THE UK MARKET RETAIL STORE VSIT BY THE FOOD RESEARCH LAB ASDA, MILTON KEYNES, UK.

## AGENDA

To understand the product availability in the UK Supermarkets, especially at Asda's.

## BACKGROUND

Asda is one of the largest UK groceries by market share, with $14.7 \%$ in the supermarket sector after Tesco \& Sainsbury's. Asda is seeking to overtake Sainsbury as the UK's second-largest grocery supermarket.


## SUPERMARKET SWEEP



## GREAT BRITAIN

GROCERY MARKET SHARE (12 WEEKS ENDING)


## Brand Observed

## Company overview:

Hovis Ltd is a British flour and bread manufacturer. It was founded in Stoke-on-Trent and began mass manufacture in Macclesfield, Cheshire, in 1886. Following a series of mergers, it became a subsidiary of Rank Hovis McDougall in 1962. Both the Gores Group and Premier Foods announced in November 2020 that they had sold their holdings in the company to the British-based private equity group Endless LLP. Hovis specializes in high wheatgerm wholemeal flour, and the bread is baked separately. It also makes Nimble brand low-calorie bread.

## Target Product Category : Wholemeal bread

Name of the Product: Hovis

## NUMBER OF PRODUCTS: 4

- Wholemeal Medium Sliced
- Wholemeal Thick Sliced
- Wholemeal Small Loaf
- Granary Wholemeal


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## Primary Ingredient:

Wholemeal Flour (Wheat), Water, Wheat Protein, Yeast, Granulated Sugar, Salt, Soya Flour, Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Vegetable Oil (Palm, Rapeseed), Emulsifiers: E471, E472e;
Preservative: E282, Caramelised Sugar,
Flour Treatment Agent: Ascorbic Acid

Sweetener:
Sugar

Serving size:


## Primary Ingredient:

Wholemeal Flour (Wheat), Water, Wheat Protein, Yeast, Granulated Sugar, Salt, Soya Flour, Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Vegetable Oil (Palm, Rapeseed), Emulsifiers: E471, E472e;
Preservative: E282, Caramelised Sugar,
Flour Treatment Agent: Ascorbic Acid.rimary Ingredient

# Sweetener: Sugar 

Serving size:


Grains: Wholemeal Flour
(Wheat), Original Granary Blend
(Granary Malted Wheat Flakes
(9\%), Toasted Wheat, Toasted
Rye), Barley Flour, Barley Fibre

Nutritional Information
Per 100g
Energy: 221Kcal
Fat: 1.89
Carbohydrates: 37.8 g
Sugars: 4.1 g
Fibre: 6.8 g
Protein: 10.0 g
Salt: 0.90g
Vitamin B1: 0.23 mg

Servings per pack: 17

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## Primary Ingredient:

Wholemeal Flour (Wheat), Water, Yeast, Granulated Sugar, Wheat Protein, Salt, Soya Flour, Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Vegetable Oil (Palm Rapeseed), Emulsifiers: E471, E472e; Preservative: E282, Caramelised Sugar, Flour Treatment Agent: Ascorbic Acid.

Sweetener:
Sugar


Servings per pack: 14
Nutritional Information
Per 100g
Energy: 221Kcal
Fat: 7.8 g
Carbohydrates: 37.8 g
Sugars: 4.1 g
Fibre: 6.8 g
Protein: 10.0 g
Salt: 0.90 g
VitaminB7: 0.23 mg


Grains:Wholemeal Flour (Wheat),
Original Granary Blend (Granary
Malted Wheat Flakes (9\%),
Toasted Wheat, Toasted Rye),
Barley Flour, Barley Fibre

## WHOLEMEAL

## Primary Ingredient:

Wholemeal Flour (Wheat), Water, Original Granary Blend (Granary Malted Wheat Flakes (9\%), Toasted Wheat, Toasted Rye), Wheat Protein, Granulated Sugar, Yeast, Soya Flour, Salt, Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Barley Flour, Caramelised

Sugar, Emulsifiers: E471, E472e, E481; Vegetable Oil (Palm, Rapeseed), Preservative: E282, Barley Fibre, Flour Treatment Agent: Ascorbic Acid.

## Sweetener: <br> Sugar

## Serving size:



Nutritional Information
Per 100g
Energy: 221 Kcal
Fat: 7.8 g
Carbohydrates: 37.8 g
Sugars: 4.1 g
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Vitamin B1: 0.23 mg

Servings per pack: 17

Grains:Wholemeal Flour (Wheat),
Original Granary Blend (Granary
Malted Wheat Flakes (9\%),
Toasted Wheat, Toasted Rye),
Barley Flour, Barley Fibre

Guires FRL is a global contract R\&D that assists food and beverage manufacturers with food product development. A team of food scientists and technologists follow a systematic process, beginning with gaining consumer insights from market and consumer research, followed by prototype development, formulation and product testing for sensory profile and quality. Moreover, the team assists with creating packaging designs that align with the regulations, ensuring the product developed is successful.

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## THANK YOU

