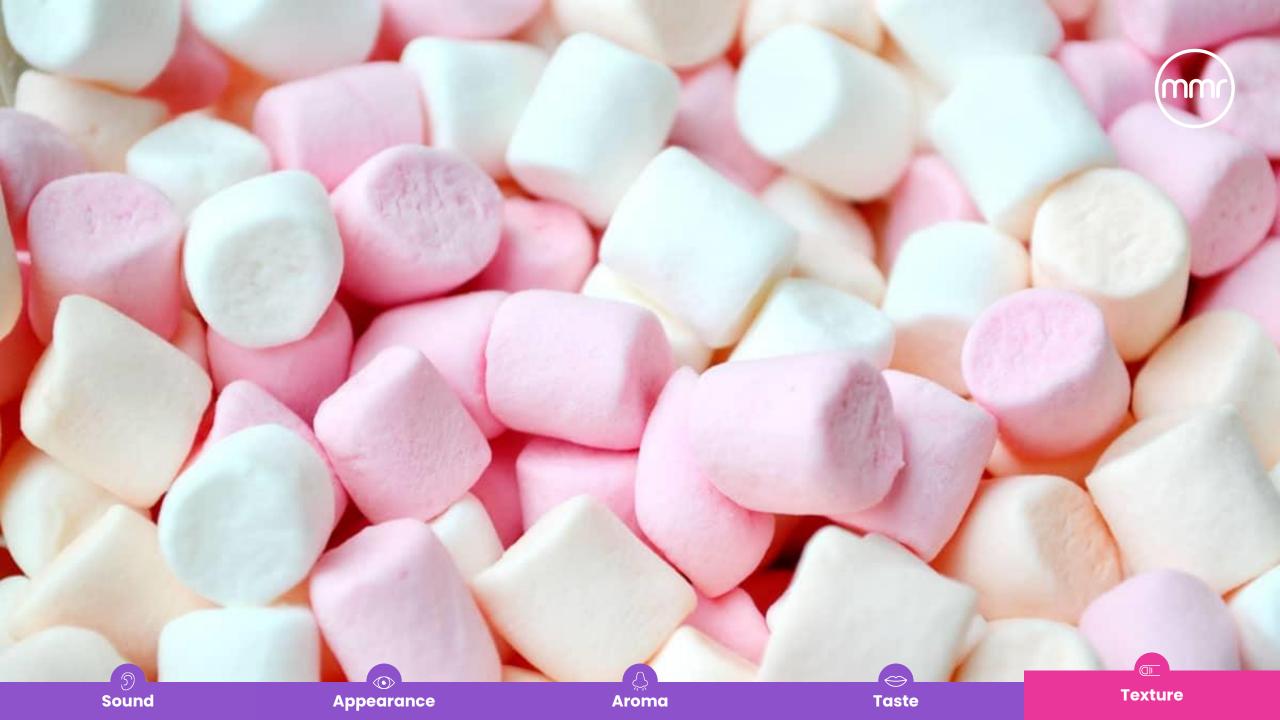














Japanese convenience store Lawson has launched 'A Happy Pancake' which transforms soufflé pancakes into a creamy drink with flavours of fermented butter and Manuka honey, as well as the jelly-like grains of konnyaku for a fun mouthfeel."















A series of playful impacts over time.

















Happy Mochi

 \Leftrightarrow

Taste











Click <u>here</u> to watch our Sensory Specialist, Harshita, evaluate Little Moons Mochi Ice Cream











"Sweet rice flour that translates into deliciously squishy textures."

WGSN 'One to Watch'.



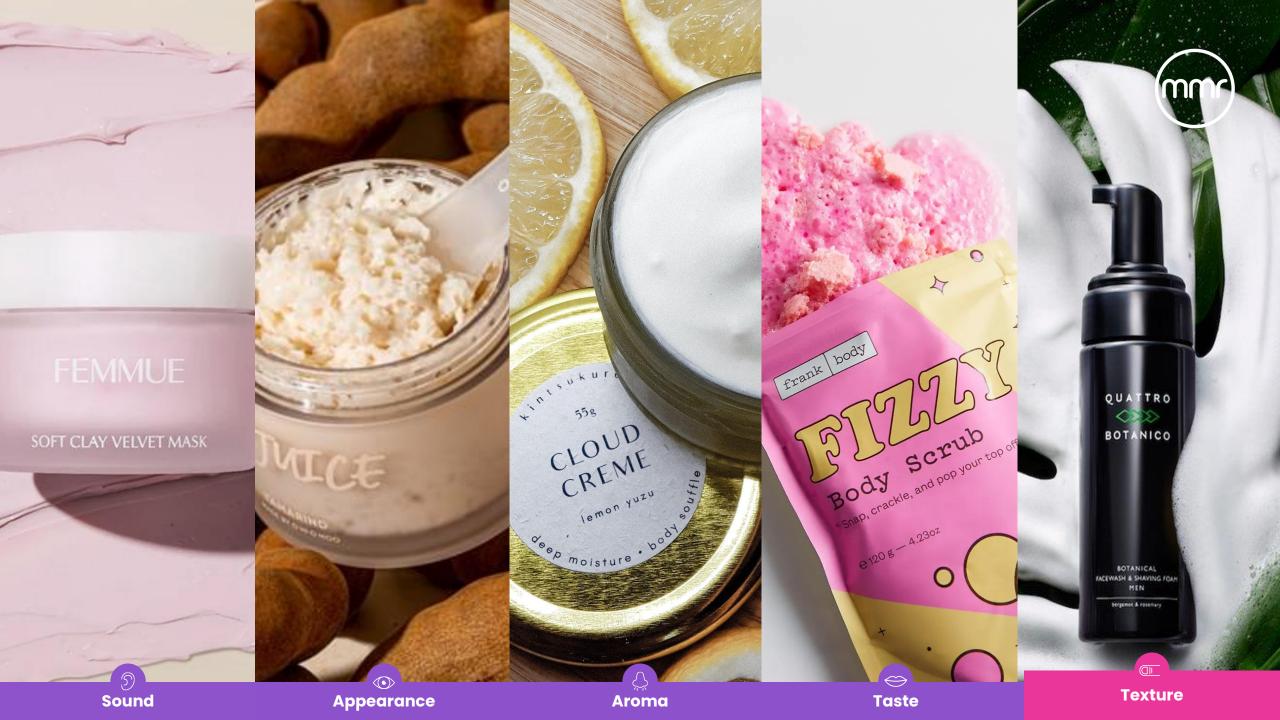




























"An elevation in facial skin cleansing."











Campbell's.



Welcome

Frank Rapacki. Director, Innovation & Sensory Design













THIN & CRISPY

DARK

CHOCOLATE CHIP

PER 2 COOKIES

140
SAT FAT
SUBJECT
SUBJEC































"Mega Bites have a robust cheddar flavor and a crispier, flakier texture than original Goldfish. The Cheddar Jalapeno flavor adds just a touch of heat."





























































"Affordable treats and small amounts of pleasure continue to be a key need state."

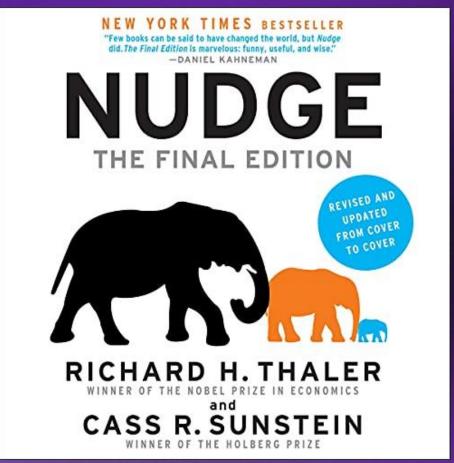
Ramon Laguarta. CEO. PepsiCo





"Small & Apparently insignificant details can have a major impact on people's behavior.

A good rule of thumb is to assume that everything matters."



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