



USING CONSUMER RESEARCH TO BUILD GREAT TORTILLA CHIPS

TIA Europe Conference - October 2024, Valencia SP



**Everything ends up with
the consumer...**

**... and everything starts
with the consumer too!**

PRODUCT EXPERIENCE (PX) AT IFF

Optimize Consumer Product Experience



Scope

- Guiding design, development, formulation: from ingredients to end products in all categories
 - Fully multisensorial
 - Anywhere in the world



Capabilities

- Sensory / Consumer tests
 - Beyond Hedonics™
 - Cognitive sciences (neurosciences, AI, psychology...)

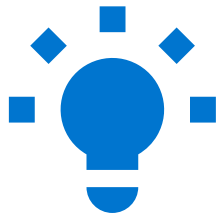


Value added

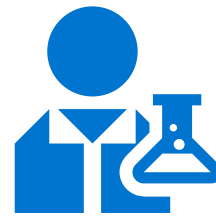
- Faster product development
- Higher predictability of success
- Consumer-relevant product differentiation

PX ADDED VALUE ALONG PROJECT PATH

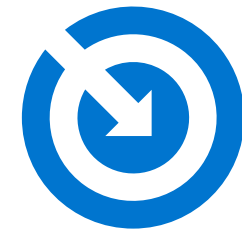
Inspiration, guidance and validation



Identifying the right concept



Guiding product design



Validating the final submission

Meeting consumers' need and brief requirements

WHAT CHALLENGES DO WE SOLVE?

PX capabilities in practice



A top-down view of a plate of tortilla chips. The chips are golden-brown and triangular, piled on a dark grey plate. Surrounding the plate are several dipping sauces in small black bowls: a red sauce at the top, a white sauce at the bottom right, and a green sauce at the bottom. Garnishes include lime wedges and chopped red onions scattered on a grey surface.

SAME

HOW TO SUPPORT THE DESIGN OF ENJOYABLE LOW SALT TORTILLA CRISPS?

MATCHING: PX SUPPORT

Testing proximity and helping closing the gap



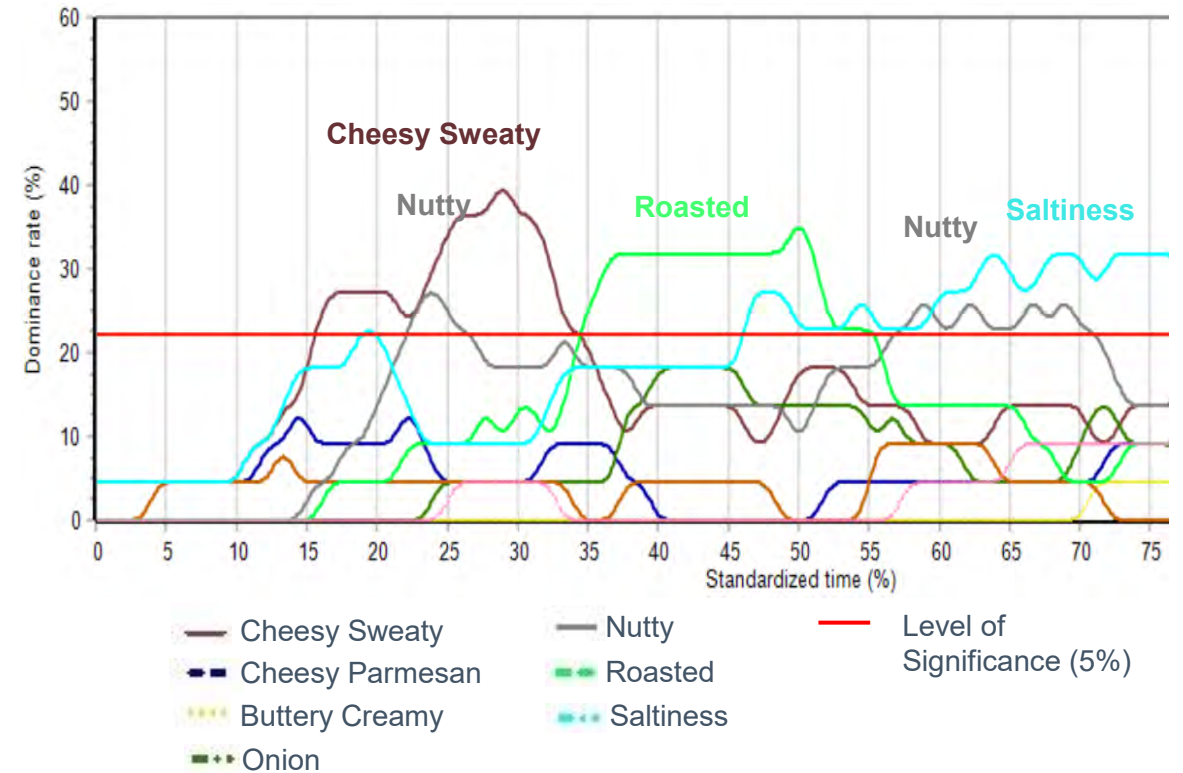
Guide product design

Thanks to sensory tests

- Compare prototypes and select the closest to target
- Identify the remaining gap to work on
- Check that no significant difference can be perceived between proposal & target

CLOSING THE GAP

Profiling and Temporal Dominance of Sensation done by our expert panel using IFF FlavorID™



Highlighting the descriptors with significant differences between the 2 products (marked with the Asterix)

Checking the dynamic of the perception over time



SALT REDUCED TORTILLA CRISPS

Beyond match: Magic Moments approach to recreate pleasurable experience



**Identify what matters
for consumers**

- Define the “must have” in terms of experience from a consumer point of view
- Identify potential improvement areas
- Determine the acceptable deviation
- Ensure that new prototypes fit within this acceptable range



**Guide product
design**



**Step 1 : ethnography
with heavy users**

Uncovering the key parameters around the consumption of the target (occasions, benefits, what is liked or not,...)



**Step 2 : focus groups
with heavy users**

Getting feedback on prototypes versus target to guide finetuning

MORE

HOW TO GUIDE THE SELECTION OF NEW FLAVORS FOR A RANGE EXTENSION?

MORE: PX SUPPORT

Selecting relevant flavors for range extension

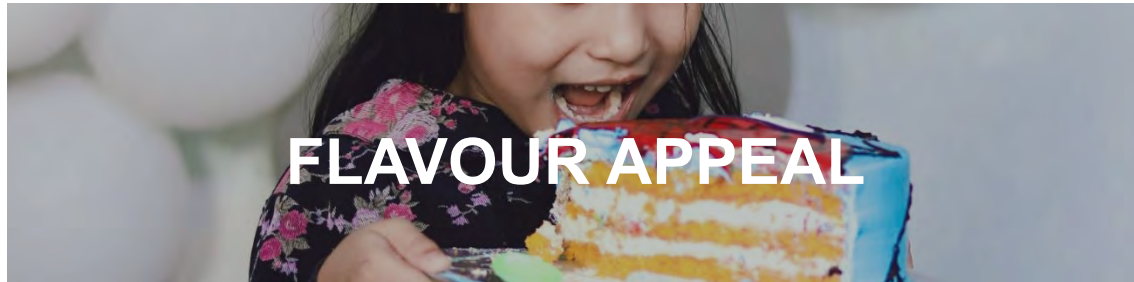


Determine which flavours would bring added value to the range

- Identify which flavours are appealing for consumers for tortilla crisps
- Check relevance with the current range and the brand value / promised benefits / product positioning

SELECTING RELEVANT FLAVORS

Thanks to IFF Beyond hedonics™



Database of flavors with high level of appeal

Ensure attractivity, selecting concepts that consumers are willing to buy



Database of flavors linked to specific emotions by the consumers

Reinforce positioning & engagement, creating congruent experience

IFF BEYOND HEDONICS™

Insights dedicated to Tortilla crisps

Flavour Appeal



80+ flavor names tested



6 key countries



N=300+ salty snacks consumers per country
GenZ / Millennials / GenX / Boomers



Willingness to try
Appeal for the ones already tried

Flavour Feeling™



65+ flavor names tested



5 key countries



N=250+ salty snacks consumers per country
GenZ / Millennials / GenX / Boomers



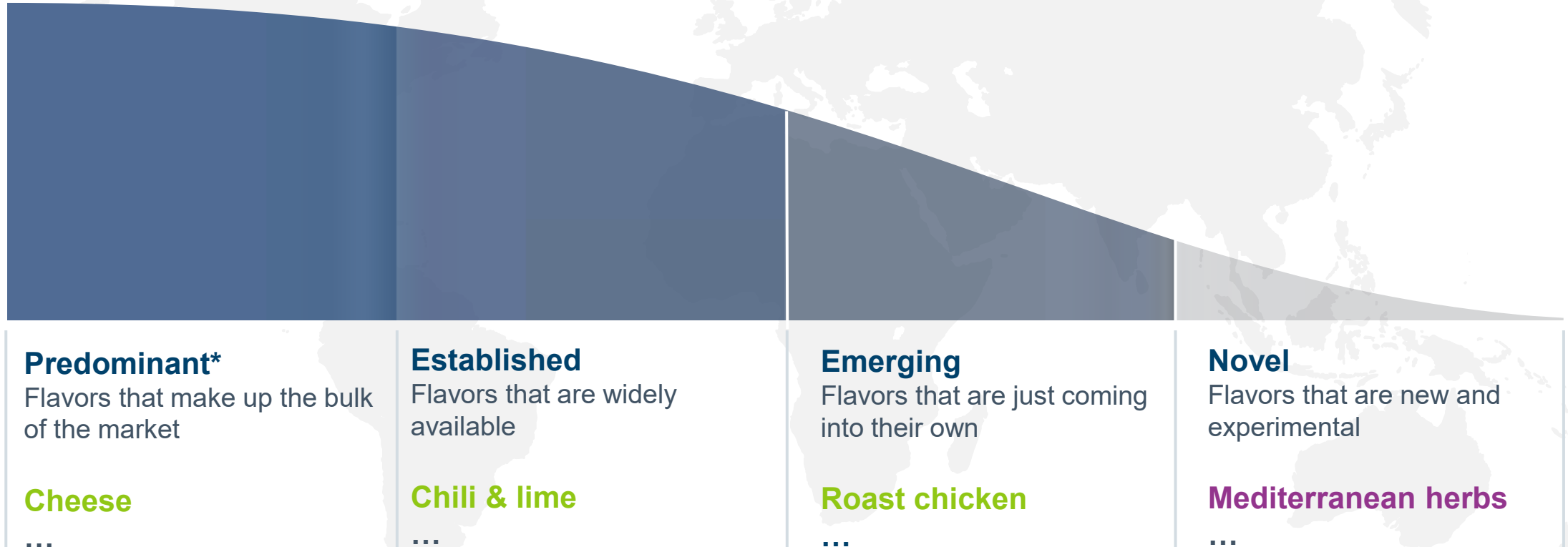
Flavours associated to 9 mood territories

APPEALING FLAVORS

Many opportunities for innovation & range extension



TRIED & LIKED NOT TRIED BUT WILLING TO TRY



Predominant*

Flavors that make up the bulk of the market

Cheese

...

Established

Flavors that are widely available

Chili & lime

...

Emerging

Flavors that are just coming into their own

Roast chicken

...

Novel

Flavors that are new and experimental

Mediterranean herbs

...

WHICH FLAVOR FOR WHICH EMOTION?

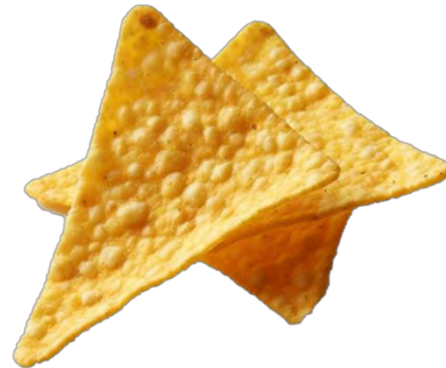
Different flavors expected for different emotions

Relaxation / Focus

While watching TV, studying
Me moment



Ranch, Cheese, Cream cheese,...



Happy / Active

During gatherings
With family or friends



BBQ, Sweet chili,...

NEW

**HOW TO INSPIRE THE
CREATION OF NEW
TORTILLA CONCEPTS ?**

NEW: PX SUPPORT

Understanding consumers' needs & tension



Identify relevant concepts that will meet consumers' needs

- Understand consumers motivation, key occasions of consumption,...
- Identify the key tensions / unmet needs



Guide product design

- Identify consumers expectation in terms of product experience



The future of healthy snacking

Deep understanding of the consumers' journey

- ✓ Uncover consumer motivations for Salty Snack
- ✓ Identify their unmet needs
- ✓ Establish the importance of healthiness in salty snack and how to execute it

Translating the needs into product features

- ✓ Identify what are the characteristics of their ideal healthy snacks

OUR APPROACH



Qualitative research : focus groups

- In depth exploration of the motivations, occasions, needs and barriers of consumption of salty snacks
- Understand interest for Better For You options



Quantitative research : online survey

- Quantify :
 - The needstates and barrier of consumption
 - Consumer target & moment per needstate
 - Desirable type of snacks, attributes & claims for the ideal BFY salty snack per needstate

OUR APPROACH



Qualitative research



- Diary keeping followed by focus groups sessions
- 4 focus groups of 3h each, including market samples testing
- 16 salty snacks consumers per country, interested in Better For You (BFY) salty snacks



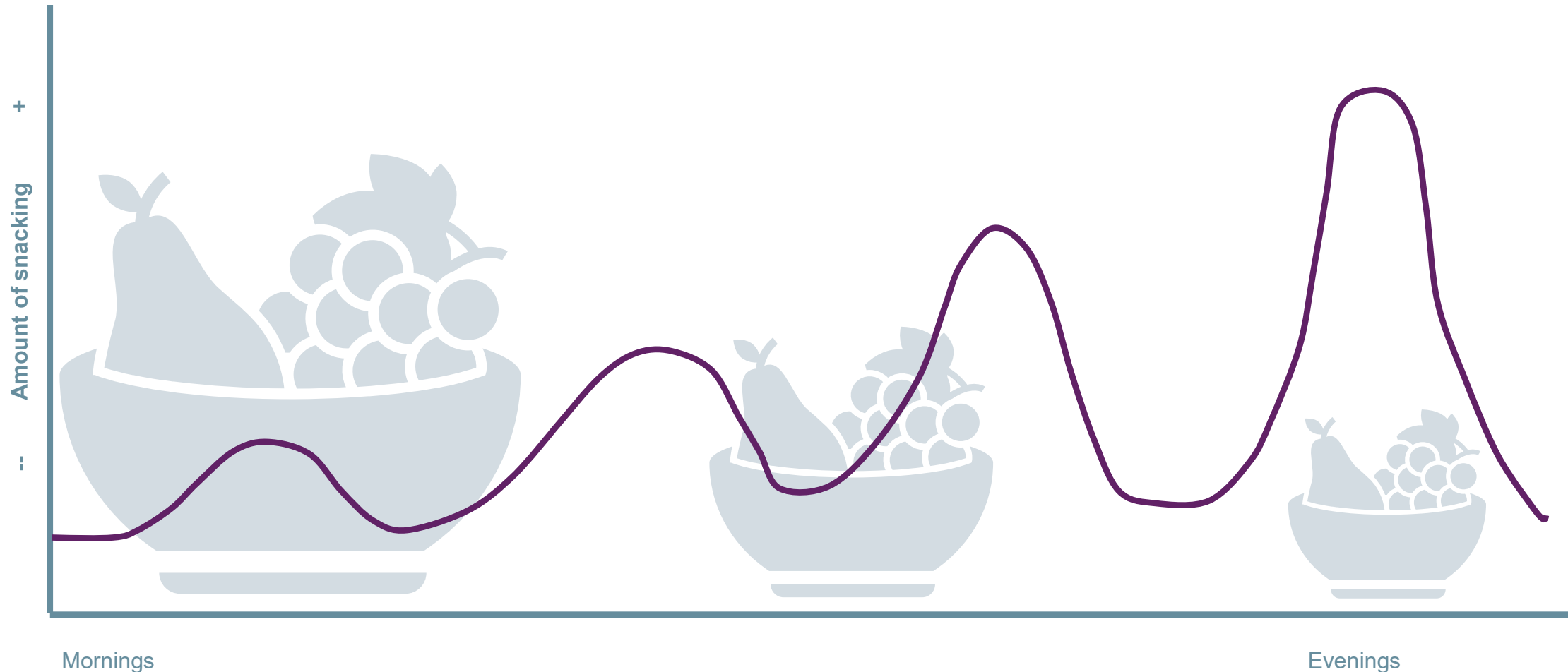
Quantitative research



- Online Survey
- 500+ salty snacks consumers per country, non-rejectors of BFY salty snacks

KEY MOMENTS

Role of healthy food decreases over time of day. Amount of snacking increases over time of day



BARRIERS TO A SALTY SNACKS CONSUMPTION

They contain too much fat

2

They are not healthy

1

It contains too many calories

3



I only eat them on special occasions



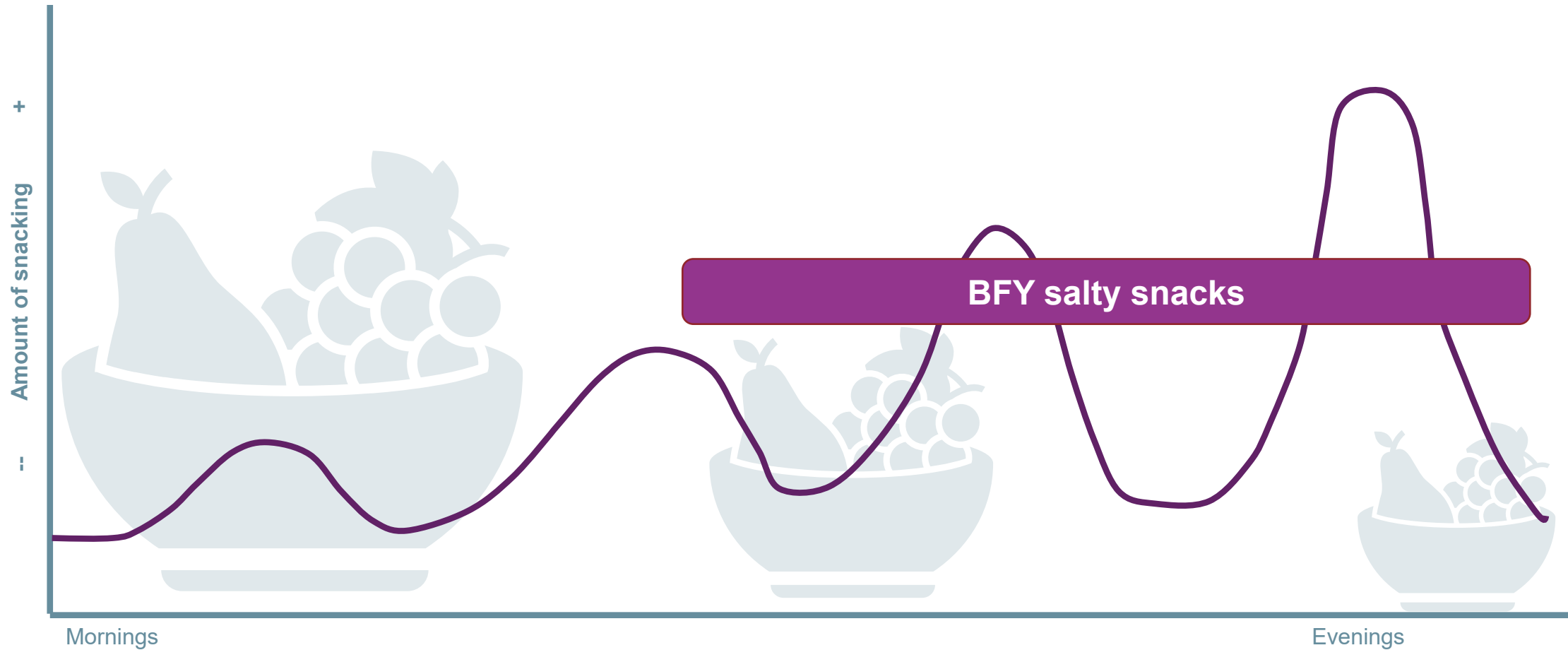
Once I have started eating them, it is difficult to stop



They contain too much sodium/salt

OPPORTUNITY FOR BETTER FOR YOU SNACKS

From lunch time on



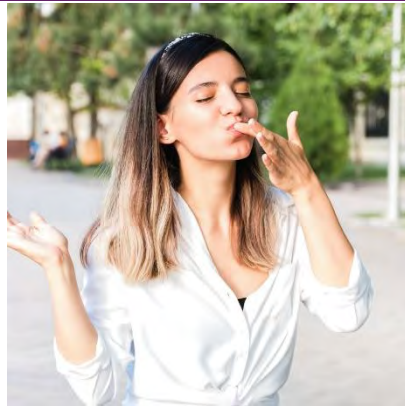
THE FIVE NEEDSTATES

Based on Salty Snack motivations as well as BFY motivations

EMOTIONAL NEEDS



NEED #1:
Indulge myself



NEED #2:
Satisfy a craving



NEED #3:
Relax

FUNCTIONAL NEEDS



NEED #4:
Silence my
hunger



NEED #5:
Give myself
energy

TO SATISFY A CRAVING



25%



34%



41%

Skewed towards females



At Home

Watching tv/movie

Enjoying “me” time

Spending time on my mobile

Working / Studying



Consumers are snacking to Satisfy a craving mostly **ALONE**



Mostly during the **WEEK**
Either in the **AFTERNOON** or **AFTER DINNER**

IDEAL BTY SALTY SNACK

Snack type
Potato crisps or
tortilla crisps

Base type
Potato or lentil

Claims
Low in fat
100% Natural
ingredients
Rich in protein



DESIGNING CONSUMER WINNING TORTILLA CRISPS

From concepts to specific
product features

Taking into
account the
voice of the
consumers at
early stage of
product
development is
key

This allows

to design products solving
tensions from consumers

to deliver a sensory experience
tailored to their needs and
preference

Hence increasing the chance of
success on the market





THANK YOU!

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MORE: PX SUPPORT

Selecting relevant flavors for range extension



Flavour Appeal™ database

-  80+ flavor names tested
-  6 key countries in Europe

-  N=300+ salty snacks consumers per country
-  Willingness to try
Appeal for the ones already tried