Avocado trends in the NZ retail Market

Countdown, 3rd of April 2023 Brier O'Shea Merchandise Manager - Fruit & Imports

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What's driving consumption?



What's a fresh perception line?

Storage Temperature

Hass Avocado - Fruit & Veg ambient AFDC Temp zone - 13 degrees

Handling / Guiding principles of care

Keep in original crates and only hand stack when required Carry a Maximum of 1-1.5 days stock on hand

Merchandising / display

Do not stack more than **1 high** in location and on promotional displays. Display in crates on promotional tables. Do not handle the Avocado's unless grading Customers choose their produce shop based on Avocado quality



Who is our customer?

Product appeal is towards premium customers(vs Produce), but Odd Bunch starters to incrementally appeal to customers not reached by Loose Avocados



Young and Mid aged S&C the core customer, but Odd Bunch starts to bring in the older customer vs loose



Loose avocados most commonly bought with Mexican foods, Odd Bunch bought with other Odd Bunch products!





How Does demand vary overtime?

Avocados - Customer Penetration Trend - 52 weeks



How many avocados do CD customers purchase?

Most baskets have 2 Avocados, but heavily influenced by season/price



Who do we deal with?

Why Direct to Grower?

- Closer Relationships
- Communication
- Returns
- Long-term focus

Our Growers/Partners

- Eight Suppliers
- Regional Spread
- In-house Ripening



Questions?