#### Avocado Retail Quality Surveys





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#### **Presentation Overview**

- Why conduct quality surveys
- What quality parameters to survey
  - Consumer sensory testing
  - Online survey
- Results to date
- Where to from here



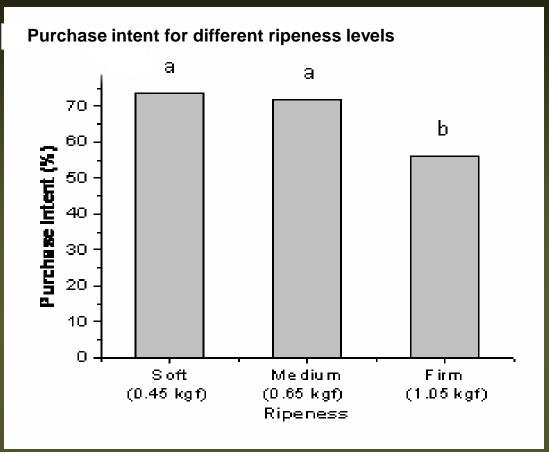
# Consumer sensory panels and online surveys

- Ripeness
  - level of ripeness (firmness) preferred by consumers
- Internal flesh quality
  - maximum acceptable level of internal defects at different price points above which future consumer purchasing decisions are negatively influenced
- Maturity



 minimum maturity (measured by DM%) that produces Hass avocados of acceptable eating quality

#### Ripeness

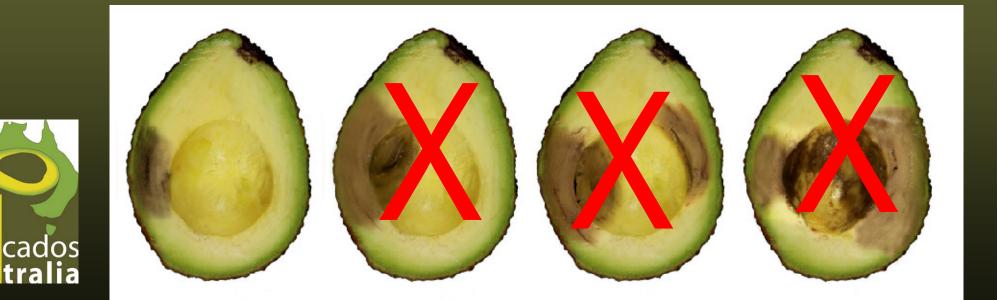




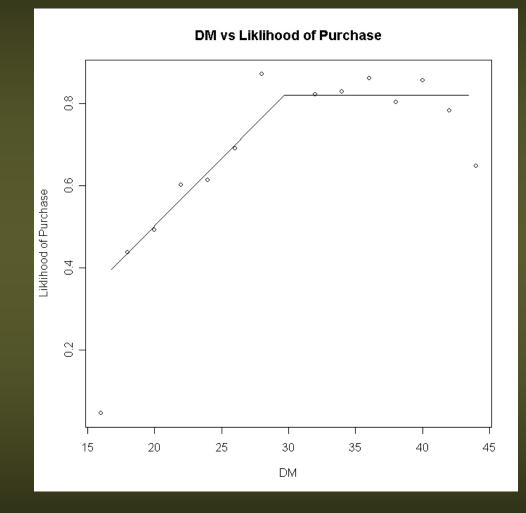
- 85% of consumers have a preference to purchase avocados that are ready to eat/use immediately
- Consumers prefer soft ripe and medium ripe avocados
- Consumers select for ripeness on colour then squeezing

#### Internal Quality

- Severity of defect was of primary importance followed by price
- At all prices an incidence of more than 10% internal damage significantly impacts on probability of repurchase



#### Maturity : DM v Likelihood of Purchase





• 22% - 28% Competitive advantage

What we know consumers want and will alter purchasing for

- They want fruit they can eat tonight
- They want unblemished fruit no more than 10% damage
- They want mature fruit above 22%



#### What do we give them?

#### **Retail Quality Surveys**

- Began in October 2007
  - 16 stores in each Sydney, Brisbane, Melbourne & Perth
  - Monthly
- Information collected
  - Price
  - Display details
  - Size
  - Weight
  - Sticker Information
  - Internal quality

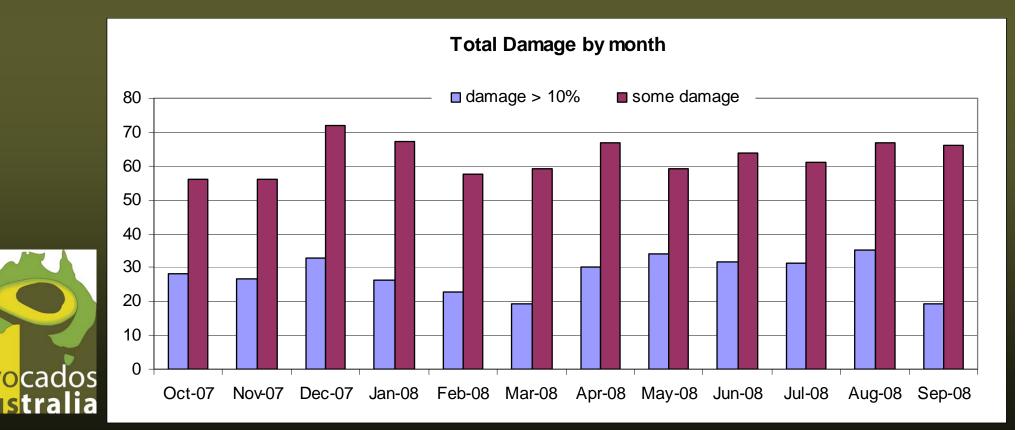


- More than half fruit colour level 3 or below
  - NSW 51% of stores
  - Qld 40% of stores
  - WA 30% of stores
  - Vic 5% of stores

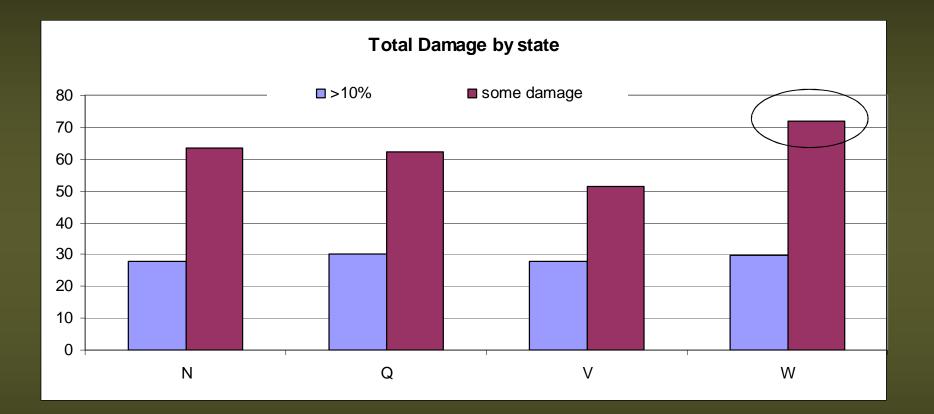




Incidences of internal defects had a significant association with sampling month, state and store type of purchase



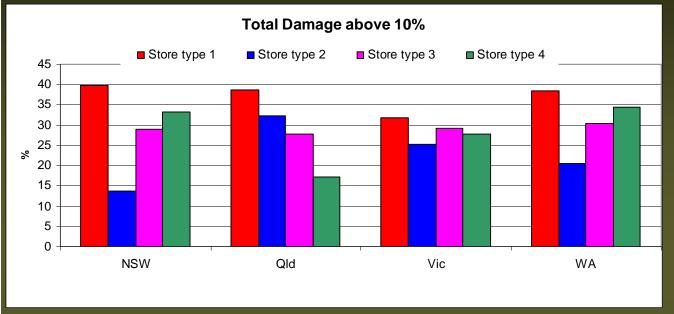
### Total Damage by State





Around 29% in all states

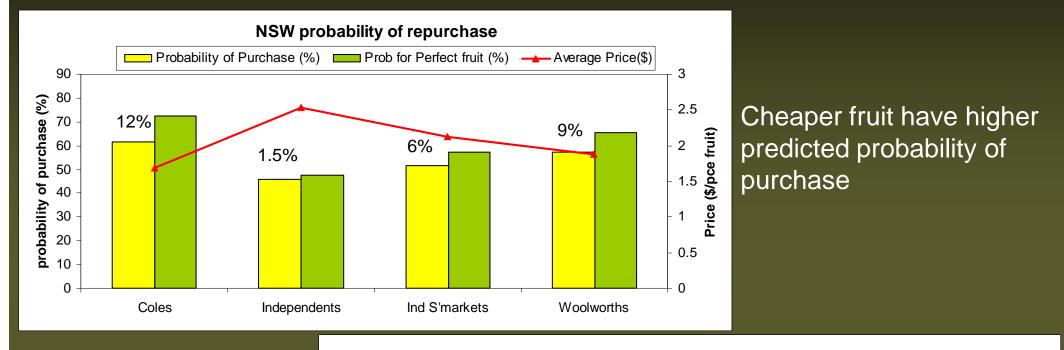
### Total damage by store of purchase



Damage above 10% by store (Sydney) Proportion above 10% damage 60 50 40 30 20 10 0 n503 n504 1505 150<sup>9</sup> 1510 1512 ns ns 15/5 1502 150<sup>8</sup> ns11 1510 N506 ns01 1501 ns1A stores

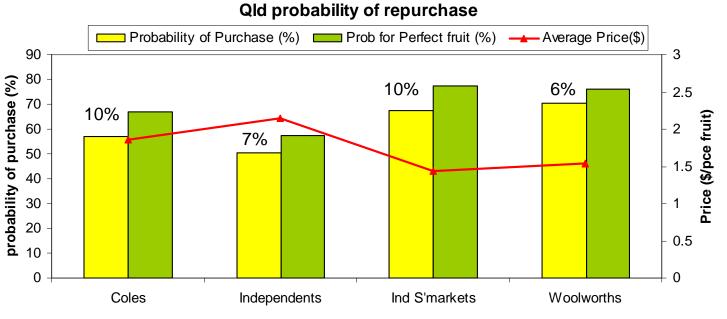


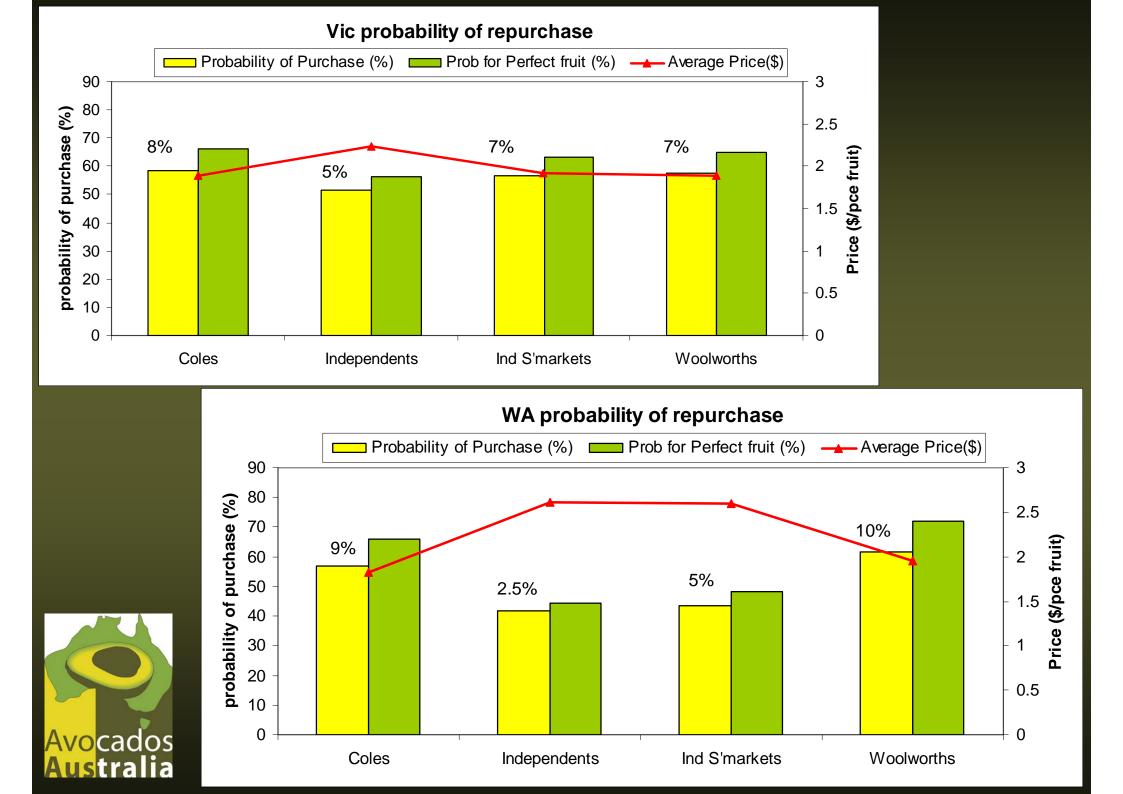




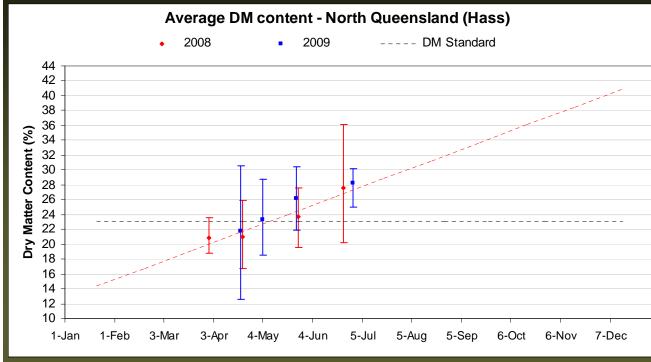
Cheaper fruit also had larger estimated reduction in purchase prob due to defects

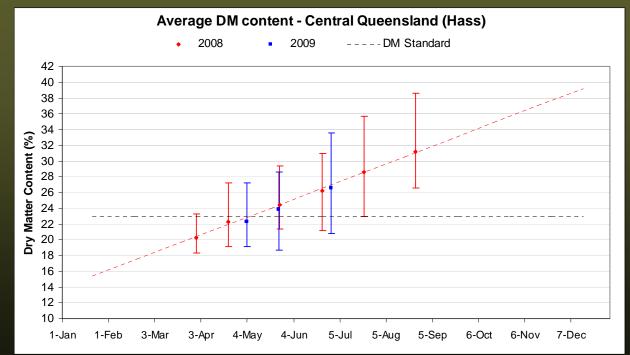




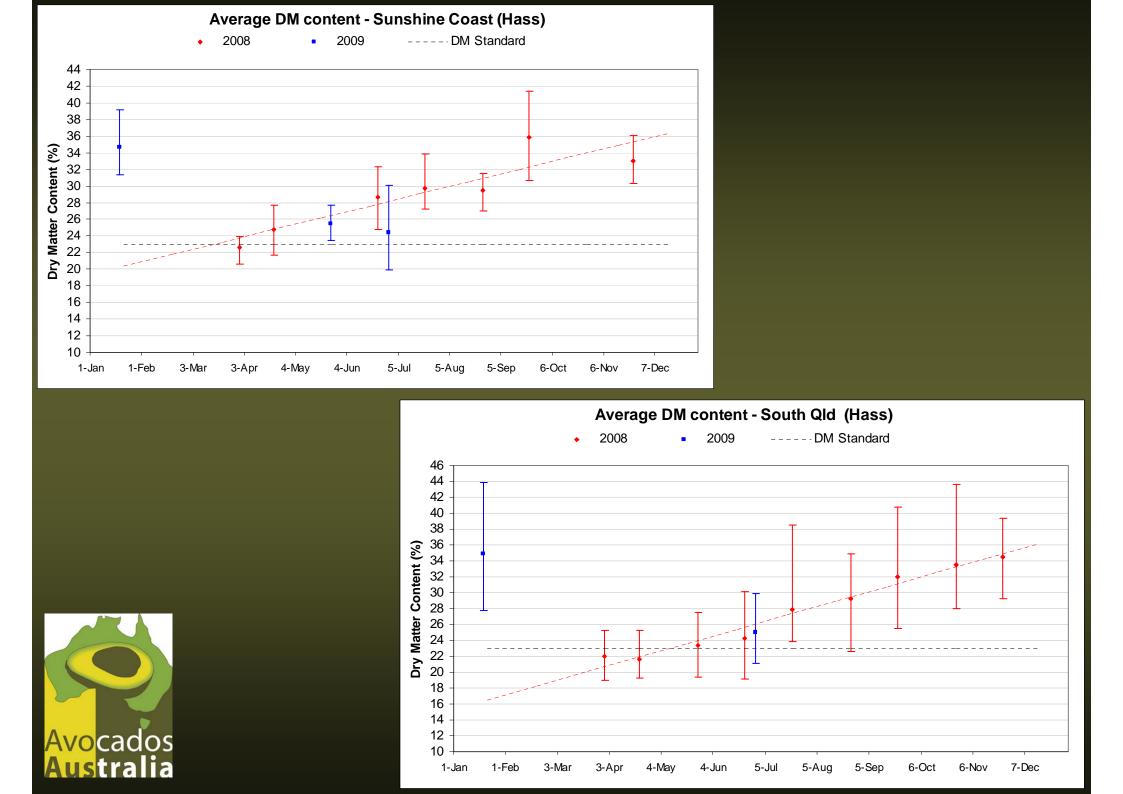


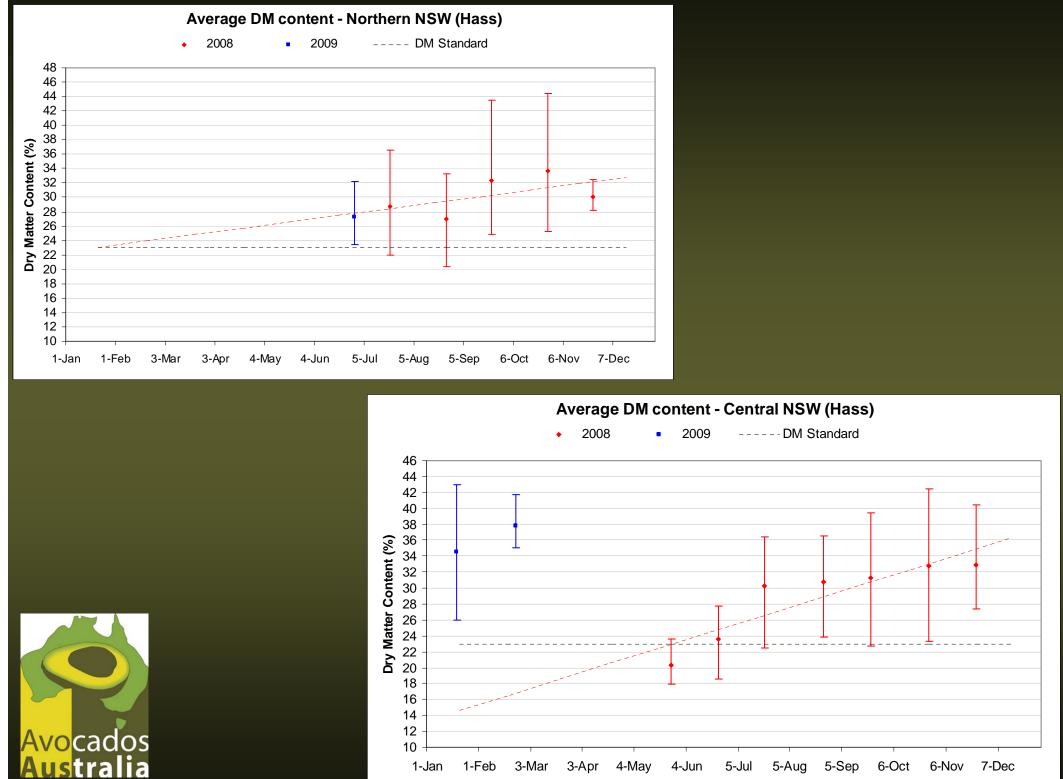
#### Maturity

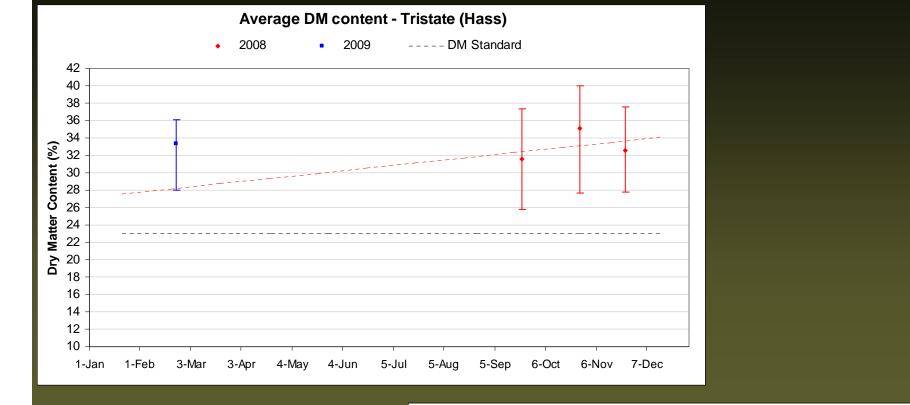


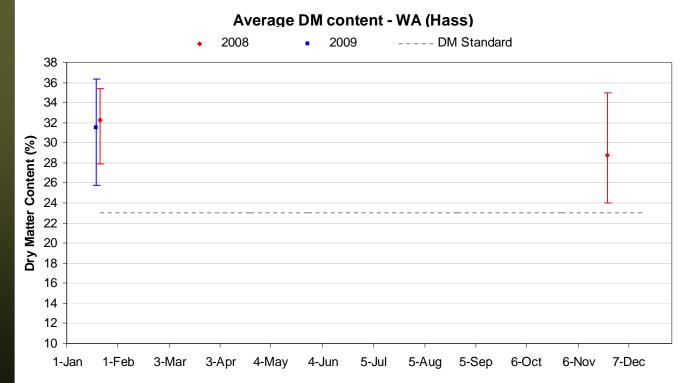












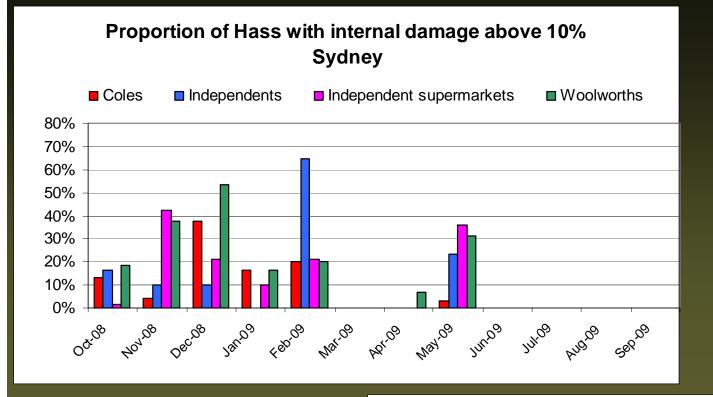


### Where to from here?

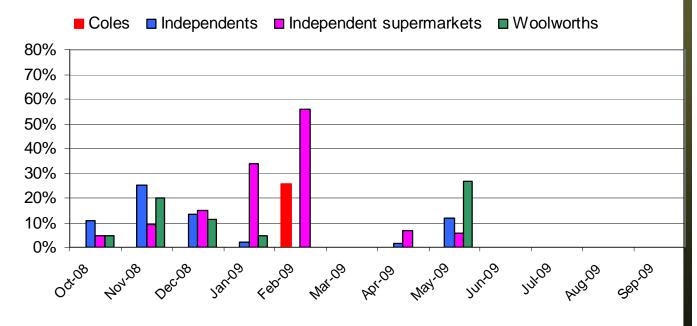
- Working with supply chain partners to make improvements
- Working back from retailers who have consistently over time sold high quality fruit to assist in producing education materials
- Producing a series of education materials



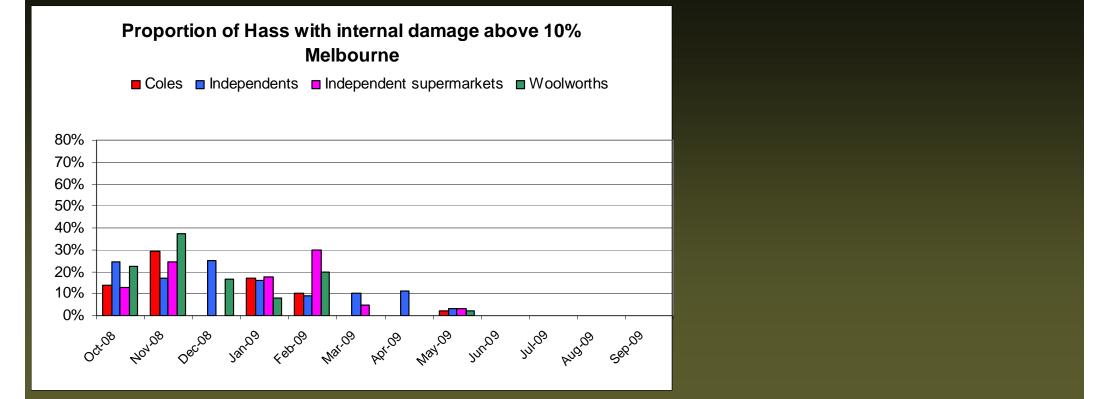
 Continued quality surveys for monitoring and to measure improvements



#### Proportion of Hass with internal damage above 10% Brisbane

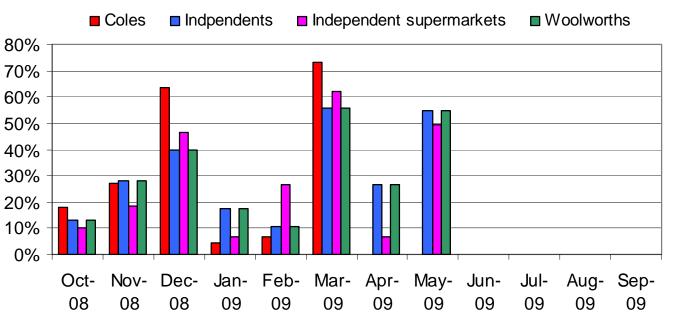






Proportion of Hass with internal damage above 10%

Perth





### Thank you



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