

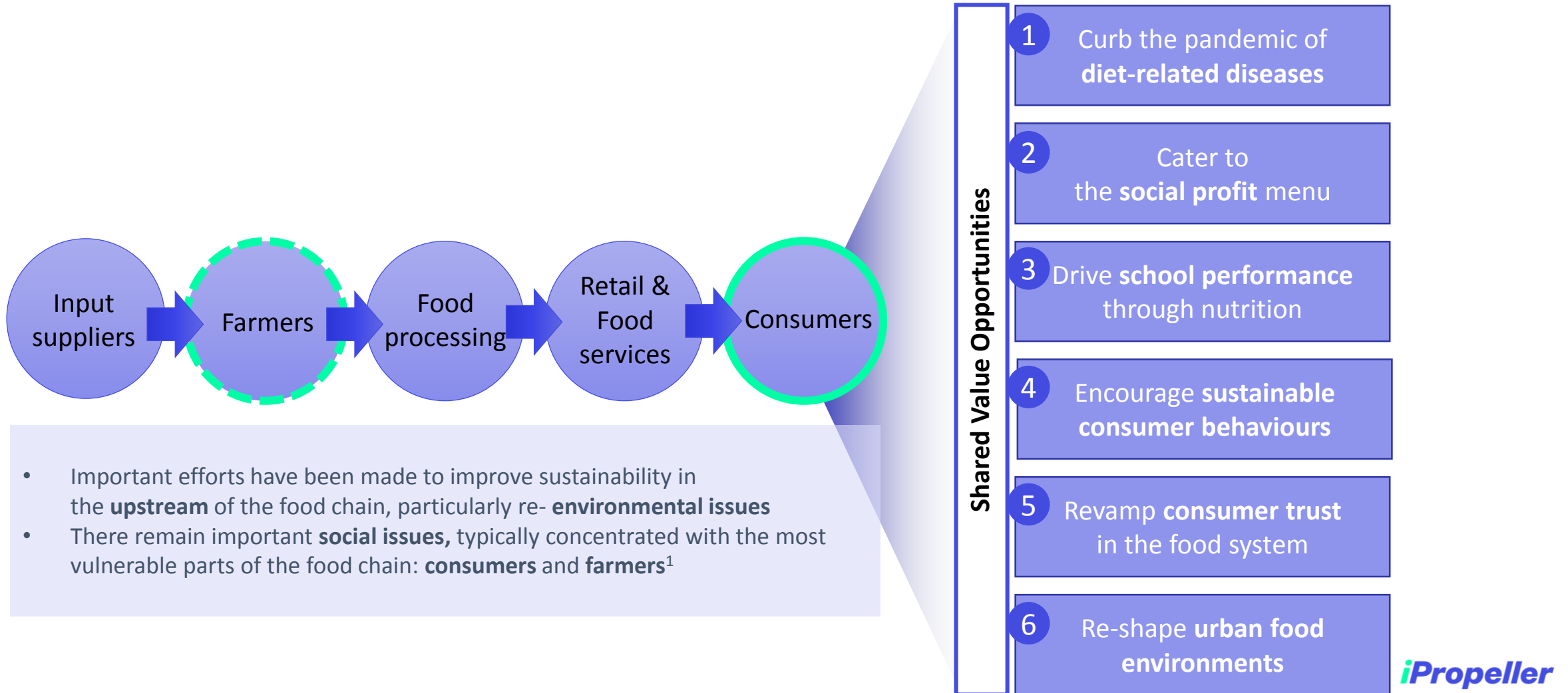


Nourishing Shared Value
Doing good and getting
better with food in Belgium

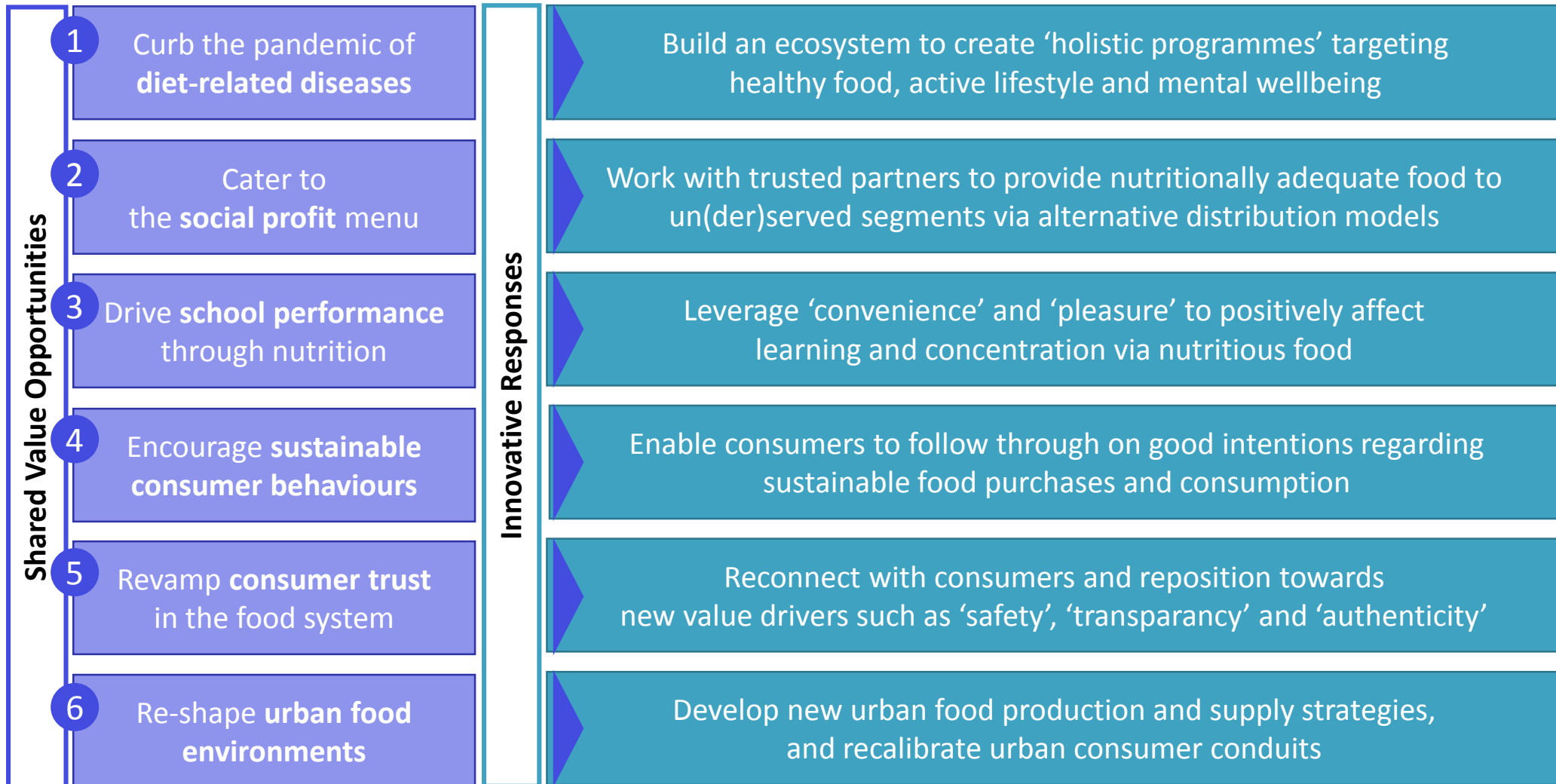


November 2018

It is time to unlock shared value opportunities downstream in the food value chain, vis-à-vis consumers



We have identified a number of innovative responses that can be engaged to do good and get better with food in Belgium



1 Curb the pandemic of diet-related diseases

Unlock new revenue, and boost brand loyalty, by supporting consumers to live healthier and longer lives

Shared Value Opportunity	<h3>What is the challenge?</h3> <ul style="list-style-type: none"> Overweight and obesity are a major public health challenge: 48% of the Belgian adult population is overweight, of which 14% is obese² Prevalence is increasing: obesity rates are expected to rise further in the near future, particularly in Western Europe and among low socio-economic status groups³ 58% of diabetes type 2 and 21% of cardiovascular diseases are attributable to overweight and obesity. They are a leading cause of disability and death in Europe⁴ 	Innovative Response	<h3>What are the solution components?</h3> <ul style="list-style-type: none"> Reformulate the nutritional profile of products (sugar and calorie reduction) Expand into healthier categories Minimise physical and financial barriers to access (proximity and affordability) Create ‘holistic’ programmes targeting healthy food, active lifestyle and mental wellbeing <ul style="list-style-type: none"> Build an ecosystem of willing and capable partners Engage in behavioural strategies that ‘nudge’ (i.e. gently push) consumers towards healthier habits
	<h3>What's in it for business?</h3> <ul style="list-style-type: none"> Half of all European consumers is attempting to lose weight, of which 78% by changing diet⁵ <i>“Given the high interest in getting healthier, ‘good-for-you’ products are strongly positioned for growth”</i>⁶ Young generations exhibit a preference for brand relevance and ‘better’ brands, <i>“[they are] almost four times more likely than baby boomers to avoid buying from the ‘big food companies’”</i>⁷ Companies that enable consumers to live longer and healthier lives, will profit from stronger brand loyalty⁸ 		<h3>What are companies doing already?</h3> <ul style="list-style-type: none"> Mars developed the Mars Food Nutrition Criteria, setting challenging product reformulation targets based on WHO nutrition recommendations⁹ FrieslandCampina Netherlands created Iedereen Fit op School, a multi-stakeholder platform combining nutritious food, education and active lifestyle¹⁰ Sodexo developed Mindful, an approach focusing on ‘mindful eating’ by fostering the link between transparency in ingredients and healthier food choices, and by adapting portion sizes¹¹

2

Cater to the **social profit** menu

Open up new, aggregated niche markets for nutritionally adequate food at low(er) transaction costs

Shared Value Opportunity	<p><u><i>What is the challenge?</i></u></p> <ul style="list-style-type: none"> • Important actors within the Belgian social profit sector¹² struggle to provide nutritionally adequate meals v-à-v specific target groups: <ul style="list-style-type: none"> - 30 to 60% of hospitalised patients¹³, 29% of adults receiving homecare¹⁴ and 19% of elderly in residential care¹⁵ are malnourished - Children attending childcare often do not meet dietary intake recommendations¹⁶ - Recreational sporters lack access to healthy food in the cantines of their sport clubs¹⁷ 	Innovative Response	<p><u><i>What are the solution components?</i></u></p> <ul style="list-style-type: none"> • Start serving the social profit segment (more and better) • Extend product portfolios with healthy, nutritionally improved or functional food (food delivering additional or enhanced benefits such as improving health and preventing disease) • Offer hybrid product-service solutions (e.g. bundling products with monitoring and support services) • Cater to social profit beneficiaries in a cost-effective manner via partners who hold the beneficiaries' trust
	<p><u><i>What's in it for business?</i></u></p> <ul style="list-style-type: none"> • Already 35% of Belgian consumers regularly consume so-called enriched food¹⁸; the European nutrition and supplements market is forecasted to grow at an annual rate of 6% in the next 7 years¹⁹ • Access to significant Belgian growth markets via specific target groups – e.g. the 1,82 million hospitalisations/year will increase with 12%²⁰, and the 125.500 elderly in residential care with 32%, by 2025²¹ • Uplift potential v-à-v capacity of Belgian food companies to adopt product innovations²² 		<p><u><i>What are companies doing already?</i></u></p> <ul style="list-style-type: none"> • The Nutrition Platform for Chronic Care, including Belgian food producers among its partners, aims to offer an integrated solution vis-à-vis individuals with chronic care needs and at risk of malnourishment²³ • In the Netherlands, there exists a significant transition towards the 'healthy sports canteen', as advocated by Jongeren op Gezond Gewicht²⁴ • Nutricia and Siel Bleu have drawn up a EU-wide programme that combines dietary and physical therapy for elderly, working with more than 2000 care institutions²⁵

3

Drive **school performance** through nutrition

Bolster brand longevity by making it possible to positively affect what matters most at a young age

Shared Value Opportunity	<h3><u>What is the challenge?</u></h3> <ul style="list-style-type: none"> • Insufficient nutritious food intake impairs school performance (cognitive development and concentration) and causes health issues, affecting school attendance.²⁶ Reported sub-issues are: <ul style="list-style-type: none"> - Breakfast skipping, especially among adolescents 14-17yo (almost half does not eat breakfast every morning)²⁷ - Time scarcity and lack of knowledge of parents (score between 34 and 39% on food and nutrition knowledge)²⁸ - Only 5% of university canteen meals comply with the three basic dietary recommendations for a hot lunch²⁹ 	Innovative Response	<h3><u>What are the solution components?</u></h3> <ul style="list-style-type: none"> • Explore new distribution channels (e.g. schools, sport & leisure clubs, university canteens) • Tap the potential of healthy convenience food (outlets) • Spur consumers to reward nutritious food via products that combine better nutritional value with being appetising and pleasurable • Frame your product/service offering saliently, i.e. find the 'narratives' that elicit product/service uptake among different segments
	<h3><u>What's in it for business?</u></h3> <ul style="list-style-type: none"> • Better license to operate towards parents, since 'school & study performance' is main concern v-à-v children among Belgian parents³⁰ • Increase brand longevity, e.g. <i>"Children who embed drinking milk in their eating and drinking pattern at an early age, will continue to do so later in life"</i>³¹ • Top-3 drivers of food innovation in Europe are pleasure (54%), health (25%) and convenience (14%); ready-made meals is one of the most innovative food segments³² • <i>"Convenience is a keeper, but will become healthier"</i>³³ 		<h3><u>What are companies doing already?</u></h3> <ul style="list-style-type: none"> • Over a period of 20 ys Kellogg's has supported over 2500 School Breakfast Clubs in the UK, with a focus on deprived areas, <i>"holding greater potential benefits both nutritionally and academically"</i>.³⁴ Findings from a 2014 survey attest of them as a <i>"lifeline for working parents"</i>³⁵ • Several stakeholders, Rikolto, The Shift, Fevia, VIGEZ, Boerenbond and the Flemish Government, established a Green Deal (2018-2021) to convene different actors around furthering healthy and sustainable food policies in Flemish schools³⁶

4 Encourage sustainable consumer behaviours

Accelerate topline growth from sustainable products and drive relevance by helping consumers to act on good intentions

Shared Value Opportunity	<h3><u>What is the challenge?</u></h3> <ul style="list-style-type: none"> Belgian consumers travel 2.500 km annually for food purchases³⁷; 1/4 of all car travel is related to shopping³⁸ Food is still purchased based on price and habits³⁹, resulting in a significant ecological footprint: the average CO² emissions for the production and transportion of food per Belgian family is 8 tonnes⁴⁰ Belgium ranks second in the EU on food waste: 345kg food/capita is wasted in the food chain (an estimated 5 to 10% due to the imperfect 'looks' of fruit and vegetables). Of this amount 15kg is wasted at home⁴¹ 	Innovative Response	<h3><u>What are the solution components?</u></h3> <ul style="list-style-type: none"> Extend product portfolio's with sustainably and/or locally sourced products Rethink retail food distribution. E.g. diminish the distance between food and consumers ('food miles') not only upstream, but also downstream 'Nudge' consumers towards sustainable purchase and consumption, i.e. design interventions that work not so much on 'knowledge-building' but rather on the psychological and behavioural triggers to make consumers follow through on good intentions
	<h3><u>What's in it for business?</u></h3> <ul style="list-style-type: none"> Topline growth by making consumers act on sustainable purchase intentions: e.g. 80% of Flemish households <i>intent</i> to 'buy more local produce'⁴² Belgians are willing to pay more for sustainable food products⁴³ Cost-savings in the supply chain by supporting consumers to prevent food waste (94% intent to do so)⁴⁴ Research finds that "<i>a focus on addressing the food loss and waste problem will improve a company's standing with a variety of stakeholders</i>"⁴⁵ 		<h3><u>What are companies doing already?</u></h3> <ul style="list-style-type: none"> Lidl Netherlands exclusively sells the eggs and rooster meat of Kipster, one of the world's most animal- and environment-friendly poultry farms⁴⁶ Alpro, Arvesta, ILVO and the Department of Agriculture and Fisheries are cultivating local soya⁴⁷ Kromkommer, a Dutch social enterprise, brings imperfectly looking fruit & veg back to the consumer with its own product line. The 'Krommunity' is growing⁴⁸ The For Good app calculates the ecological footprint and coaches you to reduce it step-by-step⁴⁹

5

Revamp consumer trust in the food system

Gain trust and increased profits by reconnecting with consumers and tapping into new purchase value drivers

Shared Value Opportunity	<p><u>What is the challenge?</u></p> <ul style="list-style-type: none"> • Belgian consumer trust in the safety, transparency and authenticity of the food industry/system is still relatively low.⁵⁰ Underpinning this reality: <ul style="list-style-type: none"> - Consumers are increasingly anxious about additives, preservatives and 'chemicals in food'⁵¹ - Belgian consumers have become geographically and consequently socially disconnected from food production and manufacturing.⁵² This number stands in contrast to 70% of Belgian consumers who deem a direct connection important⁵³ 	Innovative Response	<p><u>What are the solution components?</u></p> <ul style="list-style-type: none"> • Broaden the definition of 'safety' (including aspects such as freshness, nutritional value) to satisfy an expanded set of consumer expectations • Leverage digital strategies to track the provenance of products through supply chains (e.g. develop 'sustainable digital passports') • Take consumer-led disruptions (e.g. 'pro-sumerism') and new preferences (e.g. 'direct-to-consumer' models) geared towards authenticity, as an opportunity to reposition towards them
	<p><u>What's in it for business?</u></p> <ul style="list-style-type: none"> • 6 out of 10 consumers refuse to buy products and services from companies they do not trust⁵⁴ • <i>"Consumers view food with a skeptical eye, and the industry must be more transparent about the content and source of foods, to build consumer trust"</i>⁵⁵ • Conversely, sales of products with 'natural' and 'organic' claims have grown 24% and 28%, respectively, over a two-year period (2013-2015)⁵⁶ • New purchase value drivers such as health, safety and transparency do not longer reflect niche markets⁵⁷ 		<p><u>What are companies doing already?</u></p> <ul style="list-style-type: none"> • Ben and Jerry's commits to 'values led sourcing' by providing their farmers with Caring Dairy, a continuous evaluation programme to improve the sustainability and quality of their agricultural practices⁵⁸ • The IBM Food Trust is a US consortium with big food companies such as Unilever, Nestlé and Walmart, building a blockchain to remake how the industry tracks food worldwide⁵⁹ • Digital platforms such as Boeren en Buren allow customers to buy directly from small, local producers⁶⁰

6 Re-shape urban food environments

Open up urban growth markets by recalibrating city-specific production, supply and distribution channels

Shared Value Opportunity	<p><i>What is the challenge?</i></p> <ul style="list-style-type: none"> Unprecedented urban growth requires an increase in fresh food supplies and access, but current methods cannot support (future) production and supply demands, resulting in overloaded food systems⁶¹ Belgian cities felt a decrease of respectively 13% and 6% in agricultural area over a period of 10 ys⁶², concurrently increasing ‘food miles’ Cities present unhealthier food environments, a.o. due to easy access to unhealthy food and the often lower dietary quality in dining facilities⁶³ 	Innovative Response	<p><i>What are the solution components?</i></p> <ul style="list-style-type: none"> Set up innovative urban food production and supply initiatives, and reap not only their economic but also environmental and social benefits Recalibrate existing distribution channels (e.g. communal dining facilities, fast food outlets) for the effective reach of diverse urban consumer segments Leverage cities’ diverse communication channels for purposeful marketing Partner in distribution with relevant urban stakeholders (e.g. city governments’ newly-minted ‘food strategies’)
	<p><i>What’s in it for business?</i></p> <ul style="list-style-type: none"> Topline revenue through unprecedented urban growth: cities will account for a significant proportion of total consumption.⁶⁴ It is projected that in Brussels CR the population will grow +28% between 2016-60, in Ghent and Antwerp +9% between 2016-35⁶⁵ Learning to navigate the urban segments ‘that matter’⁶⁶ Consumer aggregation through communal dining facilities – e.g. in Brussels, 40% of meals are taken in canteens, cafés or restaurants⁶⁷ Growing the nascent market of healthy fast food chains⁶⁸ 		<p><i>What are companies doing already?</i></p> <ul style="list-style-type: none"> Urban Crop Solutions envisions to become the global independent reference for the urban farming industry⁶⁹ Recently, holistic food strategies have been developed by cities in Belgium such as Leuven, Ghent and Brussels, to introduce a new food culture, increase the local product supply, and make sure all inhabitants have access to healthy, fresh food⁷⁰ IKEA, the sixth largest food chain in the world, often positioned at cities’ outskirts, aims to offer healthy, sustainable food at affordable price points⁷¹

Endnotes (1/3)

1. See EC FOOD 2030 Expert Group (2018) Recipe for change: An agenda for a climate-smart and sustainable food system for a healthy Europe
2. Drieskens S. Voedingsstatus. In: Gisle L, Demarest S (ed.). Gezondheidsenquête 2013. Rapport 2: Gezondheidsgedrag en leefstijl. WIV-ISP, Brussel, 2014
3. OECD/European Observatory on Health Systems and Policies (2017) Belgium: Country Profile 2017, State of Health in the EU
4. World Health Federation (2017) Diet, Overweight and Obesity Fact Sheet, <https://www.world-heart-federation.org/resources/diet-overweight-obesity/>
5. Nielsen (2015) We are what we eat. Healthy eating trends around the world
6. Nielsen (2015) We are what we eat. Healthy eating trends around the world
7. McKinsey (2018) A new model of value creation for the FMCG industry
8. Nielsen (2017) Capitalizing on health and wellness trends. An opportunity for FMCG companies to partner with consumers
9. <https://www.mars.com/global/about-us/policies-and-practices/mars-food-nutrition-criteria>
10. <https://iedereenfitopschool.nl/>
11. <https://www.mindful.sodexo.com/>
12. In Flanders the social profit sector consists of 14.800 private and public bodies active in the health care and wellbeing sector (e.g. hospitals, residential care, child care, home care), socio-cultural sector (e.g. sport clubs, youth organisations, diverse associations) and the sector of adjusted employment (e.g. sheltered employment). See <http://www.verso-net.be/content/over-verso>
13. Dirk Ysebaert, Ondervoeding in Ziekenhuizen en Rust- en Verzorgingstehuizen, <http://www.vvkvm.be/doc/Ysebaert.pdf>
14. Bart Geurden et al. (2015) Prevalence of 'being at risk of malnutrition' and associated factors in adult patients receiving nursing care at home in Belgium, in: International Journal of Nursing Practice, Volume 21
15. Mathieu Verbrugghe et al. (2013) Malnutrition and associated factors in nursing home residents: A cross-sectional, multi-centre study, in: Clinical Nutrition, Volume 32
16. Jessica S. Gubbels et al. (2014) Dietary intake by Dutch 1- to 3-year-old children at childcare and at home, Nutrients, Volume 6
17. Benedict Vanclooster (2016) In team naar een gezonde sportkantine. Praktische tips van over de Nederlandse grens. https://kics.sport.vlaanderen/GES/Gedeelde%20documenten/Kennisdag%20gezond%20sporten/161215_In_team_naar_een_gezonde_sportkantine.pdf
18. Brocatus L & De Ridder K (2016) Verrijkte voeding en voedingssupplementen. In: Bel S, Tafforeau J (ed.). Voedselconsumptiepeiling 2014-2015. Rapport 4. WIV-ISP, Brussel
19. Grand View Research (2018) Europe Nutrition and Supplements Market Analysis Report, By Function, By Formulation, By Age, and Segment Forecasts, 2018-2025
20. Federaal Kenniscentrum voor de Gezondheidszorg (2017) Benodigde ziekenhuiscapaciteit in 2025 en criteria voor aanbodbeheersing van complexe kankerchirurgie, radiotherapie en materniteit
21. Federaal Kenniscentrum voor de Gezondheidszorg (2011) Toekomstige behoefte aan residentiële ouderenzorg in België: projecties 2011-2025

Endnotes (2/3)

22. FEVIA (2018) Economische ontwikkeling van de Belgische voedingsindustrie. Economisch jaarverslag 2017-2018
23. For the Nutrition Platform for Chronic Care see the publication Agentschap Innoveren & Ondernemen (2018) Slimme businessmodellen met IMPACT. Hoe ondernemers en zorg verbinden?
24. <https://teamfit.nl/>
25. <http://downtoearth.danone.com/2012/12/28/eating-well-moving-well-ageing-well-the-joint-project-of-nutricia-and-siel-bleu/>
26. Adolphus K., Lawton C.L. and Dye L. (2016) The Effects of Breakfast and Breakfast Composition on Cognition in Children and Adolescents. A Systematic Review, in: Advances in Nutrition 7; Rausch, R. (2013) Nutrition and Academic Performance in School-Age Children. The Relation to Obesity and Food Insufficiency, in: Journal of Nutrition and Food Sciences 3
27. Bel S. (2015) Maaltijdpatroon, in: Lebacqz T., Teppers E.(ed.) Voedselconsumptiepeiling 2014-2015, Rapport 1. WIV-ISP, Brussel
28. Eos, Rikolto, Vlaams Instituut Gezond Leven, Velt (2016) Het duurzame voedingsrapport, Eos Tracé
29. Carl K. Lachat (2008), Nutritional profile of foods offered and consumed in a Belgian university canteen, in: Public Health Nutrition, Volume 12
30. Kind en Gezin (2017) Het kind in Vlaanderen
31. Market research executed by Royal FrieslandCampina Netherlands
32. FoodDrink Europe (2018) Data & Trends. EU Food and Drink Industry 2017
33. Michael Stones (2016) Six top trends to dominate food industry of 2025. City food lecture 2016 by Christophe Jouan of The Future Foundation, <https://www.foodmanufacture.co.uk/Article/2016/02/17/Food-industry-of-2025-driven-by-six-top-trends>
34. https://www.kelloggsnutrition.com/en_UK/knowledge/Kids_Health/breakfast-clubs.html
35. https://www.kelloggs.co.uk/content/dam/europe/kelloggs_gb/pdf/R4_FINAL%20WORKING%20PARENTS%20REPORT.pdf
36. <https://www.gezondeduurzamevoedingopschool.be/over-de-green-deal>
37. Weber Shandwick Rapport (2017) Food Trends in België
38. Market research executed by Colruyt
39. iVOX commissioned by VLAM (2017) The Annual VLAM-tracking 2016 (Aankoopcriteria en -intenties verse voeding in België)
40. Weber Shandwick Rapport (2017) Food Trends in België
41. European Parliament (2013) Technology options for feeding 10 billion people. Recycling agricultural, forestry & food wastes and residues for sustainable bioenergy and biomaterials
42. iVOX commissioned by VLAM (2017) The Annual VLAM-tracking 2016 (Aankoopcriteria en -intenties verse voeding in België)
43. Nielsen (2015) The Sustainability Imperative
44. iVOX commissioned by VLAM (2017) The Annual VLAM-tracking 2016 (Aankoopcriteria en -intenties verse voeding in België)
45. The Boston Consulting Group (2018) Tackling the 1.6-billion-ton food loss and waste crisis
46. <https://www.lidl.nl/nl/Kipster-5247.htm>
47. <https://www.ilvo.vlaanderen.be/language/nl-BE/NL/Pers-en-media/Alle-media/articleType/ArticleView/articleId/5156/Beloftevolle-toekomst-van-soja-voor-humane-consumptie-in-Belgie.aspx#.W-615zhKjX4>

Endnotes (3/3)

48. <https://www.kromkommer.com/>
49. <https://www.forgood.eco/>
50. Fevia (2018) Economische ontwikkeling van de Belgische voedingsindustrie. Economisch jaarverslag 2017-2018
51. IPES Food (2015) The New Science of Sustainable Food Systems. Overcoming Barriers to Food System Reform
52. Jonathan Platteau et al. (2016) Voedsel om over na te denken. LARA/VIRA 2016
53. FAVV (2016) Perceptie-enquête 2016
54. Accenture (2018) THE FUTURE OF FOOD: New realities for the industry
55. Nielsen (2015) We are what we eat. Healthy eating trends around the world
56. Nielsen (2015) We are what we eat. Healthy eating trends around the world
57. Deloitte (2016) Capitalizing on the shifting consumer food value equation
58. <https://www.benjerry.nl/waarden/caring-dairy>
59. <https://www.forbes.com/sites/stevebanker/2018/07/25/blockchain-gains-traction-in-the-food-supply-chain/#53cc83491cf9>
60. <https://boerenenburen.be/nl-BE>
61. FAO (2009) Food, agriculture and cities. The challenges of food and nutrition security, agriculture and ecosystem management in an urbanizing world; Accenture (2018) THE FUTURE OF FOOD: New realities for the industry
62. Sylvie Danckaert et al. (2010) Landbouw in een groen en dynamisch stedengewest, Departement Landbouw en Visserij, afdeling Monitoring en Studie
63. See e.g. the objectives of the WHO European Healthy Cities Network
64. McKinsey Global Institute (2012) Urban world: Cities and the rise of the consuming class
65. Federaal Planbureau (2018) Demografische vooruitzichten 2017-2070. Bevolking en huishoudens
66. McKinsey Global Institute (2016) Urban world: The global consumers to watch
67. Leefmilieu Brussel (2016) Good Food Strategy – Towards a Sustainable Food System in the Brussels Capital Region; See also the initiative of Rikolto “Duurzame grootkeukens en catering”
68. Euromonitor (2018) Fast Food in Belgium
69. <https://urbancropsolutions.com/>
70. See Stad Leuven (2018) Voeding verbindt. Een voedselstrategie voor Leuven; Stad Gent (2016) Van strategische naar operationele doelstellingen voor de voedselstrategie – Gent en garde; Leefmilieu Brussel (2015) Good food strategy. Towards a sustainable food system in the Brussels-Capital Region
71. <https://highlights.ikea.com/2017/the-future-of-food/>

***THANK
YOU VERY
MUCH***

