

The value of product attributes on frozen whitefish at the retail



18.02.2013

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Background and purpose

- Increasingly producers and retailers introduce seafood products with new attributes
- As a result each product category often contains many products with numerous different product attributes
 - Environmentally friendly, healthy, best quality, provenance...
- Different attributes have different costs and market values
 - MSC certification has a certain cost but unknown value in the marketplace
 - Branding may be very costly
 - Other attributes may be low cost eg. adding a "low fat" label to a low fat product has insignificant costs
- What is the actual market value of the individual product attributes – and in particular sustainability – on seafood?
- What is the actual presence of eco-labels and sustainability claims at the retail level?



Research method

- In-store product and price observations
- 8 UK chains observed via 8 supermarkets in Glasgow:
 - Asda, Coop, Tesco, M&S, Lidl, Morrisons, Sainsbury's,
 Waitrose
- Weekly observation of prices of a range of products:
- Fresh (fish counter), chilled (pre-packed) and frozen cod, haddock, Alaska pollock, salmon, and mackerel
- Approx 500 products in total (frequent additions and deletions)
- Photos used to identify attributes & changes over time
- Started October 2010 for whitefish and mackerel
- Started October 2011 for salmon
- Econometric price analysis
- Description of market presence and dynamics resustainability









Chosen by you

COOK FROM FROZEN

WHITE FISH FILLETS

COLEY FILLETS CAUGHT IN THE NORTH EAST ATLANTIC WATERS.

POLLOCK FILLETS CAUGHT IN THE PACIFIC OCEAN. SKINLESS AND BONELESS.

FROZEN TO LOCK IN FRESHNESS AND FLAVOUR.

Serving Suggestion

oed leave End: When streed at -18°C or below

15 MAR 2013 P-D 12074-2

Keep frozen















ICELANDIC COD FILLETS

Sourced from a responsibly managed fishery

500ge

inclusive of presective to glaze

KEEP FROZEN

Best Before End: See back of pack



Skin on and bone in mackerel fillets in a protective ice glaze

COOKING INSTRUCTIONS

For best results cook from frezen.
If allowed to defrost then reduce cooking time accordingly.

To Shallow Fry from frozen

- Remove all packaging
 Put one teaspoon of olive oil in a frying pan put over a moderate heat
 Place the fillets skin side down, cook on medium heat for
- 5 minutes, turn over and cook for 5 minutes. Then turn the fillet back onto the skin side and cook for a further 5 minutes

To Oven Cook from frozen

- Remove all packaging
 Pre-heat oven to 190°C/375°F/Fan 170°C/Gas Mark 5
 Wrap fillets in foill to form a parcel, cook for approximately 20-25 minutes
- Check product is piping hot before serving
 Do not re-heat

We have given you these cooking instructions as a guide only.

INGREDIENTS

Mackerel Fillets (Scromber scombrus) (90%), Protective Ice Glaze.



ALLERGY ADVICE

NUITRITION

. Contains fish

As a guide, we recommend this product provides:

HOIMITON			
Typical values (shallow fried)	Per 100g	Guideline dai Women	ly amounts Men
Energy	879kj 210kcal	2000	2500
Protein	26.5g	45g	55g
Carbohydrate of which sugars	1.0g 0.4g	230g 90g	300g 120g
Fat of which saturates	11.0g 2.9g	70g 20g	95g 30g
Fibre	0.68	24g	24g
Sodium equivalent as salt	0.05g 0.1g	2.4g 6g	2.4g 6g

STORAGE

 Keep frozen For star marked freezers:

Up to I week

Up to I month 会女 (-18°C) 会会会

Up to 3 months

(18°C)

Until Best Before End data

Once defrosted, do not re-freeze



WARNING

Contains bones.



CHOSEN BY YOU

We believe customers are the best judges of the quality of our food. That's why every "Chosen by you' product has been tried and tested by you. It's only when our products meet your high standards that we put them in our "Chosen by you' range."

We are so confident about the quality of our products that if you are not 100% satisfied - simply return the pack and contents to store on your next visit OR phone 0800 952 0101 OR go to "Contat Us" on www.asda.com quoting "ENW" and the information in the Best Before Fight how Best Before End box.

Caught in North East Atlantic, produced in the U.K., packed in the U.K. for Asda Stores Limited, Leeds LSR SAD

Source: Cambridge Market Research 2011

PACK INFO

recyclenow.com



PLASTIC not currently recycled

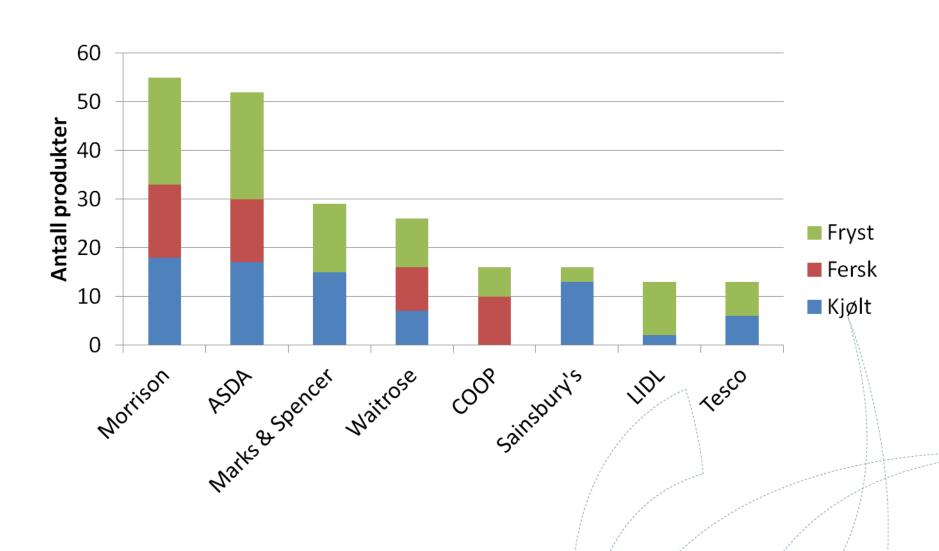
400g Net of ice glaze: 360g



For Best Before End: see front of pack



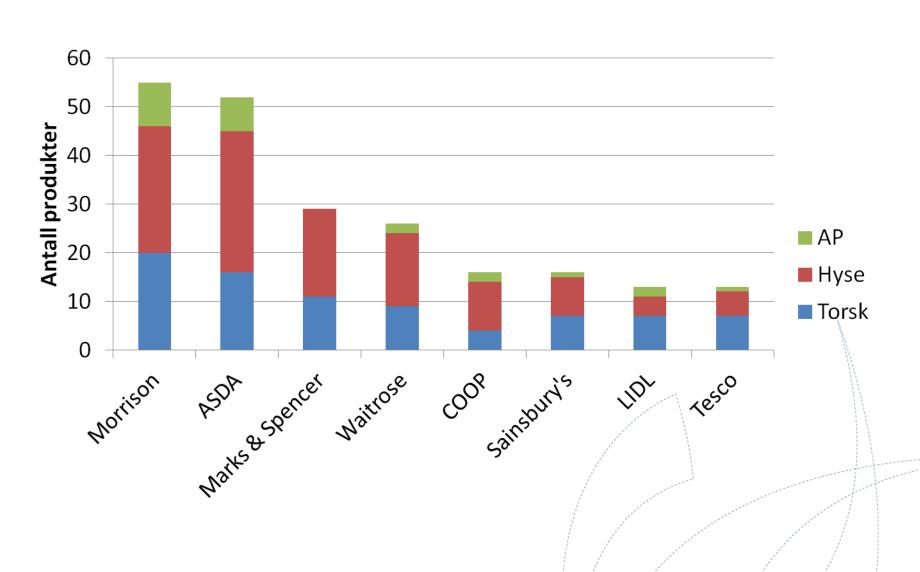
Processed form by supermarket



14

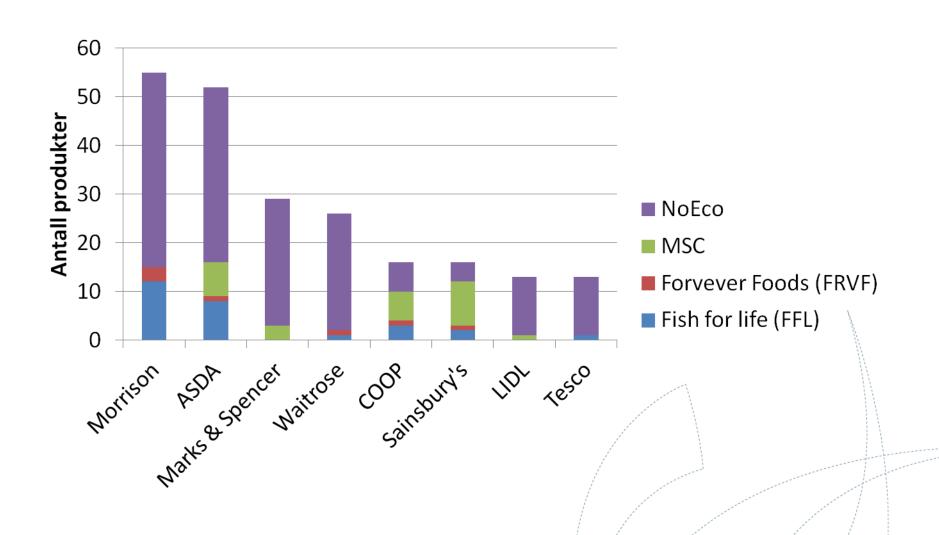


Species by supermarket



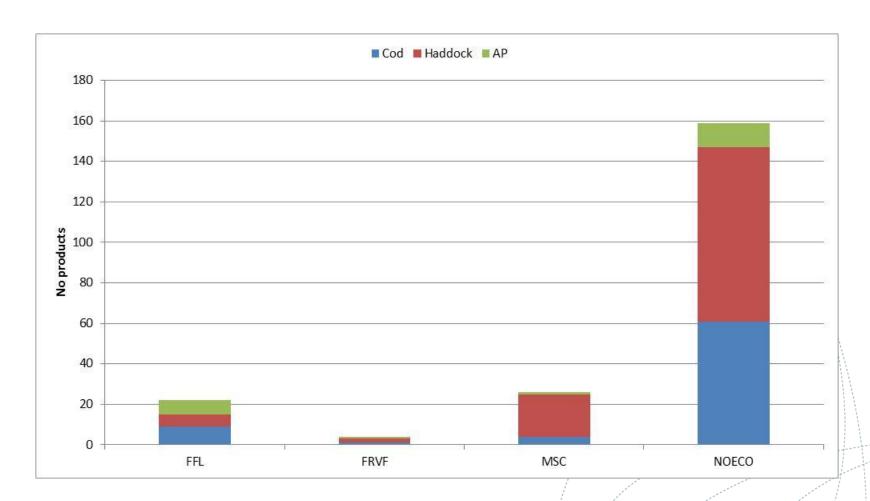


Eco vs No-Eco by supermarket





Eco-labels by species



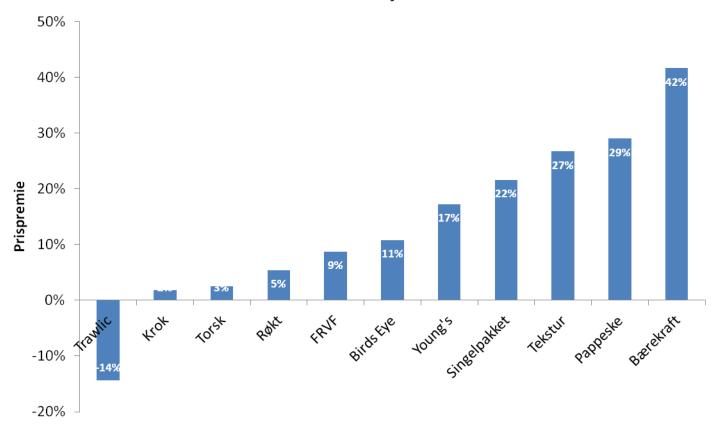
FFL = Fish for Life, see: http://www.fishforlife.co.uk/

FRVF = Forever Food, see: http://www.iglo.com/en-gb/forever-food/homepage/



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Planned work (2013)

- Reveal any price premium for eco-labels
 - What is the value of different eco-labels over time?
- Changes in the share of eco-labelled products over time
 - MSC, Fish for life, Forever Foods, Icelandic scheme, "private" claims ("responsibly sourced")
- Identify co-existing attributes & impacts
- Reveal and describe retailer positioning re eco-labels
- The mackerel case (with and without MSC and back again?...)

