Avocado Retail Quality Surveys





Joanna Embry Avocados Australia

Presentation Overview

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



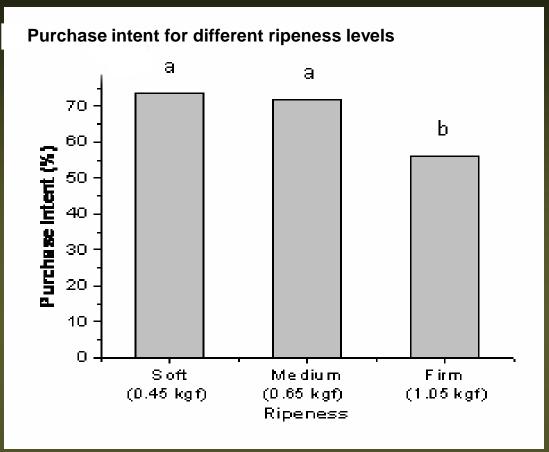
Consumer sensory panels and online surveys

- 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

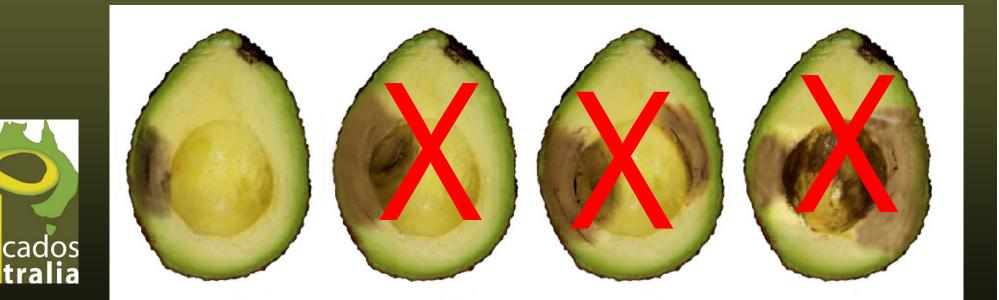




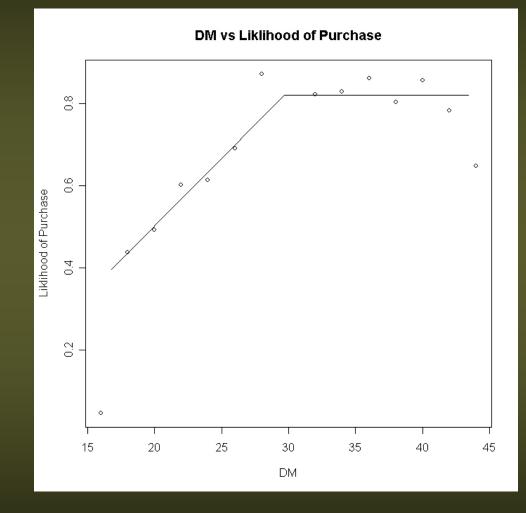
- 85% of consumers have a preference to purchase avocados that are ready to eat/use immediately
- Consumers prefer soft ripe and medium ripe avocados
- Consumers select for ripeness on colour then squeezing

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%



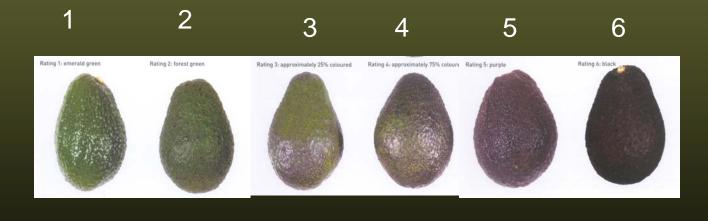
What do we give them?

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

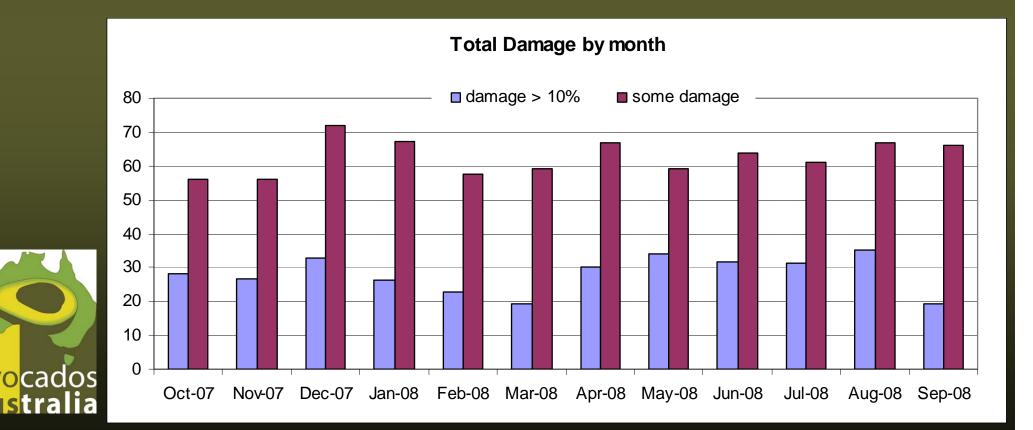


- More than half fruit colour level 3 or below
 - NSW 51% of stores
 - Qld 40% of stores
 - WA 30% of stores
 - Vic 5% of stores

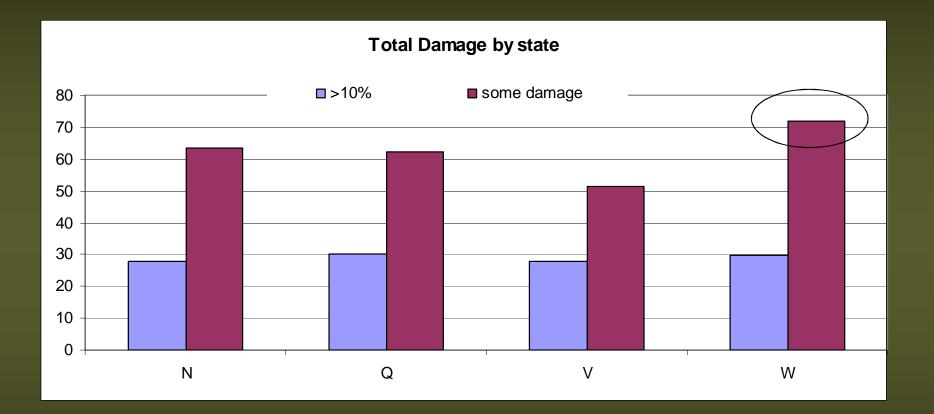




Incidences of internal defects had a significant association with sampling month, state and store type of purchase



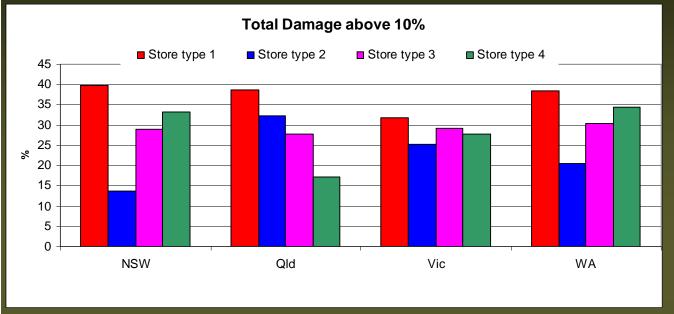
Total Damage by State





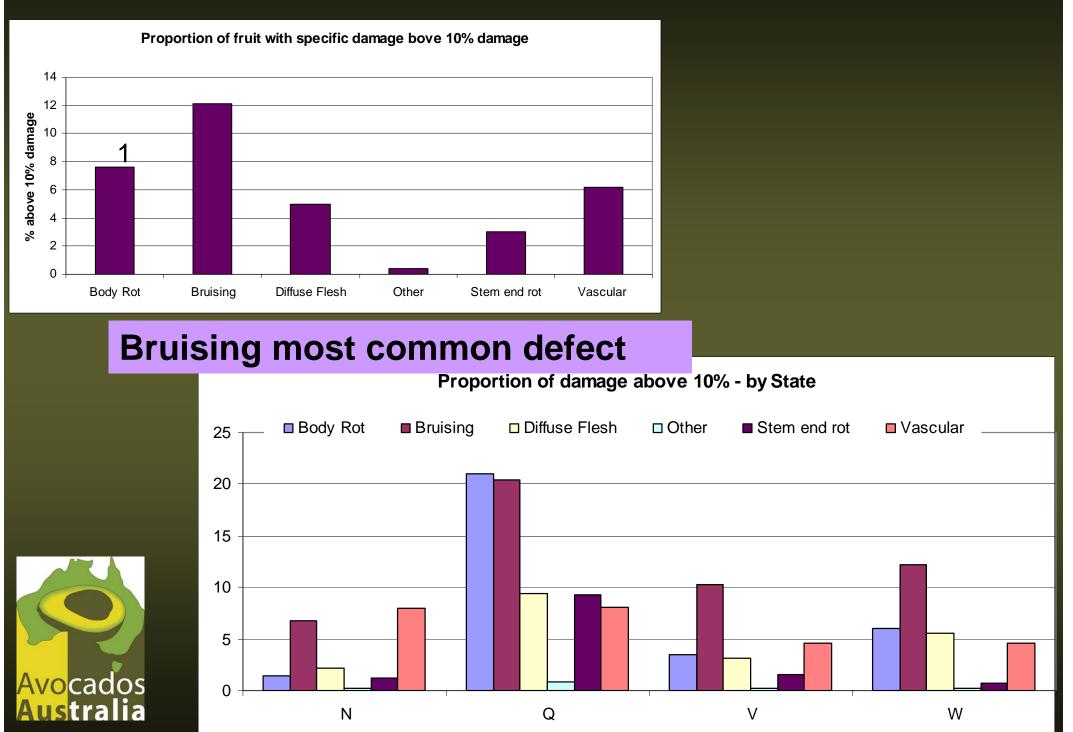
Around 29% in all states

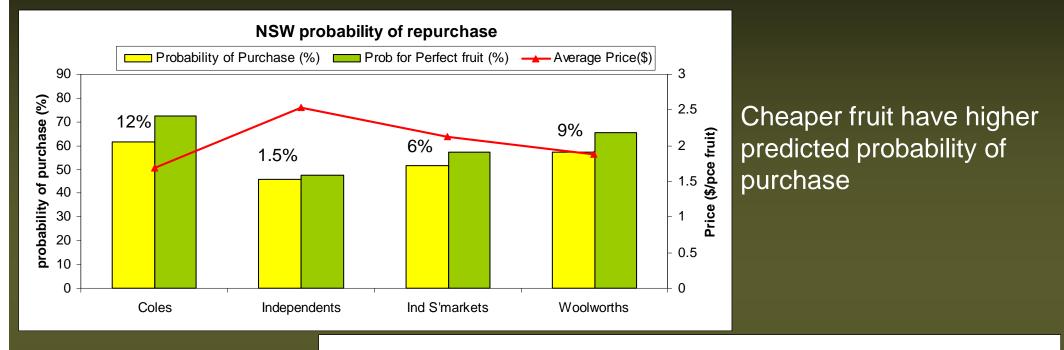
Total damage by store of purchase



Damage above 10% by store (Sydney) Proportion above 10% damage 60 50 40 30 20 10 0 n503 n504 1505 150⁹ 1510 1512 ns ns 15/5 1502 150⁸ ns11 1510 N506 ns01 1501 ns1A stores

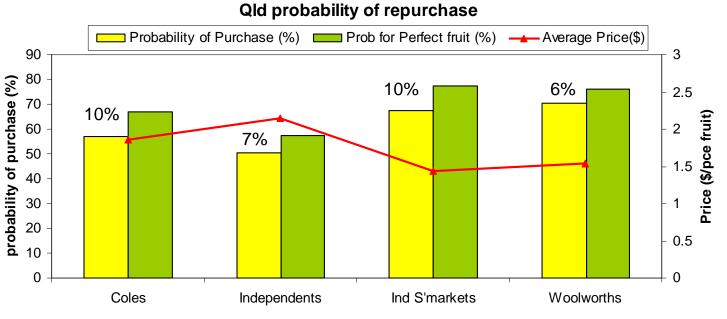


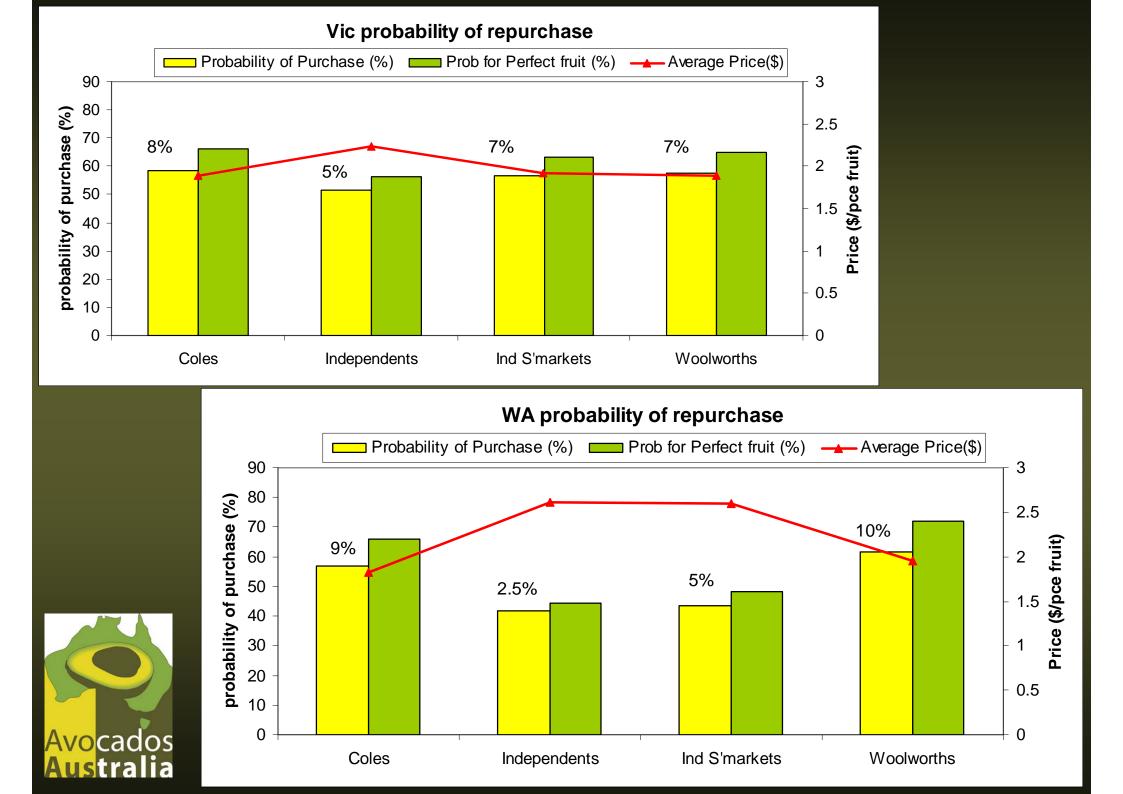




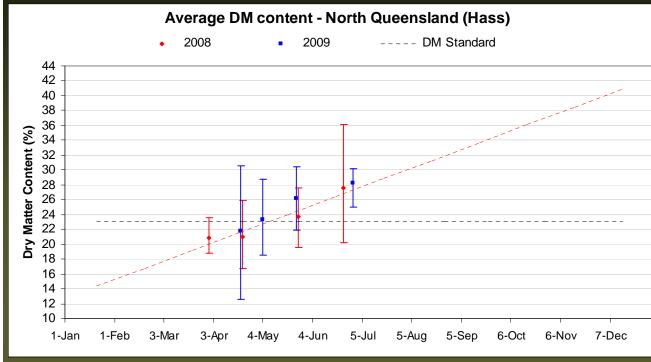
Cheaper fruit also had larger estimated reduction in purchase prob due to defects

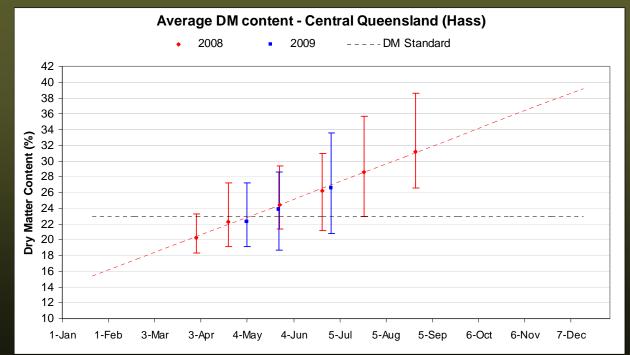




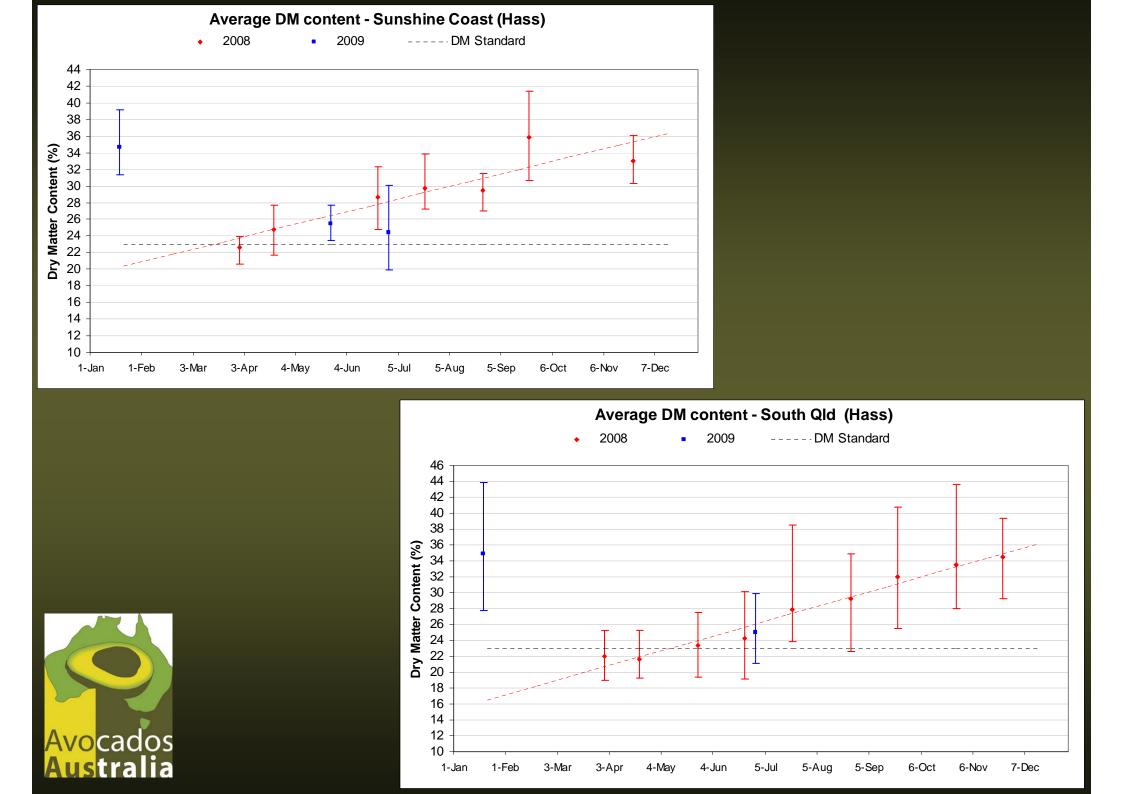


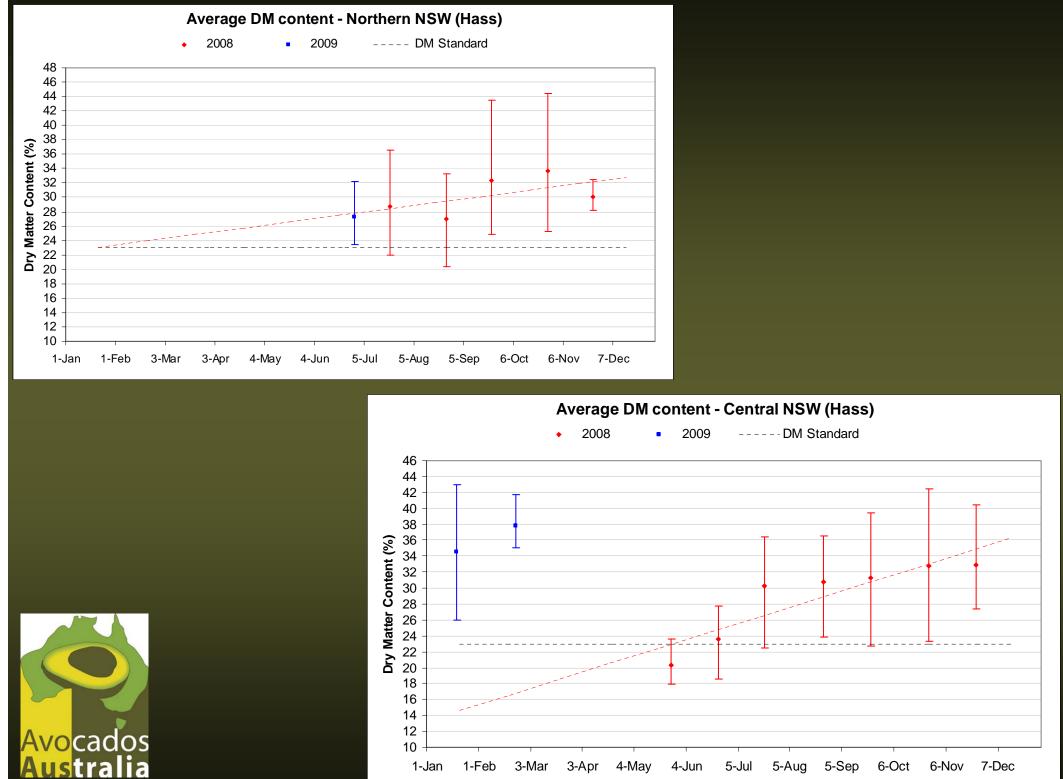
Maturity

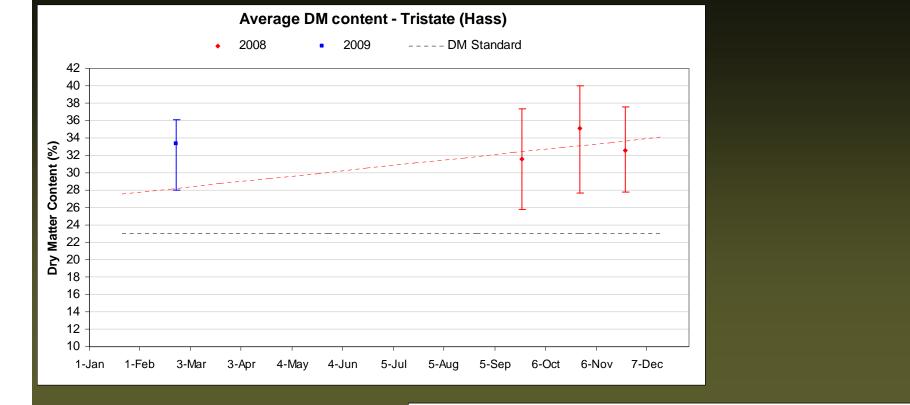


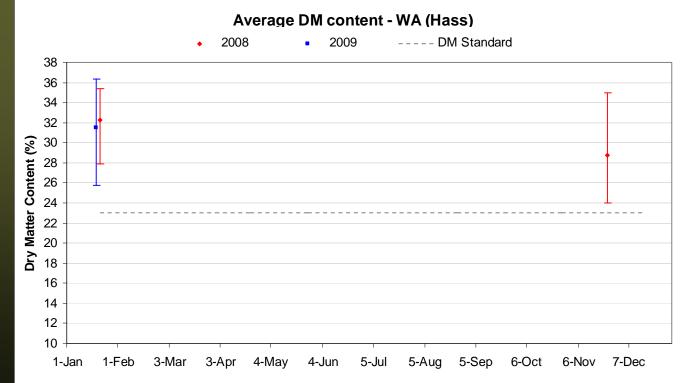












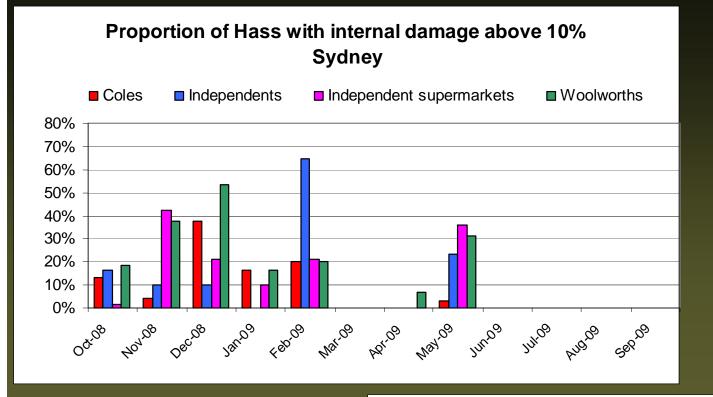


Where to from here?

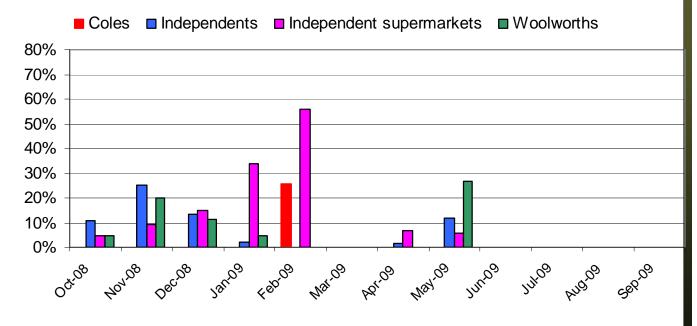
- Working with supply chain partners to make improvements
- Working back from retailers who have consistently over time sold high quality fruit to assist in producing education materials
- Producing a series of education materials



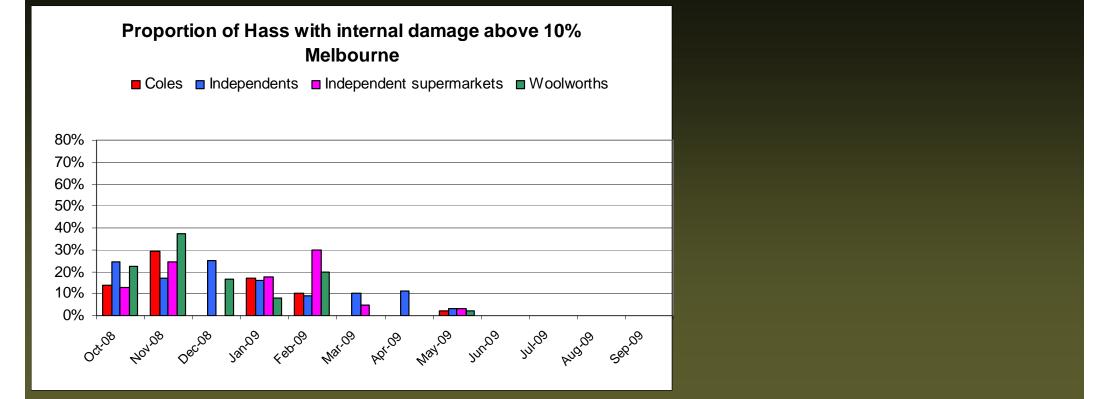
 Continued quality surveys for monitoring and to measure improvements



Proportion of Hass with internal damage above 10% Brisbane

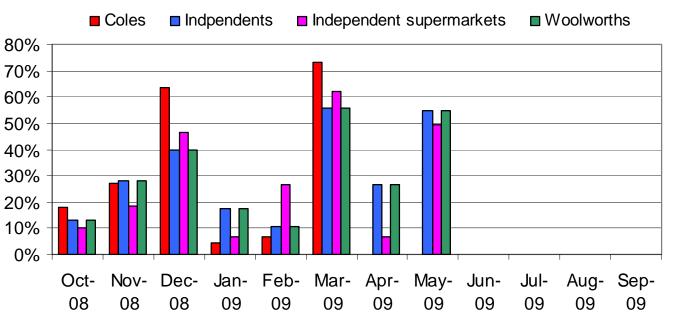






Proportion of Hass with internal damage above 10%

Perth





Thank you



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