

AHDB Consumer Insight Snapshot

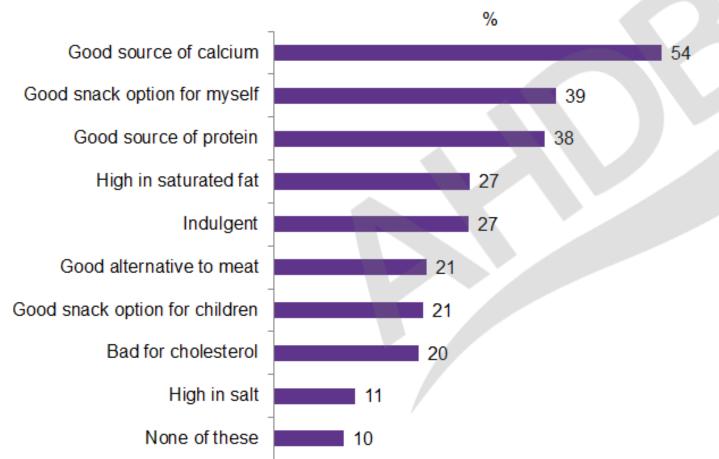
Millennials and cheese

Susie Stannard, Senior Consumer Insight Analyst, AHDB May 2018

Cheese is a much-loved food in the UK; 90% of households buy it and it is seen as a good source of important nutrients







"For me to cut down my dairy they must invent a decent variety of dairy-free cheeses that actually taste as good as the real thing."

Male, 20,
White British,
ABC1

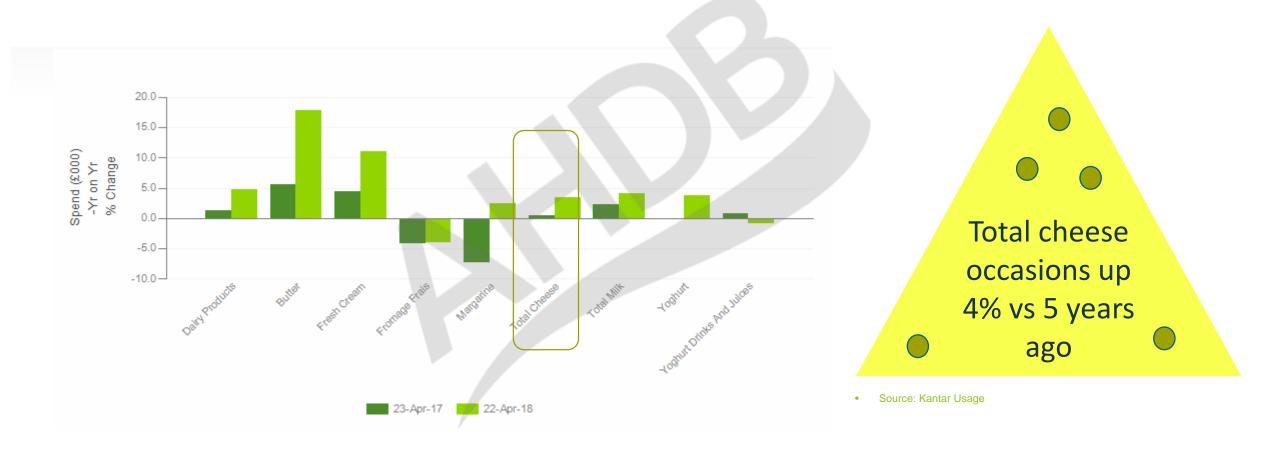
"Losing cheese would be DEVASTATING!"
Male, 28,
White British,
C2DE

Source: AHDB/Mintel/Lightspeed Oct 2017

Source: 2CV/AHDB's Young Consumers research Feb 2018

Most of the dairy category doing well in value terms, AHDB but cheese the only one growing in number of usage occasions





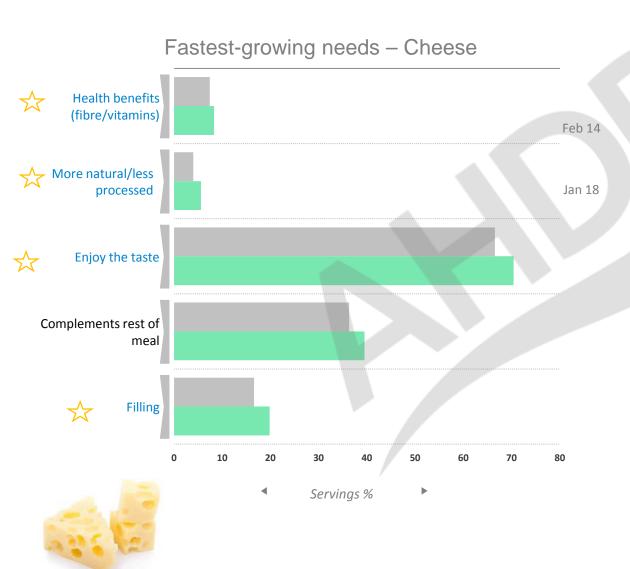
Whilst the rest of dairy has been under some pressure, cheese bucks the trend...

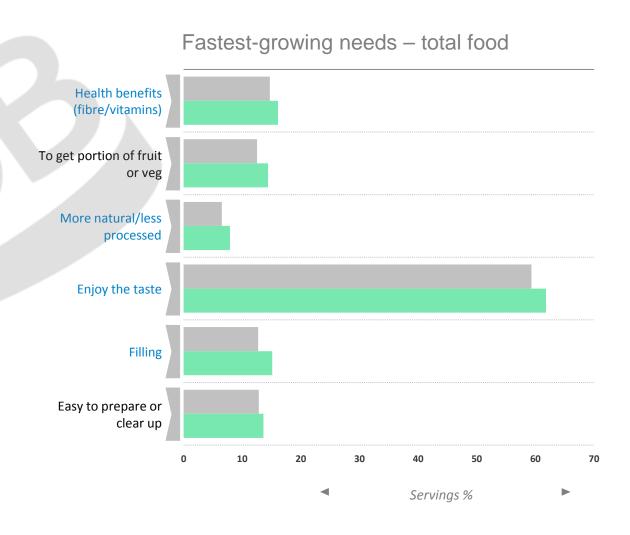
Cheese used as an ingredient in meals has featured at 5% more occasions than last year

Italian food, Vegetarian dishes, Baked potato meals, Mexican food, Salads, all featuring more cheese. (Sandwiches also up!)



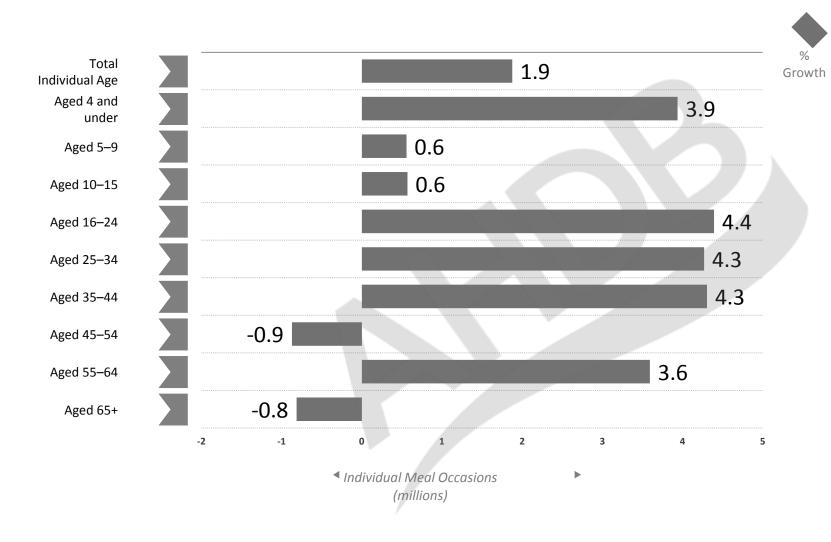
Cheese is fulfilling the needs that we are increasingly looking for within our AH general food choices

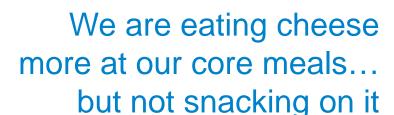




Cheese has grown in popularity across most age groups, but particularly younger adults





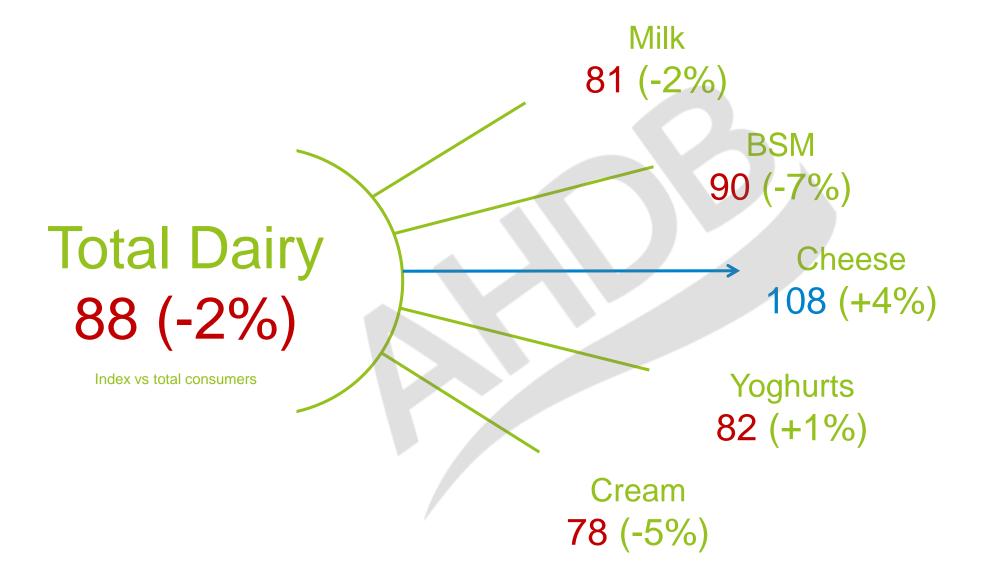


In-home lunches +1%
Carried-out lunches +2%
Teatime +4%
Evening Meal +4%
Snacking -4%



What dairy categories are millennials having?





While, generally, millennials tend to eat less dairy than most consumers, they eat MUCH more cheese – and this is growing over time

Key opportunities for millennials are in Italian foods, pizza and Mexican food



Top meal choices: Total food Index millennials vs total consumers

	Sandwiches	93
	Italian Food	136
	Pizza	135
·	Indian Food	147
	Roast Dinners	105
	Pies/Pasties/Puds & Sav Pastries	96
•	Oriental Food (incl. Thai)	113
	Vegetarian Dishes	142
\	Mexican Food	143
	Toast Meals	82
	Salad	75
	Wet Fish & Shellfish	82

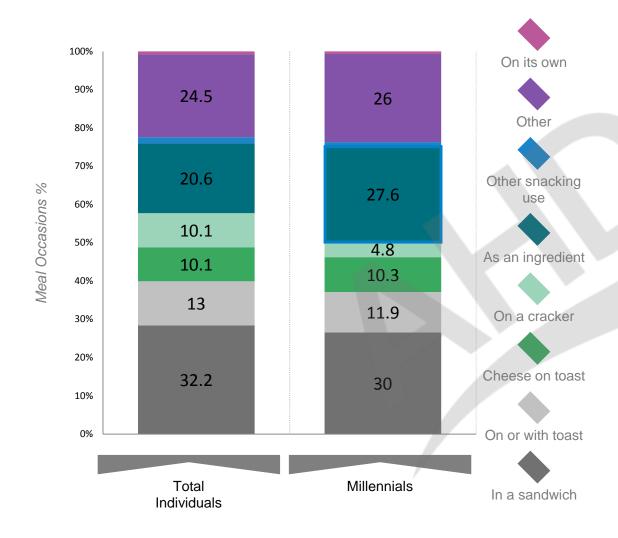






Millennials are far more likely to eat cheese as an ingredient





20% of all cheese occasions had by millennials feature in/with Italian Food (146 vs total consumers)

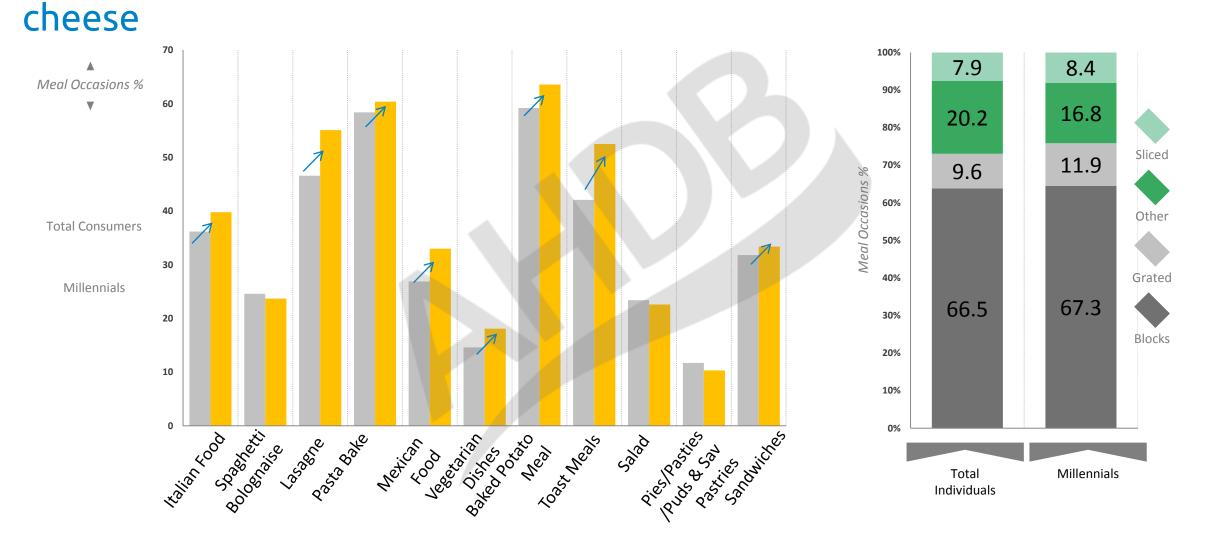
Lasagne (163), Spaghetti bolognaise (129), Pasta bake (144)



Other key foods that millennials are more likely to eat cheese with include: Baked potato (116), Mexican food (171), Vegetarian dishes (168)

Millennials are generally adding more cheese to their top dishes rather than simply favouring dishes which feature more





Summary: Cheese and millennials



Millennials love cheese

- Widely cited as the part of dairy they'd be least likely to give up
- Alternatives not seen as viable for most
- They add it to many of their meals

Fulfilling multiple need states

- Taps into the currently most sought-after attributes for food:
 - Enjoyable
 - Less processed
 - Filling
 - Contains necessary vitamins/minerals
- The artisan nature of many cheeses appeals to millennials in that they can be curated and Instagrammed, much like craft beer

Opportunities

- Italian meals and pizza are key for dairy consumption
- Indian food is very popular amongst this group – opportunities in both scratch cooking and prepared foods for yoghurt, butter (via ghee) and paneer, which would be particularly appealing to the vegetarian sector
- Adult snacking occasions are currently less exploited for dairy – NPD in this area, particularly around functional and health benefits of cheese (high protein, satiety, healthy fats), may prove fruitful



www.ahdb.org.uk/consumerinsight



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