The optimal communication recipe to get consumers to bite







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Hi!

I'm Joyce and I lead the consumer goods team at SKIM in Europe





Pricing & Portfolio



New Product Development



Communications

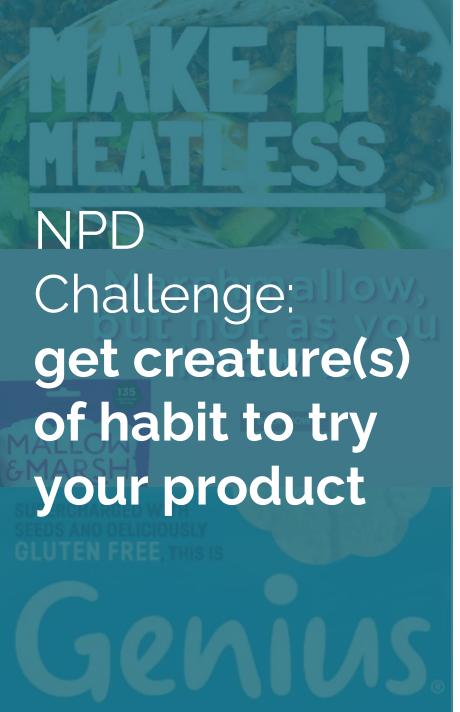


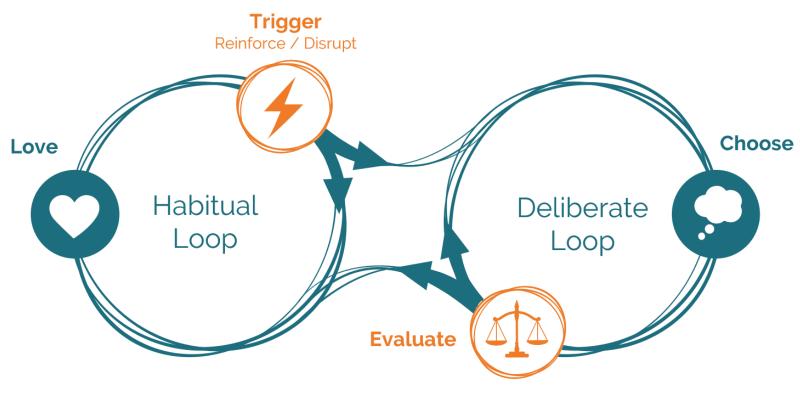
Decision Journey



Advanced Analytics







SKIM Habitual-Deliberate Decision Loop



What's on the menu?

Content is based on:

- > 500 quantitative studies
- > 30,000 claims tested
- > 20 categories incl. food & drinks
- > 40 countries of fieldwork



Short reflection on messaging in general

Framework that helps create stronger messaging

Three key ingredients for food & drinks category



When sending a message, we have the objective to trigger an action in those who receive our message

Brand objective

Trigger short- (purchase) or long-term (loyalty) action in the consumer

Consumer objective

Choose the product that will best help them reach their desired end state









Make Salads Tastier



Treat Someone



Quick Meal



When deciding what brand to choose, consumers often form a mental image of the product experience and emotional state they desire





How do we ensure the highest probability of matching the consumers' desired end state?



Brand

Projected promise

match connected trigger

Desired end state



Customer



Psychological distance

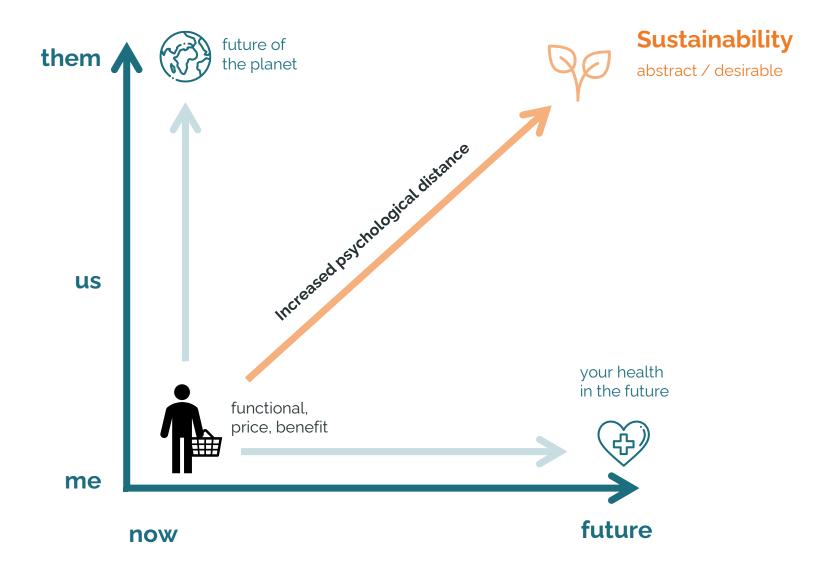
Describes how far away people think an object or event is, and is key to understanding how brands can match consumers desired end state More mental elaboration triggered by concrete words, sensorial cues, etc.

Products feels "close by"

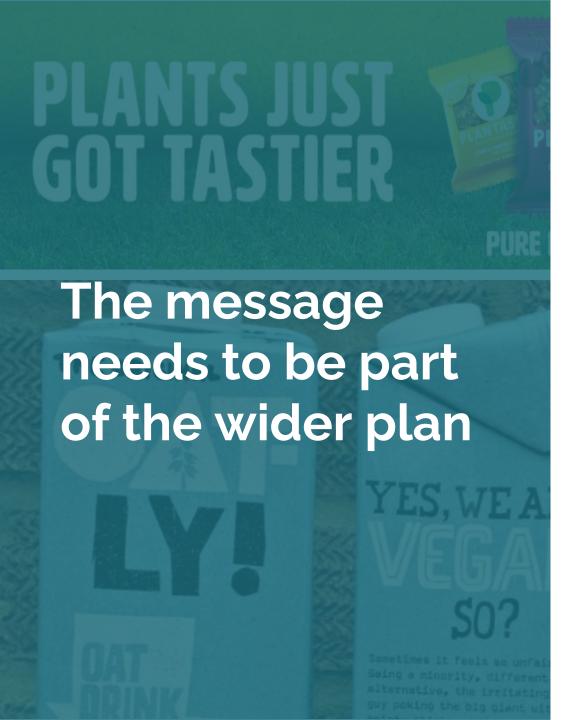
Increased perception of the product as "real"



Example to demonstrate the psychological distance:







To reduce the psychological distance:

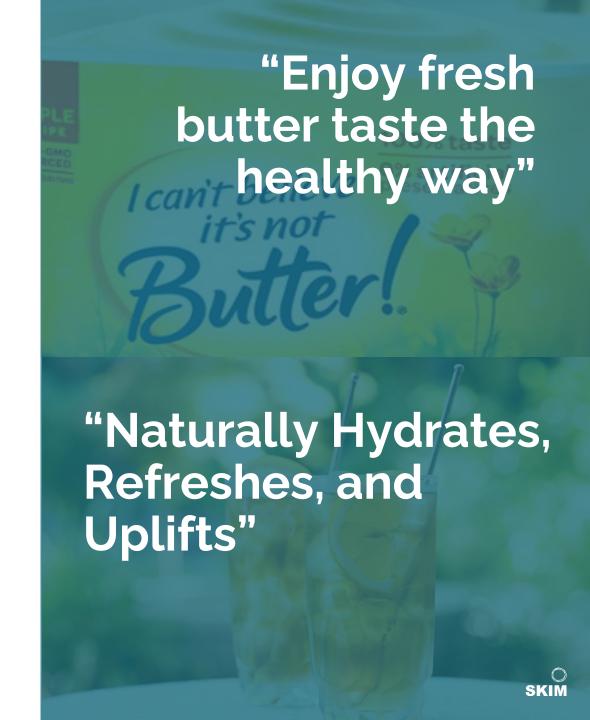
- Be specific in describing what benefits are offered to help create a vivid picture in the mind
- Use simple language to ensure your message lands; without comprehension there is no meaning
- Be positive as no consumers aspires to have a negative product experience or negative emotions
- Cue senses by triggering emotions & reactions linked to sensorial cues stored in memory





#1

Taste is not something you can claim, but it is something you can show and describe



#2

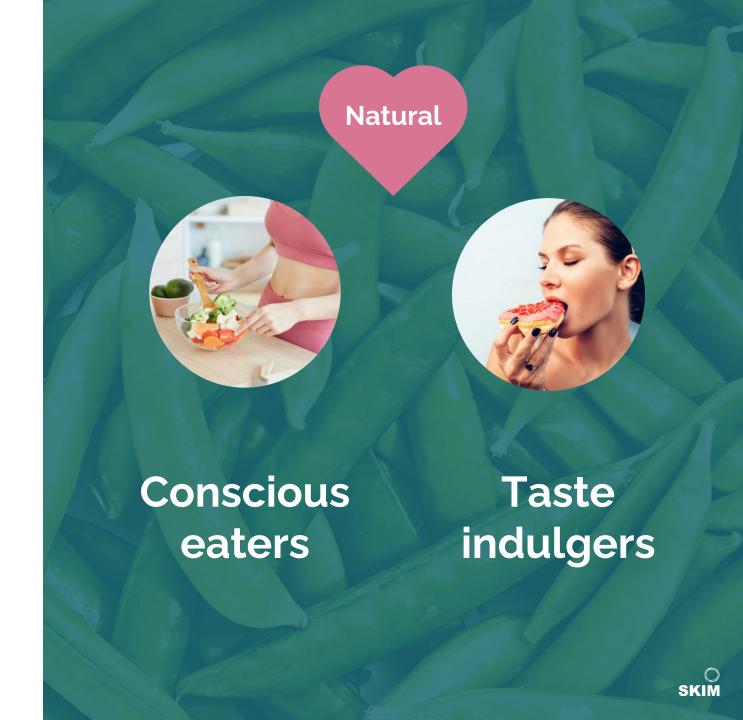
Consumers
know that good
quality ingredients
result in a better,
tastier product
so leverage this association

Origin can instill trust and triggers associations of quality

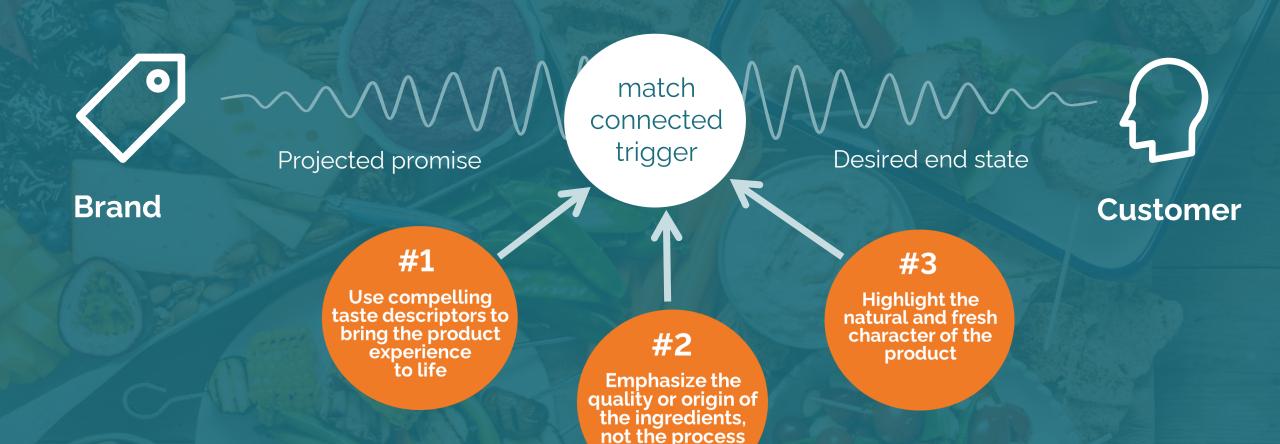


#3

Highlight the natural and fresh character of the product



How do we ensure the highest probability of matching the consumers' desired end state?





Contact us for more!



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decision behavior experts







