"Changes in Consumer Expectations and What This Means for Producers" Presented at the NC Seafood Marketing Workshop Wilmington, January 29, 2008 By Susan Andreatta, Ph.D. The University of North Carolina at Greensboro Department of Anthropology

North Carolina Sea Grant Fisheries Resource Grant May 2006 – April 2007 May 2007 – April 2008

"HARNESSING CONSUMER PREFERENCES TO CREATE NEW MARKETS FOR NORTH CAROLINA SEAFOOD"

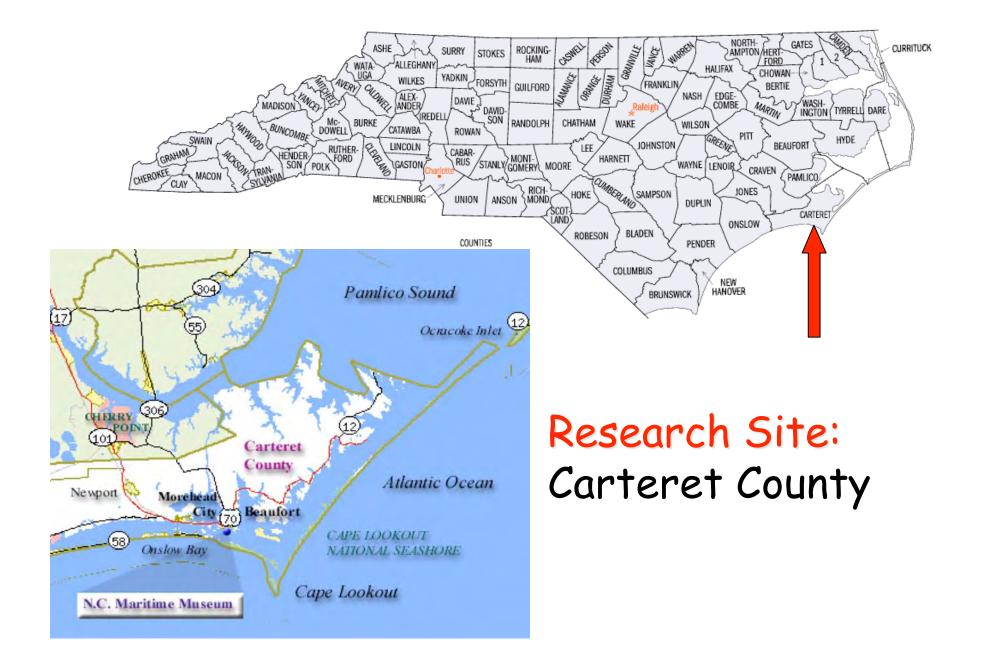
What is Social Marketing?

Kotler and Zaltman: "an application of business marketing principles to the problem of marketing SOCIAL CHANGE"

To influence *behavior* or create a *behavioral* change rather than to influence purchase decision

Project Objectives:

- To create a marketing program that will educate residents and visitors to seek out and purchase local seafood
- To develop niche marketing opportunities for Carteret County fishermen for local seafood
- To expand these niche marketing opportunities to be used elsewhere



Research Strategy

Interviews with:

- Seafood dealers
- Restaurant Owners
- Commercial fishermen
- Consumers
- Realtors and Tourism Professionals

Interviews with Consumers

May - October 2006

Consumers n=295

Short term visitors (vacationers) Residents New residents Average household size = 3 Range 1 -8 household members Average distanced traveled 271 miles

Consumers

What Are Their Expectations?

- 82% It is important that the seafood we get here be local
- What is "Local" seafood?
- Why Local?
 - Because it is fresh and it tastes better 39%

And how do you know it is local?

- •I ask 23%
- •You expect it at the coast 9%

Why support Local?

- To support the local economy
- To support local fishermen

How Can the Public Support Local Fishermen?

- •Buy local seafood 64%
- •Eat at places that sell local seafood
- Support local fish houses

What seafood do consumers most enjoy and seek out?

Shrimp



Consumer Expectations

- A safe product
- A consistent product
- No smell

However, consumers' knowledge of the seafood industry varied

Consumer Knowledge

- Not always aware of seasonality of seafood
- Cannot always identify species
- Not always experienced in filleting, deveining, scaling, shucking or shelling
- Not always prepared even though they come to buy seafood
- Not always experienced in cooking seafood

Consumers

What does size mean? How much fish does one purchase per person for a meal? Some want BIG shrimp

Some want small shrimp

Creates a problem: how much should one sell bait for - and at what size?

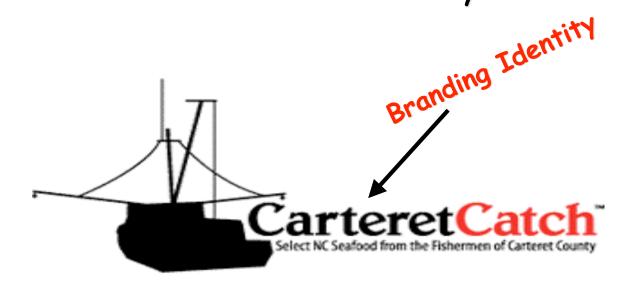
Places

- Restaurants
- Retail & wholesale seafood dealers
 - How do these vendors want their products delivered?
 - When do they want their product delivered?
 - In what quantities, sizes and how frequently?

CarteretCatch™

- Ford Foundation Grant to Carteret County Community College
- Concerned citizens

- Commercial fishermen, seafood distributors
- Restaurant owners
- Fishery researchers



Carteret Catch™

"Fresh, local, wild caught seafood"

- From Sea:
- To Boat
- To Fish House or other dealer
- To Restaurant
- To Plate

Develop New Market Niches

Public Supporting Local Markets

Direct marketing:

- Connect to fishermen
- Connect to fish house dealers
- Connect to area restaurants who buy from fishermen and dealers who buy from local fishermen

Community Supported Fisheries (CSF)

- Based upon the concept of Community Supported Agriculture (CSA)
- Supports the local fishermen by buying directly from them
- Consider a seafood delivery package
- Plan for visitors/residents to cook or to take home and freeze

Producer Modifications

- Patience
- Coolers and Ice
- Educate Customers
- Recipes
- Website, contact numbers
- Business cards

Educate and get a message out

Producer Modifications

- Listen to the customer or vendor
- Add \$\$ for processing: deveining filleting, grading, shelling
- Product Availability: inform customers of seasonality of product
- "Labeling" a North Carolina Local Product
- Be remembered for a good product, good service and experience

Thank you